

Convotherm mini

compact creativity



Combi Oven
Convotherm mini

OES mini 6.06, 6.10, 10.10
Operating Manual UL, USA - Original, ENG

Advancing Your Ambitions

FOR THE INSTALLER, OPERATOR, RESPONSIBLE OWNER

FOR YOUR SAFETY

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



WARNING

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



WARNING

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

AVERTISSEMENT

Afin de réduire le risque d'électrocution, ne pas retirer ou ouvrir le capot.
Aucune pièce réparable ne se trouve à l'intérieur. Confier le dépannage à du personnel qualifié. Débrancher l'alimentation électrique avant réparation.



WARNING

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

IMPORTANT

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

KEEP AREA FREE AND CLEAR OF COMBUSTIBLES.

Installation

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

Customer documentation

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

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1 General

1.1 Environmental Protection

Policy statement

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

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

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

This system meets the requirements set forth in ISO 9001:2015 and ISO 14001:2015.

Environmental protection measures

The following measures apply to this product:

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

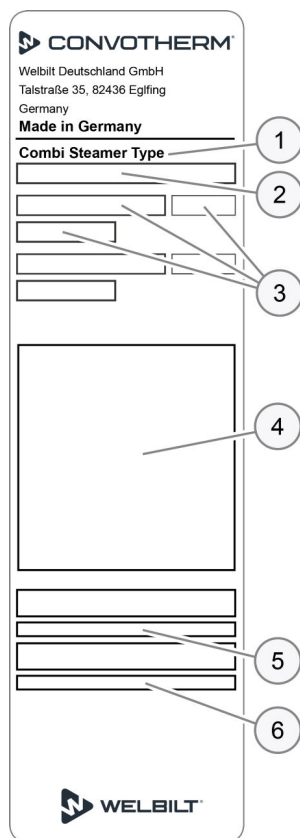
Join us in our commitment to protecting the environment!

1.2 Identifying Your Combi Oven

Nameplate location

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

Nameplate layout and structure



No.	Designation
1	Unit name Combi Steamer
2	Trade name Letters Meaning OES Electrical units with water injection xx.yy numbers Unit size mini Series
3	Electrical specifications
4	Unit tests
5	Serial number
6	Item number

1.3 Customer Documentation Structure

Unit documentation parts

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

Documentation for accessories

For information on how to use accessories (e.g., recoil hand shower, hood, stand on casters, stacking kit), please refer to the corresponding instructions for accessories.

1.4 About This Operating manual

Target groups

Name of target group	Tasks
Combi oven owner or the owner's employee who is responsible for the unit and for the staff operating it	<ul style="list-style-type: none">▪ Is responsible for instructing all other users on how to safely and correctly operate, clean, and maintain the unit.▪ Is also responsible for ensuring that the unit is ready for operation before use. For more detailed information, please refer to 'Obligations of Combi Oven Owner' on page 21
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none">▪ Entering cooking profile data▪ Editing existing cooking profiles in the cookbook▪ Coming up with new cooking profiles▪ Configuring the unit's settings and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none">▪ Putting food into the combi oven▪ Starting cooking profiles▪ Taking out the food once it has been cooked▪ Cleaning the combi oven▪ Limited maintenance work

Decimal mark used

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

1.5 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

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

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

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

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

Parts of this document that must be read without exception

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

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

- The 'For Your Safety on page 16' section
- The sections describing the work that will be carried out

Danger symbol

Danger symbol






Meaning

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

Precautionary statements

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

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

2 Configuration and Functions

2.1 The Combi Oven's Functions

The Cooking Methods

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

- Steam
- Combi-steam
- Hot air

Cooking methods you can use

The cooking modes can be used for virtually any existing cooking method.

The cooking methods you can use are listed below:

- | | | |
|-------------|--------------------------------|--------------------------------------|
| ▪ Steaming | ▪ Baking | ▪ Overnight Cooking (Optional) |
| ▪ Blanching | ▪ Scalloping | ▪ Delta-T Cooking (Optional) |
| ▪ Poaching | ▪ Grilling | ▪ Cook&Hold (optional) |
| ▪ Stewing | ▪ Cooking au gratin | ▪ ecoCooking |
| ▪ Boiling | ▪ Low-temperature cooking | ▪ Low-oxygen slow cooking (optional) |
| ▪ Braising | ▪ Thawing food | ▪ Rethermalization (optional) |
| ▪ Roasting | ▪ Sous-vide cooking (optional) | |

Rethermalization operating mode

You can use 'rethermalization' mode to rethermalize a variety of food. To do this, the combi oven can be run in any of the following cooking modes:

- à la Carte rethermalization
- Banquet regenerating

Press&Go quick access buttons (standard)

You can assign the cooking profiles stored in the cookbook, as well as the cleaning methods, to the Press&Go quick access buttons and start them from there.

Press&Go operating mode (easyTouch)

In 'Press&Go' mode, operators work with predefined cooking profiles that they can select and start automatically.

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters, such as cooking temperature and cooking time. You can create your own cooking profiles and manage them in the 'Cookbook'. In addition, the 'Cookbook' also comes with predefined cooking profiles.

Oven cleaning (standard)

The following cleaning system is available for cleaning the oven:

- ConvoClean fully automatic cleaning:
 - Four cleaning settings, for light to heavy soiling with shine
 - Oven cleaning with CareStep rinse aid only
- Semi-automatic oven cleaning

Oven cleaning with easyTouch

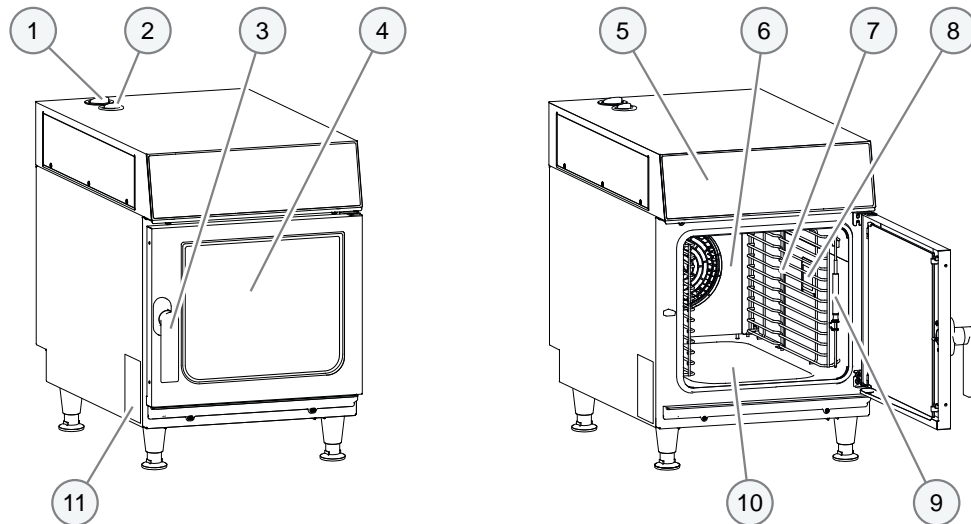
There are two cleaning systems available for cleaning the oven:

- ConvoClean+ fully automatic cleaning:
 - Three cleaning settings, with a Clean and Care Booster
 - Two-minute QuickRinse, rinsing with water only
 - Ten-minute express cleaning
 - Oven cleaning with CareStep rinse aid only
 - Cleaning profiles can be set up as favorites individually
 - Cleaning calendar
- Semi-automatic oven cleaning

2.2 The Combi Oven's Configuration and Functions

Parts and functions

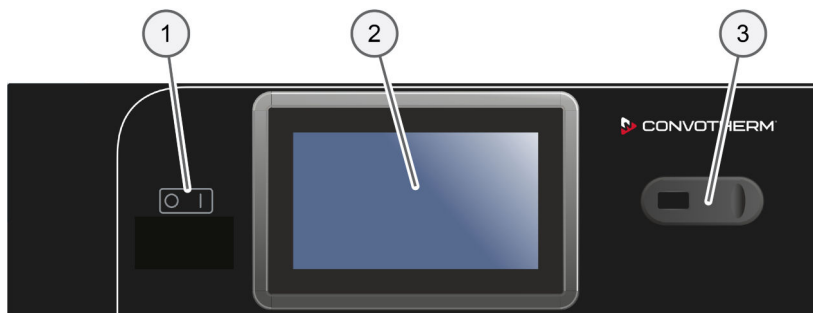
The figure below shows a size 6.10 mini combi oven used as an example representing all models:



No.	Designation	Function
1	Ventilation port	Draws in ambient air in order to remove moisture from the oven cavity
2	Air vent	Lets hot steam escape
3	Door handle	<ul style="list-style-type: none"> Used to open and close the unit door Cracked-open position for safely opening the unit ("safety lock")
4	Unit door	Seals the oven cavity
5	Control panel	Used to operate the unit
6	Suction panel	Used to distribute heat uniformly within the oven cavity
7	Rack	Used to hold standard-size bakeware
8	Oven light	Illuminates the oven cavity
9	Core temperature probe (optional)	Used to measure the food's core temperature
10	Oven cavity	Is where food is placed while it is being cooked
11	Nameplate	Used to identify the unit

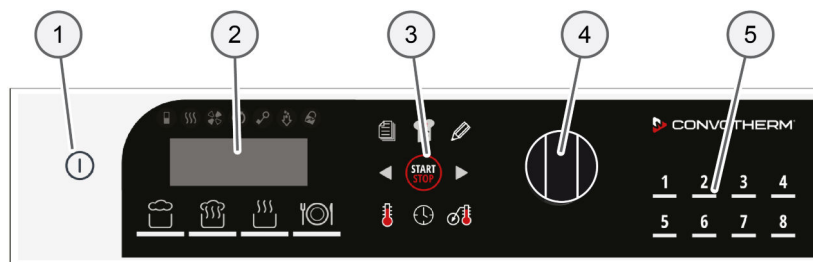
2.3 Control Panel Layout and Functions

Control panel layout and parts (easyTouch)



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

Control panel layout and parts (standard)



No.	Designation	Function
1	Unit ON/OFF switch	Used to turn the combi oven on and off
2	Display and program selection	<ul style="list-style-type: none"> Shows the active cooking program and the selected extra functions Used to select a basic cooking program or rethermalization program
3	Data input	<ul style="list-style-type: none"> Used to select a cooking parameter so that it can be configured Starts and stops the cooking program
4	Knob	Cooking parameters and extra functions can be selected or adjusted by turning this knob
5	Press&Go buttons	Programmable quick-select buttons

3 For Your Safety

Purpose of this section

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

Read this section very carefully!

3.1 Basic Safety Instructions

Purpose of these instructions

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

Customer documentation manuals

Follow the instructions below:

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

Working with/on the combi oven

Follow the instructions below:

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

For more information...

Related subjects

▷ Your Combi Oven's Intended Use	17
▷ Warning Labels on the Combi Oven	19
▷ Hazards posed by the unit	24
▷ Safety Devices	29
▷ Personal protective equipment	32

3.2 Your Combi Oven's Intended Use

The combi oven's intended use

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

Limitations on use

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

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

Staff requirements

- The combi oven must be operated exclusively by staff meeting the specified requirements. For the corresponding training and qualifications requirements, please refer to 'Staff and Work Area Requirements' on page 31.
- All staff must be familiar with the risks, hazards, and rules involved in handling heavy loads.

Requirements concerning the combi oven's functional capability

- Do not operate the combi oven unless it has been properly transported, set up, installed, and placed into operation as indicated in the installation manual and the person responsible for placing it into operation has confirmed this.
- The combi oven should only be used if all safety devices and guards are present, working properly, and correctly locked in place.
- All manufacturer specifications concerning how to run and service the combi oven must be observed.
- The load placed inside the combi oven must never exceed the maximum permissible loading weight; please refer to 'Combi Oven Loading Capacity' on page 33.

