

GENIUS MT

SIZES: 6-11, 10-11, 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 care 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.
	Action with one step or with several steps whose sequence is not relevant.

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.  Action to prevent the hazard.
	WARNING! Type and source of hazard Consequence: Failure to observe will lead to serious injuries.  Action to prevent the hazard.
	CAUTION! Type and source of hazard Consequence: Failure to observe will lead to minor injuries.  Action to prevent the hazard.
	NOTE Type and source of hazard Consequence: Failure to observe will lead to material damage.  Action 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® programme 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
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 convection and hot steam!

Convection 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 **Fehler! Verweisquelle konnte nicht gefunden werden.**)

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 programme:

- ▶ Keep the cooking chamber door closed at all times whilst the autoclean® cleaning programme 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 hand shower.



CAUTION!

Material damage due to improper cleaning!

- ▶ Do not clean the housing with the hand shower, a water jet, steam cleaner or a high-pressure cleaner.
- ▶ Only use the stipulated cleaner and rinsing agent (see section **Fehler! Verweisquelle konnte nicht gefunden werden.**).
- ▶ 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 **Fehler! Verweisquelle konnte nicht gefunden werden.**).

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 **Fehler! Verweisquelle konnte nicht gefunden werden.**).
- ▶ 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 Characteristic - GENIUS ^{MT} and GENIUS ^{MT} BACKMASTER Edition

GENIUS ^{MT} bzw. 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 humidification 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 features and special programmes:

- Steaming
- Combi-cooking
- Convection
- Baking

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



INFORMATION - GENIUS ^{MT} Backmaster Edition:

The user and operating instructions for user support, settings and running operation can be found in Section 7 Manual cooking / Manual baking, and instructions on the topic of multiple selection for parallel operation can be found in Section 12 Multi cooking PRO/Multi baking PRO.

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 Combisteam

In Combisteam 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 features

3.3.1 Preheat/cool down

The additional preheat/cool down 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 PRO / Multi Baking PRO

The additional function Multi Cooking PRO (GENIUS ^{MT}) and Multi Baking PRO (GENIUS ^{MT} Backmaster Edition) allows for multiple selection for parallel operation, with automatic definition of suitable programmes for intelligent time management.

Possible for all cooking/baking programmes with one programme 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, combisteam 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 enter a time at which the cooking programme 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 programme. This way, only a few vapours escape when opening the cooking chamber door. This function provided protection from burns.

Available in all operating modes.

3.3.7 Σ½ – half-loaded

The additional Σ½ function is used to operate the device at reduced and adjusted power. This function is used when the cooking chamber is not full.

Available in all operating modes.

3.4 Special programmes



INFORMATION:

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

Special programmes are called up by touching field () on the home screen.

3.4.1 Low temperature cooking

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

3.4.2 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.

3.4.3 Regenerating

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 programme and the cleaning programme 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, via LAN or via WiFi (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 programmes, 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 DATA 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 programmes
- Protocols (HACCP, fault lists, log files)
- Images
- Sounds

3.6.2 USB to device DATA transfer

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

- Cooking/baking programmes
- Images
- Sounds

4 Appliance structure and operation

4.1 Appliance general structure

4.1.1 Device overview, table-top devices

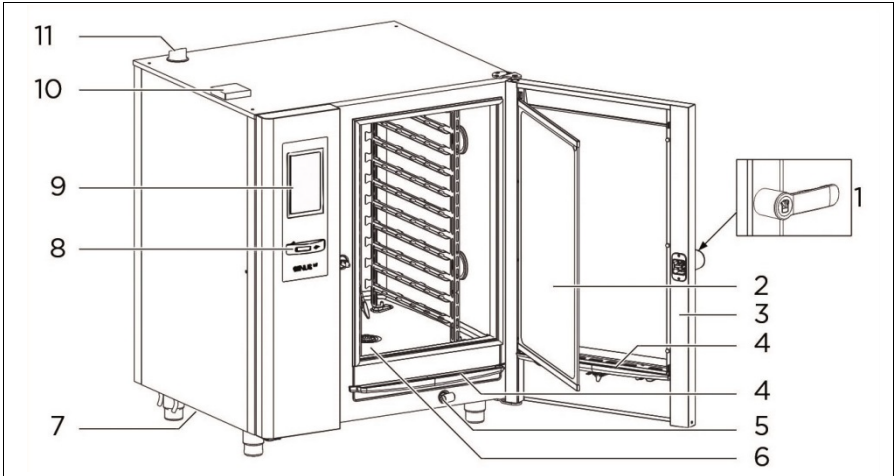


Fig. 2: Device overview: Table-top device, electric, right-hinged door

- 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 Hand shower
- 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

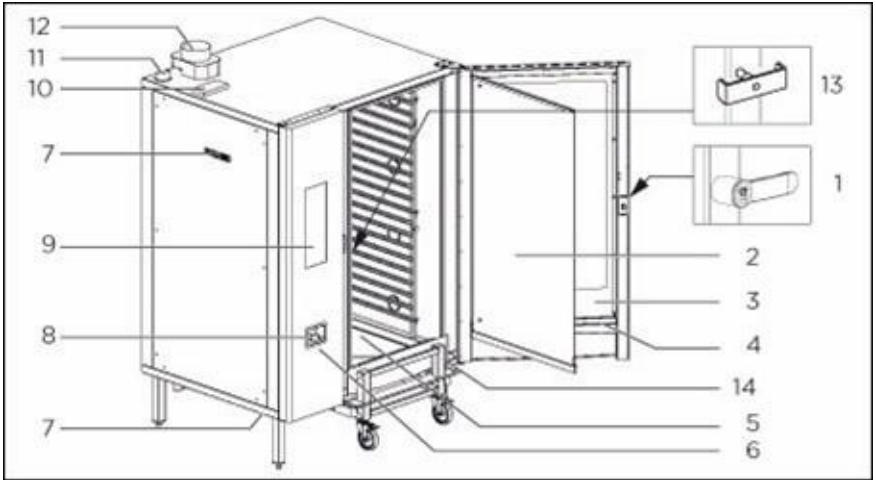
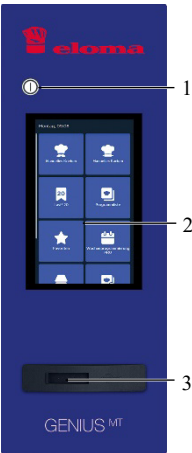


Fig. 3: Device overview: Standalone device, gas, right-hinged door

- 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 Hand shower
- 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 Structure operation



- 1 ON/OFF key
 - See Sections 4.5 and 4.6
- 2 Touchscreen (appliance display in standby)
GENIUS^{MT} display
 - Manual cooking, Manual baking, Last^R 20, Programme list, Favourites, Special programmes, Weekly programming PRO, Multi Cooking/Baking PRO, Cleaning and care, Settings and service.
 - Backmaster Edition display
 - Manual baking, Last^R 20, Programme list, Favourites, Special programmes, Weekly programming PRO, Multi Baking PRO, Cleaning and care, Settings and service.
- 3 USB port with cover
 - Data exchange between other devices or PC via USB sticks (software updates, programmes, images, sounds, protocols, etc.)

Fig. 4: Operating panel

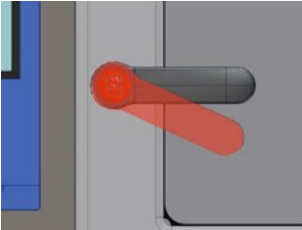
4.3 Opening and closing the door



INFORMATION:

- ▶ Before starting work it is imperative that you familiarise yourself with section "Safety".
- ▶ Secure the appliance to prevent it from slipping or toppling over.

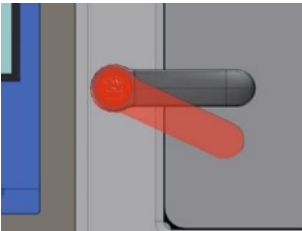
4.3.1 Opening a door with quick release lock



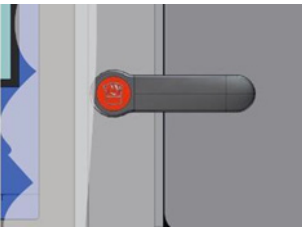
- ▶ Wait approximately 3 seconds after the programme or cleaning ends.
- ▶ Push the door handle down.
- ▶ Allow steam to escape.
- ▶ Open the door completely.

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

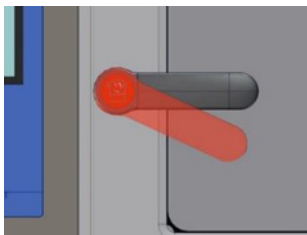
4.3.2 Opening a door with safety door lock (optional)



- ▶ 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. 6: Opening the door with a dual-stage door mechanism

4.3.3 Electric door latch for automatic door opening (optional)



INFORMATION:

Depending on the parameter settings, the door opens automatically at the end of the respective cooking/baking programme - a feature which could be advantageous in chain stores. Earlier opening is possible at any time using the door handle.

4.3.4 Closing the door

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

4.4 Loading and emptying the device

NOTICE!

- ▶ Before starting work, always read the “Safety” section and the special instructions 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.

4.4.1 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.

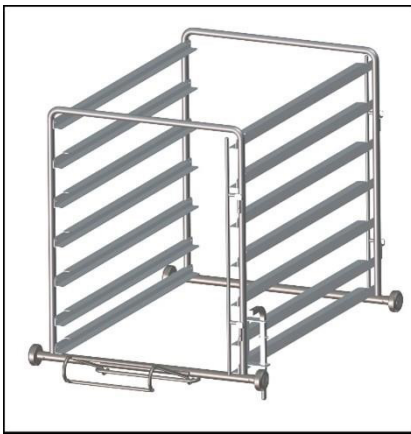


Fig. 7: Trolley/mobile plate rack without containers

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.

APPLIANCE STRUCTURE AND OPERATION

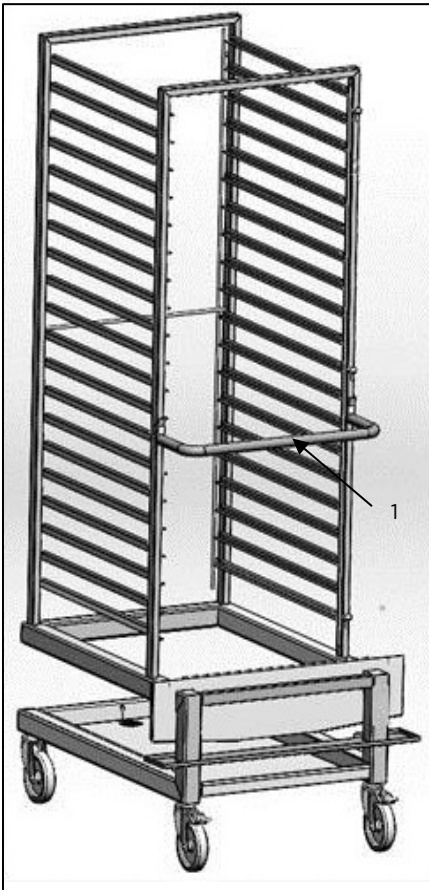
1. Position the transportation trolley as near as possible to the table-top device.
2. Apply the brake on the castors of the transportation trolley.
3. Push the tray trolley/mobile plate rack through the insertion frame and onto the transportation trolley.
4. Secure the tray trolley/mobile plate rack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

4.4.2 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. 8: 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)
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.

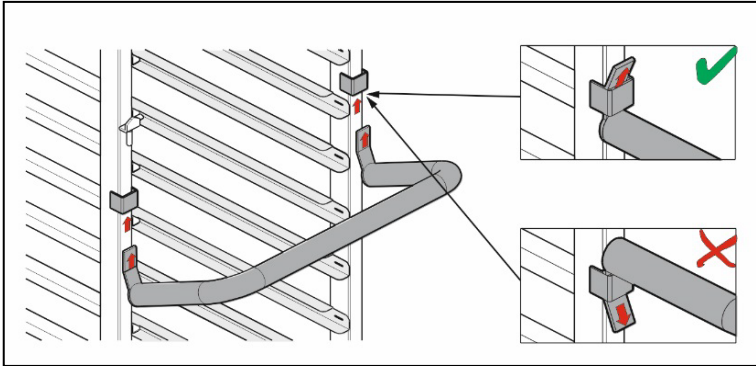


Fig. 9: *Fitting the handle on the tray trolley*

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

4.5 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.

4.5.1 Switching on the device for short breaks in operation (standby)

- ▶ Press on the screen.
 - The start setting is displayed.
 - The device is ready for operation.

4.5.2 Switching on the device for long breaks in operation (idle mode)

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

4.6 Switching off the device

4.6.1 Switching off the device for short breaks in operation (STANDBY)

- ▶ Touch and hold the header/top edge of the display
 - The display is extinguished.
- ▶ Open/close the cooking chamber door to the pre-latched position.



INFORMATION:

The device will automatically go into standby if not used for 15 minutes as a factory setting.

This duration can be modified by qualified personnel.

4.6.2 Switching off the device for longer breaks in operation (idle mode)

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

4.7 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 programme) are displayed.



INFORMATION:

Power failure during the autoclean® programme:

Only safety rinsing can be started; no other function is available.



Fig. 10: Screen after unexpected deactivation (e.g. power failure)

4.8 Using device components

4.8.1 Hand shower



WARNING!

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

Skin burns and eye injuries.

Deformation of the cooking chamber

- ▶ Before using the hand shower in the cooking chamber, it is essential to cool it down to below 80 °C/176 °F.



INFORMATION:

The hand shower may only be used to clean the cooking chamber, not for cooling.

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

4.8.2 External temperature probe (optional)



INFORMATION:

Two probe variants are available:

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

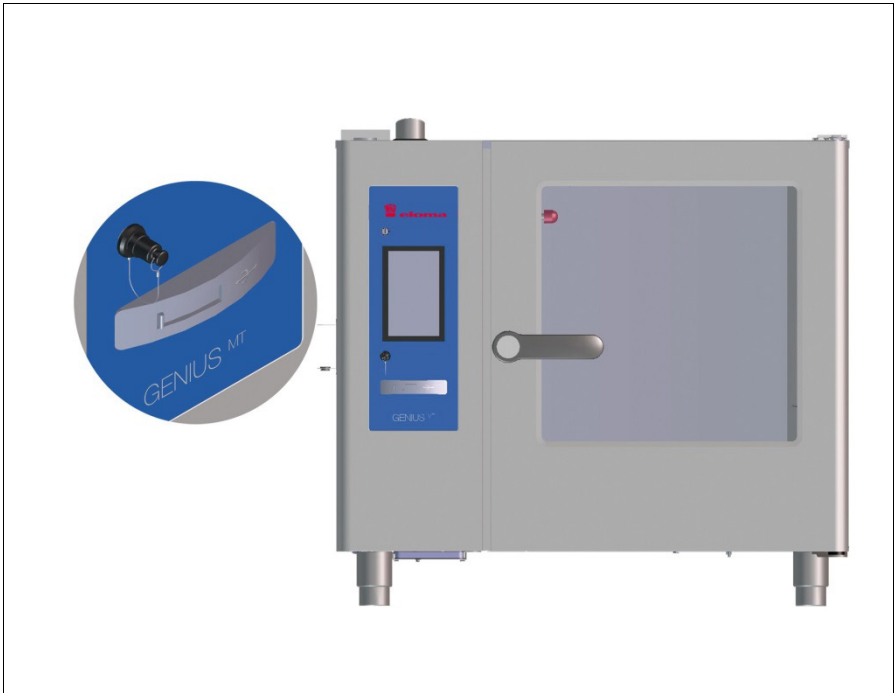


Fig. 11: Connection socket for external core temperature probe and sous vide probe



Fig. 12: 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.



INFORMATION:

- Clean the temperature probe before use.
- Remove the temperature probe with protective gloves before removing the cooked product.
- Hang the temperature probe in its designated position after use.

NOTICE!

Adaptive core temperature probe - for last programme step or single step programme!

- ▶ The core temperature probe can be plugged into the next product and the core temperature sensor feature will continue to be on.
- ▶ No repeated starting/no need to re-enter the entire programme.
- ▶ Cooking with the core temperature probe will only be stopped when Stop is selected.

5 Startup



INFORMATION:

- The following settings are queried at the initial startup.
- Startup can be performed again at any time via General Settings in the *Settings and Service* screen. Changes/additions can be made also via *Settings/Service* at a later time.

Symbol	Designation/function
➔	Field Next ▶ Switch to the following screen.
📄	Field Programme list ▶ Select programme list.
🗑️	Field USB ▶ Transfer data from USB to appliance/from appliance to USB.
🔒	Field Password ▶ Enter password.
✓	Field Bestätigen (Confirm) ▶ Confirm selection/entry, entries and changes are accepted.
✗	Field Schließen (Close) ▶ Close selection/entry, entries and changes are not accepted.

Tab. 6: Symbols used during startup

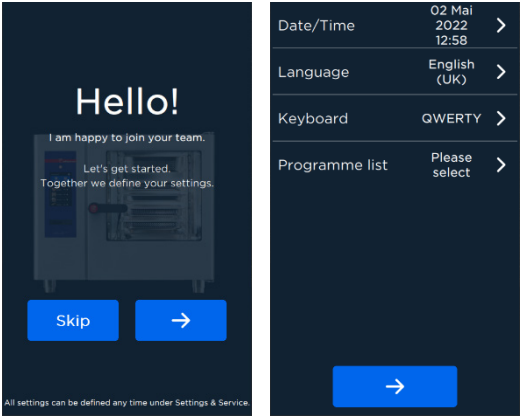


Fig. 13: Willkommen (Welcome) and Allgemeine Einstellungen (General Settings) screens at StartUp

The following general settings can be made before starting the appliance for the first time:

- Date and time
- Language and keyboard
- Selecting the programme list
- Display mode of the screen
- Selecting the stand-by image
- Password management

5.1 Setting the date and time

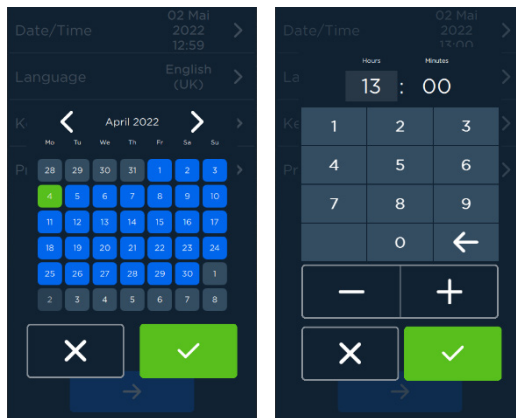


Fig. 14: *Date and time Einstellung/Bestätigung (setting/confirmation) screens*

Working steps

1. Open the **Date/Time** field in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
The *Datum-Einstellung (Date setting)* screen appears.
2. Select month/year with the left/right arrow keys (< >).
3. Select day (current day is highlighted in green).
4. Confirm/cancel with (✓) / (✗).
The *Einstellen Uhrzeit (time setting)* screen is displayed.
5. Set the hours and minutes using the number field or the (+) / (-) keys.
6. Confirm/cancel with (✓) / (✗).
The *Allgemeine Einstellungen (general settings)* screen is displayed.

5.2 Setting language and keyboard

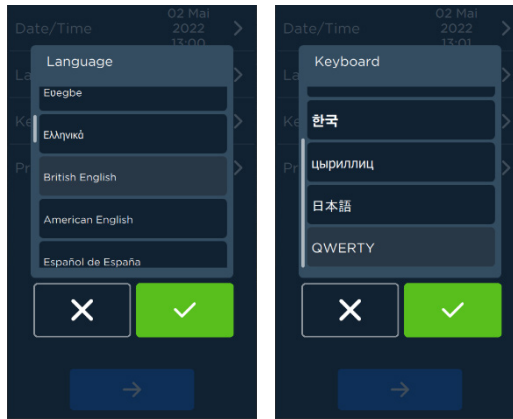


Fig. 15: Language and keyboard Einstellung/Bestätigung (Setting/confirming) screens

Working steps

1. Open the **Language** field in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
The *Einstellen von Sprache (Language setting)* screen is displayed.
2. Select a language in the scroll field.
3. Confirm/cancel with (✓) / (✗).
The *Allgemeine Einstellungen (general settings)* screen is displayed.
4. Open the **keyboard** field in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
5. Select a keyboard in the scroll field.
6. Confirm/cancel with (✓) / (✗).
The *Allgemeine Einstellungen (general settings)* screen is displayed.

5.3 Select/load programme list

5.3.1 Setting a stored programme list

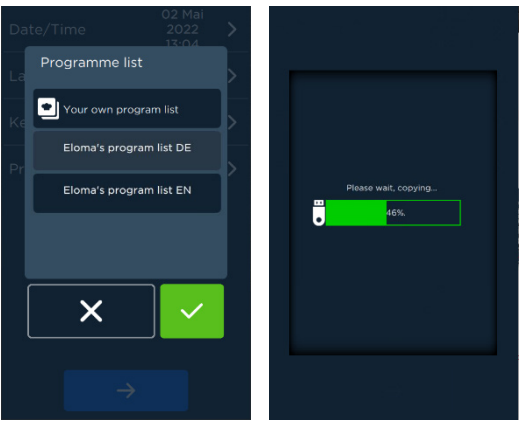


Fig. 16: Sequence for setting a programme list stored in the appliance

Working steps

- 1. Open the **Programme List** field in the *Einstellen/Laden von Programmlisten* (Setting/loading programme lists) screen with (>).
The *Einstellen/Laden von Programmlisten* (Setting/loading programme lists) screen is displayed.
- 2. Select the (Existing) **programme list** field in the scroll field.
- 3. Confirm/cancel with (✓) / (✗).
The *Allgemeine Einstellungen* (general settings) screen is displayed.

5.3.2 Loading your own programme lists

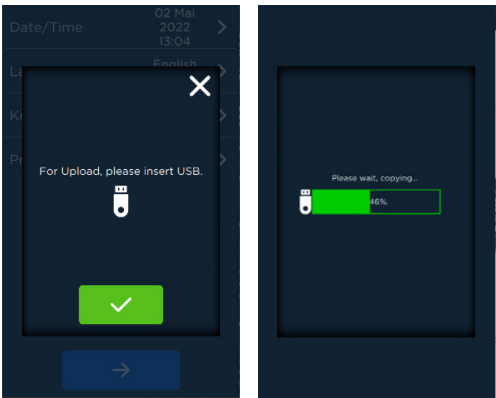


Fig. 17: Screens Upload eigener Programmlisten (Uploading custom programme lists) via USB stick

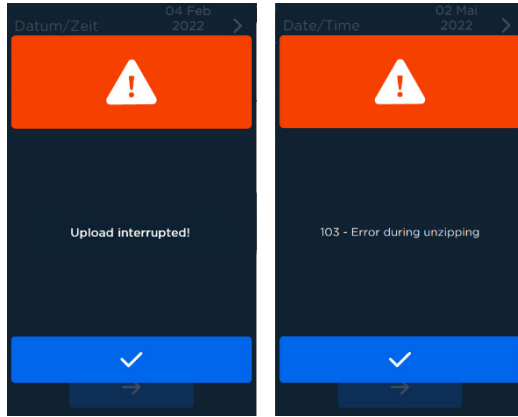


Fig. 18: Screens Upload-Abbruch (Exit Upload) (error)

Working steps

1. Open the **Programme List** field in the *Einstellen/Laden von Programmlisten* (Setting/loading programme lists) screen with (>).
The *Einstellen/Laden von Programmlisten* (Setting/loading programme lists) screen is displayed.
2. Select a **Custom programme list** field in the scroll field.
3. Confirm with (✓).
The prompt to plug in a USB stick appears.
4. Plug in the USB stick and confirm with (✓).
The *Upload-Fortschritt* (Upload Progress) screen is displayed.



INFORMATION:

If the upload was not completed, an error message "Upload failed" will appear.

The *Allgemeine Einstellungen* (General Settings) screen is displayed after successful upload.

5.4 Stand-by Image/Time and Display Mode

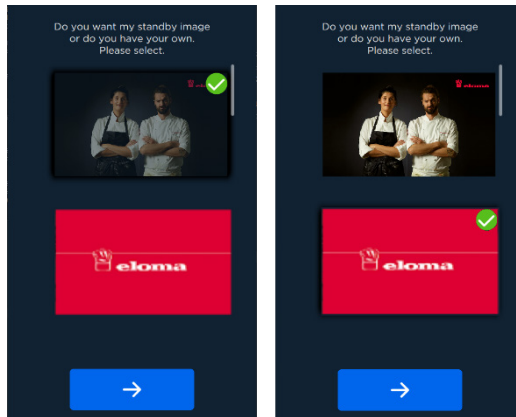


Fig. 19: Setting the Stand-by Bild (Stand-by Image) screens

5.4.1 Settings sequence



INFORMATION:

- A preset stand-by image is set at the factory.
- It is also possible to set and upload your own stand-by image via USB stick (FAT32). For an automatic upload to take place, this image file must be a JPG or PNG file stored in the Stand-by Image folder on the USB stick named "standby.png" or "standby.jpg"!
- The stand-by images must comply with the pixel format 480x800px.

Working steps

Using a (pre-installed) stand-by image

1. Open the **Stand-by Bild (Stand-by Image)** field in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
A screen with a (pre-installed) selection of standby images appears.
2. Highlight the stand-by image.
3. Confirm/cancel with (✓) / (✗).
The *Allgemeine Einstellungen (General Settings)* screen appears.

Using your own standby image

1. Open the **Stand-by Bild (Stand-by Image)** field in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
A screen with a (pre-installed) selection of standby images appears.
2. Scroll to the USB stick shown and highlight it.
The prompt to plug in a USB stick appears.
3. Plug in the USB stick and confirm with (✓).
The *Upload-Fortschritt (Upload Progress)* screen is displayed.



INFORMATION:
If the upload was not completed, an error message “Upload failed” will appear.

4. Use the confirmation field **Continue**, to switch to the display duration stand-by image.
The standby image is displayed.

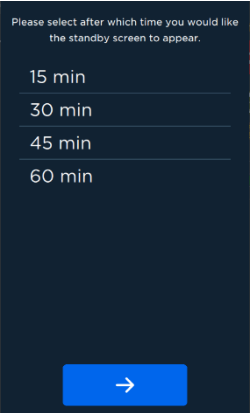


Fig. 20: Setting the time for a standby image to be displayed



INFORMATION:
The following selection options are available:

- 15 min, 30 min, 45 min and 60 min

5. Select the desired time field.
The line is displayed in blue.
6. Confirm with **Continue** in the Startup screen.
The *Auswahl Startbildschirm (Start screen selection)* screen appears.

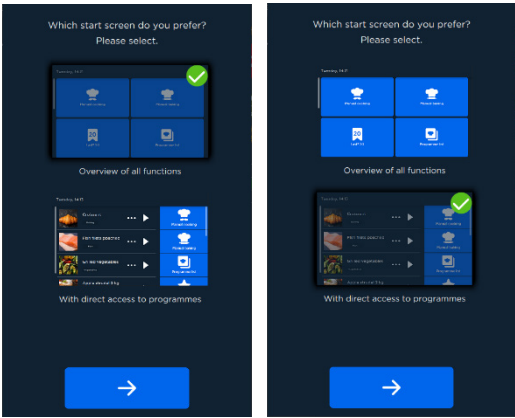


Fig. 21: Selecting and setting the home screen



INFORMATION:

The home screen can be displayed in two ways:

- Home screen with overview of all functions
- Home screen with direct programme access

7. Select the desired start setting.
8. Confirm with **Continue** in the Startup screen.
The *Auswahl Vorgabe* (Default selection) or *Individuelle Passworteinstellungen* (Custom Password Settings) screen appears.

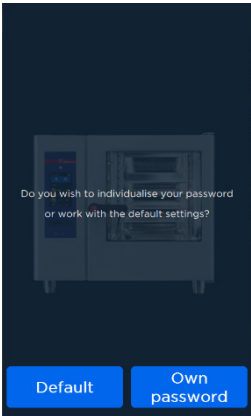


Fig. 22: *Screen Auswahl Vorgabe* (Default selection) or *Individuelle Passworteinstellungen* (Custom Password Settings)



INFORMATION:

Defaults can be accepted (**Standard**) or new passwords can be edited for the following access levels:

- Password to access the appliance
- User password for appliance settings
- Manager password for operation and safety settings

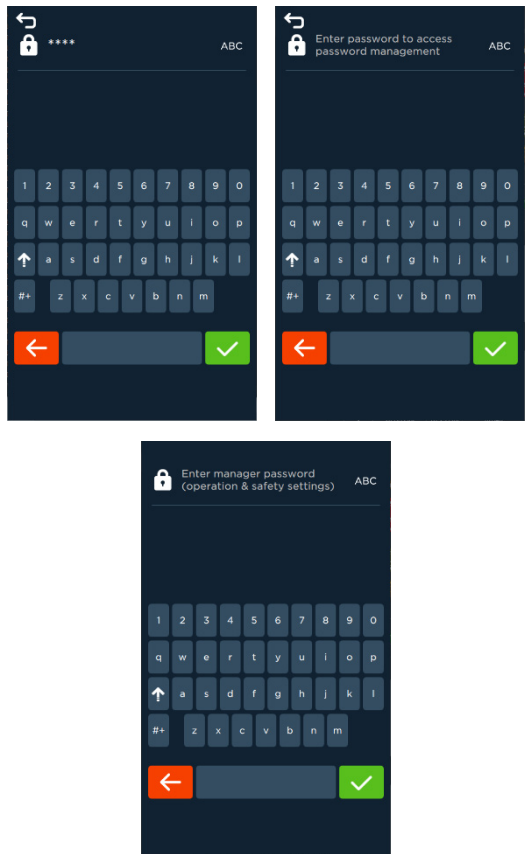


Fig. 23: Changing passwords for different access levels

9. Confirm the **Standard** field if default passwords are to be used OR **define your own passwords**, then enter new passwords for the different access levels.
The screen for entering the password for the desired level appears.
10. Enter passwords for different access levels.

