

GENIUS^{MT}

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

ENERGY TYPE: ELECTRIC, GAS



Translation of the original operating instructions

Subject to technical changes.

Read carefully before use.

Keep safe for future use.

LEGAL NOTICE

You have chosen an Eloma Genius^{MT} or Genius^{MT} Backmaster Edition. Many thanks for your trust. Please read the installation and operating instructions all the way through before commissioning, and pay particular attention to the safety notes.

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Please refer to the terms and conditions (T&Cs) on our website for information on liability for material defects and the warranty.



Device type:

Device no.:

Dealer:

Installation technician:

Date:

Installed on:

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1 ABOUT THIS DOCUMENT

1.1 CONTENT AND TARGET GROUP

This translation of the operating instructions describes how to operate, clean and service the GENIUS^{MT} combi steamer safely, and measures for fault clearance and environmentally friendly disposal.

The operating instructions are intended for persons who operate, clean and service the GENIUS^{MT}.

1.2 INTENDED USE OF THE DEVICES

Eloma combi steamers are designed for commercial purposes only and must only be used for thermal preparation of food products, using accessories (grills, containers, trays, trolleys, inserts etc.) which are suitable for the device and the given size. Foods which are highly flammable and combustible substances (e.g. alcohol) must not be prepared in the combi steamer. The device can be operated without supervision.

1.3 HOW TO USE THIS DOCUMENT

The translation of the original operating instructions is always included in the scope of delivery of the device and contains information and instructions for safe operation, cleaning and servicing of the device and measures for troubleshooting and environmentally friendly disposal.

- ▶ These operating instructions must be kept at the location of use so that they are accessible for operating and cleaning staff at all times.
- ▶ Operating staff must have read or been informed and trained on the operating instructions, in particular the section "Safety notes", before starting work.
- ▶ These operating instructions must be kept safe during the service life of the device and must be handed over to the next owner in case of a change in ownership. Otherwise, a new copy will need to be ordered from the manufacturer or supplier.
- ▶ Every update or supplement published by the manufacturer must be added to the operating instructions.
- ▶ We recommend that you add additional instructions, including responsibilities for the supervision and reporting of specific aspects of operation, e.g. relating to work organisation, work procedures or the employed staff.




1.4 WARRANTY AND LIMITATION OF LIABILITY

The device must not be modified technically, e.g. constructional conversion, without the approval of the manufacturer/supplier. Any warranty or guarantee cover will be rendered null and void in case of unauthorised technical modifications. Furthermore, the safety of the device is no longer assured. Warranty or liability claims for personal injury or material damage cannot be asserted if caused by one or more of the following causes:

- Improper use of the device
- Improper commissioning, improper operation or incorrect maintenance of the device.
- Faults which are caused by failure to adhere to these installation and operating instructions.









You will find detailed information on liability for material defects and the warranty in our general terms and conditions.

1.5 STRUCTURE OF WARNINGS AND THE SYMBOLS USED

Symbol	Explanation
	Warning: This symbol is followed by a warning
1. 2.	Instruction for action with multiple steps: Multiple instructions for actions have to be carried out in the stipulated order.
	Single-step instruction for action: Precisely one instruction for action has to be carried out.
	List of multiple single-step instructions for actions: Instructions for actions can be carried out in any order.

Tab. 1: Explanation of the symbols used

The meanings of the pictograms and signal words used are shown in following table:

Pictogram	Explanation
	DANGER! Type and source of hazard. Consequence: Failure to observe will lead to fatal injury.  Measure to prevent the hazard.
	WARNING! Type and source of hazard. Consequence: Failure to observe will lead to serious injuries.  Measure to prevent the hazard.
	CAUTION! Type and source of hazard. Consequence: Failure to observe will lead to minor injuries.  Measure to prevent the hazard.
	NOTE Type and source of hazard. Consequence: Failure to observe will lead to material damage.  Measure to prevent the hazard.
	INFORMATION: Tip on operation.

Tab. 2: Meanings of the pictograms and signal words used

1.6 OVERVIEW OF THE DEVICE SIGNS USED

Warning and information signs with the following meanings are attached to all combi steamers where they are clearly visible:

Sign	Meaning
	WARNING! "Dangerous electrical voltage!"
	WARNING! "Hot surface up to 150 °C!"
	WARNING! "Hot cooked product/hot fluids in insert containers"
	WARNING! "Do not open the door whilst the autoclean® program is in progress!"
	MARKING! "Equipotential bonding connection!"
	MARKING! "Connections for hard and soft water"
	MARKING! "Connections for cleaner and rinsing agent"
	MARKING! "Waste water connection"
	MARKING! "Completed device testing and quality control"

Tab. 3: Overview of the device signs used

1.7 USE OF FIGURES

**INFORMATION:**

Figures are shown as examples and may differ from the supplied device.

1.8 VARIANTS AND DEVICE SIZES

The GENIUS^{MT} combi steamer is supplied in the following sizes:

Designation	Version	Variant
6-11	6+1 inserts GN 1/1 5 inserts 600 x 400 mm*	Table-top device
10-11	10+1 inserts GN 1/1 8 inserts 600 x 400 mm*	
20-11	20 inserts GN 1/1	Standalone device
12-21	12 inserts GN 2/1 24 inserts GN 1/1	
20-21	20 inserts GN 2/1 40 inserts GN 1/1	

Tab. 4: Overview of GENIUS^{MT} sizes (* for Backmaster Edition only)

2 SAFETY

All Eloma devices comply with the relevant safety standards. However, this does not mean that all residual risks, such as those caused by incorrect operation, can be ruled out.

2.1 QUALIFICATIONS OF OPERATING STAFF

Operating staff must be familiar with and adhere to the respective valid regional regulations when operating the device.

The standards and regulations which are frequently referenced, are valid in Germany.

The following conditions must be met:

- ▶ Make sure that the device is only operated and cleaned by persons who have received instruction, regular training and safety briefing.
- ▶ Make sure that the device is only operated and cleaned by persons who have read the operating instructions for the device carefully and in full, and understood the safety notes.
- ▶ Make sure that the following category of persons only operates the device if supervision and instruction is provided by a person with the aforementioned qualifications:
 - Persons who do not possess the aforementioned qualifications
 - Persons with limited psychological, sensory or mental abilities
- ▶ Make sure that repairs and maintenance work on the device are only carried out by an authorised Eloma service partner.

2.2 SAFETY NOTES

2.2.1 BEFORE OPERATION AND IN CASE OF FAULTS



DANGER!

Personal injury from electric shock!

- ▶ Only put fully functional and undamaged devices into operation.
- ▶ Do not put devices with a damaged electrical cable into operation. Have a damaged electrical cable replaced immediately by an authorised Eloma service partner.
- ▶ Do not open the housing.

In case of malfunction:

- ▶ Disconnect the device from the power supply (e.g. using an external breaker switch) and secure it to prevent it from being switched back on.
- ▶ Close the operating company's water tap.
- ▶ Have repairs carried out by an authorised Eloma service partner and/or qualified specialists only.



WARNING!

Risk of injury from parts falling out!

- ▶ Remove loose parts from the cooking chamber.



DANGER!

Perception of leaking gas and detection of the formation of smoke and fires!

- ▶ If you smell gas:
 - Stop the operating company's gas and energy supply.
 - Immediately ventilate the set-up location and exit it promptly.
 - Do not actuate any switches or small electrical devices.
 - Do not use naked flames.
 - Notify the fire services and gas supply company. Use a telephone outside the set-up location.
- ▶ In case of the formation of smoke and in case of fire:
 - Stop the supply of gas and energy and immediately ventilate the installation location.
 - Notify the fire services.
 - Extinguish fat fires with a fire extinguisher for class F fires. Never use water. Extinguish other fires, e.g. with an ABC extinguisher, CO₂ extinguisher or an extinguishing agent suitable for the respective fire class.

2.2.2 DURING COOKING OPERATION



CAUTION!

Risk of crushing when opening and closing the cooking chamber door! Crushing injuries to the fingers and hands!

- ▶ Make sure that there is nobody in the pivoting range of the cooking chamber door.
- ▶ Close the cooking chamber door carefully.



WARNING!

Risk of burns from hot surfaces!

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Apply the brake on the tray trolley/mobile plate rack.
- ▶ Do not touch the rack or tray trolley/mobile plate rack when removing the cooked product.
- ▶ Do not touch the door glass or housing.
- ▶ Do not touch the exhaust air or waste water pipes.
- ▶ For a gas device: Do not touch the exhaust gas stub, the exhaust gas pipe or the cover on the exhaust gas stub.



WARNING!

Risk of scalding from hot liquids!

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Close the cooking chamber door carefully.
- ▶ If containers are filled with liquid or liquefied cooking product during cooking, only insert levels must be used which allow the operator to view the inserted containers (recommended maximum insert height approximately 1.60 m from the access level).



Fig. 1: Sticker, Caution! Hot fluids in insert containers (included with delivery)



CAUTION!

Risk of scalding due to hot air and hot steam!

Hot air and hot steam can escape when opening the device door.

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



CAUTION!

Risk of toppling if the device is loaded top-heavy!

- ▶ Load the rack or tray trolley/mobile plate rack evenly from bottom to top.



CAUTION!

Risk of fire due to combustible materials, soiling and grease films!

- ▶ Do not load devices with food products which contain highly flammable substances (e.g. food products with alcohol).
- ▶ Make sure that there are no flammable materials above the device.
- ▶ Do not keep any flammable materials, gases or liquids (e.g. petrol) in the vicinity of the device.
- ▶ Clean the device regularly and adhere to the cleaning instructions.
- ▶ Do not operate the device in a toxic or explosive atmosphere.
- ▶ When installing under a hood: Switch on the hood during operation.
- ▶ When setting up outdoors: Only operate the device in an area which is protected from the wind.
- ▶ When connecting to a chimney with draft diverter:
 - Clean the extractor line in accordance with the regional regulations.



CAUTION!

Material damage due to improper or non-intended use!

- ▶ Use accessories in the cooking chamber properly in order to prevent damage to the door glass.
- ▶ Make sure that there are no objects in the pivoting range of the cooking chamber door.
- ▶ Do not operate the device at temperatures below 4 °C.
- ▶ Remove the core temperature probe before the cooked product is removed and insert it back in the holder after use.
- ▶ Only connect USB sticks with a Flash memory.
- ▶ Do not use force to insert USB sticks.
- ▶ Always insert USB sticks before reading/writing and do not remove them until the data transfer has been completed.



CAUTION!

Material damage due to damaged glass panes!

- ▶ Do not operate the device with damaged glass panes and faulty cooking chamber light.
- ▶ Dispose of any foods which are contaminated with glass fragments.



CAUTION!

Material damage due to overheating!

- ▶ Make sure that the supply air openings and ventilation slats are unobstructed and not covered.
- ▶ Keep the area between the device feet free in order to make sure that there is sufficient ventilation underneath the device.

2.2.3 DURING CLEANING



WARNING!

Risk of burns from hot surfaces!

- ▶ Allow the device to cool down slowly before cleaning.



WARNING!

Risk of chemical burns from cleaners and rinsing agents!

- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent see section 13.1.1

When changing the canisters for cleaner or rinsing agent:

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

When carrying out manual cleaning:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Allow the device to cool down slowly before cleaning.
- ▶ Do not inhale the spray mist from the cleaner or rinsing agent.

On devices with an autoclean® cleaning program:

- ▶ Keep the cooking chamber door closed at all times whilst the autoclean® cleaning program is in progress.



The "Do not open door!" symbol is highlighted in red on the display screen.



WARNING!

Risk of burns from hot fat!

- ▶ Only ever set up deep fat fryers or similar containers with hot fat out of the range of the hose with spray head.



CAUTION!

Material damage due to improper cleaning!

- ▶ Do not clean the housing with the hose with spray head, a water jet, steam cleaner or a high-pressure cleaner.
- ▶ Only use the stipulated cleaners and rinsing agents see section 13.1.1.
- ▶ Do not clean the housing with flammable cleaners.

2.2.4 HYGIENE



CAUTION!

Health hazard due to insufficient hygiene!

Infections caused by spoiled food!

- ▶ Adhere to the cleaning intervals .
- ▶ Clean the core temperature probe (optional) thoroughly before use.
- ▶ Clean the sous vide probe (optional) thoroughly before use.

For table-top devices:

- ▶ Use closed base frames etc.

NOTICE!

- ▶ For hygiene reasons, food must not be stored uncovered under devices.

2.2.5 GAS LEAKAGE (ON GAS DEVICES)



DANGER!

Risk of asphyxiation and explosion in case of gas leakage!

- ▶ Adhere to the rules of conduct in case of a gas leakage see section 2.2.1.
- ▶ Adhere to the maintenance intervals see section 13.10.

2.2.6 MOBILE DEVICES ON CASTORS



CAUTION!

Risk of injury from electric shock!

- ▶ Do not use the cable to move the device.



CAUTION!

Risk of devices on castors toppling and making uncontrolled movements as a result of an uneven floor!

- ▶ Only move the device on an even floor (max. 10° inclination).
- ▶ Move the device carefully.
- ▶ After transporting, secure the castors on the device using the brake.

2.2.7 MAINTENANCE



WARNING!

Risk of fire due to improper maintenance!

- ▶ Have maintenance work is carried out by an authorised Eloma service partner only.
- ▶ Adhere to the maintenance intervals see section 13.10.
- ▶ Adhere to the rules of conduct in case of fire see section 2.2.1.

3 DESCRIPTION OF THE DEVICE, OPERATING MODES AND FUNCTIONS

3.1 CHARACTERISTICS OF THE ELOMA GENIUS^{MT} AND GENIUS^{MT} BACKMASTER EDITION DEVICES

The GENIUS^{MT} and GENIUS^{MT} Backmaster Edition are reliable employees. The multifunctional Eloma combi steamer provides the kitchen team with support for all working procedures and thus makes sure that the chef and the kitchen team can do their job with the requisite passion and concentration.

The multifunctional GENIUS^{MT} Backmaster Edition allows you to prepare baked goods with the best possible baking climate in each case. The temperature and steam injection quantity can be varied and adapted as required for the desired baking process. The baking results are characterised by consistent high quality and process reliability is guaranteed.

Simple operation and high-grade workmanship – this combination is our recipe for success for a durable product.

The GENIUS^{MT} and GENIUS^{MT} Backmaster Edition are used in hotels, restaurants, industrial kitchens, preparation kitchens, canteens and in system catering, for instance. The wealth of variants of set-up and combination options with identical and different devices makes for another benefit.

The following main operating modes are programmable and can be supplemented and combined with a large range of additional functions and special programs:

- Steaming
- Combi-cooking
- Convection
- Baking

The user-friendly integrated touch-screen controller has a selection of preconfigured programs and multiple measuring, diagnostics and safety functions. It facilitates the optimum preparation results at all times.

3.2 OPERATING MODES

3.2.1 STEAM

In steam mode the foods are cooked at a constant temperature, surrounded by a high level of humidity (water vapour).

Blanching, poaching, boiling and preserving are also covered by steam mode.

3.2.2 CONVECTION

In convection mode hot air is used for roasting and baking.

This operating mode is suitable for preparing all foods which are supposed to be crispy and browned.

3.2.3 COMBI-COOKING

In combi-cooking mode a combination of humidity and temperature is used to create the ideal cooking chamber atmosphere. This prevents the surface of the cooked product from drying off or out and accelerates the heat transfer in the cooked product.

3.2.4 BAKING

In baking mode the baked goods is baked with hot air. The dry air can be humidified with sporadic steam injection.

3.3 ADDITIONAL FUNCTIONS

3.3.1 PREHEAT/COOL DOWN (AUTO-TEMP)

The additional preheat/cool down (auto temp) function is used to preheat or cool down the cooking chamber temperature to the set target temperature. From a temperature of 250°C/482°F and above, application-related discrepancies between the displayed temperature and the actual cooking chamber temperature are possible.



INFORMATION:

There must be no food in the cooking chamber when the additional preheat/cool down function is activated.

Available in all operating modes.

3.3.2 MULTI COOKING / MULTI BAKING

The additional function Multi Cooking (GENIUS^{MT}) and Multi Baking (GENIUS^{MT} Backmaster Edition) allows for multiple selection for parallel operation, with automatic definition of suitable programs for intelligent time management. Possible for all cooking/baking programs with one program step.

3.3.3 FAN SPEED SELECTION

The additional fan speed function can be used as required to increase or reduce the speed of the fan in increments.

- for table-top devices in 5 increments.
- for standalone devices in 2 increments.

A fan timing function, set by the manufacturer, can also be selected.

Available in operating modes convection, combi-cooking and baking.

3.3.4 E/2 ENERGY SAVING FUNCTION

The additional e/2 function is used to operate the device at half power to save energy.

Available in all operating modes.

3.3.5 TIMER

The additional timer function can be used to specify a time at which the cooking program is to start or end. An end time cannot be set if a cooking step is controlled by the core temperature.

Available in all operating modes.

3.3.6 SPS® - STEAM PROTECTION SYSTEM

The additional Steam Protection System (SPS®) function is used to extract the vapours in the device shortly before the end of a cooking program. This way, only a few vapours escape when opening the cooking chamber door. This function provided protection from burns.

Available in all operating modes except for baking.

3.4 SPECIAL PROGRAMS

Special programs are preconfigured with recommended settings, which can however be changed as required. Special programs are only available on the GENIUS^{MT}.

3.4.1 DELTA-T COOKING

Delta-T cooking is a special form of low-temperature cooking. A set temperature difference (Delta-T) between the current actual core temperature and the actual temperature in the cooking chamber is kept constant by the combi steamer during the entire cooking step.

The cooking step ends as soon as the temperature reaches the set target core temperature.

3.4.2 LOW-TEMPERATURE COOKING

Low-temperature cooking is used to cook food gently within a low-temperature range with the fan running at reduced speed.

3.4.3 COOK & HOLD

Food cooked with Cook & Hold can be held at a predefined cooking chamber temperature.

3.4.4 REGENERATION

Regeneration can be used to reheat fully cooked foods gently after they have cooled.

3.5 HACCP REPORT

During operation all the data of a cooking and baking program and the cleaning program is stored in an HACCP (**H**azard **A**nalysis and **C**ritical **C**ontrol **P**oints) report and can be displayed on the display screen.

The HACCP report can be read out using a USB stick or via LAN (optional) and transferred to an external computer.

3.6 USB INTERFACE

The USB interface is used to transfer the content of the memory being read out to an external USB stick (Flash memory). Inversely you can also import the user's software updates and device data to the combi steamer's/baking device's memory.



INFORMATION:

In order to ensure that data (cooking programs, images, sounds) is transferred successfully, the current screen must not be changed during the USB uploading/downloading process on the device!

3.6.1 DEVICE TO USB TRANSFER

The following data can be copied from the device to the USB stick. This data can also be analysed, edited and printed using Eloma's ProConnect software:

- Cooking/baking programs
- Reports (HACCP, fault lists, log files)
- images
- sounds

3.6.2 USB TO DEVICE TRANSFER

The following data can be copied from the USB stick to the device:

- Cooking/baking programs
- Images
- Sounds

4 FUNCTIONAL PARTS AND OPERATION

4.1 FUNCTIONAL PARTS

4.1.1 DEVICE OVERVIEW, TABLE-TOP DEVICES

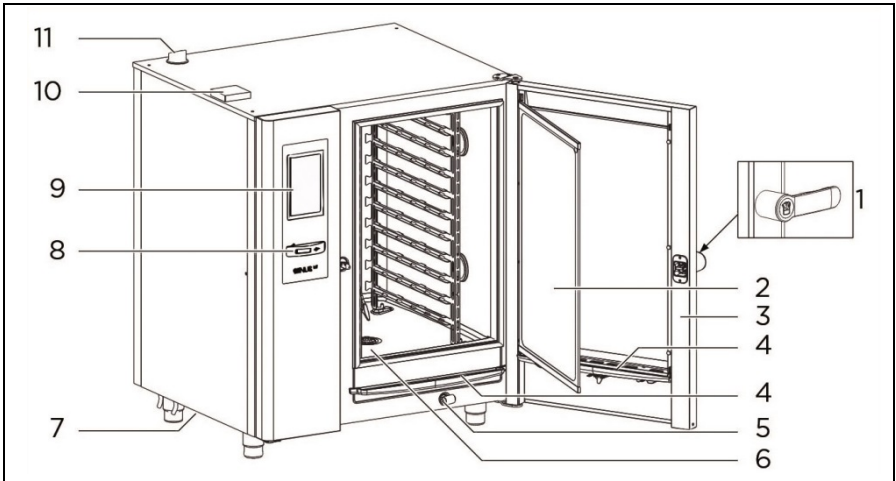


Fig. 2: Device overview: Table-top device, electric, right-hinged door

- 1 Door handle
- 2 Inner door with
 - Single glazing on door with halogen lighting and double glazing
 - Double glazing on door with LED lighting and triple glazing
- 3 Cooking chamber door
- 4 Drip tray
- 5 Hose with spray head
- 6 Cooking chamber
- 7 Ventilation slats
- 8 USB connection port with locking panel
- 9 Operating panel with On/Off key
- 10 Supply air opening
- 11 Exhaust air pipe

4.1.2 DEVICE OVERVIEW, STANDALONE DEVICES

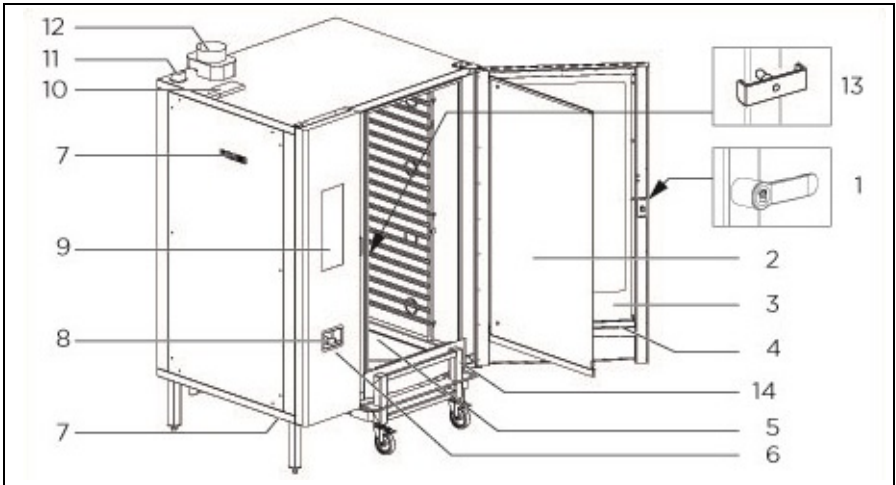


Fig. 3: Device overview: Standalone device, gas, right-hinged door

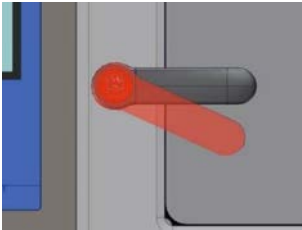
- 1 Door handle
- 2 Inner door
 - Single glazing on door with halogen lighting and double glazing
 - Double glazing on door with LED lighting and triple glazing
- 3 Cooking chamber door
- 4 Drip tray
- 5 Cooking chamber
- 6 USB port
- 7 Ventilation slats
- 8 Hose with spray head
- 9 Operating panel with On/Off key
- 10 Supply air opening
- 11 Exhaust air pipe
- 12 Exhaust gas pipe draft diverter (for gas devices)
- 13 Emergency opening handle
- 14 Tray trolley

4.2 OPENING AND CLOSING THE DOOR

NOTICE!

- ▶ Before starting work it is imperative that you familiarise yourself with section "Safety"!
- ▶ Pay attention to whether the door is right-hinged or left-hinged!
- ▶ Secure table-top devices to prevent them from slipping or toppling over.

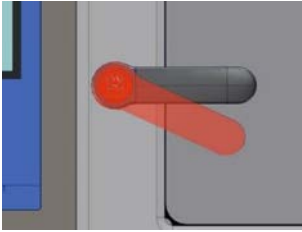
4.2.1 OPENING THE DOOR WITH A SINGLE-STAGE DOOR MECHANISM



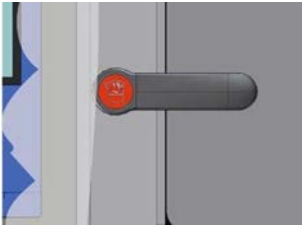
- ▶ Wait approximately 3 seconds after the program or cleaning ends.
- ▶ Push the door handle down.
- ▶ Allow steam to escape.
- ▶ Open the door completely.