Requirements concerning the combi oven's surroundings

Required combi oven surroundings

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

Required installation location characteristics

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

Limitations on use

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

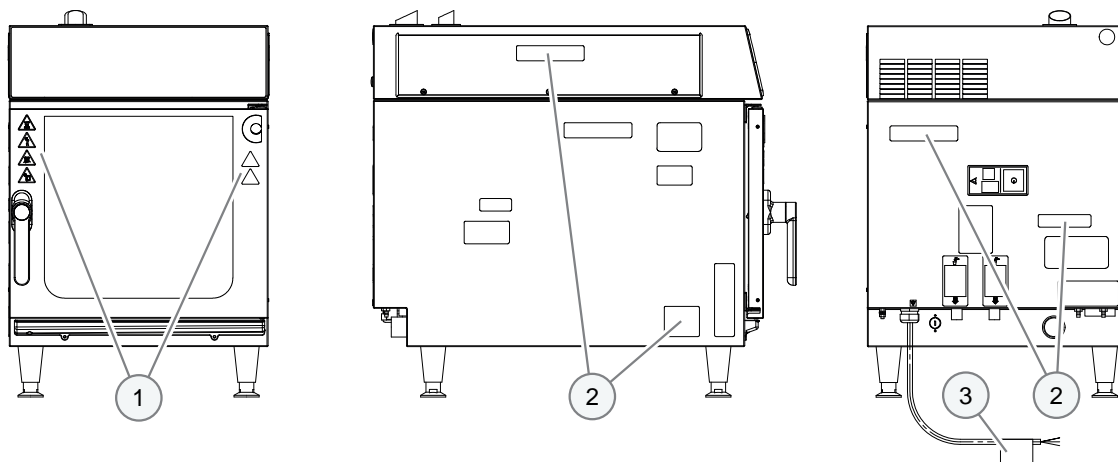
Prerequisites for cleaning

- Only use the cleaning agents approved by the manufacturer.
- Only use the cleaning tools specified by the manufacturer; please refer to 'Cleaning schedule' on page 47.
- Do NOT use a pressure washer to clean the unit.
- Do NOT use a water jet to clean the outside of the unit. Do not use an external water jet for anything other than cleaning the oven cavity.
- Do NOT use bases or acids to clean the combi oven and make sure it is not exposed to acid fumes. The only exception is when the oven cavity is descaled by an authorized service company following the manufacturer's instructions.

3.3 Warning Labels on the Combi Oven







Warning label location

The figure below shows a size 6.10 mini combi oven used as an example representing all models:






Warning labels on unit door

Warning labels (1) on the unit door:

Warning	Description
	Hot surface warning A burn hazard is posed by hot surfaces on the unit door, inside the entire oven, and by all parts that are inside the oven during cooking.
	Hot food, hot bakeware, and hot liquid warning Hot food and hot bakeware will pose a burn hazard if the bakeware falls off the shelf levels or if food slides off bakeware that is being held in an inclined position. This hazard will be particularly acute in the case of shelf levels located above the operator's field of view. Risk of scalding when liquid food is spilled. This hazard exists when liquids, or food that becomes liquefied during cooking, are placed on the upper shelf levels. Do not use shelf levels located above your field of view for liquids or food that will become liquefied.
	With ConvoClean / ConvoClean+ option only Caustic cleaning agent warning Skin, eye, and respiratory tract irritation hazard posed as a result of contact with cleaning agents, as well as their vapors, if the unit door is opened during fully automatic cleaning (ConvoClean system).
	Hot steam warning There is a risk of scalding posed by the hot steam coming out when the unit door is opened.
	Combi oven tip-over hazard warning There is a risk of the combi oven toppling over when being moved. Exercise extreme caution when moving the combi oven.
	Unit hookup damage and disconnection warning There is a risk of the unit's hookups being damaged or disconnected when the combi oven is moved. Exercise extreme caution when moving the combi oven and take the connections' length into account.


Warning labels on combi oven case

Warning labels (2) on combi oven case:

Warning	Description
	<p>WARNING</p> <p>To reduce the risk of electric shock, do not remove or open cover. No user serviceable parts inside. Refer servicing to qualified personnel. Disconnect power supply before servicing.</p> <p>AVERTISSEMENT</p> <p>Afin de réduire le risque d'électrocution, ne pas retirer ou ouvrir le capot. Aucune pièce réparable ne se trouve à l'intérieur. Confier le dépannage à du personnel qualifié. Débrancher l'alimentation électrique avant réparation.</p>
	<p>CAUTION</p> <p>Before commencing plumbing installation refer to installation instruction furnished with unit.</p> <p>DO NOT INSTALL a SHUTOFF ON DRAIN OUTLET</p>
	<p>WARNING</p> <p>Cancer and Reproductive Harm www.p65Warnings.ca.gov</p> <p>AVERTISSEMENT</p> <p>Cancer et Troubles de l'appareil reproducteur www.p65Warnings.ca.gov</p>

Warning labels on power cord

Warning labels (3) on the power cord:

Warning	Description
	<p>WARNING</p> <p>Risk of Fire. Use only a UL listed grounding type attachment plug rated for:</p> <ul style="list-style-type: none"> 208-240 V, 30 AMP Minimum, 3 PH, 4 Wire 208-240 V, 50 AMP Minimum, 3 PH, 4 Wire 208 V, 30 AMP Minimum, 3 PH, 4 Wire 240 V, 30 AMP Minimum, 3 PH, 4 Wire 208 V, 50 AMP Minimum, 1 PH, 3 Wire 240 V, 50 AMP Minimum, 1 PH, 3 Wire <p>The plug is to be selected and installed only by qualified service personnel or electricians.</p>

3.4 Obligations of Owners and Personnel with the Authority to Issue Instructions in the Kitchen Area

Overview of obligations

The combi oven owner is responsible for instructing all other users on how to safely and correctly handle the unit.

This includes the following tasks:

- Providing all users with training regarding all of the combi oven's safety-relevant functions, mechanisms, and devices
- Briefing all users on their tasks related to the unit
- Receiving reports from all users regarding problems and other issues related to the unit and taking appropriate measures to correct them or arranging for said measures to be taken
- Ensuring that the unit and its components are maintained at the required intervals
- Ensuring cybersecurity

Personnel working on the combi oven

The combi oven owner must make sure that all operation and cleaning work on the combi oven is carried out exclusively by qualified personnel as described in 'Staff and Work Area Requirements.' on page 31

Personnel training

The combi oven owner must train and brief personnel in regard to the following:

- Handling the hazards that generally exist in kitchen environments in conformity with all country-specific regulations and requirements; please refer to 'General hazards' on page 22
- Using the guards and safety devices; please refer to 'Safety Devices' on page 29
- Using personal protective equipment; please refer to 'Personal Protective Equipment' on page 32
- Hygiene requirements while taking into account applicable country-specific regulations and requirements
- Handling the hazards posed specifically by this combi oven; please refer to 'Hazards posed by the unit' on page 24

For your and your employees' safety

In your role as the combi oven owner, familiarize yourself with the contents in the 'For Your Safety' section (this section) before your employees work with the combi oven for the first time and set all the rules that will be required accordingly.

Instruct your employees to familiarize themselves with the risks and hazards described in this section and in the following instructions before starting any work and to follow the corresponding safety instructions without exception.

Instruct your employees to familiarize themselves with the prerequisites and rules for safe work specified in the following instructions before starting any work and to follow them without exception.

Personal protective equipment for your employees

Instruct your employees to wear the personal protective equipment specified for their work in the 'Personal Protective Equipment' on page 32 section of 'For Your Safety'.

Cybersecurity

The combi oven owner must make sure that the measures taken in order to ensure cybersecurity always reflect the current state of the art.

3.5 General hazards

General rules for working in the kitchen

Generally speaking, kitchens can pose an extremely wide range of risks and hazards. Accordingly, make sure to always wear the required protective clothing in the kitchen, especially protective gloves when handling kitchenware.

Following is a description of these hazards, their effects, and how they can be avoided.

Spraying into hot fat

Spraying water, such as when using a water jet, can result in the following hazards in the kitchen:



Fat/water mixture explosively spreading everywhere

When?

- Whenever water is sprayed into a container with hot fat, resulting in the water vaporizing abruptly

How can I avoid the hazard?

- ▷ Do not spray water into liquid fat
- ▷ Wear the required personal protective equipment, especially protective gloves

Spraying water on hot surfaces

Spraying water, such as when using a water jet, can result in the following hazards in the kitchen:



Risk of scalding posed by splashing water

When?

- Whenever water is sprayed on hot surfaces, e.g., in an oven cavity

How can I avoid the hazard?

- ▷ Do not spray water on hot surfaces
- ▷ Wear the required personal protective equipment, especially protective gloves

Wet kitchen floors

Wet kitchen floors caused by condensate produced during cooking, for example, can result in the following hazards in the kitchen:



Slip hazard posed by wet kitchen floors

Where?

- In front of the unit

How can I avoid the hazard?

- ▷ Always keep the floor around the unit dry

Contact with cleaning agents

Cleaning agents are used in the kitchen. This can result in the following hazards:



Skin, eye, and respiratory tract irritation hazard as a result of contact with cleaning agents and their vapors

When?

- During all cleaning tasks
- Whenever handling cleaning agent containers
- Whenever using aggressive cleaning agents

How can I avoid the hazard?

- ▷ Wear the required personal protective equipment
- ▷ Do not let your eyes or skin come into contact with cleaning agents
- ▷ Do not inhale the spray mist
- ▷ Use specified cleaning agents only

Moving heavy loads

Lifting heavy loads in the kitchen can result in fatigue, discomfort, and musculoskeletal system issues.



Risk of injury due to excessive exertion

When?

- Whenever lifting heavy containers and other heavy loads

How can I avoid the hazard?

- ▷ Follow the rules involved in handling heavy loads

3.6 Hazards posed by the unit

General rules when using the unit

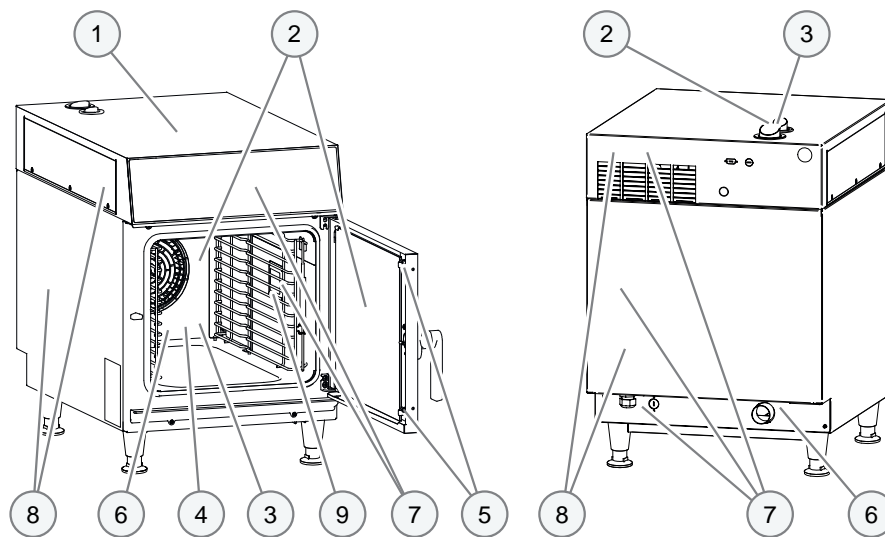
The combi oven has been designed in such a way as to ensure that users will be protected from all hazards that can be reasonably prevented using design-based measures.

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

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

Danger areas

The figure below shows a size 6.10 mini combi oven used as an example representing all models:



No.	Safety hazard / cause of hazard	Location
1	Proximity to flammable materials	On top of the unit
2	Hot surfaces	Air vent, dry air intake, unit door, oven cavity
3	Hot steam/vapor	Air vent, dry air intake, oven cavity
4	Hot liquids	Oven cavity
5	Parts moving against each other	Unit door
6	Contact with cleaning agents	Oven cavity, cleaning-agent connection
7	Live parts	Control panel, oven lamp, covers, unit case (electrical system cover)
8	Hosing down the unit with water	Control panel, covers, unit case
9	Sheet metal parts with sharp edges	Oven wall in the lamp socket area
10	Break in the cold chain	(not shown)
11	Spoiled food due to microorganism growth in hot environments	(not shown)
12	Getting cleaning agents and rinse aid mixed up	(not shown)

Proximity to flammable materials

Heat buildup inside the unit during cooking can result in the following hazards:



Fire hazard posed by the unit's heat loss

When?

