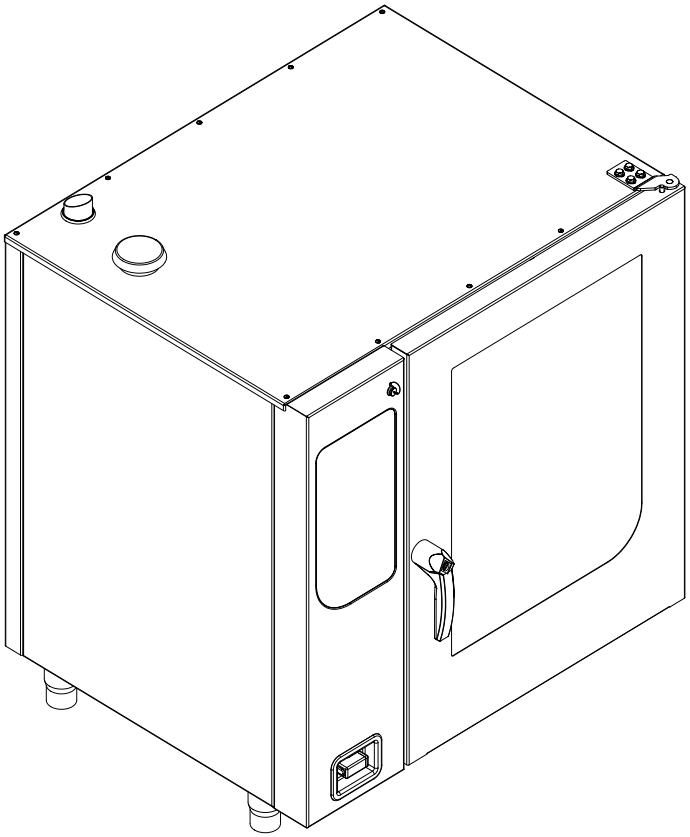
Read the operating instructions prior to commissioning

Operating instructions

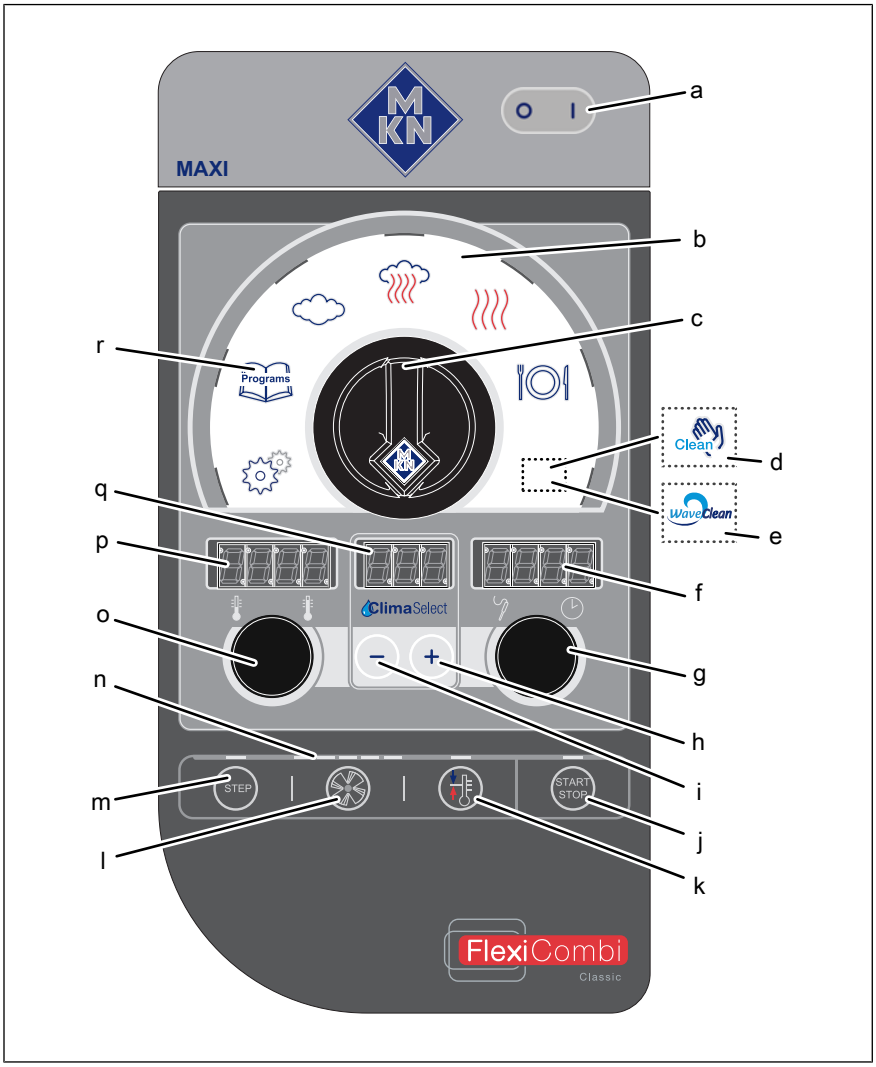
Combisteamer



Unit	Model	Energy type	Design
FlexiCombi Classic	FKECOD **615**C FKECOD **621**C	Electric	HandClean WaveClean (optional) Door with hygienic glazing 1-point core temperature sensor 4-point core temperature sensor (optional) Sous-Vide core temperature sensor (optional) Software version 1.82
	FKECOD **115**C FKECOD **121**C		
	FKECOD **215**C FKECOD **221**C		

Translation from the original document • 10013864-0ABDE-H • 11/05/2023

Operating and display elements



a *On Off "I O"* button
b Selection range
c *Select* knob
d *HandClean* symbol
e *WaveClean* symbol
f Right display
g Right knob
h *Plus* button
i *Minus* button
j "START STOP" button
k *Ready2Cook* button
l *Fan speed* button
m "STEP" button
n Indicator light
o Left knob
p Left display
q Middle display
r "Programs" button

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Manufacturer

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs

DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.

WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.

CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.

Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

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1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Washing dishes
- As set-down area in or on the unit
- Storing supplies
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- Cleaning air filters

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation

During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Do not allow children to operate, clean or play with the appliance.

Hot surfaces

Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Allow surfaces to cool prior to cleaning.
- Remove hot cookware only with suitable protective gloves or potholders.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids

Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- Dry unit completely after cleaning it.

Defective unit

Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

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Fire prevention

Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.
- Do not use the unit as a deep fat fryer.
- Clean the cooking zone regularly and remove any fat deposits.

Risk of fire from overheating

- Do not store any combustible objects or plastic containers in the cooking zone.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO_2 fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters

Risk of injury from a unit on casters

- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit to the building with a chain for strain relief on the connection lines, so that there is no stress on the connection lines, if the unit moves. The strain relief must be designed for a tensile load of at least 0.6 kN.

Improper cleaning

Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth or slippery floor

- Keep the floor in front of the unit clean and dry.

Risk of injury from improper cleaning

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- Remove rust spots with an abrasive.
- Keep the unit free of calcium deposits.

Hygiene

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

Core temperature measurement

Risk of injury from overheated core temperature sensor

- Do not heat the core temperature sensor over an open flame.

Improper use

Risk of physical damage from improper use

- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not cover air inlet and outlet openings.
- Do not operate the unit at temperatures below 4° C.
- Remove the core temperature sensor before the cooked food is removed.
- Insert the core temperature sensor back into the holder after use.

3 Description of the unit

The unit is a convection steamer, which is suitable for most cooking methods used in commercial kitchens. It can be used with either Convection or unpressurised live steam, either individually, in sequence, or in conjunction with moist or dry heat.

3.1 Overview of the unit

3.1.1 Countertop unit

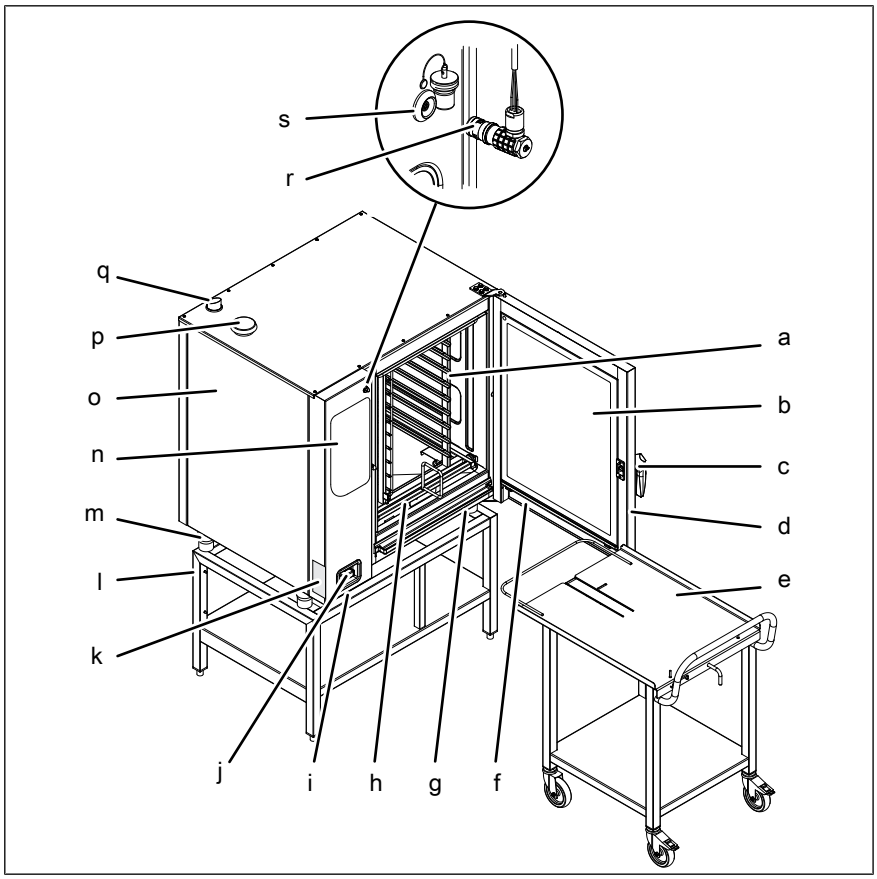

Image: Unit with tray rack trolley

a	Tray rack	k	Nameplate
b	Insulated window	l	Base frame (optional)
c	Door handle	m	Equipment leg
d	Cooking zone door	n	Control unit
e	Tray rack trolley (optional)	o	Housing
f	Steam drain channel, door	p	Air inlet
g	Steam drain channel, unit	q	Steam outlet
h	Guide rail for tray rack (optional)	r	Core temperature sensor (optional)
i	USB port (covered)	s	Connection for core temperature sensor (optional)
j	Hand shower (optional)		

