JOKER
with MT controller

Sizes: 6-23, 6-11, 6-43

ENERGY TYPE: ELECTRICS



Translation of the original operating instructions

Subject to technical changes.
Read carefully before use.
Keep safe for future use.

LEGAL NOTICE

You have chosen a JOKER from Eloma
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:

Date: .....

Installation technician:

Installed on: .....

Table of contents

1	**General information**	**6**
1.1	Intended use of the devices	6
1.2	Warranty and limitation of liability	6
1.3	How to use this document	7
2	**Safety**	**11**
2.1	Requirements for the operating personnel	11
2.2	Safety notes	12
3	**Appliance description and modularity**	**17**
3.1	Description of the Hot air unit (basic appliance)	17
3.2	Cooking chamber module: size, position, operation and dimensions	19
3.3	Operation module	21
3.4	Water module	22
3.5	Module cleaning	24
3.6	Design module	26
4	**Appliance structure and functions**	**28**
4.1	Appliance general structure	28
4.2	Operation module structure	29
4.3	Operating modes and functions	31
5	**Startup**	**41**
5.1	Setting the date and time	43
5.2	Setting language and keyboard	44
5.3	Select/load programme list	45
5.4	Stand-By Image/Time and Display Mode	47
5.5	Starting up via General Settings	53
6	**Start screen**	**54**
6.1	Home screen with overview of all functions	54
6.2	Home screen with direct access to the programmes	57

7	**Manual cooking/baking**	**59**
7.1	Manual cooking in the hot-air unit	59
7.2	Manual baking with humidification	84
7.3	Manual cooking/manual baking with fresh steam system	112
8	**Ongoing operation of the cooking and baking process**	**148**
8.1	Ongoing operation of the cooking process in the hot-air appliance	148
8.2	Ongoing operation of the baking process with humidification	157
8.3	Ongoing operation of the cooking/baking process with the live steam system module	166
9	**Last® 20**	**175**
9.1	Calling up Last® 20 on the home screen	175
9.2	Load® 20 in the home screen (direct access to programmes)	180
10	**Programme list**	**184**
10.1	Starts the programme	184
10.2	Programme list options	184
10.3	Searching, changing and starting programmes	186
11	**Favourites**	**190**
11.1	Starts the programme	190
11.2	Favourite options	190
11.3	Searching, changing and starting favourites	192
12	**Weekly programming PRO**	**196**
12.1	Adding a programme	198
12.2	Changing programme	202
12.3	Delete programme	204
13	**Multi cooking PRO/Multi baking PRO**	**205**
13.1	Adding cooking/baking programmes via the home screen	206
13.2	Add cooking/baking programme	210
13.3	Manage Multi Cooking PRO programme	213
13.4	Start and ongoing operation of Multi Cooking PRO	215

14	**Special programmes**	**220**
14.1	Description of special programmes	220
14.2	Sonderprogramme (Special programmes) according to water module	222
15	**Cleaning and care**	**232**
15.1	General cleaning	232
15.2	Manual cleaning of the cooking chamber	236
15.3	Manual cleaning of other parts of the appliance	241
15.4	Semi-automatic cleaning	243
15.5	Fully automatic cleaning (Autoclean® PRO)	245
15.6	Exiting cleaning	253
16	**QuickMode**	**255**
16.1	QuickMode	255
16.2	Directmode	259
17	**Settings and Service**	**263**
17.1	Changing the general settings	265
17.2	Protocol management	274
17.3	Setting/changing parameters	277
17.4	Upload/DownloadManager	290
17.5	Sound management	293
17.6	Customisation	294
17.7	Cleaning and water treatment	295
17.8	Network settings	298
18	**Error messages & troubleshooting**	**299**
18.1	Error messages and elimination of errors	299
18.2	Eliminate faults	300
19	**Maintenance instructions**	**302**
19.1	Level monitoring Eloma liquid cleaner PRO or Eloma rinse aid	302
19.2	Water treatment	304
19.3	Starting up the cleaning programme	305
20	**Disposal and environmental protection**	**306**

1 General information

1.1 Intended use of the devices

Eloma cooking and baking appliances are exclusively intended for commercial purposes and may only be used for the thermal preparation of food products, using accessories (grills, containers, trays, slide-in inserts, etc.) which are suitable for the variously sized appliances. Exceptions include foods which are highly flammable and combustible substances (e.g. alcohol). The device can be operated without supervision.