- Whenever flammable materials, gases, or liquids are stored on the units

How can I avoid the hazard?

- ▷ Do not store any flammable materials, gases, or liquids on the unit
- ▷ Do not store any gas canisters next to the unit

Hot surfaces

The unit's heat buildup during and after cooking can result in the following hazards:



Risk of burns posed by hot surfaces

Where?

- On the outside of the unit door
- On top of the unit, especially at the dry air intake and air vent
- On the inside of the unit door
- Inside the entire oven cavity. This includes all parts that are or have been inside the oven cavity during cooking, such as:

How can I avoid the hazard?

- ▷ Do not touch the surfaces for extended periods of time
- ▷ Wear the required personal protective equipment, especially protective gloves

Hot steam/vapor

Handling the unit door can result in the following hazards:



Risk of scalding posed by hot steam/vapor

Where? When?

- At the air vent and dry air intake on top of the unit
- Whenever opening the unit door during and after cooking

How can I avoid the hazard?

- ▷ Do not move close to air vents or dry air intakes
- ▷ Always open the unit door slowly and carefully
- ▷ Use the unit door's cracked-open position
- ▷ When cooling down during cooking or cleaning, as well as when using the cool-down function, be ready for a bigger rush of steam than usual and have everyone around step back from the unit
- ▷ Wear the required personal protective equipment, especially protective gloves

Hot liquids

When putting food inside the unit, the following hazards can be posed together with hot liquids:



Risk of scalding posed by hot liquids

When?

- Whenever removing hot, liquid food from the oven

How can I avoid the hazard?

- ▷ Make sure that the racks are correctly locked in place.
- ▷ Do not exceed the maximum load weight
- ▷ Use bakeware (steam table pans) with matching standard dimensions only
- ▷ When handling bakeware containing liquid food or food that will become liquefied during cooking, make sure to only slide the bakeware into fully visible shelf levels, as well as to pull it out in a completely horizontal position
- ▷ Slide the bakeware in correctly as specified in 'Putting food into the combi oven' on page 39
- ▷ After removing it from the oven and before taking it anywhere else, cover the bakeware in order to prevent hot liquids from spilling out.
- ▷ Wear the required personal protective equipment, especially protective gloves

Parts moving against each other

Handling the unit can result in the following hazards:



Pinch point hazard (hand hazard)

Where?

- On accessories used to load the unit
- On unit door components during cleaning

How can I avoid the hazard?

- ▷ Wear the required personal protective equipment, especially protective gloves
- ▷ Exercise caution when handling the unit

Contact with cleaning agents

Cleaning the unit can pose the following hazards:



Skin, eye, and respiratory tract irritation hazard as a result of contact with cleaning agents and their vapors

When?

- Whenever the oven cavity is not cooled down sufficiently first
- Whenever the unit door is opened during the fully automatic cleaning sequence
- Whenever cleaning agent canisters are replaced
- Whenever cleaning agent is brought inside the oven cavity

How can I avoid the hazard?

- ▷ Before any cleaning work, let the oven cavity cool down to a temperature lower than 140 °F
- ▷ Open the unit door only after being prompted to do so by the software
- ▷ After cleaning, carry out a visual inspection to make sure that all cleaning agent residues have been removed after thorough rinsing
- ▷ Exercise caution when handling cleaning agent canisters

Live parts

Maintenance work on the unit can pose the following hazards:



Risk of electric shock posed by live parts

Where?

- Under covers
- Under the operating panel
- On the power cable

How can I avoid the hazard?

- ▷ Maintenance work under the cover, under the operating panel, and on the power cable should be performed exclusively by a qualified electrician from an authorized service company.
- ▷ Do not remove the cover or operating panel

Hosing down the unit with water

Cleaning work on the unit can pose the following hazards:



Risk of electric shock due to short circuit

When?

- If the unit comes into contact with water

How can I avoid the hazard?

- ▷ Do not hose down the outer case
- ▷ De-energize the unit when cleaning the outside

Sheet metal parts with sharp edges

Maintenance work on the unit can pose the following hazards:



Risk of cut injuries posed by sharp edges

When?

- Behind metal parts with sharp edges while performing maintenance work
- Whenever handling metal parts with sharp edges

How can I avoid the hazard?

- ▷ Exercise caution when performing these activities
- ▷ Wear the required personal protective equipment

Break in the cold chain

A break in the cold chain can pose the following hazards when consuming food:



Risk of microbiological food contamination

When?

- When the cooking process is manually interrupted
- When the food's cold chain is broken by putting the food in the oven cavity prematurely
- When the cooking process is interrupted by a power outage

How can I avoid the hazard?

- ▷ Make sure not break the cold chain
- ▷ Never interrupt cooking for a period that may result in microorganism growth
- ▷ Do not use the oven cavity to temporarily store the food being cooked
- ▷ When cooking at low temperatures, do not place cold food inside
- ▷ Once the unit starts up again, take into account the time that will be necessary to restart the cooking process while taking the food's condition into account

Microorganism growth at 85 – 150 °F

Cooking within a low temperature range can pose the following hazards:



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

When?

- Whenever rethermalizing, using low-temperature cooking, or keeping food warm and then proceeding to place cold food in the unit at the same time
- Whenever using low-temperature cooking or keeping food warm in general

How can I avoid the hazard?

- ▷ Do not move cold food into the unit while rethermalizing food, cooking food at low temperatures, or keeping food warm
- ▷ Low-temperature cooking (< 150 °F) should be performed by qualified staff only
- ▷ Reduce the amount of microorganisms on the food before cooking it at low temperatures (by searing it, for example).
- ▷ Check to make sure that the end product is fit for consumption
- ▷ Exercise the due care required by HACCP

Getting cleaning agents and rinse aid mixed up

Cleaning the unit can pose the following hazards:



Risk of food being contaminated by cleaning agents

When?

- When cleaning the unit if the lids for the cleaning agent canisters to which the supply hoses are connected have been mixed up

How can I avoid the hazard?

- ▷ When replacing the cleaning agent canisters, make sure that the hoses are connected correctly
- ▷ When filling the canisters, make sure to use the right chemicals for each hose

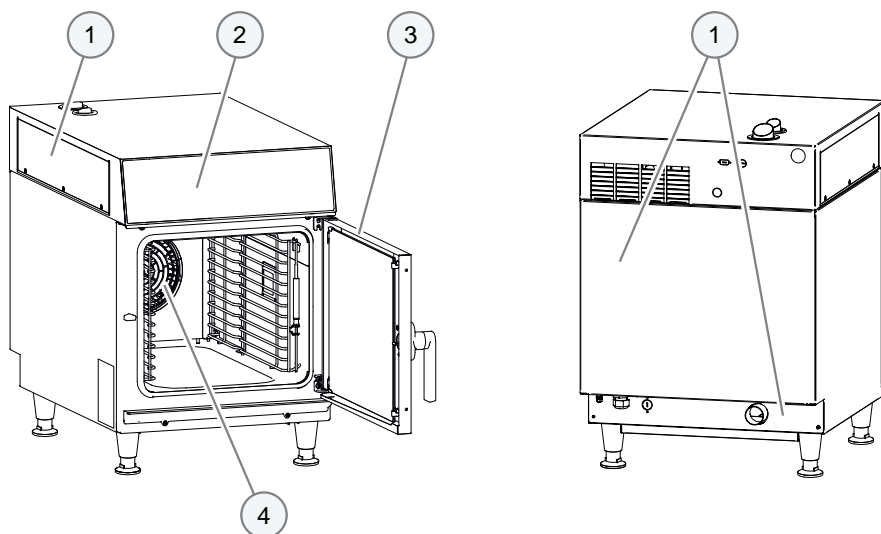
3.7 Safety Devices

Meaning

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

Location and functions

The figure below shows a size 6.10 mini combi oven used as an example representing all models:



No.	Safety device	Function	Check
1	Covers; can only be removed with tools	Prevents staff from accidentally touching live parts Prevents staff from reaching into the moving fan inside the wiring compartment	Check to make sure that the covers are in their proper place
2	Operating panel; can only be removed with tools	Prevents staff from accidentally touching live parts	Check to make sure that the operating panel is in its proper place
3	Unit door	Protects the operator and the surroundings from hot steam	Check for scratches, cracks, and other damage on a regular basis and replace it if you detect any damage
4	Suction panel inside the oven cavity; can only be removed with tools	Prevents staff from reaching into the moving fan and ensures proper heat distribution	Please refer to 'Release the suction panel and lock it back in place' on page 61
5 (not shown)	Oven cavity safety thermostat	Turns off the unit if the temperature exceeds the allowable limit	An error code will be output in the event of a fault (Contact a service company that is authorized to reset the safety thermostat)
6 (installed by the customer)	Disconnecter	Used to de-energize the unit during cleaning, repairs, and maintenance work, as well as in hazardous situations	Does not need to be tested by the operator

Safety measures

The following measures will contribute to greater safety:

Measure	Function	Check
Unit door solenoid switch (electrical door sensor)	<ul style="list-style-type: none"> Stops/turns off the following when the unit door is opened: <ul style="list-style-type: none"> Fan (will stop after a few seconds) Heating element Cleaning agent spraying in the fully automatic oven cleaning process Prompts the user to close the unit door 	<p>Test the door solenoid switch with the combi oven at a low temperature</p> <p>Procedure:</p> <ul style="list-style-type: none"> Fully open the unit door Press Start <p>Result:</p> <p>The motor must not start running.</p>
Unit door handle with cracked-open position	<ul style="list-style-type: none"> Prevents steam coming out from scalding the operator's face and hands 	<p>With the combi oven at a low temperature, check the door positions as described in 'Safely Opening and Closing the Unit Door' on page 38 in the operating manual</p>
Resuming after a power outage if there was cleaning agent inside the unit when the power went out	<ul style="list-style-type: none"> Starts the fully automatic oven cleaning process again, from a defined state, after a power outage 	None

3.8 Staff and Work Area Requirements

Staff requirements

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

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

Work areas during operation

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

Work areas during cleaning and maintenance

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

3.9 Personal protective equipment

Operation and Maintenance

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

Cleaning

Task	Cleaning agents used	Personal protective equipment
<ul style="list-style-type: none"> ▪ Cleaning the combi oven ▪ Handling spray bottles ▪ Handling cleaning-agent canisters 	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoCare K (concentrate) ▪ ConvoCare (ready-to-use) 	<p>The protective equipment required will depend on the cleaning agents being used, and may include:</p> <ul style="list-style-type: none"> ▪ Respirator ▪ Safety eyewear ▪ Protective gloves ▪ Protective clothing/apron <p>Always follow the instructions and observe all warnings found on the labels used for the cleaning agent(s).</p>
<ul style="list-style-type: none"> ▪ Cleaning the double glass door ▪ Cleaning the control panel 	Common household glass cleaner	Observe the cleaning agent manufacturer's instructions and other information
<ul style="list-style-type: none"> ▪ Cleaning the outside of the unit case, incl. the control panel ▪ Cleaning components and accessories as specified in the corresponding instructions 	Common household alkali-free, pH-neutral, odorless dishwashing liquid	Observe the cleaning agent manufacturer's instructions and other information
Cleaning the stand (optional)	Common household stainless steel cleaner	Observe the cleaning agent manufacturer's instructions and other information

4 How to Cook with Your Combi Oven

Reference to the Operating Instructions

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

4.1 Basic Guidelines for Putting Food Into the Combi Oven

4.1.1 Combi Oven Loading Capacity

Maximum load weight

		6.06 mini	6.10 mini	10.10 mini
Applies to GN containers / sheet pans				
Maximum load weight per unit	[lbs]	29	44	66
Maximum load weight per shelf	[lbs]	11	11	11

Maximum number of bakeware containers

		6.06 mini	6.10 mini	10.10 mini
Rack				
13" x 18" half size sheet pans	[pcs]	-	6	10
12" x 20" by 2 1/2" steam table pans	[pcs]	-	4	5
12" x 20" wire fry baskets	[pcs]	-	4	6
2/3 US hotel pan	[pcs]	3	4	5
Plates on oven rack				
Plates, maximum diameter of 11"	[pcs]	4	8	12

4.2 General Cooking Instructions

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

For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Checks before turning on the unit

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

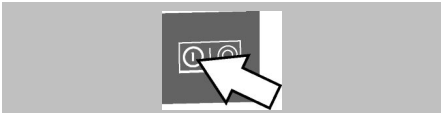


- The unit does not have any obvious damage.
- The accessories being used do not have any obvious damage.
- The installed water connections do not have any obvious damage and are not dripping at any point.
- The drain pipe is connected to the unit and does not have any obvious damage. The end of the drain pipe conveys the wastewater from the unit into the sewer system. The drain pipe is not dripping at any point and there are no indications of it being clogged.
- The electrical connection does not have any obvious damage and looks like it is safe and working properly when subjected to a visual inspection.
- There is nothing being stored inside the oven cavity and there is nothing inside the oven cavity other than required cooking accessories (food containers, for example).
- The 'Requirements concerning the combi oven's functional capability on page 17' are being met.
- The 'Requirements concerning the combi oven's surroundings on page 17' are being met.
- All warning labels are at their intended location.