3.1.2 Floor-standing unit

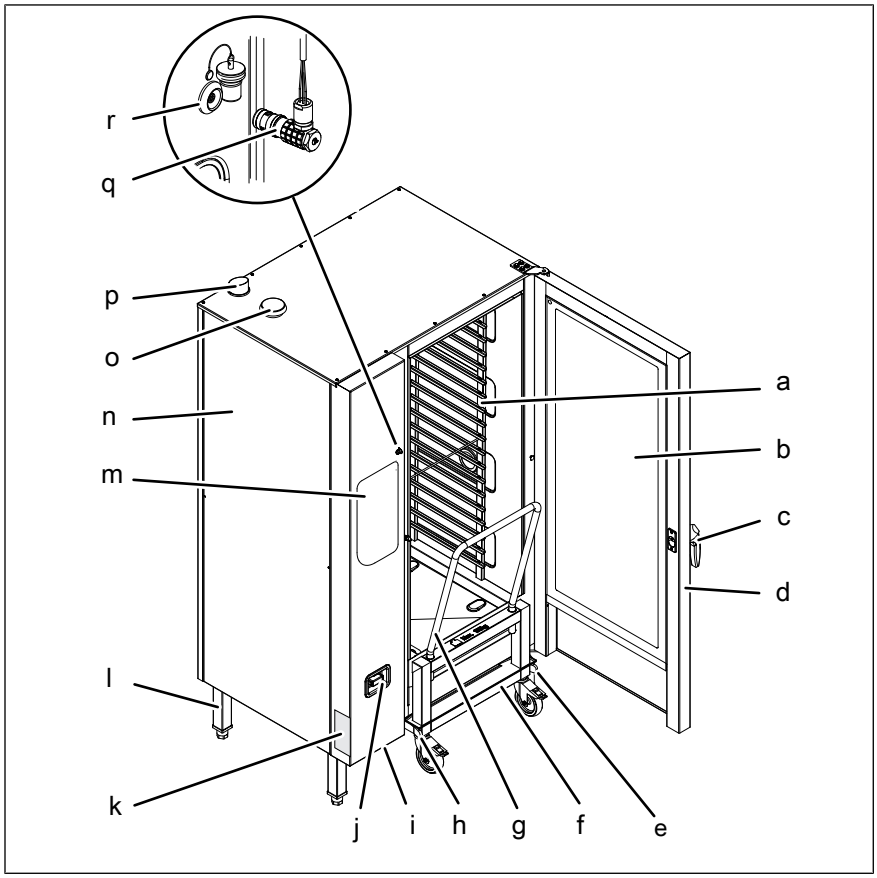

Image: Unit with tray trolley

a	Tray rack	j	Hand shower (optional)
b	Insulated window	k	Nameplate
c	Door handle	l	Equipment leg
d	Cooking zone door	m	Control unit
e	Guide rail (right)	n	Housing
f	Tray trolley	o	Air inlet
g	Push handle	p	Steam outlet
h	Guide rail (left)	q	Core temperature sensor (optional)
i	USB port (covered)	r	Connection for core temperature sensor (optional)

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3.2 Features

3.2.1 Characteristics

- 1-point core temperature sensor
- 4-point core temperature sensor (optional)
- Sous-vide core temperature sensor (optional)
- Hand shower (optional)
- Cooking zone door with hygienic glazing
- Single-stage door latch
- Two-stage door latch (optional); this feature is standard on size 20 units
- Power optimisation system (optional)
- Cooking zone door hinged at right
- Cooking zone door hinged at left (optional)
- HandClean
- WaveClean (optional)

3.2.2 USB port

The unit is equipped with a USB port (USB 2.0).

HACCP logs can be exported to the USB flash drive and archived on an external PC as necessary.

3.2.3 HACCP log

All cooling programs run are recorded in the HACCP log.

The data are exported via the USB port.

3.2.4 WaveClean automatic cleaning (optional)

With WaveClean automatic cleaning,the cooking zone is cleaned with the aid of a cleaning cartridge intended specifically for the program and then rinsed clean.

3.2.5 Preheat bridge for models 20.15 and 20.21

Image: Preheat bridge

In the case of the 20.15 and 20.21 models of Combisteamer, the preheat bridge is attached to the bottom edge of the cooking zone opening, if the cooking zone is heated or cleaned with WaveClean, and if there is no tray trolley in the Combisteamer.

3.3 Operating and cooking modes

3.3.1 Operating modes

Manual cooking

In the Manual cooking mode, individual cooking programs and equipment functions can be activated directly. The various cooking modes and equipment functions can be modified individually.

Automatic cooking

In the Automatic cooking mode, saved cooking programs can be activated and modified if necessary.

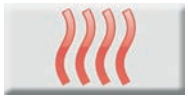
3.3.2 Types of cooking

Steaming

Steaming is a cooking mode, in which the food to be cooked is cooked gently by means of steam in a temperature range of 30 °C to 130 °C.

Combisteaming

Combisteaming is a cooking mode, in which large roasts, casseroles and baked goods can be cooked in a temperature range of 30 °C to 250 °C.



Convection

Convection is a cooking mode, in which the food to be cooked is cooked without additional moisture in a temperature range of 30 °C to 300 °C.

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Regeneration

Regeneration is a cooking mode, in which the food being cooked can be kept warm and prepared in a temperature range of 30 °C to 180 °C.

3.3.3 Expanded cooking functions

Expanded cooking functions can be used to modify individual cooking steps for the particular food being cooked.

The following expanded cooking functions are available:

Manual humidification

The extended Manual humidification cooking function allows the cooking humidity to be increased during operation.

Start-time preselection

When using the start time delay, temperatures that promote the growth of harmful microorganisms on the food being cooked can occur in the cooking zone. Observe food processing regulations.

Start-time preselection can be used to set a waiting period until the program starts.

In this way, bottlenecks in production and preparation can be avoided.

The prepared food to be cooked can be loaded into the unit and the desired cooking program selected.

Ready2Cook (preheating)

For many cooking programs such as baking for example, the correct starting temperature is important.

Ready2Cook allows the cooking zone to be automatically heated up or cooled down to the correct starting temperature.

The function can be selected when starting the cooking program.

3.3.4 Core temperature measurement

When using core temperature measurement, the temperature inside the food being cooked is measured by means of a core temperature sensor.

As soon as the target core temperature is reached, the cooking process is ended automatically or, in the case of a multi-step cooking process, the next cooking step starts.

The use of core temperature measurement offers the following benefits:

- Reduced energy and water consumption
- No overcooking
- Less weight lost by the food being cooked
- High HACCP safety

3.4 Operating, control and display element functions

Symbol	Operating and display element	Function
	*On Off "I O"* button	• Switch unit on "I" • "O" switches off the unit
	*Select* knob	• Selects the cooking mode, cooking programs, cleaning and settings
	*Steaming* symbol	• Indicates that the Steaming cooking mode can be selected here
	*Combisteaming* symbol	• Indicates that the Combisteaming cooking mode can be selected here
	*Convection* symbol	• Indicates that the Convection cooking mode can be selected here
	*Regeneration* symbol	• Indicates that the Regeneration cooking mode can be selected here
	*Programs* symbol	• Selects a cooking program
	"Programs" button	• Saves a cooking program
	*HandClean* symbol	• Indicates that the semi-automatic HandClean program can be selected here
	*WaveClean* symbol	• Indicates that the automatic *WaveClean* program can be selected here
	*Settings* symbol	• Selects the settings and service functions
	Left display	• Displays the cooking temperature
	Cooking temperature symbols	• Indicate that settings for the temperature can be made here
		
	Left knob	• Setting the temperature

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Symbol	Operating and display element	Function
	Middle display	• Shows the cooking zone humidity
ClimaSelect	*ClimaSelect* symbol	• Indicates that settings for the cooking zone humidity can be made here
	*Minus* button	• Reduces the cooking zone humidity
	*Plus* button	• Increases the cooking zone humidity
	Right display	• Shows the cooking time or core temperature
	*Core temperature* temperature	• Indicates that settings for the core temperature can be made here
	*Cooking time* symbol	• Indicates that settings for the time can be made here
	Right knob	• Sets the cooking time or core temperature
	"STEP" button	• Advances to the next step in the cooking program • Acknowledges an error message
	*Fan speed* button	• On Model 6.10: Sets the fan speed
	*Ready2Cook* button	• Starts and stops the heating or cooling process
	"START STOP" button	• Starts and stops the cooking programs or the cleaning
	Indicator light	• Illuminates if active • Confirms the setting or selection

3.4.1 Abbreviations in the displays

Information appears in the displays only in the form of abbreviations.

Abbreviation	Explanation
CAr	Cartridge
CLA	Clear rinsing
CLE	Manual cleaning
CL1	Cleaning for about 1 hour
CL2	Cleaning for about 2 hours
CL3	Cleaning for about 3 hours
dLAY	Start time preselection
dIA	Diagnostic error display
End	End
Err	Failure
HAC	HACCP
HOt	Too hot

Abbreviation	Explanation
OPn	Open
OPt	Option
PASS	Password entry
Prot	Log number
Pro	Program number
rdY	Ready
SEr	Service
SHO	Rinse
SOF	Software
SPr	Spray
SPU	Forced rinse
StEP	Step
USb	USB
X-Y	Step X of Y

3.5 Loading capacity

3.5.1 Loading capacity

Tray rack trolley and tray trolley

Version	Per shelf maximum (kg)	Per unit maximum (kg)
615	22,5	54
621	30	72
115	22,5	90
121	30	120
215	22,5	150
221	30	200

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3.5.2 Plate capacity during regeneration

The cooking time and cooking temperature depend on the number of plates.

Version	Plate diameter	
	28 cm on grate	32 cm on tray rack or tray trolley
615	24	22
621	24	22
115	40	40
121	40	40
215	80	80
221	120	120

3.6 Standard setting values

3.6.1 Temperature standard setting

The adjustment range for the cooking zone temperature depends on the cooking mode.

Cooking mode	Standard value (°C)	Adjustment range (°C)	Alteration increments (°C)
Steaming	100	30 - 130	1
Combisteaming	150	30 - 250	1
Convection	180	30 - 300	1
Regeneration	50	30 - 180	1

3.6.2 Core temperature standard-setting

The adjustment range for the core temperature depends on the cooking mode.

Cooking mode	Standard value (°C)	Adjustment range (°C)	Alteration increments (°C)
Steaming	70	0 - 99	1
Combisteaming	70	0 - 99	1
Convection	70	0 - 99	1
Regeneration	50	0 - 99	1

3.6.3 Cooking zone humidity standard setting

The adjustment range for the cooking zone humidity depends on the cooking mode.

