



eloma



Genius^{MT}

Sizes: 6-11, 10-11, 20-11, 12-21, 20-21

Type of energy: Gas and electric

Original operating instructions

Imprint

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Appliance type:

Appliance no.:

Dealer:

Installer:

Date:

Installed on:

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1 **About this document**

1.1 **Content and target audience**

These original operating instructions describe how to safely operate, clean and care for the appliance, along with measures for trouble shooting. The operating instructions are aimed at people who will operate, clean and care for the appliance.

1.2 **Handling this document**

- Keep these operating instructions accessible for operating and cleaning staff.
- Keep these operating instructions throughout the appliance's entire life cycle.
- Pass these operating instructions on to subsequent owners.

1.3 **Symbols used and layout of warnings**

Symbol	Explanation
	Warning: a warning follows this symbol.
1. 2.	Multi-step instruction: multiple instructions must be followed in the given order.
	Single-step instruction: exactly one instruction must be followed.
 	List of several single-step instructions: Instructions can be followed in any order.

Tab. 1: Explanation of the symbols used



DANGER!

Type and source of the danger!

Consequence: non-compliance will result in death.

- ▶ Action to avoid the danger.



WARNING!

Type and source of the danger!

Consequence: non-compliance will result in serious injury.

- ▶ Action to avoid the danger.



CAUTION!

Type and source of the danger!

Consequence: non-compliance will result in minor injury.

- ▶ Action to avoid the danger.

NOTE!

Type and source of the danger!

Consequence: non-compliance will result in material damage.

- ▶ Action to avoid the danger.



Information

- ▶ Technical note or tip for operation.

1.4 Use of images

Images are provided as examples only and may differ from the appliance supplied.

1.5 Warranty and disclaimer of liability

You will find information on liability for material defects and warranty conditions in our general terms and conditions of business (T&C).

2 Safety

2.1 Qualifications of operating staff

- ▶ Make sure that this appliance is only operated and cleaned by persons who have received instruction, regular training and a health and safety briefing.
- ▶ Make sure that this appliance is only operated and cleaned by persons who have read the entire operating instructions carefully and have understood the safety information.
- ▶ Make sure that the following persons only operate the appliance if a person with the above-named qualifications is supervising or giving instruction:
 - Children
 - Persons with impaired physical, sensory or mental abilities
 - Persons who do not have the above-named qualifications
- ▶ Make sure that only an Eloma service partner carries out repairs or maintenance work on the appliance.

2.2 Safety information

2.2.1 Prior to operation

Personal injury from electric shock

- ▶ Only start up fully functional, undamaged appliances.
- ▶ Do not open the housing.
- ▶ If a malfunction occurs, disconnect the appliance and close the on-site water tap.
- ▶ Make sure that only an Eloma service partner carries out repairs.

Risk of injury from parts falling out

- ▶ Remove loose parts from the chamber.

2.2.2 During cooking

Risk of bruising from opening and closing the chamber door

- ▶ Make sure that no persons are within the chamber door's rotation radius.
- ▶ Close the chamber door carefully.

Risk of burns from hot surfaces

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Lock the mobile tray rack in place.
- ▶ Do not touch the hanging rack or mobile tray rack when removing foodstuffs.
- ▶ Do not touch the door glass or housing.
- ▶ Do not touch the pipes for exhaust air and waste water.
- ▶ For gas appliances: Do not touch the exhaust stack, the gas exhaust pipe or its cover.

Risk of scalding from hot liquids

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Do not load the appliance above head height.
- ▶ Close the chamber door carefully so hot water does not escape if the siphon overflows.

Risk of scalding from hot steam

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Open the chamber door carefully.

Risk of tipping due to top-heavy loading of the appliance

- ▶ Load the hanging rack or mobile tray rack evenly, working from bottom to top.

Risk of fire from flammable materials

- ▶ Do not load the appliance with food containing highly flammable ingredients (e.g. alcohol).
- ▶ Do not place any highly flammable materials over the appliance.
- ▶ Clean the appliance regularly.

- ▶ Do not operate the appliance in toxic or potentially explosive atmospheres.
- ▶ If the appliance has been installed under a hood: turn the hood on during operation.
- ▶ If the appliance has been installed outdoors: only operate the appliance in an area protected from the wind.
- ▶ If the appliance has been connected to a chimney with flow protection: clean the exhaust line regularly in accordance with country-specific regulations.

Material damage from improper use

- ▶ Use accessories correctly in the chamber to prevent the door glass from cracking.
- ▶ Make sure that no objects are within the chamber door's radius of rotation.

Material damage from overheating

- ▶ Make sure that the supply air opening and the ventilation slots are unobstructed and not covered.
- ▶ Keep the area between the appliance feet unobstructed to ensure sufficient ventilation below the appliance.

2.2.3 Cleaning

Risk of burns from hot surfaces

- ▶ Allow the appliance to cool before cleaning it.

Risk of chemical burns from cleaner and rinse agent

- ▶ Observe the safety information for the prescribed cleaner and rinse agent (see section 11.3).

For manual cleaning:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Allow the appliance to cool before cleaning it.
- ▶ Do not inhale spray mist from the cleaner and rinse agent.

For appliances with an autoclean program:

- ▶ Keep the chamber door closed whilst the autoclean program is running.

When changing the canisters for cleaner or rinse agent:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).

Risk of burns from hot fat

- ▶ Only install deep fat fryers, portable stoves or similar vessels containing hot fat outside the radius of action of the hand shower.

Material damage from improper cleaning

- ▶ Do not clean the housing with the hand shower, water jets, steam cleaners or high-pressure cleaners.
- ▶ Only use the prescribed cleaner and rinse agent (see section 11.3).
- ▶ Observe the cleaning intervals.

2.2.4 Hygiene

Health hazard from insufficient hygiene

- ▶ Observe the cleaning intervals (see section 11.2).
- ▶ Clean the core probe before use.

2.2.5 Gas leaks (with gas appliances)

Risk of suffocation in the event of a gas leak

- ▶ Observe the rules of procedure in the event of a gas leak (see section 2.3).
- ▶ Observe the maintenance intervals (see section 11.10).

2.2.6 Appliances on castors

Risk of injury from electric shock

- ▶ Do not move the appliance over electric cables.

Risk of tipping and uncontrolled movements of appliances on castors due to uneven floors

- ▶ Only move the appliance on an even floor (max. 10° inclination).
- ▶ Move the appliance carefully.
- ▶ Once the appliance has been transported, secure its castors with the immobilisation brake.

2.2.7 Maintenance

Risk of fire from improper maintenance

- ▶ Make sure that only an Eloma service partner carries out maintenance work.
- ▶ Observe the maintenance intervals (see section 11.10).

2.3 Procedure in the event of a gas leak (with gas appliances)

1. Shut off the gas supply on site.
2. Do not touch any electrical switches.
3. Ventilate the room well.
4. Avoid creating open flames or sparks.
5. Leave the room.
6. Contact the gas supply company.

3 Description of the appliance

3.1 Appliance overview

3.1.1 Table top unit

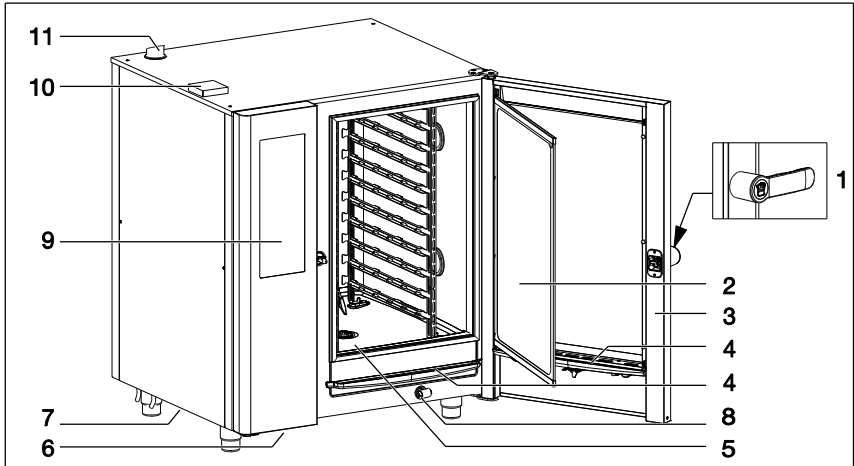


Fig. 1: Appliance overview: Table top unit, electric, right hinged

1. Door handle
2. Inner door
3. Chamber door
4. Drip channel
5. Chamber
6. USB port
7. Ventilation slots
8. Hand shower
9. Control panel with **On/Off** button
10. Supply air opening
11. Exhaust air pipe

Description of the appliance

3.1.2 Floor model

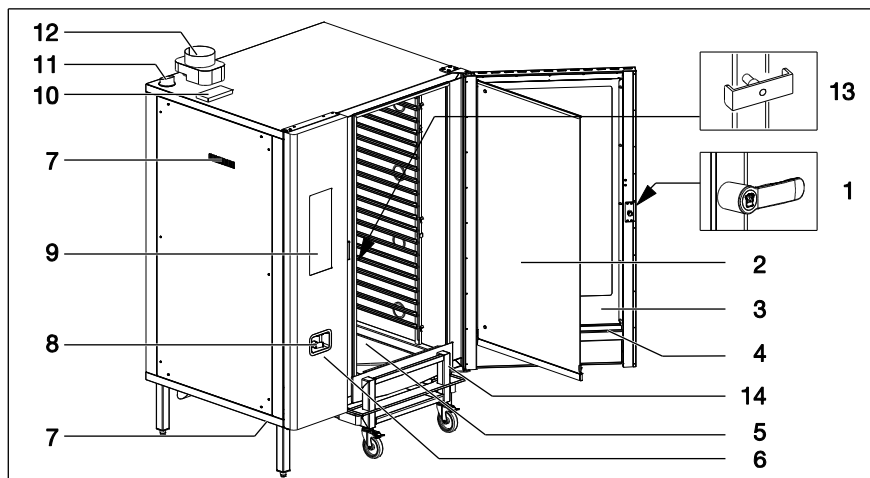


Fig. 2: Appliance overview: Floor model, gas, right hinged

- 1 Door handle
- 2 Inner door
- 3 Chamber door
- 4 Drip channel
- 5 Chamber
- 6 USB port
- 7 Ventilation slots
- 8 Hand shower
- 9 Control panel with **On/Off** button
- 10 Supply air opening
- 11 Exhaust air pipe
- 12 Exhaust gas pipe draught damper (on gas appliances)
- 13 Emergency opening handle
- 14 Mobile tray rack

3.2 Use for intended purpose

The appliance shall only be used for the thermal preparation of food, with the exception of food containing highly flammable ingredients (e.g. alcohol).