11. After confirming with field **Standard** or **Ende der Passwortauswahl (End of password selection)**, the *Auswahl Anzeigemodus (Display mode selection)* screen will be greyed out/enabled.

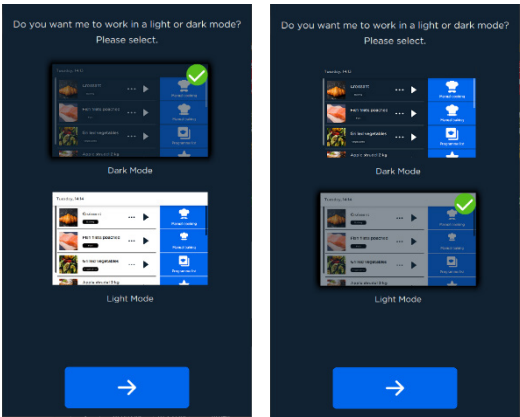


Fig. 24: Screen Display mode selection greyed out/enabled

12. Select a greyed out/enabled display mode and confirm with **Continue**. The *Anzeige Setup-Ende (Setup end display)* is shown.

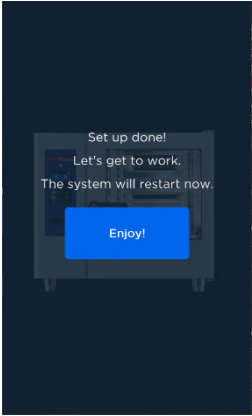


Fig. 25: Screen Anzeige Setup-Ende (Setup end display)

13. After confirmation, the system is restarted.

5.5 Starting up via General Settings

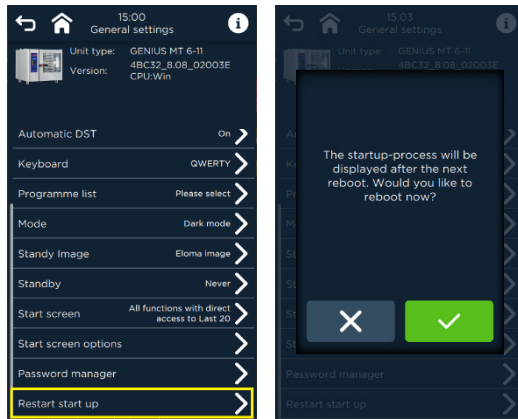


Fig. 26: Screens for performing a restart

Working steps

1. Go to the **Einstellungen und Service (Settings and Service)** screen.
The *Einstellungen und Service (Settings and Service)* screen appears.
2. Select the **Settings and Service** line.
The screen for entering the password appears.
3. Enter password.
Full access to Settings and service is displayed.
4. Select the **General settings** line.
The *Allgemeine Einstellungen (General Settings)* screen appears.
5. Scroll to the Restart Startup field and select.
The screen with the control question appears.
6. Confirm/close with (✓) / (X).
7. If confirmed, startup will be performed again after the next appliance start.

6 Start screen



INFORMATION:
The home screen for direct programme access can be set during startup or later in Einstellung/Service (Settings/Service).

6.1 Home screen with overview of all functions

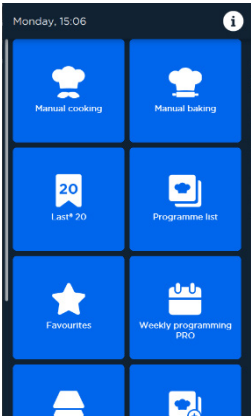


Fig. 27: Start screen with scrollbar



- INFORMATION:
- The appliance is operated and controlled via a touch screen by touching the input and confirmation fields.
 - The arrangement/positioning of icons on the home screen can be easily changed by clicking and dragging the icons.

Symbol	Designation/function
	Field Manual cooking ▶ Switch to the <i>Manuelles Kochen (Manual cooking)</i> home screen.
	Field Manual baking ▶ Switch to the <i>Manuelles Backen (Manual baking)</i> home screen.
	Field Last* 20 ▶ Display the list of the last 20 cooking and/or baking programmes called up.

Symbol	Designation/function
	Field Programme list ▶ Switch to the list display of all programmes in alphabetical order.
	Field Favourites ▶ Switch to the list display of all favourites in alphabetical order.
	Field Wochenprogrammierung PRO (Weekly programming PRO) ▶ Switch to the Weekly programming PRO start screen.
	Field Multi Baking PRO ▶ Switch to the Multi Cooking PRO / Multi Baking PRO home screen.
	Field Special programmes ▶ Switch to the Sonderprogramme (Special Programmes) home screen.
	Field Cleaning & Care ▶ Switch to the Reinigung & Pflege (Cleaning & Care) home screen.
	Field Settings and Service ▶ To switch to the Einstellungen und Service (Settings and Service) home screen.
	Information (on all screens) ▶ A description of the icons appears on all screens.
	Notes & Errors (on all screens only in case of errors, malfunctions or notes) ▶ Switch to the specific error code by touching it.

Tab. 7: Elements of the start screen

6.2 Home screen with direct access to the programmes

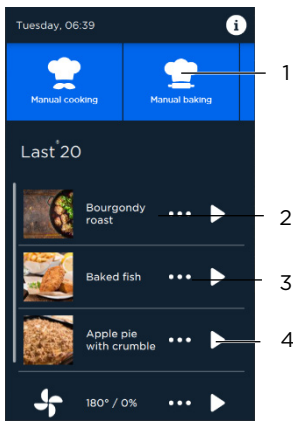


Fig. 28: Home screen for direct programme access

Item	Symbol	Comment
1		Home screen toolbar Start functions by scrolling and selecting them.
2		Programme name with product image
3	...   	Field Zusatzfunktionen (Additional features) By selecting it, the operator opens another screen with various options. - Field Ändern (Change) - Field Display/Change Programme Details - Field Schließen (Close)
4		Field Start Programme is started.

Tab. 8: Elements on the home screen with direct access to the programmes

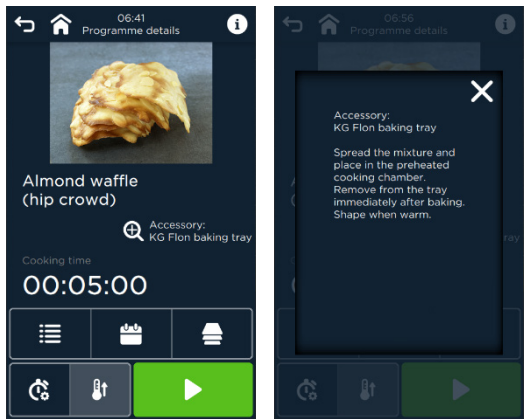


Fig. 29: Screen Programmdetails (Programme details) und programme information



INFORMATION:
Last*20, programme list or favourites can be set to be directly displayed in Settings and service.

NOTICE!

- ▶ Touch the desired function field on the touch screen to continue.

7 Manual cooking / Manual baking

Selecting the operating mode



INFORMATION:

By selecting the **Manuelles Kochen (Manual Cooking)** field in the home screen, the screen switches to **Manuelles Kochen (Manual Cooking)** *with*

- Convection
- Combisteam
- Steam

By selecting the **Manuelles Backen (Manual baking)** field in the home screen, the screen switches to **Manuelles Backen (Manual baking)**

- without steam injection
- with steam injection



INFORMATION:

- The default settings are displayed.
- The settings for the cooking step are lost when you switch to another operating mode.

7.1 Manual cooking / Manual baking operation

Working steps

1. Touch a blue field on the home screen (e.g. **Manuelles Kochen (Manual cooking)**).
The *Manuelles Kochen (Manual cooking)* screen appears.
2. Touch the desired operating mode field (e.g. operating mode field **Kombidampf (Combisteam)**).
If active, the field will be highlighted in blue.
Temperature, humidity, cooking/baking time and core temperature settings and active additional features are displayed.
3. Touch the desired value field (e.g. **Temperatur (Temperature)**).
The input screen (e.g. temperature) will appear.
4. Set/change values (e.g. temperature, see below).

Symbol	Designation/function
	Field Manuelles Kochen mit Heißluft (Manual cooking with convection) ▶ Switch to manual cooking with convection.
	Field Manuelles Kochen mit Kombidampf (Manual combisteam) ▶ Switch to manual combisteam.
	Field Manuelles Kochen mit Dampf (Manual cooking with steam) ▶ Switch to manual cooking with steam.
	Field Manuelles Backen (Manual baking) without steam injection ▶ Switch to manual baking without steam injection.
	Field Manuelles Backen (Manual baking) with steam injection ▶ Switch to manual baking with steam injection.
 180°	Field Gar-/Backtemperatur (Cooking/baking temperature) ▶ Switch to the (°C / °F) set.
 30%	Field Feuchte (Humidity) ▶ Switch to the Humidity (%) set.
 100ml	Field steam injection ▶ Switch to the steam injection value (ml) set.
70° 	Field Kerntemperatur (Core temperature) ▶ Switch to the Core temperature (°C/°F) set.
00:30:00 	Field Schrittgarzeit (Step cooking time) ▶ Changing to the step cooking time (h:min:sec) set.
	Field Schrittgarzeit (Step cooking time) with programme time display (bottom)
	Field Programmstart (Programme start) ▶ Starts the programme.
	Field Programmstopp (Programme stop) ▶ End programme.

Symbol	Designation/function
	Field Start-/Endzeit (Start/end time) ▶ Sets the start time (h:min). ▶ Sets the end time (h:min).
	Field Speichern (Save) ▶ Saving programme.
	Field Programmschritt hinzufügen (Add programme step) ▶ Add a programme step.
	Display field Programmschritt von Schritten (Programme step procedure) ▶ Current programme step is displayed at the top. ▶ Total number of steps is displayed below.
	Field Zusatzfunktionen (Additional features) ▶ Calling and setting the <i>Zusatzfunktionen (Additional features)</i> screen (the additional features enabled are highlighted in green)
	Field Schrittübersicht (Step overview) ▶ Switch to step overview.
	Field Home ▶ Switch to the home screen.
	Field Zurück (Back) ▶ Switch to the last screen display.

Tab. 9: Manuelles Kochen / Manuelles Backen (Manual cooking/baking) screen elements

7.1.1 Manual cooking

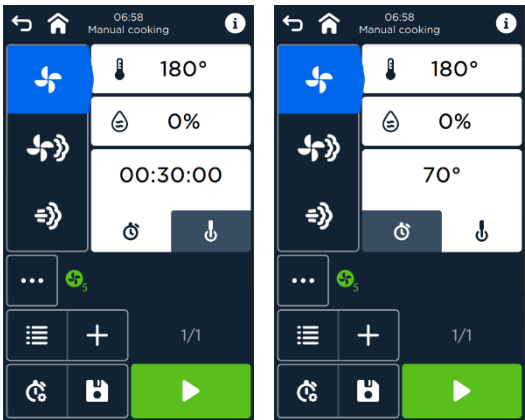


Fig. 30: Screen Manuelles Kochen (Manual cooking) with cooking time controller (left) and core temperature (right)

Function	Default value	Setting range
Temperature		
▪ Convection	180 °C 356 °F	30 °C ... 300 °C 86 °F ... 572 °F
▪ Combisteam	150 °C 302 °F	30 °C ... 300 °C 86 °F ... 572 °F
▪ Steam	99 °C 210 °F	30 °C ... 130 °C 86 °F ... 266 °F
Humidification		
▪ Convection	n.a.	n.a.
▪ Combisteam	30%	1% ... 100%
▪ Steam	100%	Constant, cannot be changed
Cooking time	00:30 h	00:01h ... 23:59h continuous operation
Core temperature	70 °C 158 °F	20 °C ... 100 °C 68 °F ... 212 °F
ADC		Active dehumidification control deactivated (default)
	Level 5	Active dehumidification control activated (levels 1 to 5, if set)
Preheat	10%	adjustable

Tab. 10: Available settings for manual cooking

7.1.2 Manual baking

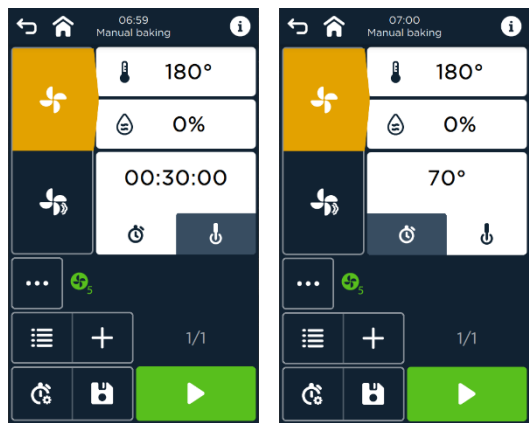


Fig. 31: Screens Manuelles Backen - Steuerung (Manual baking adjust) via baking time (left) and via core temperature (right)

Function	Default value	Setting range
Temperature	180 °C 356 °F	30 °C ... 300 °C 86 °F ... 572 °F
Steam injection* *(only for )	10% 100ml	10% ... 100% 10ml ... 990ml
Baking time	00:30 h	00:00h ... 24:00h; continuous mode
Core temperature	70 °C 158 °F	20 °C ... 100 °C 68 °F ... 212 °F
Rest time* *(only for )	00:40 min	00:00 min ... 03:00 min
ADC 	deactivated	Active dehumidification
	Level 5	Active dehumidification control activated (levels 1 to 5 can be selected)
Preheat	10%	adjustable

Tab. 11: Setting ranges for baking



INFORMATION:
The description of how to set the values applies to all Manual cooking/Manual baking operating modes; any deviations or differences are explicitly pointed out.

7.1.3 Changing the temperature

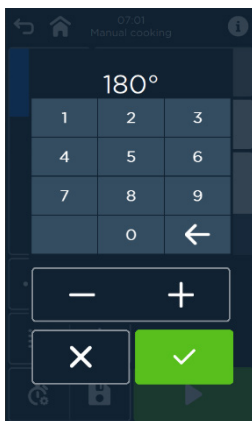


Fig. 32: Screen Einstellen/Ändern der Temperatur (Set/change temperature)

Working steps

1. Touch the value field for the temperature in the *Manual Cooking/Manual Baking* screen.
The temperature input screen appears.
2. Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via (**+**) / (**-**).
3. Confirm your entry with (✓) or close with (✕).
Return to the *Manuelles Kochen / Manuelles Backen* (Manual cooking/baking) screen.

NOTICE!

Temperature entry outside the setting range!

- ▶ If values are higher or lower than the setting range
 - (30 °C/86 °F to 300 °C/572 °F) in operating modes convection, combisteam and baking
 - (30 °C/86 °F to 130 °C/266 °F) by means of the numeric keypad in steam modea message will appear and the value will be set to the minimum or maximum value after confirming the message with (✓).

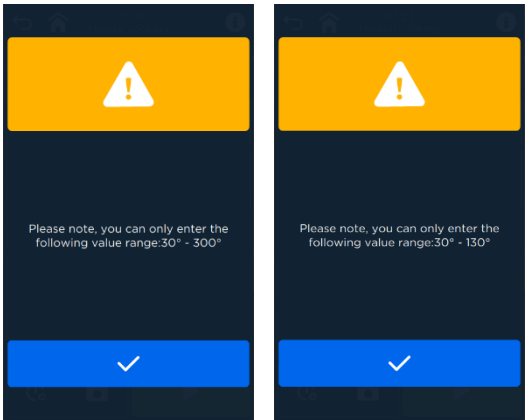


Fig. 33: Note "Temperature entry outside the setting range" (convection/combisteam left; steam right)

7.1.4 Changing cooking/baking time

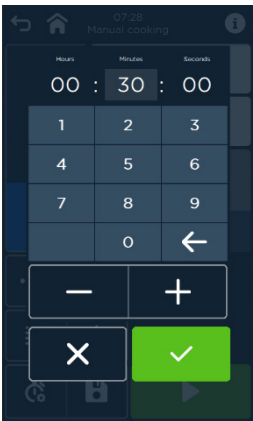


Fig. 34: Screen Einstellen/Ändern der Gar-/Backzeit (Set/change cooking/baking time)

Working steps

1. Touch the value field in the *Manuelles Kochen/Manuelles Backen (Manual cooking/Manual baking)* screen.
The input screen for the cooking/baking time appears.
2. The value field for entering minutes is active (light grey). Touch the other value fields (h or sec) before your entry (appears highlighted in light grey). Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 h, 5 min or 10 sec via (+) / (-).
3. Confirm your entry with (✓) or close with (✗).
Return to the *Manuelles Kochen / Manuelles Backen (Manual cooking/baking)* screen.

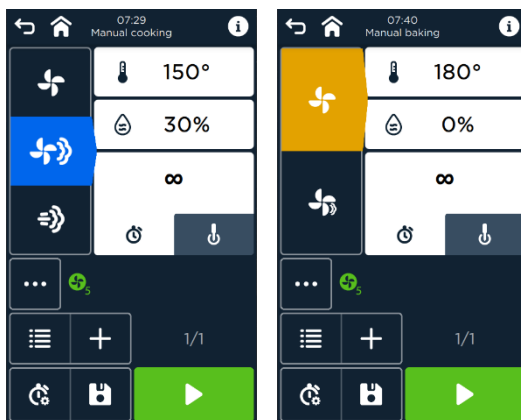


Fig. 35: Display Manual cooking (left) and manual baking without steam injection (right) in continuous operation



INFORMATION:

When time is entered as 00h:00min:00sec for manual cooking and baking without steam injection, continuous operation (∞) will be set.

NOTICE!

Time entry outside the setting range!

- ▶ If the setting range (24 h) is exceeded, a message will appear and the value will be set to the maximum value (24h:00min:00sec) after confirming the message (✓).

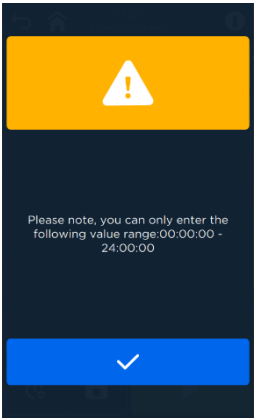


Fig. 36: "Time entry outside the setting range!"

7.1.5 Changing the core temperature

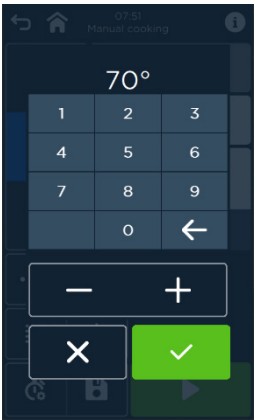


Fig. 37: Screen Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)

Working steps

1. Touch the **Kerntemperatur (Core temperature)** field to switch to the *Manuelles Kochen/Manuelles Backen (Manual cooking/Manual baking)* screen.
The input screen for the core temperature appears.
2. Enter/change the temperature value exactly in degrees using the numeric keypad or in 1-degree steps via (**+**) / (**-**).
3. Confirm your entry with (**✓**) or close with (**✗**).
Return to the *Manuelles Kochen / Manuelles Backen (Manual cooking/baking)* screen.

NOTICE!

Core temperature entry outside the setting range!

- If the value falls below or exceeds the setting range (20 °C/68 °F to 100 °C/212 °F), a message will appear and the value will be set to the minimum or maximum value after confirmation (**✓**).

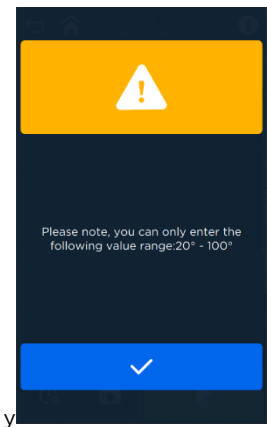


Fig. 38: Note "Core temperature entry outside the setting range"

7.1.6 Change humidification/steam injection (Only for manual combi-cooking/manual baking with humidification)

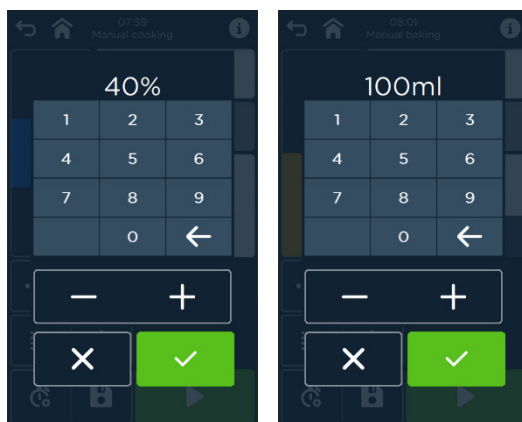


Fig. 39: Screen Einstellen/Ändern der Feuchte/Beschwädung (Set/change humidification/steam injection) for manual combi-cooking/manual baking with humidification

Working steps

1. Touch the Feuchte/Beschwädung (moisture/humidification) value field on the screen.
The input screen for the Feuchte/Beschwädung (moisture/humidification) appears.
2. Increase or decrease moisture/humidification value.
 - For moisture value: with the utmost accuracy using the numeric keypad or in 5% steps using the (+) / (-) fields
 - For humidification value: accurate down to the millimetre using the numeric keypad or in 10 ml steps using the (+) / (-) fields
3. Confirm your entry with (✓) or close with (✕).
Return to the *Manuelles Kochen / Manuelles Backen* (Manual cooking/baking) screen.

NOTICE!

The moisture/humidification value entered is outside the setting range!

- ▶ If a value falls below or exceeds the setting range, a message will appear and the value will be set to the minimum or maximum value after confirmation (✓).
 - For moisture value: Setting range 1 % to 100 %
 - For humidification value: Setting range 10 ml to 990 ml

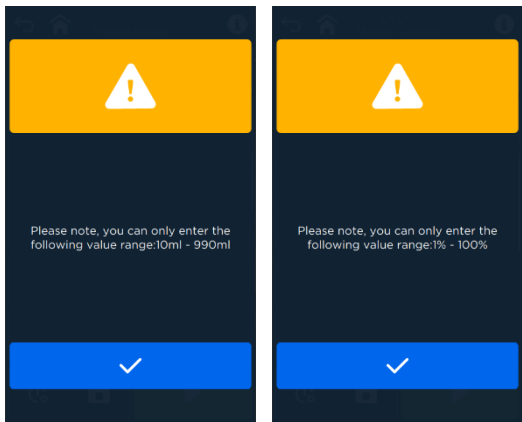


Fig. 40: Note “The moisture/humidification value entered is outside the setting range”

7.1.7 Changing the resting time
(Only for manual baking with steam injection)

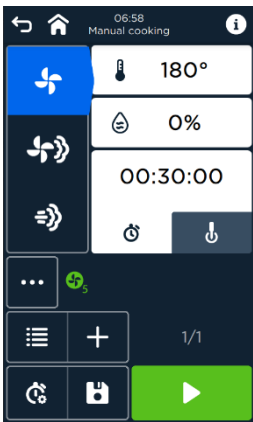


Fig. 41: Screen Set/Change the resting time

Working steps

- 1. Select the **Resting time** () field in the *Manuelles Backen mit Beschwadung (Manual baking with steam injection)* screen. The resting time value field is activated.
- 2. Touch the resting time value field.
The resting time input screen appears.
The value field for entering seconds is active (light grey).
- 3. Touch the respective field (h, min or sec) before entering (appears highlighted in light grey). Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 min or 10 sec via () / ().
- 4. Confirm your entry with () or close with ().
Return to the *Manuelles Backen mit Beschwadung (Manual baking with steam injection)* screen.

NOTICE!

Resting time entry outside the setting range!

- ▶ If the setting range (00h:03min:00sec) is exceeded, a message will appear and the value will be set to the maximum value (00h:03min:00sec) after confirming ().

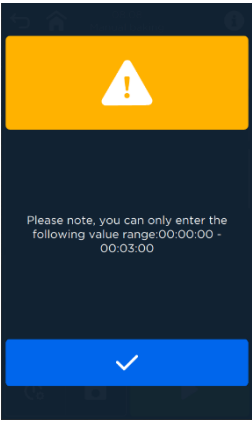


Fig. 42: Note “Resting time entry outside the setting range”

7.1.8 Selecting additional features

Manual cooking / Manual baking

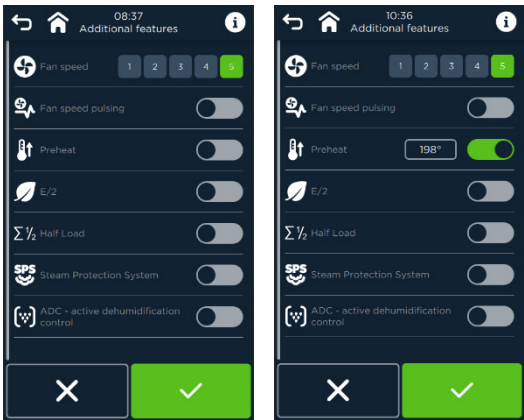


Fig. 43: Additional features screen not active (toggle left, display grey)/active (toggle right, display green)

Symbol	Designation/function
	Field Lüftergeschwindigkeit (Fan speed) ▶ Activate fan speed (levels 1 to 5).
	Field Lüftergeschwindigkeit Taktung (Fan speed pulsing) ▶ Activate fan pulsing at the selected fan speed.
	Field Vorheizfunktion (Preheat function) ▶ Set and activate preheating (10%).
	Field E/2 (Energiesparen) (energy saving) ▶ Set to half energy consumption.
	Field half-loaded ▶ Activate half loading
	Field SPS® ▶ Activate the Steam protection system.

Symbol	Designation/function	
	Field ADC mit Stufe (ACD with level)	
	▶ Enable active dehumidification control (ADC) (levels 1 to 5).	
		- Level 1 Flap 20 % open
		- Level 2 Flap 40 % open
		- Level 3 Flap 60 % open
		- Level 4 Flap 80 % open
		- Level 5 Flap completely open
 	Field Switch (Toggle) OFF/ON	
	▶ Switch additional function on/off.	
	Field Bestätigen (Confirm)	
	▶ Confirm your entry and close the screen.	
	Field Schließen (Close)	
	▶ Cancel your entry and close the screen.	
	Field Home	
	▶ Switch to the home screen.	
	Field Zurück (Back)	
	▶ Switch to the last screen display.	

Tab. 12: Elements on the Additional Features screen

Work procedures Selection additional function

1. Touch the **Zusatzfunktionen (Additional Functions)** (***) field on the *Manuelles Kochen/Manuelles Backen (Manual cooking/manual baking)* screen.
The Additional Features screen appears.
2. Touching the **ON/OFF** toggle or step activates/changes an additional function.
3. Confirm your entry with (✓) or close with (X).
Return to the *Manuelles Kochen / Manuelles Backen (Manual cooking/baking)* screen.

Setting/changing the fan speed

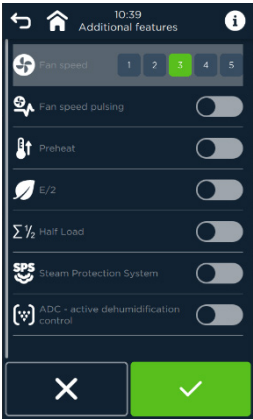


Fig. 44: Screen Lüftergeschwindigkeit einstellen (Set Fan Speed)

Switching fan speed pulsing on/off

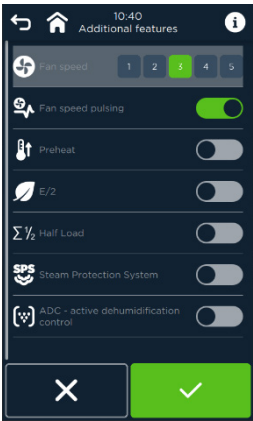


Fig. 45: Fan speed pulsing set

Setting/changing preheating

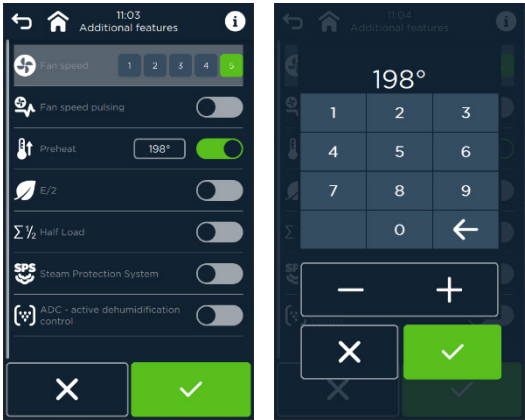


Fig. 46: Setting preheating (left), setting/changing preheating temperature (right)

Work procedures Setting/changing the preheating temperature

1. Touch the field **Vorheiztemperatur (Preheating temperature)** (e.g. 198°C) in the **Preheating** line.
The *Temperatureinstellung (Temperature setting)* screen appears.
2. Enter/change the temperature value exactly in degrees using the numeric keypad or in 1-degree steps via (+) / (-).
3. Confirm your entry with (✓) or close with (✕).
Back to the screen *Zusatzfunktionen (Additional features)* with changed preheating temperature

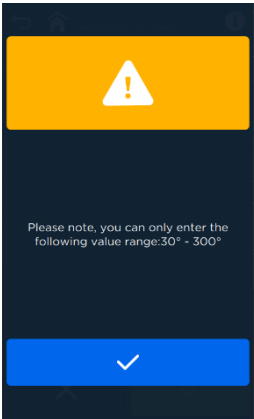


Fig. 47: Screen note "Temperature entry outside the setting range"

NOTICE!