Fig. 4: Opening the door with a single-stage door mechanism

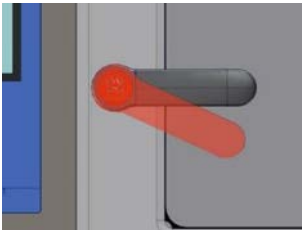
4.2.2 OPENING THE DOOR WITH A DUAL-STAGE DOOR MECHANISM (OPTIONAL)



- ▶ Push the door handle down.
 - The device door latches in the ventilation position.
 - The door handle moves back into the latched position.



- ▶ Allow steam to escape.



- ▶ Push the door handle down again.
 - The device door can be opened.

Fig. 5: Opening the door with a dual-stage door mechanism

4.2.3 CLOSING THE DOOR

- ▶ Close the door with a gentle momentum so that it latches in place in the closed position.

4.3 LOADING AND EMPTYING THE DEVICE

NOTICE!

- ▶ Before starting work, it is imperative that you familiarise yourself with the section "Safety" and the special notes and warnings see section 2.2.2.
- ▶ Only use the stipulated container sizes.
- ▶ Make sure that the racks latch securely or the loading trolleys/tray trolleys/mobile plate racks are securely positioned, and the containers are firmly in place.
- ▶ Always position containers in a horizontal position (supported at the same height on the left and right).
- ▶ Adhere to the maximum load.
- ▶ We recommended that you do not place a container with liquids or cooked products which liquefy during the cooking process in the combi steamer at a height of above 1.60 m, measured from the access level.
- ▶ Always remove the containers in a horizontal position and, wherever possible, only move them with a cover attached.

4.3.1 TABLE-TOP DEVICES

Without tray trolley/mobile plate rack

1. Open the cooking chamber door.
2. Insert the containers at the desired insert level.
 - Wherever possible, start at the bottom.
3. Close the cooking chamber door and start the cooking process.
4. Open the cooking chamber door.
5. Remove the containers.

With tray trolley/mobile plate rack



INFORMATION:

Without racks only.

Check that the containers are properly in place in the loading trolley.

Only use suitable containers which are also firmly in place.

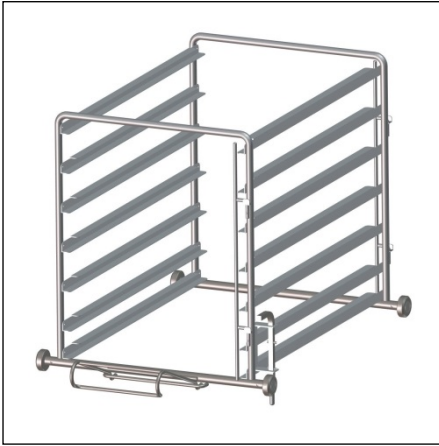


Fig. 6: Trolley/mobile plate rack without containers

1. Open the cooking chamber door.
2. Insert the tray trolley/mobile plate rack.
3. Secure the tray trolley/mobile plate rack with the brake lever.
4. Close the cooking chamber door.
5. Start the cooking process.
6. Open the cooking chamber door.
7. Release the brake lever.
8. Remove the tray trolley/mobile plate rack.

With transportation trolley for tray trolley



INFORMATION:

- Transport the tray trolley/mobile plate rack for table-top devices with a transportation trolley!
- Only use a transportation trolley if the table-top device is placed on a base frame or base cabinet of the same height.

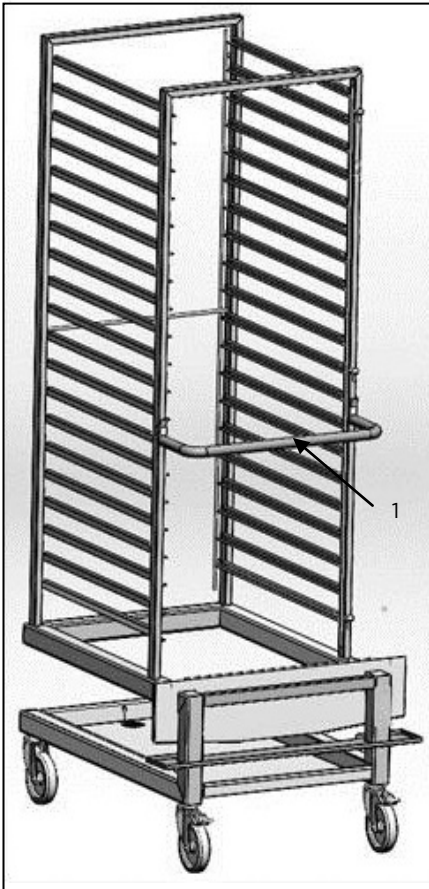
1. Position the transportation trolley as near as possible to the table-top device.
2. Apply the brake on the castors of the transportation trolley.
3. Push the tray trolley/mobile plate rack through the insertion frame and onto the transportation trolley.
4. Secure the tray trolley/mobile plate rack on the transportation trolley.

4.3.2 STANDALONE DEVICES WITH TRAY TROLLEY/MOBILE PLATE RACK



INFORMATION:

- Check the exact insertion height.
- Check that the containers are properly in place in the tray trolley/mobile plate rack.
- Only use suitable containers which are also firmly in place.
- The trolley must be equipped with 2 castors with brakes.



1. Open the cooking chamber door.
2. Insert the tray trolley/mobile plate rack as far as it will go by the bow handle (1).
3. Secure the tray trolley/mobile plate rack with the castors with brakes.
4. Remove the bow handle.
5. Close the cooking chamber door and start the cooking process.
6. Open the cooking chamber door at the end of the cooking process.
7. Attach the bow handle.
8. Release the brakes on the castors with brakes.
9. Roll out the tray trolley/mobile plate rack.

Fig. 7: Tray trolley with bow handle without containers



WARNING!

Risk of toppling and uncontrolled movement by the tray trolley/mobile plate rack and transportation trolley!

Crushing.

- ▶ Only use the tray trolley/mobile plate rack and transportation trolley on an even floor.
- ▶ Apply the brakes on castors with brakes when loading, unloading and in the park position.



WARNING!

Risk of toppling if the tray trolley/mobile plate rack is loaded top-heavy!

Crushing, skin burns.

- ▶ Load the tray trolley/mobile plate rack evenly from bottom to top.
- ▶ Adhere to the maximum load.

Maximum load for the tray trolleys/mobile plate racks and racks

Size	Maximum load
6-11	30 kg (max. 15 kg per insert)
10-11	50 kg (max. 15 kg per insert)
20-11	150 kg (max. 15 kg per insert)
12-21	150 kg (max. 20 kg per insert)
20-21	200 kg (max. 20 kg per insert)

Tab. 5: Maximum load for the tray trolleys and racks

NOTICE!

- ▶ Only move the tray trolley with the handle fitted!



WARNING!

Risk of injuries and toppling if the handle is fitted incorrectly!

Crushing, skin burns.

- ▶ Adhere to the direction of the arrow on the frame and handle.
- ▶ Only use the supplied handle.



CAUTION!

Material damage due to protruding handle!

Door glass breakage.

- ▶ Remove the handle before closing the cooking chamber door.

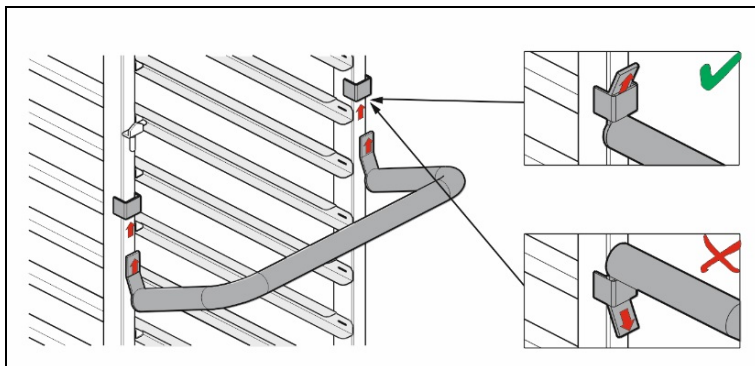


Fig. 8: Fitting the handle on the tray trolley

1. Push the handle through the lugs from below.
2. Push the handle down.

4.4 SWITCHING ON THE DEVICE

NOTICE!

Condensation due to a change in ambient temperature!

Damage to the control electronics.

- ▶ Make sure that the ambient temperature of the device is above +4 °C.

- 1. Open the operating company's water connection.
- 2. Press the On/Off key.
 - The start setting is displayed.
 - The device is ready for operation.

4.5 SWITCHING OFF THE DEVICE

4.5.1 SWITCHING OFF THE DEVICE FOR SHORT BREAKS IN OPERATION

- ▶ Press the On/Off key.
 - The display is extinguished.
- ▶ Open/close the cooking chamber door to the pre-latched position.

4.5.2 SWITCHING OFF THE DEVICE FOR LONGER BREAKS IN OPERATION

- ▶ Press the On/Off key.
 - The display is extinguished.
- ▶ Close the operating company's water connection.
- ▶ Open the cooking chamber door.

4.6 MEASURES IN CASE OF POWER FAILURE

Characteristics of the device in case of power failure

- The display is extinguished.
 - The fan wheel stops.
 - The heater stops.
1. Close the operating company's water connection.
 2. Open the cooking chamber door.



INFORMATION:

When the power supply is restored, the device runs in standby mode. Further instructions (continue or cancel cooking program) are displayed.



INFORMATION:

Power failure during the autoclean® program:
Only safety rinsing can be started; no other function is available.



Fig. 9: Screen after unexpected deactivation (e.g. power failure)

4.7 USING DEVICE COMPONENTS

4.7.1 HOSE WITH SPRAY HEAD



WARNING!

Generation of hot steam when spraying water into the hot cooking chamber!

Scalding.

- ▶ Before cleaning the cooking chamber with the hose with spray head, allow the cooking chamber to cool down.



INFORMATION:

Only use the hose with spray head to clean the cooking chamber and not for cooling!

1. Pull out the hose with spray head by the hose.
2. Hold the spray head firmly when using it.
3. To wind on the hose with spray head, allow it to slowly slide back into the mount.

4.7.2 EXTERNAL TEMPERATURE PROBE (OPTIONAL)



INFORMATION:

Two probe variants are available:

- External core temperature probe
- External sous vide probe (for vacuum cooking)

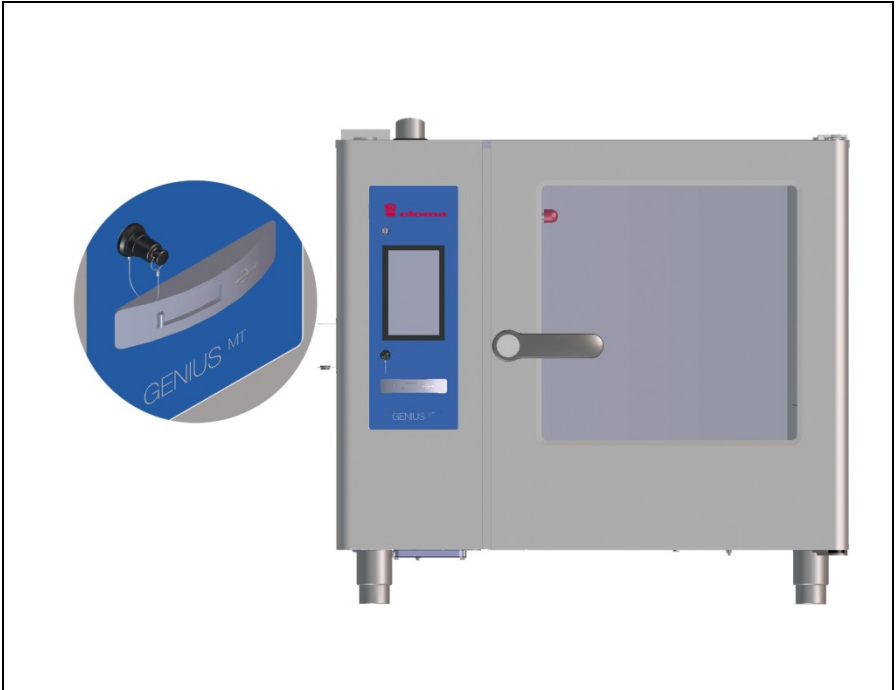


Fig. 10: Connection socket for external core temperature probe and sous vide probe

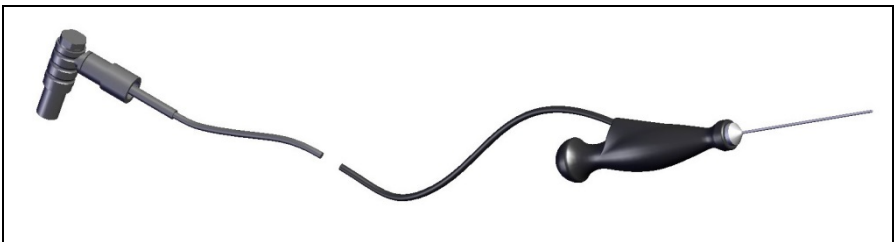


Fig. 11: External core temperature probe and sous vide probe with connection



CAUTION!

Risk of burns from hot temperature probe!

Minor skin burns.

- ▶ Wear protective gloves.



CAUTION!





Risk of injury from the tip of the temperature probe!

Puncture wound.

- ▶ Take care not to injure yourself or other persons in the vicinity.
 - ▶ Avoid making quick movements with the temperature probe.
1. Clean the temperature probe before use.
 2. Remove the temperature probe with protective gloves before removing the cooked product.
 3. Hang the temperature probe in its designated position after use.

5 CONTROL SYSTEM STRUCTURE AND OPERATION

5.1 OPERATING CONTROLS

Object	Designation/function
Keys	
	<OFF> key
	<ON> key
Controllers	
	Controllers can be shifted in Climatic® MT monitor to change setting values.
Fields	
	Fields are areas which contain a symbol, and call up an action when selected by touching. Fields are used for navigation, setting values or activating special programs and functions.
	Optically highlighted fields (green) indicate which area, which special program or which function is active.

Tab. 6: Operating controls

Action line



Fig. 12: Example of action line

Selection window







Fig. 13: Example of selection window

Selection windows are superimposed as a second level on the screen, and display advanced setting options. Selection windows are opened by touching a field and closed by touching the same field again or touching an area outside the selection window.

5.2 OPERATING THE MULTI-TOUCH DISPLAY SCREEN



Fig. 14: *Ready for Operation* screen and *Start screen*

Item	Symbol	Designation/function
1		Ready for operation screen Switches to the <i>Start screen</i> after a short time.
2		Main menu line Contains information and the most important control commands for the overview.
3		Work area Contains the most important program and function fields.
4		Program or function field Select a field to access the next level.

Tab. 7: General structure of the *Ready for operation* screen and the *Start screen*

6 START SCREEN

6.1 GENIUS^{MT} START SCREEN

6.1.1 DEFAULT START SCREEN

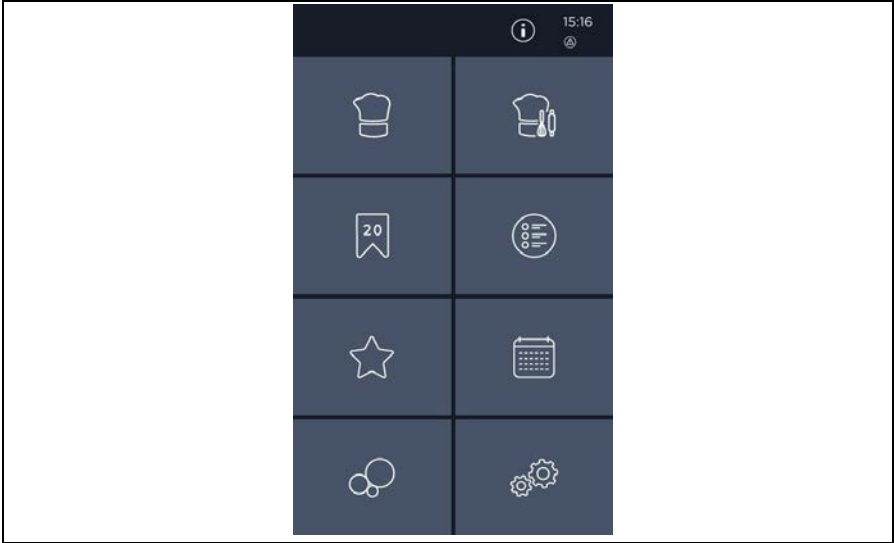












Fig. 15: GENIUS^{MT} Start screen

Symbol	Designation/function
 	Manual cooking/baking field Switches to the screen with operating modes for manual cooking/baking.
	Last[®] 20 field Switches to the list of the 20 programs called up most recently.
	Program list field Switches to the saved programs.
	Favourites field Switches to the saved favourites.

Start screen

Symbol	Designation/function
	Weekly program field Switches to the weekly program settings. (Field is a multifunctional key design. Depending on the parameter setting it can be assigned for the weekly program, Multi Cooking, regeneration, Delta-T cooking, low-temperature cooking or Cook & Hold).
	Cleaning and servicing field Switches to the <i>Cleaning and servicing</i> screen.
	Settings/Service field Switches to the <i>Settings/Service</i> screen.
	Information field Switches to the integrated manual.
12:04	Time
	The fault message flashes underneath the current time Shows fault messages.

Tab. 8: Elements of the GENIUS^{MT} Start screen

6.1.2 QUICKMODE START SCREEN

In the "secure" QuickModes the user is prevented from carrying out incorrect operations which can be of particular interest, e.g. in chain stores. A simplified *Start screen* follows, refined to certain main functions and modes etc. QuickMode has to be activated in the *Settings/Service* menu. Further operating options are available for service staff and Eloma's trained customer service department. QuickMode is set, for example by the branch manager. The branch manager defines the programs & images for the screen before actual use.

QuickMode

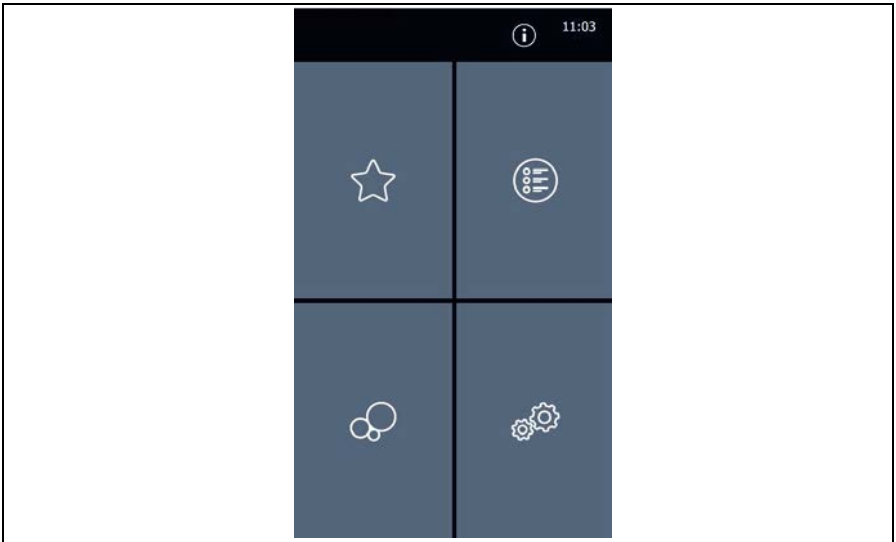


Fig. 16: *QuickMode* screen

QuickMode Last20*

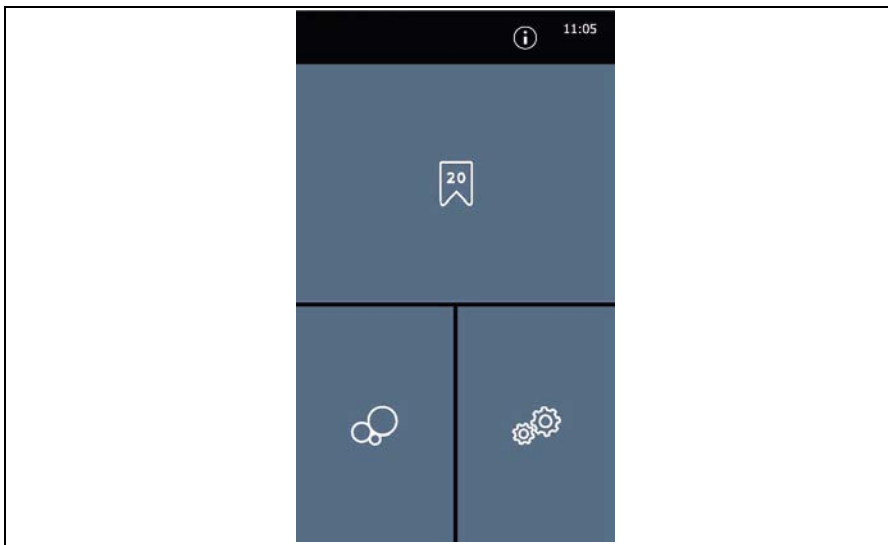


Fig. 17: *QuickMode Last20** screen



INFORMATION:

- If QuickMode is activated, only this screen appears when the device is switched on.
- At the end of the last program, the QuickMode *Start screen* appears.
- It is impossible to return immediately to full mode.

6.2 SELECTING THE OPERATING MODE



INFORMATION:

Select the **manual cooking/baking** fields on the *Start screen* to switch to the screens for *Manual cooking/baking*.

- ▶ Select one of the following fields from the main menu line:
 - Cooking mode
 - **Steam field**
 - **Combi-cooking field**
 - **Convection field**
 - see section 12
 - **Baking with steam injection field**
 - **Baking without steam injection field**













INFORMATION:



After selecting the operating mode the screen switches to the respective specific screen for *Manual cooking/baking*.



Fig. 18: *Manual cooking/baking* screen (example)

Item	Symbol	Designation/function
1		Main menu line with operating modes
1a		Cooking operating modes see section 6.3
		Steam field Switches to steam mode.
		Combi-cooking field Switches to combi-cooking mode.
		Convection field Switches to convection mode.
1b		Baking operating modes see section 12
		Baking field with steam injection Switches to baking mode with steam injection.
		Baking without steam injection field Switches to baking mode without steam injection.
2		Settings for operating modes
2a		<ul style="list-style-type: none"> • Set values using Climatic® MT monitor.
2b		<ul style="list-style-type: none"> • Sets values using UP/DOWN arrow keys
3		Action menu
		Back field Switches to the previous screen.
		Add cooking step field Adds a cooking/baking step after currently displayed step.
		Step overview field Switches to the step overview screen.
		Save field (Only available before starting and after ending the program) Switches to the <i>Save</i> screen.
		START field (Only available before starting the program) Starts the cooking/baking program.

Start screen

Item	Symbol	Designation/function
		STOP field (Only available when the program is in progress)
		Stops the cooking/baking program.

Tab. 9: Elements of the *Manual cooking/baking screen*



INFORMATION:

The respective activated field is highlighted (green).