The appliance must not be operated without supervision.

The appliance is designed for use in commercial environments.

3.3 Operation modes

3.3.1 Steam

In steam operation mode, food is cooked at a constant temperature in a high-humidity environment (water vapour).

3.3.2 Convection

In convection operation mode, dry air is used to roast and bake food. This operation mode is suitable for all foods which should be crispy and browned.

3.3.3 Combi steam

In combi steam operation mode, the combination of humidity and temperature creates an atmosphere in the chamber which prevents the surface of the foodstuff from drying out and speeds up the passage of heat through the foodstuff.

3.3.4 Bake

In baking operation mode, the foodstuff is baked using hot air. The dry air can be humidified through the periodic injection of steam.

3.4 Additional functions

3.4.1 Preheating/cool down

The preheating/cool down function is used to heat the chamber temperature up or cool it down to the set nominal temperature.

For appliances with an autoclean function: the cool down function sprays water into the chamber at certain temperatures in order to cool it down.

Available in all operation modes.

3.4.2 Fan speed

The fan speed function is used to increase or decrease the speed of the fan.

Available in all operation modes except steam and baking.

3.4.3 Holding

The holding function can be used to keep cooked food at a specified chamber temperature.

Once the other steps have been selected, the holding function is added as the final cooking step.

Available in all operation modes except baking, if the nominal temperature of the final cooking step is <140 °C (<284 °F).

3.4.4 Energy saving function

The energy saving function is used to operate the appliance in an energy-saving mode at half the heating power.

Available in all operation modes except steam.

3.4.5 Pre-set timer

The pre-set timer function can be used to specify a time when the program should start or end. An end time cannot be set if a cooking step is controlled via the core temperature.

Available in all operation modes.

3.4.6 Steam protection system

The steam protection system (SPS®) function is used to extract the steam present in the appliance shortly before the end of the program, so that only a small amount of steam escapes when the chamber door is opened.

Available in "steam" operation mode.

3.5 Special programs

Special programs are semi-automatic programs with pre-set recommended cooking settings which can be changed.

3.5.1 Delta-T-cooking

The Delta-T-cooking special program is a particular form of low temperature cooking. Throughout the entire cooking step, the appliance maintains a set temperature difference (delta T) between the current actual core temperature and the current actual temperature in the chamber.

The cooking step ends as soon as the set nominal core temperature is reached.

3.5.2 Low temperature cooking (LT cooking)

The low temperature cooking special program is used to cook food gently in a low temperature range with reduced fan power.

3.5.3 Cook and hold

The cook and hold special program is used to add the holding function as the final cooking step once the other steps have been selected. The holding function can be used to keep cooked food at a specified chamber temperature.

3.5.4 Regeneration

The regeneration special program can be used to gently reheat food that has been fully cooked and cooled down.

3.6 HACCP protocol

During operation, all the cooking data of a program and cleaning program are saved as an HACCP protocol. The HACCP protocol can be transferred to a computer via a USB connection.

4 Screen description

4.1 Screen layout

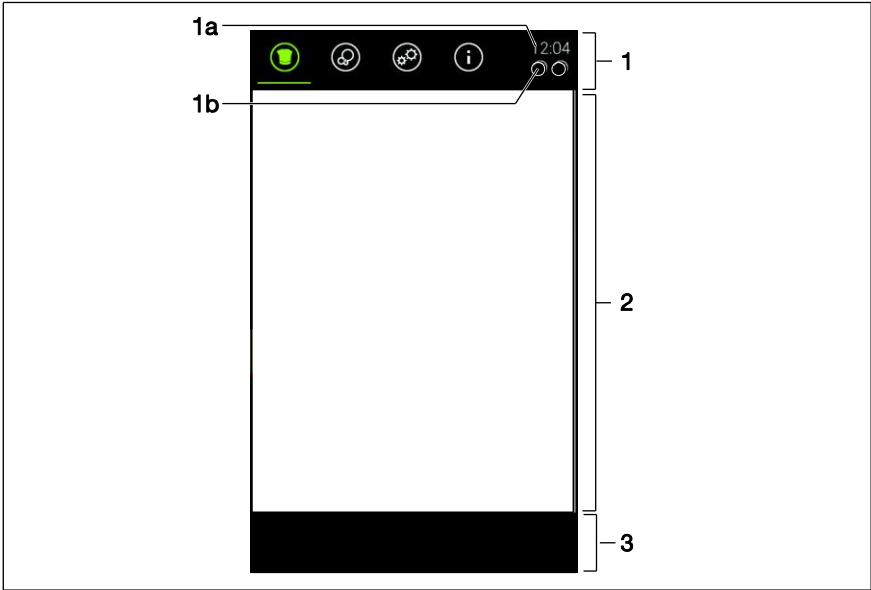


Fig. 3: Screen layout

Item	Symbol	Name and function
1		Main menu
		chef's arena field Switch to the <i>chef's arena</i> screen
		Care field Switch to the <i>Care</i> screen
		Settings field Switch to the <i>Settings</i> screen
		Manual field Switch to the integrated <i>manual</i>

Item	Symbol	Name and function
		Return field Switch to the previous screen
1a	–	Shows the current time
1b	For example	Status overview field Shows error messages
		
2		Functions area
3		Additional menu

Tab. 2: Description of the screen layout

4.1.1 Screen elements

Toogle keys



Toggle keys can be in On or Off state.



Touch the toggle key to switch a function on or off.

Sliders



Sliders can be moved horizontally and, on the Climatic® MT screen, in all directions.
Move the slider to adjust values.

Fields

Example: **Settings** field



Fields are areas which contain a symbol and call up an action when touched. Fields are used for navigation, for setting values or for activating functions. Highlighted fields indicate which area or function is active.



Highlighted fields indicate which area or function is active.



Greyed-out fields cannot be activated.

Activation line



Fig. 4: Activation line example

The activation line is displayed when a field in a list is touched. The activation line is closed when a different field is touched.

Overlays



Fig. 5: Overlay example

Overlays appear as a second level over the screen and show extended setting options. Overlays are opened by touching a field and closed by touching the same field again or an area outside of the overlay.

4.2 chef's arena screen

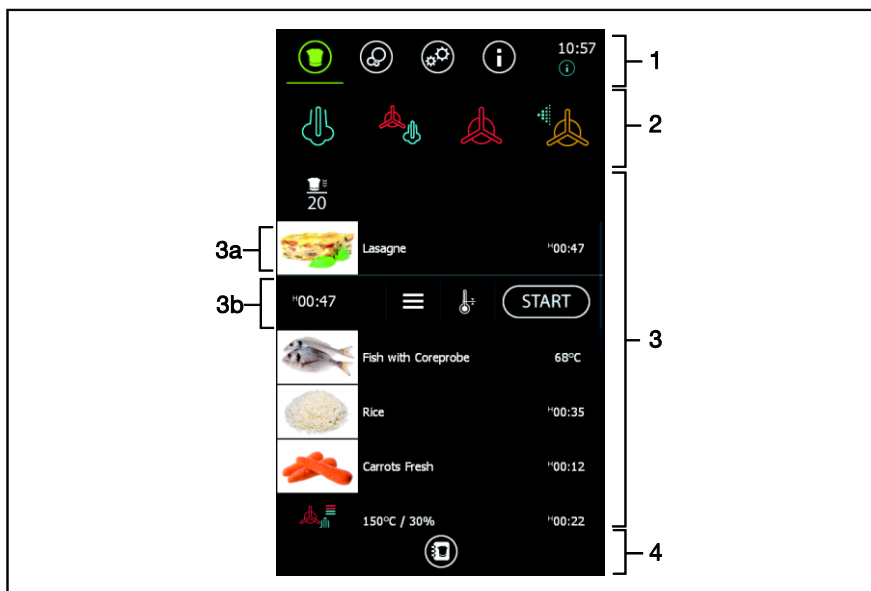


Fig. 6: chef's arena screen

Item	Symbol	Name and function
1		Main menu, see section 4.6
2		Modes of operation
		Steam field Switch to steam operation mode
		Combi steam field Switch to combi steam operation mode
		Convection field Switch to convection operation mode
		Baking field Switch to baking operation modes
3		Last20 list Shows the last 20 programs selected

Screen description

Item	Symbol	Name and function
3a		Cooking Program field Show the activation line
3b		Activation line Shows the total cooking time of the program
		Step-insight field Switch to the <i>Step-insight</i> screen
		Preheating/cool down field Open the <i>Preheating/cool down</i> overlay
4		Additional menu
		Program list field Switch to the <i>Programs</i> screen

Tab. 3: Description of the chef's arena screen

4.3 Cooking settings screens

4.3.1 Cooking settings screen in the steam, combi steam and convection operation modes

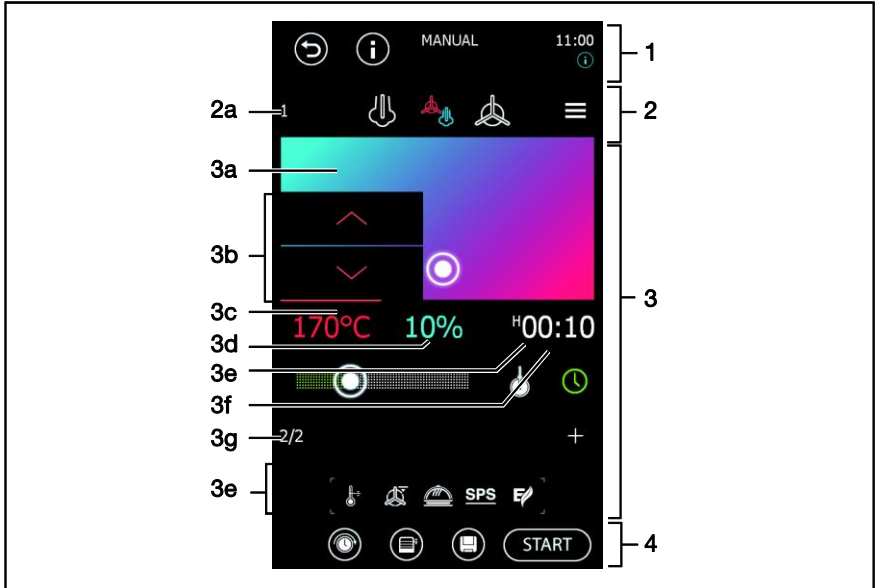


Fig. 7: Cooking settings screen in the combi steam operation mode, for example

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Modes of operation
2a		Current cooking step
		Steam field Switch to steam operation mode
		Combi steam field (In this example, combi steam operation mode is selected)
		Convection field Switch to convection operation mode