Temperature entry outside the setting range!

- ▶ If the value falls below or exceeds the setting range entered (30°C/86°F to 300°C/572°F), a message will appear and the value will be set to the minimum or maximum value after confirmation (✓).

Switch E/2 (energy saving function) on/off

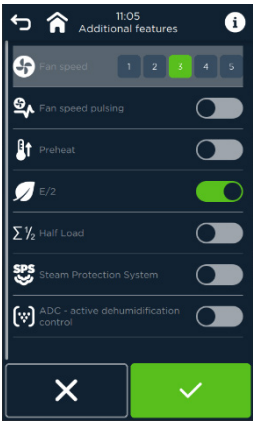


Fig. 48: Additional function E/2 set

Σ 1/2 – half-loaded

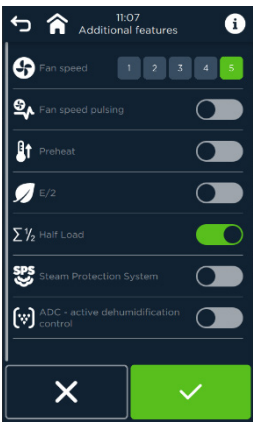


Fig. 49: Additional half loading function configured

Switch the SPS® - Steam Protection System on/off

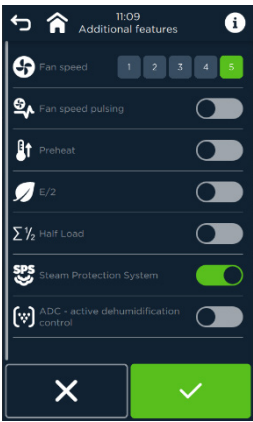


Fig. 50: SPS® additional function set

Setting/changing the ADC (Active Dehumidification Control)

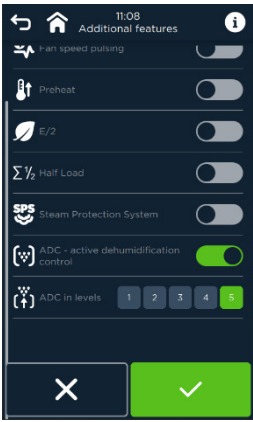


Fig. 51: Setting the ADC and dehumidification level screen

7.1.10 Step overview - single- and multi-step programmes

► Touching the (☰) icon displays the *Step overview* screen.

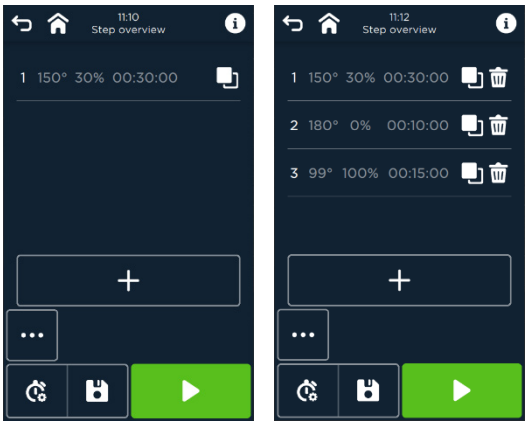


Fig. 52: Step overview with one- / three-step programmes

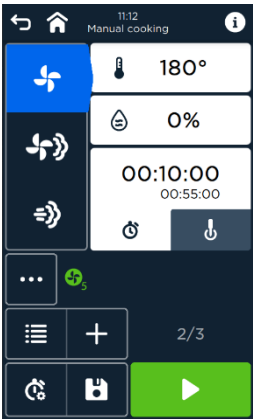
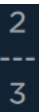
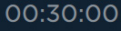


Fig. 53: Screen Betriebsart (Operating mode) with three-step programme (e.g. screen step 2)

Symbol	Designation/function
	Field Start ► Starts the programme.
	Field Delete ► Deleting a cooking step.
	Field Duplizieren (Duplicate) ► Duplicating a cooking step.

	Field Hinzufügen (Add) ▶ Adding a cooking step.
	Field Start-/Endzeit (Start/end time)
 	▶ Call up the <i>Startzeit (Start time)</i> screen. ▶ Call up the <i>End time</i> screen.
	Field Speichern (Save) ▶ Save the cooking programme.
	Field Zusatzfunktionen (Additional features) ▶ Call up additional features.
	Display of the cooking step.
	Select operating mode for the cooking step
	Convection/baking without humidification
	Manual combisteam
	Manual cooking with steam
	Manual baking with steam injection
	Setting value of the cooking step (e.g. temperature)
	Cooking/baking time of the cooking/baking step

Tab. 13: Elements on the Step overview screen

Work procedures Adding cooking step



INFORMATION:

- A maximum of 20 cooking/baking steps can be defined for one programme.
- Cooking/baking steps can be added to the Manual cooking/Manual baking screens or to the step overview.

1. Touch the **Gar-/Backschritt hinzufügen** (Adding a cooking/baking step) () field.
In screen *Betriebsart* (Operating Mode), the number of baking/cooking steps is increased by one.
The values for temperature and cooking time/core temperature can be selected for all the cooking/baking steps listed.
2. Make settings for values, additional features, etc. and confirm.

Work procedures Changing cooking step

1. Select the cooking step to be changed in the *Schrittansicht* (Step View) screen.
The *Manuelles Kochen / Manuelles Backen* (Manual cooking/baking) screen will appear.
2. Change and confirm the settings for temperature and cooking time, rest time/core temperature, additional functions etc.

Work procedures Duplicating cooking step

1. Select the cooking/baking step to be duplicated in the *Schrittansicht* (Step View) screen.
2. Copying a step with field **Gar-/Backschritt Duplizieren** (Cooking/baking step duplicate) ()
The duplicated cooking/baking step is placed at the end.
The number of cooking/baking steps is increased by value 1.
3. If necessary, change and confirm settings for temperature and cooking/baking time, rest time/core temperature, additional functions, etc. in the duplicated cooking step.

Work procedures deleting cooking step

1. Select the cooking/baking step to be deleted.
2. Delete the step with the **Gar-/Backschritt Löschen** (Delete cooking/backing step) () field.
The selected cooking/baking step is deleted.
The number of cooking/baking steps is reduced by value 1.

7.1.11 Setting the start/end time

Sets the start time



Fig. 54: Work procedures for screens Setting the Startzeit (Start time)

Sets the end time

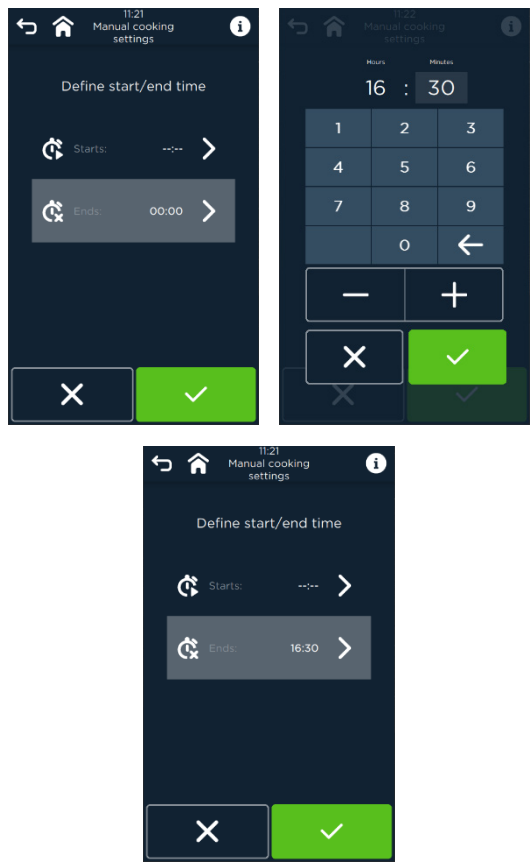


Fig. 55: Work procedures for screens Setting the Endzeit (End time)

Symbol	Designation/function
	Field Home ▶ Switch to the home screen.
	Field Zurück (Back) ▶ Switch to the last screen display.
	Field Bestätigen (Confirm) ▶ Confirm entry.
	Field Schließen (Close) ▶ Cancel your entry and close the screen view.

Symbol	Designation/function
	Field Start-/Endzeit (Start/end time)
	▶ Call up the Startzeit (Start time) screen.
	▶ Call up the Endzeit (End time) screen.

Tab. 14: Elements on the *Start-/Endzeit (Start/end time)* screen

Working steps

1. Touch the **Start-/Endzeit (Start/end time)** () field on the *Manuelles Kochen/Manuelles Backen (Manual cooking/baking)* screen.
The Start-/Endzeitauswahl (Start/end time selection) screen appears.
2. Touch () or () to select your start or end time entry.
The Zeiteingabe (Time entry) screen appears.
3. Enter/change time from 00:01h to 23:59h via the numeric keypad or the () / () keys.
4. Confirm your entry with () or close with ().
Return to the *Manuelles Kochen / Manuelles Backen* (Manual cooking/baking) screen.



INFORMATION:

- Only the start or end time can be selected.
- An end time cannot be set if a baking/cooking step is controlled by the core temperature.



INFORMATION:

After starting the programme,

- the start time will be displayed as soon as it is entered.
- the end time will be displayed along with the end time and also the remaining time before the programme starts displayed.

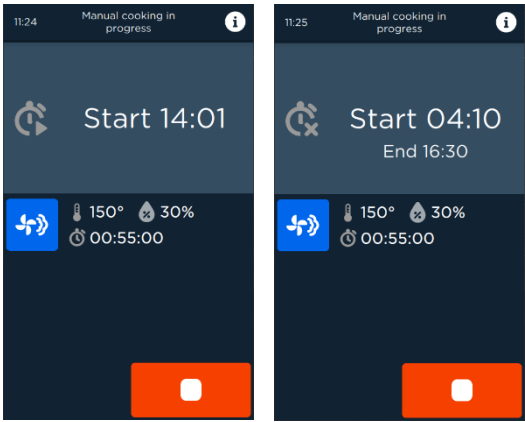


Fig. 56: Start/end time screen view after programme start

7.1.12 Saving programmes



INFORMATION:

Requirements:

- The *Gareinstellungen für Manuelles Kochen (Manual cooking settings)* screen is displayed.
- The settings for one or several cooking/baking steps are defined.
- A maximum of 400 programmes can be stored as a number with up to 20 cooking/baking steps.

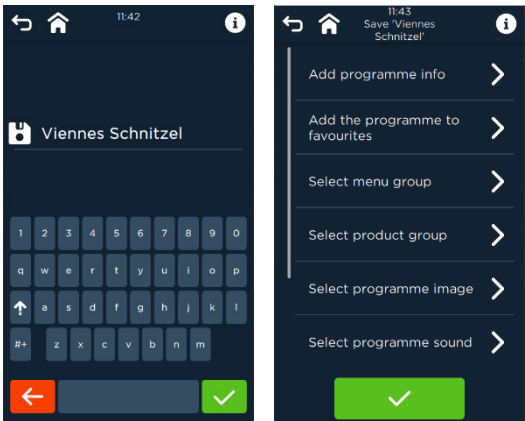
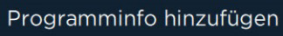
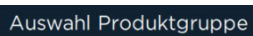
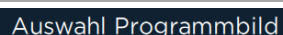
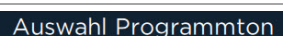
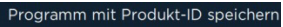
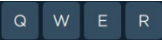


Fig. 57: Programm speichern (Save programme) screen with further entries (optional)

Symbol/Beschriftung (Symbol/caption)	Designation/function
	Adding programme information via keyboard
	Adding a programme to a menu group
	Adding a programme to a product group
	Adding a product image to a programme
	Adding a sound to a programme
	Saving a programme name with a barcode/product code
	Saving a programme with ID no. for quick recall (only for DirectMode)
	Adding a programme to favourites
	Keypad field, touch the desired character to enter it
	Field Bestätigen (Confirm) ▶ Confirm your entry and move to the next input screen.
	Field Schließen (Close) ▶ Close entry, go back to last step.
	Löschen (Deleting) field Zeichen (Character) ▶ Deleting the characters of the keyboard entry
	Field Speichern (Save) ▶ Saving the programme

Tab. 15: Elements on the Programm speichern (Save programme) input screens

Work procedures Saving programme

1. Touch the **Speichern (Save)** () field.
The screen to enter a programme name with the keyboard appears.
2. Entering a programme name using the screen keyboard and confirming with () changes to the task overview.

3. Open the input screen by touching the field (➤) of the desired line.
 - Enter programme information.
 - Assign a programme to a menu group.
 - Assign a programme to a product group.
 - Assign a product image to the programme.
 - Assign specific sounds to the programme.
 - Programme provided with a barcode/product code
 - Programme provided with ID no. for easier entry, e.g. in case of DirectMode
 - Add programme to favourites.(Entry instruction below)
4. After completing all entries, confirm with (✓).

The programme name appears in the middle of the screen header in the *Manuelles Kochen (Manual cooking)* screen.



INFORMATION:

Upload of custom images and sounds is possible using a USB stick.



INFORMATION:

Entering the programme name is required. All other entries are optional.

Entering programme information

- Enter additional information using the screen keyboard and confirm with (✓).
- Additional information will appear when the programme starts.

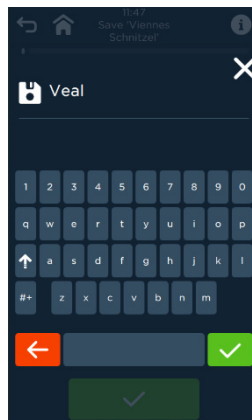


Fig. 58:

Screen Eingabe von Zusatzinformationen (Entering additional information)

New programme group

- ▶ Assign the programme to one or several menu groups by touching the relevant symbol and confirm with (✓).

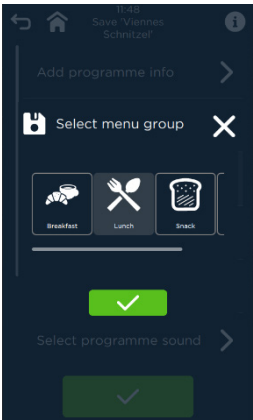


Fig. 59: Screen Assignment to Menu Group

Symbol	Designation/function
	Breakfast
	Lunch
	Snacks
	Dinner
	Field Bestätigen (Confirm) ▶ Confirm your entry and move to the next input screen.
	Field Schließen (Close) ▶ Close entry, go back to last step.

Tab. 16: Overview of the menu groups

Assigning to a product group

- ▶ Assign the programme to a product group by touching the symbol and confirm with (✓).

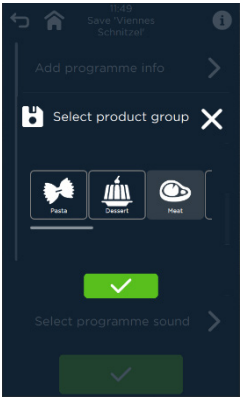


Fig. 60: Screen Assignment to Product Group

Symbol	Designation/function
	Baking
	Poultry
	Meat
	Fish
	Pasta
	Garnishes
	Vegetables
	Dessert
	Regenerating
	Field Bestätigen (Confirm) ▶ Confirm your entry and move to the next input screen.
	Field Schließen (Close) ▶ Close entry, go back to last step.

Tab. 17: Overview of the product groups

Management of programme images and sounds

An image and/or sounds can be assigned to each cooking/baking programme and stored. This will make it possible to easily recall cooking/baking programmes and hear the end of each programme or any errors and faults during operation. For this purpose, a number of images and sounds are preinstalled in the device for selection.



INFORMATION:
The assignments of external images (.jpg) and sounds (.mp3, .wav) to the programmes can be created, edited and checked for duplicate assignments using the ProConnect software. They can also be saved on a USB stick and transferred to the device.

Assigning and saving programme images

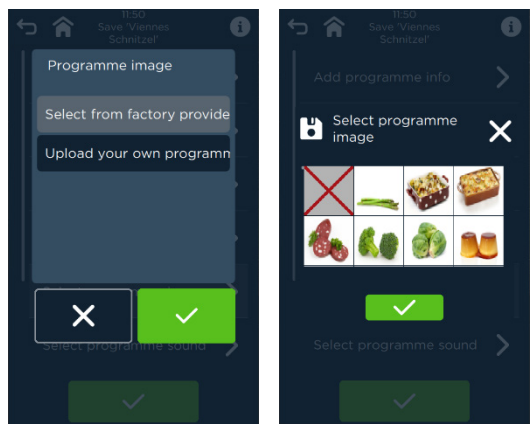


Fig. 61: Assigning programme images stored in the appliance

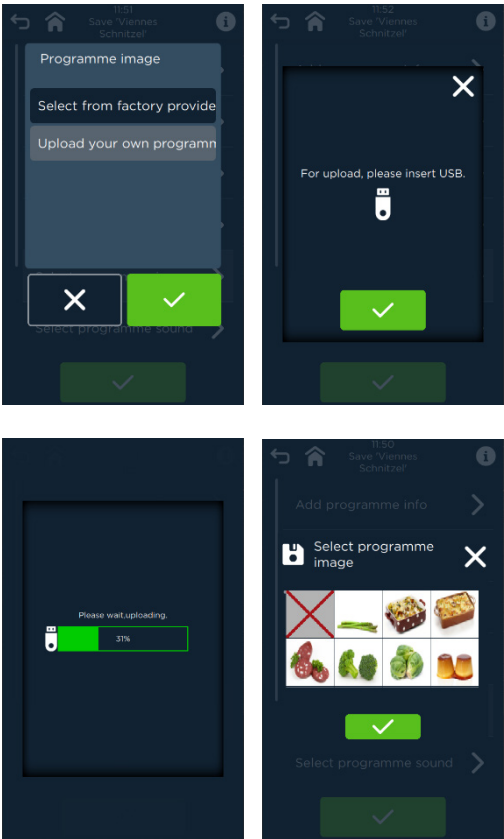


Fig. 62: Uploading and assigning custom programme images

Assigning and saving programme sounds

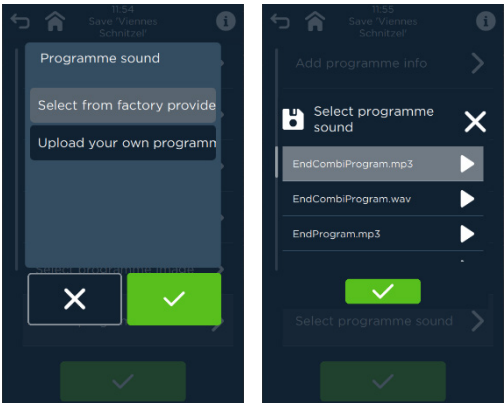


Fig. 63: Assigning programme sounds stored in the appliance

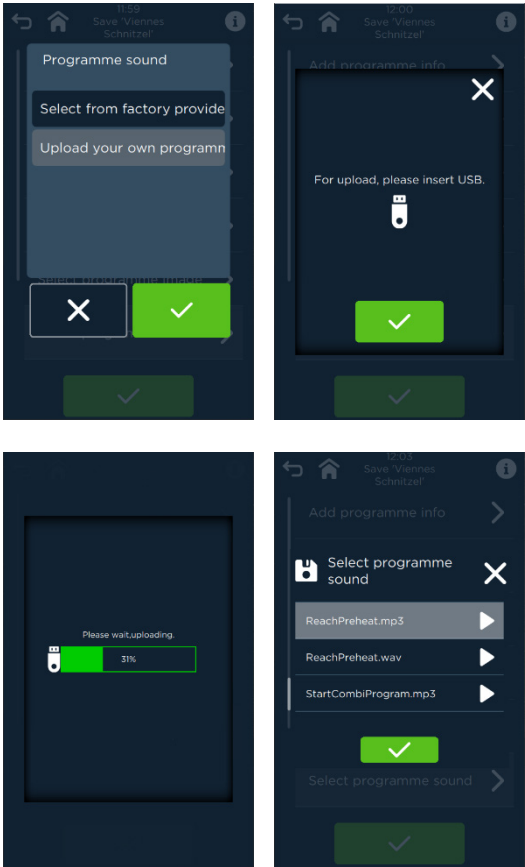


Fig. 64: Uploading and assigning custom programme sounds

Work procedures for assigning images and sounds that are pre-installed in the appliance

1. Touch the selection line Programme image or sounds (➤).
 - The *Selection from appliance images/sounds* or *Upload Custom Images/Sounds* appears.
2. Selecting whether to use images/sounds for the appliance
OR
Uploading your own images/sounds.
 - When using appliance images/sounds:
3. Touch the **Gerätebilder/-töne (Appliance images/sounds)** (➤) field and confirm with (✓) or close with (✕).
The *Overview of appliance images and sounds* screen will appear.
4. Assign the desired programme image or sounds by touching, and confirm with (✓) or close with (✕).
 - Upload and assign your own images and sounds,
5. by plugging the USB stick with them into the USB connector socket on device front.
6. Touch the **Eigene Bilder/Eigene Töne (Custom Images/custom sounds)** (➤) field, and confirm with (✓) or close with (✕).
7. Confirm your entry with (✓) or close with (✕).
After confirming, the respective upload screen will appear.
8. By confirming (✓), the upload process will be started.
The green progress bar shows the status.
When uploading is over, the screen will switch to the programme image/sound selection overviews.
9. Select the desired image/sound file for the cooking programme and confirm with (✓).
Return to the *Save programmes* screen.



INFORMATION:

All the images/sounds stored in the appliance are displayed in the respective overviews.

Barcode and product code management

A barcode and/or product code can be saved for each cooking/baking programme. This makes it possible for the programmes to be easily recalled by scanning the barcode of an item, or keying in its product code.



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

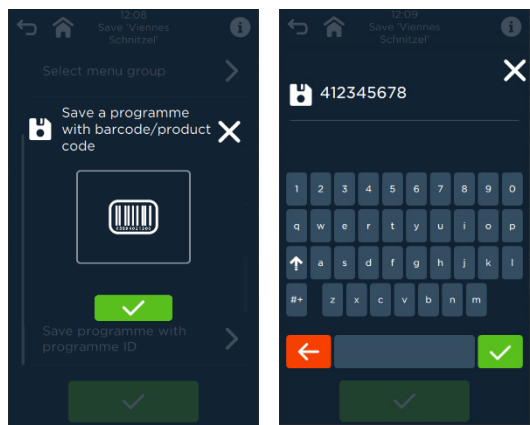


Fig. 65: Entering a barcode or a product code

Symbol	Designation/function
	Field Barcode ▶ Switch to the numeric entry of the barcode.
	Field Bestätigen (Confirm) ▶ Confirm your entry and move to the next input screen.
	Field Schließen (Close) ▶ Close entry, go back to last step.
	Field Zeichen löschen (Delete characters) ▶ The character entry is deleted.

Tab. 18: Elements on the screens Entering a barcode/product code

Working steps

1. Touch the **Save with barcode/product code** field in the *Save programmes* (>) screen.
The selection screen *Save with barcode/product code* appears
2. Select the **Barcode** field and confirm with (✓).
Screen *Adding a Barcode/Product Code* via keyboard screen appears.
3. A barcode/product code is optically generated through the entry.
4. Save the barcode/product code with (✓).
Return to the *Save programmes* screen.

Definition of an ID number for programmes

By defining the ID, five-digit number codes (default) can be assigned to the programmes for quick recall, e.g. in DirectMode.

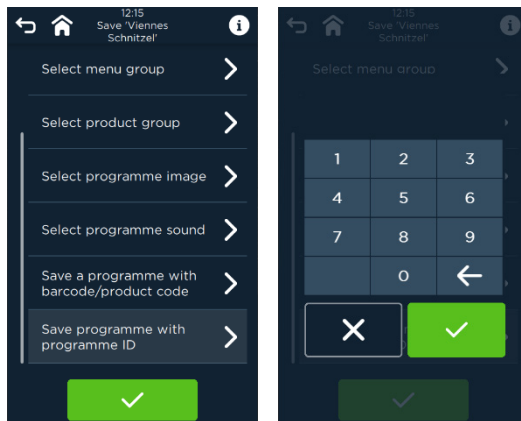


Fig. 66: Screens Festlegen/Speichern eines ID-Codes (Set/Save an ID code)

Working steps

1. *Save with an ID code* in the *Programm speichern (Save programme)* screen, call up the programme and continue with (>).
The screen for entering the ID number appears.
2. Enter an ID no.
3. Confirm your entry with (✓)
OR
close with (X).
Return to the *Save programmes* screen.

Adding a programme to favourites



INFORMATION:
Often used cooking/baking programmes can be marked as favourites. These are then displayed in alphabetical order via the <Favoriten (Favourites)> home screen. The desired programme can be found and called up by scrolling through or searching it.

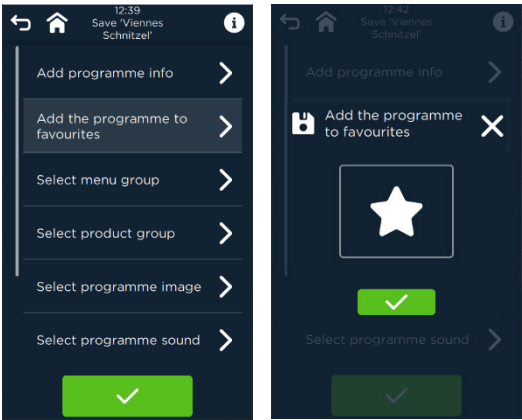


Fig. 67: Screens Adding a programme to favourites

Working steps

1. Touch the Hinzufügen zu Favoriten (Add to favourites) field on the *Programm speichern (Save programme)* (➤) screen.
The *Favoriten (Favourites)* selection screen appears.
2. Select the Favoriten (Favourites) (★) field and confirm with (✓).
The programme has been added to favourites.
Returning to the *Programm speichern (Saving programmes)* screen



INFORMATION:

All entries into the *Programm speichern (Saving programmes)* screen will only take effect after confirmation on the screen.

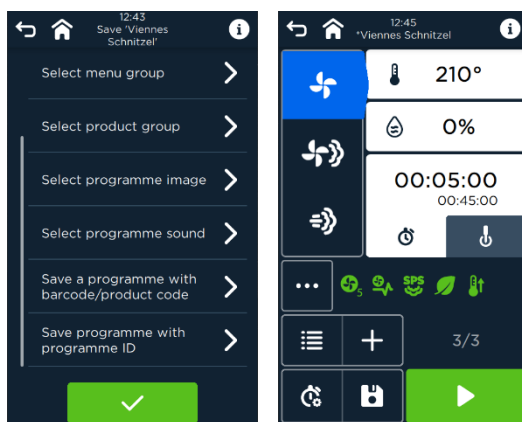


Fig. 68:

Finish saving the programme and return to the *Manuelles Kochen/Manuelles Backen (Manual cooking/baking)* screen, Saved programme

8 Ongoing operation of the cooking and baking process

8.1 Ongoing operation of the cooking and baking process operation

8.1.1 Starting manual cooking

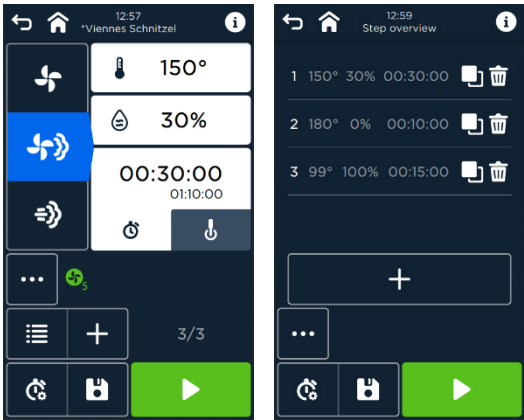


Fig. 69: Starting manual settings in the Manual Cooking screen (left) or Step Overview screen (right)

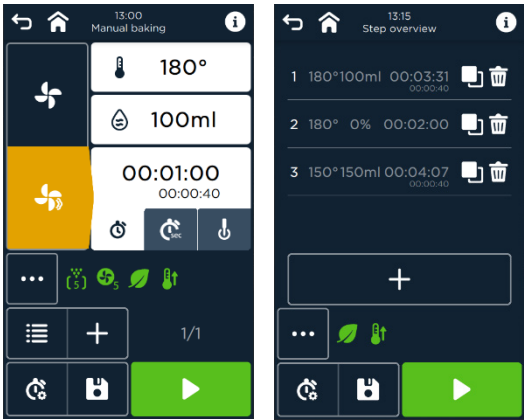


Fig. 70: Starting manual settings in the Manuelles Backen (Manual Baking) screen (left) or Schrittübersicht (Step Overview) screen (right)

- ▶ Start the manual cooking/baking programme in the *Manuelles Kochen/Manuelles Backen (Manual cooking/baking)* or *Schrittübersicht (Step Overview)* screen by touching the **Start** (▶) field.