Cooking mode	Standard value (%)	Setting range (%)	Change increments (%)
Steaming	100	90 - 110	90 - 100 - 110
Combisteaming	90	20 - 100	20 - 40 - 70 - 90 - 100
Convection	100	0 - 100	0 - 25 - 50 - 75 - 100
Regeneration	100	0 - 100	0 - 25 - 50 - 75 - 100

3.7 Basic settings

The unit is already preset, when it is delivered. The values in the following list can be adjusted at the parameter level.

Basic setting	Parameters	Standard value	Adjustment range	Explanation
Password	7	111	0 — 300	The password for the basic settings can be changed in this range.
Start-time preselection with or without fan	13	0	0 = Without fan	If the "0" setting is selected, the fan remains off during the preset time period.
			1 = With fan	If the "1" setting is selected, the fan runs at intervals during the preset time period.
HoodIn (Vapour elimination)	48	1	0 = Lower water consumption, large amount of steam in the unit when the cooking chamber door is opened	Setting of the strength of the vapour elimination level . Depending on the setting, cooking method and cooking product, water consumption may be increased.
			1 = Normal	
			2 = Higher water consumption, greatly reduced amount of steam in the unit when the cooking chamber door is opened	
Displays				
Unit of temperature	1	0	0 = °C	Celsius (°C)
			1 = °F	Fahrenheit (°F)
Unit of volume	34	0	0 = ml	Millilitre (ml)
			1 = fl.oz	Fluid ounce (fl.oz.)
	35	0	0 = Imperial (fl.oz.)	Imperial fluid ounce
			1 = U.S. (fl.oz.)	U.S. fluid ounce

Basic setting	Parameters	Standard value	Adjustment range	Explanation
Audible signal				
Duration of audible signal	6	20	0 = Signal off 1 — 180 s	Duration of the audible signal
Volume of audible signal	33	0	0 = Quiet 1 = Loud	Setting the volume
Cooking modes				
Preselect steaming temperature	9	100	30 °C — 130 °C	Preset the temperature for steaming
Preselect Combisteaming temperature	10	150	30 °C — 250 °C	Preset the temperature for Combisteaming
Preselect Convection temperature	11	180	30 °C — 250 °C	Preset the temperature for Convection
Preselect regeneration temperature	12	130	30 °C — 180 °C	Preset the temperature for regeneration
Ready2Cook				
Ready2Cook preheating temperature	4	15	0 — 30%	If the unit is fully loaded with a large mass (roasts, loaves of bread), increase the preheating temperature, so that the cooking zone temperature does not drop too suddenly.
Maximum waiting time after Ready2Cook with T < 250 °C	37	120	0 — 300 min	Maximum waiting time after the Ready2Cook temperature is reached, with set value < 250 °C
Maximum waiting time after Ready2Cook with T > 250 °C	38	30	0 — 60 min	Maximum waiting time after the Ready2Cook temperature is reached, with set value > 250 °C
FlexiCombi Air				
Time extension for condensation hood	5	60	0 – 600 s	Time extension for the condensation hood, after the cooking zone door has been opened

4 Operating the unit

ATTENTION
Blockage of the drain in the cooking zone

Food debris, skin and bones can clog the drain and pump.

- For very fatty food, place a sieve or perforated GN container in the lowest rack.
- After each cooking process, take a close look in the cooking chamber and pick up any residues and dispose of them properly.

The drain in the cooking zone must be free during operation.

Before loading the cooking zone

- Remove any food remains from the cooking zone.
- Check the drain sieve for cleanliness.
- Do not place GN containers or trays on the drain in the cooking zone.

Reduction of acrylamide level

Regulation EU 2017/2158 has applied in Europe since 2018-04-11.

This requires that the lowest possible acrylamide level must be achieved when cooking potato products.

MKN therefore recommends the following for potato products:

- Do not exceed a cooking temperature of 220 °C, unless the food manufacturer states, that this is safe for his product.
- Avoid excessive cooking.
- If possible, use pre-blanched products.
- Observe the cooking instructions on the product packaging or otherwise stated by the food manufacturer.

4.1 Operating the unit in an environmentally responsible manner

If used correctly, this Combisteamer achieves very low energy consumption.

Energy consumption is reduced by:

- Avoiding continuous operation - the Combisteamer heats up very quickly, which means that continuous operation is not necessary.
- Loading the cooking zone as fully as possible - if practical, use a Combisteamer with a smaller cooking zone.

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4.2 Switching the unit on and off

4.2.1 Switching on

→ Press the *On Off "I O"* button to "I".
↳ The unit is now on.

4.2.2 Switching off

→ Press the *On Off "I O"* button to "O".
↳ The unit is now off.

4.3 Opening and closing the cooking zone door

The single-stage door latch is standard on sizes 6 and 10.

The two-stage door latch is standard on size 20, and optional on sizes 6 and 10.

4.3.1 Opening the single-stage door latch

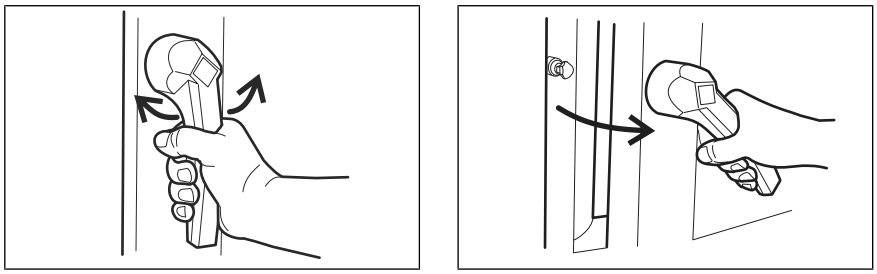

Image: Opening the single-stage door latch

1. Rotate the door handle anti-clockwise or clockwise.
   ↳ The cooking zone door opens.

If the door handle is released, it returns automatically to its initial position.

2. Open the cooking zone door completely.

4.3.2 Closing the single stage door latch

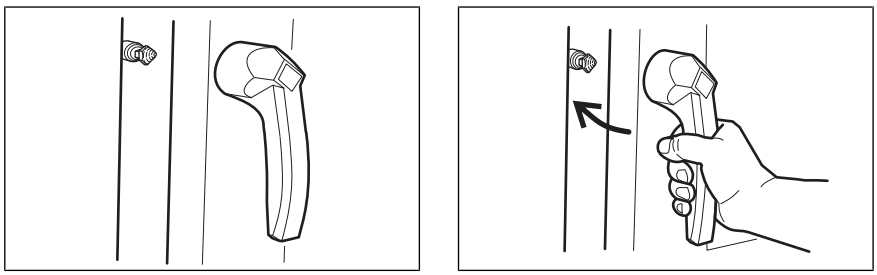

Image: Closing the single stage door latch

Requirement Door handle in initial position

→ Close the cooking zone door with pressure.

↳ The cooking zone door is closed.

4.3.3 Opening the two-stage door latch

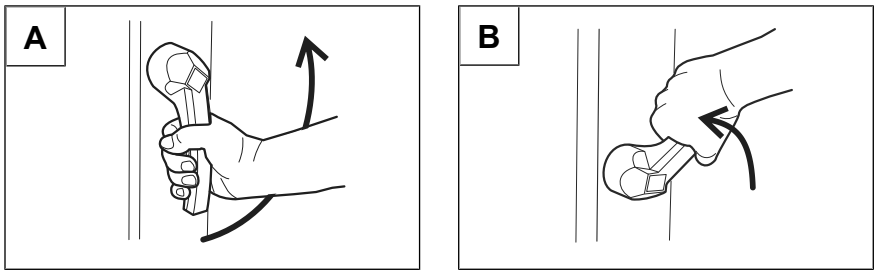

Image: Opening the 2-stage door lock

On size 6 and size 10, first rotate the door handle anti-clockwise.

1. Rotate the door handle to a horizontal position.
   ↳ The cooking zone door opens, but is still held.
2. Continue rotating the door handle upwards.
   ↳ The latch of the cooking zone door is unlocked.
   ↳ Cooking zone door unlocked.

If the door handle is released, it returns automatically to its initial position.

3. Open the cooking zone door completely.

↳ Cooking zone door is open.

4.3.4 Closing the two-stage door latch

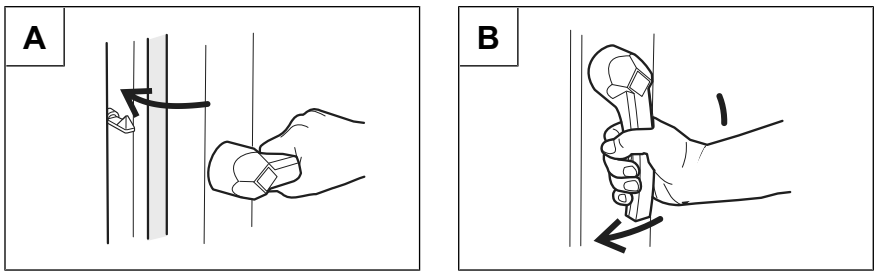

Image: Closing the two-stage door latch

Requirement Door handle in initial horizontal position

1. Close the cooking zone door with pressure.
   ↳ The cooking zone door latches.
2. Rotate the door handle downwards.

↳ The cooking zone door is locked.

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4.4 Loading and emptying the unit

CAUTION
Risk of burns from hot liquid

- Never insert a food-carrying tray with cooking liquid or goods, that will get liquid, above eye level.
- Use only suitable trays to hold food. The food-containing trays must rest securely on the support brackets.
- Always insert the food-containing trays into the U-rails.

CAUTION
Risk of physical damage and personnel injury from exceeding the loading capacity

- Do not exceed the maximum loading capacity.

To not use bent or damaged support racks.

4.4.1 Loading and emptying

Loading

1. Open the cooking zone door.
2. Insert food-containing trays into the support racks.
3. Close the cooking zone door.
4. Start the cooking process.

Emptying

1. Open the cooking zone door.
2. Remove the food-containing trays.
3. Remove all food residues from the drain screen.
4. Leave the cooking zone door slightly ajar.
   ↳ This extends the service life of the door seal.
   ↳ No moisture builds up in the cooking zone.