Screen description

Item	Symbol	Name and function
		Step-insight field Switch to the <i>Step-insight</i> screen
3		Cooking settings
3a		Climatic® MT screen Move the slider on the Climatic® MT screen to change the following settings: • In steam and convection operation modes: nominal temperature • In combi steam operation mode: nominal temperature and nominal humidity
3b		Up/Down fields Increase or decrease nominal temperature or nominal humidity
3c		Temperature field Set the nominal temperature in °C or °F
3d		Humidity field (Not available in steam or convection operation mode) In combi steam operation mode: set the humidity in %
		Supply air flap field
		(Only available in convection operation mode) Open or close the supply air flap
3e		Shows the cooking time or the core temperature of the selected cooking step
3f		Shows the total cooking time of all cooking steps
	--:--	The total cooking time of all cooking steps cannot be displayed, as at least one cooking step is controlled via the core temperature
		Core temperature field Control the cooking step via core temperature

Item	Symbol	Name and function
		Cooking time field Control the cooking step via cooking time
3g		Next cooking step/total number of cooking steps
	+	Add field Add a cooking step after the one currently displayed
3h		Additional functions field Open the <i>Additional functions</i> overlay, see section 4.3.3 Additional functions that have been selected are highlighted
4		Additional menu
		Pre-set timer field (Only available before the program starts) Open the <i>Pre-set timer</i> overlay
		Multi cooking field (Only available with a single-step program and before the program starts) Switch to the <i>Multi cooking</i> screen
		Save field (Only available before the program starts) Switch to the <i>Save</i> screen
		Start field (Only available before the program starts) Start the program
	OK	OK field (Only available whilst a program is running) Accept changes and continue with the cooking procedure

Tab. 4: Description of the Cooking settings screen in the steam, combi steam and convection operation modes

4.3.2 Cooking settings screen in the baking operation modes

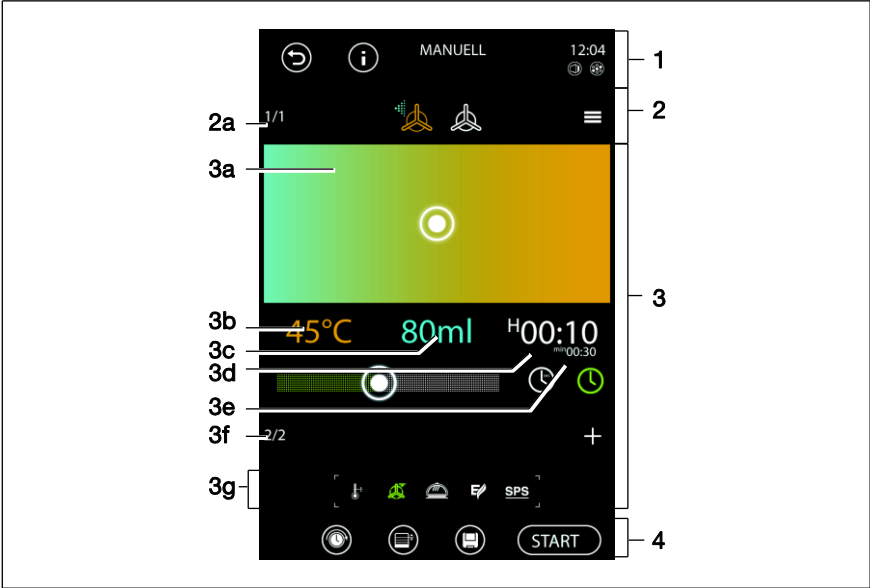


Fig. 8: Cooking settings screen in the bake with steam operation mode, for example

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Modes of operation
2a		Current cooking step
		Bake with steam field (In this example, bake with steam operation mode is selected)
		Bake without steam field Switch to bake without steam operation mode
		Step-insight field Switch to the <i>Step-insight</i> screen

Item	Symbol	Name and function
3		Cooking settings
3a		Climatic® MT screen Move the slider on the Climatic® MT screen to change the following settings: • In bake with steam operation mode: nominal temperature and steam • In bake without steam operation mode: nominal temperature
3b		Temperature field Set the nominal temperature in °C or °F
3c		Steam field (Only available in bake with steam operation mode) Set the steam in millilitres (ml) or seconds (sec)
		Supply air flap field (Only available in bake without steam operation mode)
		Open or close the supply air flap
3d		Shows the cooking time of the selected cooking step
3e		In bake with steam operation mode: shows the rest period In bake without steam operation mode: shows the total cooking time of all cooking steps
		Rest period field Set the rest period in seconds
		Cooking time field Control the cooking step via cooking time
3f		Next cooking step/total number of cooking steps
		Add field Add a cooking step after the one currently displayed

Screen description

Item	Symbol	Name and function
3g		Additional functions field Open the <i>Additional functions</i> overlay, see section 4.3.3 Additional functions that have been selected are highlighted
4		Additional menu
		Pre-set timer field (Only available before the program starts) Open the <i>Pre-set timer</i> overlay
		Multi cooking field (Only available with an individual cooking step and before the program starts) Switch to the <i>Multi cooking</i> screen
		Save field (Only available before the program starts) Switch to the <i>Save</i> screen
		Start field (Only available before the program starts) Start the program
	OK	OK field (Only available whilst a program is running) Accept changes and continue with the cooking procedure

Tab. 5: Description of the Cooking settings screen in the baking operation modes

4.3.3 Additional functions overlay

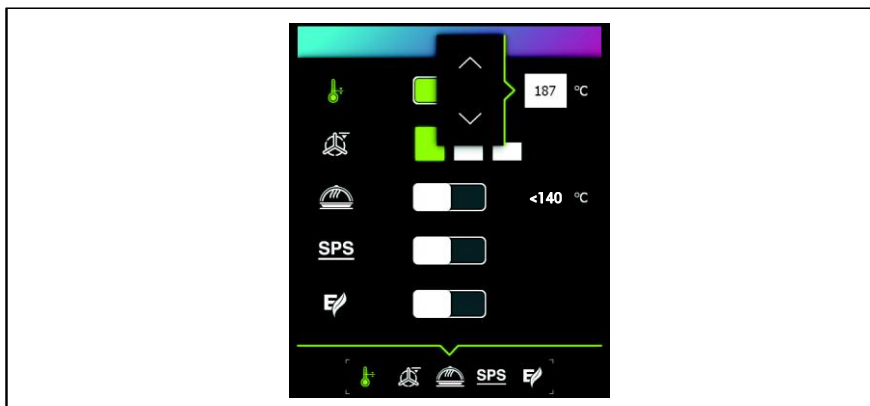


Fig. 9: Additional functions overlay with additional function pre-heating, change pre-heating temperature, for example

Symbol	Name and function
	Switch the pre-heating/cool down function on/off
	Shows the set pre-heating temperature to which the chamber will be pre-heated or cooled down Becomes active when the pre-heating/cool down function is switched on Touch the Up/Down fields to change the pre-heating temperature
	Set the fan speed (half/full) and phasing
	Switch the holding function on/off (Only available if nominal temperature <140 °C (<284 °F)) Max. 12 hours

Symbol	Name and function
	Switch the energy saving function on/off
	Switch the steam protection system function on/off

Tab. 6: Description of the Additional functions overlay

4.4 Step-insight screen

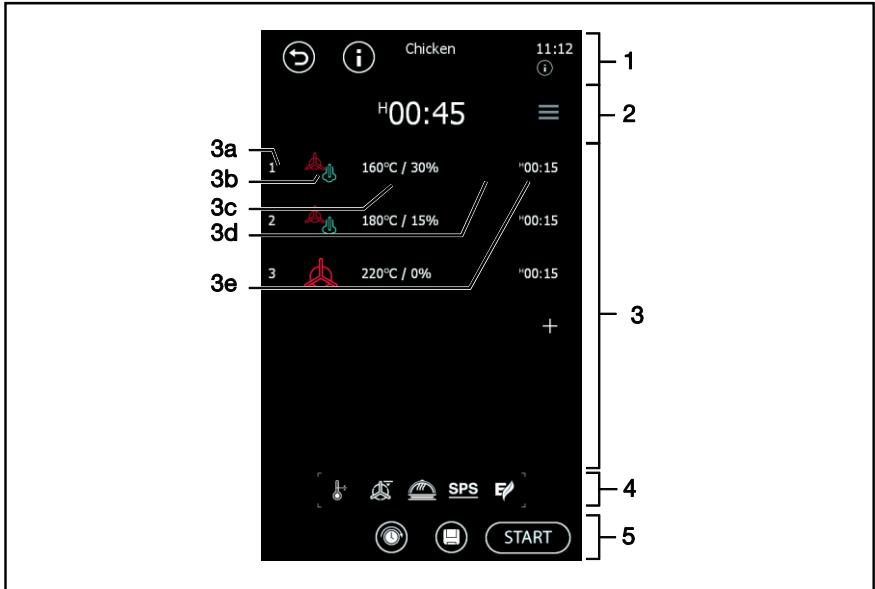


Fig. 10: Step-insight screen, with two cooking steps, for example

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Shows the total cooking time of all cooking steps
3		Cooking steps
3a		Shows the number of the cooking step
3b		Shows the operation mode selected for the cooking step