8.1.2 Ongoing operation screen

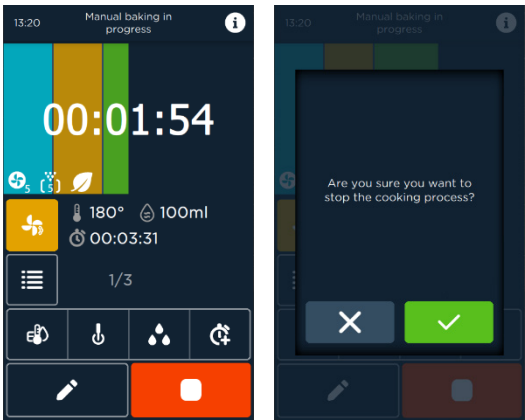


Fig. 71: Screen Programm im laufenden Betrieb Manuelles Backen ohne Beschwädung Programme running in manual baking without humidification mode (left) and Programmende/Neustart Manuelles Backen mit Beschwädung Manual baking with humidification programme end/restart (right)

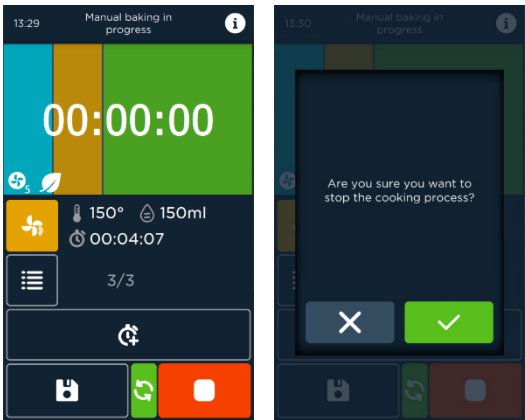
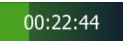


Fig. 72: Screen Nachfrage (Request) to stop the running programme



- INFORMATION:
- ▶ Additional features (e.g. preheating) must be selected before starting the programme.
 - ▶ The symbol of the additional function appears on the progress line of the screen.

ONGOING OPERATION OF THE COOKING AND BAKING PROCESS

Symbol	Designation/function
	Display remaining programme time with green progress bar in the background
	Display of programme progress (blue - steam injection, brown - rest time; green - baking time)
	Field Stop ▶ The programme is interrupted.
	Display field "Betriebsart Heißluft" (convection operating mode)
	Display field "Betriebsart Kombidampf" (Combisteam operating mode)
	Display field "Betriebsart Dampf" (Steam operating mode)
	Display field "Betriebsart Backen ohne Beschwadung" (Baking without steam injection operating mode)
	Display field "Betriebsart Backen mit Beschwadung" (Baking with steam injection operating mode)
	Display field Gar-/Backschrittemperatur (Cooking/baking step temperature)
	Display field total programme time
	Field Schrittübersicht (Step overview) ▶ Switch to step overview.
	Field Anzeige des aktuellen Backschrittes (Display of the current cooking/baking step) of total number of steps
	Field Anzeige der aktuellen Ist-Temperatur und Ist-Feuchte (Display of the current actual temperature and humidification)
	Field Anzeige der aktuellen Ist-Temperatur (Display of the current actual temperature)
	Field Manuelle Befeuchtung / Beschwadung (Manual humidification/steam injection) ▶ Briefly humidify/steam inject the cooking chamber manually by selection.
	Field Back-/Garzeitverlängerung (Additional Baking/cooking time) ▶ Extend cooking time by selecting appropriate setting (setting: 1 min).

	Field Ändern (Change)Editieren (Edit) ▶ Change/edit cooking/baking steps.
	Field Start Vorheizen (Start preheating) ▶ Start preheating.
	Field Stopp Vorheizen (Stop preheating) ▶ Stop preheating.

Tab. 19: Elements of the Ongoing operation screen

8.1.3 Preheat

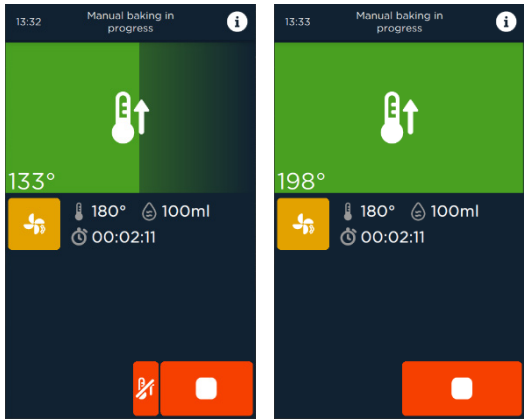


Fig. 73: Screen Preheating running (left) and End preheating (right)

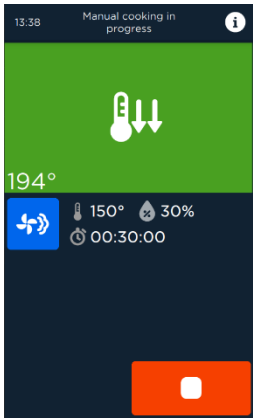


Fig. 74: Cooling to preheat temperature screen

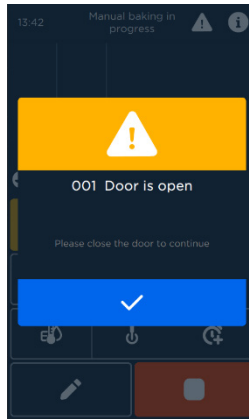


Fig. 75: Screen "Garraumtür geöffnet" (Baking chamber door open)



INFORMATION:

- If the current cooking chamber temperature is above the selected preheating temperature, the cooking chamber is cooled down.
- When preheating has been completed, open the door, insert the container with food items and close the door.
- The cooking programme then starts automatically.



INFORMATION:

Additional parameter setting under Service/Settings: Manual Temp and Active Temp.

- Manual Temp: low energy consumption (fan), needs however to be supported by the user.
 - Active Temp: quick, but consumes additional water and energy.
- Default setting: Auto Temp (automatic, without water consumption)

8.1.4 Extending the cooking time

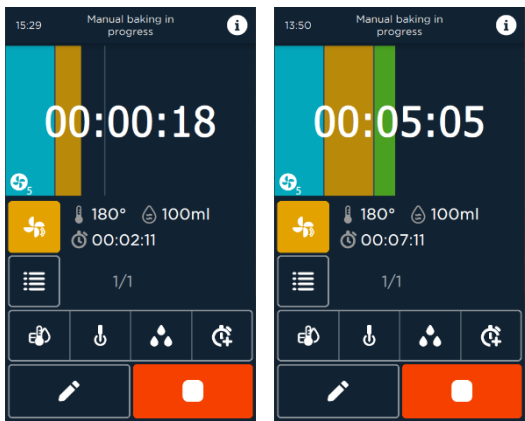


Fig. 76: Display before and after additional cooking time



INFORMATION:

- The cooking/baking time of the last programme step is extended in one-minute steps by default.
- The cooking/baking time can be extended.

8.1.5 Changing settings for manual cooking/baking

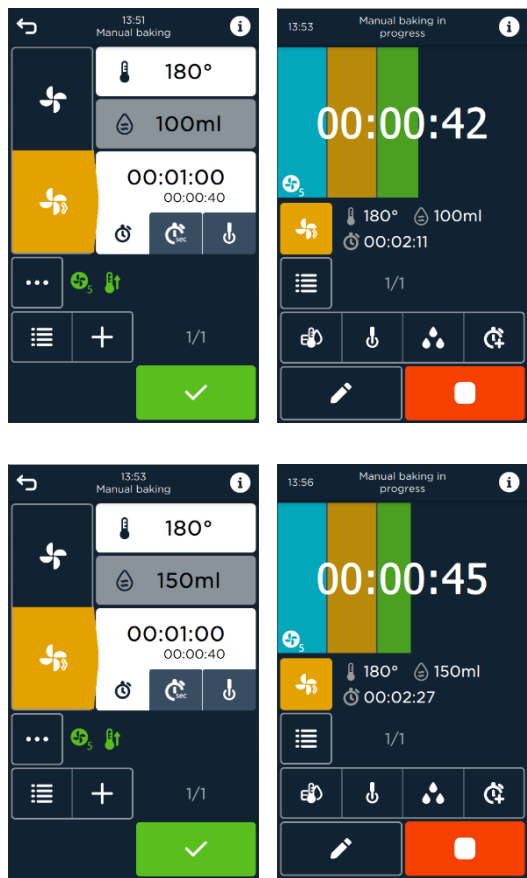


Fig. 77: Changing settings during operation



INFORMATION:
During operation, only settings for a cooking/baking step which is currently active has not yet been started, can be changed.

Working steps

1. Touch the **Ändern/Editieren (Change/edit)** () field.
The Manuelles Kochen / Manuelles Backen (Manual cooking/baking) screen will appear.
The cooking/baking programme continues to run.
2. Touch the value field to be changed for temperature, humidity, steam injection, core temperature, time, etc.
The value entry screen appears.
3. Enter/change the temperature/core temperature value exactly in degrees using the numeric keypad or in 5-degree steps via fields **+/-**.
4. Enter/change the steam injection quantity exactly using the numeric keypad or in 10ml steps via the **+/-** fields.
5. Enter/change the humidity value with the utmost accuracy using the numeric keypad or in 1% steps via **+/-**.
6. The value field for entering minutes is active (light grey). Touch the other value fields (h or sec) before your entry (appears highlighted in light grey). Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 h, 5 min or 10 sec via the corresponding fields **+/-**.
7. Confirm your entry with () or close with ().
Return to the "Anzeige Betriebsart" (Operating Mode Display) screen.
8. Confirm your entry with ().
The current programme is continued with the changed values.



INFORMATION:

Without confirmation of the changes and without further activity, the programme will continue to run without any changes after a short time.

8.1.6 Display of the actual values for temperature and moisture/humidification or core temperature

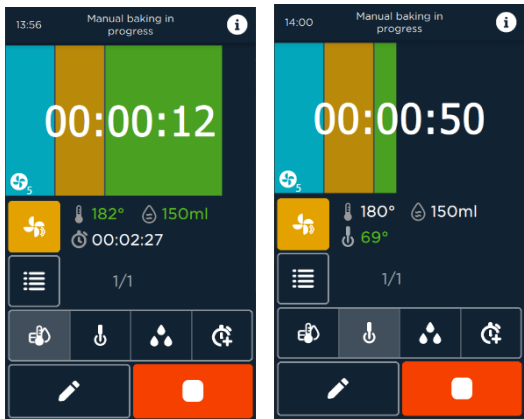


Fig. 78: Display screen Current values for temperature, moisture/humidity (left) and core temperature (right)

- ▶ Touch field **Ist-Werte Temperatur und Beschwadung** (Actual values temperature and humidity) ().
The actual values appear for a short time.
- ▶ Touch the actual **core temperature** () field.
The core temperature is displayed.

8.1.7 Continuous operation

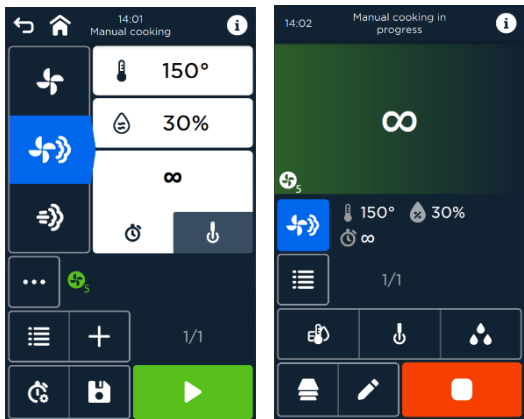


Fig. 79: Screen Start (left) and Laufender Betrieb des Garprogramms (Ongoing operation of the cooking programme) (right) in continuous mode



INFORMATION:

- For continuous mode, the time must be set to 00:00:00 (h:min:sec).
- Continuous operation is not possible for baking with steam injection.
- Continuous operation can be ended by touching the field (■).

8.1.8 Ending Manual cooking / Manual baking

Earlier end of the current cooking/baking programme/continuous operation

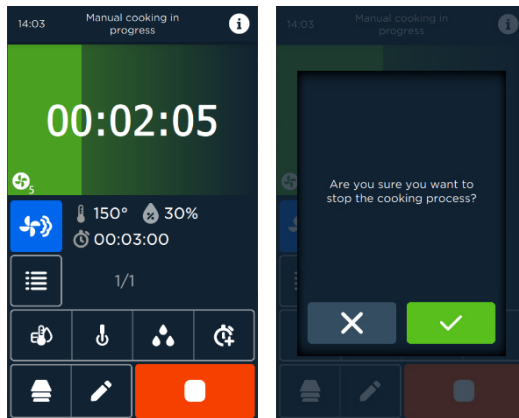


Fig. 80: Screens Stopp des laufenden Programms (Stop running programme)



INFORMATION:

Cooking step/programme has been started and is not yet finished.

- Green progress bar shows less than 100%.
- Remaining time or target core temperature is displayed.

Working steps

1. Stop/exit the Running programme/continuous operation by touching the **Stop** (■) field.
The programme is stopped.
The *End Programme Request* screen appears.
2. Confirm your entry with (✓) or close with (✗).
When you close (✗), the programme continues to run.
When you confirm (✓), the *Manuelles Kochen / Manuelles Backen* (Manual cooking/baking) screen will appear.
3. Open the door, allow any steam to escape.
4. Remove the cooked/baked product as necessary.

On completion of the cooking/baking programme

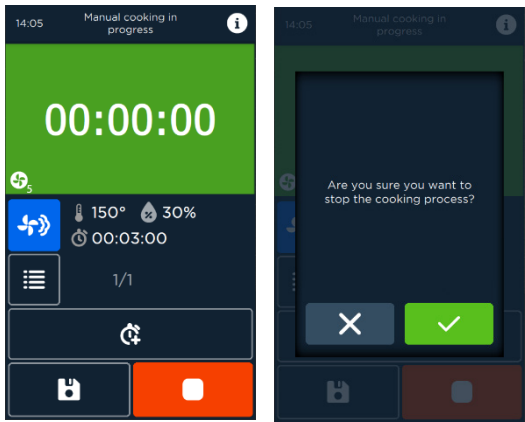


Fig. 81: End of the expired cooking/baking programme without restarting



INFORMATION:

- ▶ The cooking/baking programme ends when
 - the time of the last step has elapsed.
 - The target core temperature of the last cooking/baking step has been achieved.
 - green progress bar is complete.

8.1.9 Re-starting/repeating the programme

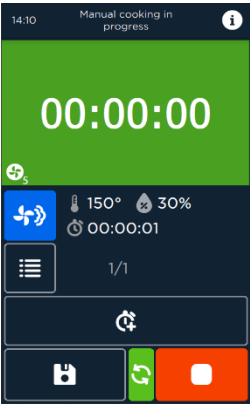


Fig. 82: Repeating/restarting the same programme

Working steps

- 1. Load the appliance with the same food.
- 2. Touch the **Neustart (New Start)** (↻) field to start the same programme.
- 3. Remove any finished food when finished.

9 Last® 20

9.1 Call up Last® 20

Call up Last® 20 in the menu

- ▶ Last® 20 is accessed by touching field (20) on the home screen.



INFORMATION:
Only the last 20 selected cooking/baking programmes are displayed in chronological order (last programme first) as a list.

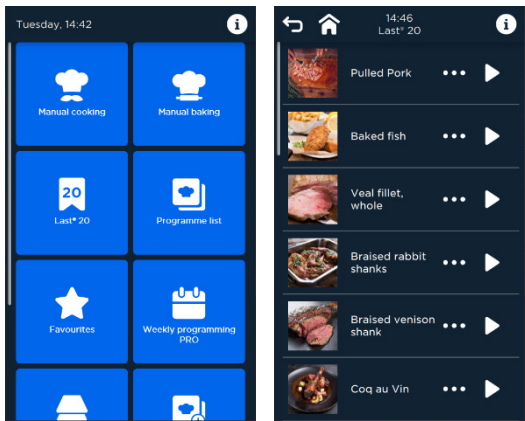


Fig. 83: Start screen with the Last® 20 tile (left) and Last® 20 list after selecting the tile (right)

Call up Last® 20 via the start screen



INFORMATION:

- ▶ The direkter Programmstart (direct programme start) home screen is selected.
- ▶ The last 20 selected programmes appear as a list in chronological order
- ▶ All other start fields (blue) can also be selected.

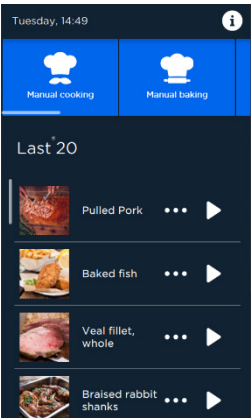


Fig. 84: Screen Direktstart Last® 20

Symbol	Designation/function
Mini pizza	Name of the cooking/baking programme
Items to be baked	Product group
 	Symbol display without programme image – Operating mode convection or baking without steam injection (single-step - multi-step)
 	– Combisteam mode (single-step/multi-step) symbol
 	– Symbol Steam operating mode (one-step - multi-step)
 	– Symbol for operating mode baking with steam injection (single-step - multi-step)
 	– Programme symbol (manual cooking / manual baking - multi-stage)
...	Field Programme Options ▶ By selecting it, the operator opens another screen with the functions:

Symbol	Designation/function
	Field Start ▶ Starts the programme.
	Field Home ▶ Switch to the home screen.
	Field Zurück (Back) ▶ Switch to the last screen display.

Tab. 20: Elements of the *Last® 20* screen

Working steps

1. Touch the **Last®20** field in the start screen*.
Last® 20 screen will appear. (**for call up via menu*)
2. If required, select the programme line with (*******) field **Programmoptionen (Programme options)** .
The *Programmoptionen (Programme Options)* screen appears.
3. Touch the **Ändern (Change)** () field or **Programmdetails (Programme details)** () field.
Touching the **Schließen (Close)** () field discards the changes and returns to the jump screen.
(for all others see below)
4. Starts the programme with ().

9.1.1 Programme Options

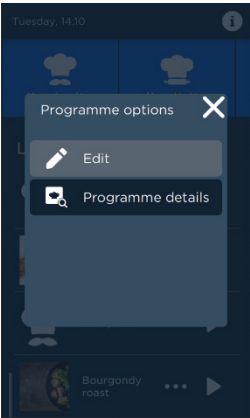


Fig. 85: Programmoptionen (Programme options) selection screen

Symbol	Designation/function
	Field Ändern (Change) ▶ Change programmes.
	Field Display/Change (other) programme details ▶ Display and change further details/functions.
	Field Schließen (Close) ▶ Close the Programme Information screen.

Tab. 421: Elements of the *programme options* screen

9.1.2 Displaying/changing setting values for programmes

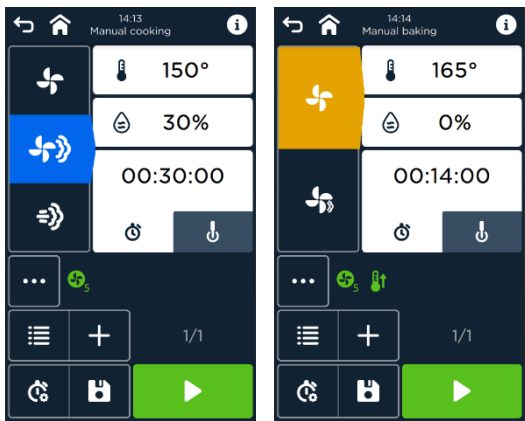


Fig. 86: Screen Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking) (left) and Backen (baking) (right)

- ▶ The *Manuelle Einstellungen (Manual settings)* screen for the programme appears and all values and additional features for all programme steps can be changed. Programmes can also be overwritten or saved as a copy under a new name.

9.1.3 Display/Change Programme Details

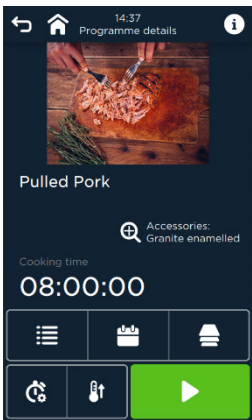


Fig. 87: Display/Change Programme Details

Symbol	Designation/function
	Display Assigned programme image (optional)
Mini pizza	Name of the cooking/baking programme
Items to be baked	Product group
	Field Programminformation (Programme information) ▶ Switch to the screen with additional information.
00:45:00	Displaying the cooking / baking time
	Field Schrittübersicht (Step overview) ▶ Switch to display and edit the programme steps.
	Field Wochenprogrammierung PRO (Weekly programming PRO) ▶ Go to the <i>Wochenprogrammierung PRO (Weekly programming PRO)</i> screen and edit.
	Field Multi Cooking PRO / Multi Baking PRO ▶ Switch to the <i>Multi Cooking PRO / Multi Baking PRO</i> screen and edit.
	Field Start ▶ Starts the programme.
	Field Vorheizen (Preheating) ▶ Set preheating.
	Field Start-/Endzeit (Start/end time) ▶ Switch to the <i>Start-/Endzeit (Start/End Time)</i> screen.
	Field Startzeit (Start time) ▶ Sets the start time.
	Field Endzeit (End time) ▶ Sets the end time.
	Field Home ▶ Switch to the home screen.
	Field Zurück (Back) ▶ Switch to the last screen display.

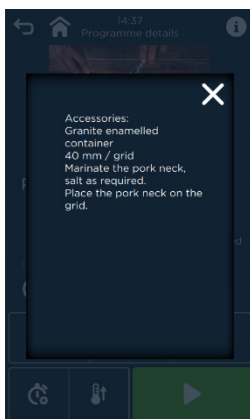


Fig. 88: Screen Programme information screen for the cooking/baking programme

- ▶ All values and additional features for all programme steps can be changed by switching to the *Manuelle Einstellungen (Manual settings)* screen. Programmes can be overwritten or saved under a new name.
- ▶ Entries can be made directly into the *Details* screen for
 - Start/end time
 - Preheat
 - Weekly programming PRO
 - Multi Cooking PRO
 - Multi Baking PRO
 Wochenprogrammierungen (Weekly programming cycles)

9.1.4 Programmstart (Programme start)

Working steps

1. Touch the **Start** (▶) field to start the programme from the Last®20 overview. The *Zusatzinformationen (Additional Information)* screen appears.
2. Touch the **Schließen (Close)** (X) field.
The *laufender Betrieb (Ongoing operation)* screen appears.

10 Programme list/favourites

- ▶ Programme list is accessed by touching () on the home screen.
- ▶ Favourites is accessed by touching field () on the home screen.

10.1 Starts the programme

Working step

1. Touch the Start () field to start the programme from the Programme List/Favourites Overview.
The Ongoing operation screen appears

10.2 Programme list options/favourites options



INFORMATION:

- ▶ The programme list enables alphanumeric character searches for a stored programme across all programmes and contents of a programmes or favourites list.
- ▶ Selecting - programme list
The following programme filters can also be set:
 - Displaying and filtering one or more product groups
 - Displaying and filtering one or more menu groups
 - Displaying and filtering product and menu groups.
- ▶ Select - favourites
 - Only the cooking / baking programmes saved as favourites are displayed in alphabetical order as a list.

Symbol	Designation/function
	Display Assigned programme image (optional)
	Symbol display without programme image – Operating mode convection or baking without steam injection (single-step - multi-step) – Combisteam mode (single-step/multi-step) symbol – Symbol Steam operating mode (one-step - multi-step) – Symbol for operating mode baking with steam injection (single-step - multi-step) – Programme symbol (manual cooking / manual baking - multi-stage)
	Field Programmsuche (Programme search) ▶ Switch to search input.
	Selection field Menu group ▶ Filter the programme list by menu group.
	Selection field Product group Filter programme list by product group.
	Field Details ▶ Switch to the Manual cooking/Manual baking settings screen.
	Field Start ▶ Starts the programme.
	Field Home ▶ Switch to the home screen.
	Field Zurück (Back) ▶ “ Switch to the last screen display.

Tab. 22: Elements of the *programme list/favourites* screen

Working steps for favourites

- 1. Touch the **Favoriten (Favourites)** field on the Home screen.
The *Programmliste Favoriten (Favourite programme list)* screen appears.
- 2. If required, select the programme line with (**...**) field **Programminformation** (Programme information).
The *Programme Information* screen appears.
- 3. Touch the **Change** field () or **Details** field ().
Touching the **Schließen (Close)** () field discards the changes and returns to the *Programmliste Last Favoriten (Last favourites programme list)* screen. (for all others see below)
- 4. Starts the programme with ().

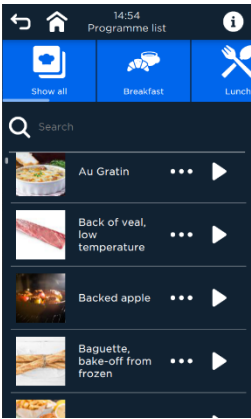


Fig. 89: Screen Programmliste ohne Filter (Programme list without filter)

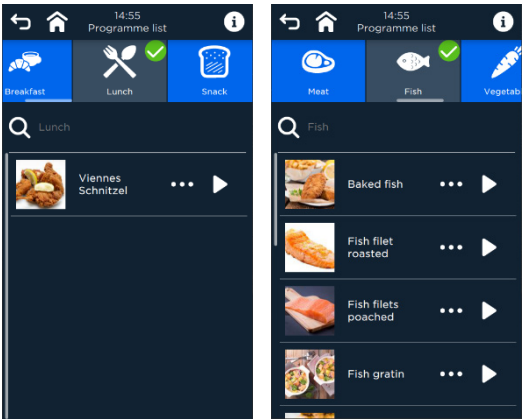


Fig. 90: Screens Programme list with filter Menu group (left) or filter Product group (right)

10.3 Searching, changing and starting programmes/favourites

10.3.1 Searching programmes/favourites

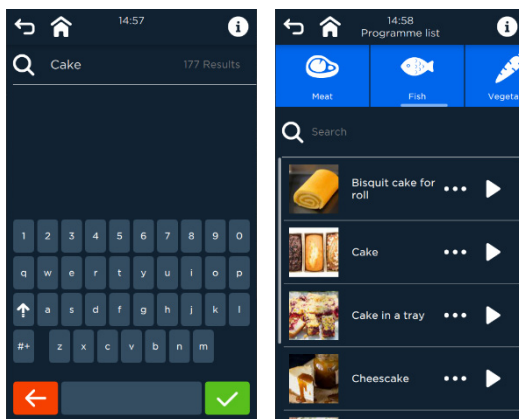


Fig. 91: Alphanumeric character search (left) with display of found programmes (right)

Working steps

1. Touch the **Programmliste/Favoritenliste (programme/favourites list)** field in the start screen.
The *Übersicht Programmliste (Programme List Overview)* screen appears.
2. Activate search with (🔍) and/or select e.g. product/menu groups.
The keyboard screen appears.
3. Enter a keyword/string for the programme name or menu, product group etc. using the keyboard and start the search by touching the **Bestätigen (Confirm) (✓)** field.
The list of cooking/baking programmes is reduced to those entered.
When searching for product/menu groups, the programme/favourites list and the marked group(s) will appear.
4. If required, select the programme line with (⋮) field **Programmoptionen (Programme options)**.
The *Programmoptionen (Programme Options)* screen appears.
5. Touch the **Change** field (✎) or **Details** field (🔍).
Touching the **Schließen (Close) (✕)** field discards the changes and returns to the *Übersicht Programmliste (Programme list overview)* screen.
(for all others see below)
6. Starts the programme with (▶).

10.3.2 Viewing/changing programme details

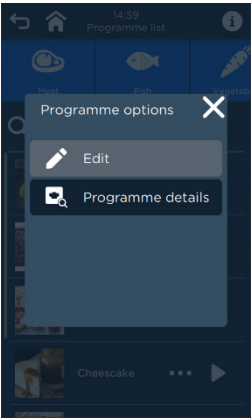


Fig. 92: Programmoptionen (Programme options) selection screen

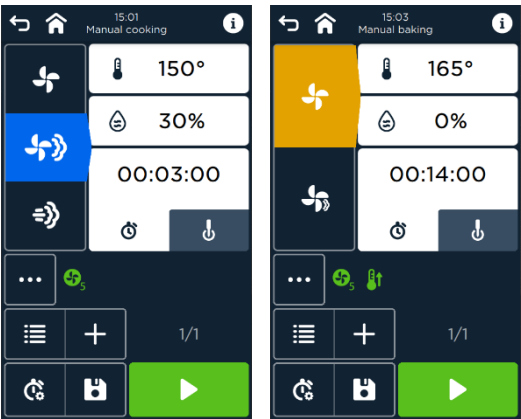


Fig. 93: Screen Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking) (left) and Backen (baking) (right)

- The *Einstellungen Garen/Backen* (Settings for cooking/baking) screen for the programme appears and all values and additional features for all programme steps can be changed. Programmes can be overwritten or saved under a new name.

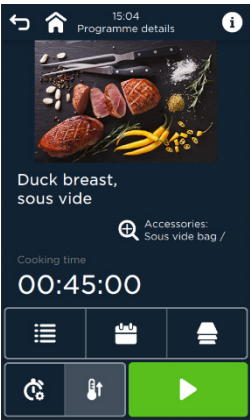


Fig. 94: Display/Change Programme Details

Symbol	Designation/function
	Display Assigned programme image (optional)
Apple Strudel Items to be baked	Name of the cooking/baking programme Product group
	Field Programminformation (Programme information) ▶ Switch to the screen with additional information.
00:06:00	Displaying the cooking / baking time
	Field Schrittübersicht (Step overview) ▶ Switch to display and edit the programme steps.
	Field Wochenprogrammierung PRO (Weekly programming PRO) ▶ Go to the Weekly programming PRO screen and edit.
	Field Multi Cooking PRO ▶ Switch to the Multi Cooking PRO screen and edit.
	Field Start ▶ Starts the programme.
	Field Vorheizen (Preheating) ▶ Set preheating.
	Field Start-/Endzeit (Start/end time)



- ▶ Switch to the Start/End Time screen.