6.3 SCREENS FOR THE OPERATING MODES STEAM, COMBI-COOKING AND CONVECTION

6.3.1 COMBI-COOKING MODE

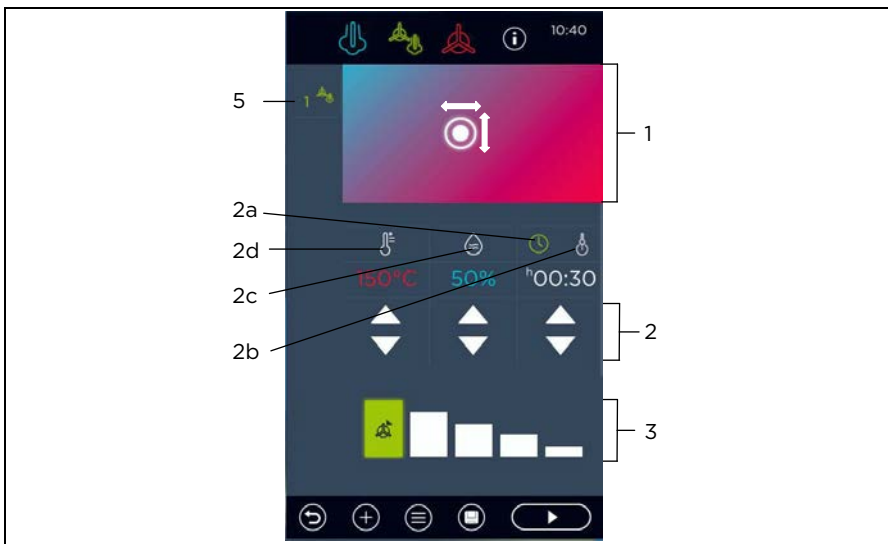


Fig. 19: Manual cooking screen for combi-cooking mode (Climatic® MT monitor displayed)

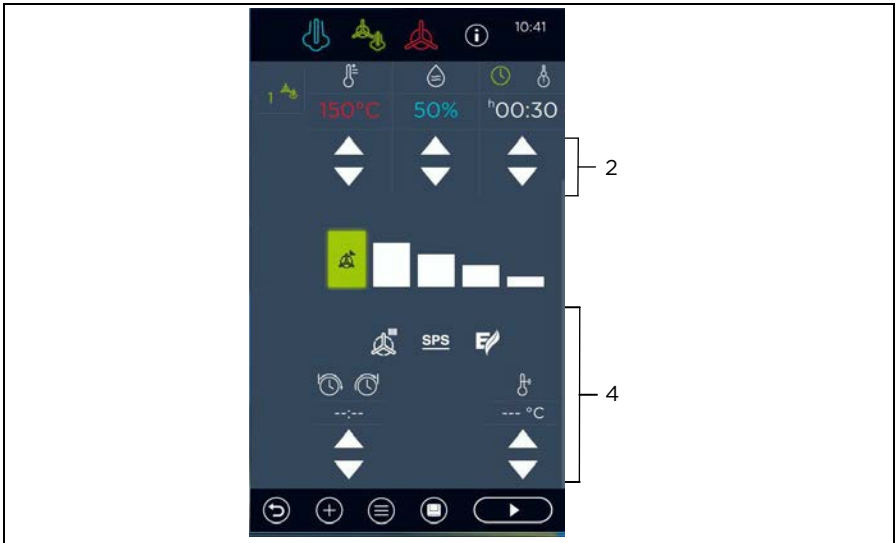








Fig. 20: Manual cooking screen for combi-cooking mode (**Climatic® MT monitor** hidden)



INFORMATION:

Climatic® MT monitor is hidden from the screen by swiping upwards with the finger, and the operator then accesses the additional functions and further inputs.

Item	Symbol	Designation/function
1		<p>Climatic® MT monitor</p> <ul style="list-style-type: none"> • Drag the cursor horizontally to change the setpoint temperature. • Drag the cursor vertically to change the setpoint humidity.
2		<p>UP/DOWN arrow keys</p> <p>Select the respective key field to increase or reduce the values.</p>
2a		<p>Cooking time field</p> <p>Sets the cooking time.</p> <p>(Only available before starting the program)</p>

Item	Symbol	Designation/function
2b		Core temperature field Controls the cooking program using the core temperature. (Only available with a connected CT probe)
2c		Humidity field Sets the humidity.
2d		Temperature field Sets the temperature.
3		Fan speed field <ul style="list-style-type: none"> • Table-top devices in 5 increments • Standalone devices in 2 increments
4		Additional functions Are selected by touching.
5		Display of step number/program step

Tab. 10: Elements of the *Manual cooking* screen for combi-cooking mode

Function	Default value	Setting range
Temperature	150°C 302°F	30°C ... 300°C 86°F ... 572°F
Humidity	30%	1% ... 100%
Cooking time	00:30h	00:01h ... 23:59h or continuous operation
Core temperature	70°C 158°F	20°C ... 100°C 68°F ... 212°F
Preheat	10%	adjustable

Tab. 11: Settings for combi-cooking

6.3.2 STEAM MODE



Fig. 21: Manual cooking screens for steam mode (Climatic® MT monitor displayed and hidden)



INFORMATION:

The fan timer function is not available for steam mode.

Function	Default value	Setting range
Temperature	99°C 210°F	30°C ... 130°C 86°F ... 266°F
Humidification	100%	Constant, cannot be changed
Cooking time	00:30 h	00:01 h ... 23:59 h or continuous operation
Core temperature	70°C 158°F	20°C ... 100°C 68°F ... 212°F
Preheat	10%	adjustable

Tab. 12: Settings for steam

6.3.3 CONVECTION MODE

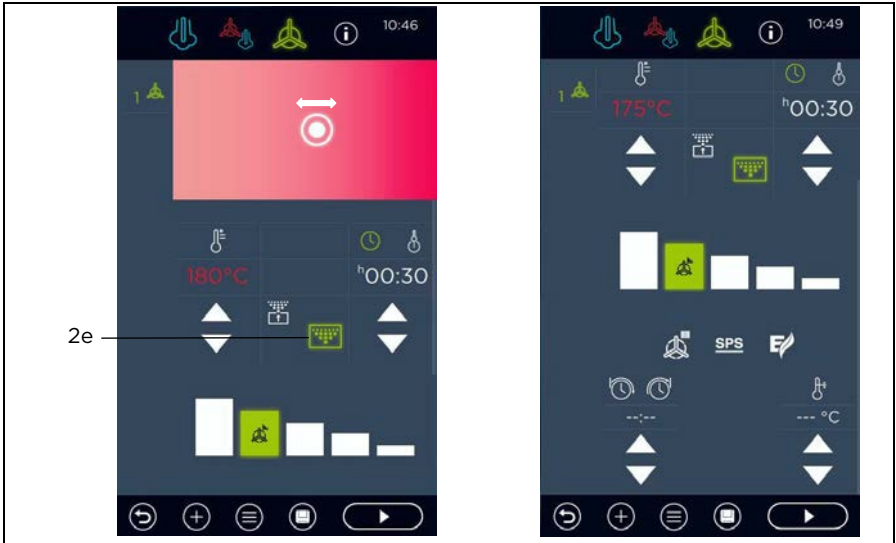



Fig. 22: Manual cooking screens for convection mode (Climatic® MT monitor displayed and hidden)

Item	Symbol	Designation/function
2e		Active dehumidification field Activates/deactivates active dehumidification. (Only available in convection mode)

Tab. 13: Additional elements for convection mode

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Clima Aktiv	Active dehumidification deactivated Active dehumidification activated	
Cooking time	00:30h	00:01h ... 23:59h or continuous operation
Core temperature	70°C 158°F	20°C ... 100°C 68°F ... 212°F
Preheat	10%	adjustable

Tab. 14: Settings for convection

6.3.4 SELECTING AND CHANGING THE OPERATING MODE



INFORMATION:

- The default settings are displayed.
- The settings for the cooking step are lost when you switch to another operating mode.
- It is only possible to switch from the operating modes steam, combi-cooking or convection to the baking modes by using the *Start screen*. When switching, all previously set cooking steps are lost.

1. Touch the field for the operating mode to select the operating mode.
2. Select the desired operating mode field.



INFORMATION:

If the operating mode is not available:

Select the **Back** field to switch to the *Start screen*.
Select the **Manual cooking/baking** field.

6.4 STEP OVERVIEW SCREEN

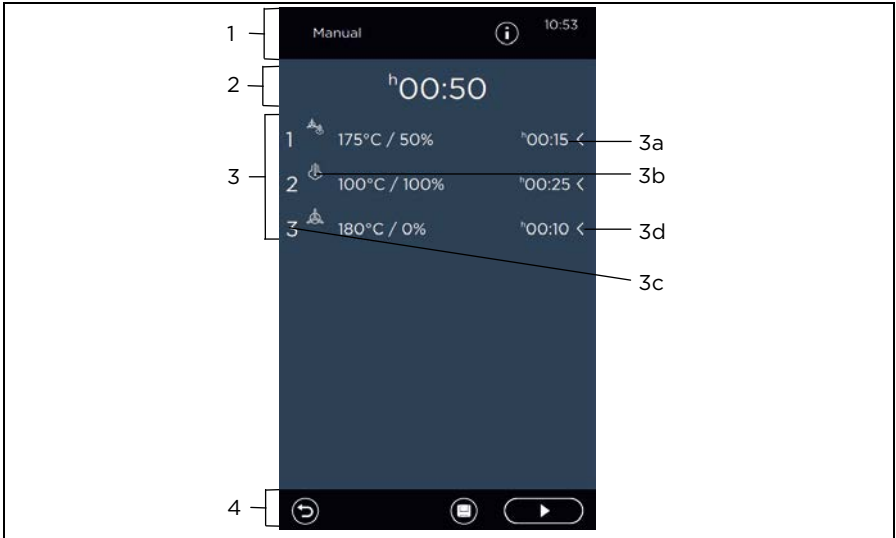


Fig. 23: *Step overview* screen, e.g. with 3 cooking steps

Item	Symbol	Designation/function
1		Main menu line
2	^h 01:30/70°C	Total time of all cooking steps or set core temperature.
3		List of all cooking steps.
3a	^h 00:30	Cooking time of the cooking step.
3b		Select operating mode for the cooking step.
3c	3	Number of the cooking step.
3d	<	Arrow key for showing the action line of the cooking step
4		Action menu

Tab. 15: Elements of the *Step overview* screen

6.5 MAKING/CHANGING SETTINGS

6.5.1 CHANGING HUMIDITY

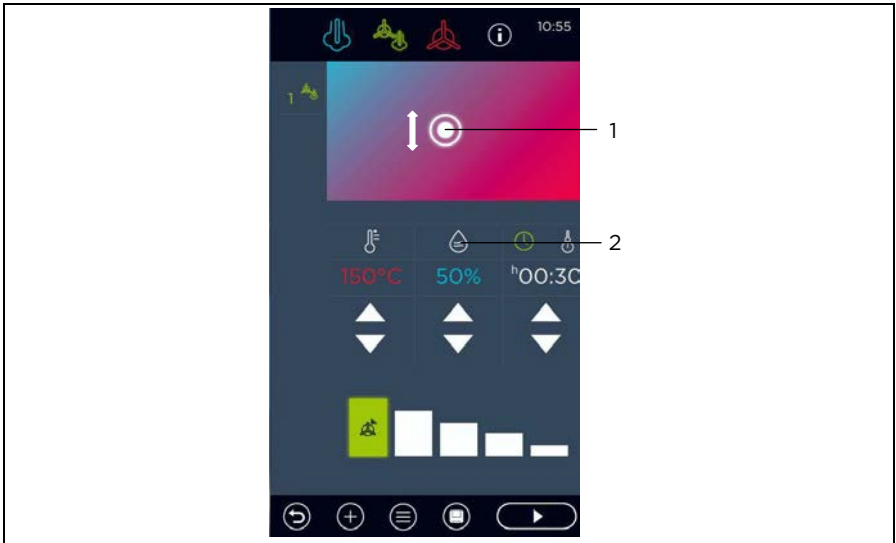


Fig. 24: Set/change humidity screen



INFORMATION:

The humidity can be set or changed manually using the slider (1) in the vertical direction or the **UP/DOWN** arrow keys (2) underneath the *Humidity* display field.

6.5.2 CHANGING THE TEMPERATURE



Fig. 25: *Set/change temperature screen*



INFORMATION:

The temperature can be set or changed manually using the slider (1) in the horizontal direction or the **UP/DOWN** arrow keys (2) underneath the *Temperature* display field.

6.5.3 SETTING/CHANGING THE COOKING TIME OR CORE TEMPERATURE



INFORMATION:

The cooking step can be controlled using the cooking time or the setpoint core temperature.

Setting/changing cooking time

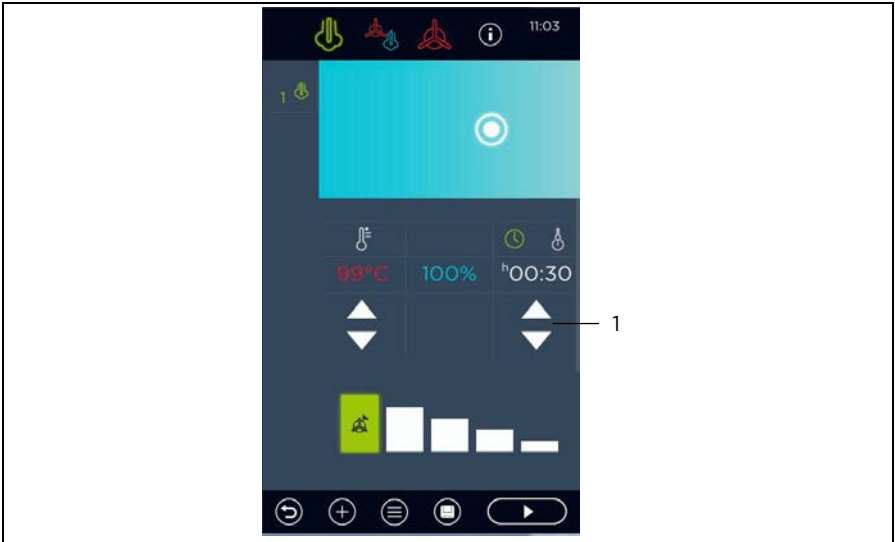


Fig. 26: *Set/change cooking time screen*



INFORMATION:

When the **Cooking time** field is selected (green), the cooking time can be set or changed manually using the **UP/DOWN** arrow keys (1).

Setting/changing core temperature



INFORMATION:

There must be an external core temperature probe (optional) in the cooked product, and it must be connected to the GENIUS^{MT}. The **core temperature** field is then available for selection.

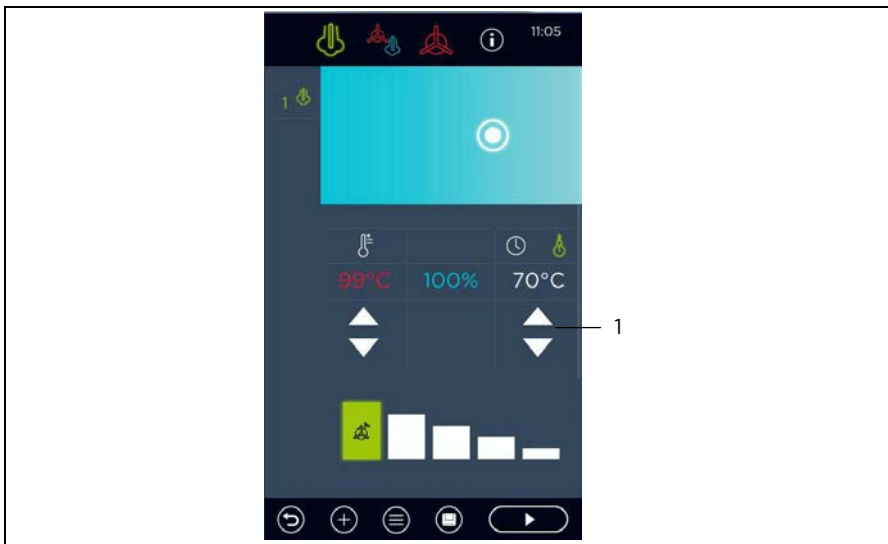


Fig. 27: *Set/change core temperature screen*



INFORMATION:

When the **Core temperature** field is selected (green), the core temperature can be set or changed manually using the **UP/DOWN** arrow keys (1).

6.5.4 SELECTING AND SETTING ADDITIONAL FUNCTIONS



INFORMATION:

Activated or changed additional functions are highlighted in green in the *Additional functions* field area.

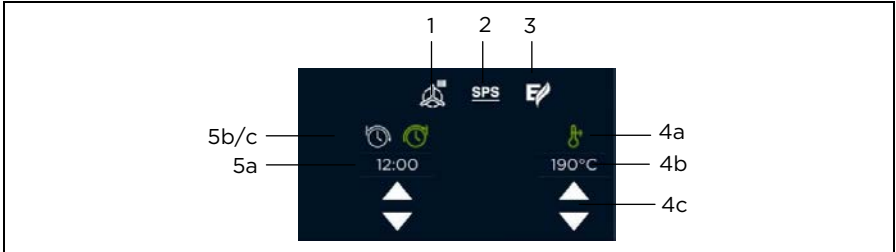




Fig. 28: *Additional functions* field area screen

Item	Symbol	Designation/function
1		Fan timer field Can be set for a predefined speed.
2		SPS®-Steam Protection System field Switches on the steam extraction at the end of a cooking program.
3		e/2 energy saving function field Switches on the energy saving function.
4a		Preheat/cool down (auto-temp) field Preheats or cools down the cooking chamber.
4b	---°C	Display of the set preheating temperature
4c		Sets the preheating temperature using the UP/DOWN arrow keys
5a	^H 00:30	Display of the set start/end time
5b		Start time field Defines the start time of the cooking program.

Item	Symbol	Designation/function
5c	 	End time field Defines the end time of the cooking program.

Tab. 16: Elements of the field area *Additional functions*

6.5.5 ADDING, CHANGING, DELETING AND DUPLICATING A COOKING STEP




INFORMATION:
A maximum of 20 cooking steps can be defined.

Adding a cooking step



Fig. 29: *Add cooking step* screen

Start screen

1. Select cooking step 1 on the *Cooking settings* screen.
 2. Select the **Add** field ().
The *Cooking settings* screen is displayed for the new cooking step 2.
The current cooking step number is displayed with the symbol for the operating mode.
 3. Select the operating mode from the main menu.
 4. Make settings for parameters, additional functions etc.
- ➔ The cooking step is increased by a value of 1.

Changing the cooking step

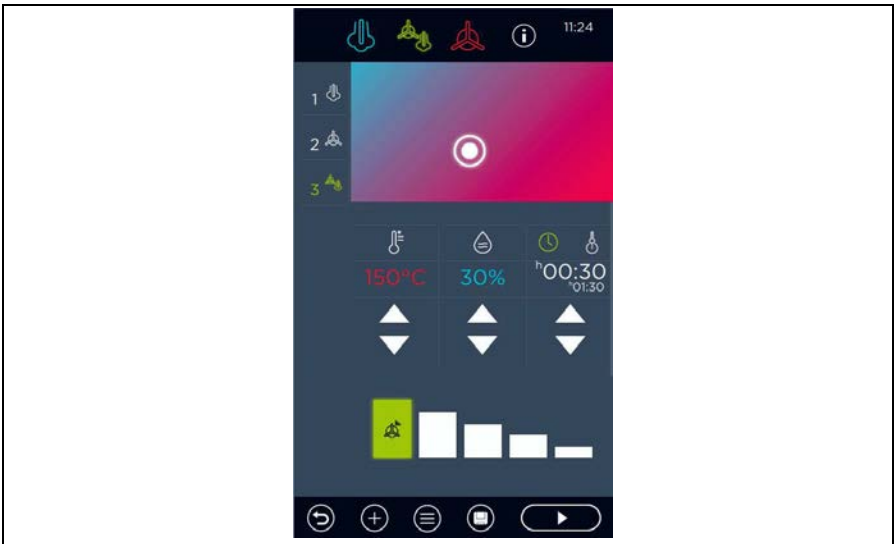



Fig. 30: *Change cooking step* screen (e.g. cooking step 3)

1. Select the cooking step which you wish to change.
The *Cooking settings* screen for the cooking step being changed appears.
2. Edit the parameters being changed.
3. Select the **Save** field () if you want to save.
4. Use the **Back** field or **step overview** field to complete the process.

Deleting a cooking step

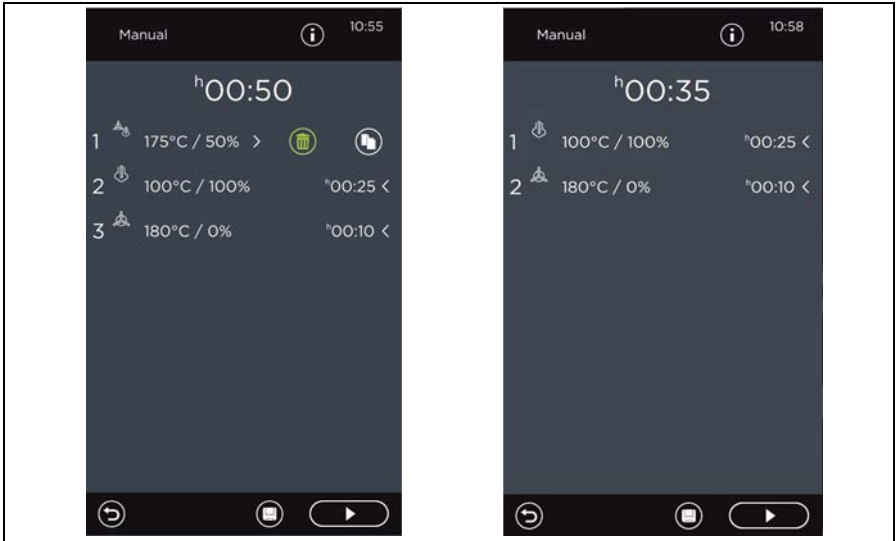


Fig. 31: Delete cooking step screen

1. Select the **step overview** field on the *Cooking settings* screen. The *Step overview* screen is displayed.
2. Select a cooking step.
3. Select the arrow (<).
4. Select the **Delete** field. The cooking step highlighted in green is deleted, the number of cooking steps is reduced by 1.
5. Use the **Save** or **Back** field to complete the process.

Duplicating a cooking step

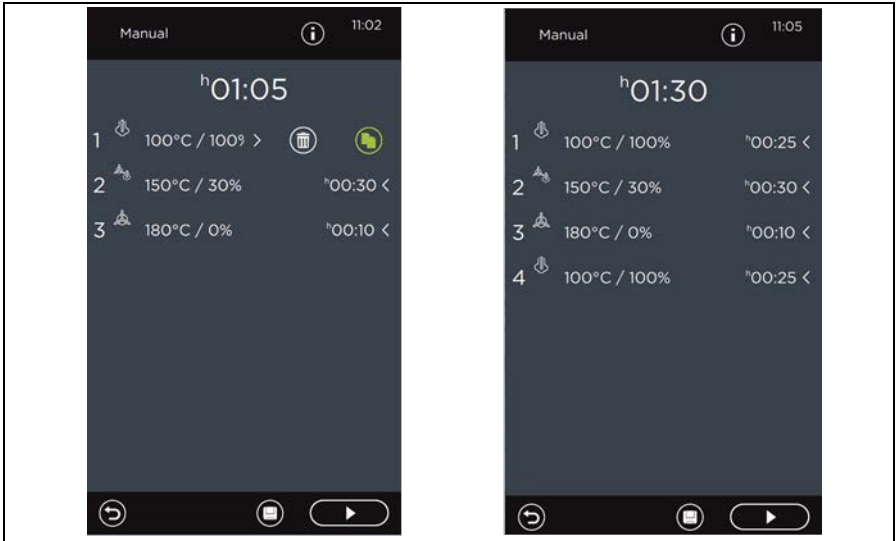



Fig. 32: Duplicate cooking step screen

1. Select the **Step overview** field on the *Cooking settings* screen. The *Step overview* screen is displayed.
2. Select a cooking step.
3. Select the arrow (<).
4. Select the **Duplicate** field (). The cooking step highlighted in green appears again at the end of the step overview. The number of cooking steps is increased by 1.
5. Use the **Save** or **Back** field to complete the process.

6.5.6 SETTING THE TIMER



Fig. 33: Preset start / End time screen

1. Call up the *Manual cooking* screen.
2. Select the **Start time/End time** field.
The respective timer setting is highlighted in green.
3. Set the desired time with the **UP/DOWN** arrow keys.



INFORMATION:

An end time cannot be set if a cooking step is controlled by the core temperature.

7 PROGRAM LIST/FAVOURITES

7.1 PROGRAM LIST/FAVOURITES SCREEN



INFORMATION:

The program list and favourites are called up by selecting the fields on the *Start screen*.