Rules for safely running the unit




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

- Make sure to only use your hands when using the unit's controls (buttons, switches, touchscreens).
- Do not cover, obstruct, or block the air vent or the dry air intake at the top of the unit, the vents at the back of the unit, or the openings on the bottom side in the front area between the feet.
- The racks need to be locked in place.
- The suction panel needs to be properly locked in place.

Turning the combi oven on

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

Turning off the combi oven when you are done

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

Turning off the combi oven before extended periods of non-use

Before extended periods of non-use, disconnect the unit from the water and power supplies.

4.2.2 Cooking Procedures

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- | | |
|--|----|
| ▪ Safely Opening and Closing the Unit Door | 38 |
| ▪ Placing Food Inside and Taking It Out | 39 |
| ▪ Putting Away and Removing the Core Temperature Probe | 40 |
| ▪ Using a USB Stick | 41 |

Rules

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

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access the stored cooking profiles you will need for your food or enter a new cooking profile and start it (please refer to the operating instructions).
- If the combi oven is on top of an open equipment stand: There must not be any food inside the stand.
- The suction panel must be locked in place.
- The combi oven and the accessories being used must have been cleaned properly.
- There must not be any foreign objects inside the oven cavity.
- The racks have been installed and are locked in place.
- The food's weight must not exceed the maximum loading weight.
- The bakeware must have the right standard dimensions.






For units with a USB port:


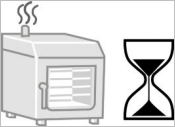

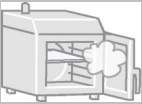


- The sliding cover must be covering the USB port.

For 6.10 mini and 10.10 mini sizes:

- The air distributors must be in place.

Cooking Procedures

1.		Open a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the software's prompts.
3.		Open the unit door.
4.		Place the food inside the combi oven.
5.		Close the unit door.

6.		Start the cooking sequence.
7.		Wait until the cooking sequence is done.
8.		Once the cooking sequence is done, the unit will make a sound to let you know. Follow the software's prompts.
9.		Open the unit door.
10.		Take out the food.
11.		Close the unit door.

4.3 Specific Cooking Instructions

4.3.1 Safely Opening and Closing the Unit Door

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Prerequisites

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

Safely opening the unit door

1.



⚠ WARNING

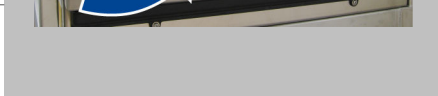
Risk of scalding posed by hot steam

- Always open the unit door slowly and carefully.
- Always use the unit door's cracked-open position

Turn the door handle counterclockwise into the cracked-open position (1).

For unit doors with left-hand hinge: Turn the door handle clockwise.

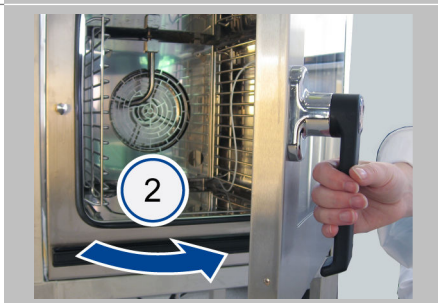
2.



Turn the door handle counterclockwise again (1).

For unit doors with left-hand hinge: Turn the door handle clockwise again.

3.



Slowly open the door (2).

Safely closing the unit door

Close the unit door with a little momentum.

4.3.2 Placing Food Inside and Taking It Out

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

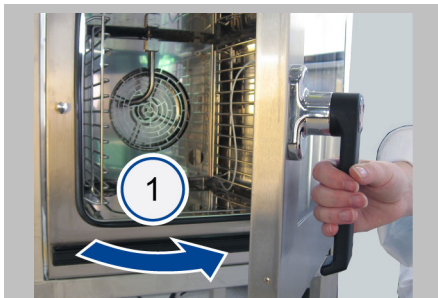
38

Prerequisites

- The racks have been installed and are locked in place.
- The food's weight must not exceed the maximum loading weight.
- The bakeware must have the right standard dimensions.

Loading

1.



Open the unit door (1).

2.



⚠ WARNING

Risk of scalding posed by hot liquids

- Make sure to slide the bakeware, sheet pans, and oven racks correctly into the right rails.

Place the food on the shelf levels you want (2).

- Start from the bottom.
- Always slide bakeware, sheet pans, and shelf grills in all the way to the stop.
- If you are using oven racks to hold the food inside, leave the bottommost shelf level clear.

Taking food out

1. Open the unit door.
2. Take out bakeware in a horizontal position

4.3.3 Putting Away and Removing the Core Temperature Probe

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door

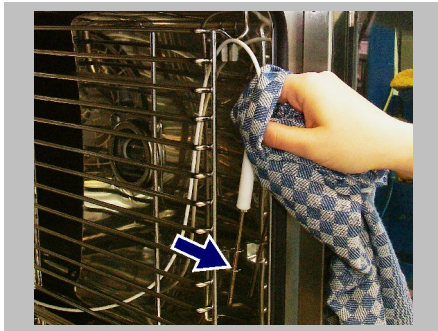
38

Purpose

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

Putting away the core temperature probe

1.



Slide the core temperature probe into the holder.

NOTICE! Pay attention to the cable!

The cable must not get pinched in between the unit door and the hygienic gasket when the door is closed.

Removing the core temperature probe

1.



Risk of stab wounds posed by sharp parts

- Exercise care when handling the core temperature probe.

Pull the core temperature probe out from the holder.

4.3.4 Using a USB Stick

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Purpose of USB sliding cover

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

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

Plugging in the USB stick

1.



Slide the USB port sliding cover to the right.

2.



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

4.3.5 Removing and installing racks

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

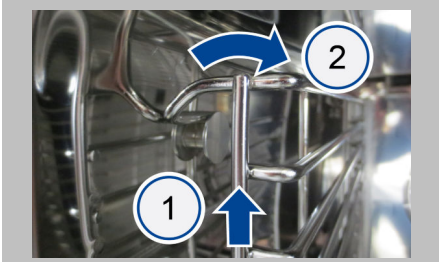
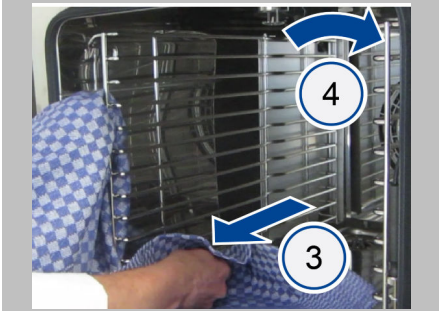
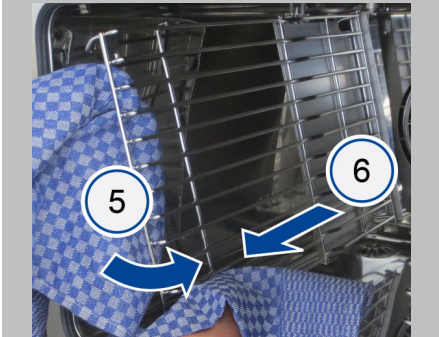
- Safely Opening and Closing the Unit Door

38

Prerequisites

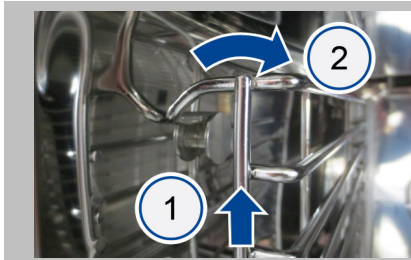
- All food containers and other accessories used for cooking must have been removed from the oven cavity.

Removing racks (6.06 mini)

- | | | |
|----|---|--|
| 1. |  | Slightly lift the rack at the front (1) and then lift it over the front holder (2). |
| 2. |  | Slightly pull the rack forward (3) and then lift it over the rear holder (4). |
| 3. |  | Swing the rack towards the inside of the oven cavity at a slight angle (5) and then remove it from the oven (6). |

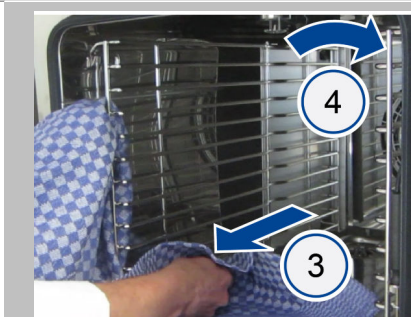
Removing racks (6.10 mini)

1.



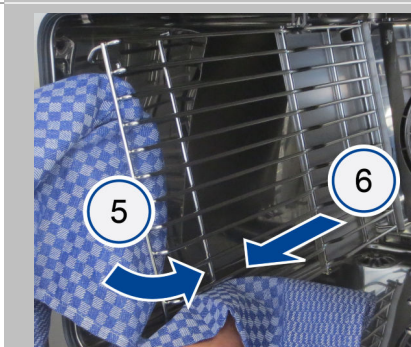
Slightly lift the rack at the front (1) and then lift it over the front holder (2).

2.



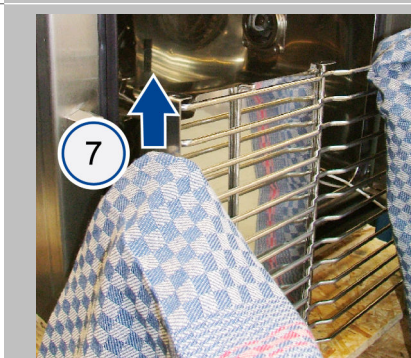
Slightly pull the rack forward (3) and then lift it over the rear holder (4).

3.



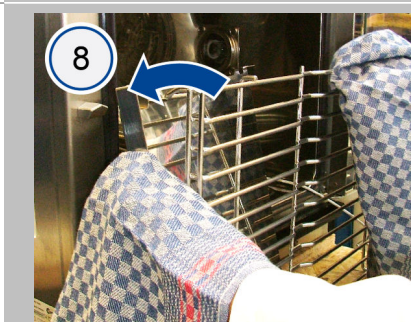
Swing the rack towards the inside of the oven cavity at a slight angle (5) and then remove it from the oven (6).

4.