Field **Startzeit (Start time)**



- ▶ Sets the start time.

Field **Endzeit (End time)**



- ▶ Sets the end time.

Field **Home**



- ▶ Switch to the home screen.

Field **Zurück (Back)**

- ▶ Switch to the last screen display.

Tab. 23: Elements of the *programme list screen*

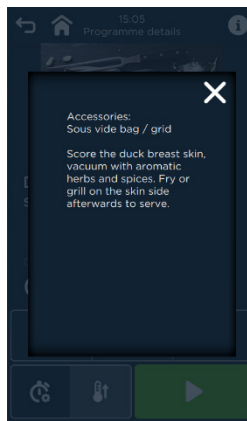


Fig. 95: *Screen Programme information screen for the cooking/baking programme*

- ▶ All values and additional features for all programme steps can be changed by switching to the *Garen/Backen (Cooking/baking)* screen. Programmes can be overwritten or saved as a copy under a new name.
- ▶ Entries can be made directly into the *Details* screen for
 - Start/end time
 - Preheat
 - Weekly programming PRO
 - Multi Cooking PRO/ Multi Baking PROWochenprogrammierungen (Weekly programming cycles)

11 Weekly programming PRO

Weekly programming PRO enables cooking, baking and cleaning processes to be programmed daily, weekly or monthly, also with repeat selection.



INFORMATION:
For the weekly programming PRO to be enabled, the device must always be in "stand-by" and on.

- ▶ The Weekly programming PRO is called up by touching field (🍲) on the home screen.

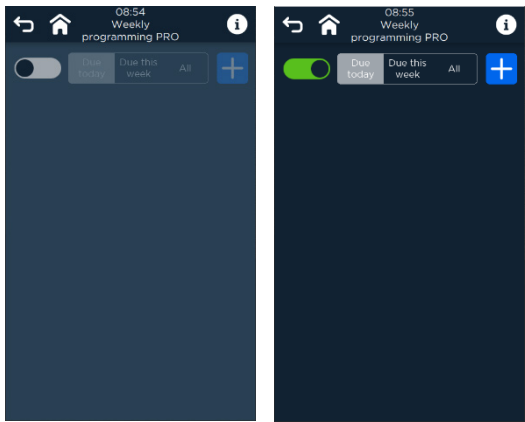


Fig. 96: Selection screen Weekly programming PRO deactivated (left)/ activated (right)

Symbol		Designation/function
		Field <i>Weekly programming PRO</i> ▶ Activate/deactivate the weekly programming with the OFF/ON switch
Today / this week / all		Filter time range ▶ Filter by time range for the weekly programme display.
		Display field Programme image
Fried mushrooms		Display field Programme name with menu group
Tuesday	16:50	Display field Weekday and time of programme start

Symbol	Designation/function
	Adding a programme
	Field Programm nicht angewählt (Programme not selected). Field Programm angewählt (Programme selected).
	Selection line <i>Programmliste</i> (Programme list) ▶ Add a programme from the programme list.
	Field Vorheizen (Preheating) (programme list) ▶ Set the additional function Preheating.
	Selection line <i>Reinigung</i> (Cleaning) ▶ Add cleaning programme.
	Field Active Temp Select the additional function Active Temp.
	Field Trocknungsphase (Drying phase) ▶ Select drying phase.
	Field Weekly programme view from the weekly programme selection area ▶ Calling up the Weekly Programme View screen
	Field Startzeit (Start time) ▶ Enter/change the day/time for programme start.
	Field Endzeit (End time) ▶ Enter/change the day/time of the programme end.
	Field Wiederholung (Repeat) ▶ Enter/change the repetition period.
	Field Bestätigen (Confirm) ▶ Confirm entry.
	Field Schließen (Close) (for data entry) ▶ Cancel your entry and close the screen.
	Field Zeile aufrufen (Call up line)

Tab. 24: Elements of the screens *Übersicht Wochenprogrammierung PRO* (Overview of weekly programming PRO) and add *Programm*



INFORMATION:

- ▶ The Weekly programming PRO function is switched on/off via the corresponding field.
- ▶ Cleaning programmes can only be added as weekly programmes with the optional autoclean®.
- ▶ The start view is the current day (today), by selecting the appropriate fields you can switch to the current week or any other ones.

11.1 Adding a programme

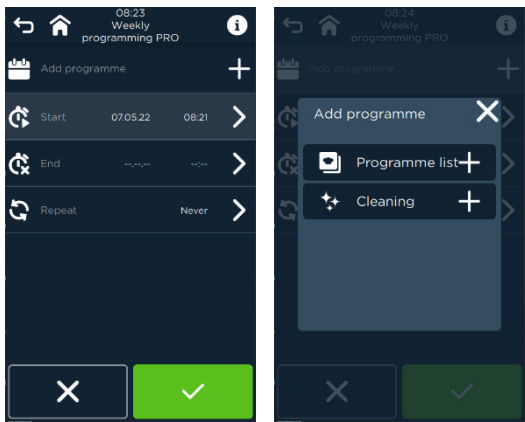


Fig. 97: Screen Add weekly programme (left) and Selection screen Add cooking/baking programme from programme list or Cleaning programme (right)

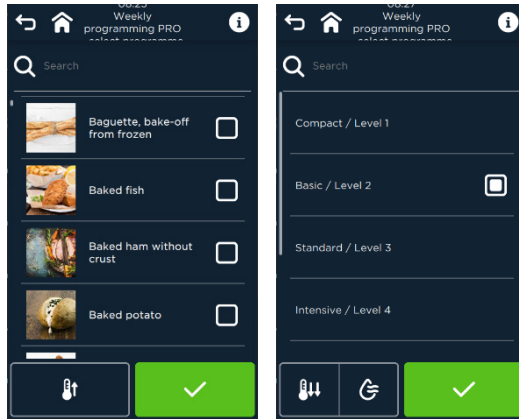


Fig. 98: Selection screen Wochenprogramm aus Programmliste Gar-/Backprogramme (Add weekly programme from programme list of Cooking / baking programmes) (left) and Reinigungsprogramme (cleaning programmes) (right)

Working steps

1. Touch the **Wochenprogrammierung PRO (Weekly programming PRO)** field on the start screen.
The selection screen *Wochenprogrammierung PRO (Weekly programming PRO)* appears.
Weekly programme switch is set to ON (green)
2. Touch the **Add Programme line** ().
The selection screen *Hinzufügen aus Programmliste/Reinigungsprogramme (Add from Programme List/Cleaning Programmes)* appears.
3. Touch the selection line **Programme list or Cleaning**.
Selection screen *Programmliste oder Reinigungsprogramme (Programme list or cleaning programmes)* appears.
4. Select the programme by touching the **Markierungsfeldes (Checkbox)** ().
Markierungsfeld (Checkbox) () is filled in.
5. If necessary:
 - Set the **Vorheizen (Preheating)** field (programme list)
 - Select the **Active-Temp** field and/or **Trocknungsphase (Drying phase field)** (Cleaning).
6. Touch the **Startzeit einstellen (Set Start line)** () or **Set End Time line** () und/or lines **Wiederholung (Repeat)** ().
7. Confirm your entry with () or close with ().
Weekly programme appears with day and start/end time in the Weekly programming PRO overview. Weekly programmes start automatically.

11.1.1 Setting the start/end time for weekly programming PRO

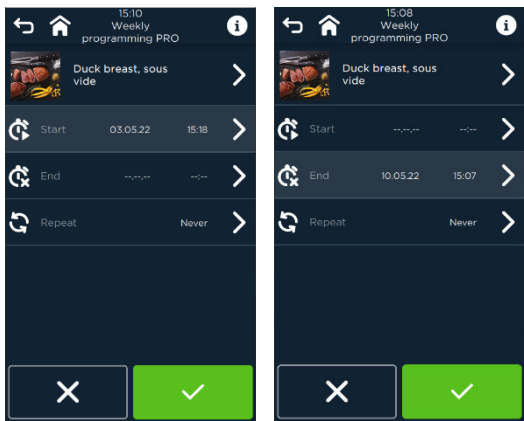


Fig. 99: Start time setting for weekly programme from programme list (left) and end time setting for autoclean® weekly cleaning programme (right)

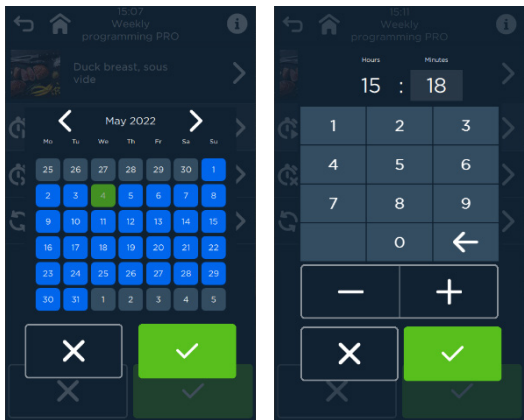


Fig. 100: Setting day and time for the start/end time

11.1.2 Setting Repeat



INFORMATION:

- ▶ To repeat weekly programmes, the periods
 - daily (same start/end time)
 - weekly (same day(s) of the week, same start/end time)
 - monthly (same day(s) of the month, same start/end time)
 - never (no repetition)can be agreed.
- ▶ The next weekly programme to be started is displayed on the stand-by screen.
- ▶ The stored weekly programmes will be started in the agreed periods until they are deleted.

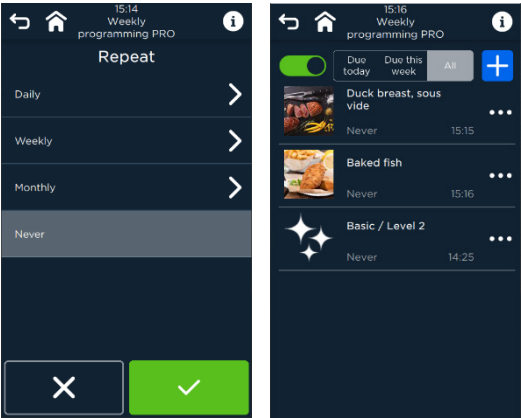


Fig. 101: Programme repeat selection screen on the left and Weekly programming PRO display (right)

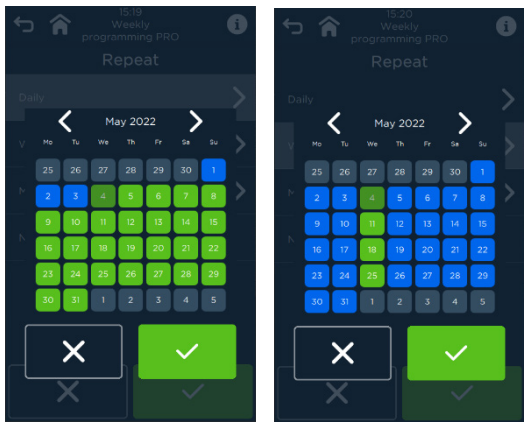


Fig. 102: Repetition of the programme daily (left) or weekly (right)

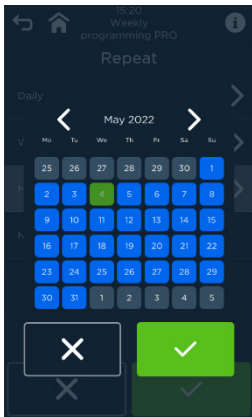


Fig. 103: Repetition of the programme once a month

Working steps

1. Touch the line **Wiederholung (Repeat)** on the screen of the selected weekly programme.
The *Wiederholung (Repeat)* selection screen appears.
Default setting is never.
2. Touch the line **Wiederholungszeitraum (Repeat period)**.
The overview of the current month with the suggested days (green) appears.
3. Touch (< >) to switch to the months.
4. Select a day.
5. Confirm your entry with (✓) or close with (X).

The weekly programme appears with day and start/end time in the PRO weekly programme overview according to the selected time range display (today, this week or all).
Weekly programmes start automatically.

11.2 Changing programme

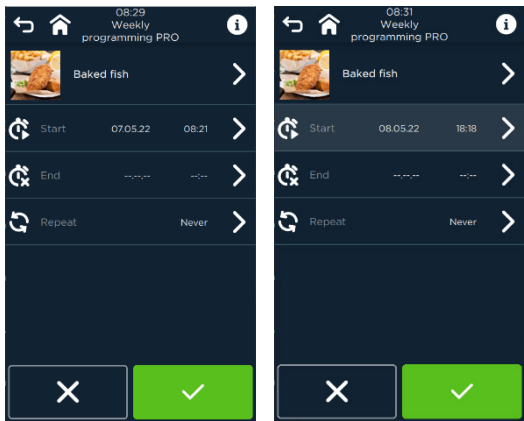


Fig. 104: The Wochenprogrammierung PRO ändern für Programmliste (Change Weekly Programming PRO for Programme List) screen

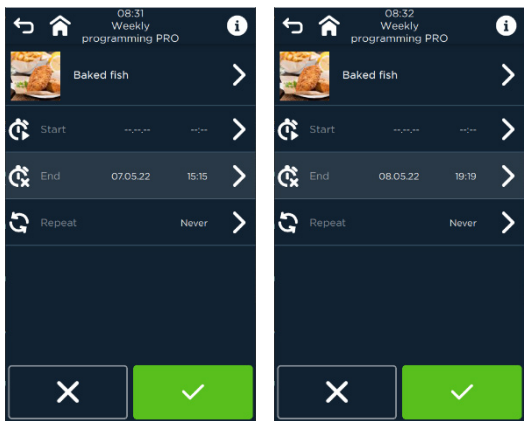


Fig. 105: The Wochenprogrammierung PRO ändern für autoclean* (Change Weekly Programming PRO for autoclean*) screen

Working steps

1. Touch the **Wochenprogrammierung PRO (Weekly programming PRO)** field on the start screen.
The selection screen *Wochenprogrammierung PRO (Weekly programming PRO)* appears.
Weekly programme switch is set to ON (green)
2. Select a time range for display/input:
 - Today (current day)
 - This week (current week)
 - All (all past and scheduled weekly programmes)
3. Touch the **Programmdetails (Programme Details) (...)** field in the programme line.
The *Wochenprogrammierung PRO ändern/löschen (Change/Delete Weekly Programming PRO)* screen appears.
The following settings can be changed:
 - Preheating for cooking/baking programme
 - Active Temp and drying for cleaning programmes
 - Start/end time
 - Repetition options
4. Touch the line to be changed.
5. Confirm your entry with (✓).
Weekly programme appears with day and start/end time in the Weekly programming PRO overview.
Weekly programmes start automatically.

11.3 Delete programme

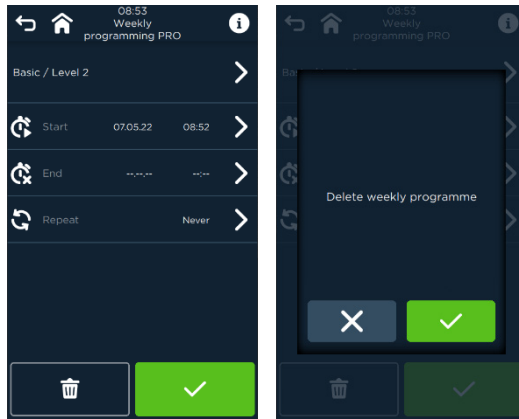


Fig. 106: Wochenprogrammierung PRO löschen (Delete the Weekly programming PRO screens and Sicherheitsabfrage (Security query)).

Working steps

1. Touch the **Wochenprogrammierung PRO (Weekly programming PRO)** field on the start screen.
The selection screen *Wochenprogrammierung PRO (Weekly programming PRO)* appears.
Weekly programme switch is set to ON (green)
2. Touch the **Programmdetails (Programme Details) (...)** field in the programme line.
The *Wochenprogramm (Weekly Programme) löschen (delete)* screen appears.
3. Confirm your entry with (✕).
The screen with the query: *Wochenprogramm löschen? (Delete weekly programme?)* appears.
4. Confirm your entry with (✓) or close with (✕).
The weekly programme is only deleted from the Weekly programming PRO overviewed if confirmed.

12 Multi cooking PRO/Multi baking PRO

With Multi Cooking PRO/Multi Baking PRO, single-step programmes with approximately the same setting values and with preset insertion levels can

- be started and terminated at the same time
- be terminated at the same time



INFORMATION:

- ▶ Multi Cooking PRO/Multi Baking PRO can be activated as follows
 - directly from the start screen, also with insertion selection () for the containers of the items to be cooked/baked.
 - in the programme details of the programme list (), also with insertion selection () for the containers of the items to be cooked/baked.
 - during operation (), also with insert selection () for the containers with the items to be cooked/baked.

12.1 Adding cooking/baking programmes via the home screen

- ▶ Multi Cooking PRO/Multi Baking PRO is called up by touching field () on the start screen.

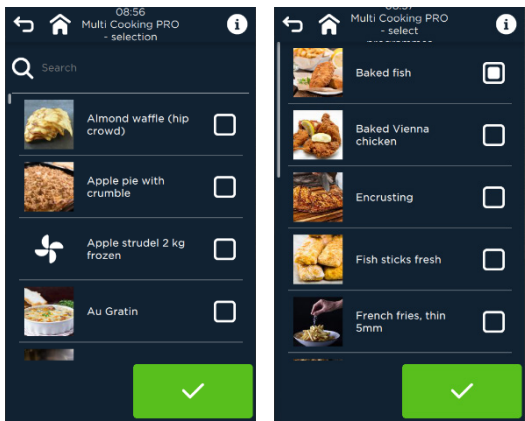


Fig. 107: Screen Selection of all Multi Cooking PRO/Multi Baking PRO programmes before (left) and after (right) selection of a master programme

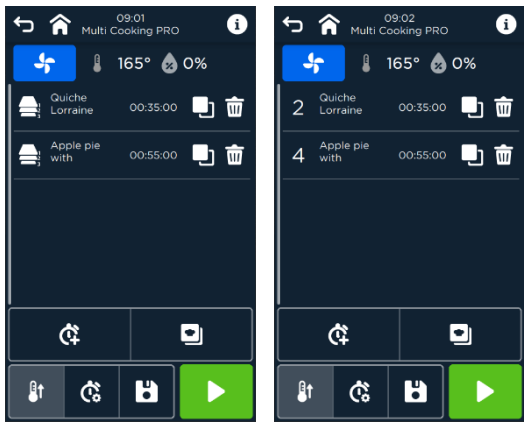


Fig. 108: Start Multi Cooking PRO/Multi Baking PRO, without (left) and with (right) insertion selection

Symbol	Designation/function
 	Field Programme not selected/selected ▶ Deselect/select programme(s).
	Field Bestätigen (Confirm) ▶ Confirm selection
	Field Zurück (Back) ▶ Back to the last screen
	Field Home ▶ Back to the start screen
	Display field Operating mode ▶ Active operating mode is displayed (e.g. convection)
	Temperature display ▶ The selected cooking chamber temperature is displayed (e.g. 210 °C).
	Humidity display ▶ The selected humidity in the cooking chamber is displayed (e.g. 0%).

Symbol	Designation/function
	Field Einschubauswahl (Insertion selection) ▶ Defining the Einschubauswahl (Insertion selection) for Multi Cooking PRO/Multi Baking PRO programmes
1	Display insertion level ▶ Shows the insertion level in the programme line.
	Programm duplizieren (Duplicate Programme) ▶ Programme is duplicated and placed at the end of the list.
	Programm löschen (Delete Programme) field ▶ The programme is deleted.
	Field Gar-/Backzeitverlängerung (Cooking/baking time extension) ▶ Extending the cooking/baking time.
	Field Programme list ▶ Add a programme from the programme list to Multi Cooking PRO/Multi Baking PRO.
	Field Vorheizen (Preheating) ▶ Activate preheating (default 10%).
	Field Start-/Endzeit (Start/end time) ▶ Sets the start time.
	
	▶ Sets the end time.
	Field Save Multi Cooking PRO/Multi Baking PRO ▶ Save Multi Cooking/Multi Baking PRO settings/ programme(s).

Symbol	Designation/function
	Field Start  Start Multi Cooking PRO/Baking PRO.
00:25:00	Display field Cooking/baking time  The cooking/baking time for each programme is displayed.
Big muffins	Display Baking/cooking programme name
ITEMS TO BE BAKED	Display Assigned menu/product group

Tab. 25: Elements of screens *Auswahl (Selection)* and *Start Multi Cooking PRO/Multi Baking PRO*

Working steps

1. Touch the **Multi Cooking PRO** field on the home screen.
The *Multi Cooking PRO* screen appears.
2. Touch the desired Multi Cooking PRO programme line.
Further programme lines with approximately the same setting values are displayed and can also be selected by touch.
Checkbox (☐) is filled in.
3. Complete the selection by touching the **Bestätigen (Confirm)** (✓) field.
The list of the selected Multi Cooking PRO/Baking PRO programmes appears.
4. Programmes can be **dupliziert (duplicated)** (📄) or **gelöscht (deleted)** (🗑).
It is possible to **Speichern (Save)** (💾) the programme selection.
5. The insertion level can be defined by touching the **Auswahl der Einschubebene (Selection insertion level)** field (📊).
6. If necessary:
 - Activate the **Vorheizen (Preheating)** field (🔥).
 - Touch field **Start-/Endzeitvorwahl (Start/end preset time)** (🕒).
 - Touch the **Startzeit (Start Set line)** (🕒) or line **Endzeit einstellen (🕒)**
7. Confirm your entry with (✓) or close with (✕).
The selected function field for preheating and the start/end time appears in light grey.
8. Touch the **Bestätigen (Confirm)** field (✓) or Schließen (Close) field (✕).
Number of the insertion level appears in front of the programme line
9. To start the Multi Cooking PRO/Multi Baking PRO programmes, touch the **Start** (▶) field.
Multi Cooking PRO/Baking PRO programmes start immediately without a start/end time.
OR
Multi Cooking PRO/Baking PRO programmes start automatically according to the specified start/end time.

12.2 Add cooking/baking programme



INFORMATION:

Cooking / baking programmes can be added from

- Last® 20
- Programme list
- Favourites

to Multi Cooking PRO/Multi Baking PRO.

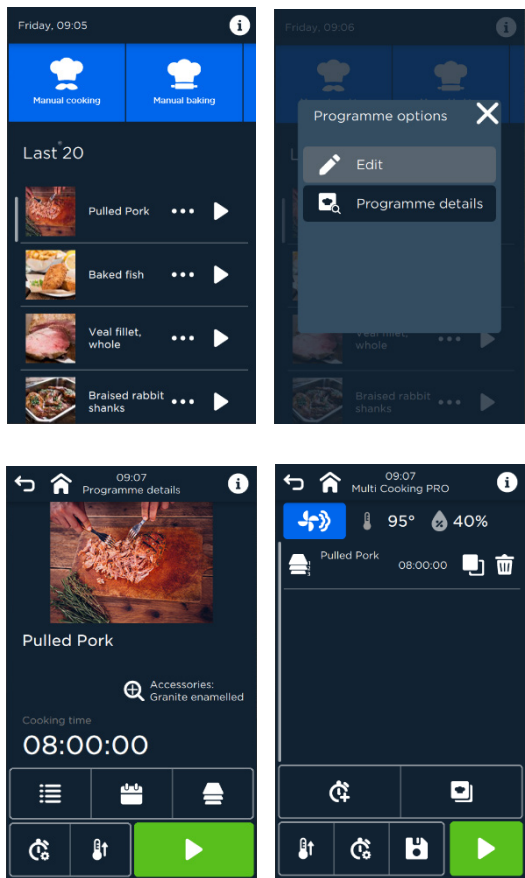


Fig. 109: Work procedures Add a programme to Multi Cooking PRO/Multi Baking PRO (example Last* 20)

Working steps

1. Touch fields **Last° 20** (), **Programme list** () or **Favourites** () in the start screen.
The screen with the selected programme overview appears.
2. Touch the **Programminfo** (*******) for the desired programme line.
The *Programm Info (Programme info)* screen appears.
3. Touch the **Details** () field.
The *Programmdetails* screen appears.
4. Touch field **Multi Cooking PRO / Multi Baking PRO** ().
The list of the selected Multi Cooking PRO/Multi Baking PRO programmes appears.
 - Programmes can be **dupliziert (duplicated)** () or **gelöscht (deleted)** ().
 - It is possible to **Speichern (Save)** () the programme selection.
5. The insertion level can be defined by touching the **Auswahl der Einschubebene (Selection insertion level)** field ().
6. Activate the **Vorheizen (Preheating)** field ().
7. Touch field **Start-/Endzeitvorwahl (Start/end preset time)** ().
8. Touch the **Startzeit (Start Set line)** () or line **Endzeit einstellen (Set end time)** ().
9. Confirm your entry with () or close with ().
The selected function field for preheating and the start/end time appears in light grey.
10. Touch field **Multi Cooking PRO / Multi Baking PRO** ().
11. Select the **Start** field.
Multi Cooking PRO/Multi Baking PRO programmes start immediately without a start/end time.
Multi Cooking PRO/Multi Baking PRO programmes start automatically according to the specified start/end time.

12.2.1 Define the insertion level for the items to be cooked/baked.



Fig. 110: Screen for defining the insertion level and display in the overview

Working steps

1. Touch Multi Cooking PRO/Multi Baking PRO (🍳) field OR Last® 20 (📅), Programme List (📋) or Favourites (★) fields in the home screen. Multi Cooking *Auswahl Multi Cooking PRO (PRO Selection screen)* OR list of applicable Multi Cooking PRO programmes appears.
2. Touch the Select insertion level field (🍳). Level list 1 to 5 or 6 appears.
3. Select an insertion level via the numeric keypad or keys (+/-). The insertion level appears with a number in the programme list.

12.3 Manage Multi Cooking PRO programme

12.3.1 Changing Multi Cooking PRO-LIST

Changing the programme sequence in the list

1. The cooking/baking programme appears in the programme list.
2. Drag the cooking/baking programme to the desired position in the list.



INFORMATION:

- ▶ The order of the Multi Cooking PRO/Baking PRO programmes can be changed during operation (only for programmes without selection of the insertion level).
- ▶ The list of programmes without selection of the insertion level is ordered by the end of the programme (the next programme ending is at the top). Sorting can be changed by the user.
- ▶ Once the level has been selected, it is possible to change the position / sequence of the multi-cooking programmes by pressing and holding.
- ▶ A start/end time cannot be set during operation.

12.3.2 Deleting the Multi Cooking PRO programme

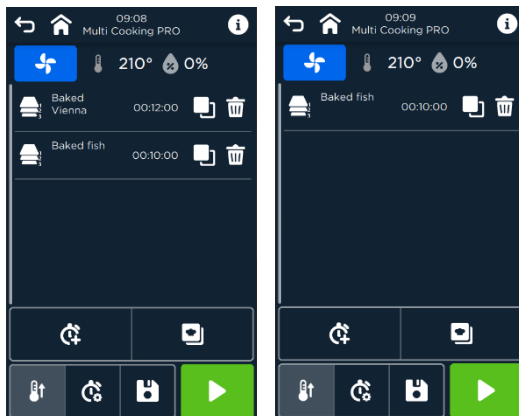


Fig. 111: Work procedures Save programme

- ▶ Select **Löschen (Delete)** (🗑️) in the programme line to be deleted. The programme line has been deleted.

12.3.3 Duplicating Multi Cooking PRO programme

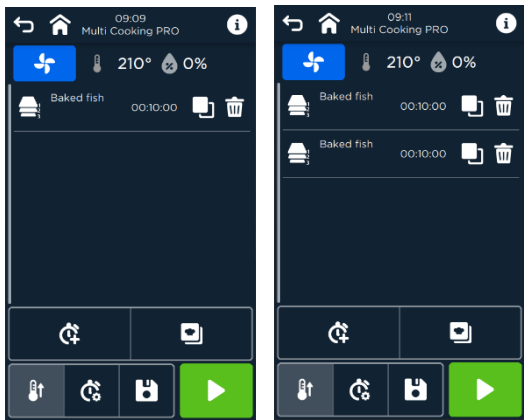


Fig. 112: Work procedures Duplicate programme

- ▶ Select the field **Duplizieren (Duplicate)** () in the programme line to be duplicated.
The cooking programme with the same settings is entered at the end of the list.

12.4 Start and ongoing operation of Multi Cooking PRO

12.4.1 Start without preset time

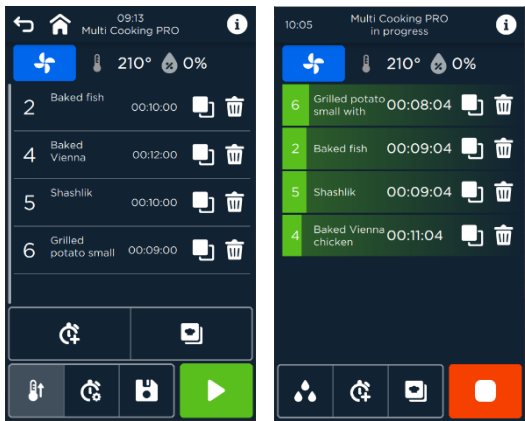


Fig. 113: Start Multi Cooking PRO/Baking PRO

- ▶ Start Multi Cooking PRO/Baking PRO by touching the **Start** (▶) field. When programmes are started, refer to the length of the progress bar (green) and the remaining time for information about the progress.