Item	Symbol	Name and function
3c		Shows the cooking settings (nominal temperature / nominal humidity / amount of steam) for the cooking step
3d		Shows the set fan speed additional function In bake with steam operation mode: shows the rest period
3e		Shows the cooking time of the cooking step
	+	Add field Add a cooking step to the end of the list
4		Additional functions field Additional functions that have been selected are highlighted
5		Additional menu
		Pre-set timer field (Only available before the program starts) Open the <i>Pre-set timer</i> overlay
		Multi cooking field (Only available with a single-step program and before the program starts) Switch to the <i>Multi cooking</i> screen
		Save field (Only available before the program starts) Switch to the <i>Save</i> screen

Tab. 7: Description of the Step-insight screen

4.5 Multi cooking screen

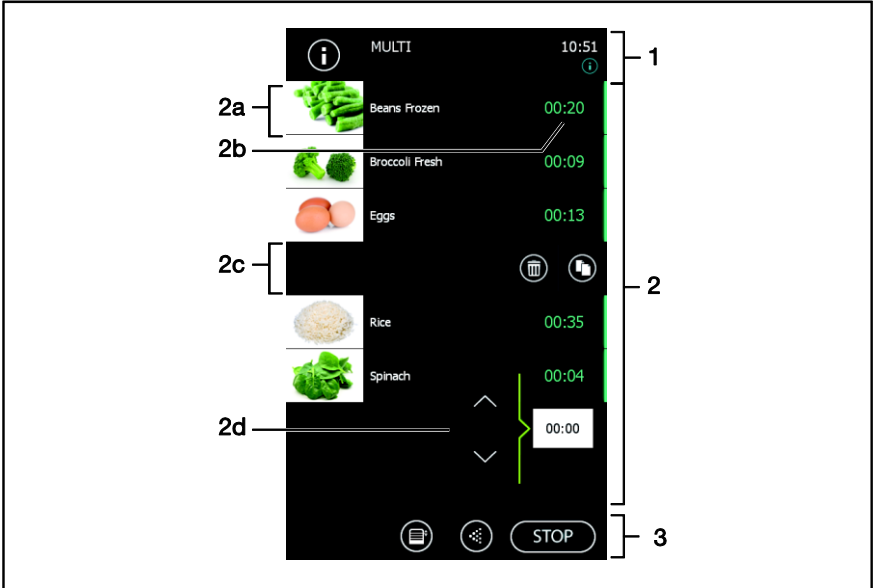


Fig. 11: Multi cooking screen whilst a program is running

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		List of programs for multi cooking
2a		Program field Show the activation line
2b		Shows the cooking time of the cooking step
	blue	Remaining cooking time
	green	Load the appliance with food
	yellow	Remove the foodstuff
	grey	Joint end time, appliance does not need to be loaded with food yet

Item	Symbol	Name and function
2c		Activation line
		Delete field Delete the program
		Copy field Copy the program
2d	+	Add field Add the program manually
		Up/Down fields Set the cooking time
3		Additional menu
		Pre-set timer field (Only available before the program starts)
		Multi cooking field Open the <i>Programs</i> overlay to select other programs with the same cooking settings
		Manual humidification field (Only available whilst a program is running) Touch the field for as long as steam should be injected
		Stop field (Only available whilst a program is running) End multi cooking prematurely

Tab. 8: Description of the Multi cooking screen whilst a program is running

4.6 Programs screen

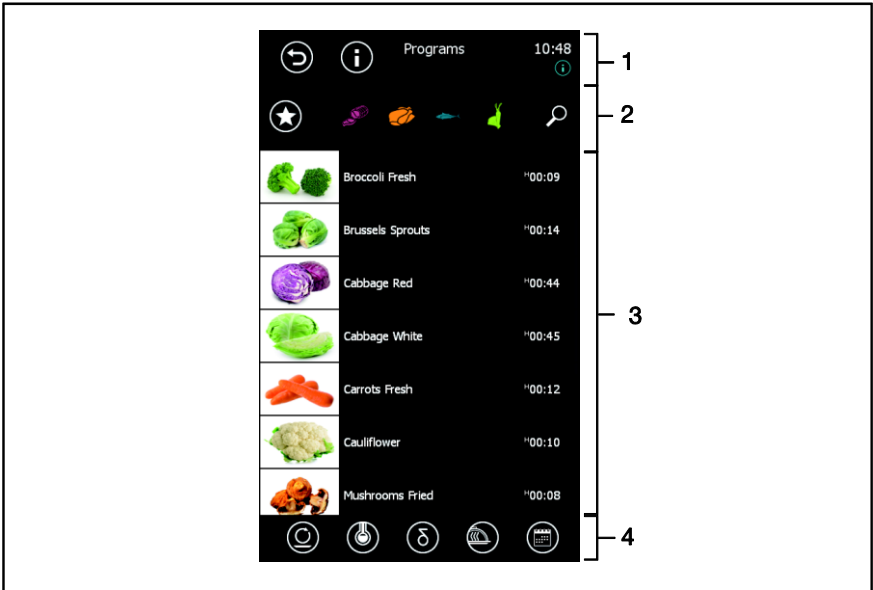


Fig. 12: Programs screen with Pre-heating additional function overlay

Item	Symbol	Name and function
1		Return field (Not available if Programs is set as the start screen) Switch to the set start screen
2		Filter and search functions
		Favourites field Filter the list of saved programs according to favourites
For example		Menu group fields Filter the list of saved programs according to menu groups
		Search field Search for a program by keyword
3		List of saved programs

Item	Symbol	Name and function
4		Special programs
		Regeneration field Open the <i>Regeneration</i> overlay, see section 4.6.1
		Delta-T-cooking field Open the <i>Delta-T-cooking</i> overlay, see section 4.6.2
		Low temperature cooking (LT cooking) field Open the <i>LT cooking</i> overlay, see section 4.6.3
		Cook and hold field Open the <i>Cook and hold</i> overlay, see section 4.6.4
		Weekly pre-scheduled program field Open the <i>Weekly pre-scheduled program</i> overlay, see section 4.6.5

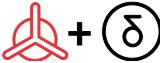
Tab. 9: Description of the Programs screen

4.6.1 Regeneration overlay

Symbol	Name and function
	Banquet field Regenerate the plates in the mobile tray rack
	Batches field Regenerate pans
	Plates field Regenerate the plates on the grid

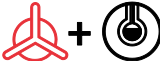
Tab. 10: Description of the Regeneration overlay

4.6.2 Delta-T-cooking overlay

Symbol	Name and function
For example	Convection plus Delta-T-cooking field
	Set any operation mode before the Delta-T-cooking cooking step
	Delta-T-cooking field
	Cooking settings with Delta-T-cooking as the first cooking step

Tab. 11: Description of the Delta-T-cooking overlay

4.6.3 LT cooking overlay

Symbol	Name and function
For example	Convection plus LT cooking field
	Set any operation mode before the LT cooking cooking step
	LT cooking field
	Cooking settings with LT cooking as the first cooking step

Tab. 12: Description of the LT cooking overlay

4.6.4 Cook and hold overlay

Symbol	Name and function
For example	Convection plus holding field
	Set any operation mode before the holding cooking step
	Program list plus holding field
	Open the program list
	Selected program with the holding function as the final cooking step

Tab. 13: Description of the Cook and hold overlay

4.6.5 Weekly pre-scheduled program overlay

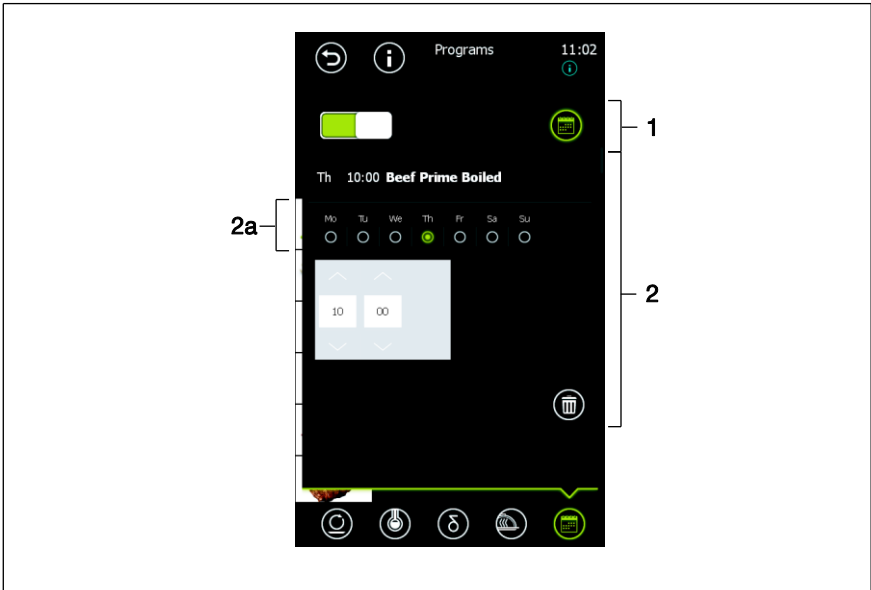


Fig. 13: Weekly pre-scheduled program overlay

Item	Symbol	Name and function
		Switch the weekly pre-scheduled program on/off
1		Program field Show the weekly pre-scheduled program settings
		Add field Show the weekly pre-scheduled program settings
2		Weekly pre-scheduled program settings
2a		Days of the week field Set the day(s) of the week
		Up/Down fields Set the hour, minute and time of day

Screen description

Item	Symbol	Name and function
Program list field		
		(Only available if no program has been selected) Show the list of saved programs in order to select one as the weekly pre-scheduled program
Delete field		
		(Only available if a program has already been selected) Delete the program from the weekly pre-scheduled program