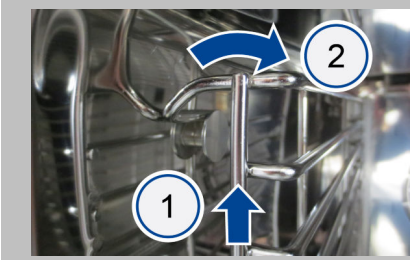
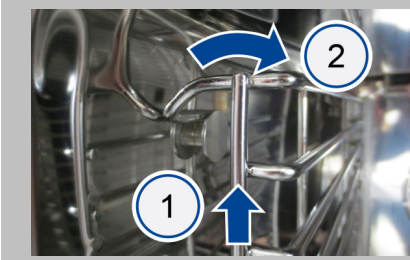
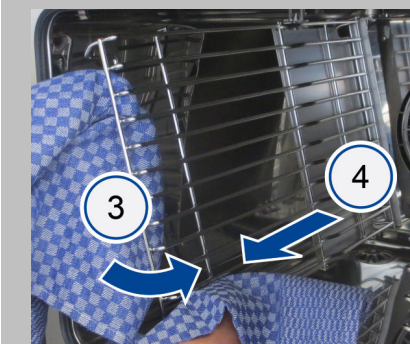
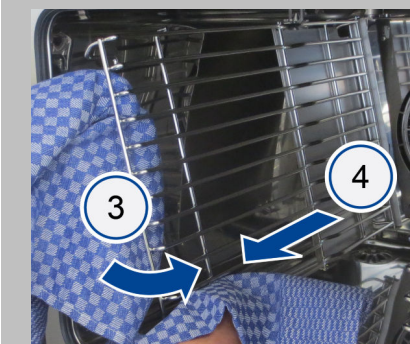
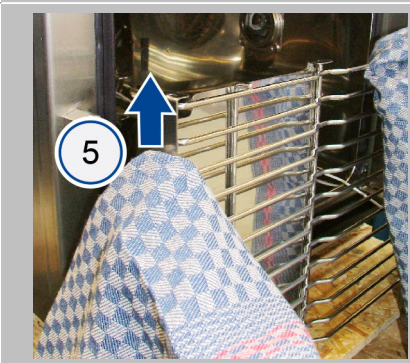
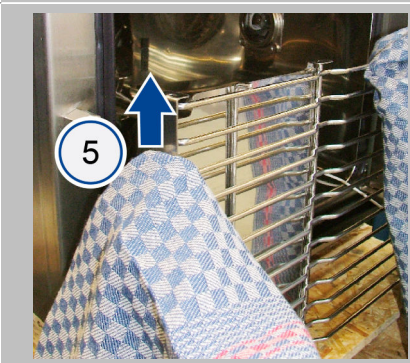
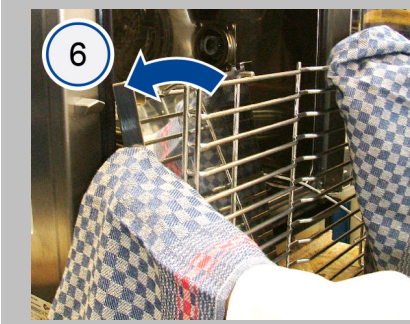
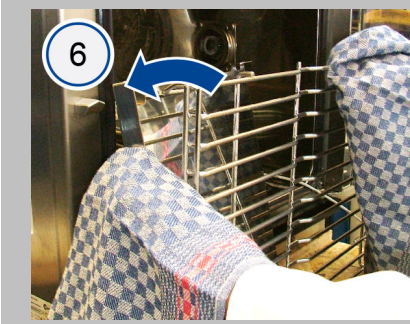
Push the air distributor upwards (7).

5.



Swing the air distributor backwards (8) and disconnect the rack from the air distributor.

Removing racks (10.10 mini)

1.  Push the rack upwards (1) and lift it over the holders (2).

2.  Swing the rack towards the inside of the oven cavity at a slight angle (3) and then remove it from the oven (4).

3.  Push the air distributor upwards (5).

4.  Swing the air distributor backwards (6) and disconnect the rack from the air distributor.


Installing racks

1. Follow the same steps used to remove the racks, but in opposite order.
2. Check to make sure that the racks have been installed properly.
3. Check to make sure that the bakeware can be easily slid in.
This makes it possible to ensure that you did not mix up the two racks.

5 How to Clean the Combi Oven

Reference to the Operating Instructions

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

5.1 Combi Oven Cleaning Basics

5.1.1 Cleaning Methods

Cleaning Methods

Cleaning Methods	Description	When to use
Oven cleaning without cleaning agents	<ul style="list-style-type: none"> Is a fully automatic process in which the temperature and duration are controlled by the software The oven cavity is rinsed with water only (without using any cleaning agents) 	<ul style="list-style-type: none"> For cleaning very light soiling or eliminating odors between individual cooking sequences After prolonged periods of nonuse (to remove dust, for example), provided the combi oven has been thoroughly cleaned before this
Fully automatic oven cleaning with connected canisters	<ul style="list-style-type: none"> Is a fully automatic process in which the temperature, duration, use of cleaning agents, and rinsing are controlled by the software Cleaning agents are dosed by the software and automatically fed from the connected canisters into the oven cavity 	<ul style="list-style-type: none"> Daily cleaning after finishing all cooking for the day Before placing the combi oven into operation for the first time in order to get rid of all oven cavity soiling and impurities accumulated during transit, setup, and installation After performing maintenance on the combi oven in order to get rid of all oven cavity soiling and impurities
Semi-automatic oven cleaning	<ul style="list-style-type: none"> Is a semi-automatic process in which the temperature and duration of individual cleaning phase are controlled by the software The cleaning agents are manually sprayed into the oven cavity The oven cavity is rinsed out manually using a water jet or, alternatively, is wiped thoroughly with plenty of clean water and a soft cloth 	<ul style="list-style-type: none"> Daily cleaning after finishing all cooking for the day For further cleaning after fully automatic oven cleaning if the latter did not get rid of all soiling and impurities Before placing the combi oven into operation for the first time in order to get rid of all oven cavity soiling and impurities accumulated during transit, setup, and installation After performing maintenance on the combi oven in order to get rid of all oven cavity soiling and impurities

Cleaning Methods	Description	When to use
Oven cleaning only with rinse aid from connected canisters	<ul style="list-style-type: none"> Is a fully automatic process in which the temperature, duration, use of rinse aid, and rinsing are controlled by the software Rinse aid is dosed by the software and automatically fed from the connected canisters into the oven cavity 	<ul style="list-style-type: none"> For further cleaning after fully automatic oven cleaning if the latter did not get rid of all soiling and impurities If there is a white film or dark discolorations inside the oven cavity
Manual oven cleaning	<ul style="list-style-type: none"> Is an exclusively manual process without any software assistance <ul style="list-style-type: none"> The oven cavity remains unheated The operator monitors the time during which the cleaning agents are allowed to work. The cleaning agents are manually sprayed into the oven cavity The oven cavity is rinsed out manually using a water jet or, alternatively, is wiped thoroughly with plenty of clean water and a soft cloth 	<ul style="list-style-type: none"> For cleaning soiling or eliminating odors between individual cooking sequences after the oven cavity has been cooled down For further cleaning after fully automatic oven cleaning if the latter did not get rid of all soiling and impurities For cleaning specific spots or areas inside the oven cavity, such as the oven drain If there is a white film or dark discolorations inside the oven cavity

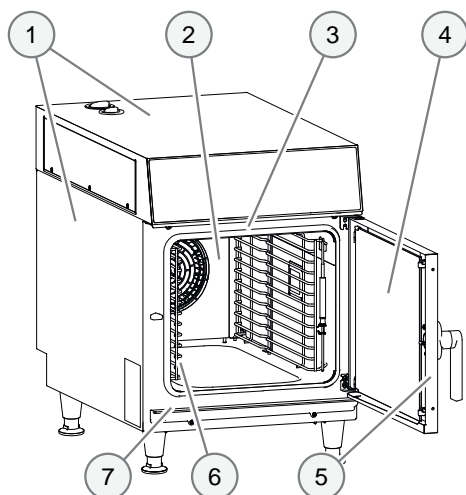
Visual inspection to ensure that there are no residues left after cleaning

Every time after cleaning with one of the aforementioned cleaning methods, carry out a visual inspection to make sure that there are no residues left.

5.1.2 Cleaning schedule

Overview

The figure below shows a size 6.10 mini combi oven used as an example representing all models:



No.	Designation
1	Outside of unit case
2	Oven cavity
3	Hygienic removable gasket
4	Double glass door
5	Unit door
6	The oven cavity drain
7	Door drip tray

Daily cleaning

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

What needs to be cleaned?	Procedure	Cleaning agent
Oven cavity	'How to Semi-Automatically Clean the Oven Cavity' on page 53	ConvoClean forte
	'How to Fully Automatically Clean the Oven Cavity' on page 51	ConvoClean forte and ConvoCare
Spray head (optional)	Rinse with water at least once	-
Fan compartment behind suction panel	'How to Clean the Oven Cavity Section Behind the Suction Panel' on page 57	ConvoClean forte
Hygienic removable gasket around unit door	'How to Clean the Hygienic removable gasket' on page 60	Common household dishwashing liquid
The oven cavity drain	<ul style="list-style-type: none"> Remove any residues Rinse out in order to prevent clogging Spray cleaning agent inside and rinse with water 	ConvoClean forte
Outside of unit case, incl. control panel	Clean by hand with a soft cloth Follow the rules below: <ul style="list-style-type: none"> Do not clean the unit's outer case with a water jet. De-energize the unit when cleaning the outside. 	Common household dishwashing liquid / glass cleaner
USB port sliding cover (with easyTouch only)	Clean by hand with a soft cloth	Common household dishwashing liquid

What needs to be cleaned?	Procedure	Cleaning agent
<ul style="list-style-type: none"> The oven cavity needs to be checked daily to see if there is any white film or dark discolorations Clean only if necessary 	<ul style="list-style-type: none"> Run CareStep provisional cleaning Check the oven cavity once again after the cleaning program is done 	ConvoCare
Bakeware, sheet pans, shelf grills, and other accessories used for cooking	<ul style="list-style-type: none"> Clean by hand using a soft, non-abrasive sponge Rinse with water 	Common household dishwashing liquid

Weekly cleaning

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

What needs to be cleaned?	Procedure	Cleaning agents
The double glass door on the inside	'How to Clean the Double Glass Door' on page 59	Common household glass cleaner
Unit door, door drip tray, and unit drip tray	<ul style="list-style-type: none"> Clean by hand using a soft cloth and cleaning agent Thoroughly wipe clean with a soft cloth and water Dry with a soft cloth 	ConvoClean forte
Equipment stand (optional)	Clean by hand with a soft cloth	Common household stainless steel cleaner
Stacking kit (optional)	Clean by hand with a soft cloth	Common household stainless steel cleaner

Additional required cleaning

The following cleaning is required in addition to regular cleaning:

- The unit must be cleaned before the first time it is operated.
- The unit must be cleaned before and after downtimes.
- The unit must be cleaned after maintenance work.

5.1.3 Cleaning Agents

Cleaning agent

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

Product	Use for	Container
ConvoClean forte For normal to heavy soiling ▪ Not for cleaning bakeware, sheet pans, shelf grills, or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic Fully automatic oven cleaning	Spray bottle Cleaning agent canisters connected to the cleaning system underneath the combi oven
ConvoCare K (concentrate)	For preparing ready-to-use ConvoCare solution with a defined mix ratio	-
ConvoCare Rinse aid with defined mix ratio ▪ Not for cleaning bakeware, sheet pans, shelf grills, or other accessories	▪ Fully automatic oven cleaning ▪ Oven cleaning with rinse aid only, CareStep cleaning profile Manually cleaning the oven cavity further	Cleaning agent canisters connected to the cleaning system underneath the combi oven Spray bottle
Common household glass cleaner	▪ Cleaning the double glass door ▪ Cleaning the control panel	-
Common household alkali-free, pH-neutral, odorless dishwashing liquid	▪ Cleaning the outside of the unit case, incl. the control panel ▪ Cleaning components and accessories as specified in the corresponding instructions ▪ Cleaning bakeware, sheet pans, shelf grills, and other accessories used for cooking	-
Common household stainless steel cleaner	▪ Cleaning the equipment stand (optional) ▪ Cleaning the stacking kit (optional)	-

Handling cleaning agents

Personal protective equipment needs to be worn when handling some of the cleaning agents above. Always observe the 'Personal Protective Equipment' on page 32 section and the labels for the cleaning agents.

Staff must be briefed by the person responsible for the combi oven on a regular basis.