4.4.2 Loading and emptying with a tray rack trolley

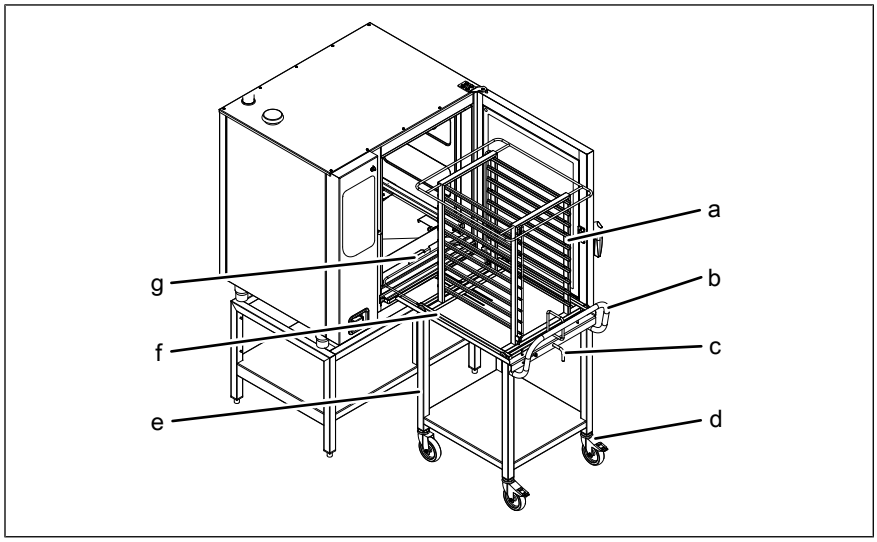

Image: Loading and emptying with a tray rack trolley

a	Tray rack	e	Tray rack trolley
b	Push handle	f	Tray rack support plate
c	Lever	g	Guide rail
d	Locking casters		

Loading with a tray rack trolley

Requirement Remove support racks and place guide rails on pins.

Food-containing trays resting securely on the tray rack

1. Open the cooking zone door.
2. Rotate the lever on the tray rack trolley.
   ↳ The tray rack is secured to prevent its rolling down.
   ↳ Check that the tray rack is locked in place by pulling on it slightly.
3. Load the tray rack.
4. Position the tray rack trolley at the unit.
   ↳ Lock the casters to prevent the trolley's rolling away.
5. Rotate the lever.
   ↳ The tray rack is now free to move.
6. Insert the tray rack completely until the rollers rest in the openings in the guide rail.
7. Retract the tray rack support plate and secure in place with the lever.
8. Move the tray rack trolley away from the unit.
9. Close the cooking zone door.
10. Start the cooking process.

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Emptying with a tray rack trolley

1. Open the cooking zone door.
2. Position the tray rack trolley at the unit.
   ↳ Lock the casters to prevent the trolley's rolling away.
3. Insert the tray rack support plate and secure the tray rack on the plate.
4. Pull the tray rack onto the tray rack trolley and secure in place.
5. Release the locking casters and move the tray rack trolley away from the unit.
6. Remove all food residues from the drain screen.
7. Leave the cooking zone door slightly ajar.
   ↳ This extends the service life of the door seal.
   ↳ No moisture builds up in the cooking zone.

4.4.3 Loading and emptying with a tray trolley

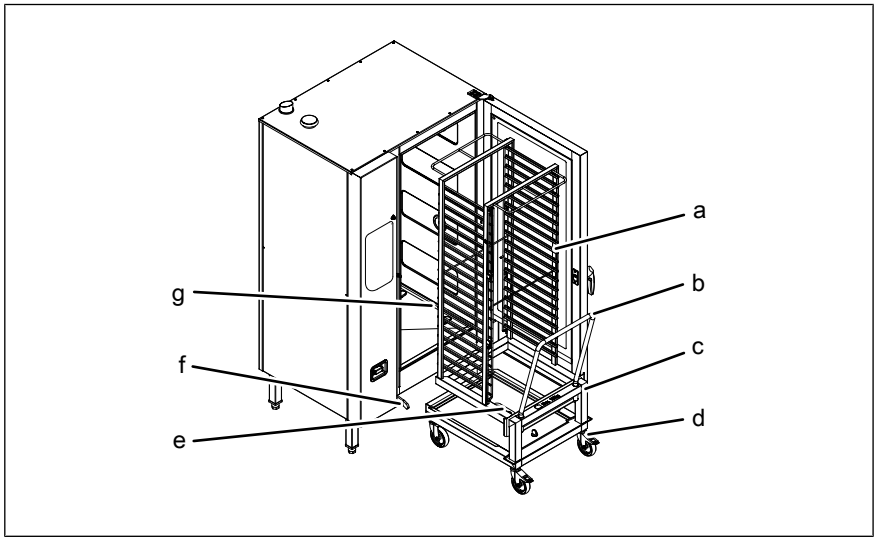

Image: Loading and emptying with a tray trolley

a	Tray rack	e	Cleaning cartridge holder
b	Push handle	f	Guide rail (left)
c	Tray trolley	g	Guide rail (right)
d	Locking casters		

Loading with a tray trolley

Requirement Checked that food-containing trays are sitting securely in the tray trolley

1. Load the tray trolley.
2. Move the tray trolley in completely.
3. Withdraw the push handle from the tray trolley.
4. Close the cooking zone door.
5. Start the cooking process.

Emptying with a tray trolley

1. Open the cooking zone door.
2. Insert the push handle into the tray trolley.
3. Retract the tray trolley.
4. Remove all food residues from the drain screen.
5. Leave the cooking zone door slightly ajar.
   ↳ This extends the service life of the door seal.
   ↳ No moisture builds up in the cooking zone.

4.5 Making the basic settings

The basic settings for operation can be displayed and changed by entering the password "111".

The list of adjustable parameters can be found in the chapter on "Description of the unit".

4.5.1 Opening the Setting menu

Each basic setting of the unit is stored under a number that can be displayed.

Requirement Unit switched on

1. Turn the *Selection* control knob to the *Settings* symbol.
   ↳ Indicator light lights up.
   ↳ Left display shows "PASS".
   ↳ "- - - -" flashes in right display.
2. Set password using right knob.
   ↳ Right display shows the set password.
3. Press "Start Stopp" button.
   ↳ Select "OPt" using left knob.
4. To exit the settings menu, press "Step" button.

↳ Basic settings can be changed.

4.5.2 Changing the basic setting

1. Press the "START STOP" button.
   ↳ Left display flashes the basic setting parameter (see "Equipment and connection data").
   ↳ "OPt" appears on the centre display.
   ↳ The right display shows the first set value.
2. Turn the left knob.
   ↳ Set number.
3. Press the "START STOP" button.
   ↳ The basic setting can be adjusted.
4. Turn the right knob.
   ↳ Set new value.
5. Press the "START STOP" button.
   ↳ Accept changes.
6. Press the "STEP" button twice to leave the Settings menu without changes.
7. Press and hold the "STEP" button for 3 seconds.
   ↳ Changes are saved.
   ↳ "OPt" flashes on the left display.
   ↳ The centre display shows "Stor".
   ↳ The unit restarts.
8. Fill out the Commissioning report.

4.6 Basic functions

4.6.1 Select cooking mode

Requirement The unit is on

→ Use the *Select* knob to select the type of cooking desired.
   ↳ The indicator light above the selected type of cooking illuminates.
   ↳ The left display flashes the preset cooking time.
   ↳ The right display flashes the cooking time.
   ↳ The centre display shows the cooking zone humidity for the selected cooking mode.

4.6.2 Setting the cooking temperature

ATTENTION
Increased wear

Continuous use of the unit with cooking temperatures above 250 °C will result in increased wear.

Image: Cooking temperature set

Requirement Cooking mode selected

→ Turn the left rotary knob.
↳ Turning to the left lowers the cooking temperature.
↳ Turning to the left raises the cooking temperature.
↳ The left display shows the cooking temperature.

4.6.3 Setting the cooking zone humidity level

Image: Cooking zone humidity set

Requirement Cooking mode selected

→ Press the *Plus* button or the *Minus* button.
↳ The cooking zone humidity level is increased or decreased.
↳ The centre display shows the cooking zone humidity.

4.6.4 Setting the cooking time

The cooking time can be set for up to 23 hours and 59 minutes in 1-minute increments.

Continuous operation is stopped automatically after 23 hours and 59 minutes.

The hours and minutes appear in the display.

Image: Cooking time set

Requirement Cooking mode selected

→ Turn the right knob.

↳ The right display shows the cooking time.

↳ Rotate to the left, unit switches to continuous operation, right display indicates "- - - -".

↳ Rotate to the right, increase cooking time.

4.6.5 Setting the core temperature

Image: Core temperature set

Requirement Cooking mode selected

→ Turn the right knob to the left beyond continuous operation to core temperature.

↳ The right display shows the standard value for the core temperature.

→ Turn the right knob.

↳ Turning clockwise increases the core temperature.

↳ Turning anti-clockwise lowers the core temperature.

↳ The right display shows the core temperature.

4.6.6 Displaying actual values

The actual cooking zone temperature, elapsed cooking time or actual core temperature can be displayed during cooking.

Temperature setpoint

→ Turn the left knob.

↳ The left display shows the current cooking zone temperature for 5 seconds. Then, the temperature setpoint is displayed.

Remaining time or actual core temperature

→ Turn the right knob.

↳ The right display shows the elapsed cooking time for 5 seconds. Then, the remaining time or actual core temperature is displayed.

4.6.7 HoodIn

HoodIn ensures a reduced amount of vapor in the cooking chamber at the end of a cooking process before the cooking chamber door is opened.

The basic settings of the *HoodIn* function can be changed in the parameters.

Depending on the setting, cooking method and cooking product, water consumption may be increased.

4.6.8 Setting the fan speed

The fan speed is adjusted in up to five steps. Each step is displayed by an indicator light.

The number of steps depends on the type of cooking.

→ Press the *Fan speed* button several times until the desired speed is reached.

↳ The indicator lights illuminate.

4.6.9 Preparing a USB flash drive for importing and exporting

Requirement USB flash drive is formatted

USB flash drive is not write-protected

1. Create folder structure for importing and exporting.
2. Create "autoChefImages" folder name.
   ↳ Data exchange of photos in PNG format, resolution 249x111 pixels.
3. Create "FCBrowserFiles" folder name.
   ↳ Data exchange of texts in HTML format.
4. Create "FCImport" folder name.
   ↳ Data exchange of Cookbooks.
5. Create "MMIContent" folder name.
   ↳ Import data exchange of additional content.
6. Create "MMiUpdate folder name.
   ↳ Data exchange of update files.

↳ Once the folder structure has been completed, the USB flash drive is ready for use.

4.6.10 Inserting and removing a USB flash drive

Inserting a USB flash drive

Requirement USB flash drive with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery)

USB flash drive not write-protected

→ Insert the USB flash drive.
   ↳ The USB flash drive is ready after at most 20 seconds.

Removing the USB flash drive

Requirement Exporting or importing of data completed

→ Remove the USB flash drive.

4.6.11 Displaying the HAACP log number

Requirement The cooking process is running

1. Press the Minus button.
   ↳ The current log number is displayed.
2. Record the log number.

4.6.12 Exporting the HACCP log

A short press on the “Start Stopp” button transfers the selected reports.