Tab. 14: Description of the Weekly pre-scheduled program overlay

4.7 Operational screen

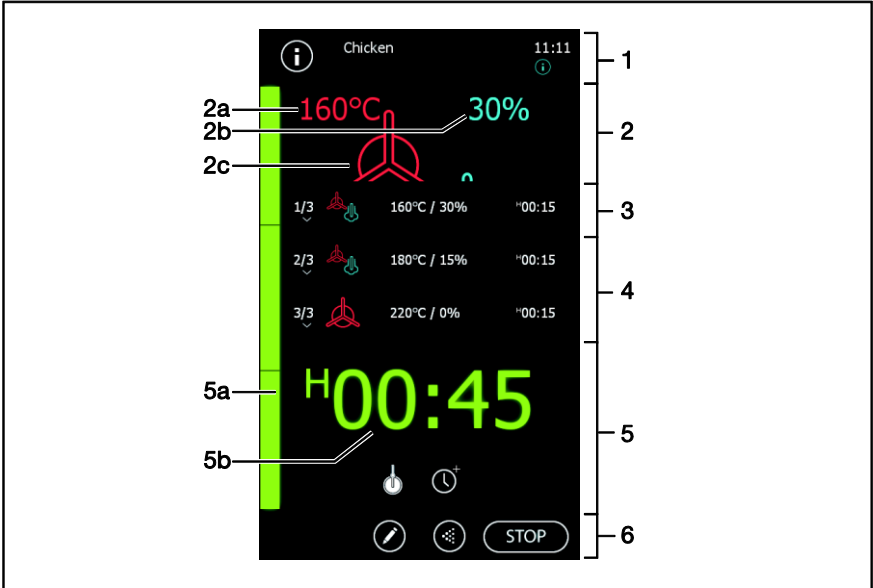


Fig. 14: Operational screen for a program

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Information regarding the current cooking step

Item	Symbol	Name and function
2a		Nominal temperature field (Only available if no picture is present for the program) Shows the set nominal temperature Touch to show the current temperature in the chamber
2b		Nominal humidity field (Only available if no picture is present for the program) Shows the set nominal humidity Touch to show the humidification process
2c		Picture relating to the program (Only available if a picture is present for the program)
3		Cooking step field Touch to open the step-overview Touch again to close the step-overview
4		Step-overview
5		Information regarding the program
5a		The time bar provides a visual representation of how a running cooking or cleaning program is progressing. The time bar is divided into segments. The size of the segment corresponds to the cooking time of the cooking step. The time bar is blocked if the current or next cooking step is one controlled via core temperature. The time bar starts running again as soon as a time-controlled cooking step is active which is not followed by one controlled via core temperature.
5b		Shows the total cooking time of all cooking steps
		Core temperature field Show the current core temperature

Screen description

Item	Symbol	Name and function
6		Extension of cooking time field Extend the cooking time
		Additional menu
		Change field
		Switch to the <i>Cooking settings</i> screen Change the cooking settings for current or upcoming cooking steps during operation
		Multi cooking field
		(Only available with single-step programs or for the final cooking step) Switch to the <i>Multi cooking</i> screen
		Manual humidification field
		Touch the Manual humidification field for as long as steam should be injected
		Save field
		(Only available once the program has run) Switch to the <i>Save</i> screen
		Stop field End the program prematurely

Tab. 15: Description of the Operational screen

4.8 Care screen

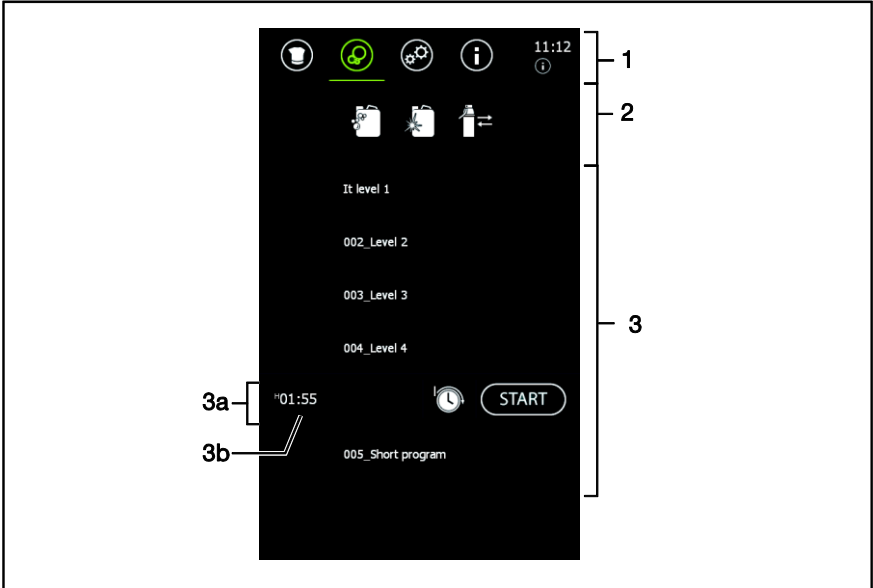


Fig. 15: Care screen

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Counters for cleaning agent, rinse agent, water filter
		Cleaning agent field
		After the cleaning agent has been changed: reset the cleaning agent counter
		Indicates that the cleaning agent must be changed
		Rinse agent field
		After the rinse agent has been changed: reset the rinse agent counter
		Indicates that the rinse agent must be changed
		Water softening unit field
		After the water softening unit has been changed: reset the water softening unit counter

Screen description

Item	Symbol	Name and function
		Indicates that the water softening unit must be changed
3		Clean and care programs, see section 11.5.1 Show the activation line
3a		Activation line
3b		Shows the duration of the clean and care program
		Pre-set timer field Set the start time
		Start field Start the clean and care program

Tab. 16: Description of the Care screen

4.9 Save screen

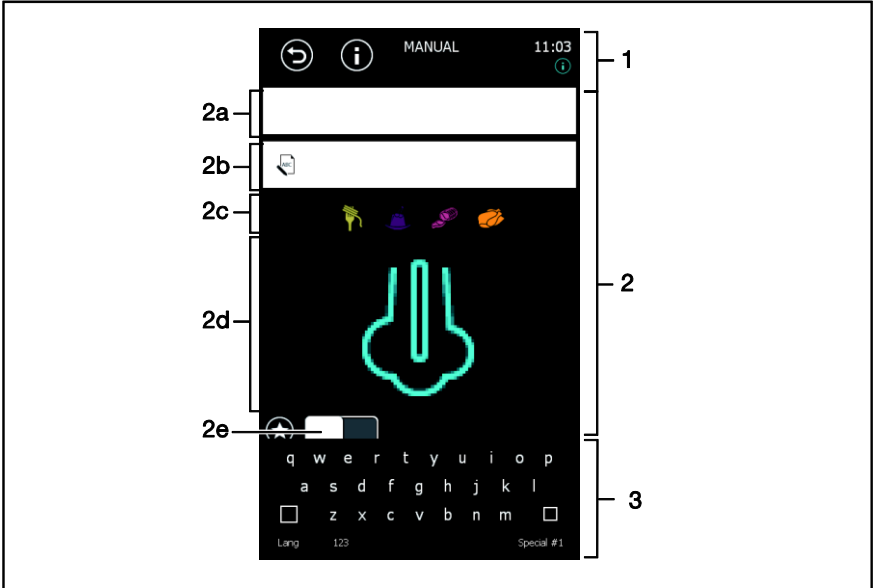


Fig. 16: Operational screen for a program with cooking steps

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Information regarding the program
2a		Program name field Enter the program name with the keyboard
2b		Comment field Enter a comment with the keyboard
2c		Menu group fields Assign the program to a menu group
2d		Picture field Add a picture from the picture archive
2e		On/Off toggle key Add the program to favourites

Screen description

Item	Symbol	Name and function
		Save field
3		Keyboard

Tab. 17: Description of the Save screen

5 Operation

5.1 Switching on the appliance

NOTE!

Condensation forms due to the change in ambient temperature!

Damage to the control module

- ▶ Make sure that the appliance's ambient temperature is above +4 °C (+39 °F).

1. Open the on-site water tap.
2. Press the **On/Off** button.
The start screen appears.
The appliance is ready to use.

5.2 Switching off the appliance during short cooking intervals

1. Press the **On/Off** button.
The screen turns off.
2. Close the chamber door in the ventilation position.

5.3 Switching off the appliance during prolonged cooking intervals

1. Press the **On/Off** button.
The screen turns off.
2. Close the on-site water tap.
3. Open the chamber door.

5.4 Using appliance components

5.4.1 Hand shower



WARNING!

Hot steam created by spraying water into the hot chamber!

Scalding

- ▶ Allow the chamber to cool down before cleaning it with the hand shower.



Only use the hand shower to clean the chamber.

1. Pull out the hand shower.
2. Hold the hand shower firmly during use.
3. To retract, allow the hand shower to slide back into its resting position slowly.

5.4.2 Core probe



CAUTION!

Risk of burns from hot core probe!

Minor burns on the skin

- ▶ Wear protective gloves.



CAUTION!

Risk of injury from the point of the core probe!

Stab wound

- ▶ Be careful not to injure yourself or other persons in the immediate vicinity.
- ▶ Do not make fast movements whilst holding the core probe.

1. Clean the core probe before use.
2. Remove the core probe before taking out the foodstuff wearing protective gloves.
3. Hang up the core probe in the designated place after use.

5.4.3 Mobile tray rack and transport trolley



WARNING!

Risk of tipping and uncontrolled movement of the mobile tray rack and the transport trolley!

Bruising

- ▶ Only use the mobile tray rack and the transport trolley on level ground.
- ▶ During loading and removing, and when in the resting position, secure the castors with the immobilisation brake.



WARNING!

Risk of tipping due to top-heavy loading of the mobile tray rack!

Bruising, burns on the skin

- ▶ Load the mobile tray rack evenly, working from bottom to top.
- ▶ Observe the maximum load.

Maximum load for mobile tray rack

Size	Maximum load
6-11	30 kg (66 lb) (max. 15 kg (33 lb) per level)
10-11	50 kg (110 lb) (max. 15 kg (33 lb) per level)
20-11	150 kg (330 lb) (max. 15 kg (33 lb) per level)
12-21	150 kg (330 lb) (max. 20 kg (44 lb) per level)
20-21	200 kg (441 lb) (max. 20 kg (44 lb) per level)

Tab. 18: Maximum load for mobile tray rack

Mounting the handle on the mobile tray rack for floor models



WARNING!

Risk of tipping due to incorrectly mounted handle!

Bruising, burns on the skin

- ▶ Observe the direction of the arrow on the rack and the handle.
- ▶ Only use the handle supplied.

NOTE!

Material damage from protruding handle!

Cracking of the door glass

- ▶ Remove the handle before closing the chamber door.