12.4.2 Start with preset time

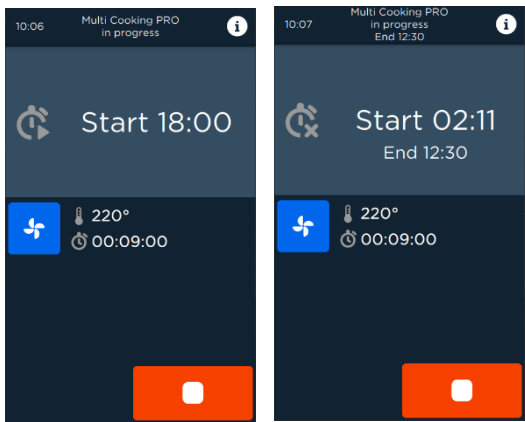


Fig. 114: Start Multi Cooking PRO/Multi Baking PRO with start time (left) and end time (right)

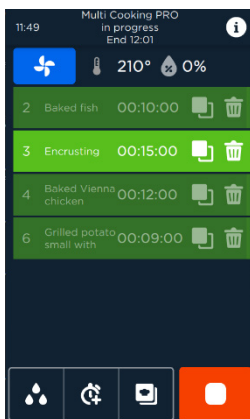


Fig. 115: Screen Ongoing operation with preset end time (programme 3 started, programme 1,2 and 4 not yet started)



INFORMATION:

Programmes will start automatically only if no end time has been preset. For programmes with preset end time, the user must open and close the door at the appropriate time for the requested programme to be started (Anzeige grau (grey display)).

- ▶ Start Multi Cooking PRO/Multi Baking PRO by touching the Start **Start** (▶) field.
With the start preset time, the start time is displayed.
When the end time is preset, the time until the start of the first programme and the end time of Multi Cooking PRO/Multi Baking PRO are displayed.
When programmes are automatically started, refer to the length of the progress bar (green) and the remaining time for information about the progress.

12.4.3 Adding, duplicating and deleting programmes during operation

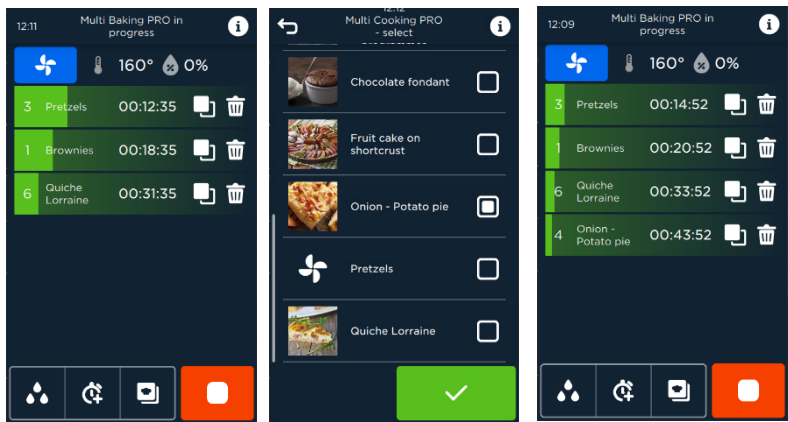


Fig. 116: Adding, duplicating and deleting programmes during operation



INFORMATION:
A maximum of 15 programmes can be added or duplicated.



INFORMATION:
▶ The start/end time is not applied when duplicating during operation.

Adding programmes.

Requirement

Multi Cooking PRO programmes are already running and their progress is displayed.

Working steps

1. Touch the **Programme list** () in the *Ongoing operation* screen. The screen *Auswahl der möglichen Programme* (*Selection of possible programmes*) appears.
2. Markieren (Select) () the desired programme () and **bestätigen** (**Confirm**) (). The screen *Liste laufender Programme* (*List of running programmes*) is displayed. Programme is added, placed at the end of the list and started immediately.

Duplicating programmes

- ▶ Touch field **Duplizieren (Duplicate)** (📄) in the programme line to be duplicated on the *laufender Betrieb (Ongoing operation)* screen.
Duplicated programme is added, placed at the end of the list and started immediately.

Delete programmes

- ▶ Touch the **Löschen (Delete)** (🗑️) field in the programme line to be deleted on the *laufender Betrieb (Ongoing operation)* screen.
Programme is terminated and programme line is deleted.

12.4.4 Multi cooking PRO/multi baking PRO - End and terminating early

Programme end

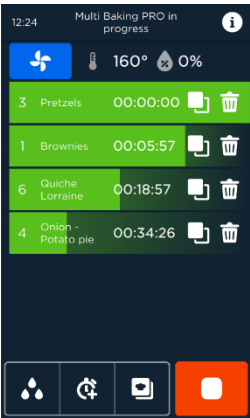


Fig. 117: Display of immediate programme end (1), display of remaining time for other programmes (2 and 3)

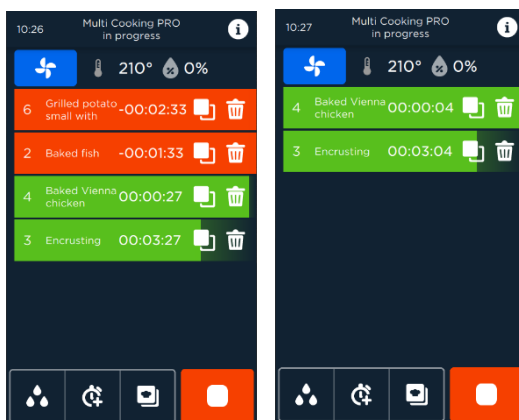


Fig. 118: Screen after programme end; red programmes are more than 1 min overdue (left) and after removal of the food (open the door)

Working steps

1. Programme is over.
Progress bar (green) shows 100% progress and 00:00:00 hh:min:sec the remaining time
After display duration 1 min:
Progress bar (red) shows 100% progress and the increasing time difference to the end of the programme -hh:min:sec
2. Open the cooking chamber door.
3. Remove the food (reload if necessary).
4. Closing the cooking chamber door
Programme lines of expired programmes (red and green) are deleted from the screen.
5. If necessary, add/duplicate programme for new the items to be cooked/baked.
When all Multi Cooking PRO/Baking PRO programmes have finished and the food has been removed, the *Start Multi Cooking PRO/Baking* screen appears again.

Earlier end of Multi Cooking PRO/Baking PRO programmes



INFORMATION:

All running Multi Cooking PRO/Baking PRO programmes are terminated.

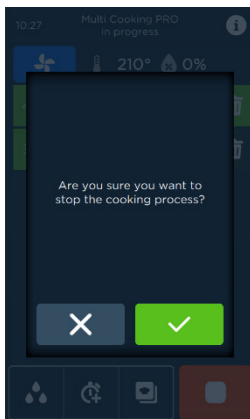


Fig. 119: Screen „Nachfrage bei vorzeitigem Programmabbruch“ (“Request for early programme end”)

Working steps

1. Touch the **Stop** (■) field during operation.
The screen „Nachfrage bei vorzeitigem Programmabbruch“ (“Request for early programme end”) appears.
2. Confirm your entry with (✓) or close with (X).
The *Start Multi Cooking PRO/Baking* screen appears when confirmed.
Screen *Laufender Betrieb* (Ongoing operation) being Schließen (Closed).

13 Special programmes



INFORMATION:
Special programmes are preconfigured with recommended settings, which can however be changed as required.

Special programmes are called up by touching field () on the home screen.

13.1 Description of special programmes

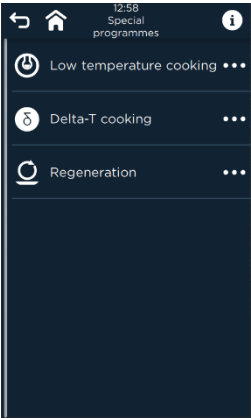


Fig. 120: Selection screen Sonderprogramme (Special programme)

Symbol	Designation/function
	Field Niedertemperaturgaren (Low-temperature cooking) ▶ Select Low-temperature cooking
	Field Delta-T cooking ▶ Select Delta-T cooking.
	Field Regeneration ▶ Select for (re)heating ready food.

Tab. 26: Full overview of selectable special programmes

13.2 Special programmes

13.2.1 Low-temperature cooking



INFORMATION:
Low-temperature cooking is used to cook food gently within a low-temperature range with the fan running at reduced speed.
Possible for all appliance.

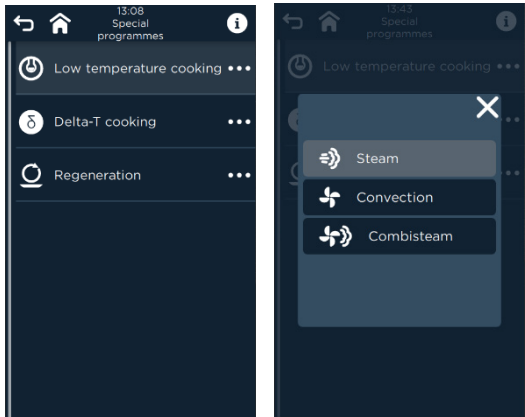


Fig. 121: Screens Auswahl Niedertemperaturgaren (Low temperature cooking selection) and Betriebsart (Operating mode)

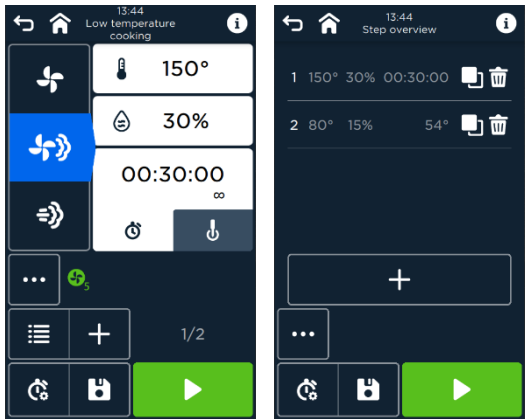


Fig. 122: Screens Voreinstellungen und Schrittübersicht mit Sonderprogramm (Presettings and step overview with special programme) (e.g. steam operating mode)

Working steps

1. Touch the **Low Temperature Cooking line** ().
The screen for selecting an operating mode (*Dampf, Heißluft, Kombidampf (Steam, convection, combisteam)*) appears.
2. Touch the desired **Betriebsart (Operating mode)** line.
The *Betriebsart mit Vorgabewerten (Operating Mode with Default Values)* screen appears.
3. Touch the value field to be changed for **Temperatur (Temperature)**, **Feuchte (Humidity)** and **Kerntemperatur (Core temperature)**
The *Werteingabe (Value entry)* screen appears.
4. Enter/change the value for **Temperatur/Kerntemperatur (Temperature/Core temperature)** exactly to the degree using the numeric keypad or in 5°/1° steps via fields +/-.
Change the **Feuchte (Humidity)** value with the utmost accuracy using the numeric keypad or in 1% steps using the +/- fields.
5. Confirm your entry with () or close with ().
6. If necessary, edit additional features and programme steps. Switch to the *Schrittübersicht (Step overview)* screen ().
7. Start the special low temperature cooking programme with ().

13.2.2 Delta-T cooking



INFORMATION:
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 device during the entire cooking step.
The cooking step ends as soon as the temperature reaches the set target core temperature.

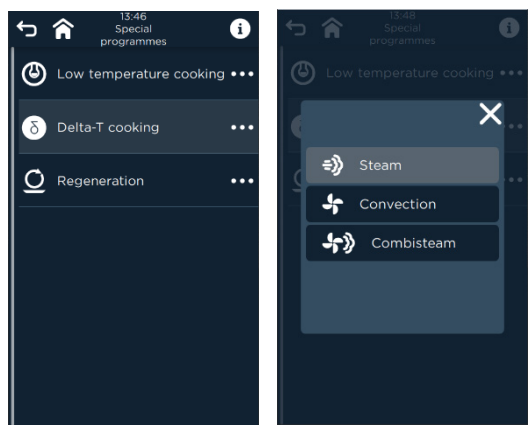


Fig. 123: Screens Auswahl Delta-T-Garen (Delta-T cooking) and Operating mode

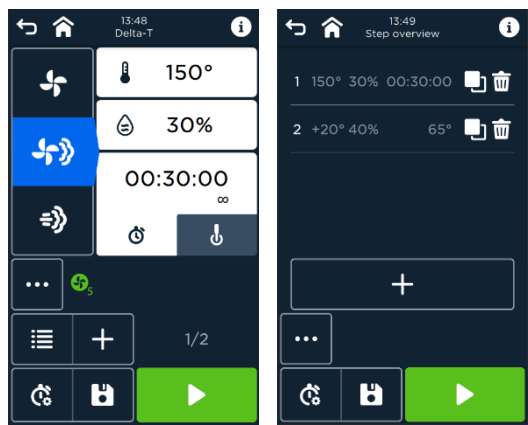


Fig. 124: Screens Voreinstellungen und Schrittübersicht mit Sonderprogramm (Presettings and step overview with special programme) (e.g. steam operating mode)

Working steps

1. Touch the **Delta-T cooking line** ().
The screen for selecting an operating mode (*Dampf, Heißluft, Kombidampf* (*Steam, convection, combisteam*)) appears.
2. Touch the desired **Betriebsart (Operating mode)** line.
The *Betriebsart mit Vorgabewerten* (*Operating Mode with Default Values*) screen appears.
3. Touch the value field for **Temperatur, Feuchte** und **Kerntemperatur** to be changed.
The *Werteingabe* (*Value entry*) screen appears.
4. Enter/change the value for **Temperatur/Kerntemperatur** (**Temperature/Core temperature**) exactly to the degree using the numeric keypad or in 5°/1° steps via fields +/- . Enter/change the **humidity value** with the utmost accuracy using the numeric keypad or in 1% steps via +/- .
5. Confirm your entry with () or close with ().
6. If necessary, edit additional features and programme steps; switch to the *Schrittübersicht* (*Step overview*) () screen.
7. Start special programme **Delta-T cooking** with ()

13.2.3 Regenerating



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

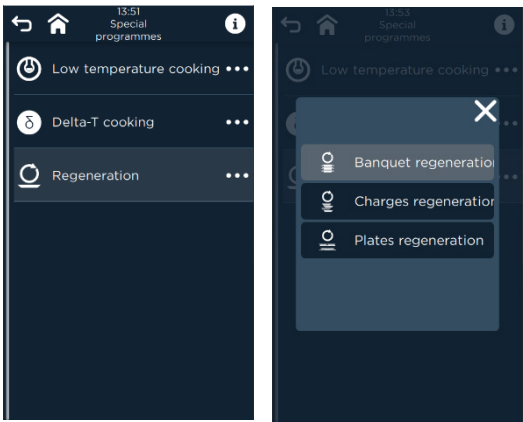


Fig. 125: Screens Regeneration selection

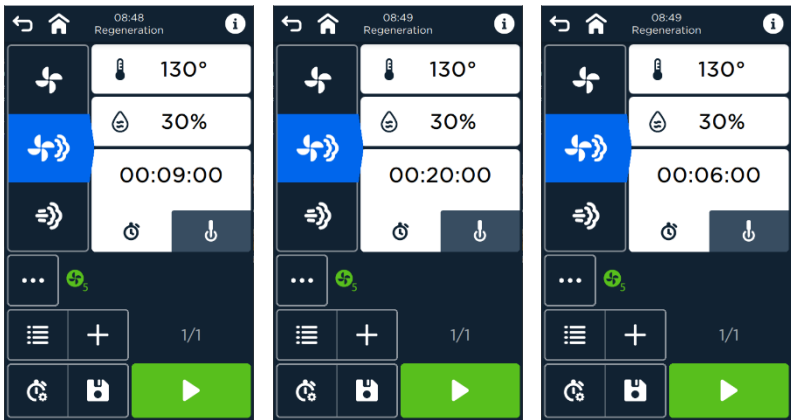


Fig. 126: Screen Voreinstellungen Regenerieren für Bankett, Chargen und Teller (Regeneration settings for banquet, batches and plates)

Symbol	Designation/function
	Field Regeneration ▶ Select for (re)heating ready food.
	Field Banquet ▶ Regenerate plates in the tray rack.
	Field Batches ▶ Regenerate the cooked product in containers.
	Field Plates ▶ Regenerates plates on the grill.

Tab. 27: Elements of the Regenerate selection window

Working steps

1. Touch the **Regenerate** () line.
The screen with *Bankett, Chargen, Teller (Banquet, Batches, Plates)* selection appears.
2. Touch the desired line.
The *Betriebsart mit Vorgabewerten (Operating Mode with Default Values)* screen appears.
3. Touch the value field for Temperatur (temperature), **Feuchte (humidity)** and **Garzeit (cooking time)** to be changed.
The *Werteingabe (Value entry)* screen appears.
4. Enter/change the **Temperature** value exactly in degrees using the numeric keypad or in 5-degree steps via +/-.
Enter/change the **humidity value** with the utmost accuracy using the numeric keypad or in 1% steps via +/-.
The value field for entering minutes is active (light grey). Touch the other value fields (h or sec) before your entry (appears highlighted in light grey).
Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 h, 1 min or 10 sec via +/-.
5. Confirm your entry with () or close with ().
6. If necessary, edit additional features and programme steps; switch to the *Schrittübersicht (Step overview)* screen ().
7. Start the Regenerate special programme with ().

14 Cleaning and care

14.1 Hygiene plan

Interval	What	How
Daily, after the end of operation	Screen	use a cloth and mild detergent.
	Cooking chamber	
	Glass panel	
	Door handle	
	Drip gutter	
	Door seal	
	Drip tray	
Weekly	Window panes and glass door panes	use a cloth and mild detergent.
	Cooking chamber behind air baffles	use a cloth and mild detergent.
	Fitting for the core temperature probe	use a cloth and mild detergent.
Monthly	External surfaces of the unit	Degreasing cleaning agent or stainless steel cleaner, soft cloth.

Tab. 28: Overview Cleaning intervals (manual cleaning and semi-automatic cleaning)

14.2 General cleaning

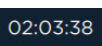
Depending on the degree of contamination and how often cleaning is required, the appliance may be automatically cleaned with autoclean®.



INFORMATION:

- ▶ The *Cleaning and care* screen can be opened by selecting the field (✨) on the home screen.

Symbol	Designation/function
	Reiniger (Cleaner) ▶ Indicates the filling quantity of the cleaner tank. ▶ Indicates when Cleaner containers must be changed. ▶ Select the field to reset to 100% (full) after replacing the tank.
	Rinsing agent ▶ Indicates the filling quantity of the rinsing agent. ▶ Indicates that the rinse aid container must be replaced. ▶ Select the field to reset to 100% (full) after replacing the tank.
	Water filter ▶ Indicates the condition of the water filter. ▶ Indicates that water filter has to be replaced. ▶ Select the field to reset after replacing the water filter.
	Start/end time ▶ Setting the start/end time.
	Closing the door ▶ Instruction Close the door.
	Open the door ▶ Instruction Open the door.
	Field Trocknungsphase (Drying phase) ▶ Select the drying phase.
	Hand shower ▶ Instruction Rinse the cooking/baking chamber with a hand shower.

Symbol	Designation/function
	Spray cleaner ▶ Instruction Spray cleaner into cooking/baking chamber.
	Wipe ▶ Instruction Wipe out and dry the cooking/baking chamber.
	Start ▶ Starts the cleaning and servicing programme.
	Stop ▶ Stops the cleaning and servicing programme.
	Cleaning and servicing programme ▶ Select from various preset cleaning and maintenance programmes depending on the type and degree of contamination in the cooking/baking chamber.
	Programme time ▶ Display of the total time of the cleaning programme.
	Home ▶ Switch to the home screen.
	Back ▶ Switch to the last screen.

Tab. 29: Elements of the *Cleaning and care* screen (incl. autoclean®)

14.2.1 Required cleaners or rinse aids

The following cleaning and maintenance products are approved for cleaning the cooking/baking chamber:

- Eloma Multi-Clean PRO
- Eloma Multi-Clean rinsing agent



INFORMATION:

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



CAUTION!

Risk of chemical burns from cleaners and rinsing agents!

Chemical burns to the skin and eyes.

- ▶ Please observe the specifications in the safety data sheet.
- ▶ Adhere to the safety notes for the stipulated cleaner and rinsing agent.
- ▶ Allow the device to cool down before cleaning.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and safety goggles).
- ▶ Do not inhale any cleaner and rinse aid spray mist or lye vapours.

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 or pointed objects for cleaning.
- ▶ Do not use any aggressive scouring agent or scratchy cleaning utensils (e.g. steel wool).

14.3 Manual cleaning of the cooking chamber



CAUTION!

Risk of burns from hot surfaces!

Skin burns.

- ▶ Allow the device to cool down before cleaning.



CAUTION!

Risk of scalding from hot lye or hot steam!

Skin burns

- ▶ Allow the device to cool down before cleaning.

14.4 Manual cleaning of other parts of the appliance

14.4.1 Cleaning the screen

NOTICE!

Excessive pressure on the screen surface!

Mechanical 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 corroded and the image in that area will become poor.
- ▶ Do not use window cleaners or washing-up liquid.

Requirement

- The screen has been switched off.
- ▶ In case of light soiling, wipe the screen with a damp microfibre cloth.
- ▶ Where possible, use a TFT cleaner and microfibre cloth to remove deep soiling.
- ▶ Use a soft brush to clean narrow areas such as corners and crevices.

14.4.2 Cleaning the door seal



INFORMATION:

Regularly check the door seal for damage.

Damaged door seals need to be replaced immediately.

Requirement

- The device has been switched off.
- The device has cooled down.
- ▶ Clean the door seal with a cloth and mild degreasing cleaning agent by hand.
- ▶ Remove the cleaning agent with clear water.

14.4.3 Cleaning recommendation for door with double/triple glazing and door glass



INFORMATION:

Regularly check the door mount for damage.
If necessary, have the door mount repaired.

Requirement

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

NOTICE!

Damage due to incorrect opening of the inner door with double/triple glazing!

Damage to the door mount.

- ▶ Do not open the inner door with double/triple glazing at a more than 90-degree angle.
- ▶ Firmly hold the inner door with double/triple glazing during cleaning.
- ▶ 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.

14.5 Semi-automatic cleaning



INFORMATION:

- ▶ Semi-automatic cleaning can only be used in the Backmaster Edition!
- ▶ Select the **Cleaning and Care** (✱✱) field on the home screen to start the cleaning and maintenance programme.

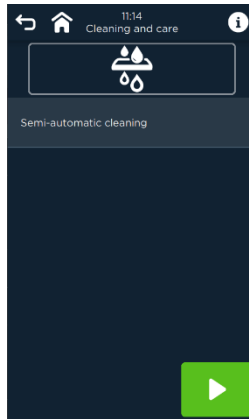


Fig. 127: Screen Semi-automatic cleaning

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.
- The *Cleaning and Care* screen is displayed.

14.5.1 Semi-automatic cleaning

Working steps

1. Start semi-automatic cleaning.
Heat/cool down cooking chamber to cleaning temperature (below 60°C).
2. Open the door.
3. Use the hand shower to remove coarse food and grease residues from the cooking chamber.
4. Close the door.
Reheat cooking chamber to 60 °C.
5. Open the door.
6. Spray the cooking chamber with a cleaner and water mixture using a pressure pump atomizer (adhere to hygiene plan).
7. Close the door.
8. Leave the cleaner to act for 10 minutes.
The steaming or steam injection phase for the cooking chamber begins (10 min).
9. Open the door after the signal.
10. Rinse out the cooking chamber with the hand shower.
11. Close the door.
Drying phase (☞) starts to dry the cooking chamber (if selected).
12. Press the **Stop** (■) field.
The Start *Cleaning and care* screen appears.
13. Open the door and bring it into the locked position.

14.6 Fully automatic cleaning (autoclean®)



INFORMATION:

Clean and rinse the cooking chamber on a daily basis with at least a quick clean. Clean all external parts and surfaces manually.

- ▶ Select the **Cleaning and Care** (✱✱) field on the home screen to start the cleaning and maintenance programme.

Additional parameter setting under *Service/Settings*

The following options are available for bringing down the temperature:

- Manual-Temp: Brings down the temperature without water, low energy consumption (fan). However, the user must be on hand to assist (opening the door).
- Auto temp: Temperature slowly cools without water, lower energy consumption (fan)
- Active Temp: quick cooling, but consumes additional water and energy.



INFORMATION:

The cleaning programme will only start when the door is closed.

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.
- The Cleaning and Care screen is displayed.

Working steps

1. Touch the line of the cleaning programme.
If necessary:
2. Field Setting the start/end time.
Select active temp field (only possible if parameter 161 has been set for auto temp).
Field Drying on/off.
3. Start the cleaning programme with the **Start** field (▶).
The programme will automatically start immediately without settings, or according to the selected start and end times or weekly programming PRO.
4. After the cleaning programme has finished, press the **Stop** field (■).
The *Cleaning & Care* screen appears. The 'Cleaning complete' notification will appear.

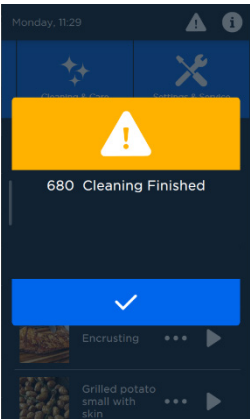


Fig. 128: Screen Cleaning complete

5. Open the door and bring it into the locked position.



INFORMATION:
Frequently repeated cleaning programmes can be defined in the *Weekly programming PRO* (*Weekly programme PRO*).



INFORMATION:
The drying phase is not available for the short programmes quick clean, rinse, commissioning and warm rinse.

Cleaning and servicing programmes

Cleaning programme	Application
Compact/Level 1 00:37:00 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 01:05:00 h	Medium (normal) soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products
Standard/Level 3 01:34:00 h	Medium to heavy soiling from preparation of steamed vegetables, meat products, baked

Cleaning programme	Application
	goods or fish and occasional preparation of roast or grilled products.
Intensive/Level 4 02:03:00 h	Heavy soiling from repeated preparation of fried or grilled products
Quick-Cleaning 00:13:00 h	Removal of coarse contamination or soiling during the daily routine This is not a complete cleaning programme and cools the appliance down
Rinsing out 00:01:00 h	For light soiling or between cooking procedures during the daily routine
Commissioning 00:03:00 h	After replacing the canister for cleaner or rinsing agent, and when commissioning for the first time, in order to fill the suction hoses
Warm rinsing 00:12:00 h	For light soiling or between cooking procedures during the daily routine

Tab. 30: Cleaning and care programmes list

14.7 Exiting cleaning

14.7.1 Cancel semi-automatic cleaning



INFORMATION:
Semi-automatic cleaning can be stopped at any time.

- ▶ Press the **Stop** (■) field.
The *Confirm programme stop* screen appears.

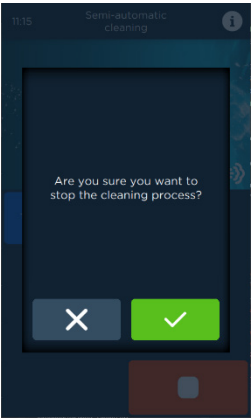


Fig. 129: Screen Semi-Automatic Cleaning Stop Confirmation

14.7.2 Cancelling fully automatic cleaning (autoclean®)



INFORMATION:

Autoclean® fully automatic cleaning can be stopped at any time. It is continued with a safety flushing cycle.

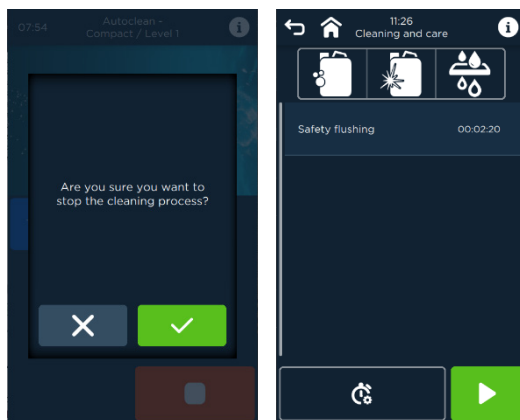


Fig. 130: Screens Stopp Reinigungsvorgang (Stop cleaning process) (left) and Start Sicherheitsausspülen (Start safety flushing) (right)

- ▶ Press the **Stop** (■) field.
The *Confirm programme stop* screen appears.
The *Start Safety Flushing* screen appears.
- ▶ Press the **Start** (▶) field.
The safety rinse will start.

15 QuickMode

15.1 QuickMode

QuickModes prevents the user from carrying out incorrect operations which can be of particular interest, e.g. in chain stores.

Quick Modes must be activated in the parameters of the appliance's main menu Settings/Service. Further operating options are available for service staff and Eloma's trained customer service department. Quick modes are set by the branch manager, for example. The branch manager determines the settings, programmes, images, etc. ahead of actual use.

The following Quick Modes are possible:

- QuickMode
- Quick Mode Plus
- QuickMode Last*20
- QuickMode Product Group
- QuickMode Menu Group
- Quick Mode cleaning
- Direct Mode
- Direct Mode manual

15.1.1 Setting QuickMode



INFORMATION:

QuickMode can be set or changed in Settings/Service under

- Customisation (user configuration)
- Parameters

in parameter 121.

- QuickMode is accessed by touching (✕) on the start screen.