A long press of the "Start Stopp" button (3 seconds) transfers all existing reports.

Requirement USB flash drive

Logged on with password under settings

1. Turn left knob.
   ↳ "HAC" flashes in left display.
2. Press "Start Stopp" button.
   ↳ Left display shows the smallest log number.
   ↳ Middle display shows "HAC".
   ↳ The highest log number flashes in right display.
3. Turn left and right knobs and select the log area.
4. Press "Start Stopp" button.
   ↳ Left display shows "HAC".
   ↳ Middle display shows "USb".
   ↳ Right display shows consecutive characters.

↳ The HACCP log is exported to the USB flash drive.

5. Press "Step" button.

↳ Back to the settings menu.

4.6.13 Read HACCP log

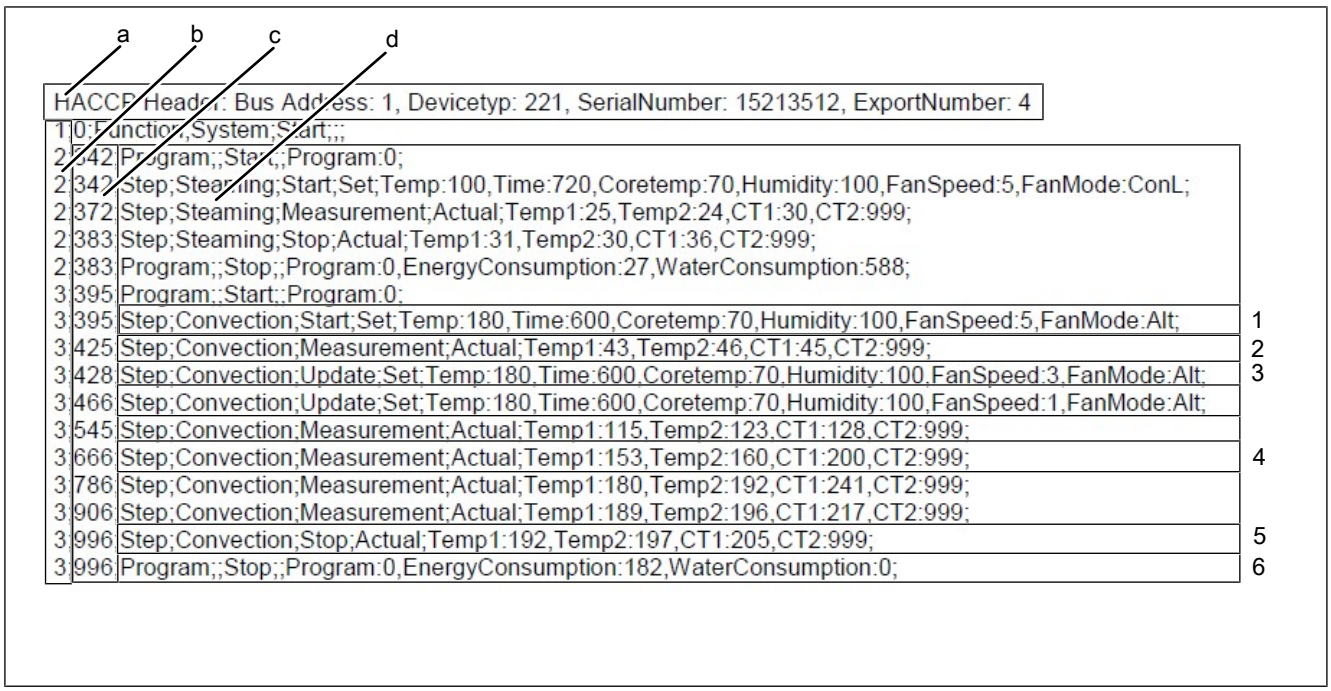

Image: Printout HACCP log

a	Device Information	b	Log number
c	Timestamp	d	Cooking process data

1 - 6 examples

Example 1
1. A cooking step was started as part of a cooking program.
2. The setpoints are recorded.

3; / 395; / Step; / Convection; / Start; / Set; / Temp:180, / Time:600, / Coretemp:70, / Humidity:100, / FanSpeed:5, / FanMode:Alt;

3	Current log no.		**Temp:180**	Setpoint cooking zone temperature in °C
395	Seconds since switching on the unit		**Time:600**	Set point cooking time in seconds
Step	What triggered this recording - here cooking step		**Coretemp:70**	Core temperature set point in °C
Convection	Cooking mode - here Convection		**Humidity:100**	Setpoint cooking zone moisture in %
Start	Start of a cooking step		**FanSpeed 5**	Fan speed setpoint
Set	The following are the setpoints		**FanMode:** **ALT**	Fan mode set point

Example 2
1. A cooking step was started as part of a cooking program.
2. The current values are recorded.

3; / 425; / Step; / Convection; / Measurement; / Actual; / Temp1:43, / Temp:2:46, / CT1:45, / CT2:999;

3	Current log no.		**Actual**	The following are the current values
425	Seconds since switching on the unit		**Temp1:43**	Cooking zone temperature chamber 1 (top) in °C
Step	What triggered this recording - here cooking step		**Temp2:46**	Cooking zone temperature chamber 2 (bottom) in °C
Convection	Cooking mode - here Convection		**CT1:45**	Core temperature internal sensor in °C
Measurement	Measured values are recorded.		**CT2:999**	Core temperature of external sensor in °C. In this case, no external sensor is connected.

Example 3
1. The fan speed setpoint has been changed manually.
2. The currently valid setpoints are recorded.

3; / 428; / Step; / Convection; / Update; / Set; / Temp:180, / Time:600, / Coretemp:70, / Humidity:100, / FanSpeed:3, / FanMode:Alt;

3	Current log no.		**Time:600**	Set point cooking time in seconds
428	Seconds since switching on the unit		**Coretemp:70**	Core temperature set point in °C
Step	What triggered this recording - here cooking step		**Humidity:100**	Setpoint cooking chamber humidity in %.
Convection	Cooking mode - here Convection		**FanSpeed 3**	Fan speed setpoint.
Update; Set	Changes have been made to the setpoints of a cooking step		**FanMode:** **ALT**	Fan mode set point
Temp:180	Setpoint cooking zone temperature in °C			

Example 4
1. A cooking step is continued with the changed setpoints.
2. The current values are recorded.

3; / 666; / Step; / Convection; / Measurement; / Actual; / Temp1:153, / Temp:2:160, / CT1:200, / CT2:999;

3	Current log no.		**Actual**	The following are the current values
666	Seconds since switching on the unit		**Temp1:153**	Cooking zone temperature chamber 1 (top) in °C
Step	What triggered this recording - here cooking step		**Temp2:160**	Cooking zone temperature chamber 2 (bottom) in °C
Convection	Cooking mode - here Convection		**CT1:200**	Core temperature internal sensor in °C
Measurement	Measured values are recorded.		**CT2:999**	Core temperature of external sensor in °C. In this case, no external sensor is connected.

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Example 5
1. A cooking step is terminated.
2. The current values are recorded.

3; / 996; / Step; / Convection; / Stop; / Actual; / Temp1:192, / Temp:2:197, / CT1:205, / CT2:999;

3	Current log no.		**Actual**	The following are the current values
996	Seconds since switching on the unit		**Temp1:192**	Cooking zone temperature chamber 1 (top) in °C
Step	What triggered this recording - here cooking step		**Temp2:197**	Cooking zone temperature chamber 2 (bottom) in °C
Convection	Cooking mode - here Convection		**CT1:205**	Core temperature internal sensor in °C
Stop	Stop the step		**CT2:999**	Core temperature of external sensor in °C. In this case, no external sensor is connected.

Example 6
1. A manual cooking program has been stopped.
2. The current consumption values are recorded.

3; / 996; / Program; / ; / Stop; / ; / Program:0, / EnergyConsumption:182, / WaterConsumption:0;

3	Current log no.		**;**	
996	Seconds since switching on the unit		**Program:0**	Number of the cooking program - here 0 = manual cooking program
Program	What triggered this recording - here cooking program		**EnergyConsumption:182**	consumed power in Wh
;	There is no active cooking mode		**WaterConsumption:0**	amount of water consumed in ml
Stop	Stop - here of a cooking program			

4.7 Using the core temperature sensor

WARNING
Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat a core temperature sensor with an open flame or other heat source.

CAUTION
Risk of burns from hot surfaces

- Grip the core temperature sensor by the handle, remove it from the food being cooked and put it carefully into the holder.
- Protect arms and hands by wearing suitable protective gloves.

ATTENTION
Risk of property damage from improper handling of the core temperature sensor

- Do not let the integrated core temperature sensor hang out of the unit.
- Before removing the food, grasp the core temperature probe by the handle and remove it from the food.

Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.

The unit has a core temperature sensor in the cooking zone and can be equipped with an optional connection for an external core temperature sensor.

A core temperature measurement is always possible, if the core temperature sensor is inserted in the food being cooked. Also before or after a cooking process or during a time-controlled cooking step.

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4.7.1 Measuring with a 4-point core temperature sensor

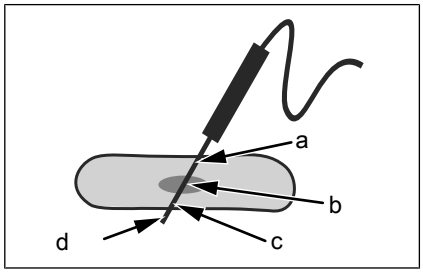

Image: Core temperature sensor with four measuring points

→ Insert the core temperature sensor completely into the food being cooked.
→ Insert the core temperature sensor into the thickest point of the food being cooked.
→ If there is a bone in the food being cooked, insert the core temperature sensor close to the bone.
→ When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
→ When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.7.2 Measuring with a sous-vide core temperature sensor

The sous-vide core temperature sensor, which is available as an accessory, is connected to the *Core temperature sensorconnection* outside the unit.

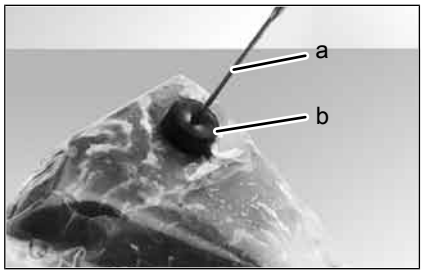

Image: Sous-vide core temperature sensor with sous-vide pads

→ Attach foam rubber or expanded rubber sous-vide pads to the vacuum-packed food to be cooked.
→ Always insert the core temperature sensor through the sous-vide pads completely into the food to be cooked.
→ Insert the core temperature sensor into the thickest section of the food to be cooked.
→ When food with a bone is being cooked, insert the core temperature sensor close to the bone.
→ When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
→ When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.7.3 Measuring the core temperature when cooking frozen food

When cooking frozen food, measuring with a sous-vide core temperature sensor is not possible.