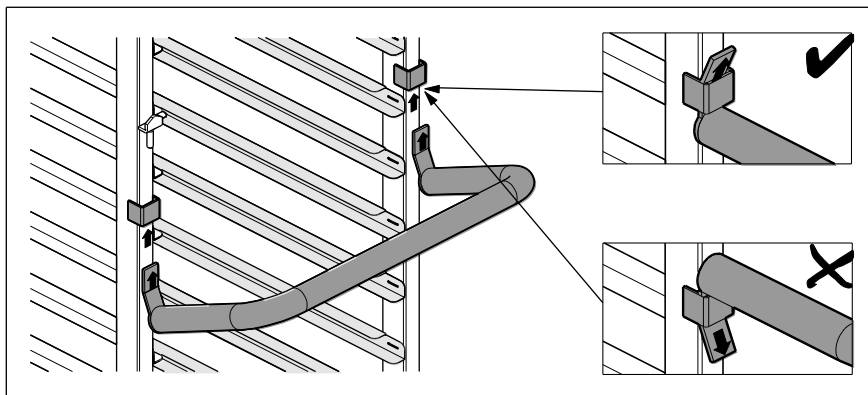


Fig. 17: Mounting the handle on the mobile tray rack

1. Slide the handle through the clips from below.
2. Push down on the handle.

Transporting the rack for table top units with a transport trolley

- ❗ Only use a transport trolley if the table top unit is positioned on a support stand, cabinet or thermal cabinet of the same height.

1. Position the transport trolley as close to the table top unit as possible.
2. Secure the castors of the transport trolley with the immobilisation brake.
3. Push the rack onto the transport trolley via a push-in frame.
4. Secure the rack on the transport trolley.

6 chef's arena

6.1 Selecting an operation mode

Prerequisite

- The *chef's arena* screen is displayed.

- ▶ Touch one of the following fields:

- **Steam** field
- **Combi steam** field
- **Convection** field
- **Baking** field

The *Cooking settings* screen appears.

6.2 Changing the humidity/steam

Prerequisite

- The *Cooking settings* screen is displayed.

- ⓘ Humidity is not available in the steam and convection operation modes.
Steam is not available in the bake without steam operation mode.

- ⓘ Humidity is set as a percentage.
Steam can be set in millilitres (ml) or seconds (sec).

6.2.1 Changing the humidity/steam using the Climatic® MT screen

- ▶ Pull the slider on the Climatic® MT screen up or down to change the humidity/steam.

6.2.2 Changing the humidity/steam using the Humidity field

1. Touch the **Humidity** field or the **Steam** field.
The **Up/Down** fields appear.
2. Touch the **Up/Down** fields to change the humidity/steam.

6.3 Changing the temperature

Prerequisite

- The *Cooking settings* screen is displayed.

6.3.1 Changing the temperature using the Climatic® MT screen

- ▶ Pull the slider on the Climatic® MT screen left or right to change the nominal temperature.

6.3.2 Changing the temperature using the Temperature field

1. Touch the **Temperature** field.
2. Touch the **Up/Down** fields to change the nominal temperature.

6.4 Setting the cooking time or core temperature

Prerequisite

- The *Cooking settings* screen is displayed.

The cooking step can be controlled via the cooking time or nominal core temperature.

6.4.1 Controlling the cooking step via the cooking time

1. Touch the **Cooking time** field.
2. Pull the slider left or right to adjust the cooking time.

6.4.2 Controlling the cooking step via the core temperature

Prerequisite

- The core probe has been inserted into the foodstuff.

1. Touch the **Core temperature** field.
2. Pull the slider left or right to adjust the nominal core temperature.

6.5 Setting the additional functions

Prerequisite

- The *Cooking settings* screen is displayed.
1. Touch the **Additional functions** field.
The *Additional functions* overlay opens (see section 4.3.3).
 2. Activate the additional function with the **On/Off** toggle key or change its values.
Additional functions which have been activated or changed are highlighted in the **Additional functions** field.

6.6 Adding a cooking step

Prerequisite

- The *Cooking settings* screen is displayed.

 A maximum of 20 cooking steps can be defined.

1. Touch the **Add** field.
The *Cooking settings* screen for the new cooking step appears.
The total number of cooking steps increases.
2. Select the operation mode and cooking settings.

6.7 Changing a cooking step

Prerequisite

- The *Cooking settings* screen is displayed.

6.7.1 Changing cooking settings

1. Touch the **Step-insight** field.
The *Step-insight* screen appears.
2. Touch the cooking step you wish to change.
The *Cooking settings* screen appears.
3. Change the cooking settings.

6.7.2 Changing the operation mode

- ❗ The cooking settings made for a cooking step are lost when the operation mode is changed.
 - ❗ It is only possible to switch from the steam, combi steam or convection operation modes to the baking operation modes, or vice versa, using the *chef's arena* screen. When such a change is made, all previously set cooking steps are lost.
 - ▶ Touch the corresponding operation mode field in order to select it.
- If the operation mode is not available:
- ▶ Touch the **Return** field to switch to the *chef's arena* screen.
 - ▶ Touch the **Operation mode** field.

6.8 Setting the pre-set timer

Prerequisite

- The *Cooking settings* screen is displayed.

1. Touch the **Pre-set timer** field.
The *Pre-set timer* overlay opens.
2. Touch the **On/Off** toggle key to set the start time or the end time.
The **Pre-set timer** field is highlighted.

- ❗ An end time cannot be set if a cooking step is controlled via the core temperature.
3. Touch the **Up/Down** field to set the start time or the end time.

7 Programs

7.1 Selecting a program

Prerequisite

- The *Programs* screen is displayed.

7.1.1 Searching for a program using the filter function

1. Touch the **Favourites** field or the **Menu group** fields.
The list of programs is reduced in accordance with the selected filter.
2. Select the program you were searching for: touch the **Program** field.
Or
Change the filter.

7.1.2 Searching for a program by entering a keyword

1. Touch the **Search** field.
The keyboard appears.
2. Enter a keyword with the keyboard.
The list of programs is reduced in accordance with the entered keyword.
3. Select the program you were searching for: touch the **Program** field.
Or
Enter a different keyword.

7.2 Changing a saved program

Prerequisite

- The *Programs* screen is displayed.
- ▶ Touch the **Program** field.
The activation line appears.

7.2.1 Changing the pre-heating/cool down function

1. Touch the **Pre-heating** field in the activation line.
2. If the pre-heating/cool down function is activated:
 - Use the slider to adjust the temperature in increments of 1 °C or 1 °F.
 - Or
 - Use the **On/Off** toggle key to deactivate the pre-heating/cool down function.
3. If the pre-heating/cool down function is deactivated:
 - Use the **On/Off** toggle key to activate the pre-heating/cool down function and adjust the temperature in increments of 1 °C or 1 °F with the slider.

7.2.2 Changing cooking settings

1. Touch the **Step-insight** field.
The *Step-insight* screen appears.
2. Touch the cooking step.
The *Cooking settings* screen appears.
3. Change the cooking settings.

 Changed cooking settings can be saved before or after the program has been executed.

- ▶ Touch the **Save** field to save changes (see section 9).

7.3 Selecting a special program

7.3.1 Starting the regeneration, LT cooking or Delta-T-cooking special programs

Prerequisite

- The *Programs* screen is displayed.

1. Touch the special program field.
The overlay opens.
2. Touch the required option.
The *Cooking settings* screen appears with recommended cooking settings.

3. Change the cooking settings if necessary.
4. Touch the **Start** field.
The special program runs.
5. End the special program prematurely: touch the **Stop** field.
6. Save the special program if necessary: touch the **Save** field.

7.3.2 Starting the cook and hold special program

Prerequisite

- The *Programs* screen is displayed.
1. Touch the **Cook and hold** field.
The *Cook and hold* overlay opens.
 2. Touch the required option.
For an operation mode plus holding: the Cooking settings screen appears.
For a program plus holding: the list of programs appears.
 3. Change the cooking settings or touch the program.
The *holding* function has been activated.
 4. Touch the **Start** field.
The special program runs.
 5. End the special program prematurely: touch the **Stop** field.

7.3.3 Weekly pre-scheduled special program

Prerequisite

- The *Programs* screen is displayed.
- ▶ Touch the **Weekly pre-scheduled program** field.
The *Weekly pre-scheduled program* overlay opens.
The programs which have already been set appear.

Adding a weekly pre-scheduled program

1. Touch the **Add** field.
The weekly program settings appear.
2. Touch the **Days of the week** fields to select the day of the week.
3. Touch the **Up/Down** fields to set the hour, minute and time of day.
4. Touch the **Program list** field.
The list of saved programs appears.
5. Touch a program to add it to the weekly pre-scheduled program.

Changing or deleting the weekly pre-scheduled program

1. Touch the program which has already been added.
The weekly program settings appear.
2. Change the weekly program settings.
Or
Touch the **Delete** field to delete the program from the weekly pre-scheduled program.

Activating/deactivating a weekly pre-scheduled program

1. Touch the **On/Off** toggle key to activate the weekly pre-scheduled program.
The **Weekly pre-scheduled program** field is highlighted.
2. Touch the **On/Off** toggle key again to deactivate the weekly pre-scheduled program.

8 Multi cooking

8.1 Setting and starting multi cooking

Prerequisite

- The *Cooking settings* screen is displayed.

 Multi cooking is only possible with programs consisting of one cooking step.

1. Touch the **Multi cooking** field.
The *Multi cooking* screen appears.
2. Change the list of programs for multi cooking if necessary (see section 8.2).
3. Touch the **Pre-set timer** field to set the pre-set timer if necessary (see section 6.8).
4. Touch the **Start** field to start multi cooking.
The cooking time of the individual programs counts down.
5. If there is a pre-set timer where the end time is set: load the appliance with food as prompted.
6. When the cooking time is over, open the chamber door.
7. Take out the corresponding foodstuff (see section 10.5).
8. Close the chamber door.
Multi cooking continues.
9. End multi cooking prematurely: touch the **Stop** field.

8.2 Changing the list of programs for multi cooking

Prerequisite

- The *Multi cooking* screen is displayed.

 The list of programs for multi cooking can also be changed whilst a program is running. A pre-set timer cannot be set whilst a program is running.