1.2 Warranty and limitation of liability

The device must not be modified technically without the approval of the manufacturer/supplier. Any warranty or guarantee cover will be rendered null and void in case of unauthorised technical modifications. In that case, the safety of the appliances will no longer be guaranteed. 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 start-up
- Improper operation
- Incorrect maintenance of the appliances
- Faults which are caused by failure to adhere to these operating instructions

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

1.3 How to use this document

1.3.1 General Provisions

- The original operating instructions and their translation are always included in the scope of delivery of the appliances and contain information and instructions about how to safely operate, clean and service JOKER, as well as measures for troubleshooting.
- These operating instructions must be kept at the location of use and be easily available for the 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. Any missing operating manual can be requested from the manufacturer or supplier.
- Every update or supplement published by the manufacturer must be added to the operating instructions. Please also add any additional instructions, including supervisory and reporting obligations to meet operating requirements, e.g. with regard to work organisation, work procedures or the staff employed.

1.3.2 Structure of the warnings, symbols and signs used for the appliances

Hazard warnings and warning notices are marked with a pictogram and a signal word. The type and source and the consequences of the hazard are stated and information is provided on how avert the hazard.

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 notice symbols used

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

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

All cooking and baking appliances have clearly visible warning and notice signs with the following meanings:

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

1.3.3 Use of figures

INFORMATION:
Figures are shown as examples and may differ from the appliances delivered.

2 Safety

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

2.1 Requirements for the operating personnel

When operating JOKER, the operating personnel must be familiar with and adhere to the locally applicable regulations.

The following conditions must be met:

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



DANGER!
Detection of smoke development and fires!

- Stop the energy supply and ventilate the installation location immediately.
- 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.



WARNING!
Risk of injury from parts falling out!

- Remove loose parts from the cooking chamber.

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).
- Do not touch the hanging rack when removing the food.
- Do not touch the door glass or housing.
- Do not touch the exhaust air or waste water pipes.



WARNING!

Risk of scalding from hot liquids in cooking containers!

- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Close the cooking chamber door carefully so that hot water does not run out of the syphon overflow.



WARNING!

Risk of scalding from hot steam!

- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Open the cooking chamber door carefully.
- Allow steam to escape.



CAUTION!

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

- Load the hanging rack evenly from bottom to top.

WARNING!

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).
- Do not store any highly flammable materials, gases or liquids (e.g. petrol) near the appliance.
- Do not place any flammable objects above the appliance.
- Clean the device regularly and adhere to the cleaning instructions.
- Do not operate the appliance in toxic or potentially explosive environments.
- When installing under a hood:
- Switch on the hood during operation.
- When setting up outdoors:
  - Operate the appliance only in wind-protected areas.
- When connecting to a chimney with draft diverter:
  - Clean the extractor line in accordance with the regional regulations.
- Do not spray aerosols near this appliance while it is running.

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 of the appliance!

- Make sure that the air intake openings are unobstructed and not covered.

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 due to cleaning lye, detergents and rinse aids!

- Follow the safety instructions and safety data sheets for the prescribed cleaning additive and rinse aid.

When changing the canisters for cleaner or rinsing agent:

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

With assisted manual and semi-automatic cleaning:

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

With fully automatic cleaning (autoclean® PRO):

- Keep the cooking chamber door closed whilst the autoclean® PRO cleaning programme is in progress.