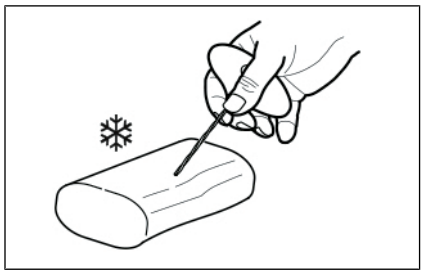

Image: Drilling a hole with a hand drill

1. Use a hand drill to make a hole for inserting the sensor.
2. Place the food to be cooked on the baking sheet or into the cooking pan.
3. Place the cooking sheet or cooking pan into the unit.
4. Insert the core temperature sensor into the food being cooked.

4.8 Manual cooking

4.8.1 Starting the type of cooking

Requirement The unit is on

1. Use the *Select* knob to select the desired cooking mode.
   ↳ The indicator light above the selected cooking mode illuminates.
   ↳ The left display flashes the preset cooking temperature.
   ↳ The centre display flashes the preset cooking zone humidity.
   ↳ The right display flashes the cooking time.
2. Set the cooking temperature.
3. Set the cooking time or core temperature.
4. Set the cooking zone humidity.
5. Set the fan speed.
6. Load the unit.
7. If necessary, insert the core temperature sensor into the food being cooked.
8. Press the "START SROP" button.
   ↳ The indicator light for the "START STOP" button flashes.
   ↳ The number of indicator lights above the *Fan speed* button displays the speed level.
   ↳ The left display shows the set cooking temperature.
   ↳ The centre display shows the set cooking zone humidity.
   ↳ The right display shows the cooking time remaining or the core temperature.

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4.8.2 Ending the cooking mode

1. Press the "START STOP" button.
   ↳ The cooking program is cancelled.
   ↳ The indicator light for the selected cooking mode illuminates.
   ↳ The left display shows the preset cooking temperature.
   ↳ The right display shows the preset cooking time.
2. Open cooking zone door.

4.9 User's own cooking programs

4.9.1 Creating user's own cooking program

Requirement The unit is on

1. Use the *Select* knob to select the cooking mode for the first cooking step.
   ↳ The indicator light illuminates.
   ↳ The displays flash the preset standard values.
2. Set the cooking temperature.
3. Set the cooking zone humidity.
4. Set the fan speed.
5. Set the cooking time or core temperature.
6. Press the "STEP" button.
   ↳ The indicator light illuminates.
   ↳ "STEP" appears on the left display for the step.
   ↳ The centre display shows "2" for the second cooking step.
7. Use the *Select* knob to select the cooking mode for the second cooking step.
   ↳ The indicator light illuminates.
   ↳ The displays flash the preset standard values.
8. Set the cooking temperature.
9. Set the cooking zone humidity.
10. Set the fan speed.
11. Set the cooking time or core temperature.
12. Add more cooking steps as required.

To correct the settings, change to the desired cooking step by pressing the "Step" button several times. Set the values again.

4.9.2 Saving user's own cooking program

Requirement Cooking program entered

1. Press "Program" button for 3 seconds.
   ↳ Left display shows "Pro".
   ↳ The indicator light flashes.
   ↳ Middle display is off.
   ↳ Right display shows the first free program position.
2. Turn right knob and select the number of the program position.
   ↳ Middle display shows nothing if the program position is free or middle display shows "===" if the program position is occupied.
3. Press "Program" button for 3 seconds.
   ↳ The signal sounds.
   ↳ Middle display shows "===".

↳ Cooking program is saved.

4.9.3 Deleting user's own cooking program

Deleting all programs

→ Turn *Selection* control knob to *Program* symbol.
   ↳ Left display shows "Pro".

→ Keep *Plus* button and *Minus* button pressed down simultaneously for 3 seconds.
   ↳ All cooking programs are deleted.

↳ All program positions are free again.

Deleting individual cooking programs

→ Turn *Selection* control knob to *Program* symbol.
   ↳ Left display shows "Pro".
   ↳ Right display shows the number of the cooking program currently selected.

→ Select the number of the cooking program to be deleted using right knob.

→ Keep *Minus* button pressed down for 3 seconds.
   ↳ Cooking program is deleted.

↳ Program position is free again.

4.10 Automatic cooking

4.10.1 Selecting the cooking program

Requirement No cooking program selected

→ Turn *Selection* control knob to *Program* symbol.
  ↳ Left display shows "Pro".
  ↳ Right display shows the number of the saved cooking program or right display shows "1" if no cooking program is saved.
→ Turn right knob and select the number of the program position.
  ↳ Middle display shows nothing if the program position is free or middle display shows "===" if the program position is occupied.
→ For immediate start: Press "Start Stopp" button. For starting with Ready2Cook: Press *Ready2Cook* button.
  ↳ Program is loaded and starts.

4.10.2 Starting the cooking program

Requirement No cooking program selected

→ Turn *Selection* control knob to *Program* symbol.
  ↳ Left display shows "Pro".
  ↳ Right display shows the number of the saved cooking program or right display shows "1" if no cooking program is saved.
→ Turn right knob and select the number of the program position.
  ↳ Middle display shows nothing if the program position is free or middle display shows "===" if the program position is occupied.
→ For immediate start: Press "Start Stopp" button. For starting with Ready2Cook: Press *Ready2Cook* button.
  ↳ Program is loaded and starts.

4.10.3 Cooking program ends

The cooking program ends once the cooking time has elapsed or the core temperature has been reached.

1. Cooking program ended automatically.
  ↳ The signal sounds.
  ↳ Right display shows "End".
  ↳ Indicator lights go out.
2. Press "Start Stopp" button or open cooking zone door door.
  ↳ Signal is switched off.

4.10.4 Cancelling the cooking program

1. Press "Start Stopp" button.
   ↳ Cooking program cancelled.
   ↳ Indicator light of the selected cooking mode lights up.
   ↳ Left display shows the preset cooking temperature.
   ↳ Right display shows the preset cooking time.
2. Open cooking zone door.

4.10.5 Changing the cooking program while cooking

The cooking time, cooking zone humidity, fan speed, cooking temperature and target core temperature can be changed during cooking. These changes apply only to the currently running cooking program and are not retained as presets.

For multi-step cooking programs, press "Step" button repeatedly until the middle display shows the desired cooking step.

1. Press the "STEP" button.
   ↳ The indicator light for the cooking mode illuminates.
   ↳ The left display flashes the set cooking temperature.
   ↳ The centre display flashes the set cooking zone humidity.
   ↳ The right display flashes the set cooking time.
   ↳ The number of indicator lights above the *Fan speed* button displays the speed level.
2. Set the cooking time, cooking zone humidity level, fan speed, cooking temperature or target core temperature.

↳ The displayed values are saved automatically after 2 seconds.

4.11 Multi-step cooking program

4.11.1 Starting

Requirement Multi-step cooking program entered

→ Press the "START STOP" button to start the cooking program.

↳ The *START STOP* indicator light flashes until the end of the last program step.

↳ The *STEP* indicator light illuminates.

↳ The indicator light for the type of cooking used in the currently active program step illuminates.

↳ The left display shows the cooking temperature for the currently active program step.

↳ The right display shows the total cooking time or "--;--L if a later cooking step with core temperature follows.

↳ The right display shows the actual core temperature if the core temperature is selected for the currently active program step.

4.12 Expanded cooking functions

4.12.1 Manual humidification

This function is not programmable.

Requirement Cooking program selected and started

→ Press and hold the *Plus* button.

↳ The centre display shows a slowly increasing bar. The cooking zone humidity level is increased.

4.12.2 Setting the start time delay

If the fan option is selected at the start time delay, the fan switches on in short intervals until the start time is reached.

Requirement Cooking program selected or a manual cooking program set

1. Press the "START STOP" button for 3 seconds.
   ↳ "dLAY" appears on the left display.
   ↳ The right display flashes "00:01".
2. Turn the right knob anti-clockwise or clockwise.
   ↳ The right display shows the selected time.
3. Press the *Fan speed* button.
   ↳ The centre indicator light for the *Fan speed* button illuminates.
4. Press the "START STOP" button.
   ↳ Start-time preselection starts.
   ↳ The indicator light for the "START STOP" button illuminates.
   ↳ The right display shows the remaining time before starting and the colon in the time display flashes.

↳ After the remaining time before starting has expired, the set cooking program starts automatically.

4.12.3 Cancelling the start time delay

→ Press "Start Stopp" button.
   ↳ Start time preselection is cancelled.
   ↳ Cooking zone light lights up.

4.12.4 Starting Ready2Cook

The unit is brought to the correct starting temperature with Ready2Cook.

Requirement Cooking program selected or a manual cooking program created

1. Press *Ready2Cook* button briefly.
   ↳ The temperature of the cooking zone is set to 15% above the set start temperature.
   ↳ The indicator light of the *Ready2Cook* button flashes.
   ↳ Indicator light of the "Start Stopp" button flashes.
   ↳ Left display shows the current cooking zone temperature.
   ↳ Right display shows the start temperature.
   ↳ Signal sounds when the start temperature is reached.
   ↳ Left display shows "rdY".

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2. Open cooking zone door.
   ↳ Signal is switched off.
   ↳ The indicator light of the *Ready2Cook* button goes out.
   ↳ The displays show the current setting values for the selected cooking program.
3. Load the unit.
4. Close cooking zone door.
   ↳ The set cooking program starts automatically.

4.12.5 Cancelling Ready2Cook

→ Briefly press the *Ready2Cook* button.
   ↳ Ready2Cook stops.
   ↳ The indicator light for the *Ready2Cook* button goes out.
   ↳ The set cooking program starts automatically.

4.13 Pausing and finishing use

Switch off the unit during pauses and at end of use.

4.13.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

Pause in operation lasting more than 2 days

Requirement GN Containers, baking trays and Grates removed from the cooking zone

No food in the cooking chamber

1. Operate the hand shower for 1 minute.
2. Run the "Steaming" cooking mode for 7 minutes at . 100 °C.

Production stops of more than 7 days

Requirement GN Containers, baking trays and Grates removed from the cooking zone

No food in the cooking chamber

1. Operate the hand shower for 5 minutes.
2. Run the "Steaming" cooking mode for 1 hour at . 100 °C.

5 Cleaning and caring for the unit

CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION
Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

CAUTION
Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

5.2 Remove rust spots

- Remove fresh rust spots immediately with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

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5.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the door handle, operating elements and control panel

ATTENTION
Risk of property damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the surface with highly abrasive sponges.