Changing the order of programs

1. Touch the **Program** field and keep your finger on it.
2. Pull the program to the required position in the list.

Deleting a program from the list

1. Touch the **Program** field.
The activation line appears.
2. Touch the **Delete** field to delete the program.

Copying a program into the list

1. Touch the **Program** field.
The activation line appears.
2. Touch the **Copy** field.
The program is inserted into the list with the same settings.
When copying whilst a program is running: the pre-set timer is not transferred.

Adding a saved program

1. Touch the **Multi cooking** field.
The *Programs* overlay opens.
2. Touch the program(s).
3. Touch the **Next** field in the *Programs* overlay to confirm your selection.
The programs are added to the list.
When adding whilst a program is running: the pre-set timer is not transferred.

Adding a program manually

1. Touch the **Add** field.
2. Use the **Up/Down** fields to set the cooking time.
The program is inserted into the list.
When adding whilst a program is running: the pre-set timer is not transferred.

9 Saving programs

Prerequisite

Before a program starts:

- The *Cooking settings* screen is displayed.
- The cooking settings for one or more cooking steps have been made.

Whilst a program is running:

- The program has been executed.
- The **Stop** field has not yet been touched.

1. Touch the **Save** field.
The Save screen appears.
2. Touch the **Program name** field.
The keyboard appears.
3. Enter the program name with the keyboard.
4. Touch the **Comment** field if necessary to add notes regarding the program, e.g. "dice vegetables".

 The comment is displayed on the *Step-insight* screen.

5. Touch one of the **Menu group** fields to assign the program to a menu group.
6. Touch the **Picture** field if necessary to add a picture from the picture archive.
7. Touch the **On/Off** toggle key if necessary to add the program to favourites.
8. Touch the **Save** field.
The program is added to the list of programs.
The *Programs* screen appears.

10 Starting and ending cooking programs

10.1 Loading the appliance with food

Prerequisite

- If the pre-heating function is set: the pre-heating function has finished.



CAUTION!

Risk of burns from hot surfaces!

Minor burns on the skin

- ▶ Wear protective gloves.
- ▶ Only open the chamber door with the handle.



CAUTION!

Risk of crushing from opening and closing the chamber door!

Crushing and bruising of upper body parts

- ▶ Make sure that no persons are within the chamber door's radius of rotation.
- ▶ Open and close the chamber door carefully.



CAUTION!

Risk of fire from highly flammable ingredients!

Burns on the skin

- ▶ Do not load the appliance with food containing highly flammable ingredients (e.g. alcohol).

1. Open the chamber door to the ventilation position to allow steam to escape before opening it fully.
2. Do not load the appliance above head height.
If using tall pans, only load every second level in order to ensure a sufficient gap is maintained.
3. Close the chamber door fully.

10.2 Starting a program

Prerequisite

- The *Cooking settings* screen is displayed.
Or
- The *Programs* screen is displayed.

1. *Programs* screen: touch the **Program** field in the list of saved programs.

The activation line appears.

Or

Cooking settings screen: make the cooking settings for one or more cooking steps.

2. Load the appliance with food (see section 10.1).
3. Touch the **Start** field to start the program.

The program runs.

The *Operational* screen appears.

The program is finished as soon as the cooking time of the final cooking step has elapsed or the nominal core temperature of the final cooking step has been reached.

-  If a pre-set timer has been set, once the **Start** field is touched then the screen will be blocked for further operation. The set start or end time is displayed. Touch the **Stop** field if necessary to change the settings.

-  The pre-heating function can be ended prematurely.

10.3 Changing a program during operation

Prerequisite

- The program has been started.
- The *Operational* screen is displayed.

10.3.1 Showing the actual temperature

- ▶ Touch the **Nominal temperature** field.
The actual temperature is displayed briefly.

10.3.2 Showing the actual humidity

- ▶ Touch the **Nominal humidity** field.
The arrow is displayed briefly.
Arrow pointing up: the chamber is currently being humidified.
Arrow pointing down: the chamber is currently being de-humidified.
Arrow pointing right: the nominal humidity corresponds to the actual humidity.

10.3.3 Showing the actual core temperature

- ① The actual core temperature of the foodstuff can be displayed too, as long as the cooking step is not controlled via the core temperature. The core probe must be used correctly in order to display the actual core temperature accurately (see section 5.4.2).
- ▶ Touch the **Core temperature** field.
The actual core temperature is displayed briefly.

10.3.4 Extending the cooking time

- ① The cooking time of the final cooking step is extended in increments of 1 minute by default. The size of the increment can be changed on the *Settings* screen.
The cooking time can be extended a maximum of 5 times.
- ▶ Touch the **Extension to cooking time** field to extend the cooking time for the final cooking step.

10.3.5 Changing cooking settings

 Whilst a program is running, cooking settings can only be changed for a cooking step which is already running or has not yet run.

1. Touch the **Change** field.
The *Cooking settings* screen appears.
The program continues to run.
2. Change the cooking settings.
3. Touch the **OK** field to confirm the change.
The change is adopted.

10.3.6 Setting the humidifying function

- ▶ Touch the **Manual humidification** field for as long as steam should be injected.

10.3.7 Starting multi cooking

 Multi cooking can only be started for single-step programs or in the final cooking step.

1. Touch the **Multi cooking** field.
A list of similar programs appears.
2. Select the program(s).
The *Multi cooking* screen appears.
3. Change the list of programs for multi cooking (see section 8.2).

10.4 Ending a program

 If the holding function has been set, an audible signal rings once the final cooking step is over and the holding function starts. The screen is blocked for further operation whilst the holding function is running.

 The holding function can be ended prematurely.

Starting and ending cooking programs

- ▶ End the program prematurely: touch the **Stop** field.
- ▶ Once the program has been executed:
 - Touch the **Stop** field.
 - Take out the foodstuff (see section 10.5).

10.5 Removing the foodstuff



CAUTION!

Risk of burns from hot surfaces!

Minor burns on the skin

- ▶ Wear protective gloves.
- ▶ Only open the chamber door with the handle.



CAUTION!

Risk of crushing from opening and closing the chamber door!

Crushing and bruising of upper body parts

- ▶ Make sure that no persons are within the chamber door's radius of rotation.
 - ▶ Open and close the chamber door carefully.
1. Open the chamber door to the ventilation position to allow steam to escape before opening it fully.
 2. Remove the rack or mobile tray rack (see section 5.4.3).
 3. After removing the foodstuff: close the chamber door in the ventilation position.

11 Cleaning and care

11.1 Notes on manual cleaning



CAUTION!

Risk of burns from hot surfaces!

Burns on the skin

- ▶ Allow the appliance to cool before cleaning it.



CAUTION!

Risk of scalding from hot steam!

Burns on the skin

- ▶ Allow the appliance to cool before cleaning it.



CAUTION!

Risk of chemical burns from cleaner and rinse agent!

Chemical burns to the skin and eyes

- ▶ Allow the appliance to cool before cleaning it.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Observe the safety information for the prescribed cleaner and rinse agent (see section 11.3).
- ▶ Do not inhale spray mist from the cleaner and rinse agent.

NOTE!

Material damage from incorrect cleaner!

Stains in the chamber

- ▶ Only use the prescribed cleaner and rinse agent (see section 11.3).

11.2 Cleaning intervals

Interval	What	How
Daily, after the end of production	Chamber	see section 11.4 see section 11.5
	Glass panel	Mild cleaning agent, soft cloth
	Door handle	Mild cleaning agent, soft cloth
	Drip channel on the chamber door (on 6-11 and 10-11)	see section 11.6
	Door seal	see section 11.7
Monthly	Air intake filter	In the sink or dishwasher
	Ventilation slots	Mild cleaning agent, brush
	Glass parts of the door	see section 11.8
	External surfaces	Grease solvent or special stainless steel cleaner, soft cloth

Tab. 19: Description of cleaning intervals

11.3 Prescribed cleaner and rinse agent

The following cleaner and rinse agent are approved for cleaning the chamber:

- Multi-clean special cleaner
- Multi-clean rinse aid

11.4 Cleaning the chamber with a manual sprayer pump (manual method)

 For appliances with an autoclean program: we recommend using the autoclean program to clean the appliance.

Prerequisite

- The foodstuff has been removed.
 - Accessories (e.g. pans) have been removed.
 - The fat filter has been removed.
 - For floor models: the mobile tray rack is in the chamber.
 - The appliance has cooled down.
-
1. Remove large particles of food and fat residue.
 2. Start a program with the following cooking settings to soften any residue:
 - Nominal temperature: 60 °C (140 °F)
 - Nominal humidity: 100 %
 - Cooking time: 10 minutes
 3. Mix the prescribed cleaner with water in the ratio 1:10 in the manual sprayer pump (see section 11.3).
 4. Close the chamber door.
 5. Leave the cleaner to work for a maximum of 20 minutes.
 6. Flush the chamber thoroughly with the hand shower.
 7. Start a program with the following cooking settings to dry the chamber:
 - Nominal temperature: 120 °C (248 °F)
 - Nominal humidity: 0 %
 - Cooking time: 10 minutes
 8. Open the chamber door.

11.5 Cleaning the chamber with the autoclean program

11.5.1 Cleaning and care programs

Cleaning programs	Purpose
Level 1	Minor soiling caused by several instances of preparing steamed vegetables, meat or fish
Level 2	Average soiling caused by the occasional preparation of roasted or grilled foods
Level 3	Major soiling caused by several instances of preparing roasted or grilled foods
Level 4	Extreme soiling caused by the continuous preparation of roasted or grilled foods with significant burning
Short program	Removal of coarse soiling in day-to-day use
Flushing	For minor soiling or between cooking processes in day-to-day use
Decontamination	Flushing when a cleaning program is cancelled
Start up	After the cleaner or rinse agent canister has been changed and on initial start-up in order to fill the suction hoses

Tab. 20: Description of the clean and care programs

11.5.2 Starting the autoclean program

Prerequisite

- The foodstuff has been removed.
- Accessories (e.g. pans) have been removed.
- The fat filter has been removed.
- For floor models: the mobile tray rack is in the chamber.
- The Care screen is displayed.



WARNING!

Risk of chemical burns from cleaner!

Chemical burns to the skin and eyes

- ▶ Do not open the chamber door whilst the autoclean program is running.
- 1. Touch the cleaning stage (see section 11.5.1).
The activation line appears.
- 2. Touch the **Pre-set timer** field if necessary to set the start time.
- 3. Touch the **Start** field.
- 4. End the cleaning program prematurely: touch the **Stop** field.
The *Care* screen appears.