DANGER!

Risk of burns from hot fat!

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

CAUTION!
Material damage due to improper cleaning!

- Do not clean the housing with a strong water jet, steam cleaner or high-pressure cleaner.
- Only use the cleaning agents, cleaning additives and rinse aids recommended by the manufacturer.
- Do not clean the housing with flammable cleaners.
- Follow the cleaning instructions and intervals.

2.2.4 Hygiene

CAUTION!
Health hazard due to insufficient hygiene!

- Follow the cleaning instructions and intervals.
- Clean the core temperature sensor before each use.

2.2.5 Equipment on movable castors or roller frames

CAUTION!
Risk of injury from electric shock!

- Do not use the cable to move the device.

CAUTION!
Risk of toppling and making uncontrolled movements for appliances on castors/rolling base frames as a result of an uneven floor!

- Only move the device on an even floor (max. 10° inclination).
- Move the device carefully.
- After transport, secure the castors/rolling base frame with the parking brake.

2.2.6 Maintenance

WARNING!
Risk of fire due to improper maintenance!

- Make sure that maintenance work is only carried out by an authorised Eloma service partner.
- Comply with the recommended maintenance intervals and schedules.
- Comply with the rules of conduct in the event of a fire.

3 Appliance description and modularity

3.1 Description of the Hot air unit (basic appliance)

The new JOKER in its basic version as a hot-air unit can also be configured as an oven or combi-steamer in various sizes - GN 2/3, GN 1/1 and BN43.
As early as in 1998, Eloma showed pioneering spirit and courage when JOKER was launched on the worldwide market as the first compact combi-steamer ever. Since then, the Bavarian company has continuously developed its expertise and is now converting tradition into modernity.
With the new JOKER, which is still only 52 cm wide, many other crucial features have remained unchanged - reliability, quality and user-friendliness, just like you would expect from Eloma.
This is complemented by modularity, flexibility and design, which stand out as the three basic features of the new JOKER. Eloma does not impose any standard to its customers, but offers modular configuration options for them to decide what is actually needed.
JOKER is a reliable, space-saving tool to work with. This multifunctional appliance supports the kitchen team in all work processes, thus ensuring that the user can easily do his/her job with the necessary passion and concentration.

Series equipment

- 7” capacitive screen, MultiTouch display
- Hot air temperature range: up to 300°C
- Internal core temperature sensor with 4 measuring points
- Supply air/exhaust air and dehumidification in 5 stages
- Frequency converter – 5 fan speeds
- Assisted manual cleaning
- LED/triple glazing
- Quick-action door closure
- USB interface
- Adjustable air deflector
- EHG 5+1 with 67 mm distance for 6-23 and 6-11; EHG 4+1 with 84 mm distance for 6-43
- Inner and outer housing made of 1.4301
- IPX5

NOTICE!

Proper use!

- The appliance is solely intended for the thermal preparation of food. Foodstuffs containing highly flammable and combustible substances (e.g. alcohol) are excluded.
- The device can be operated without supervision.
- The appliance is intended for commercial use.

3.2 Cooking chamber module: size, position, operation and dimensions

	JOKER 6-23	JOKER 6-43	JOKER 6-11
Cooking chamber interior dimensions			
Width	440 mm [17 3/8”]	440 mm [17 3/8”]	440 mm [17 3/8”]
Depth	368 mm [14 1/2”]	498 mm [19 5/8”]	548 mm [21 5/8”]
Height	400 mm [15 3/4”]	400 mm [15 3/4”]	400 mm [15 3/4”]
Volumes	0,065 m^3	0,088 m^3	0,096 m^3
Outer dimensions			
Left-hand operation			
Hinge	**right**	**right**	**right**
Width (W)	650 mm [25 5/8”]	650 mm [25 5/8”]	650 mm [25 5/8”]
Depth (D)	625 mm [24 5/8”]	755 mm [29 3/4”]	805 mm [31 3/4”]
Height (H)	560 mm [22”]	560 mm [22”]	560 mm [22”]
Top operation			
Hinge	**on the left/right**	**on the left/right**	**on the left/right**
Width (W)	520 mm [20 1/2”]	520 mm [20 1/2”]	520 mm [20 1/2”]
Depth (D)	625 mm [24 5/8”]	755 mm [29 3/4”]	805 mm [31 3/4”]
Height (H)	693 mm [27 1/4”]	693 mm [27 1/4”]	693 mm [27 1/4”]