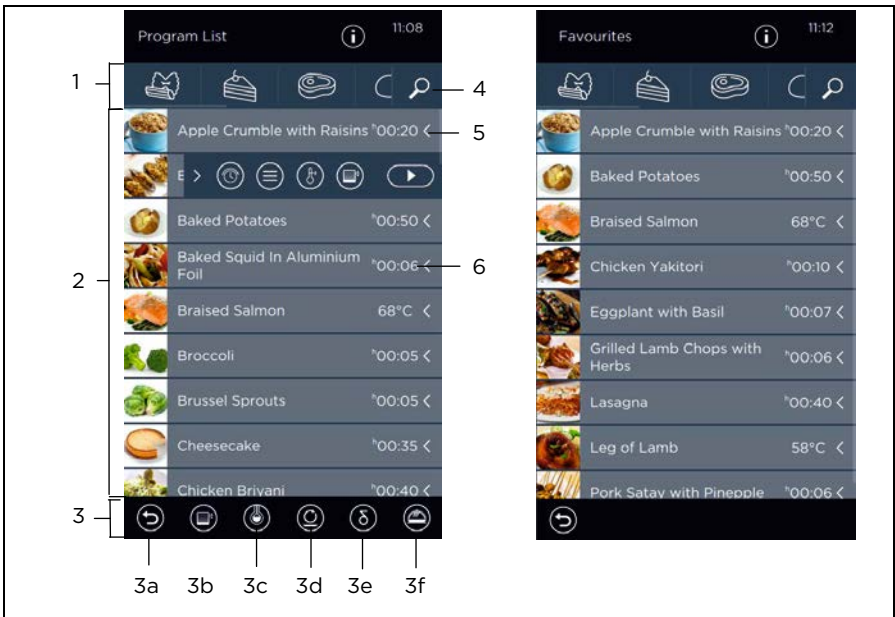














Fig. 34: Elements of the *Program list* screen (left) and *Favourites* screen (right)

Item	Symbol	Designation/function
1		Program group
	 	Field for Pasta , pasta dishes menu group
	 	Field for Vegetables menu group

PROGRAM LIST/FAVOURITES

Item	Symbol	Designation/function
		Field for Poultry menu group
		Field for Meat menu group
		Field for Fish menu group
		Field for Baking menu group
		Field for Side order menu group
		Field for Desserts menu group
		Field for Regeneration menu group
2		Program list field
3		Special programs
3a		Back field
3b		Multi Cooking field
3c		Low-temperature cooking field
3d		Regeneration field
3e		Delta-T cooking field
3f		Cook & Hold field

PROGRAM LIST/FAVOURITES

Item	Symbol	Designation/function
4		Browse field
5		Arrow for displaying the action line for the program
6		Display of program duration

Tab. 17: Elements of the Program list screen

7.2 SELECTING COOKING PROGRAM

7.2.1 BROWSING FOR A COOKING PROGRAM IN A MENU GROUP

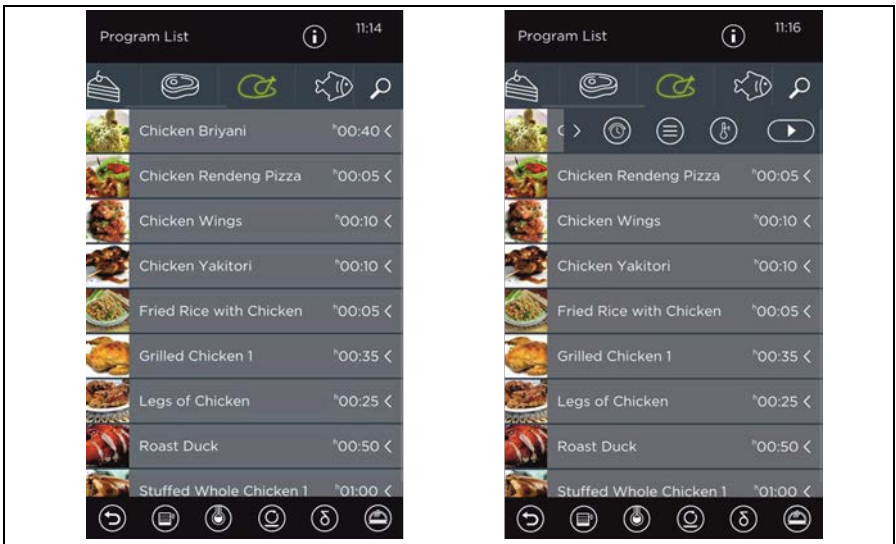


Fig. 35: Cooking programs in a menu group with hidden action line (left) and displayed action line (right)

1. Select the desired field from the menu group.
 - The list of cooking programs is refined to the selected menu group.
2. The cooking program can be found by scrolling through the list or browsing.
3. Call up the action line of the selected cooking program by touching the arrow left in the cooking program line.

7.2.2 BROWSING FOR A COOKING PROGRAM BY ENTERING KEY WORDS

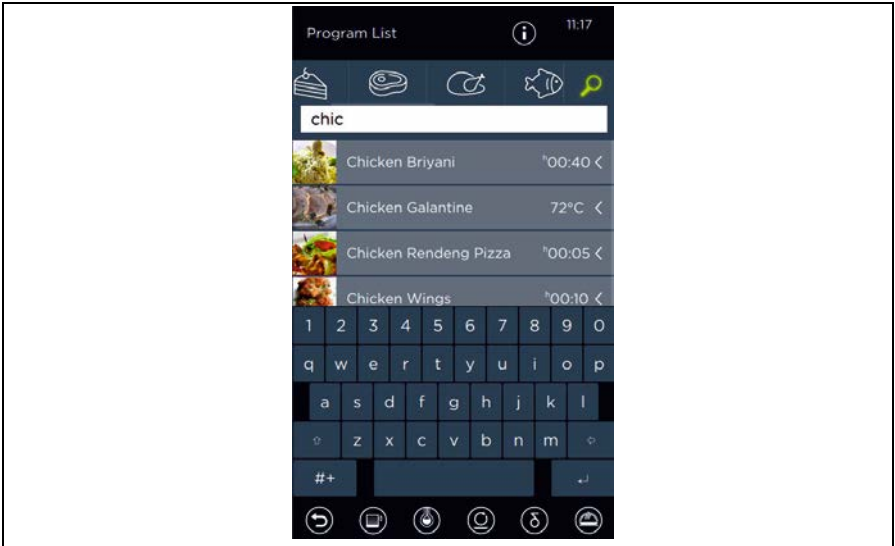


Fig. 36: Browsing for cooking programs using key words

1. Select the **Browse** field.
 - A keypad is displayed.
2. Enter the keyword using the keypad.
 - The list of cooking programs is refined to the entered keyword.
3. Call up the action line of the selected cooking program by touching the arrow left in the cooking program line.

7.2.3 SELECTING ADDITIONAL FUNCTIONS FOR A SAVED COOKING PROGRAM

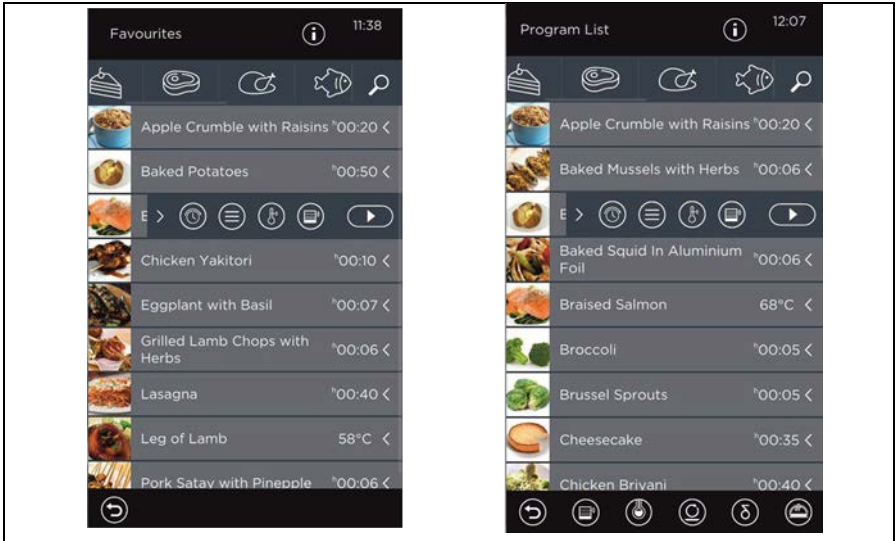


Fig. 37: Calling up the action line a cooking program from the program list (left) and the favourites (right)

1. Call up the program list or favourites overview on the *Start screen*.
2. Call up the action line for the selected program by touching the arrow (<).
3. Call up the function you wish to edit by touching the field.

7.2.4 CHANGING THE ADDITIONAL PREHEAT/COOL DOWN (AUTO-TEMP) FUNCTION

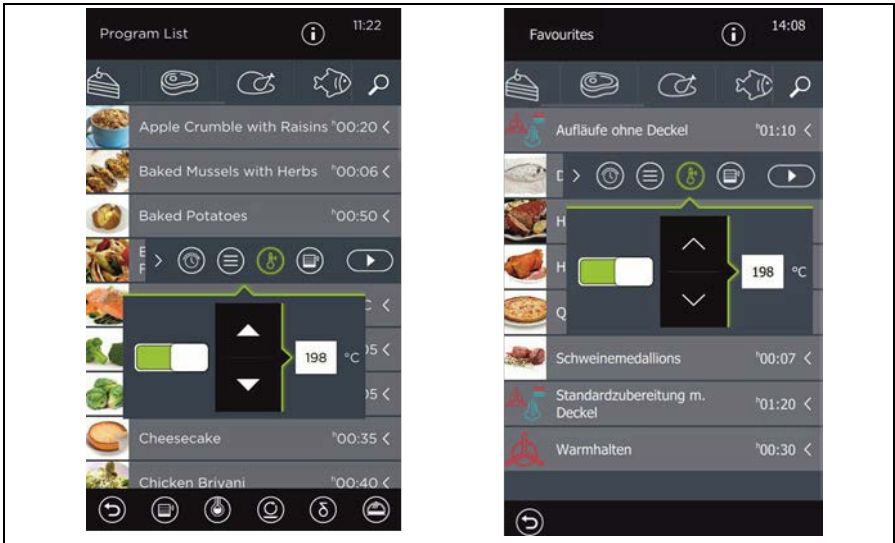


Fig. 38: Change preheat/cool down (auto-temp) temperature screens



INFORMATION:

The factory setting for the preheating temperature is +10%, but it can be changed in *Settings/Service*.

1. Select the **Preheat/cool down (auto-temp)** field in the action line.
2. Activate function by setting the switch to the left.
3. Touch the **UP/DOWN** arrow keys to set the temperature in increments of 1°C (1°F).



INFORMATION:

Default value: 10% above target temperature

This value can be changed using the arrows. We recommend that you increase the preheating temperature in particular for large quantities of frozen goods.

7.2.5 CHANGING COOKING SETTINGS

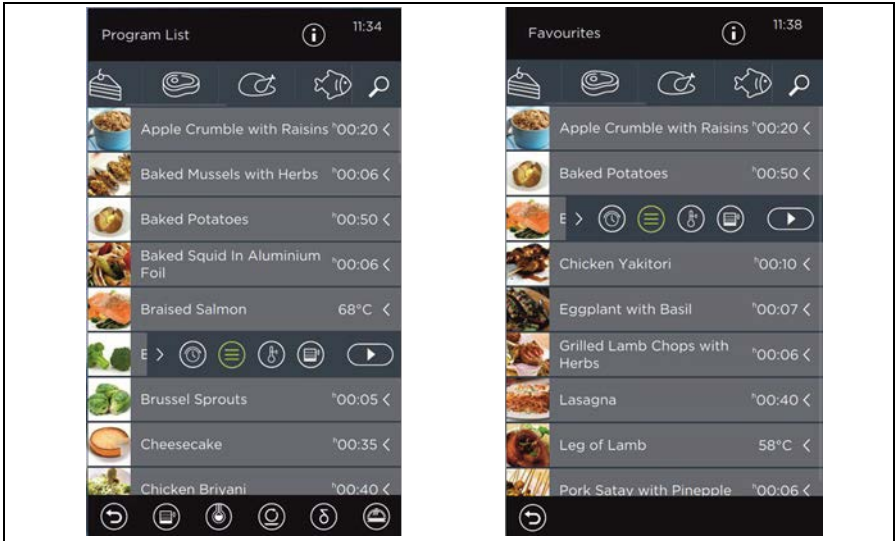


Fig. 39: Call up the cooking settings from the *Step overview*

1. Call up the **Step overview** in the action line. Switching to the *Manual cooking* screen
2. Change the cooking settings.
3. Save the change.

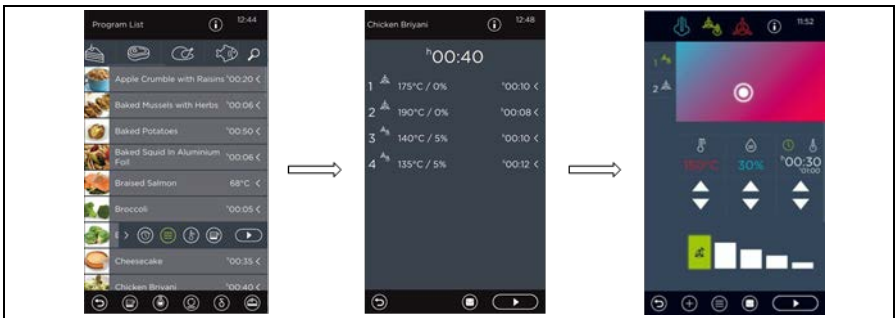


Fig. 40: Sequence for changing cooking settings

7.2.6 SETTING THE TIMER

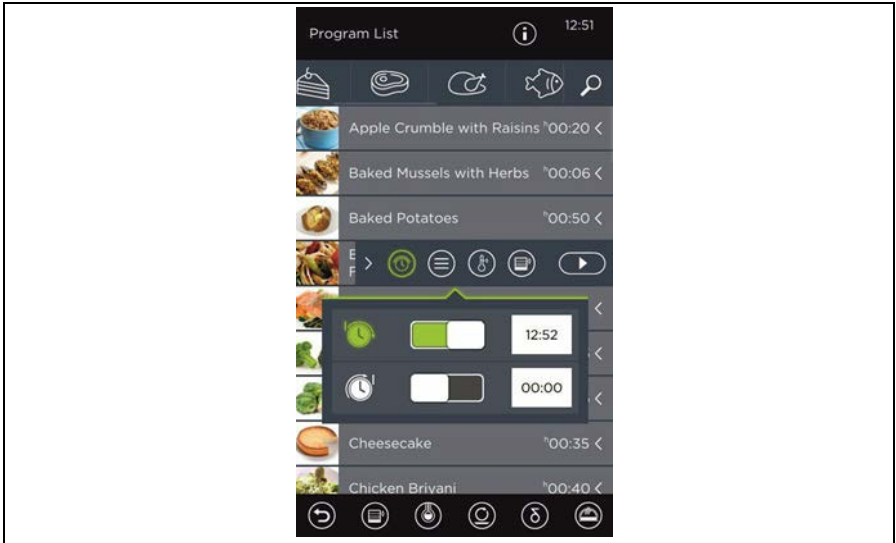


Fig. 41: Setting the timer in the program list

1. Select the **Timer** field in the action line of the program list.
 - The *Start time/End time* selection window appears.
2. **Activate the start time or end time** (switch to the left).
 - The selection is highlighted in green.
3. Set the time using the **UP/DOWN** arrow keys by clicking in the time window.
4. Save as necessary.



INFORMATION:

An end time cannot be set when a cooking step is controlled by the core temperature.





7.3 SELECTING SPECIAL PROGRAM

7.3.1 SPECIAL PROGRAM SELECTION WINDOW SCREENS

Regeneration



Fig. 42: *Regeneration selection window*



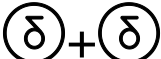
Item	Symbol	Designation/function
1		Regeneration field Special programs selection field
2		Banquet field Regenerates plates in tray racks/tray trolleys.
3		Batches field Regenerate the cooked product in containers.
4		Plate field Regenerates plates on the grill.

Tab. 18: *Elements of the regeneration selection window*

Delta-T cooking



Fig. 43: *Delta-T cooking* selection window

Item	Symbol	Designation/function
1		Delta-T cooking field Special programs selection field
2		Delta-T cooking field Cooking settings with the first Delta-T cooking cooking step
3		Delta-T + Delta-T cooking field Cooking settings with the multiple Delta-T cooking cooking steps

Tab. 19: Elements of the *Delta-T cooking* selection window

Low-temperature cooking

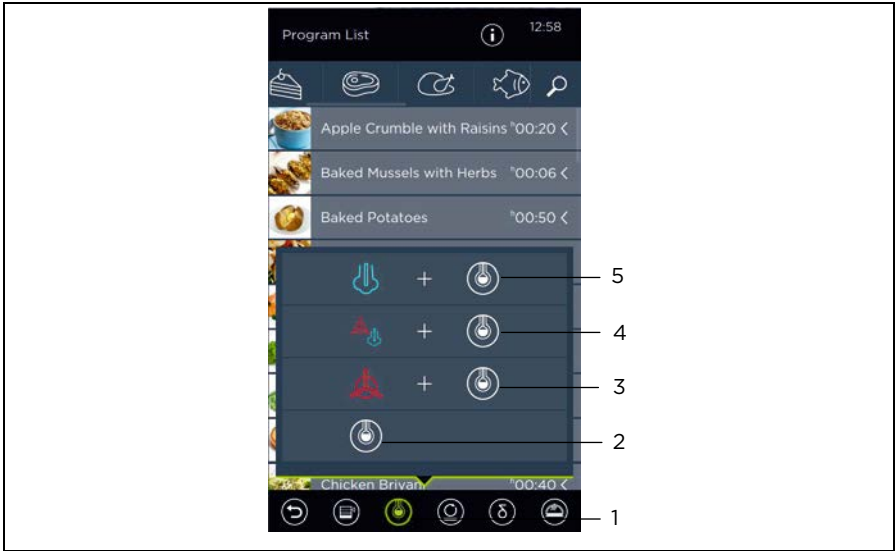


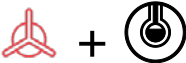
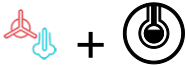
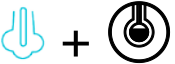


Fig. 44: *Low-temperature cooking* selection window

Item	Symbol	Designation/function
1		Low-temperature cooking field Special programs selection field
2		Low-temperature cooking field Cooking settings with the first low-temperature cooking cooking step
3		Convection + Low-temperature cooking field Sets the operating mode to convection before the low-temperature cooking cooking step.
4		Combi-cooking + Low-temperature cooking field Sets the operating mode to combi-cooking before the low-temperature cooking cooking step.
5		Steam + Low-temperature cooking field Sets the operating mode to steam before the low-temperature cooking cooking step.

Tab. 20: Elements of the *Low-temperature cooking* selection window

Cook & Hold

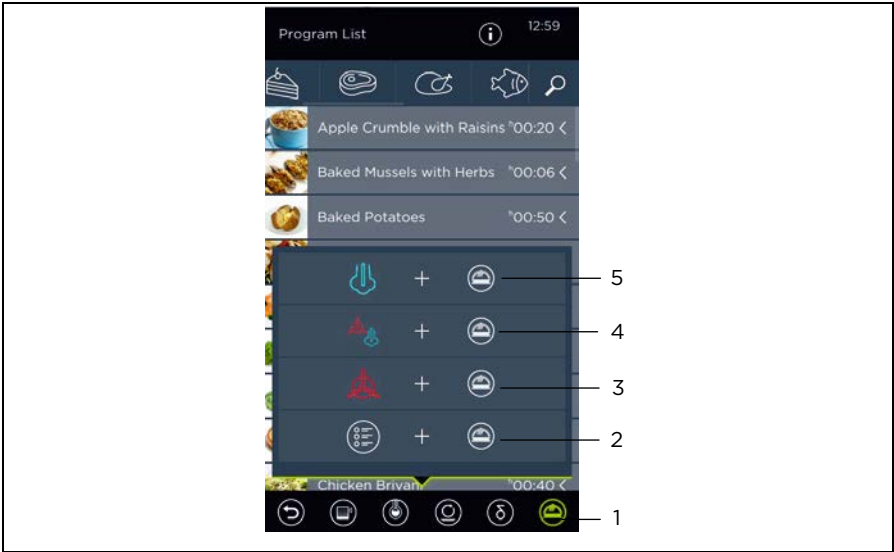


Fig. 45: Cook & Hold selection window

Item	Symbol	Designation/function
1		Cook & Hold field Special programs selection field
2		Convection + Cook & Hold field Open the program list. Selected cooking program with Cook & Hold as the last cooking step
3		Convection + Cook & Hold field Sets the operating mode to convection before Cook & Hold.
4		Combi-cooking + Cook & Hold field Sets the operating mode to combi-cooking before Cook & Hold.
5		Steam + Cook & Hold field Sets the operating mode to steam before Cook & Hold.

Tab. 21: Elements of the Cook & Hold selection window

7.3.2 STARTING THE SPECIAL PROGRAMS REGENERATION, LOW-TEMPERATURE COOKING OR DELTA-T COOKING

1. Select and touch the **Special program** field on the *Program list* screen.
The selection window for the selected special program opens.
2. Select the desired option.
The *Cooking settings* screen with recommended cooking settings is displayed.
3. Change the *cooking settings* as necessary.
4. Select the **START** field.
The special program is processed.
(To cancel the special program prematurely: select the **STOP** field).
5. Save the special program as necessary.
 - Select the **Save** field.

7.3.3 STARTING THE SPECIAL COOK & HOLD PROGRAM

1. Select and touch the **Cook & Hold** field on the *Program list* screen.
The selection window for Cook & Hold opens.
2. Select the desired option.
For operating mode + Cook & Hold:
The *Cooking settings* screen is displayed.
For cooking program + Cook & Hold:
The list of cooking programs is displayed.
3. Change the cooking settings or select the cooking program.
Cook & Hold is activated.
4. Select the **START** field.
Cook & Hold is processed.
(To end Cook & Hold prematurely: select the **STOP** field).

8 MULTI COOKING/MULTI BAKING

8.1 MULTI COOKING SCREEN



Fig. 46: Selection of Multi Cooking in the action line of a program (left) or in the special program line (right)



INFORMATION:

Multi Cooking/Multi Baking are only possible for cooking/baking programs with a cooking/baking step (see section 12.12 for further explanations on Multi Baking).

8.2 SETTING AND STARTING MULTI COOKING

8.2.1 MULTI COOKING IN THE ACTION LINE OF THE SELECTED PROGRAM



Fig. 47: Sequence for calling up Multi Cooking from a cooking program

1. Select the **Multi Cooking** field in the action line of the program.
The list of single-step programs with the same settings is displayed.
2. Programs in the list can be highlighted.
If necessary:
 - Set the timer.
 - Set preheating.
3. After selecting Multi Cooking programs, select **START**.
 - The cooking time of the individual cooking programs counts down.
4. If the timer has a set end time: Load the device when prompted.
The signal tone sounds if activated.
5. Once the cooking time has elapsed, open the cooking chamber door.
The signal tone sounds if activated.
6. Remove the respective cooked product.
7. Close the cooking chamber door.
Multi Cooking continues.
(To cancel Multi Cooking prematurely: Select the **STOP** field.)
8. Multi Cooking ends with the end of the last selected program.

8.2.2 MULTI COOKING AS A SPECIAL PROGRAM

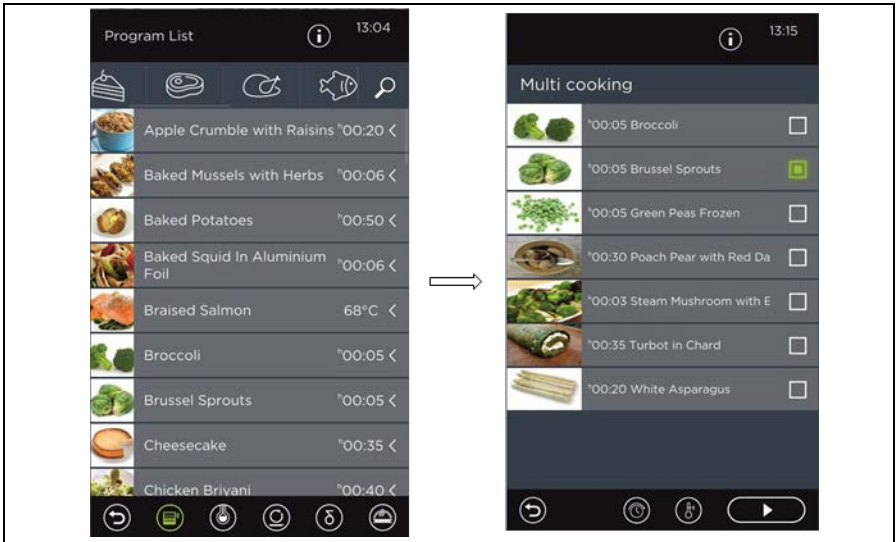


Fig. 48: Sequence for calling up Multi Cooking from a special program

1. Select the **Multi Cooking** field in the special program footer.
The list of single-step programs with the same settings is displayed.
2. If necessary, change the list of cooking programs for Multi Cooking.
3. After highlighting the first program, a list of programs with the same settings is displayed.
4. Programs in the list can be highlighted.
If necessary:
 - Set the timer.
 - Set preheating.
 - Set the steam injection.
5. After selecting the Multi Cooking programs, select **START**.
The cooking time of the individual cooking programs counts down.
6. If the timer has a set end time: Load the device when prompted.
The signal tone sounds if activated.
7. Once the cooking time has elapsed, open the cooking chamber door.
The signal tone sounds if activated.
8. Remove the respective cooked product.
9. Close the cooking chamber door.
Multi Cooking continues.
(To cancel Multi Cooking prematurely: Select the **STOP** field.)
10. Multi Cooking ends with the end of the last selected program.