Requirements Unit is disconnected

→ Clean the door handle, operating elements and control panel with a damp cloth and commercially available detergent.

5.5 Cleaning the door seal

ATTENTION
Risk of physical damage from improper cleaning

Animal fats in combination with high temperatures can damage the door seal very quickly if it is not maintained properly.

- Clean the door seal regularly.
- Do not use aggressive cleaners.

During automatic cleaning and semi-automatic cleaning, the outside surface of the door seal is not cleaned.

The door seal must be cleaned separately.

If the unit is used primarily for roasting, also clean the door seal during pauses in use.

→ When finished using the unit, clean the door seal with warm water and a commercially available detergent.

5.6 Cleaning the cooking zone door

CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION
Risk of physical damage from improper cleaning of the surface

- Do not use abrasive cleaners or cloths.
- Do not use grill cleaners.

ATTENTION
Risk of property damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the surface with highly abrasive sponges.

→ Remove residual calcium deposits from the glass window with vinegar or citric acid.

5.7 Cleaning the steam outlet

ATTENTION
Risk of physical damage from deposits

- Check the steam outlet and connected piping for deposits.

Use a liquid cleaner containing at most 20% sodium or potassium hydroxide.

Flushing with water is not necessary.

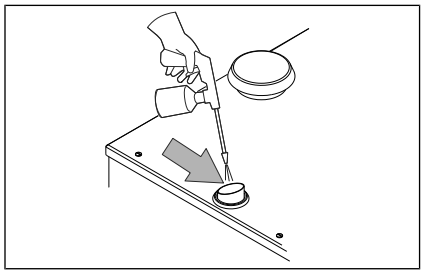

Image: Cleaning the steam outlet

1. Examine the steam outlet and connected piping for deposits.
2. Spray liquid cleaner into the steam outlet.

5.8 Cleaning the condensation hood (optional)

CAUTION
Risk of fire from dirt and grease accumulation

- Clean the hood after use.
- Follow the cleaning instructions.

CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

CAUTION
Risk of injury from sharp edges

- Wear protective gloves.

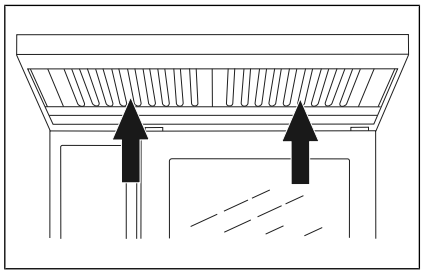

Image: Cleaning the condensation hood

Requirement Unit and hood disconnected from the electric mains
Unit and hood cool

1. Clean the housing daily with warm water and a commercially available cleaner.
2. Push the grease filter upwards.
3. Pull the grease filter on the underside of the hood forward to remove it.
4. Clean the grease filter and hood with a commercially available cleaning agent.
5. Rinse and dry the grease filter, and replace it in the hood.

5.9 Removing calcium deposits from the unit

For manual descaling, fill commercially available descaler into manual spray gun.

Requirement Cooking zone temperature less than 40 °C

Cooking zone cleaned

1. Fold open the air diverter.
2. Spray commercially available descaler into the cooking zone.
3. Allow to act for 30 minutes.
4. Rinse cooking zone thoroughly.
5. Examine the cooking zone for any remaining calcium deposits.
6. If necessary, repeat the decalcification.
7. Open the cooking zone door and leave it open with a slight gap until the unit is used again.

   ↳ This extends the service life of the door seal.

   ↳ No moisture builds up in the cooking zone.

5.10 Cleaning the cooking zone automatically with WaveClean (optional)

CAUTION
Risk of chemical burns

Keep the cooking zone door closed during the cleaning procedure.

CAUTION
Risk of chemical burns

In the case of the 20.15 and 20.21 models, put the preheat bridge on the bottom edge of the cooking zone opening, if there is no tray trolley in the Combisteamer.

The use of unsuitable cleaning agents often causes damage to units. MKN makes great efforts to be able to offer a cleaning agent, which on the one hand achieves an outstanding cleaning performance, but which on the other hand does not attack and damage the convection steamer. We therefore recommend that only our cleaning agent is used. MKN does not assume any responsibility or liability for damage, which is caused by unsuitable cleaning agents. Claims against MKN that are due to this can not be upheld, not even within the scope of the guarantee or warranty.

It is not permitted to cool the temperature sensor down in order to start the cleaning procedure more quickly. The whole cooking zone must be cooled down to 60 °C for effective cleaning.

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Depending on the cleaning level selected, the fan may be idle for up to 60 minutes. This is not a cancellation of the cleaning but part of the cleaning program.

Automatic forced rinse is triggered in the following situations.

- Cleaning is cancelled manually. Cancelling within the first 10 minutes of cleaning does not trigger an automatic forced rinse.
- Cleaning is cancelled automatically in the event of a fault.
- The Combisteamer is switched off and then back on during cleaning. The automatic forced rinse begins when the unit is switched back on.

If the automatic forced rinse is cancelled, it starts again from the beginning.

It is not possible to start a cooking program, before the forced rinse is ended.

5.10.1 Preparing for cleaning

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

Requirement GN containers, baking trays and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
   ↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone in countertop units, and leave only the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

5.10.2 Selecting the cleaning level

If the water pressure falls during cleaning, the cleaning program reverts to maintenance status. When the water pressure is restored again, the cleaning program runs automatically.

Despite different cleaning times, all cleaning levels required the same amount of water.

Tip In the case of automatic cleaning overnight, we recommend the "normal" or "extra" cleaning levels. This ensures that there is sufficient drying.

Requirement Unit switched on

1. Use the *Selection* control knob to select *WaveClean*.
   ↳ Indicator light lights up.
   ↳ The last selected cleaning level flashes in left display.
2. Turn left knob and select a cleaning level.
   ↳ At cleaning level 1 with a cleaning time of about 1 hour, the display shows "CL1".
   ↳ At cleaning level 2 with a cleaning time of about 2 hours, the display shows "CL2".
   ↳ At cleaning level 3 with a cleaning time of about 3 hours, the display shows "CL3".

↳ Left display shows the selected cleaning level.

3. Press "Start Stopp" button.
   ↳ If cooking zone temperature too high, the right display shows "HOt" or if cooking zone temperature too low, the right display shows "--:--".
   ↳ Indicator light on the *Ready2Cook* button flashes.
   ↳ A signal sounds when the cleaning temperature is reached.
   ↳ Middle display shows cleaning level.
   ↳ Right display shows "CAr".

5.10.3 Inserting the cleaning cartridge

Use only cleaning cartridges with an undamaged wax seal.

If the wax seal is damaged, the cleaner can enter the cleaning circuit prematurely or not dissolve completely, so that complete cleaning is no longer assured.

Insert the cleaning cartridges only when requested to do so.

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Never operate the unit in the automatic cleaning mode without a cleaning cartridge.

If there is a high level of contamination, select the "CL3" cleaning level and use 2 cleaning cartridges.

The cartridge holders are located on the air diverter, tray trolley and preheat bridge.

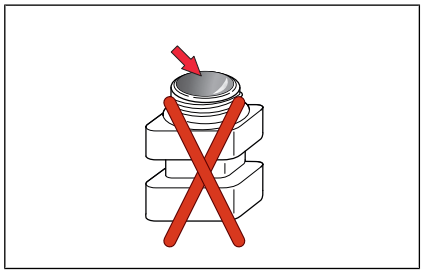

Image: Wax seal on the cleaning cartridge damaged

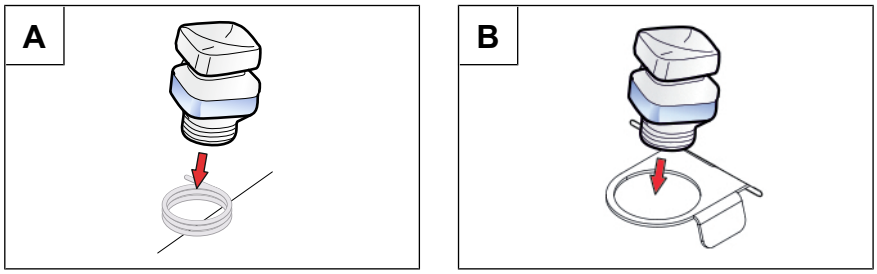

Image: A: Inserting the cartridge into the spring holder; B: Inserting the cartridge into the holder

Requirements Cleaning cartridges sealed and undamaged

1. Open the cooking zone door.
2. Open the lid of the cartridge.
3. Insert the cartridge into the holder on the air diverter or into the holder on the tray trolley.
4. Close the cooking zone door.
   ↳ The centre display shows the selected cleaning level.
   ↳ "CAr" appears on the right display.

5.10.4 Starting automatic cleaning

Requirement Water connection open
Unit switched on
Cooking zone temperature at 60 °C

→ Press "Start Stopp" button.
   ↳ Indicator lamp of the button flashes.
   ↳ Middle display shows the selected cleaning level.
   ↳ Right display shows the remaining time.

5.10.5 Cancelling automatic cleaning

→ Press "Start Stopp" button.

↳ Cleaning program cancelled.

↳ Left display shows "End".

↳ Middle display shows the selected cleaning level.

↳ "CAr" flashes in right display.

↳ Automatic cleaning cancelled.

On cancellation, automatic rinsing of the cooking zone is initiated.

5.10.6 Ending automatic cleaning

CAUTION
Risk of chemical burns

Droplet quantities can contain caustic constituents, so suitable protective measures must be taken.

Requirement Automatic rinsing has stopped after the cleaning program was cancelled or the cleaning time has elapsed

1. Open cooking zone door.
2. Remove the empty cleaning cartridge.
3. Use the hand shower to thoroughly rinse out any remaining cleaner or rinsing agent.
4. Close cooking zone door.

   ↳ After the cooking zone door is closed, the cleaning program is completed.
5. Empty any droplets of the cleaning water from the collection container of the tray trolley and flush it afterwards with a soft water jet.
6. Flush away any droplets of cleaning water on the floor in front of the unit with a soft water jet.
7. Leave the cooking zone door open with a slight gap until the unit is to be used again.

   ↳ This extends the service life of the door seal.

   ↳ No moisture builds up in the cooking zone.

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5.11 Cleaning the cooking zone semi-automatically

5.11.1 Preparing the cooking zone

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

Requirement GN containers, baking trays and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
   ↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone in countertop units, and leave only the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

5.11.2 Starting the cleaning program

CAUTION
Dangerous situation

Failure to observe precautions can result in slight to moderately severe injuries.

- Wear protective clothing.
- Wear breathing protection.