5.1.4 Supplying Cleaning Agents

Supplying Cleaning Agents

Container	Handling / Use	Cleaning agents
Spray bottle	<ul style="list-style-type: none"> ▪ Never leave the spray bottle pressurized for an extended period of time if you are not using it. Slowly open the pump head so that the compressed air can escape. ▪ Rinse the spray bottle weekly. ▪ Rinse the nozzle, the nozzle extension, and the nozzle fitting after every use. ▪ Do not store spray bottles containing cleaning agents in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoCare
Canister	<ul style="list-style-type: none"> ▪ Connect the canisters containing the cleaning agents to the combi oven's cleaning system. ▪ Before every fully automatic oven cleaning sequence, check whether the canisters still have enough cleaning agent in them. ▪ Do not store reserve canisters containing cleaning agents in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoClean forte ▪ ConvoCare
	<ul style="list-style-type: none"> ▪ Use ConvoCare Concentrate only to prepare ready-to-use ConvoCare solution (with the defined mix ratio) in an empty canister. ▪ Do not store canisters containing ConvoCare Concentrate in the immediate vicinity of the combi oven. Instead, store them in special storage rooms where they will not be close to nor come into contact with food. 	<ul style="list-style-type: none"> ▪ ConvoCare Concentrate

5.2 General Fully Automatic Cleaning Process Instructions

5.2.1 How to Fully Automatically Clean the Oven Cavity

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 38
- Replacing the Rinse Aid Canister 64
- Replacing the Cleaning Agent Canister 66




Working with the canisters

- Make sure that the canisters are in the intended position

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity.
- There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven cavity drain must be clear. It must not be clogged or blocked by any residues. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 50.

How to Fully Automatically Clean the Oven Cavity

- | | | |
|----|---|--|
| 1. |  | Open the cleaning profile and start the cleaning sequence. |
| 2. |  | <div style="border: 1px solid black; padding: 5px;">⚠ WARNING</div> <p>Risk of skin, eye, and respiratory tract irritation</p> <ul style="list-style-type: none">▪ Do not let the rinse aid come into contact with your eyes, skin, or mucous membranes.▪ Do not inhale the rinse aid's vapors or mist.▪ Wear the required personal protective equipment. <p>Wait until the cleaning sequence is done.</p> |
| 3. |  | Once the cleaning sequence is done, the unit will make a sound to let you know. Follow the software's prompts. |

4.



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

5.



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

5.3 General Operator-Aided Cleaning Process Instructions

5.3.1 How to Semi-Automatically Clean the Oven Cavity

For your safety when working with/on the combi oven

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:




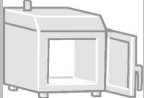



- Removing and installing racks


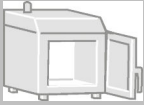






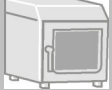
42

Prerequisites

- You must be familiar with how to use the software to such an extent that you will be able to access and start the various cleaning profiles, please refer to the combi oven's operating instructions.
- All food must have been taken out from the oven cavity. There must not be any foreign objects inside the oven cavity.
- All bakeware, sheet pans, and shelf grills, as well as any other accessories, must have been taken out from the oven cavity.
- The oven cavity drain must be clear. It must not be clogged or blocked by any residue. The strainer on the oven drain must be in place.
- The unit door's inner glass door must be properly locked in place.
- The suction panel is properly locked in place.
- The unit door must be closed.
- You must supply the fluids required by the cleaning program you will be using. Please refer to 'Supplying Cleaning Agents' on page 50.

How to Semi-Automatically Clean the Oven Cavity

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

8.		Once the cleaning phase is done, the unit will make an acoustic signal to let you know. You will be prompted to rinse out the oven cavity.
9.		Open the unit door.
10.		<div>⚠ WARNING</div> <p>Risk of food being contaminated by cleaning agent or rinse aid</p> <ul style="list-style-type: none"> Use an external water jet to thoroughly rinse the area behind the suction panel, the suction panel from all sides, the entire oven cavity, and the oven drain. Alternatively, thoroughly wipe the area behind the suction panel, the suction panel itself, and the entire oven cavity clean with plenty of clean water and a soft cloth. <p>Thoroughly rinse the area behind the suction panel, the suction panel itself, the racks, the entire oven cavity, and the oven drain.</p>
11.		Close the unit door.
12.		Wait for the cleaning phase to be done (approx. 10 minutes).
13.		Once the cleaning phase is done, the unit will make an acoustic signal to let you know.
14.		<p>Check to make sure that everything has been cleaned properly. The oven cavity should be visibly clean and should not give off any smells typical of food leftovers or cleaning agents.</p> <p>If additional cleaning is required, clean and rinse the oven cavity manually or by running a cleaning profile once again.</p>
15.		<p>Use a water jet to thoroughly rinse the oven cavity, the rack, the suction panel, and the area behind the suction panel, or thoroughly rinse the oven cavity and the accessories with plenty of water and wipe them clean with a soft cloth.</p> <p>You can repeat the cleaning sequence if there is heavy soiling.</p>
16.		Leave the unit door ajar in order to let the oven cavity dry out.

5.3.2 How to Manually Clean the Oven Cavity

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- | | |
|---|----|
| ▪ Safely Opening and Closing the Unit Door | 38 |
| ▪ Removing and installing racks | 42 |
| ▪ Release the suction panel and lock it back in place | 61 |


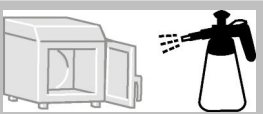



Prerequisites

- The unit must be completely off.
- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- You must supply the required cleaning agent in the spray bottle. Please refer to 'Supplying Cleaning Agents' on page 50.
- The oven cavity drain must be clear. It must not be clogged or blocked by any residue.
- The racks must have been removed.

For units with a USB port:

- The USB cover must be covering the USB port.

How to Manually Clean the Oven Cavity

- | | | |
|----|---|---|
| 1. |  | Swing the suction panel towards the inside of the oven cavity. |
| 2. |  | Spray the oven cavity, the suction panel, the area behind the suction panel, and the oven drain with the cleaning agent inside the spray bottle. |
| 3. |  | Let the cleaning agent work for 10 – 20 minutes. |
| 4. |  | <div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> ⚠ WARNING </div> <p>Risk of food being contaminated by cleaning agent or rinse aid if the unit is not completely rinsed out</p> <ul style="list-style-type: none"> ▪ If the unit does not have a pullout spray head, use an external water jet to rinse out the unit or thoroughly wipe the oven cavity, the accessories, and the area behind the suction panel with plenty of water and a soft cloth. <p>Use a water jet to thoroughly rinse the area behind the suction panel, the suction panel from all sides, and the entire oven cavity.
You can repeat the cleaning sequence if there is heavy soiling.</p> |
| 5. |  | Lock the suction panel back in place. |

6.



Check to make sure that the suction panel is installed properly:

- The suction panel is in place and locked into place.

7.



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

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

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with





You will need to be familiar with the following steps:

- | | |
|---|----|
| ▪ Safely Opening and Closing the Unit Door | 38 |
| ▪ Removing and installing racks | 42 |
| ▪ Release the suction panel and lock it back in place | 61 |

Prerequisites

- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- The unit must be completely off.
- You must supply the required cleaning agent, ConvoClean forte, in the spray bottle. Please refer to 'Supplying Cleaning Agents' on page 50.
- The oven cavity drain must be clear. It must not be clogged or blocked by any residue.

How to Clean the Oven Cavity Section Behind the Suction Panel

- | | | |
|----|---|--|
| 1. |  | Remove the racks and the suction panel. |
| 2. |  | Spray the suction panel on all sides and the area behind it with the cleaning agent in the spray bottle. |
| 3. |  | Let the cleaning agent work for 10 – 20 minutes. |
| 4. |  | <div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> ⚠ WARNING </div> <p>Risk of food being contaminated by cleaning agent or rinse aid if the unit is not completely rinsed out</p> <ul style="list-style-type: none"> ▪ If the unit does not have a pullout spray head, use an external water jet to rinse out the unit or thoroughly wipe the oven cavity, the accessories, and the area behind the suction panel with plenty of water and a soft cloth. <p>Use a water jet to thoroughly rinse the area behind the suction panel, the suction panel from all sides, the entire oven cavity, and the oven drain. Alternatively, thoroughly wipe the area behind the suction panel, the suction panel itself, and the entire oven cavity clean with plenty of clean water and a soft cloth.</p> <p>You can repeat the cleaning sequence if there is heavy soiling.</p> |

5 How to Clean the Combi Oven

5.



Lock the suction panel back in place.

6.



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

5.3.4 How to Clean the Double Glass Door

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

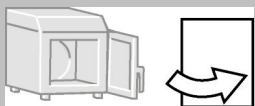
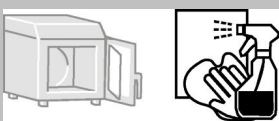


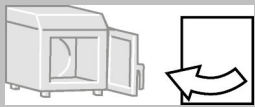
You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 38
- Releasing the Inner Glass Door and Locking it Back in Place 63

Prerequisites

- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- You must have the necessary cleaning agent, common household glass cleaner, ready.
- You must have several (at least three) clean, soft cloths ready.
- The unit door must have already cooled down to room temperature.

How to Clean the Double Glass Door

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

5.3.5 How to Clean the Hygienic removable gasket

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

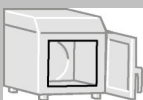




- Safely Opening and Closing the Unit Door

38

Prerequisites

- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- You must have the necessary cleaning agent, common household dishwashing liquid, ready.
- You must have several (at least three) clean, soft cloths ready.

How to Clean the Hygienic removable gasket

- | | | |
|----|---|--|
| 1. |  | Open the unit door. |
| 2. |  | Clean the hygienic removable gasket with a soft, clean cloth and cleaning agent. |
| 3. |  | Rinse the hygienic removable gasket with a soft, clean cloth and water. |
| 4. |  | Thoroughly dry the hygienic removable gasket with a soft, clean cloth. |
| 5. |  | Leave the unit door ajar in order to let the hygienic removable gasket dry out completely. |

5.4 Specific Cleaning Instructions

5.4.1 Release the suction panel and lock it back in place

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Safely Opening and Closing the Unit Door 38
- Removing and installing racks 42

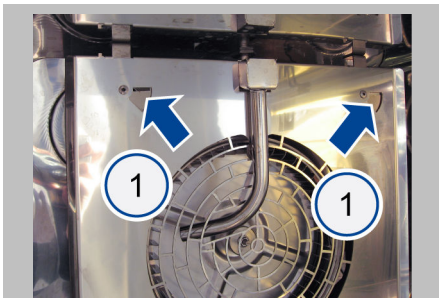
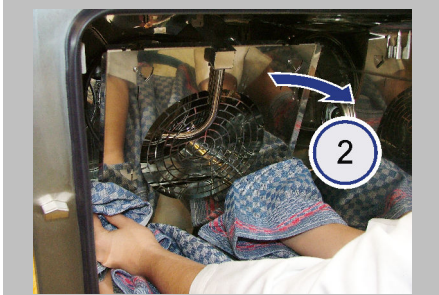
Prerequisites

- The unit must be completely off.
- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- The rack must have been removed.

Required tools

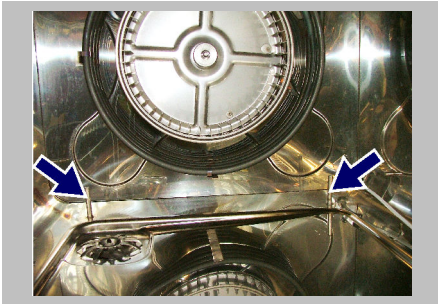
A suitable tool, e.g. a flat blade screwdriver for releasing the latches

Releasing and swinging out the suction panel

1.  Use the tool to release the catches on the left (1) and right (1).
2.  Push the suction panel upwards and remove it (2).

Locking the suction panel in place

1.



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

- Keep in mind that the pins on the bottom need to engage the suction panel.