8.3 CHANGING THE LIST OF COOKING PROGRAMS FOR MULTI COOKING

8.3.1 CHANGING THE ORDER OF COOKING PROGRAMS



INFORMATION:

The list of cooking programs for Multi Cooking can also be changed whilst operation is in progress. A timer setting cannot be made whilst operation is in progress.

1. Touch and hold the cooking program in the program list.
2. Drag the cooking program to the desired position in the list.

8.3.2 DELETING A COOKING PROGRAM FROM THE LIST

1. Select the field (<) for displaying the action line of the selected program. The action line is displayed.
2. Select the **Delete** field to delete the cooking program.

8.3.3 DUPLICATING A COOKING PROGRAM IN THE LIST

1. Select the field (<) for displaying the action line of the selected program. The action line is displayed.
2. Select the **Duplicate** field.
A cooking program with the same settings is added to the list.



INFORMATION:

The timer setting is not applied when duplicating during operation.

8.3.4 ADDING A SAVED COOKING PROGRAM

1. Select the **Multi Cooking** field.
 - The cooking programs selection list is opened.
2. Select/highlight cooking program(s).
3. Select the **Continue** field in the cooking programs selection window to confirm the selection.
The cooking programs are added to the list.



INFORMATION:

The timer setting is not applied when adding during operation.

8.3.5 ADDING A COOKING PROGRAM MANUALLY

1. Select the **Add** field.
2. Set the cooking time using the **UP/DOWN** arrow keys.
 - The cooking program is added to the list.
 - Add a manual time or set continuous operation.
3. Save as necessary.



INFORMATION:

The timer setting is not applied when adding during operation.

9 WEEKLY PROGRAM

9.1 WEEKLY PROGRAM SCREEN



INFORMATION:

The weekly program is called up by selecting the field on the *Start screen*.
The *Weekly program* screen is opened.



INFORMATION:

If the **Weekly program** is not displayed on the *start screen*, another function has been assigned to the multifunctional key. The weekly program has to be set in the parameter settings in *Settings/Service*.

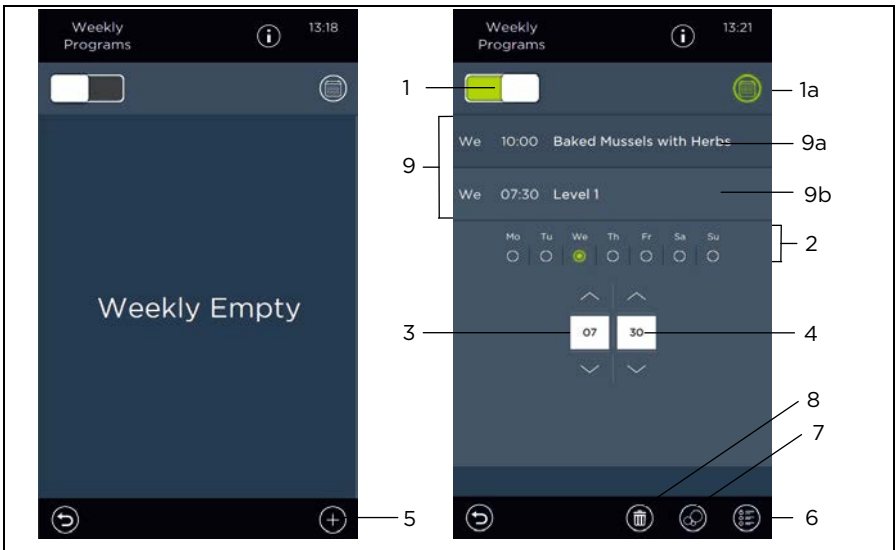







Fig. 49: Elements of the *Weekly program* screen

Weekly program

Item	Symbol	Designation/function
1		Weekly program switch Activates/deactivates the weekly program with the ON/OFF switch.
1a		Weekly program display <ul style="list-style-type: none"> • ON (green) • OFF (grey)
2		Days of the week The desired day of the week is highlighted.
3		Hours display Sets the time using the UP/DOWN arrow keys.
4		Minutes display Sets the time using the UP/DOWN arrow keys.
5		Add weekly program field Adds a weekly program.
6		Program list field Switches to the cooking programs list view and selects a program.
7		autoclean® field Switches to the autoclean® program list and selects a program.
8		Delete field Removes the selected weekly program.
9		Weekly program display
9a		Cooking/baking program display
9b		Cleaning program display

Tab. 22: Elements of the Weekly program screen

9.2 ADDING A WEEKLY PROGRAM

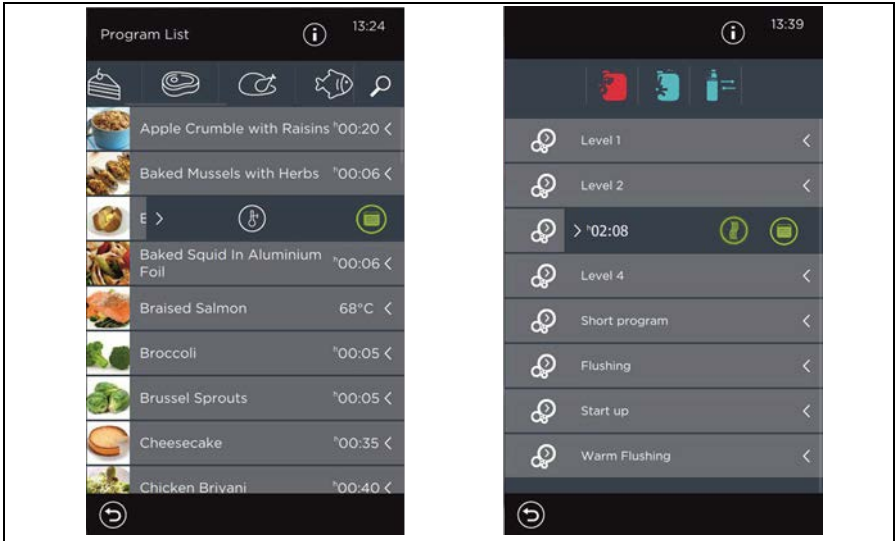


Fig. 50: Adding the weekly program to the program list (left)/autoclean® (right)

1. Activate, i.e. switch on the weekly program with the switch (1).
2. Add a weekly program.
3. Select the fields for the **days of the week** to select the day of the week.
4. Touch the **UP/DOWN** arrow keys to set the hours and minutes.
5. Select the **Program list** field or the **autoclean®** field.
 - The list of saved cooking programs or the list of cleaning programs is displayed.
6. Select the cooking program/cleaning program to add the cooking program/cleaning program to the weekly program.

9.3 CHANGING/DELETING A WEEKLY PROGRAM

- ▶ Select the cooking/cleaning program that has already been added.
 - Weekly program settings are displayed.
 - Change the weekly program settings.
- or**
- ▶ Select the **Delete** field in the action line to delete the cooking/cleaning program from the weekly program list.



INFORMATION:

Weekly program mode is only available when the device is in standby mode.
The weekly program symbol appears on the standby screen.

10 SAVING COOKING/BAKING PROGRAMS

10.1 SAVE SCREEN

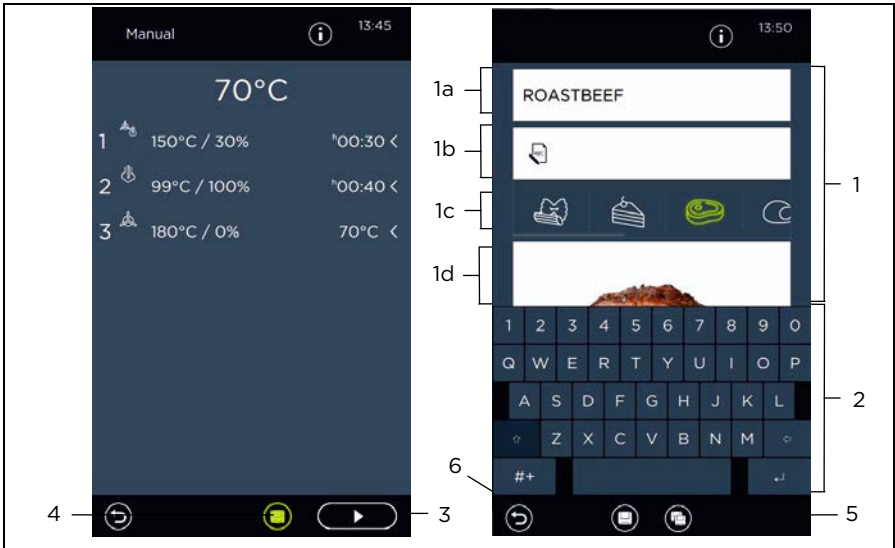






Fig. 51: Save screen and data input and assignment

Item	Symbol	Designation/function
1		Cooking program data
1a		Program name For entering the name with keypad.
1b		Information For entering information with the keypad.
1c		Menu group field Assigns a cooking program to a menu group.
1d		Image field Adds an image from the image archive (optional).

Saving cooking/baking programs

Item	Symbol	Designation/function
2		Keypad Appears after clicking in an input field.
3		Start field Starts the program.
4		Save field Overwrites the existing program.
5		Save As field Saves as a new cooking program.
6		Back field Returns to the previous view.

Tab. 23: Elements of the *Save* screen

10.2 SAVING COOKING/BAKING PROGRAMS

10.2.1 REQUIREMENTS

Before starting a cooking/baking program:

- The *Cooking/Baking settings* screen is displayed.
- The settings for one or more cooking/baking steps are defined.

During operation:

- The cooking/baking program has been processed.
- The **Stop** field has not yet been selected.

10.2.2 SEQUENCE

1. Select the **Save** field.
 - The *Save* screen is displayed.
2. Select the **Program name** field.
 - A keypad is displayed.
3. Enter the program name using the keypad.



INFORMATION:

Pay attention to the following when changing an existing cooking/baking program:

- If the program name remains unchanged, the existing program is overwritten.
- When the program name is changed, the program is saved with the new program name.

If necessary:

- ▶ Select the **Information** field to enter notes for the cooking/baking program, e.g. "Dice the vegetables".



INFORMATION:

The information is displayed on the *step overview* screen.

- ▶ Select one of the menu group fields to assign the cooking/baking program to a menu group.

If necessary:

- ▶ Select the **Image area** to add an image from the image archive (optional).

Saving cooking/baking programs

If necessary:

- ▶ Select the **ON/OFF** key to add the selected cooking/baking program to favourites.
- 7. Select the **Save** or **Save As** field.
 - The cooking/baking program is overwritten or added to the list of programs.
 - The *Cooking/Baking programs* screen is displayed.

10.2.3 BARCODE AND PRODUCT CODE MANAGEMENT

A barcode and/or product code can be saved for each cooking/baking program. This makes it possible to call up the cooking/baking programs by scanning the barcode or entering the product code.

The assignment of the cooking programs, barcodes and product codes can be edited, changed, printed, checked for duplicated assignment and saved using the ProConnect software.

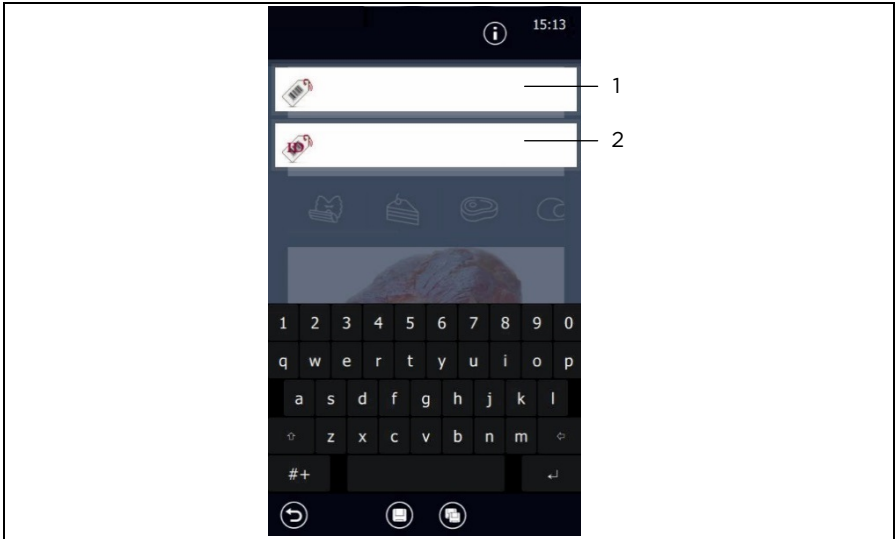




Fig. 52: Input mask for saving the barcode and/or product code on the device

Item	Symbol	Designation/function
1		Numerical barcode input
2		Numerical product code input

Tab. 24: Elements of the input mask



INFORMATION:

When manually entering EAN 13 barcodes, leave off the first 0. This data is then the equivalent of that scanned with a scanner.

11 ONGOING OPERATION



11.1 ONGOING OPERATION SCREEN







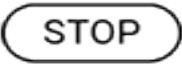



Fig. 53: *Ongoing operation* screen for the cooking program (closed step display, left and open step display, right)



Fig. 54: Ongoing operation screen for the cooking program, restarting

Item	Symbol	Designation/function
1		Display of cooking steps Setting information on every cooking step
2	1/3	Cooking step field <ul style="list-style-type: none"> Select to open the step display (if multiple steps are available). Select again to close the step display.
3		Core temperature field The current core temperature is displayed.
4		Actual temperature/actual humidity field The current temperature and humidity are shown.
5		Image for cooking program <ul style="list-style-type: none"> Optional: if image for cooking program is available. Indicates program progress.
6		Action menu

Ongoing operation

Item	Symbol	Designation/function
		Change field <ul style="list-style-type: none"> • Switches to the <i>Manual cooking/baking</i> screen. • Changes cooking settings for current ongoing or upcoming cooking steps during operation.
		Manual steam injection field Select the Manual steam injection field to inject steam.
		Multi Cooking field Only available for single-step cooking programs or for the final cooking step.
		Extend cooking time field The cooking time is extended by one minute.
		STOP field Stops the cooking program prematurely.
		START field Start the cooking program.
		RESTART field Restarts the cooking program.
7		Selected special programs / additional functions
8	m39:12	Remaining time until program end

Tab. 25: Elements of the *Ongoing operation* screen

11.2 START FROM MANUAL COOKING/BAKING



Fig. 55: Start from manual cooking/baking screen

11.3 STARTING THE COOKING/BAKING PROGRAM FROM THE STEP OVERVIEW SCREEN



Fig. 56: Screen of a multiple-step manual program when starting

11.4 STARTING THE COOKING/BAKING PROGRAM FROM THE PROGRAM LIST

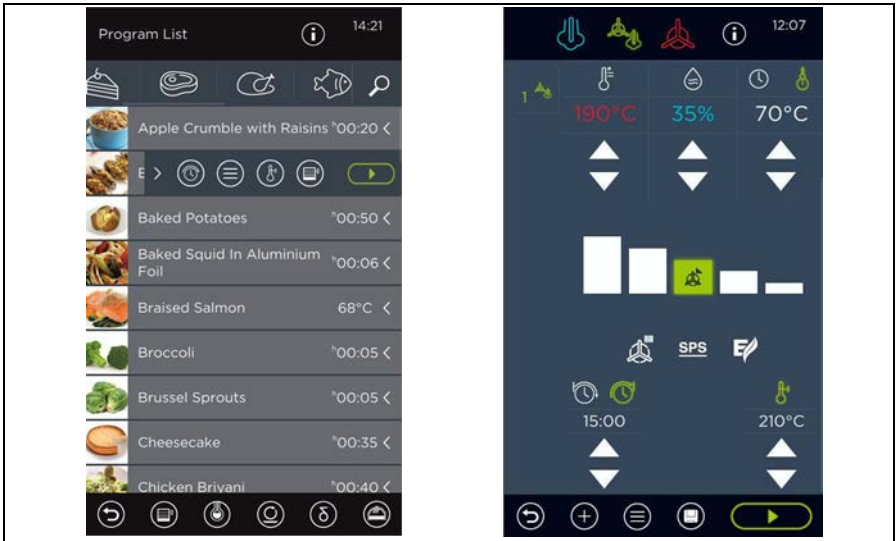


Fig. 57: Starting a program from the program list (left) or a cooking step from the *Cooking settings* screen (right)

Program list screen

1. Select the desired program.
The action line appears.

or

Cooking settings screen:

1. Set the cooking settings for one or more cooking steps.
2. Select the **START** field to start the cooking program.
 - The cooking program is processed.
 - The *Ongoing operation* screen is displayed.
3. Preheat.
4. Load the device.
5. The cooking program ends when
 - the cooking time of the last cooking step has elapsed.
 - the target core temperature of the last cooking step has been achieved.
6. Remove the finished cooked product as necessary.

Ongoing operation



INFORMATION:

If a timer setting has been made, after **START** field has been selected, the screen is disabled for further operation. The set start time or end time is displayed. If necessary, press the **STOP** field to change settings.



INFORMATION:

The additional preheating function can be ended prematurely.

11.5 CHANGING THE COOKING/BAKING PROGRAM

11.5.1 DISPLAYING THE ACTUAL TEMPERATURE AND ACTUAL HUMIDITY

- ▶ When the **Actual temperature/actual humidity** field is selected, the actual temperature and the actual humidity are displayed simultaneously in order to make changes to the cooking/baking settings as necessary.

11.5.2 DISPLAYING THE ACTUAL CORE TEMPERATURE



INFORMATION:

The actual core temperature of the cooked product can be displayed even if the cooking step is not controlled by the core temperature. The core temperature probe must be used correctly in order to display the exact actual core temperature.

- ▶ Select the **Core temperature** field.
The current actual core temperature is displayed briefly.

11.5.3 EXTENDING THE COOKING TIME



INFORMATION:

- The cooking time of the last cooking step is extended in single-minute steps.
- The cooking time can be extended a maximum of five times.

- ▶ Select the **Extend cooking/baking time** field.
The cooking/baking time for the last cooking step is extended.

11.5.4 CHANGING THE COOKING/BAKING SETTINGS



INFORMATION:

During operation, only cooking/baking settings for a cooking/baking step which is currently in progress or has not yet been started, can be changed.

1. Select the **Change** field.
 - The *Cooking/baking settings* screen is displayed.
 - The cooking/baking program continues to run.
2. Change the cooking/baking settings.
3. Select the **Continue** field to confirm the change.
 - The changes are applied.
4. Save as necessary.

11.5.5 SETTING MANUAL STEAM INJECTION

- ▶ Select the **Manual steam injection** field.
Steam is injected.

11.5.6 STARTING MULTI COOKING



INFORMATION:

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

1. Select the **Multi Cooking** field.
 - A list of similar cooking programs is displayed.
2. Selecting cooking program(s).
 - The *Multi Cooking* screen is displayed.
3. Change the list of cooking programs for Multi Cooking.

11.6 STOPPING THE COOKING/BAKING PROGRAM



INFORMATION:

- When the special Cook & Hold program has been set, after the end of the last cooking step a signal tone sounds and the special Cook & Hold program starts. Whilst the special Cook & Hold program is running the screen for further operation is disabled.
- The special Cook & Hold program can be stopped prematurely.

To stop the cooking program prematurely:

1. Select the **STOP** field.
2. Remove the cooked product as necessary.

On completion of the cooking program:

1. Select the **STOP** field.
2. Remove the cooked product.

11.7 RE-STARTING THE PROGRAM

To re-start or repeat the same cooking program:

1. Load the combi steamer.
2. Select the **RESTART** field for the last cooking program.
3. The cooking program ends when
 - the cooking time of the last cooking step has elapsed.
 - the target core temperature of the last cooking step has been achieved.
4. Remove the finished cooked product as necessary.

12 GENIUS^{MT} BACKMASTER EDITION

12.1 BACKMASTER EDITION START SCREEN

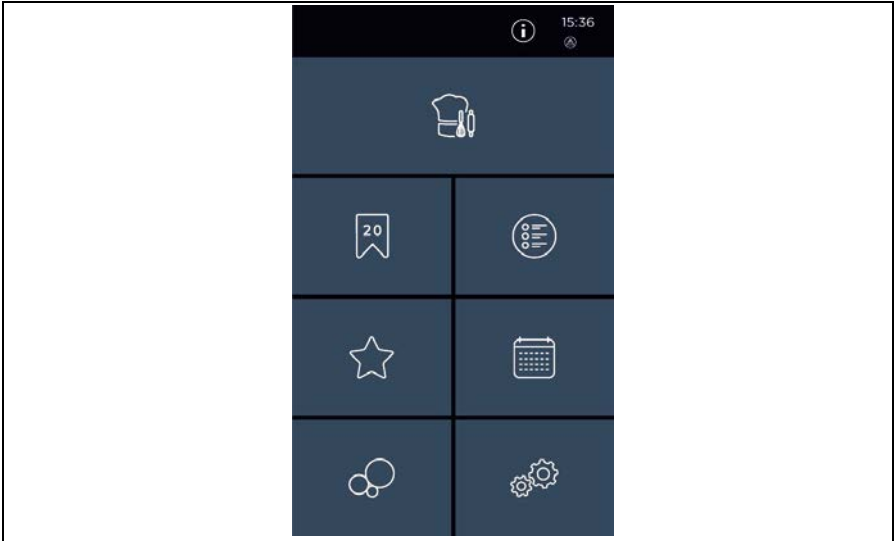











Fig. 58: GENIUS^{MT} Backmaster Edition *Start screen*

Symbol	Designation/function
	Manual baking field Switches to the screen with operating modes for manual baking.
	Last* 20 field Switches to the display of the 20 programs called up most recently.
	Program list field Switches to the saved programs.
	Favourites field Switches to the saved favourites.

Symbol	Designation/function
	<p>Weekly program field</p> <p>Switches to the weekly program settings.</p> <p>(Field is a multifunctional key design. Depending on the parameter setting it can be assigned for the weekly program or Multi Baking).</p>
	<p>Cleaning and servicing field</p> <p>Switches to the <i>Cleaning and servicing</i> screen.</p>
	<p>Settings/Service field</p> <p>Switches to the <i>Settings/Service</i> screen.</p>
	<p>Information field</p> <p>Switches to the integrated manual.</p>
12:04	Display of the current time
e.g.	The fault message flashes underneath the current time
	Shows fault messages.

Tab. 26: Elements of the GENIUS^{MT} Backmaster Edition *Start screen*

12.2 MANUAL BAKING SCREEN



INFORMATION:

When the **Manual baking** field on the *start screen* is selected, the screen switches to the screens with two baking settings.

- ▶ Select one of the following fields from the main menu line:
 - **Baking without steam injection** field
 - **Baking with steam injection** field



INFORMATION:

When the baking operating mode is selected, the screen switches to the respective specific settings screen.



INFORMATION:

The main elements of the screen are shown in detail in see section 6.2.