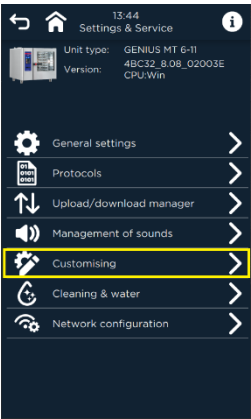


Fig. 131: Auswahl QuickMode über Individualisierung (Select QuickMode through customisation) screen

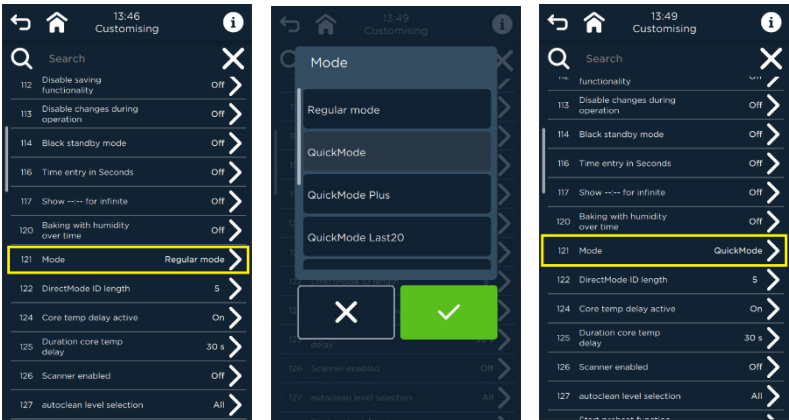


Fig. 132: Screen Arbeitsschritte Einstellen QuickMode über Individualisierung (Work procedures for Setting QuickMode via customisation)

Working steps

1. Touch the **Settings/Service** line.
The *Password Entry* screen appears.
2. Enter the password via the on-screen keyboard and confirm with (✓).
The *Einstellungen und Service (Settings and Service)* screen appears
3. Touch the **Individualisierung (Customisation)** or **Parameter (Parameters)** field.
The Individualisierung (Customisation) or *Parameter (Parameters)* screen will appear.
4. Select parameter **121 Mode**.
The *Mode selection* screen appears.
5. Touch the line for the desired mode.
The line appears in light grey.
6. Touch (✓) and confirm your selection.
The Changed Mode Parameter screen appears.
7. Return to the previous or start screen by touching (↶) or (🏠).

15.1.2 QuickMode

The *QuickMode* screen contains the following startup icons:

- Programme list (📁)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.1.3 Quickmode Plus

The *QuickMode Plus* screen contains the following startup icons:

- Programme list (📁)
- Favourites (★)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.1.4 Quickmode Last®20

The *QuickMode Last®20* screen contains the following startup icons:

- Last® 20 (📅²⁰)
- Programme list (📁)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.1.5 QuickMode Product Group

The *QuickMode Product Group* screen contains the following start icons:

- Display of the product group(s)
 - Baked items (🍰)

- Vegetables (🥕)
- Poultry (🐔)
- Meat (🥩)
- Fish (🐟)
- Pasta (🍝)
- Garnishes (👤)
- Desserts (🍰)
- Regeneration (🔍)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.1.6 QuickMode Menu Group

The screen *QuickMode menu group* contains the following startup icons:

- Display of the menu group(s)
 - Breakfast (🍳)
 - Lunch (🍴)
 - Snacks (🍪)
 - Dinner (🍽️)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.1.7 QuickMode cleaning

The *QuickMode Cleaning* screen contains the following startup icons:

- Cleaning & Care (✨)
- Setting & Service (🔧)



INFORMATION:

A cleaning programme defined in the parameters is set and displayed under Cleaning and Care.

15.2 Directmode

DirectMode is a practical tool that allows the user to quickly assign e.g. one-step cooking/baking programmes with similar settings to Multi Cooking PRO/Multi Baking PRO via barcode scanning or numerical codes (Direct Mode ID No.). Programmes with different settings are ignored. Multi-step programmes can also be assigned.

15.2.1 Set DirectMode



INFORMATION:
DirectMode can be set and changed in Settings/Service under

- Customisation (user configuration)
- Parameters

in parameter 121.

► QuickMode is accessed by touching field (✕) on the *start screen*.

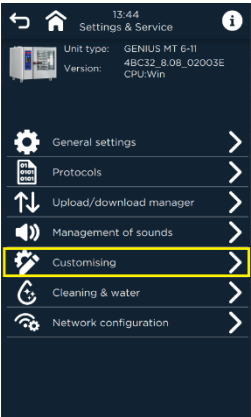
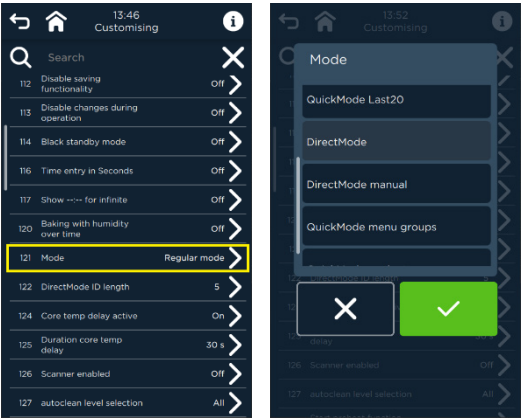


Fig. 133: Auswahl DirectMode über Individualisierung (Select DirectMode through customisation) *screen*



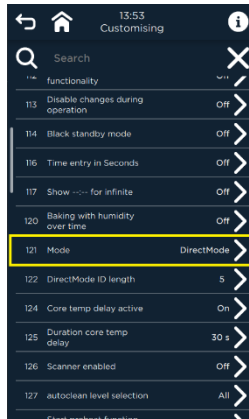


Fig. 134: Screen Arbeitsschritte Einstellen DirectMode über Individualisierung (Work procedures for Setting DirectMode via customisation)

Working steps

1. Touch the **Settings/Service** line.
The *Password Entry* screen appears.
2. Enter the password via the on-screen keyboard and confirm with (✓).
The *Einstellungen und Service (Settings and Service)* screen appears.
3. Touch the **Individualisierung (Customisation)** or **Parameter (Parameters)** field.
The *Parameter* screen appears.
4. Select parameter **121 Mode**.
The *Mode selection* screen appears.
5. Touch the line for the desired mode.
The line appears in light grey.
6. Touch (✓) and confirm your selection.
The Changed Mode *Parameter* screen appears.
7. Return to the previous or start screen by touching (↶) or (🏠).

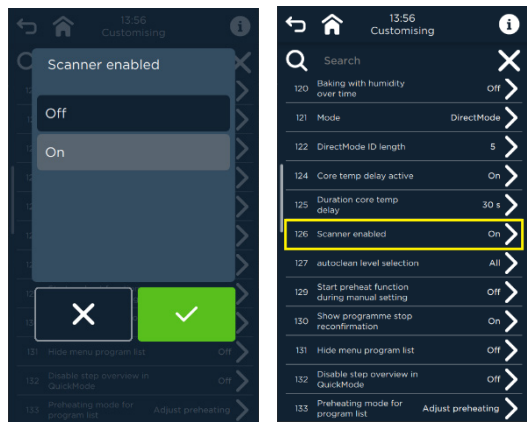


Fig. 135: Screens Activate scanner (Customisation or Parameters)



INFORMATION:
For DirectMode, the parameter 126 Scanner activated must be set to ON in Settings and Service.

Set/change ID character length



INFORMATION:
The DirectMode character length for numeric keypad entries is set to 5 by default, but can be changed to 4 to 8 characters in Settings and Service under Customisation, or under Parameters, parameter 122 DirectMode ID length.

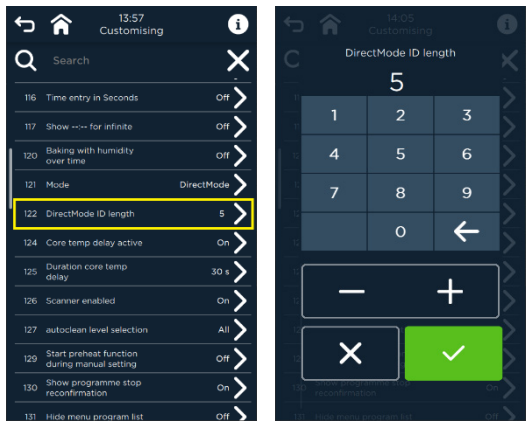


Fig. 136: Change ID character length screens

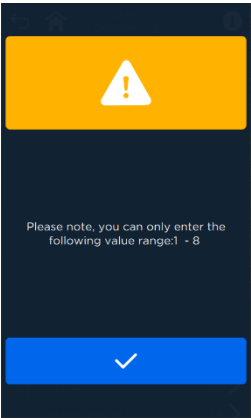


Fig. 137: Note "ID character length outside the setting range"

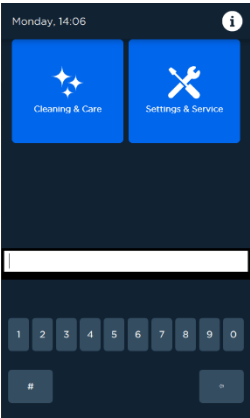


Fig. 138: Enter DirectMode ID No. screen.

15.2.2 Direct Mode manual

The *Direct Mode Manual* screen gives the user access to the following startup functions:

- Barcode/product code entry (📊)
- Manual cooking (👨‍🍳)
- Manual baking (👩‍🍳)
- Cleaning & Care (✨)
- Setting & Service (🔧)

15.2.3 Direct Mode

The *Direct Mode* screen gives the user access to the following startup functions:

- Barcode/product code entry (📊)
- Cleaning & Care (✨)
- Setting & Service (🔧)

16 Settings and Service

- ▶ Settings and service is accessed by touching field () on the home screen.

Settings/Service without password release

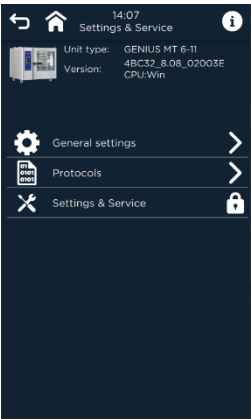


Fig. 139: Selection screen Settings/Service without password release

Line/symbol	Designation/function
Model:	Display Appliance type (e.g. GENIUS MT)
Serial number	Display Serial no. of appliance
Version:	Display of the appliance's software version
	Line General settings ▶ Switch to Screen Allgemeine Einstellungen (General Settings)
	Line Protocols ▶ Switch to the Protocols screen
	Line Settings and Service ▶ Switch to processing for settings and service (password release is necessary!)

Tab. 31: Elements of the Settings/Service screen without password release

Settings/Service with password release



Fig. 140: Selection screen Settings/Service with password release

Symbol	Designation/function
Model:	Display Appliance type (e.g. GENIUS MT)
Serial number	Display Serial no. of appliance
Version:	Display of the appliance's software version
	Line General settings ▶ Switch to Screen Allgemeine Einstellungen (General Settings)
	Line Protocols ▶ Switch to the Protocols screen
	Line Upload download manager ▶ Switch to Upload/Download Manager
	Line Sound Manager ▶ Switch to Sound Manager
	Line Customization ▶ Switch to customization
	Line cleaning and water treatment ▶ Switch to the setting for cleaning and water treatment

Symbol	Designation/function
	Line Network settings ▶ Switch to network settings ▶ Password: enter "asdf" to unlock the areas of these levels which are protected by password
Settings	

Tab. 32: Elements of the Settings/Service screen with password release

- ▶ Touch the desired selection line.
Selected screen appears.

16.1 Changing the general settings



Fig. 141: General Settings Screen

Line	Designation/function
Date/Time	Line Date/Time ▶ Switch to Set/change date/time.
Time zone/location	Line Time zone ▶ Switch to set/change timezone.
Language	Line Language ▶ Switch to set/change language.
Automatic switching between standard time and daylight saving time	Automatic daylight saving field ▶ Switch to set the automatic summer/winter time.
Keypad	Line Keyboard

Line	Designation/function
	▶ Switch to set/change keyboard.
Programme list	Line Programme list ▶ Switch to set/change programme list.
Display mode	Line Display mode ▶ Switch to set/change display modes.
Stand-by image	Line Stand-by image ▶ Switch to Set/change the stand-by image.
Start screen	Home screen line ▶ Switch to set/change the home screen.
Password manager	Line Password manager ▶ Switch to password management.
Restart startup command	Line Restart startup command ▶ Perform startup after restarting the appliance.

Tab. 33: Elements of the General Settings screen (depending on password access)

16.1.1 Change date/time, time zone and summer/winter time

Date/time and time zone

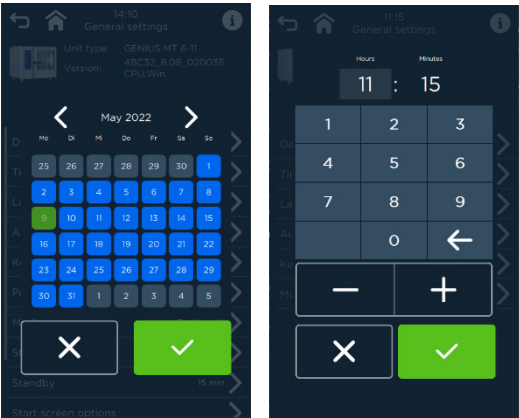


Fig. 142: Enter/change date and time



Fig. 143: Confirm/change the time zone

Working steps

1. Select the **date/time** line in *General Settings* with (>).
The *Calendar* screen appears.
The currently set day is marked green.
2. Select **month, year** and **day** on the calendar via (< >) and confirm with (✓) or close with (✕).
The *Time Setting* screen appears after confirmation.
3. **Enter the time** (hh:min) using the number keys or keys (+/-) for hours and minutes. Activate fields by touching them (active field is highlighted in grey).
Confirm your entry with (✓) or close with (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears.
4. Select the **Time zone** line in *General Settings* with (>).
The *Time Zone Overview* screen appears.
5. Select the time zone and confirm with (✓) or close with (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears.

Automatic switching between standard time and daylight saving time

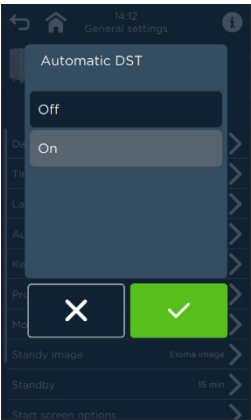


Fig. 144: Screen Setting the automatic summer time/winter time changeover

Working steps

1. Select the line **Automatic summer/winter time** in *General Settings* with (>).
The screen for *setting the automatic summer/winter time* appears.
2. **Select Automatic summer/winter time ON/OFF** and confirm with (✓) or close with (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears.

16.1.2 Changing language and keyboard

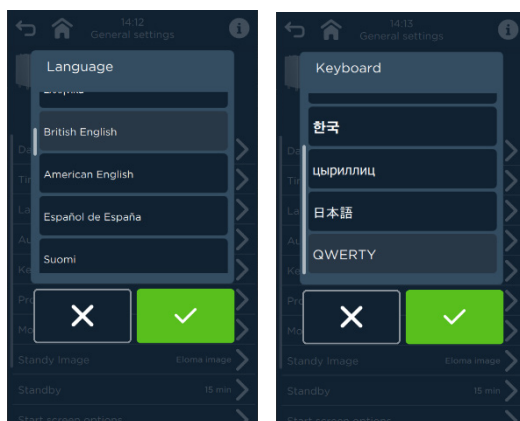


Fig. 145: Screens Selection/Change Language and Keyboard

Working steps

1. Select the **language or keyboard** line in *General Settings* with (➤).
The *language or keyboard* selection screen appears.
2. Select the desired language/keyboard and confirm with (✓) or exit with (✕).

The *Allgemeine Einstellungen (General Settings)* screen appears.

16.1.3 Select/load programme list



INFORMATION:

- ▶ The following sources are possible for the programme list:
 - Programme list(s), provided by Eloma
 - Preinstalled programme list(s) of the appliance
 - Programme list(s) from the user, loaded via USB stick



Fig. 146: Screen sequence Change/load programme lists

Working steps

1. Select the **Programme list** line in *General Settings* with (➤).
The *Programme list selection* screen is displayed.
2. Select from the
 - preset Eloma programme list
 - Preinstalled programme list(s) of the appliance
 - own programme list(s) (Must be uploaded via USB stick!).
3. After successful completion, the confirmation screen appears and is confirmed with (✓).
The *Allgemeine Einstellungen (General Settings)* screen appears.

16.1.4 Select appearance

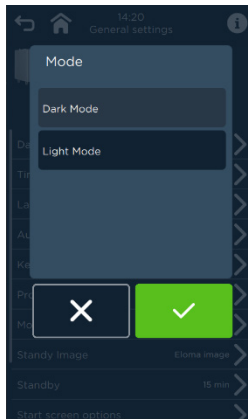


Fig. 147: Auswahl Erscheinungsbild (Appearance selection) screen

Working steps

1. Open the **Modus** line in the *Allgemeine Einstellungen (General Settings)* screen with (➤).
The *Einstellen Modus (Setting mode)* screen is displayed.
2. Mark the mode *dark* or *bright* and confirm/cancel with (✓) / (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears in the selected appearance mode.

16.1.5 Select standby -my image and pause time



INFORMATION:

- ▶ The following sources are possible for the stand-by screen:
 - Image file, provided by Eloma
 - Image file of the appliance
 - Image file from the user, loaded via USB stick
- ▶ Only images in the .png and .jpg file formats are processed.

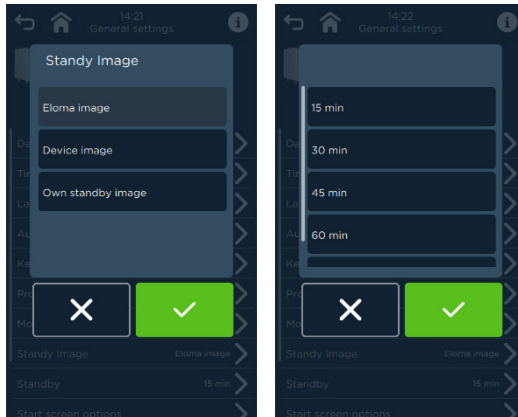


Fig. 148: Screens Selection and pause times for stand-by screen

Working steps

1. Select the **Stand-by Bild (Stand-by image)** line in *Allgemeinen Einstellungen (General settings)* with (>).
The screen *Auswahl Bildquelle (Image source selection)* is displayed.
2. Select from the
 - preset Eloma stand-by images for the
 - Appliance image
 - your own stand-by image (must be uploaded via USB stick!).
 Confirm your entry with (✓) or close with (✕).
When confirmed, the screen *Setting the pause time* until the stand-by image appears.
The *Allgemeine Einstellungen (General Settings)* screen appears.
3. Select the **Stand-by Zeit (Stand-by time)** line in *Allgemeinen Einstellungen (General settings)* with (>).
The *Pause Time Selection* screen is displayed.
4. Select the pause time and confirm with (✓) or close with (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears.

16.1.6 Selecting the home screen



INFORMATION:
It is possible to configure the home screen so that

- all available function fields are displayed
- or
- all available function fields and an overview with direct access to a selection of cooking/baking programmes are displayed.

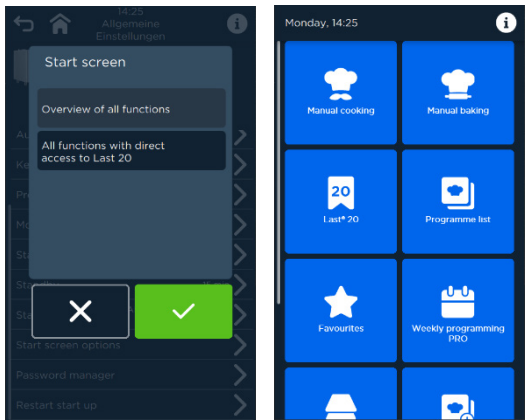


Fig. 149: Selecting the Startbildschirm (Home screen) via function fields

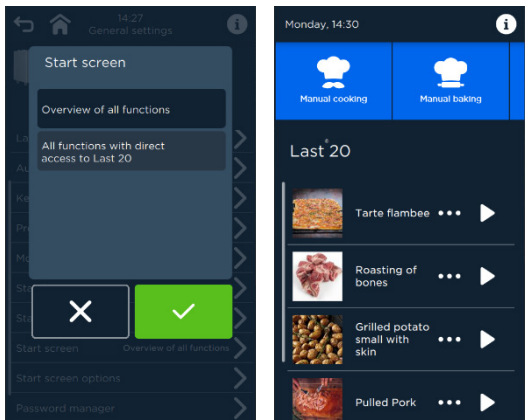


Fig. 150: Selecting the Startbildschirm (Home screen) via function fields with direct programme access

Working steps

1. Select the **Startbildschirm (Home screen)** line in *Allgemeinen Einstellungen (General settings)* with (>).
The Auswahl Startbildschirm (Start screen selection) appears with
 - function fields
 - Programme list and function fields
2. Select the *Startbildschirm (Home screen)* and confirm with (✓) or close with (✕).
The *Allgemeine Einstellungen (General Settings)* screen appears.

16.1.7 Password manager

With the password manager, passwords for two access levels (operator, management) can be agreed and managed.

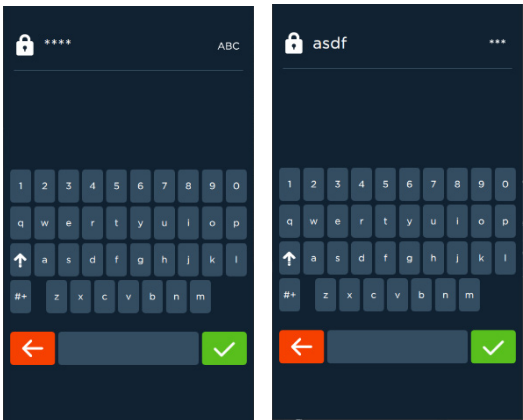


Fig. 151: Password entry with hidden (left) and open character display (right)

NOTICE!

- ▶ To switch from hidden to open character display, use the field (***/ABC) on the left, above.

Passwords

Password device settings (manufacturer): "1234"

Operating and security settings: "asdf"

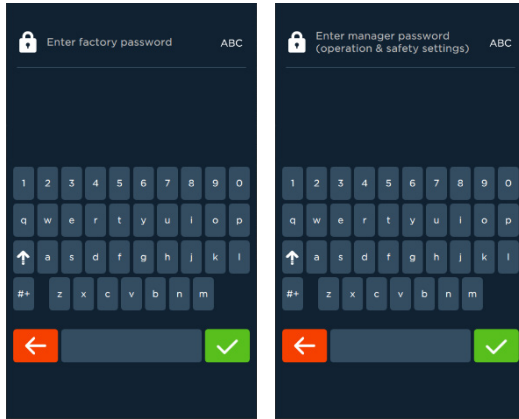


Fig. 152: Screens Password entry for appliances settings (left) and for operating and safety settings (right)

Work procedures (depending on the access authorization)

1. Select the **Password manager** line in *General Settings* with (➤).
The password prompt appears.
2. Enter the current password and confirm with (✓).
The password query for the instrument settings appears.
3. Enter the current password and confirm with (✓).
The password prompt for the operating and security settings appears.
4. Enter the current password and confirm with (✓).
The *Allgemeine Einstellungen (General Settings)* screen appears.
Parameters and settings can be changed.



INFORMATION:

It is recommended to use different passwords for the different access levels.

16.1.8 Appliance startup



INFORMATION:

- These settings were already queried at the initial startup.
- Startup can be performed again at any time via General Settings in the Settings and Service screen. To do this, the appliance must first be switched off by pressing the ON/OFF switch for a long time (at least 5 sec) or by disconnecting it from the mains. After switching on, the startup will start automatically.
- Changes/additions can be made also via Settings/Service at a later time.

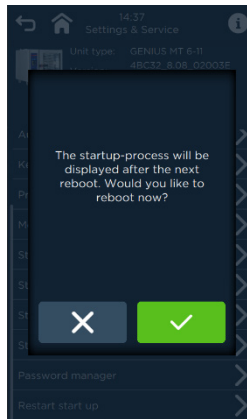


Fig. 153: Request to perform startup upon the next appliance switch-on

Working steps

1. Select the **Restart Startup** line in *General Settings* with (➤). The *query screen* appears.
2. Confirm your entry with (✓) or close with (✗). After confirmation, startup will take place after the appliance has been restarted. The *Allgemeine Einstellungen (General Settings)* screen appears.

16.2 Protocol management

In addition to the HACCP protocols for the expired cooking/baking and cleaning programmes, other appliance analysis protocols are available for the last thirty days and can be downloaded to a USB stick. With the ProConnect software, this data can be archived, printed or edited.

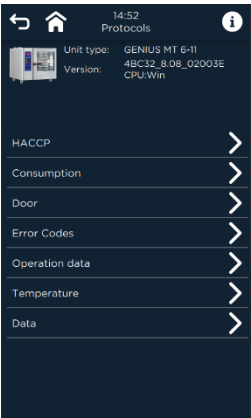


Fig. 154: Screen for selecting the protocol type views

Protocol type	Description
HACCP	Shows the HACCP protocols 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	Shows how often the door has been opened and closed.
Fault messages	Shows the occurring fault messages and warnings and sorts them in order of occurrence.
Operating data	Shows operating and consumption data.
Data	Copy to USB - all data - Data of the last 7 days

Tab. 34: Overview of possible protocol types

16.2.1 Screen view of protocols



Fig. 155: Selection of protocol by date and display of programmes

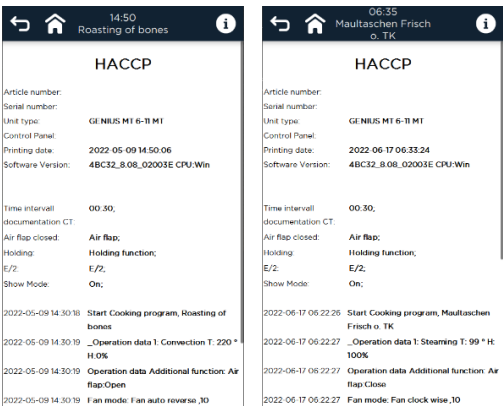


Fig. 156: Screen Protocol View (e.g. HACCP)

Symbol	Designation/function
Friday	Day of the week
2019-11-29	Date
HACCP report	Protocol type
⏴	Field <i>Download</i>
▶	Download from USB stick
⏴ 7	Field <i>Download last 7 days</i>
▶	Download from USB stick

Tab. 35: Elements of the *Protokolle* (Protocols) screen

Working steps

1. Select the **Protocols** line in Settings and Service with (➤).
The *Protocol type selection* screen appears.
2. Select the line of the **protocol type** (e.g. HACCP) (➤).
List of the last 30 days appears.
3. Select the line of the **day** (➤).
List of programmes for that day appears.
4. **Select programme line** (➤).
 - Screen view of the protocol appears.

16.2.2 Up-/Download of protocols

Working steps

1. Select the **Protocols** line in *Settings and Service* with (➤).
The *Protocol type selection* screen appears.
2. Select the line of the **protocol type** (e.g. HACCP) (➤).
List of the last 30 days appears.
3. Select **line(s) of the day(s)** (➤).
List of programmes for that day(s) appears.
4. Plug the USB stick into the device socket.
5. Download the protocol(s).
When finished, the *protocol List* screen appears.

16.3 Customisation

Customisation allows adjusting selected parameters for the customised preparation of meals and items to be baked in line with the customer's specific needs.

This is an advantage for e.g. large and chain customers (see also parameter list).

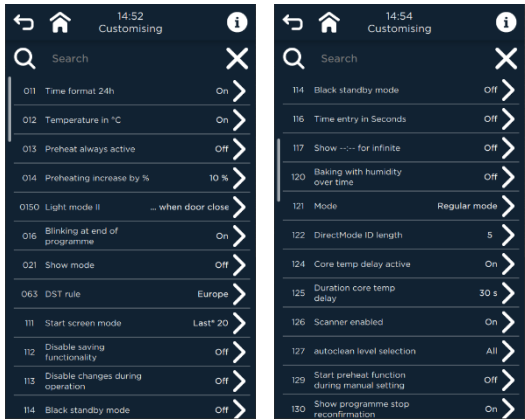


Fig. 157: Individualisierung (Customisation) screen

All programme and appliance properties are stored in an internal parameter list. In addition to the time and temperature format, screen and barcode display for cooking programmes and modes, this list can be used to activate and carry out other operator and safety-relevant adjustments.

16.3.1 Edit Customisation

Working steps

1. Select the **Settings and Service** line.
Password *Entry screen with keyboard* appears.
2. Enter the password and confirm (✓).
The *Advanced Settings/Service* screen appears.
3. Select the **Customisation** line.
List of all parameters appears.
4. Scroll to the desired parameter line and select it.
Parameter list or numeric prompt appears.
5. Select a line or enter numerical value (+/- or keyboard), and confirm with (✓) or close with (X).
Individualisierung (Customisation) screen appears.