ATTENTION
Risk of physical damage from exceeding the recommended acting time of the cleaner

- Do not allow the cleaner to act longer than specified by the program.

Requirement Unit switched on

1. Use *Selection* control knob to select *HandClean* or *WaveClean*.
2. The last selected cleaning program flashes in left display.
3. Set display to CLE using left knob.
   ↳ Indicator light lights up.
   ↳ "CLE" flashes in middle display.
4. Press "Start Stopp" button.
   ↳ Cleaning program starts. The cooking zone is heated or cooled.
   ↳ Right display shows "HOt" when cooling down or right display shows "--:--" when heating up.
   ↳ Until the cooking zone temperature is reached.

5. The soaking process starts automatically.
   ↳ Right display shows the remaining soaking time.
6. Soaking time expired.
   ↳ "SPr" flashes in right display.
   ↳ Left display shows "CLE".
7. Wear protective clothing, safety glasses and protective gloves.
8. Open cooking zone door.
9. Spray cooking zone, heating register and fan wheel with cleaning agent.
10. Close cooking zone door.
11. Acting time starts automatically.
    ↳ Right display shows the remaining acting time.
    ↳ Indicator light of the "Start Stopp" button flashes.
12. Acting time expired.
13. Cleaning time starts automatically.
    ↳ Right display shows the remaining cleaning time.
    ↳ Cleaning time has expired.
    ↳ Right display shows "SHO".
14. Press "Start Stopp" button.
    ↳ Rinse cooking zone thoroughly.
15. Press "Start Stopp" button.
    ↳ Cleaning finished.

5.11.3 Drying the cooking zone

Requirement Cooking his own door closed

1. The drying process starts automatically.
   ↳ The indicator light over the *Convection* symbol illuminates.
   ↳ The right display shows the remaining time.

The cooking zone is heated.

2. After the end of the drying process, a signal sounds.
   ↳ "End" appears on the right display.
3. Open the cooking zone door and leave it ajar until the unit is used again.
   ↳ This extends the service life of the door seal.
   ↳ No moisture builds up in the cooking zone.

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5.12 Swinging the air diverter open and closed

CAUTION
Pinch hazard from rotating fan

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
- Do not operate the unit without the air diverter.

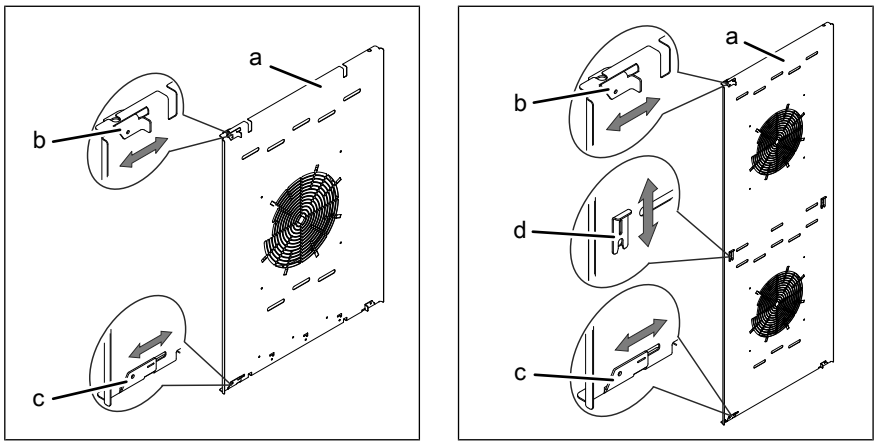

Image: Air diverter fasteners on countertop and floor-standing units

a Air diverter
b Upper fastener
c Lower fastener
d Centre fastener

Swinging the air diverter open

Requirements Unit switched off

1. Remove the left support rack; present only in size 6 and size 10.
2. Release the top fastener.
3. Release the bottom fastener.
4. Loosen the centre fastener; present only in size 20.
5. Swing the air diverter towards the rear wall.

Swinging the air diverter back

1. Swing the air diverter back towards the side wall.
2. Close the top fastener.
3. Close the bottom fastener.
4. Close the centre fastener; present only in size 20.
5. Check the fasteners.
6. Insert the left support rack; present only in size 6 and size 10.

5.13 Inspecting the unit

5.13.1 Performing a visual inspection

ATTENTION
Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Have inspections performed by a capable user.
- In the event of damage or signs of wear, contact customer service immediately and stop using the unit.

Requirement Unit disconnected from power

Unit empty and cleaned

Cooking zone door opened completely

→ Inspect housing, cooking zone door and cooking zone yearly for deformation and damage.

↳ Visual inspection has been performed.

6 Transporting the unit

WARNING
Danger of tipping of the unit due to damaged castors

If the casters are damaged, the unit may tip over and seriously injure you.

- Do not move the unit with the parking brakes tightened.
- Do not turn the castors with the parking brake applied.
- Do not kick against castors with the parking brake applied.
- Release the parking brake on the castors before moving the unit.
- Release the parking brake on the castors before moving the castors.

WARNING
Danger of the unit tipping over on castors

If the unit is tilted on castors, it may tip over and seriously injure you.

- Do not tip the unit on castors.

CAUTION
Danger of the unit tipping over during transport

When transporting the unit over inclined surfaces, thresholds or with the parking brake applied, the unit may tip over and injure you.

- Release the parking brake on the castors before transport.
- Move the device carefully on sloping surfaces or over thresholds.
- Set the parking brake of the castors again after transport.

Requirement GN Containers, baking trays and Grates removed from the cooking zone

Unit switched off

1. Disconnect the electrical connection cable.
2. Disconnect the water supply line.
3. Disconnect waste water connection.
4. Release the parking brakes.
5. Move the unit to another location.
6. Lock the parking brakes again.

7 Troubleshooting

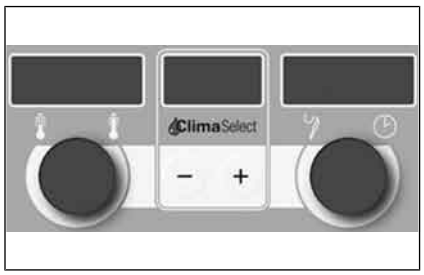

Image: Left, centre and right displays

If an error occurs during operation, the error group and the error number within the group are displayed.

- The left display shows the error group.
- The right display flashes the error number.

For a remedy, give customer service the error group and error number displayed.

7.1 Emergency mode

Emergency programs handle the limited further operation of the appliance until servicing. Deviating cooking results and temperature deviations are possible.

In order to allows limited use in case of error, the unit has several different emergency programs. Emergency operation is activated automatically and displayed. After elimination of the error indicated, the controls switch back into normal operation automatically. A reset is not necessary.

7.2 Causes of errors and remedies

Fault group	Fault no.	Failure	Possible causes	Remedy
04	04	No water	• Water valve closed • Unit is defective	• Open the water valve • Contact Customer service
07	10	Cooking zone sensor is defective	• Sensor failure	• The core temperature sensor is used as a substitute sensor • Do not insert the core temperature sensor into the food to be cooked • The core temperature sensor must remain in the cooking zone • Contact Customer service

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Fault group	Fault no.	Failure	Possible causes	Remedy
07	11	Top cooking zone sensor is defective	• Sensor failure	• The second cooking zone sensor is used as a substitute sensor • Contact Customer service
07	12	Bottom cooking zone sensor is defective	• Sensor failure	
07	13	Emergency mode due to defective top cooking zone sensor	• Sensor failure	
07	14	Emergency mode due to defective bottom cooking zone sensor	• Sensor failure	
07	16	Vapour sensor defective	• Sensor failure	• Contact Customer service
07	17	Humidity sensor defective	• Sensor failure	
07	18	Excess temperature in the cooking zone		• Contact Customer service
07	40	Internal core temperature sensor is defective	• Sensor failure	• Contact Customer service
07	41	External core temperature sensor is defective	• Sensor failure	• Switches over to internal 4-point core temperature sensor • Contact Customer service
07	42	Internal core temperature sensor is defective	• Sensor failure	• Switches over to external 4-point core temperature sensor • Contact Customer service
07	43	Sous-vide core temperature sensor is defective	• Sensor failure	• Switches over to internal core temperature sensor • Contact Customer service
07	60	Fan fault or temperature limiter is triggered		• Contact Customer service
07	61	Fault on the top fan or temperature limiter is triggered		• Contact Customer service
07	62	Fault on the bottom fan or temperature limiter is triggered		• Contact Customer service
07	70	Water pressure too low	• Water valve closed • Too many water consumers opened at the same time	• Open the water valve • Close the other water consumers • Contact Customer service
07	72	Water pressure fault with WaveClean	• Water pressure too low	• If there is the correct water pressure, WaveClean starts automatically

7.3 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7.4 Determining software version

Requirements The unit is on

1. Turn the *Select* knob to the *Settings* symbol.
   ↳ The indicator light illuminates.
   ↳ The left display shows "PASS".
   ↳ The right display flashes "- - - -".
2. Press the *Fan speed* button for 5 seconds.
   ↳ The left display and right display show the current software version.

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8 Carrying out maintenance

The manufacturer recommends professional maintenance of the unit by trained technical personnel at maintenance intervals of 12 months. With heavier use, a maintenance interval of 6 months is recommended.

9 Dispose of unit in an environmentally responsible manner

The unit has been designed to provide a lifetime of 10 years with average use.

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **e**lektro-**a**ltgeräte **r**egister foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

Residues from cooking Residues from cooking and food must be collected in suitable containers and disposed of in accordance with the regionally applicable regulations.

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10 Manufacturer's declaration

EC Declaration of Conformity

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
FlexiCombi electric combisteamer

Type number				
MagicPilot	FKECOD115TXXXX	FKECOD121TXXXX	FKECOD215TXXXX	FKECOD221TXXXX
	FKECOD615TXXXX	FKECOD621TXXXX		
	DKECOD115TXXXX	DKECOD121TXXXX	DKECOD615TXXXX	DKECOD621TXXXX
Classic	FKECOD115CXXXX,	FKECOD121CXXXX	FKECOD215CXXXX	FKECOD221CXXXX
	FKECOD615CXXXX	FKECOD621CXXXX		
				X: Equipment feature

complies with all relevant provisions of the following Directives and Regulations. Furthermore, this declaration does not contain any assurance of characteristics or properties.

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2006
EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15:2012
EN 60335-2-42:2003 + A1:2008

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Translation from the original document • 10013864-0KODE-E

Wolfenbüttel, 21/09/2022

ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

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ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm,Chief Technical Officer (address as manufacturer)

UK NI

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Classic	FKECOD115CXXXX,	FKECOD121CXXXX	FKECOD215CXXXX	FKECOD221CXXXX
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ppa. Peter Helm

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)


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