12.2.1 BAKING OPERATING MODE WITH STEAM INJECTION

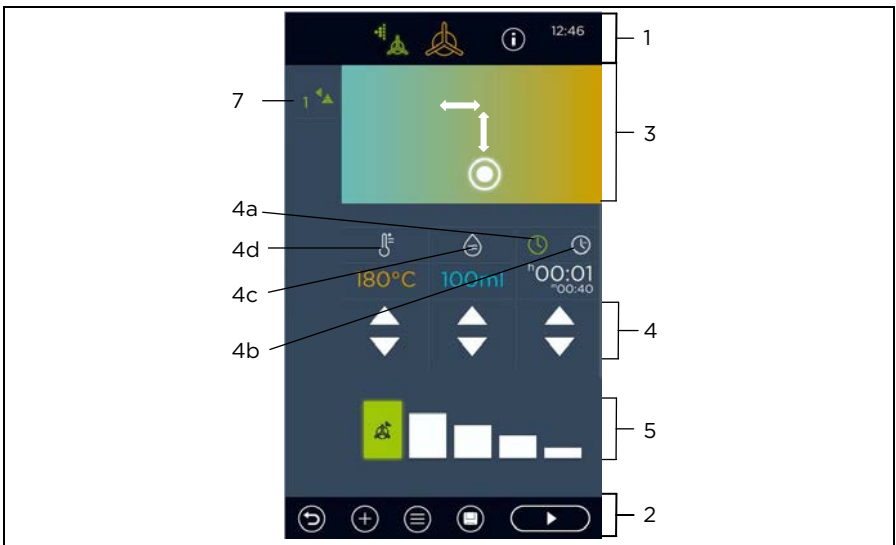


Fig. 59: *Manual baking* screen in baking operating mode with steam injection (**Climatic® MT monitor** displayed)

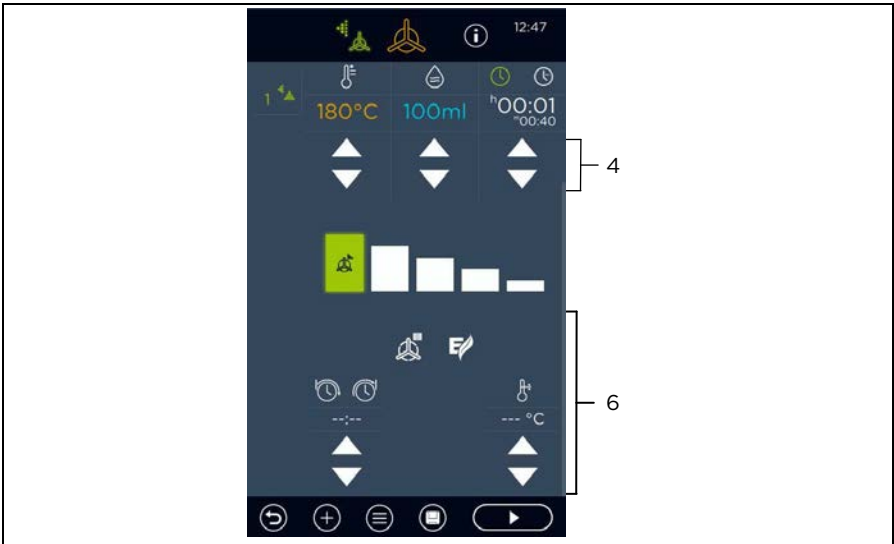











Fig. 60: *Manual baking* screen in baking operating mode with steam injection (**Climatic® MT monitor** hidden)



INFORMATION:

Climatic® MT monitor is hidden from the screen by swiping upwards with the finger, and the operator then accesses the additional functions and further inputs.

Item	Symbol	Designation/function
1		Main menu line with operating modes
2		Action menu
3		<p>Climatic® MT monitor</p> <ul style="list-style-type: none"> • Drag the cursor horizontally to change the setpoint temperature. • Drag the cursor in the vertical direction to change the steam injection.
4		<p>UP/DOWN arrow keys</p> <p>Select the respective key field to increase or reduce the values.</p>

Item	Symbol	Designation/function
4a		Baking time field Open the baking time selection window. (Only available before starting the program)
4b		Off time field Sets the off time for the baked goods.
4c		Steam injection field Set the steam injection.
4d		Target temperature field Sets the temperature.
5		Fan levels selection field 5 fan levels are available.
6		Additional functions Are selected by touching.
7		Display program step

Tab. 27: Fields and symbols of the *Manual baking* screen in baking operating mode with steam injection

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Humidity	100 ml 00:30 min	10 ml ... 990 ml 00:10 min ... 00:59 min
Baking time	00:01:00 h	00:01 h ... 23:59 h or continuous operation
Off time	00:40:00 h	00:01 h ... 01:40 h
Preheat	10%	adjustable

Tab. 28: Settings for baking with steam injection

12.2.2 BAKING OPERATING MODE WITHOUT STEAM INJECTION



Fig. 61: Manual baking screen in baking operating mode without steam injection (Climatic® MT monitor displayed and hidden)

Item	Symbol	Designation/function
4e		Active dehumidification field Activates/deactivates active dehumidification. (Only available in baking operating mode without steam injection)

Tab. 29: Additional fields and symbols of the manual baking screen in baking operating mode without steam injection

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Clima Aktiv	Supply air (active dehumidification) closed Supply air (active dehumidification) open	
Baking time	00:30 h	00:01 h ... 23:59 h or continuous operation
Preheat	10%	adjustable

Tab. 30: Settings for baking without steam injection

12.2.3 SELECTING AND CHANGING THE BAKING OPERATING MODE



INFORMATION:

The settings for the baking step are lost when you switch to another operating mode.

1. Touch the field for the operating mode to select the baking operating mode. The *Manual baking* screen appears.
2. The baking settings can be changed.

12.3 STEP OVERVIEW SCREEN

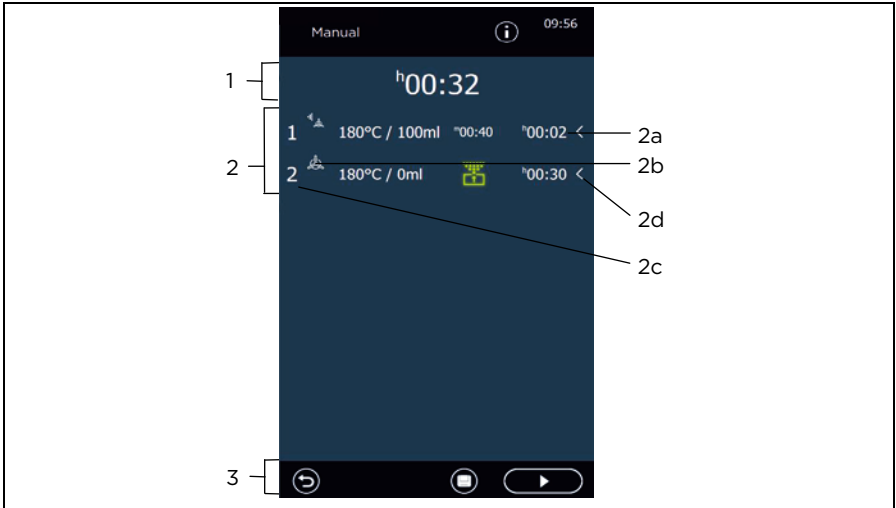



Fig. 62: Step overview screen, e.g. with 2 baking steps

Item	Symbol	Designation/function
1	h00:32	Shows the total time of all baking steps.
2		Shows a list of all baking steps.
2a	h00:02	Shows the baking time of the baking step.
2b		Shows the selected baking operating mode for the baking step.
2c	2	Shows the number of the baking step.
2d	<	Arrow key for showing the action line of the cooking step
3		Action menu

Tab. 31: Elements of the Step overview screen

12.4 CHANGE STEAM INJECTION



INFORMATION:

- The steam injection is only available in the operating mode baking with steam injection.
- The steam injection can be set in millilitres (ml) or seconds (sec) in *Settings/Service*.

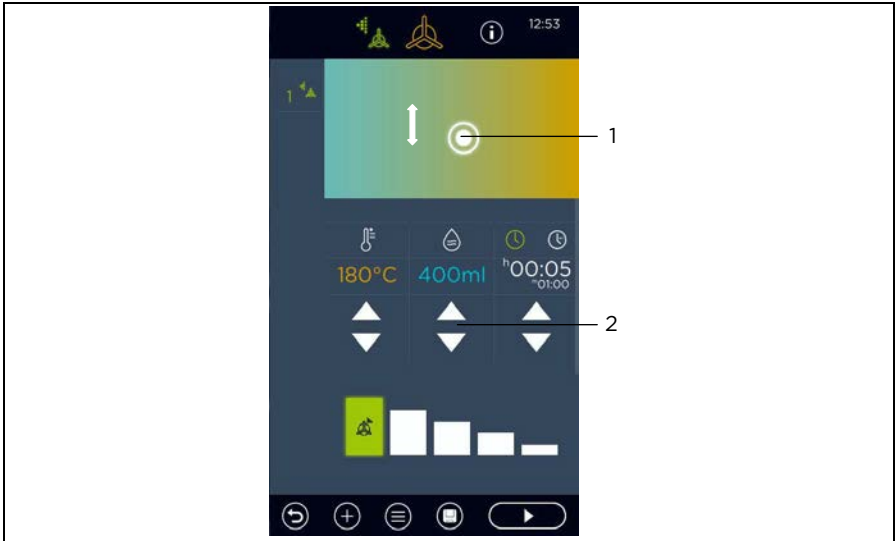


Fig. 63: *Set/change steam injection* screen



INFORMATION:

The steam injection can be set or changed manually using the slider (1) in the vertical direction or the **UP/DOWN** arrow keys (2) when the **Steam injection** field (green) is selected.

12.5 CHANGING THE TEMPERATURE

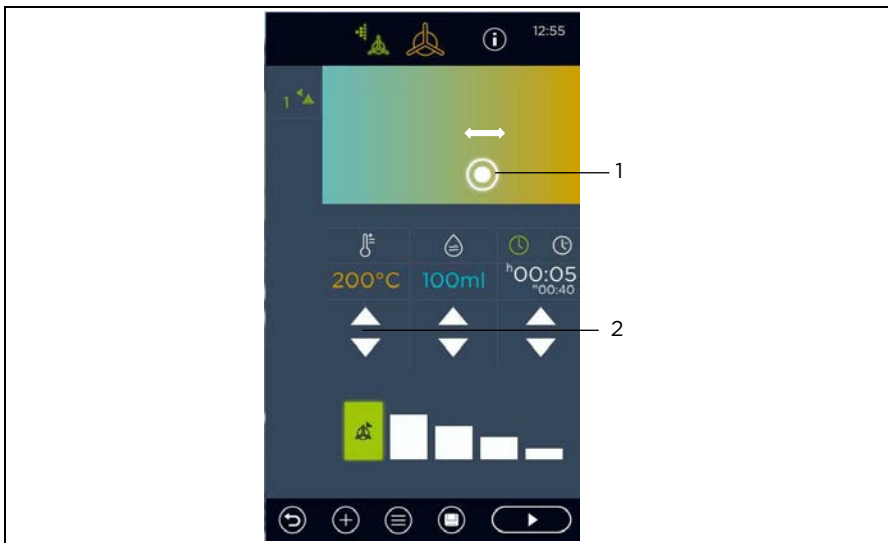


Fig. 64: *Set/change temperature screen*



INFORMATION:

The temperature can be set or changed manually using the slider (1) in the horizontal direction or the **UP/DOWN** arrow keys (2) when the **Temperature** field (green) is selected.

12.6 SETTING THE BAKING STEP BY BAKING TIME

12.6.1 SETTING THE BAKING TIME

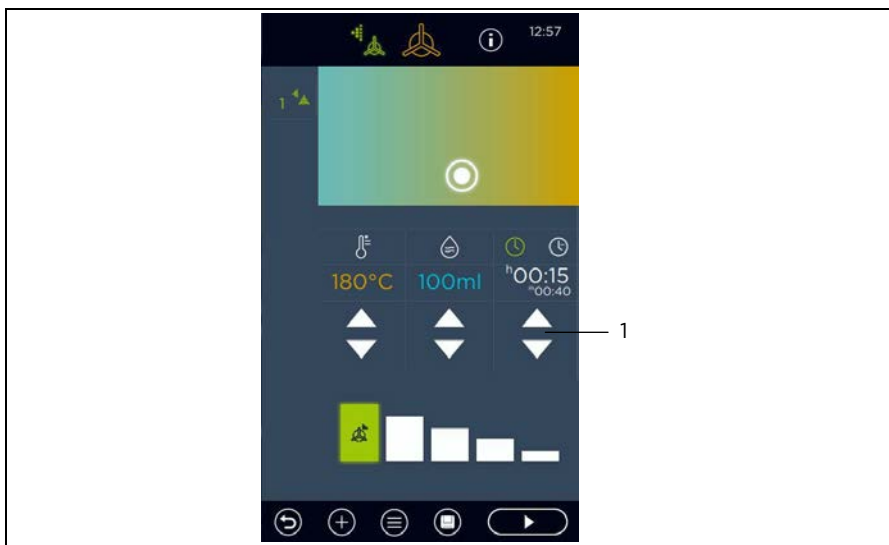


Fig. 65: *Set/change baking time* screen



INFORMATION:

The baking time can be set or changed manually using the **UP/DOWN** arrow keys (1) when the **Baking time** field (green) is selected.

12.6.2 SETTING THE OFF TIME

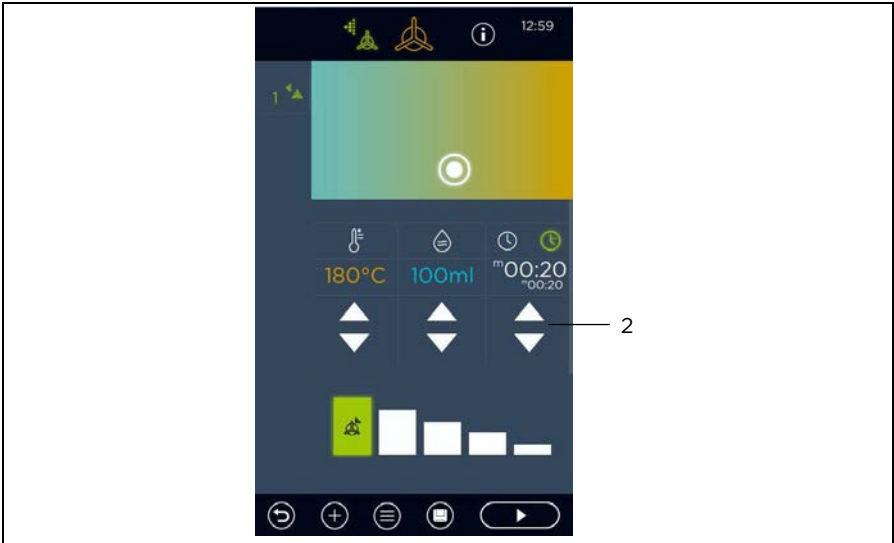


Fig. 66: Set/change off time screen



INFORMATION:

- The off time is preset automatically.
- Change the default setting with the **UP/DOWN** arrow keys (2) when the **Off time** field (green) is selected.
- The off time field is only available when baking with steam injection.

12.7 SELECTING AND SETTING ADDITIONAL FUNCTIONS



INFORMATION:

Activated or changeable additional functions are highlighted in green in the additional functions field area.

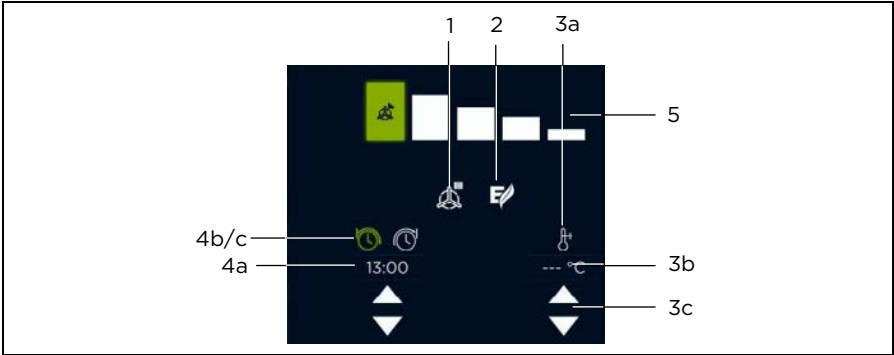



Fig. 67: *Additional functions field area screen*

Item	Symbol	Designation/function
1		Fan timer field Can be set for a set speed.
2		e/2 energy saving function field Switches on the energy saving function.
3a		Preheat/cool down (auto-temp) field Preheats or cools down the baking chamber.
3b	---°C	Display of the set preheating temperature
3c		Sets the preheating temperature using the UP/DOWN arrow keys
4a	^H 00:30	Display of the set start/end time
4b		Start time field Defines the start time of the baking program.
4c		End time field Defines the end time of the baking program.

Item	Symbol	Designation/function
5		Fan levels field Sets the fan speed when the desired bar is selected (left full load).



Tab. 32: Symbol and display fields for the *Additional functions* field area

12.8 ADDING, CHANGING, DELETING AND DUPLICATING A BAKING STEP

12.8.1 ADDING A BAKING STEP




Fig. 68: Add baking step screen

1. **Add** field () Select baking step 1 on the *Baking settings* screen.
2. Select the **Add** field ().
The *Baking settings* screen is displayed for the new baking step 2.
The current baking step number is displayed with the symbol for the operating mode.
3. Select the operating mode from the main menu.
4. Make settings for values, additional functions etc.
5. Switch to the **Step overview** field.
6. Save as necessary.

12.8.2 CHANGING A BAKING STEP



Fig. 69: *Change baking step* screen (e.g. baking step 2)

1. Selects the baking step which you wish to change.
The *Manual baking* screen for the baking step being changed appears.
2. Edit the values you wish to change.
3. Select the **Save** () field.
4. Use the **Back** field or **Step overview** field to complete the process.

12.8.3 DUPLICATING A BAKING STEP

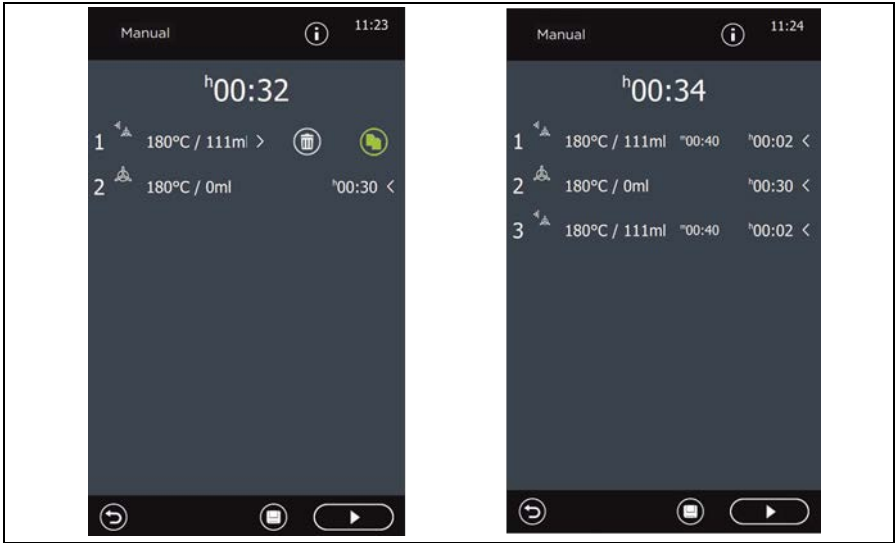



Fig. 70: Duplicate baking step screen

1. Select the baking step.
2. Select the arrow (<).
3. Select the **Duplicate** field ().
The cooking step highlighted in green appears again at the end of the step overview.
The number of cooking steps is increased by 1.
The baking time is added.
4. Select the **Back** field to complete the process.

12.8.4 DELETING A BAKING STEP

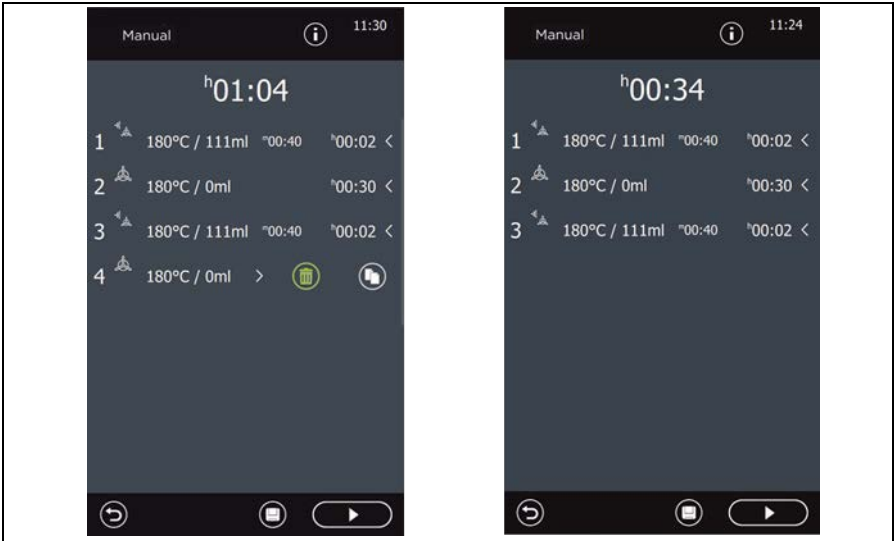


Fig. 71: *Delete baking step screen*

1. Select the baking step.
2. Select the arrow (<).
3. Select the field to delete (🗑️).
The cooking step highlighted in green is deleted.
The number of cooking steps is reduced by 1.
4. Select the **Back** field to complete the process.

12.9 SETTING THE TIMER



Fig. 72: Preset start / end time screen

1. Call up the *Manual baking* screen.
2. Select the **Start time/End time** field.
The respective timer setting is highlighted in green.
3. Set the desired time with the **UP/DOWN** arrow keys.

12.10 SELECTING A BAKING PROGRAM

12.10.1 PROGRAM LIST/FAVOURITES SCREEN



INFORMATION:

The program list and favourites are called up by selecting the see section 7 fields on the *Start screen*.

12.10.2 SELECTING A BAKING PROGRAM

Browsing for a program in the program list

1. Select the **Program list** field.
2. The baking program can be found by scrolling through the list or browsing.
3. Call up the action line of the selected baking program by touching the arrow left in the cooking program line.

Browsing for a baking program by entering keywords

1. Select the **Browse** field.
A keypad is displayed.
2. Enter the keyword using the keypad.
The list of baking programs is refined to the entered keyword.
3. Call up the action line of the selected baking program by touching the arrow left in the cooking program line.

Changing a saved baking program

1. Call up the **Program list** or **Favourites** overview on the *Start screen*.
2. Call up the action line for the selected program by touching the arrow (<).
3. Call up the function you wish to edit by touching the field.
4. Use the **Save** or **Back** field to complete the process.

12.11 CHANGING THE ADDITIONAL PREHEAT/COOL DOWN (AUTO-TEMP) FUNCTION

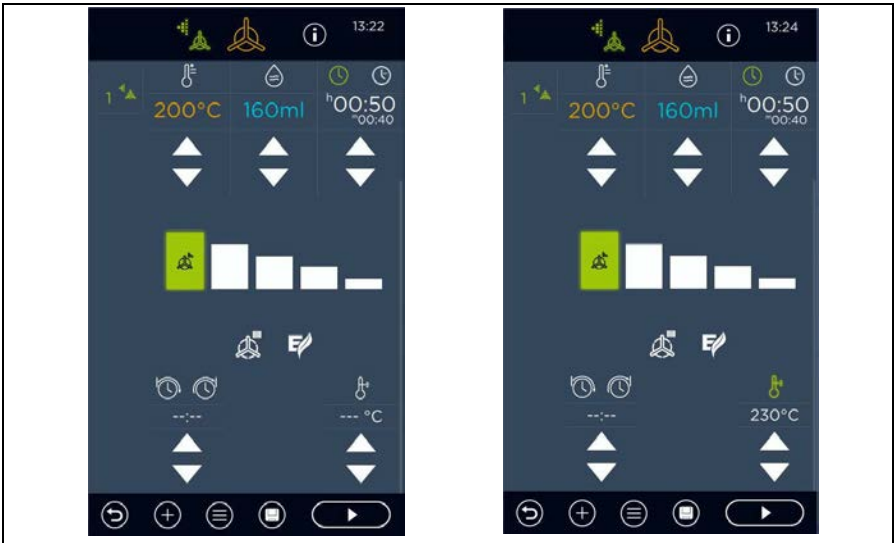


Fig. 73: Change preheat/cool down (auto-temp) temperature screens



INFORMATION:

The factory setting for the preheating temperature is +10%, but it can be changed in *Settings/Service*.

1. Select the **Preheat/cool down (auto temp)** field in the additional functions selection.
2. Touch the **UP/DOWN** arrow keys to set the temperature in increments of 1°C (1°F).

12.12 MULTI BAKING



INFORMATION:

- The procedure is the same as for the Multi Cooking function see section 8.
- Multi Baking is only available for baking programs with one single baking step.

12.12.1 MULTI BAKING IN THE ACTION LINE OF THE SELECTED PROGRAM

1. Select the **Multi Cooking** field in the action line of the program.
The list of single-step programs with the same settings is displayed.
 2. Programs in the list can be highlighted.
If necessary:
 - Set the timer.
 - Set preheating.
 3. After selecting the Multi Baking programs, select **START**.
The baking time of the individual baking programs counts down.
 4. If the timer has a set end time: Load the combi steamer when prompted.
The signal tone sounds if activated.
 5. Once the baking time has elapsed, open the baking chamber door.
The signal tone sounds if activated.
 6. Remove the respective baked product.
 7. Close the cooking chamber door.
Multi Baking continues.
To cancel Multi Baking prematurely: Select the **STOP** field.
- ➔ Multi Baking ends with the end of the last selected program.