If the cleaning program is ended prematurely before the "Drying" cleaning step, the "Flushing" cleaning program must run before a cooking process can be started again.

11.5.3 Changing the canisters for cleaner and rinse agent



WARNING!

Risk of chemical burns from cleaner!

Chemical burns to the skin and eyes

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Observe the safety information for the cleaner and rinse agent (see section 11.3).

NOTE!

Material damage from mixing up cleaner and rinse agent!

- ▶ Observe the connection labels on the appliance.
- ▶ Attach the cleaner to the red canister connection.
- ▶ Attach the rinse agent to the blue canister connection.

NOTE!

Material damage from incorrect cleaner and rinse agent!

- ▶ Only use the prescribed cleaner and rinse agent (see section 11.3).

-  The connections for the cleaner and rinse agent are labelled on the appliance.

1. Switch off the appliance.
2. Detach the hoses from the canisters for the cleaner and/or rinse agent.
3. Place new canisters below the appliance.
4. Observe the connection labels on the appliance:
 - Attach the cleaner to the red canister connection.
 - Attach the rinse agent to the blue canister connection.
5. Switch on the appliance.
6. Start the "Start up" cleaning program (see section 11.5.4).

11.5.4 Starting the "Start up" cleaning program

Prerequisite

- The appliance is switched on.
 - The cleaner and/or rinse agent have been changed.
1. Navigate to the *Care* screen.
 2. Touch "Start up".
 3. Touch the **Start** field.
 4. Once the "Start up" cleaning program has run:
 - Reset the cleaner counter: touch the **Cleaner** field.
 - Reset the rinse agent counter: touch the **Rinse agent** field.

11.6 Cleaning the drip channel on the chamber door

Prerequisite

- The appliance is switched off.
 - The appliance has cooled down.
1. Push the fastening clip underneath the drip channel down.
 2. Pull the drip channel forwards out of the holder.
 3. Clean the drip channel.
 4. Press the drip channel into the holder.
 5. Push the fastening clip up.

11.7 Cleaning the door seal

Prerequisite

- The appliance is switched off.
- The appliance has cooled down.



- ▶ Check the door seal for damage on a regular basis.
- ▶ Replace damaged door seals.

1. Clean the door seal by hand using a cloth and a mild grease solvent.
2. Remove the cleaning agent with fresh water.

11.8 Cleaning the glass parts of the door

Prerequisite

- The appliance is switched off.
- The appliance has cooled down.

NOTE!

Damage from opening the inner door incorrectly!

Damage to the door hinges

- ▶ Do not open the inner door wider than 90°.
- ▶ Hold the inner door firmly during cleaning.
- ▶ Check the door hinges on a regular basis. Have the door hinges repaired if necessary.

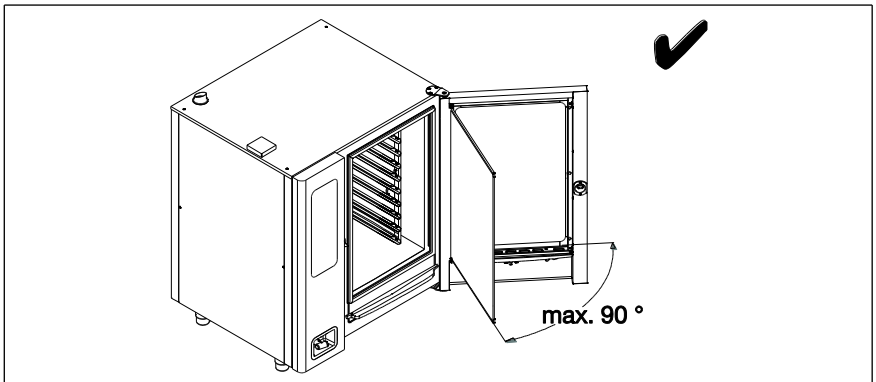


Fig. 18: Opening the inner door

- ▶ Hold the inner door firmly during cleaning.
- ▶ Clean the panes of glass using a grease solvent and a soft cloth.
- ▶ Clean stainless steel using a special stainless steel cleaner or a mild cleaning agent and a soft cloth.

11.9 Changing the water softening unit

1. Switch off the appliance.
2. Close the on-site water tap.
3. Change the water softening unit.
4. Open the on-site water tap.
5. Switch on the appliance.
6. Touch the **Care** field.
The *Care* screen appears.
7. Touch the **Water softening unit** field to reset the counter for the water softening unit.

11.10 Maintenance intervals



WARNING!

Risk of fire from improper maintenance!

Burns

- ▶ Make sure that only an Eloma service partner carries out maintenance work.
- ▶ Maintain the maintenance intervals.



We recommend that you close a maintenance contract.

- ▶ Have an Eloma service partner perform maintenance at least once a year.

12 Unit Settings

Prerequisite

- The *Settings* screen is displayed.



* denotes areas that are password-protected.

** denotes areas that are displayed on the basis of access rights.

Level 1	Level 2	Description
Unit Information		Displays essential information about the appliance (important if you are contacting the hotline) Touch here to zoom in and display the information in more detail.
[Date and time]		Set the day of the week, hour and minute
[Set language]		Select the language
Protocols	HACCP	Displays the HACCP logs for cooking, baking and cleaning procedures, sorted by days
	Consumption	Displays consumption data for the logged cooking, baking and cleaning procedures, sorted by days
	Door Protocol	Displays how often the door has been opened and closed
	Unit Datas	Displays operating data and consumption data
	Error Codes	Displays the error messages and warnings that have been output, sorted in order of appearance

Unit Settings

Level 1	Level 2	Description
Unit Settings	Service*	Enter password to enable password-protected areas
Picture Manager**		▪ Delete all or individual pictures ▪ Save all or individual pictures on a USB stick ▪ Load all pictures from a USB stick
Recipe Manager**		▪ Delete all or individual programs ▪ Save all or individual programs on a USB stick ▪ Load program from a USB stick
Sound Manager**		▪ Delete all or individual user audible signals ▪ Save all or individual user audible signals on a USB stick ▪ Load audible signals from a USB stick
Unit Settings**		Change the settings for the appliance, e.g. temperature unit (°C / °F), time format, pre-heating temperature (%), lighting mode
Running Settings**		Activate and deactivate various operating modes, e.g. program protection

Tab. 21: Settings screen

13 Trouble Shooting

13.1 Causes of errors and action to take

Error	Possible cause	Action
Nothing happens when the appliance is turned on	External main switch is turned off.	▶ Turn the main switch on.
	Fuse has tripped.	▶ Check the fuses in the building's distribution system.
	The ambient temperature of the appliance was below +4 °C (+39 °F) for a prolonged period of time.	▶ Heat the chamber to >20 °C (68 °F). ▶ Only operate the appliance in frost-proof areas.
Water in the chamber does not drain	Drain is blocked.	▶ Clean the drain filter. ▶ Clean the appliance drain. ▶ Make sure that the on-site drainage system is not obstructed.
White stains in the chamber	Water is too hard.	▶ Install a water softening unit or replace it.
Black stains in the chamber	Water quality is poor.	▶ Install a water filter or replace it.
	Wrong cleaning agent has been used.	▶ Use Eloma special cleaning agents. Damage caused by incorrect cleaning agents cannot be remedied.
Water dripping from the appliance door	Door seal is worn or damaged.	▶ Replace the door seal.
Appliance does not heat up	Show Mode is activated.	▶ Deactivate Show Mode (see section 12).

Tab. 22: Description of errors, possible causes and action to take

Trouble Shooting

13.2 Error messages

Code	Possible cause	Action
	Cleaning agent is empty.	▶ Change the cleaning agent (see section 11.5.3).
	Rinse agent is empty.	▶ Change the rinse agent (see section 11.5.3).
	Water pressure is too low.	▶ Contact your Eloma service partner.
	Chamber door is open.	▶ Close the chamber door.
	Insufficient water for producing steam	▶ Check the water connection.
	USB stick is not inserted.	▶ Insert the USB stick.
		▶ Contact your Eloma service partner.
	Dirty condensation hood filter	▶ Replace the condensation hood filter.
111	Chamber sensor 1 is defective.	▶ Contact your Eloma service partner.
112	Chamber sensor 2 is defective.	▶ Contact your Eloma service partner.
113 – 116	Core probe is defective.	▶ Contact your Eloma service partner. The appliance can be operated with restrictions.
117/127	Sensor for steam discharge is defective.	▶ Contact your Eloma service partner. The appliance can be operated.
211/212	Overheating of the chamber or overheating of the drive chamber fan	▶ Contact your Eloma service partner.
213	Motor is not running.	▶ Contact your Eloma service partner.

Code	Possible cause	Action
311	Water pressure is too low.	▶ Open the on-site water tap. ▶ Check the on-site water pressure. The appliance can be operated with restrictions. The autoclean program is interrupted and cannot be run. ▶ Contact your Eloma service partner.
312	Too little water is available for the steam operation mode.	▶ Contact your Eloma service partner. The appliance can be operated with restrictions.
511 – 513	Overheating of electrical components	▶ Contact your Eloma service partner.
For gas appliances only		
	Fault in gas system	▶ Check the gas connection. ▶ Switch on the extraction system. ▶ Touch the symbol with a small flame. ▶ If the error message appears again: contact your Eloma service partner.
	On-site gas tap closed	▶ Open the on-site gas tap. ▶ Touch the symbol with a small flame. ▶ If the error message appears again: contact your Eloma service partner.
	Electrical connecting cable fault	▶ Contact your Eloma service partner.
711	Restart gas system 1.	▶ Touch the symbol with a small flame. ▶ If the error message appears again: contact your Eloma service partner.

Trouble Shooting

Code	Possible cause	Action
712	Restart gas system 2.	▶ Touch the symbol with a small flame. ▶ If the error message appears again: contact your Eloma service partner.

Tab. 23: Description of error messages, possible causes and action to take for gas and electric appliances

14 Disposal



Do not dispose of the appliance with residual waste.

- ▶ Dispose of the appliance in accordance with the applicable local regulations for waste equipment.
- ▶ Contact the local authorities for further information.



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