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

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Procedures that you must be familiar with

You will need to be familiar with the following steps:

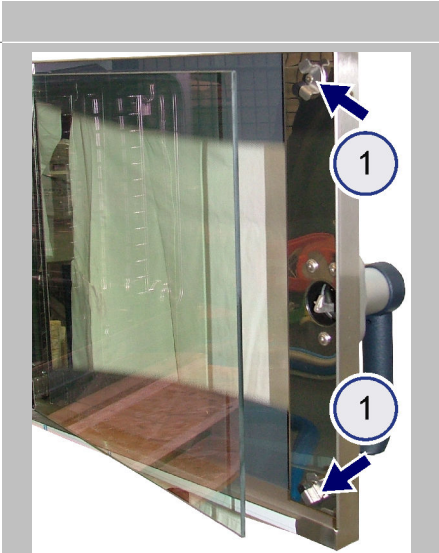
- Safely Opening and Closing the Unit Door

38

Prerequisites

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

Releasing and swinging out the inner glass door

- | | | |
|----|--|--|
| 1. |  | Open the unit door. |
| 2. | | Turn the double-pane door's quick-release fasteners (1). |
| 3. | | Swing the inner pane out. |

Locking the inner glass door in place

- | | |
|----|---|
| 1. | Follow the same steps used to release and swing out the inner glass door, but in opposite order. |
| 2. | Close the double-pane door using the quick-release fasteners (1).
Make sure not to grab or reach in between the door and the inner pane so as to avoid crushing or cutting your hands and fingers.
Do not close the unit door until they are! |

5.4.3 Replacing the Rinse Aid Canister

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

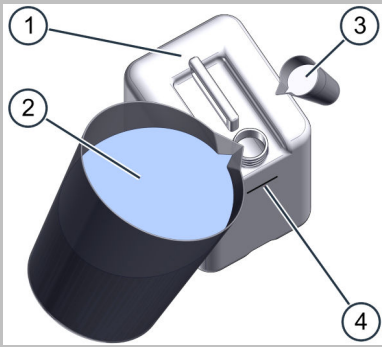
Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Required tools

- One empty canister (2.5 gallons) for ConvoCare rinse aid
- Enough (around 2.5 gallons) soft water (for specifications, please refer to the 'Water Quality' subsection of the 'Technical Data' section in the installation manual)
- ConvoCare Concentrate (0.7 pint)

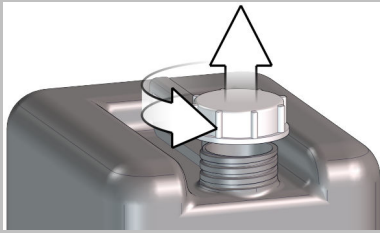
Preparing ConvoCare rinse aid in the canister

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

- | | | |
|----|---|--|
| 1. |  | Open the empty canister (1). |
| 2. | | Fill the canister with soft water (2) all the way to just under the 2.5-gallon marking (4). |
| 3. | | <div style="border: 1px solid black; padding: 2px; display: inline-block;">⚠ WARNING</div> <p>Risk of skin, eye, and respiratory tract irritation</p> <ul style="list-style-type: none"> ▪ Do not let the rinse aid come into contact with your eyes, skin, or mucous membranes. ▪ Do not inhale the rinse aid's vapors or mist. ▪ Wear the required personal protective equipment. |
| 4. | | <p>Then carefully pour 0.7 pints of ConvoCare Concentrate (3) into the canister (1).</p> <p>Check the liquid level inside the canister:</p> <ul style="list-style-type: none"> ▪ If the level is below the 2.5-gallon marking (4), carefully add the required amount of soft water (2). ▪ If the level is above the 2.5-gallon marking (4), the rinse aid's concentration will be lower than specified. You can still use the rinse aid if this is the case! |
| 5. | | Close the canister and mix the liquids thoroughly by shaking it. |

Replacing the Rinse Aid Canister

1.



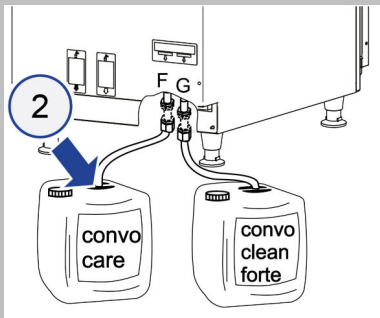
⚠ WARNING

Risk of skin, eye, and respiratory tract irritation

- Do not let the rinse aid come into contact with your eyes, skin, or mucous membranes.
- Do not inhale the rinse aid's vapors or mist.
- Wear the required personal protective equipment.

Remove the cap from the ConvoCare rinse aid replacement canister.

2.



⚠ WARNING

Risk of food being contaminated by cleaning agents

- When replacing the cleaning agent canisters, make sure that the hoses are connected correctly.
- When filling the canisters, make sure to use the right chemicals for each hose.

- Find the canister that is connected to the rinse aid connection (F) with a (green) tube and that is located at the bottom of the back of the unit.
- Unscrew the green supply tube with the wand from the empty canister containing ConvoCare (2).
- Remove the empty rinse aid canister.

3.

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

4.

- Check to make sure that the canisters are set up correctly:
 - The canisters' supporting surface must not be higher than the edge where the feet and the unit case meet.
 - The canisters' supporting surface must not be more than 3.28 ft below this edge.
- Check to make sure that the tube is connected to the right connection.
 - The rinse aid must go to unit connection F. (indicated by a green color).

5.4.4 Replacing the Cleaning Agent Canister

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

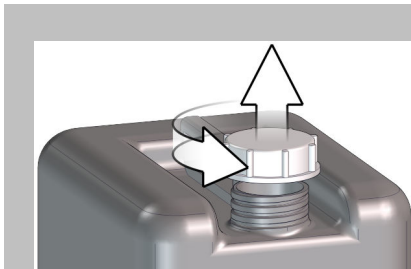
Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

Required tools

- ConvoClean forte replacement canister

Replacing the Cleaning Agent Canister

1.



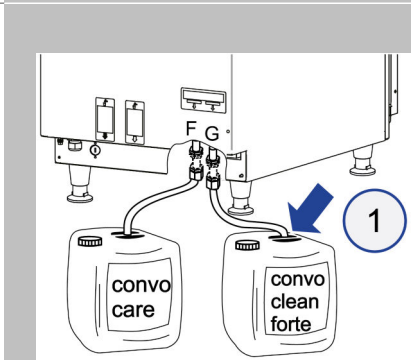
⚠ WARNING

Risk of skin, eye, and respiratory tract irritation

- Do not let the rinse aid come into contact with your eyes, skin, or mucous membranes.
- Do not inhale the rinse aid's vapors or mist.
- Wear the required personal protective equipment.

Remove the cap from the ConvoClean new or ConvoClean forte replacement canister.

2.



⚠ WARNING

Risk of food being contaminated by cleaning agents

- When replacing the cleaning agent canisters, make sure that the hoses are connected correctly.
- When filling the canisters, make sure to use the right chemicals for each hose.

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

3.

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

4.

- Check to make sure that the canisters are set up correctly:
 - The canisters' supporting surface must not be higher than the edge where the feet and the unit case meet.
 - The canisters' supporting surface must not be more than 3.28 ft below this edge.
- Check to make sure that the tube is connected to the right connection.
 - The cleaning agent must go to unit connection G. (indicated by a red color).

6 How to Perform Maintenance on the Combi Oven

6.1 Maintenance Basics

6.1.1 Contact Customer Service

Required information

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

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

Contact information for Convotherm in Germany

Welbilt Deutschland GmbH
Talstraße 35
82436 Eglfing
Germany

Headquarters

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

Fax (+49) (0) 8847 414

e-mail info@convotherm.de

Website www.convotherm.com
www.welbilt.com

Download Center for documents
(spare parts lists, circuit diagrams, service
manuals, brochures, instructions) www.convotherm.com/resources
www.convotherm.com/Service#Service

Sales

Website www.welbilt.us/Sales/Sales-Locators#Rep-Locator

Representative / dealer contact information Callcenter@welbilt.com

Customer Service

Phone (+1) 844 724-2273

e-mail ConvothermSVC@welbilt.com

6.1.2 Warranty information

Warranty information

Warranty claims involving your combi oven will only be honored if the unit has been installed by a qualified service technician from an authorized service company as per the instructions in this installation manual.

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

6.1.3 Maintenance Schedule

Rules for maintaining the unit

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

The following applies to all maintenance:

- The unit must be cleaned after maintenance work.

Maintenance work that can be carried out by the operator.

What needs to be serviced?	When?	Required parts
Replacing the oven light halogen lamp	When the halogen lamp does not light up anymore in any operating state	As specified in the parts list: One (1) 12 V halogen lamp

Maintenance that must be performed by Customer Service

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

6.2 Troubleshooting

6.2.1 Error codes

Errors and required responses (standard)

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

Error code	Error description	Required response
E01	Not enough water: Water pressure lower than 0.5 bar five seconds after valve is opened	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
E02	Excessively high temperature in electrical wiring compartment	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service
E03	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> ▪ Check the fuse/circuit breaker in the building's load center ▪ Contact Customer Service
E04	Electrical wiring compartment auxiliary fan fault	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service
E11	Oven sensor (B6) has detected an excessively high temperature	Contact Customer Service
E15	Condenser sensor (B3) has detected an excessively high temperature	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
E16	Dehumidifier valve fault: Dehumidifier valve cannot be initialized	<ul style="list-style-type: none"> ▪ Restart the unit ▪ Contact Customer Service
E21	Oven sensor (B6) discontinuity	Contact Customer Service
E22	Core temperature probe (B10) discontinuity	Contact Customer Service
E25	Condenser sensor (B3) discontinuity	Contact Customer Service
E29	Core temperature probe (B10) has a short circuit to frame	Contact Customer Service
E80	ID error: The unit does not recognize the heating method	Contact Customer Service
E81	Cooking profile not saved correctly	<ul style="list-style-type: none"> ▪ Write the cooking profile again ▪ Import the cooking profile backed up on the IDM ▪ Contact Customer Service
E83	Impermissible cooking algorithm	<ul style="list-style-type: none"> ▪ Rewrite the cooking program ▪ Contact Customer Service
E96	Communication error between SM and BM	<ul style="list-style-type: none"> ▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it ▪ Contact Customer Service
E97	Error message cannot be output	Contact Customer Service
None	IDM error (IDM = Identification module)	<ul style="list-style-type: none"> ▪ Turn off the unit and then turn it back on ▪ If the error continues to be displayed: Contact Customer Service
None	Fatal IDM error (IDM = Identification module)	Contact Customer Service

Errors and required responses (easyTouch)

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

Fault ID	Reference	Error description	Required response
3	E25.0	Condenser sensor (B3) discontinuity	Contact Customer Service
5	E21.0	Oven sensor (B6) discontinuity	Contact Customer Service
6	E22.1	Core temperature probe (B10) discontinuity	Contact Customer Service
7	E22.2		
8	E22.3		
9	E22.4		
12	E25.1	Condenser sensor (B3) has a short circuit to frame	Contact Customer Service
14	E21.1	Oven sensor (B6) has a short circuit to frame	Contact Customer Service
15	E29.1	Core temperature probe (B10) has a short circuit to frame	Contact Customer Service
16	E29.2		
17	E29.3		
18	E29.4		
21	E15.0	Condenser sensor (B3) has detected an excessively high temperature	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
23	E11.0	Oven sensor (B6) has detected an excessively high temperature	Contact Customer Service
24	E02.0	Excessively high temperature in electrical wiring compartment	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service
25	E12.1	Core temperature probe (B10) has detected an excessively high temperature	Correct probe position
26	E12.2		
27	E12.3		
28	E12.4		
29	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> ▪ Check the fuse/circuit breaker in the building's load center ▪ Contact Customer Service
30	E96.0	Communication error between SM and BM	<ul style="list-style-type: none"> ▪ Disconnect the unit from the outlet for approx. 10 seconds and restart it ▪ Contact Customer Service
31	E99.0	Communication interface malfunction	Disconnect the unit from the outlet for approx. 10 seconds and restart it
32	E99.9	General initialization error	
33	E01.0	Not enough water: Water pressure lower than 0.5 bar five seconds after valve is opened	<ul style="list-style-type: none"> ▪ Open the water connection valve ▪ Contact Customer Service
36	E04.0	Electrical wiring compartment auxiliary fan fault	<ul style="list-style-type: none"> ▪ Clean the lint screen at the back of the unit ▪ Make sure that the air intake is not being obstructed at the back of the unit ▪ Contact Customer Service

38	E16.0	Dehumidifier valve fault: Dehumidifier valve cannot be initialized	<ul style="list-style-type: none"> Restart the unit Contact Customer Service
47	E83.0	Impermissible cooking algorithm	<ul style="list-style-type: none"> Rewrite the cooking program Contact Customer Service
48	—	Invalid data in identification module (IDM)	<ul style="list-style-type: none"> Disconnect the unit from the outlet for approx. 10 seconds and restart it Contact Customer Service
49	—	Error text cannot be loaded	<ul style="list-style-type: none"> Turn off the unit and then turn it back on Contact Customer Service
72	E03.0	Fan fault / Motor TP (thermostat) has tripped or variable frequency drive fault	<ul style="list-style-type: none"> Check the fuse/circuit breaker in the building's load center Contact Customer Service

6.2.2 Emergency Mode

Running the combi oven in emergency mode

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

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

Always notify Customer Service!