12.12.2 MULTI BAKING AS A SPECIAL PROGRAM

1. Select the **Multi Baking** field in the special program footer.
A list of all single-step programs is displayed.
 2. If necessary:
Changing the list of baking programs for Multi Baking see section 8.3.
 3. Programs in the list can be highlighted.
If necessary:
 - Set the timer.
 - Set preheating.
 - Set the steam injection (if available for selection).
 4. After selecting the Multi Baking programs, select **START**.
The baking time of the individual baking programs counts down.
 5. If the timer has a set end time: Load the combi steamer when prompted.
The signal tone sounds if activated.
 6. Once the baking time has elapsed, open the baking chamber door.
 - The signal tone sounds if activated.
 7. Remove the respective baked product.
 8. Close the baking chamber door.
Multi Baking continues.
To cancel Multi Baking prematurely: Select the **STOP** field.
- ➔ Multi Baking ends with the end of the last selected program.

12.12.3 CHANGING THE LIST OF BAKING PROGRAMS FOR MULTI-BAKING.

Changing the order of baking programs



INFORMATION:

The list of baking programs for Multi Baking can also be changed whilst operation is in progress. A timer setting cannot be made whilst operation is in progress.

1. Touch and hold the baking program in the program list.
2. Drag the baking program to the desired position in the list.

Deleting baking programs from the list

1. Select the field (<) for displaying the action line of the selected program.
The action line is displayed.
2. Select the **Delete** field.
The baking program is deleted.
3. Use the **Save** or **Back** field to complete the process.

Duplicating a baking program in the list

1. Select the field (<) for displaying the action line of the selected program.
The action line is displayed.
2. Select the **Duplicate** field.
A baking program with the same settings is added to the list.
3. Use the **Save** or **Back** field to complete the process.

Adding a saved baking program

1. Select the **Multi Cooking** field.
The *Baking programs* selection list is opened.
2. Select/highlight baking program(s).
3. Select the **Continue** field in the *Baking programs* selection window to confirm the selection.
The baking programs are added to the list.
4. Use the **Save** or **Back** field to complete the process.

Adding a baking program manually

1. Select the **Add** field.
2. Set the baking time with the **UP/DOWN** arrow keys or set continuous operation (∞).
The baking program is added to the list.
3. Use the **Save** or **Back** field to complete the process.

13 CLEANING AND SERVICING

13.1 CLEANING INSTRUCTIONS

13.1.1 STIPULATED CLEANERS AND RINSING AGENTS

The following cleaners and rinsing agents are approved for cleaning the cooking/baking chamber:

- Eloma Multi-Clean special cleaner
- Eloma Multi-Clean rinsing agent



INFORMATION:

The warranty will be rendered null and void with immediate effect if the stipulated cleaners are not used.



CAUTION!

Risk of chemical burns from cleaners and rinsing agents!

Chemical burns to the skin and eyes.

- ▶ It is imperative that you adhere to the specifications in the safety data sheet.
- ▶ Allow the device to cool down before cleaning.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent.
- ▶ Do not inhale the spray mist from the cleaner or rinsing agent.

NOTICE!

Material damage due to incorrect cleaner and incorrect cleaning utensils!

Stains in the cooking/baking chamber, damage to the housing.

- ▶ Use the stipulated cleaners and rinsing agents.
- ▶ Do not clean the housing with flammable cleaners.
- ▶ Do not use sharp, pointed objects for cleaning.
- ▶ Do not use scouring agent or scratchy cleaning utensils (e.g. steel wool).

13.1.2 NOTES ON MANUAL CLEANING



CAUTION!

Risk of burns from hot surfaces!

Skin burns.

- ▶ Allow the device to cool down before cleaning.



CAUTION!


Risk of scalding from hot steam!

Skin burns.

- ▶ Allow the device to cool down before cleaning.

13.2 COOKING/BAKING CHAMBER CLEANING WITH AUTOCLEAN®

13.2.1 CLEANING AND SERVICING CONTROL (AUTOCLEAN®)

Select the symbol () on the *Start screen* to access the start of the cleaning and servicing program.

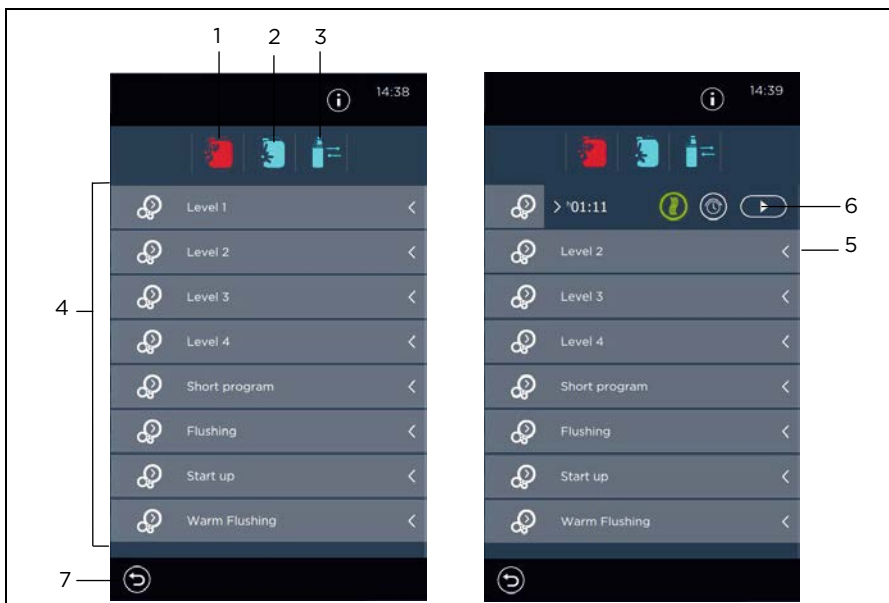
















Fig. 74: *Cleaning and servicing* screen with closed (left) and open action line (right)

Item	Symbol	Designation/function
1	 	<p>Cleaner field</p> <ul style="list-style-type: none"> Indicates the filling quantity of the cleaner tank (fig. left). Indicates that the cleaner tank has to be replaced (fig. right). Reset to 100% after the cleaner tank has been replaced by selecting the acknowledge field.
2	 	<p>Rinsing agent field</p> <ul style="list-style-type: none"> Indicates the filling quantity of the rinsing agent (fig. left). Indicates that rinsing agent tank has to be replaced (fig. right). Reset to 100% after the rinsing agent tank has been replaced by selecting the acknowledge field.
3	 	<p>Water filter field</p> <ul style="list-style-type: none"> Indicates the filling quantity of the water filter (fig. left). Indicates that water filter has to be replaced (fig. right). Reset after the water filter has been replaced by selecting the acknowledge field.
4		Cleaning and servicing programs work area
5		Cleaning and servicing program
6		Cleaning and servicing programs action line
^h 01:11		Indicates the duration of the cleaning program.
	 	<p>Drying stage field Selection of additional drying function</p>
	 	<p>Active Temp field Selection of additional Active Temp</p>

Item	Symbol	Designation/function
		Timer field Sets the start time.
		Sets the end time.
		START field Starts the cleaning and servicing program
7		Back field Returns to the <i>Start screen</i>

Tab. 33: Elements of the *Cleaning and servicing screen*



INFORMATION:

Additional parameter setting in *Service/Settings*. Manual Temp and Active Temp.

- Manual-Temp: no energy consumption, but has to be supported by the user.
- Active Temp: quick, but consumes additional water and energy.
Default setting: Auto Temp (automatic, without water consumption)

Cleaning and servicing

13.2.2 CLEANING AND SERVICING PROGRAMS

Cleaning program	Application
Light/level 1 00:45:00 h	Light soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products
Basic/level 2 01:15:00 h	Medium (normal) soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products
Heavy/level 3 01:45:00 h	Heavy soiling from repeated preparation of fried or grilled products
Extra heavy/level 4 02:15:00 h	Extreme soiling from continuous preparation of roast or grilled products with heavy scorching
QuickClean (quick cleaning program) 00:15:00 h	Removal of coarse contamination or soiling during the daily routine Is not a complete cleaning program and cools the combi steamer down
Rinsing out	For light soiling or between cooking procedures during the daily routine
Commissioning	After replacing the canister for cleaner or rinsing agent, and when commissioning for the first time, in order to fill the suction hoses

Tab. 34: Description of the cleaning and servicing programs

13.2.3 STARTING THE AUTOCLEAN® CLEANING PROGRAM

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.
- The grease filter has been removed.
- For standalone devices: The tray trolley is in the cooking/baking chamber.
- The *Cleaning and servicing* screen is displayed.
- Active Temp selection
- Add a drying stage (recommendation).



INFORMATION:

Regular drying stages make for a long service life and ideal device hygiene. Open the door slightly after cleaning (or open to the latched position if safety door closure).

Program selection and working steps



WARNING!

Risk of chemical burns from cleaners/rinsing agents!

Chemical burns to the skin and eyes.

- ▶ It is imperative that you adhere to the specifications in the safety data sheet.
- ▶ Do not open the door during the autoclean® cleaning program.

1. Select the left arrow in the cleaning and servicing program.
The action line appears.
2. If necessary:
 - Select the **Timer** field as necessary to set a start time
 - Select the **Active Temp** field
 - Activate the **autoclean®** field.
3. Select the **START** field.
4. To cancel the cleaning program prematurely: Select the **STOP** field.
The *Cleaning and servicing* screen is displayed.



INFORMATION:

If the cleaning program is cancelled prematurely before the cleaning step "Drying", the cleaning program "Rinsing out" has to run before a cooking/baking process can be started again.

13.2.4 REPLACING THE CANISTERS FOR CLEANER OR RINSING AGENT



WARNING!

Risk of chemical burns from cleaners/rinsing agents!

Chemical burns to the skin and eyes.

- ▶ It is imperative that you adhere to the specifications in the safety data sheet.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent.



INFORMATION:

The connections for the cleaner (red) and rinsing agent (blue) are marked on the device.

Working steps

1. Switch off the device.
2. Disconnect the hoses for cleaner and/or rinsing agent from empty canisters.
3. Position the new filled canisters underneath the device.
4. Adhere to the connection markings on the device:
 - Always connect the cleaner to the red canister connection.
 - Always connect the rinsing agent to the blue canister connection.
5. Switch on the device.
6. Start the commissioning cleaning program.

13.2.5 STARTING THE COMMISSIONING CLEANING PROGRAM

NOTICE!

Contamination in the baking chamber!

- ▶ Always start the commissioning cleaning program after first installation and changing the cleaner.

Requirement

- The combi steamer has been switched on.
- The cleaner and/or rinsing agent have been replaced.

Settings and working steps

1. Navigate to the *Cleaning and servicing* screen.
2. Select "Commissioning".
3. Activate **START**.
4. Once the commissioning cleaning program has been completed:
 - Reset the counter for the cleaner: Select the **Cleaner** field.
 - Reset the counter for the rinsing agent: Select the **Rinsing agent** field.

13.3 CLEANING THE COOKING CHAMBER WITH THE PRESSURE PUMP SPRAYER (MANUAL) FOR GENIUS^{MT} BACKMASTER EDITION WITHOUT AUTOCLEAN®



INFORMATION:

On combi steamers with an autoclean® cleaning program:

We recommend that you clean the combi steamer using the autoclean® cleaning program.



CAUTION!

Risk of chemical burns from cleaners and rinsing agents!

Chemical burns to the skin and eyes.

- ▶ It is imperative that you adhere to the specifications in the safety data sheet. Adhere to the safety notes for the stipulated cleaner and rinsing agent.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Do not inhale the spray mist from the cleaner or rinsing agent.

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.
- The grease filter has been removed.
- For standalone devices: The tray trolley is in the cooking/baking chamber.
- The combi steamer has cooled down.

Recommended settings and working steps

1. Remove coarse residue of food and grease.
2. Spray the cooking/baking chamber with the mixture of cleaner and water.
3. Close the door.
4. Allow the cleaner to take effect for a maximum of 20 minutes.
5. Thoroughly rinse out the cooking/baking chamber with the hose with spray head.
6. Start the cooking program with the following cooking settings to dry the cooking/baking chamber:
 - Target temperature: 120°C
 - Target humidity: 0%
 - Cooking time: 10 minutes
7. Open the door.

13.4 CLEANING INTERVALS

Cleaning intervals can be set and called up as a function for regular cleaning.

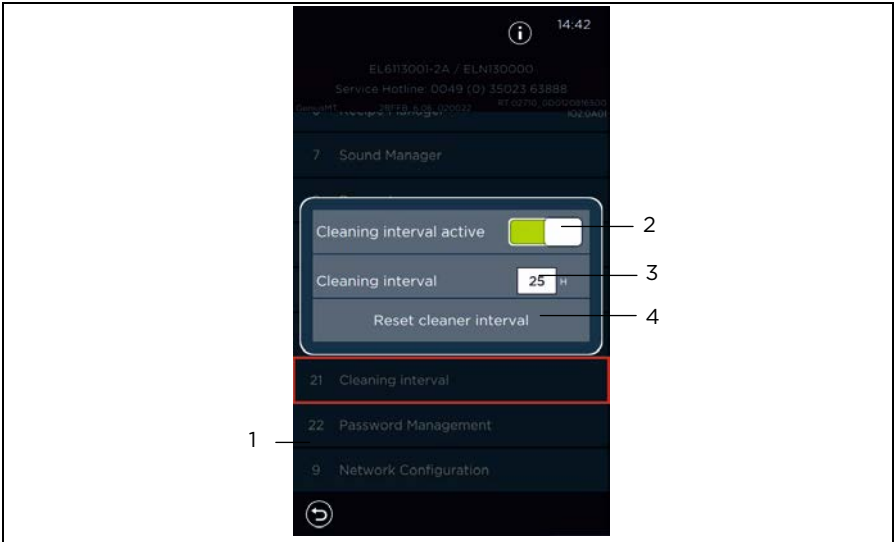


Fig. 75: Setting and activating cleaning interval

Item	Function	Default value	Setting range
1	Parameter = 21 in <i>Settings/Service</i> , level 2		
2	Cleaning interval		ON/OFF
3	Interval	25 h	5 h-100 h
4	Manual "Reset" in <i>Settings/Service</i> , level 2		

Tab. 35: Elements of the *Cleaning interval setting* screen



INFORMATION:

- When the set value for the cleaning interval has been reached, the following appears:
 - an immediate display of "Please clean device".
 - a repeat display of "Please clean device" each time the device is switched on.
- Given that the display is provided for information purposes only, operation and cooking/baking program sequences are not restricted.
- The reset is performed automatically at the end of cleaning.
- Manual reset is only necessary in exceptional cases for safety reasons (not recommended).

The following table provides recommendations for manual cleaning:

Interval	What	How
Daily, at the end of production	Screen	(see section 13.5)
	Cooking chamber	(see section 13.2.3) (see section 13.3)
	Glass panel	Mild cleaning agent, soft cloth
	Door handle	Mild cleaning agent, soft cloth
	Drip tray on the cooking chamber door	(see section 13.6)
	Door seal	(see section 13.7)
Monthly	Air suction filter	In sink or dishwasher
	Ventilation slats	Mild cleaning agent, brush
	Window panes and glass door panes	(see section 13.8)
	Outer surfaces	Degreasing cleaning agent or stainless steel cleaner, soft cloth

Tab. 36: Overview of cleaning intervals (manual cleaning)

13.5 CLEANING THE SCREEN

Requirement

- The screen must not be in operation.

Work recommendations

- ▶ In case of light soiling (e.g. fingerprints) wipe the screen with a damp microfibre cloth or similar.
- ▶ Remove coarser soiling with TFT cleaner on a microfibre cloth.
- ▶ When cleaning corners, cracks etc., use a soft brush.

NOTICE!

Excessive pressure on the screen surface!

Destruction of the screen.

- ▶ Only apply gentle pressure when cleaning.

NOTICE!

Use of washing-up liquids and cleaning agents for screens!

Destruction of the screen.

- ▶ "Never spray directly onto the screen."
 - The protective layer will be excessively corroded and the image in this area will become poor.
- ▶ Do not use window cleaners or washing-up liquid.
 - Window cleaner leads to smudging.
 - Washing-up liquid you can damage the coating on the monitor.

13.6 CLEANING THE DRIP TRAY ON THE COOKING/BAKING CHAMBER DOOR

Requirement

- The device has been switched off.
- The device has cooled down.

Working steps

1. Push the fastening clip below the drip tray down.
2. Pull the drip tray out of the mount towards the front.
3. Clean the drip tray.
4. Push the drip tray into the mount.
5. Push the fastening clip up.

13.7 CLEANING THE DOOR SEAL

Requirement

- The device has been switched off.
- The device has cooled down.

Working steps



INFORMATION:

Check the door seal regularly for damage and always replace a damaged door seal immediately.

1. Clean the door seal with a cloth and mild degreasing cleaning agent.
2. Remove the cleaning agent with clear water.

13.8 CLEANING THE INNER DOOR OF THE DOOR WITH DOUBLE GLAZING/TRIPLE GLAZING AND GLASS DOOR PANES

Requirement

- The device has been switched off.
- The device has cooled down.

NOTICE!

Damage as a result of opening the inner door incorrectly!

Damage to the door mount.

- ▶ Keep hold of the inner door of the door with double glazing/triple glazing more than 90°.
- ▶ Keep hold of the inner door of the door with double glazing/triple glazing while cleaning.
- ▶ Check the door mount regularly. If necessary, have the door mount repaired.

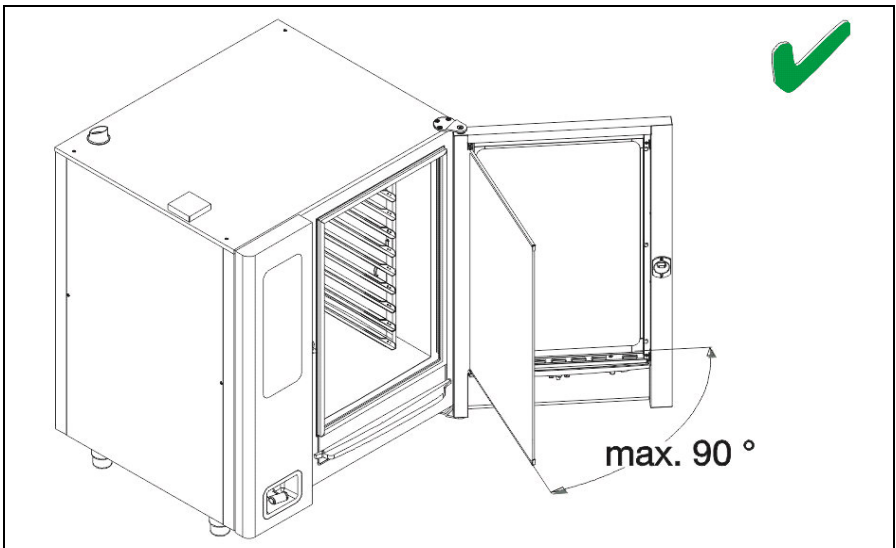


Fig. 76: Opening the inner door/triple glazing

- ▶ Clean the glass panes with a degreasing cleaning agent and a soft cloth.
- ▶ Cleaning stainless steel with stainless steel cleaner or a mild cleaning agent and a soft cloth.

13.9 REPLACING THE WATER FILTER

Working steps

1. Switch off the device.
2. Close the operating company's water tap.
3. Replace the water filter.
4. Open the operating company's water tap.
5. Switch on the device.
6. Select the **Servicing** field.
The *servicing* screen is displayed.
7. Select the **Water filter** field.
The counter for the water filter is reset.

13.10 MAINTENANCE INTERVALS



WARNING!

Risk of fire due to improper maintenance!

Burns.

- ▶ Make sure that maintenance work is only carried out by an Eloma service partner.
- ▶ Adhere to the maintenance intervals recommended by the Eloma service department.



INFORMATION:

We recommend that you conclude a maintenance contract with Eloma.

- ▶ Have maintenance carried out at least 1 x per year by an Eloma service partner.

Maintenance intervals can be set and called up as a function for regular maintenance.

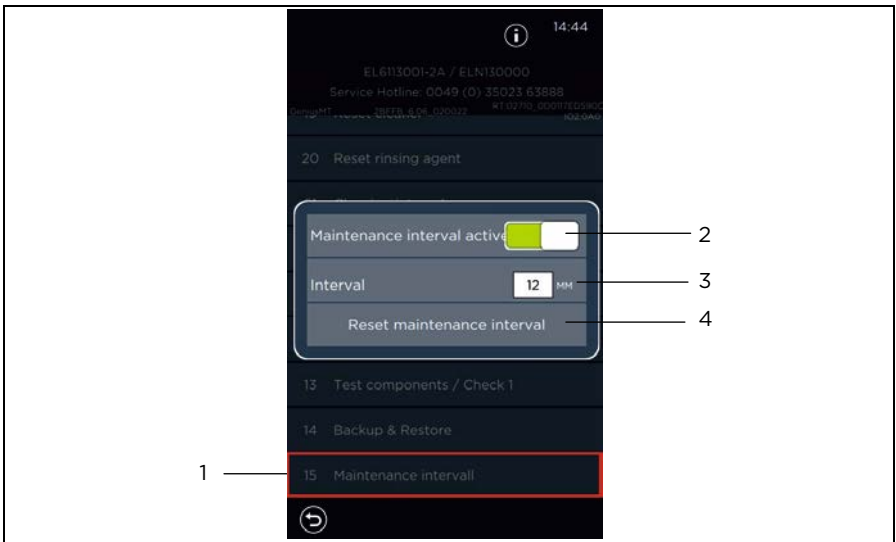


Fig. 77: Setting and activating the maintenance interval

Item	Function	Default value	Setting range
1	Parameter = 15 in <i>Settings/Service</i> , level 2		
2	Maintenance interval		ON/OFF
3	Interval	12 MM (months)	1 MM-60 MM
4	Manual "Reset" in <i>Settings/Service</i> , service level		

Tab. 37: Elements of the *Maintenance interval setting* screen



INFORMATION:

- When the set value for the maintenance interval has been reached, the following appears
 - an immediate display of "Maintenance recommended".
 - a repeat display of "Maintenance recommended" each time the device is switched on.
- Given that the display is provided for information purposes only, operation and cooking program sequences are not restricted.
- The display can only be reset manually and at service level, i.e. by the service partner.

14 SETTINGS/SERVICE

14.1 CHANGING THE GENERAL SETTINGS

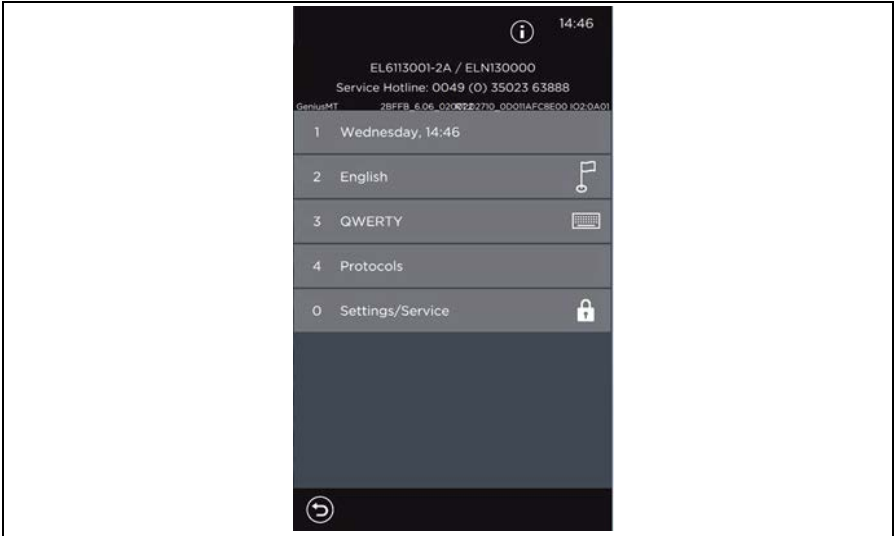



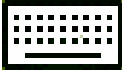
Fig. 78: *Settings/Service* screen



INFORMATION:

Areas marked with * are protected by password and are displayed in accordance with access rights.