16.3.2 Parameter list

No.: Text	Selection option/default	Description
011: Time display in 24h	Activate/deactivate with key Default: Activated	The time display can be changed to 24h format or 12 (AM, PM). Activated: 24; deactivated: 12 h
012: Temperature in °C	Activate/deactivate with key Default: Activated	The temperature can be displayed in degrees Celsius (°C) or Fahrenheit (°F). Activated: °C; Disabled: °F
013: Preheating always active	Activate/deactivate with key Default: Deactivated	The preheating phase can be activated as standard without the user having to enable it before each cooking/baking process.
014: Preheating increase plus %	Use up/down arrow keys to set Default: 10%	The preheating temperature can be set as a percentage of the target temperature. This means that at a target temperature of 150°C and a 10% increase, the temperature is preheated to 165°C.
015: Light mode	Always off With the door closed Default: With the door closed	Light mode II - when door is closed: The cooking chamber compartment lighting switches on after closing the door. Light mode II always off: The cooking chamber compartment lighting switches off after closing the door.
016: Flashing at the end of cooking	Activate/deactivate with key Default: Deactivated	Activated: The light flashes at cooking end. Deactivated: The light does not flash at cooking end.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
017: Graphic display	Dark mode, Light mode Default: Dark mode	Selection between dark display mode or bright display mode
021: Fair Mode	Activate/deactivate with key Default: Deactivated	In measurement mode, all functions are displayed and can be demonstrated, but the appliance does not heat or steam.
031: Preheating end sound	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: ReachPreheat	At the end of preheating, a sound will be heard for a certain time. The user can select a sound from a number of different tones
031: Standby image	Eloma image, Eloma image, own image Default: Eloma Bild	Setting the standby image
032: Preheat end Volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound at the end of the preheating process can be adjusted.
033: Preheating end sound duration	from 0 s to 999 s Default: 5 s	The playback time of the sound is adjustable.
034: Preheat end repetition	from 0 s to 999 s Default: 5 s	The sound can be repeated after a certain time. This time can be set.
035: Programme end tone duration	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: EndProgram	To mark the end of a programme, a sound will be heard for a certain time. The user can select a sound from a number of different tones.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
036: Programme end Volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound that is heard at the end of the programme can be adjusted.
037: Programme end sound duration	from 0 s to 999 s Default: 5 s	The playback time of the sound is adjustable.
038: Programme end repetition	from 0 s to 999 s Default: 5 s	The sound can be repeated after a certain time. This time can be set.
041: Multi Cooking PRO Ende Ton	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: EndCombiProgram	To mark the end of the Multi Cooking PRO process, a sound will be heard for a specified time. The user can select a sound from a number of different tones.
042: Multi Cooking PRO End volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound at the end of the Multi Cooking PRO process can be adjusted.
043: Multi Cooking PRO end sound duration	from 0 s to 999 s Default: 5 s	The playback time of the sound at the end of Multi Cooking PRO can be parameterized.
044: Multi Cooking PRO end repetition	from 0 s to 999 s Default: 5 s	The sound can be repeated after a certain time. This time can be set.
045: Multi Cooking PRO Start Ton	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: StartCombiProgram	This sound will be heard when the user is scheduled to add the next product to the appliance.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
046: Multi Cooking PRO Start volume	from volume level 0 to volume level 10 Default: 5	You can adjust the volume of the sound that is emitted when the next product is placed in the unit.
047: Multi Cooking PRO start sound duration	from 0 s to 999 s Default: 5 s	The playback time of the sound is adjustable.
048: Multi Cooking PRO Start repetition	from 0 s to 999 s Default: 5 s	The sound can be repeated after a certain time. This time can be set.
051: Step end sound duration	EndCombiProgra EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: EndStep	To mark the end of the cooking/baking step, a sound will be heard for a certain time. The user can select a sound from a number of different tones.
052: Step End Volume	from volume level 0 to volume level 1 Default: 5	The volume of the sound at the end of the cooking/baking step can be adjusted.
053: Step end sound	from 0 s to 999 s Default: 2 s	The playback time of the sound is adjustable.
055: Keep warm Clay	EndCombiProgram EndProgram EndStep KeepWarm ReachPreheat StartCombiProgram Default: KeepWarm	This sound will be heard at the beginning of the Cook&Hold special programme.
056: Keep warm Volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound that is heard at the beginning of the Cook&Hold special programme can be adjusted.
057: Keep warm sound duration	from 0 s to 999 s Default: 3 s	The playback time of the sound is adjustable.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
058: Keep warm repetition	from 0 s to 999 s Default: 3 s	The sound can be repeated after a certain time. This time can be set.
061: Critical Error Volume	from volume level 0 to volume level 10 Default: 10	When an error occurs that turns off the unit, a sound is heard. The volume of the sound can be adjusted.
062: Automatic daylight saving – activated	Activate/deactivate with key Default: Activated	If this parameter is activated, the appliance will automatically change over to winter or summer time.
063: Rule for time changeover	European Rule Customised rule Default: European Rule	If parameter 062 is activated, the user can change the winter or summer time according to the rule. If the user selects the customised rule, further setting options are displayed in menu item 23 to customise the time changeover.
064: 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 world time (UTC) here.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
111: Home screen	Last20® Programmes Favorites Default: Last20®	The Last20® list, programme list, favourites list or manual cooking/baking can be displayed as the home screen.
112: No memory function	Activate/deactivate with key Default: Deactivated	If saving is not desired, the user can deactivate this function. The save field is no longer displayed.
113: No change during operation	Activate/deactivate with key Default: Deactivated	If changes in the values (temperature, humidity, time) and functions of a cooking or baking process are not desired, the user can deactivate this function. The change field is no longer displayed.
117: Display infinite --:--	Activate/deactivate with key Default: Deactivated	Selection between the different symbols for continuous operation. Activated: --:-- Deactivated: ∞
120: Steam injection in time	Activate/deactivate with key Default: Deactivated	Steam injection can be controlled by quantity (ml) or by duration (s). Activated: Steam injection in time Deactivated: Steam injection in quantity

No.: Text	Selection option/default	Description
121: Mode	Full mode QuickMode QuickMode Plus QuickModeLast20® DirectMode DirectMode Manuell QuickMode Product Group QuickMode Menu Group Default: Full mode	The user has the possibility to choose from 5 modes. Full mode: All functions are available. QuickMode: Functions programme list, cleaning and care, settings/service are available. QuickModeLast20®: Functions Last20® list, cleaning and care, settings/service are available. DirectMode: Call up programmes with BarCode- / ID- Manager. DirectMode Manuell: Programmes with BarCode- / ID-Manager and manual cooking/baking are available.
122: DirectMode ID Length	4 characters to 8 characters Default: 5	The user can store an ID for a programme and call the programme with this specified ID. This parameter specifies how many digits this ID may have.
124: Core temperature delay active	Activate/deactivate with key Default: activated	Switch the KT delay on or off.
125: KT-Delay Duration	from 1 s to 300 s Default: 30 s	This parameter defines after how many seconds from the start of the programme the core temperature is measured in order to avoid incorrect measurements if the core temperature probe is too high.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
127: Autoclean - select cleaning levels	All cleaning programmes Level 1 Level 2 Level 3 Level 4	Select which cleaning programme should be displayed in the cleaning level.
128: Activate short cleaning programme	Activate/deactivate with key Default: Deactivated	
131: Hide programme list menu – deactivated	Activate/deactivate with key Default: Deactivated	The menu groups and the search field can be hidden in the programme list.
132: Disable step overview in QuickMode	Activate/deactivate with key Default: Deactivated	In QuickMode, you can hide the Step Overview field in the programme list.
134: No Multi Cooking PRO in operation	Activate/deactivate with key Default: Deactivated	The Multi Cooking PRO field can be hidden during operation.
135: Disable steam jet icon	Activate/deactivate with key Default: Deactivated	The manual humidification field can be hidden during operation.
136: Cooking time extension in last step only	Activate/deactivate with key Default: Deactivated	For multi-step cooking/baking programmes, the field additional cooking time can only be activated in the last step. Activated: only in the last step Deactivated: additional cooking time possible at each step

No.: Text	Selection option/default	Description
137: Disable core temperature prompt in operation	Activate/deactivate with key Default: Deactivated	After the programme start you can select the core temperature field to display the current core temperature. This parameter activates/deactivates this function.
144: Cancel fan clock temperature difference	from 1°C to 100°C Default: 5 °C	This parameter specifies by how many °C the temperature may drop during pulsing until the fan is switched on again.
145: Repeat mode	Activate/deactivate with key Default: Deactivated	When this parameter is activated, the Restart field is displayed at the end of a cooking/baking process in order to restart the previous process.
146: Warning autoclean PRO “Do not open”	Activate/deactivate with key Default: Deactivated	When this parameter is activated, a warning message is displayed not to open the door during the cleaning process.
147: Preheating in repeat mode	Activate/deactivate with key 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 programme. Deactivated: Preheating is performed when the programme is restarted Activated: Preheating is not performed again when the programme is restarted.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
152: Blocking Cancel Preheating	Activate/deactivate with key Default: Deactivated	The user has the possibility to cancel the preheating. If this parameter is activated, the Cancel preheating field is hidden.
153: Cleaning request mode	Off, Info, Block Default: Deactivated	Switch on cleaning interval, show info after X hours (parameter 154) or block cooking after the info has been displayed and has not been cleaned the following day by X o'clock (parameter 168)
154: Cleaning interval	5 h - 100 h	Cooking time until the cleaning instruction is displayed
155: Hide cleaner reset icons	Activate/deactivate with key Default: Deactivated	After changing the cleaning agent container, touching the field resets it to 100% and acknowledges. This field can be hidden.
156: Hide water filter reset icon	Activate/deactivate with key Default: Deactivated	After changing the water filter, touching the field resets it to 100% and acknowledges. This field can be hidden.
157: Compensation for door opening	from 0 s to 50 s Default: 5 s	With Multi Cooking PRO the total time can be adjusted by adding an additional time in seconds per door opening as compensation. This parameter specifies how many seconds should be added per door opening.
159: Hiding the menu groups	Activate/deactivate with key Default: Deactivated	The menu groups in the programme list can be hidden.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
160: Display of remaining total baking time – deactivated	Activate/deactivate with key Default: Deactivated	The user can activate/deactivate the display of the total baking time after programme start. Activated: Total time is displayed Deactivated: Time of steps and no total time is displayed
163: Drying activated	Activate/deactivate with key Default: activated	Activate/deactivate drying after cleaning.
164: Cool Down Mode Cleaning	Active-Temp Auto Temp Manual-Temp Default: Auto-Temp	This is where you define how the device cools down before a cleaning programme. 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
165: Manual-Temp Fan speed	Level 1 - 5 Default: 2	Set fan speed for Manual Temp.
166: Auto Temp Fan speed	Level 1 - 5 Default: 2	Set fan speed for Auto Temp.
167: Cooking cooldown	Choice: Auto Temp Manual-Temp	Set type of cool down before cooking.
168: Block cooking time	00:00 - 23:00 Default: 02:00	Time of blocking cooking the day after the cleaning interval was triggered
171: Standby temperature	Enter temperature value	Defines the temperature which is held when working in standby temperature mode.

SETTINGS AND SERVICE

No.: Text	Selection option/default	Description
172: Standby temperature holding duration	Enter holding duration for standby temperature Default: activated	Defines how long the temperature is held when kept in standby temperature mode.
173: Skip programme info popup	Activate/deactivate with key Default: activated	Activate/deactivate popup for skip programme info
174: Type Group selection	Menu groups Product groups Both	Selection whether menu groups, product groups or both are displayed in the programme list on the right
175: Number of inserts	5 6	Number of inserts for Multi Cooking PRO
186: Enable Daily Auto Reboot	Activate/deactivate with key Default: On	Activate/deactivate daily reboot
187: Auto Reboot Hour	00:00 - 23:00 Default: 02:00	Specifies the hour at which the daily reboot starts
188: Auto Reboot Minute	0 - 59 minutes Default: 0	Specifies the minute of the selected hour at which the daily reboot starts
227: Options for “...” button in programme list	Change, Details, Delete Change, Details Change Details Default: Change, Details	Specifies at which level programmes in the programme list can be accessed
250: Light on during cleaning	Activate/deactivate with key Default: Off	Activate or deactivate light during cleaning
251: Display remaining cooking time	Activate/deactivate with key Default: On	Activate or deactivate display of remaining cooking time

Tab. 36: Parameter list

16.4 Upload/DownloadManager

Use the Upload/Download Manager to upload/download from/to the device

- Cooking / baking programmes and programme lists
- Appliance and product images
- Operating and signal sounds
- Customer backups and software backups have been transferred.

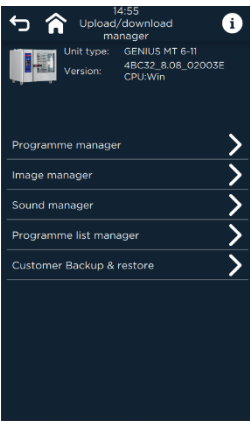


Fig. 158: Selection screen Upload/DownloadManager

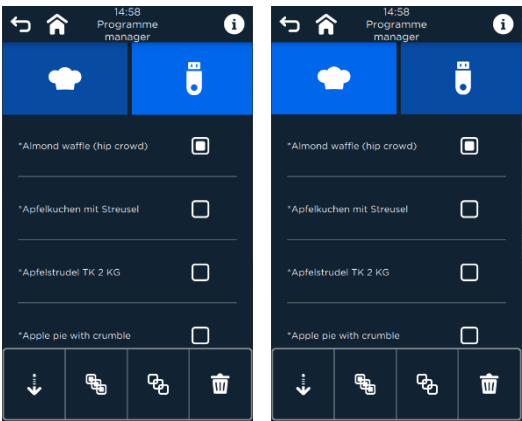


Fig. 159: Screens Download/Upload Back/cooking programmes

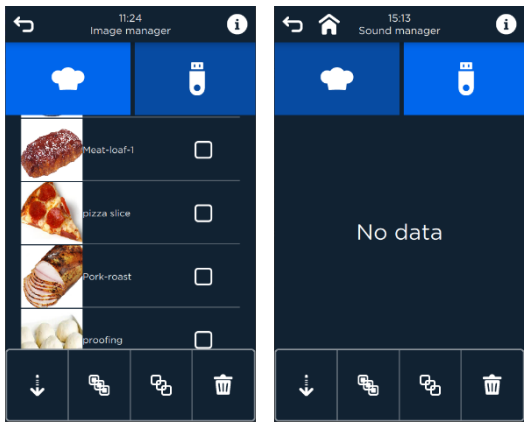


Fig. 160: Screens Download images and upload sounds

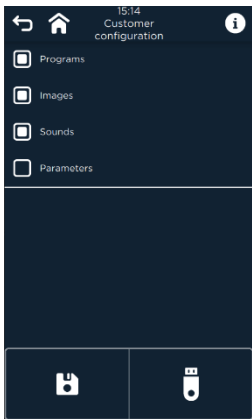


Fig. 161: Screen Customer Backup and Backup

Symbol	Designation/function
	Device (green when active)
	USB stick (green when active)
	Field Download
	► Download from USB stick
	Field Upload
	► Upload to USB stick
	Check All field
	► Select all.
	Field Deactivate all

Symbol	Designation/function
	 Deselect all.
	Activate Customised field
	 Select customised ones.
	Deactivate Customised field
	 Remove marker from customised ones.
	Field Delete
	 Delete selected ones.

Tab. 37: Upload/Download Manager elements

Working steps

1. Plug the USB stick into the device USB socket.
2. Select the **Settings and Service** line.
Password *Entry screen with keyboard* appears.
3. Enter the password and confirm (✓).
The *Advanced Settings/Service* screen appears.
4. Select the **Upload/DownloadManager** line.
File Type Selection screen appears.
5. Select the line of the desired *file type* (**programmes, programme lists, images, sounds etc.**).
The desired *selection screen* appears.
6. Select all () or single () files and call up Upload () /Download () , then start data transfer.
When the transfer is complete, the files are added to the screen.



INFORMATION:
If data transmission was interrupted, a warning appears!

16.5 Sound management

With the Sound Manager, certain events can be assigned specific tones with time duration and volume, as well as their triggering times.

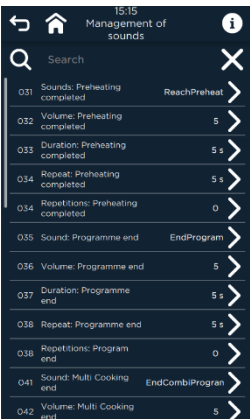


Fig. 162: Screen Selection List Sound Manager

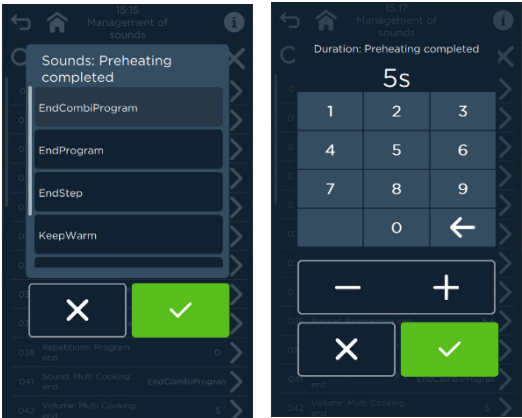


Fig. 163: Screens Event selection (left) and Setting/changing sound duration (right)

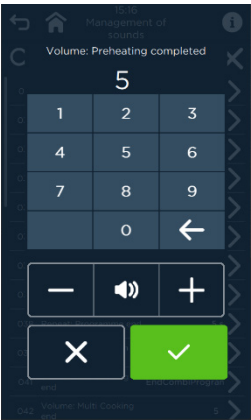


Fig. 164: Screen Adjust/Edit Screen Sound Volume

16.6 Cleaning and water treatment

Here, parameter settings for running time and flow rate as well as water treatment and filter change can be made. In addition, with the help of the cleaning manager an effective cleaning is guaranteed. This helps to save energy and resources.

By specifying the cleaning and filter change intervals with reminder messages, device necessary hygiene and gentle handling can be ensured.

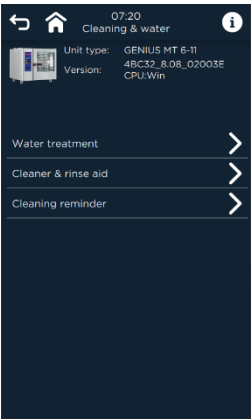


Fig. 165: Selection screen Cleaning and water treatment

16.6.1 Water treatment

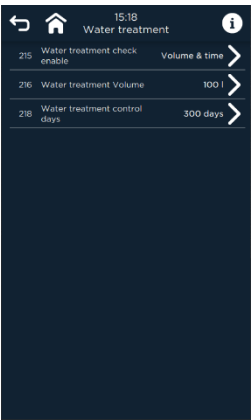


Fig. 166: Screen Water treatment

By selecting the parameters for the water treatment

- the monitoring is switched on/off,
- the flow rate is set/changed,
- the monitoring duration is activated and set/changed will be.

16.6.2 Cleaning manager

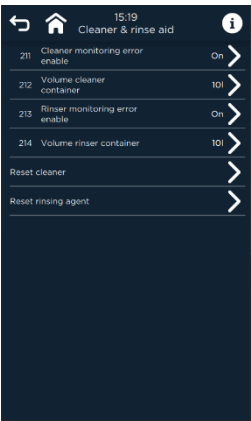


Fig. 167: Screen Cleaning Manager

By selecting the parameters of the Cleaning Manager, the fill level monitoring and the container sizes for the Cleaner PRO and the Rinse Aid can be defined.

16.6.3 Cleaning reminder menu

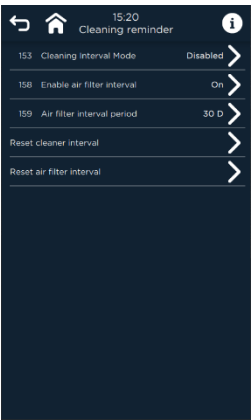


Fig. 168: Screen Reminder Menu

Specifications for cleaning and filter change intervals, as well as blocking times can be specified for the appliance.

16.6.4 Starting up the cleaning programme



INFORMATION:
Cleaning programme Always start up the cleaning programme upon initial installation and after changing the liquid detergent canister.

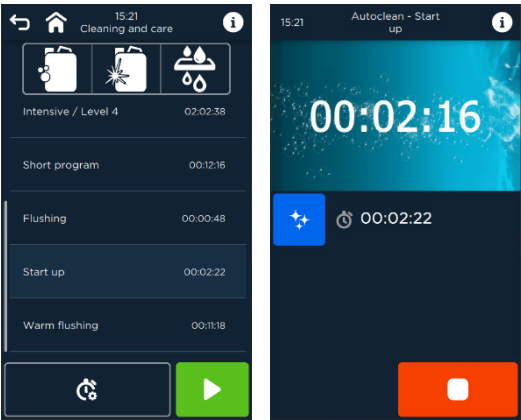


Fig. 169: Screens Cleaning start-up progress bar display

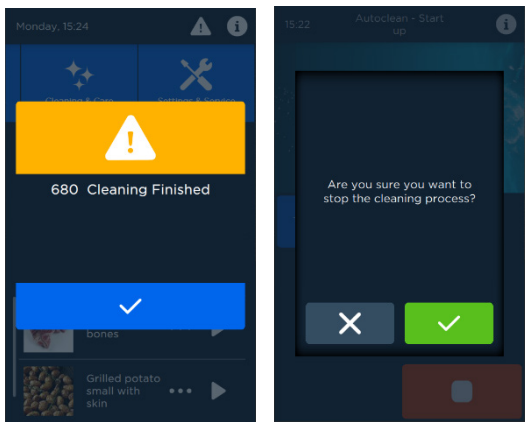


Fig. 170: Screens End of cleaning Start-up and Request

Requirement

- The device is ready for operation.

Working steps

1. Select the *Cleaning and Care* field.
The Cleaning and Care screen is displayed.
2. Select "Commissioning".
3. Press the *Start* (▶) field.
Cleaning Progress screen will appear and time will count down to 00:00:00.
4. When the programme ends, confirm the *Stop* field (■).
The confirmation screen appears.
5. Confirm your entry with (✓) or close with (X).
The Cleaning and Care screen is displayed.

16.7 Network settings



Fig. 171: Screen for Network configuration screen (LAN and W-LAN)

17 Error messages & troubleshooting

17.1 Error messages and elimination of errors

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 / +39 °F for a longer period.	▶ Heat the cooking chamber to >20°C / >68 °F. ▶ Only operate the device in rooms which are protected from frost.
The water in the cooking 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 chamber	Water hardness is too high.	▶ Install a water softener or replace the water softener currently in use.
Black stains in the cooking chamber	The water quality is poor.	▶ Install a water filter or replace the water filter currently in use.
	The wrong cleaner has been used.	▶ Use Eloma Multi-Clean PRO Detergent Damage caused by the wrong cleaner cannot be remedied.
Water dripping from the device door	The door seal is worn or damaged.	▶ Replace the door seal.
Unit does not heat	Measuring mode is switched on.	▶ Switch off measuring mode.

Tab. 38: Description of faults, possible causes and measures

17.2 Eliminate faults

Code/Symbol	Possible cause	Measure
600	Cleaner is empty. (15%)	▶ Change cleaner.
604	Cleaner is empty. (30%)	
601	The rinsing agent is empty. (15%)	▶ Change rinse aid.
605	The rinsing agent is empty. (30%)	
602	Water filter is empty.	▶ Replace the water filter.
	The water pressure is too low.	▶ Contact an Eloma service partner.
001	The cooking chamber door is open.	▶ Close the cooking chamber door.
318	Not enough water to generate steam	▶ Check the water connection.
551	The USB stick is not inserted.	▶ Plug in the USB stick.
550		▶ 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	The probe for steam damping is faulty.	▶ Contact an Eloma service partner. ▶ The combi steamer can not be operated.

Code/Symbol	Possible cause	Measure
211 / 212	Overheating of the cooking 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.	▶ Open the operating company's water tap. ▶ Check the operating company's water pressure. ▶ The steamer can only be operated with restrictions. ▶ The autoclean® cleaning programme is stopped and cannot be operated. ▶ Contact an Eloma service partner.
312	Insufficient water available for steaming operating mode.	▶ Contact an Eloma service partner. ▶ The device can only be operated with restrictions.
511- 513	Overheating of electrical components.	▶ Contact an Eloma service partner.
711		▶ Re-start gas system 1.

Tab. 39: Description of fault messages, possible cause and measures

18 Maintenance instructions

18.1 Level monitoring Eloma liquid cleaner PRO or Eloma rinse aid



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 container sizes can be set and the fill level monitoring can be activated via the fill level monitor.
The connections for Eloma liquid detergent PRO (black) and Eloma rinse aid (blue) are marked on the appliance

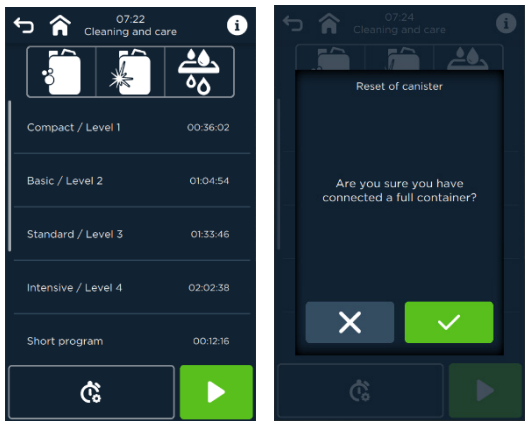


Fig. 172: Selection screen Canister change and Replacement inquiry

Requirement

- The device has been switched off.

Working steps

- 1. Disconnect the hoses for cleaner and/or rinsing agent from empty canisters.
- 2. Position the new filled canisters underneath the device.
- 3. Adhere to the connection markings on the combi steamer:
 - Always connect the cleaner to the red canister connection.
 - Always connect the rinsing agent to the blue canister connection.
- 4. Switch on the device.
- 5. Select field **Cleaner and Rinse aid**.
The *Detergent and Rinse aid* screen is displayed.
- 6. Field **Reset canister of liquid detergent/rinse aid** ( / ).
The *confirmation* screen appears.
- 7. Confirm your entry with (✓) or close with (✗).
Level indicator for liquid detergent/rinse aid is set to 100%.



INFORMATION:
Cleaning programme Always start commissioning after changing the liquid detergent canister.

18.2 Water treatment

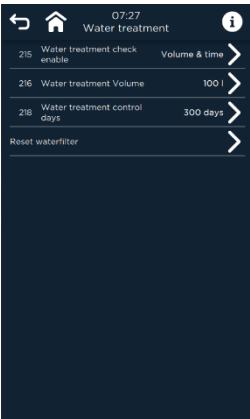


Fig. 173: Water treatment selection screen

Requirement

- The device has been switched off.

Working steps

- 1. Close the operating company's water tap.
- 2. Replace the water filter.
- 3. Open the operating company's water tap.
- 4. Switch on the appliance.
- 5. Select field **Water treatment**.
- 6. The *Water Treatment* screen is displayed.
- 7. Reset the **water filter** field ().
- 8. The counter for the water filter is reset.
- 9. Return with field *Wasseraufbereitung (water treatment)*.

18.3 Starting up the cleaning programme



INFORMATION:
Cleaning programme Always start up the cleaning programme upon initial installation and after changing the liquid detergent canister.

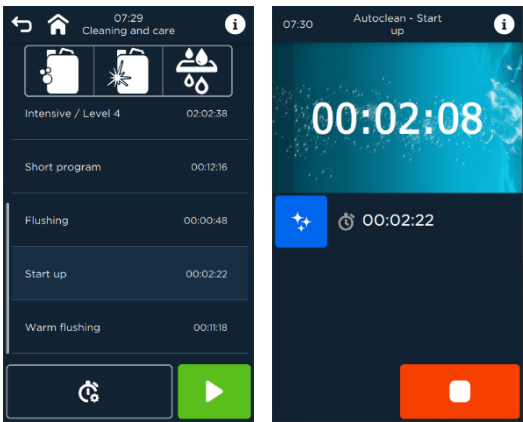


Fig. 174: Screens Cleaning start-up progress bar display

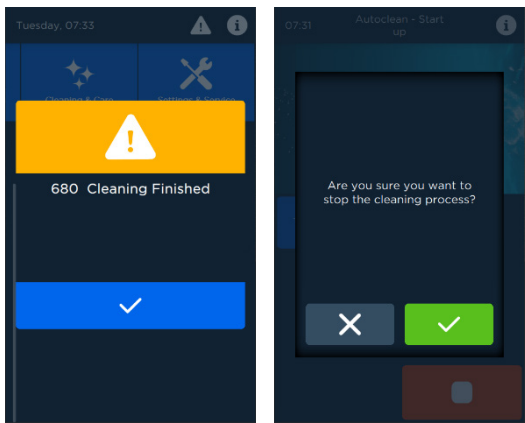


Fig. 175: Screens End of cleaning Commissioning and inquiry

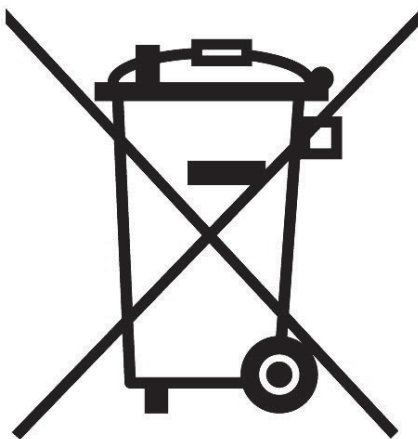
Requirement

- The device is ready for operation.

Working steps

1. Select the **Cleaning and Care** field.
The *Cleaning and Care* screen is displayed.
2. Select **"Commissioning"**.
3. Press the **Start** (▶) field.
4. Cleaning Progress screen will appear and time will count down to 00:00:00.
5. At the end of the programme (■) confirm.
6. The *confirmation* screen appears.
7. Confirm your entry with (✓) or close with (✕).
The Cleaning and Care screen is displayed.

19 Disposal and environmental protection



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 device 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 or our service partners will be pleased to assist you with the disposal of the appliance.

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

Our customer service is at your disposal for further questions.

Notizen

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

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