Prerequisites

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

Running the unit in emergency mode

1.









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

Limitations

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

Cooking programs that can be used in emergency mode (standard)






The following table provides an overview showing which faults allow for the emergency mode to be used with which cooking programs.






Error No.	Display message							Comment
E01.0	Not enough water	-	-	Up to 356 °F	--	Up to 356 °F	Up to 356 °F	No programs with steam
E02.0	EL. temp. too high	X	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	<ul style="list-style-type: none"> Let the unit cool down Finish cooking the product at a low cooking temperature
E04.0	EL fan fault	X	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	<ul style="list-style-type: none"> Let the unit cool down Finish cooking the product at a low cooking temperature
E15.0	Condenser temperature too high	-	-	Up to 356 °F	-	Up to 356 °F	Up to 356 °F	Higher water consumption due to the need to cool down the condenser continuously
E22.0	CTC faulty	X	X	X	X	X	X	No CTC operation
E25.0	Condenser sensor discontinuity	X	Up to 356 °F	Up to 356 °F	Up to 356 °F	Up to 356 °F	Up to 356 °F	Higher water consumption due to the need to cool down the condenser continuously
E81.0	Program memory error	X	X	X	X	X	X	Error can usually be fixed by turning the unit off and then back on
E83.0	Algo. error	X	X	X	X	X	X	
-	IDM error	X	X	X	X	X	X	

- x Operation possible
 - Operation not possible

Cooking programs that can be used in emergency mode (easyTouch)

The following table provides an overview showing which faults allow for the emergency mode to be used with which cooking programs.

Fault ID	Error code	Display message						Comment
33	E01.0	Not enough water	-	-	Up to 356 °F	--	Up to 356 °F	No programs with steam
24	E02.0	EL. temp. too high	X	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	<ul style="list-style-type: none"> Let the unit cool down Finish cooking the product at a low cooking temperature
36	E04.0	EL fan fault	X	Up to 284 °F	Up to 284 °F	Up to 284 °F	Up to 284 °F	<ul style="list-style-type: none"> Let the unit cool down Finish cooking the product at a low cooking temperature

Fault ID	Error code	Display message						Comment
21	E15.0	Condenser temperature too high	-	-	Up to 356 °F	-	Up to 356 °F	Higher water consumption due to the need to cool down the condenser continuously
6-9	E22. ..	CTC faulty	X	X	X	X	X	No CTC operation
3	E25.0	Condenser sensor discontinuity	X	Up to 356 °F	Up to 356 °F	Up to 356 °F	Up to 356 °F	Higher water consumption due to the need to cool down the condenser continuously
47	E83.0	Algo. error	X	X	X	X	X	Error can usually be fixed by turning the unit off and then back on
48	-	IDM error	X	X	X	X	X	

x Operation possible

- Operation not possible

6.2.3 Problems During Operation

Problems with the food being cooked

Problem	Possible cause	Required response
Irregular browning	The suction panel is not closed properly	'Release the suction panel and lock it back in place' on page 61
	With sizes 6.10 and 10.10 only: The air distributor is not installed correctly or has not been installed at all	With sizes 6.10 and 10.10 only: Secure the air distributor on the rack; for the necessary steps, please refer to 'Locking and unlocking the suction panel' on page 61
	The oven cavity is not pre-heated	Pre-heat the oven cavity
	The oven temperature is too high	Select a lower cooking temperature and cook the food longer
	The heating system is malfunctioning partially or entirely	Contact Customer Service

Problems with the unit

Problem	Possible cause	Required response
The oven light is not turning on	The oven light is turned on and off by the program.	To check whether the halogen lamp is working correctly, turn the combi oven off and then back on, please refer to 'Turning the Combi Oven On and Off' on page 34
	The oven light halogen lamp is no longer working.	'Replacing the Oven Light Lamp' on page 78
The unit does not respond to input for 10 – 20 seconds	Program crash	Press and hold the ON/OFF button for five seconds or disconnect the unit from the outlet for five seconds
Function icons are not appearing anymore	Malfunction	Use the ON/OFF switch to turn the unit off and then back on
The unit cannot be turned on or off anymore	The ON/OFF button is locked for three seconds	Try again after three seconds.
Water is coming out from under the unit when the unit door is closed	Regardless of the cause	Potential contamination hazard: Destroy all food that has been in contact with the water.
	The drain pipe or wastewater system is clogged or constricted	<ul style="list-style-type: none"> Check the drain pipe and the on-site wastewater system and clean if necessary Use a funnel waste trap if necessary
	Non-detachable drain connection in units with semi-automatic oven cleaning	
	The air vent is clogged or covered	Remove the object clogging or covering it
There is water inside the oven cavity	The unit drain is clogged	Clean the unit drain
	The oven drain is clogged	Flush the oven drain

Problem	Possible cause	Required response
Steam comes out from the dry air intake on top of the unit.	Malfunctioning valve in dry air intake	WARNING! Risk of scalding posed by hot steam Contact Customer Service
A lot of steam is coming out from the sides of the closed unit door during operation.	Faulty door gasket	<ul style="list-style-type: none"> Check the hygienic removable gasket for damage and replace it if necessary Contact Customer Service if there is no apparent cause for the problem

Problems during cleaning

Problem	Possible cause	Required response
Black spots inside the oven cavity	Wrong cleaning agent	<ul style="list-style-type: none"> Use ConvoClean forte for fully automatic cleaning Use ConvoClean forte for semi-automatic cleaning
	The water is too hard	Adjust the water hardness; see 'Technical Data' in the installation manual
Poor cleaning results	The water pressure is too low	<ul style="list-style-type: none"> Check the water pressure Increase the water pressure on-site if necessary
	The wrong soiling level has been set	Select a higher cleaning level
	The wrong cleaning agent was used	<ul style="list-style-type: none"> Use ConvoClean forte for fully automatic cleaning Use ConvoClean forte for semi-automatic cleaning

6.3 Maintenance Work

6.3.1 Replacing the Oven Light Lamp

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

Before starting work, read and understand the rules, risks, and hazards specified in the 'For Your Safety' on page 16 section and in these instructions and follow all the corresponding instructions without exception.

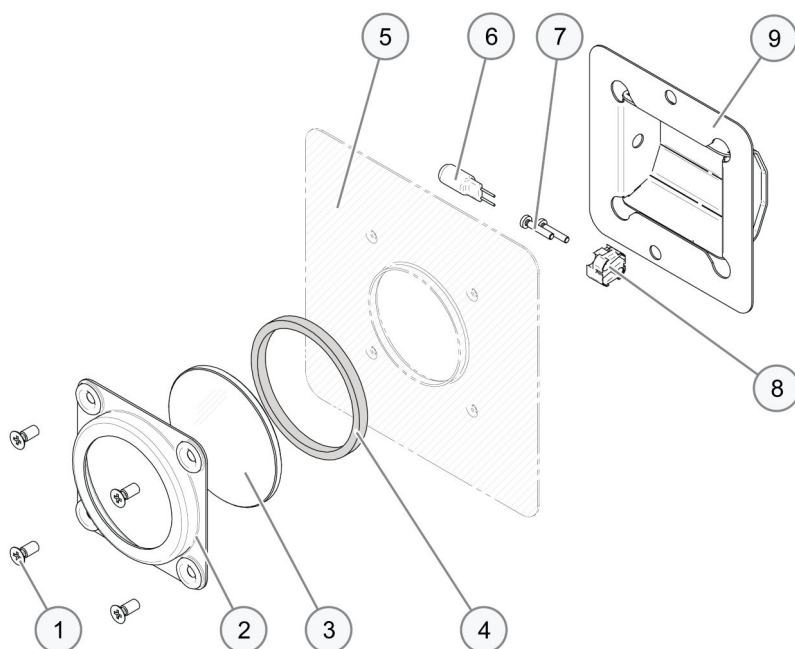
Procedures that you must be familiar with

You will need to be familiar with the following steps:

- Removing and installing racks

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Oven light parts



The oven light's parts and what they do

No.	Designation	Function
1	Countersunk screw	Fastener used to secure the oven light's cover
2	Bezel	Allows access to the lamp
3	Glass pane	Protects the lamp from moisture
4	Seal	Seals off the oven light area
5	Oven wall	Mounting surface for the oven light
6	12-V lamp	Light source
7	Button screws	Fasteners for the lamp socket
8	Lamp socket	Holds the lamp
9	Reflector housing	<ul style="list-style-type: none"> ▪ Holds the mounted lamp ▪ Reflects light

Spare parts included

Following are the spare parts required:

- 12-V lamp
- Seal

Required tools

- Phillips screwdriver
- Allen key
- Hex socket driver
- Clean, soft cloth or glove for handling the lamp
- Covering material for the bottom of the oven cavity (e. g., cloth)

Handling the lamp

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

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

Prerequisites

- Before being worked on, the unit must always be de-energized and locked and tagged out. In addition, it is necessary to double-check that it has actually been de-energized properly.
- The oven cavity must have cooled down to a temperature of less than 140 °F since the last time it was used.
- The rack must have been removed.
- The bottom of the oven cavity is covered in order to protect it from scratching by falling parts.
- The lamp is not lit up and has already cooled down.
- The new, enclosed seal has been inspected for damage and is not damaged.

Removing the lamp

1. **⚠ WARNING**
Cut hazard posed by sheet metal parts with sharp edges
 - Exercise caution.
 - Wear the required personal protective equipment as indicated in the relevant safety instructions.

Unscrew the countersunk screws (1).
Remove the cover (2), the glass pane (3), and the seal (4) from the oven wall (5).
2. Dispose of the seal (4) you just removed.
3. Reach into the reflector housing (9) through the opening on the oven wall (5) and pull out the lamp (6) from its socket in a straight line.

Installing the lamp

1. **⚠ WARNING**
Cut hazard posed by sheet metal parts with sharp edges
 - Exercise caution.
 - Wear the required personal protective equipment as indicated in the relevant safety instructions.

Insert the new lamp (6) into the lamp socket (8).
2. Mount the new seal (4), the glass pane (3), and the cover (2) using the countersunk screws you removed previously (1).
First screw in all the countersunk screws (1) without tightening them. Once all of them are in, tighten them carefully.

3. Check to make sure that the cover (2) and the glass pane (3) do not move.
If the cover (2) or the glass pane (3) can still move, carefully tighten the countersunk screws (1) even more.
4. Remove the covering material from the bottom of the oven cavity and all other objects from the oven cavity.
5. Put the rack back in place.
6. Rinse or wipe the oven cavity clean.
7. Turn on the combi oven and check to make sure that the lamp (6) works correctly.

Combi Oven
Convotherm mini

OES mini 6.06, 6.10, 10.10

Serial No.

Item no.

Order No.

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



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™, Convotherm®, Crem®, Delfield®, fit-kitchenSM, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.**

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