Settings/Service

Level 1	Level 2	Description
Device information		Shows basic information on the combi steamer (important when contacting the hotline) Select the field to display the information larger and in more detail
[Date and time]		Sets the day of the week, hours and minutes
[Set language]		Selects the language
Keypad		Selects the keypad
Reports	HACCP	Shows the HACCP reports of the cooking, baking and cleaning processes, sorted by day
	Consumption	Shows the consumption data of the logged cooking, baking and cleaning processes, sorted by day
	Door openings	Shows how often the door has been opened and closed
	Operating data	Shows operating and consumption data
	Device properties	<ul style="list-style-type: none"> • Start/end time and duration of cooking, baking and cleaning processes • Software updates • Core temperature probe (internet/external) and performance
	Fault messages	Shows the fault messages and warnings which have been displayed, in order of occurrence
Settings	Service	Password: Enter "1234" to unlock the areas of these levels which are protected by password

Settings/Service

Level 1	Level 2	Description
Image management*		<ul style="list-style-type: none"> • Deletes all or individual images • Saves all or individual images to USB stick • Loads all images from USB stick
Program management		<ul style="list-style-type: none"> • Deletes all or individual cooking programs • Saves all or individual cooking programs to USB stick • Loads cooking program from USB stick
Sound management*		<ul style="list-style-type: none"> • Deletes all or individual user signal tones • Saves all or individual user signal tones programs to USB stick • Loads signal tones from USB stick
Parameter settings*		<ul style="list-style-type: none"> • Changes the basic settings of the combi steamer, e.g. unit of temperature (°C/°F), time format, lighting mode • Switches various operating modes on and off, e.g. program protection • Selected parameters <ul style="list-style-type: none"> - Water supply - Resets cleaner and rinsing agent
Image management*		<ul style="list-style-type: none"> • Deletes all or individual images • Saves all or individual images to USB stick • Loads all images from USB stick

Tab. 38: Elements of the *Settings/Service* screen (access levels 0 to 2)

Settings/Service

Level 3	Level 4	Description
Settings	Service	Password: Enter "asdf" to unlock the areas of these levels which are protected by password
Parameter settings*		<ul style="list-style-type: none">• Additional settings for operation• Safety settings• Network configuration• Further parameters<ul style="list-style-type: none">- Water supply- Resets cleaner and rinsing agent- Cleaning intervals

Tab. 39: Elements of the *Settings/Service* screen (access levels 3 to 4)

14.2 PASSWORD MANAGER

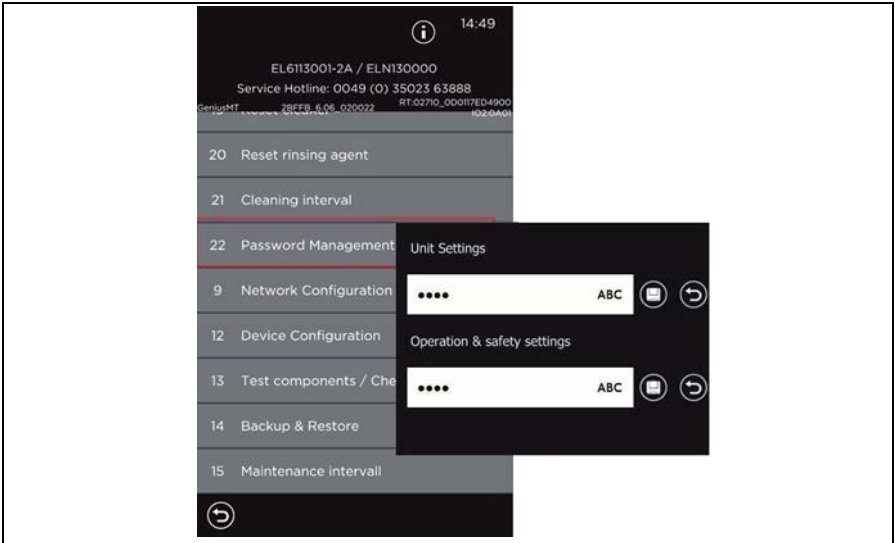


Fig. 79: Password manager

- When the **Information** field is selected, the password requirements and the required fields appear.
- The password can also remain empty.
- A password for both access levels can be agreed.
- The respective password is saved in xfg format which is displayed as non-readable text.
- The password can be displayed/hidden as text by clicking on the **Change view** field on the left-hand side of the password line.

14.2.1 PARAMETER SETTINGS

No: Text	Selection option/ default	Description
11: Time Format 24 h	Activate/deactivate with toggle button Default: Activated	The time display can be switched to 24 h format or 12 h (AM, PM). Activated: 24 h; Deactivated: 12 h
12: Temperature in °C	Activate/deactivate with toggle button Default: Activated	The temperature can be displayed in degrees Celsius (°C) or Fahrenheit (°F). Activated: °C; Deactivated: °F.
13: Preheat always active	Activate/deactivate with toggle button Default: Deactivated	The preheating can be activated by default without the user having to activate it individually before each cooking/baking process.
14: % more of preheating	Set by up/down arrow keys Default: 10 %	The preheating temperature can be adjusted as a percentage to the target temperature. That means at a target temperature of 150 °C and 10 % increase, the unit is preheated to 165 °C.
15: Light mode II	Always off When door closed Default: When door closed	Light mode II when door closed: The cooking chamber lighting is switched on after the door is closed. Light mode II always off: The cooking chamber lighting is turned off after closing and opening the door.
16: Blinking at end	Activate/deactivate with toggle button Default: Deactivated	Activated: The light blinks at the end of cooking. Deactivated: The light does not blink at the end of cooking.
21: Show mode	Activate/deactivate with toggle button Default: Deactivated	In show mode, all functions are displayed and can be demonstrated, but the device does not heat or dampen.

Settings/Service

No: Text	Selection option/ default	Description
31: Reach preheat sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	To indicate the end of the preheating process, a tone sounds for a certain time. The user has the option to select a tone from a range of different tones.
32: Reach preheat volume	From volume level 0 to volume level 10. Default: 5	The volume of the tone that sounds at the end of the preheating process can be adjusted.
33: Reach preheat duration	From 0 s to 999 s Default: 5 s	The playback time of the tone is adjustable.
34: Reach preheat repeat after	From 0 s to 999 s Default: 5 s	The tone can be repeated after a certain time. This time can be set.
35: Program end sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	To indicate the end of a program, a tone sounds for a certain time. The user has the option to select a tone from a range of different tones.
36: Program end volume	From volume level 0 to volume level 10. Default: 5	The volume of the tone that sounds at the end of a program can be adjusted.
37: Program end duration	From 0 s to 999 s Default: 5 s	The playback time of the tone is adjustable.
38: Program end repeat after	From 0 s to 999 s Default: 5 s	The tone can be repeated after a certain time. This time can be set.
41: Multi Cooking end sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	To indicate the end of the Multi Cooking process, a tone sounds for a certain time. The user has the option to select a tone from a range of different tones.

Settings/Service

No: Text	Selection option/ default	Description
42: Multi Cooking end volume	From volume level 0 to volume level 10. Default: 5	The volume of the tone that sounds at the end of the Multi Cooking process can be adjusted.
43: Multi Cooking end duration	From 0 s to 999 s Default: 5 s	The playback time of the tone is adjustable.
44: Multi Cooking end repeat after	From 0 s to 999 s Default: 5 s	The tone can be repeated after a certain time. This time can be set.
45: Multi Cooking start sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	This tone sounds when the user is supposed to put the next product in the device according to the schedule.
46: Multi Cooking start volume	From volume level 0 to volume level 10. Default: 5	The volume of tone that sounds when the next product should be placed in the device can be set.
47: Multi Cooking start duration	From 0 s to 999 s Default: 5 s	The playback time of the tone is adjustable.
48: Multi Cooking start repeat after	From 0 s to 999 s Default: 5 s	The tone can be repeated after a certain time. This time can be set.
51: Step end sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	To indicate the end of the cooking/baking step, a tone sounds for a certain time. The user has the option to select a tone from a range of different tones.
52: Step end volume	From volume level 0 to volume level 10. Default: 5	The volume of the tone that sounds at the end of the cooking/baking step can be adjusted.
53: Step end duration	From 0 s to 999 s Default: 2 s	The playback time of the tone is adjustable.

Settings/Service

No: Text	Selection option/ default	Description
55: Keep warm sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	This tone sounds at the beginning of the holding process of the special program Cook & Hold.
56: Keep warm volume	From volume level 0 to volume level 10. Default: 5	The volume of the tone that sounds at the beginning of the holding process of the special program Cook & Hold can be adjusted.
57: Keep warm duration	From 0 s to 999 s Default: 3 s	The playback time of the tone is adjustable.
58: Keep warm repeat after	From 0 s to 999 s Default: 3 s	The tone can be repeated after a certain time. This time can be set.
60: Gas fault volume	from volume level 1 to volume level 10 Default: 10	If the device cannot ignite the gas burner, the device is switched off and a fault is displayed. This is where the volume of the alarm can be set.
61: Critical alarm volume	From volume level 1 to volume level 10. Default: 10	When an error occurs that shuts down the device a tone sounds. The volume of this tone can be adjusted.
62: Daylight Saving Time	Activate/deactivate with toggle button Default: Activated	The Daylight Saving Time takes place automatically when this parameter is activated.
63: DST rule	Europe USA Australia New Zealand Israel Chile Custom Default: Europe	If the parameter 62 is activated, the user can change the daylight Saving Time according to a rule. When the user dials the custom rule, additional settings are displayed in menu item 23 to customise the time changeover.

No: Text	Selection option/ default	Description
64: Time zone	UTC-12; UTC-11; UTC-9:30; UTC-9; UTC-8; UTC-7; UTC-6; UTC-5; UTC-4; UTC-3:30; UTC-3; UTC-2; UTC-1; UTC±0; UTC+1; UTC+2; UTC+3; UTC+3:30; UTC+4; UTC+4:30; UTC+5; UTC+5:30; UTC+5:45; UTC+6; UTC+6:30; UTC+7; UTC+8; UTC+8:30; UTC+9; UTC+9:30; UTC+10; UTC+10:30; UTC+11; UTC+12; UTC+12:45; UTC+13; UTC+14 Default: UTC+1	The user can select the difference to the world time (UTC).
111: Start screen mode	Last20® Programs Favorites Climatic Screen Default: Last20®	As a start screen, the Last20® list, program list, favorites list or manual cooking/baking can be displayed.
112: Disable store function	Activate/deactivate with toggle button Default: Deactivated	If the saving is not desired, the user can disable this function. The save field is no longer displayed.
113: Disable running changing	Activate/deactivate with toggle button Default: Deactivated	If changes in values (temperature, humidity, time) and functions of cooking/baking process are not desired, the user can disable this function. The add field is no longer displayed.
114: Black standby mode	Activate/deactivate with toggle button Default: Deactivated	In standby mode, the screen can remain ready for operation or turn off. Activated: Screen turns off on standby mode. Deactivated: Screen remains on and in operational readiness.

Settings/Service

No: Text	Selection option/ default	Description
116: Time values in seconds	Activate/deactivate with toggle button Default: Deactivated	Time of cooking/baking step can be set in hours and minutes (standard) or in minutes and seconds.
117: Show --:-- for infinite	Activate/deactivate with toggle button Default: Deactivated	Selection between different symbols for continuous operation. Activated: --:-- Deactivated: ∞
118: Multikey Button	Weekly program Multi Cooking Regeneration Cook&Hold Low temperature cooking Delta-T Default: Multi Cooking	On the start screen, the Multikey button can be individually occupied by weekly program, Multi Cooking, regeneration, Cook & Hold, low temperature cooking or Delta-T.
120: Baking humidity in time	Activate/deactivate with toggle button Default: Deactivated	The steaming can be controlled by quantity (ml) or over duration (s). Activated: Steaming in time. Deactivated: Steaming in quantity.
121: Mode	Regular mode QuickMode QuickModeLast20® DirectMode DirectMode manual Default: Regular mode	The user can select a mode under 5 selection options. Regular mode: All features are available. QuickMode: Program list, cleaning and care, service and settings are available. QuickModeLast20®: Last20® list, cleaning and care, service and settings are available. DirectMode: Calling up programs with Barcode- / ID- Manager. DirectMode manual: Calling up programs with Barcode- / ID- Manager and manual cooking/ baking are available.

No: Text	Selection option/ default	Description
127: Autoclean level selection	Display all cleaning levels Only display Level 1 Only display Level 2 Only display Level 3 Only display Level 4 Default: Display all cleaning levels.	The user has the option to select the display of the cleaning levels under 5 selection options. Display all cleaning levels: all cleaning levels are available. Only display Level 1: only cleaning level 1 is available. Only display Level 2: only cleaning level 2 is available. Only display Level 3: only cleaning level 3 is available. Only display Level 4: only cleaning level 4 is available.
122: DirectMode ID length	4 characters to 8 characters Default: 5	The user can save an ID to a program and use that specified ID to access this program. This parameter indicates how many digits this ID may have.
125: Core temp delay duration	From 1 s to 300 s Default: 30 s	This parameter defines after how many seconds from the program start the core temperature is measured, to avoid incorrect measurement at the high temperature of the core temperature sensor.
126: Scanner Activated	Activate/deactivate with toggle button Default: Deactivated	The user can activate the Barcode scanner to call up cooking programs by scanning the barcode.
131: Hide program list menu	Activate/deactivate with toggle button Default: Deactivated	The menu groups and search field can be hidden in the program list.
132: Disable step overview for QuickMode	Activate/deactivate with toggle button Default: Deactivated	In QuickMode, the step overview field can be hidden in the program list.

Settings/Service

No: Text	Selection option/ default	Description
133: Preheating mode for program list	Full PreHeating adjustment Fixed on "no Preheating" Fixed on "Preheating" Default: Full PreHeating adjustment	The user can select a standard for preheating for the programs. Full PreHeating adjustment: free setting of preheating before starting the program, no standard is defined. Fixed on "no Preheating": Preheating is not activated. Fixed on "Preheating": Preheating is always enabled before starting the program.
134: Disable icon Multi Cooking during operation	Activate/deactivate with toggle button Default: Deactivated	The Multi Cooking field can be hidden during operation.
135: Disable steamshot	Activate/deactivate with toggle button Default: Deactivated	The manual steaming field can be hidden during operation.
136: Cooking add time only at the end	Activate/deactivate with toggle button Default: Deactivated	For multi step cooking/baking programs, the time extension field can only be activated in the final step. Activated: Only in the last step. Deactivated: Cooking time extension possible in every step.
137: Disable core temperature monitoring during cooking	Activate/deactivate with toggle button Default: Deactivated	After the program starts, the user can select the core temperature field to display the current core temperature. This parameter activates/deactivates this function.
144: Break pulsing temperature difference	From 1 °C to 100 °C Default: 5 °C	This parameter indicates how much °C the temperature may drop during the pulsing until the fan switches back on.
145: Repeat Mode	Activate/deactivate with toggle button Default: Deactivated	When activating this parameter, the restart field is displayed at the end of a cooking/baking process to be able to restart the previous operation.

Settings/Service

No: Text	Selection option/ default	Description
146: autoclean with "do not open"	Activate/deactivate with toggle button Default: Deactivated	When activating this parameter, a warning not to open the door during cleaning is displayed.
147: No preheating in Repeat Mode	Activate/deactivate with toggle button Default: Deactivated	When you are working in repeat mode, this is where you can determine whether or not preheating is performed again when restarting the program. Deactivated: Preheating is performed when the program is restarted Activated: Preheating is not performed again when the program is restarted
151: Focus baking icons	Activate/deactivate with toggle button Default: Deactivated	The user can hide manual cooking. Only manual baking (baking with and without steaming) is displayed.
152: Disable skip preheat	Activate/deactivate with toggle button Default: Deactivated	The user has the option to stop preheating. When this parameter is activated, the field of stop preheating is hidden.
155: Hide cleaner reset icons	Activate/deactivate with toggle button Default: Deactivated	After changing the cleaner container, by touching the field is reset to 100 %. This field can be hidden.
156: Hide water filter reset icon	Activate/deactivate with toggle button Default: Deactivated	After changing the water filter, by touching the field is reset to 100 %. This field can be hidden.
157: Compensation door opening	From 0 s to 50 s Default: 20 s	In Multi Cooking, the total time can be compensated by adding time in seconds per door opening. This parameter indicates how many seconds to add per door opening.
158: Hide special program icons	Activate/deactivate with toggle button Default: Deactivated	The special programs in the program list can be hidden.

Settings/Service

No: Text	Selection option/ default	Description
159: Hide menu groups	Activate/deactivate with toggle button Default: Deactivated	The menu groups in the program list can be hidden.
160: Show total rest time for baking	Activate/deactivate with toggle button Default: Deactivated	The user can activate/deactivate the display of the remaining total baking time after the start of the program. Activated: Total time is displayed. Deactivated: Only the step time is displayed.
164: Cool down mode	Active Temp Auto Temp Manual Temp	This is where you define how the device cools down before a cleaning program Active Temp: Quick cooling. Water is used for cooling Auto Temp: Slow cooling: Energy is saved and no water is used Manual Temp: Cooling by opening the cooking chamber door
170 Standby temperature mode	Deactivated After cooking After switching on	If "After cooking" is set, the temperature in the cooking chamber continues to be held after a program has been stopped. The temperature value at which the temperature is held can be set using parameter 171
171 Standby temperature	Enter temperature value	Defines the temperature which is held when working in standby temperature mode
172 Standby temperature holding duration	Enter holding duration for standby temperature	Defines how long the temperature is held when working in standby temperature mode

Settings/Service

No: Text	Selection option/ default	Description
348: Cleaning include drying	Activate/deactivate with toggle button Default: Activated	After the cleaning process, a drying phase can be integrated. This phase can be deactivated, in which case the cleaning process stopped after soft water flushing.
349: Fan speed Manual-Temp	Fan speed 1 Fan speed 2 Fan speed 3 Fan speed 4 Fan speed 5 Default: Fan speed 2	After selecting Manual-Temp, the user has the option to select among 5 fan speeds. The higher the fan speed, the faster the device cools down.
352: BlockCooking Time	H 00_00; H01_00; H02_00; H03_00; H04_00; H05_00; H06_00; H07_00; H08_00; H09_00; H10_00; H11_00; H12_00; H13_00; H14_00; H15_00; H16_00; H17_00; H18_00; H19_00; H20_00; H21_00; H22_00; H23_00 Default: H02_00	When block cooling is activated, the user can specify a time at which the device is to be automatically disabled. This time always refers to the following day after the time when the message "Please clean" has been displayed. That way, cleaning can be forced.

Tab. 40: Selection of important parameter settings

15 TROUBLESHOOTING

15.1 CAUSES OF FAULT AND MEASURES







Faults	Possible cause	Measure
The device does not display a function after switching on	The external master switch has been switched off.	▶ Switch on the master switch.
	A fuse or circuit breaker has triggered.	▶ Check the fuses or circuit breakers in the building's distribution.
	Ambient temperature of the combi steamer was below +4°C for a longer period.	▶ Heat the cooking/baking chamber to 20°C/ >68°F. ▶ Only operate the device in rooms which are protected from frost.
The water in the cooking/baking chamber does not drain off	The drain is blocked.	▶ Clean the drain strainer. ▶ Clean the device's drain outlet. ▶ Make sure that the drainage system provided by the user is free.
White stains in the cooking/baking chamber	The water is too hard.	▶ Install a water filter or replace the water filter currently in use.
Black stains in the cooking/baking chamber	The water quality is poor.	▶ Use a water filter or replace the water filter currently in use.
	The wrong cleaner has been used.	▶ Use Eloma special cleaner. Damage caused by the wrong cleaner cannot be remedied.

Troubleshooting


Faults	Possible cause	Measure
Water dripping from the device door	The door seal is worn or damaged.	▶ Replace the door seal.
Combi steamer does not heat up	Show mode is switched on.	▶ Switch off show mode.

Tab. 41: Description of faults, possible causes and measures

15.2 FAULT MESSAGES AND REMEDIES

Code	Display	Possible cause	Troubleshooting
600 604		Cleaner is empty (15%). Cleaner is empty (30%).	▶ Replace the cleaner .
601 605		Rinsing agent is empty (15%). Rinsing agent is empty (30%).	▶ Replace the rinsing agent .
602		Water filter is empty.	▶ Replace the water filter.
		Water pressure is too low.	▶ Contact an Eloma service partner.
001		Cooking/baking chamber door is open.	▶ Close the cooking/baking chamber door.
318		Not enough water to generate steam.	▶ Check the water connection.
551		The USB stick is not inserted.	▶ Connect the USB stick.
550		Software error	▶ Reset the device. ▶ Contact an Eloma service partner.
111		Cooking chamber probe 1 is faulty.	▶ Contact an Eloma service partner.
112		Cooking chamber probe 2 is faulty.	▶ Contact an Eloma service partner.
113-116		The core temperature probe is faulty.	▶ Contact an Eloma service partner. The combi steamer can only be operated with restrictions.
117/127		Probe for steam damping is faulty.	▶ Contact an Eloma service partner. The combi steamer can no longer be operated.

Troubleshooting

Code	Display	Possible cause	Troubleshooting
211/212		Overheating of the cooking/baking chamber or overheating of the cooking chamber fan drive.	▶ Contact an Eloma service partner.
213		The motor is not running.	▶ Contact an Eloma service partner.
311		The water pressure is too low.	<p>▶ Open the operating company's water tap.</p> <p>▶ Check the operating company's water pressure.</p> <p>The combi steamer can only be operated with restrictions.</p> <p>The autoclean® cleaning program is stopped and cannot be operated.</p> <p>▶ Contact an Eloma service partner.</p>
312		Insufficient water available for steaming operating mode.	<p>▶ Contact an Eloma service partner.</p> <p>The combi steamer can only be operated with restrictions.</p>
511-513		Overheating of electrical components.	▶ Contact an Eloma service partner.
Gas devices only			
		Fault on the gas system.	<p>▶ Check the gas connection.</p> <p>▶ Switch on the exhaust extraction system.</p> <p>▶ Select the symbol with the small flame.</p> <p>▶ If the fault message is repeated:</p> <p>Contact an Eloma service partner.</p>

Code	Display	Possible cause	Troubleshooting
		Operating company's gas tap closed.	<ul style="list-style-type: none"> ▶ Open the operating company's gas tap. ▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.
		Electrical connection cable fault.	<ul style="list-style-type: none"> ▶ Contact an Eloma service partner.
711		Re-start gas system 1.	<ul style="list-style-type: none"> ▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.
712		Re-start gas system 2.	<ul style="list-style-type: none"> ▶ Select the symbol with the small flame. ▶ If the fault message occurs repeatedly: Contact an Eloma service partner.

Tab. 42: Description of fault messages, possible causes and measures for gas and electrical devices

16 DISPOSAL AND ENVIRONMENTAL PROTECTION

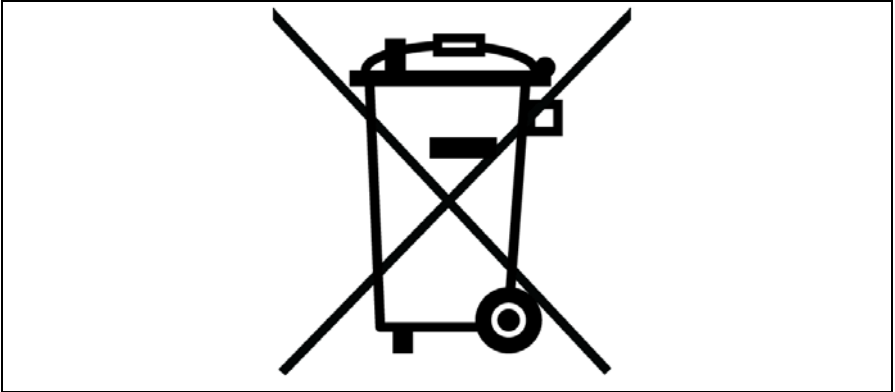


Fig. 80: Disposal symbol

Strict adherence to the legal rules, quality standards and regulations, and a high environmental awareness form the basic standards for development, production and servicing of the combi steamers on our premises.

However, as well as valuable recyclable materials, these devices with electronic circuits

also contain harmful substances which were necessary for their function and safety.

NOTICE!

Disposal of used devices!

- ▶ The device must not be disposed of with the waste and must not be placed in the used devices containers at communal collection points at the end of its service life.
- ▶ We will happily help you with disposal of the device.

The Eloma customer service department will be happy to provide the following information for the economical return/disposal of used Eloma products in your region:

- Name, address, telephone of the disposal company
- Product types which are accepted
- Opening times/business hours of the disposal company
- Information on free return options

We will be happy to help with any further questions.

17 APPENDIX

17.1 MAINTENANCE NOTES

WE AT ELOMA WILL BE HAPPY TO HELP YOU WITH ANY
QUESTION RELATING TO OUR PRODUCTS

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The Spirit of Excellence