	JOKER 6-23	JOKER 6-43	JOKER 6-11
Right-hand operation			
Hinge	**left**	**left**	**left**
Width (W)	650 mm [25 5/8”]	650 mm [25 5/8”]	650 mm [25 5/8”]
Depth (D)	625 mm [24 5/8”]	755 mm [29 3/4”]	805 mm [31 3/4”]
Height (H)	560 mm [22”]	560 mm [22”]	560 mm [22”]
Number of inserts	5+1 x GN2/3	4+1 x BN43	5+1 x GN1/1
Slide-in inserts distance mm/inch	67 / 2.64	84 / 3.31	67 / 2.64
Inner and outer casing:	Stainless steel, rustproof 1.4301		
Weight kg / lbs			
Device:	70 / 155	76 / 167	83 / 185
Packaging:	16 / 35	18 / 40	18 / 40

Tab. 4: Appliance data overview

3.3 Operation module

3.3.1 ST controller - compact and focused

The focus is on manual cooking and baking. You make clear statements and are a passionate craftsman, that's what the operating concept of the ST module is made for.

Functions (extract):

- Manual cooking / baking (depending on the selection of the water module)
- Programme list
- Special programs (depending on the selection of the water module)
- Assisted manual cleaning

3.3.2 MT controller – multifunctional & systematic

Working simply and systematically is the code word here. Using the functions of the MT module you can not only bake and cook, but also plan and standardise processes. With the MT technology, you can keep not only JOKER, but your daily work as well, completely under control.

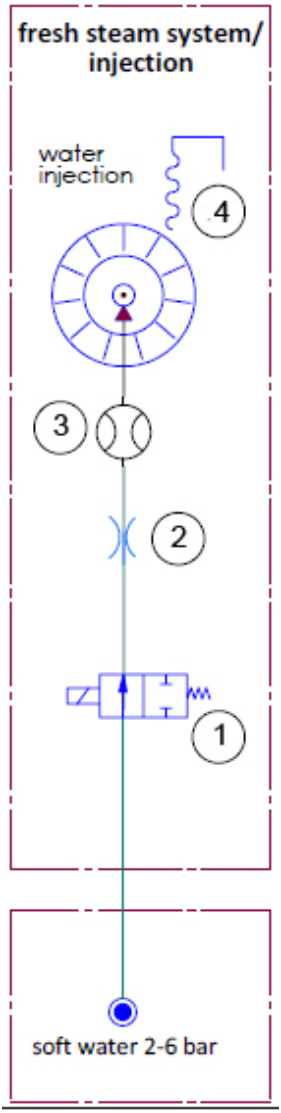
Functions (extract):

- Start-up Settings
- Weekly programming PRO
- PRO Multi Cooking / Multi Baking
- Multifunctionality, such as fermentation and defrosting functions (depending on the water module selected)
- Even more customisation options to standardise operating procedures

INFORMATION:

- The controller can be aligned (horizontally/vertically) depending on the position of the operation module selected.
- The controller of each operation module can be switched from ST to MT and vice versa on site at any time.

3.4 Water module



1 Directional valve
2 Orifice plate
3 Flow measuring device
4 Complete water supply pipe

Fig. 1: Hydraulic diagram of the water module (live steam system/humidification depending on the mode selected)

3.4.1 Steam injection

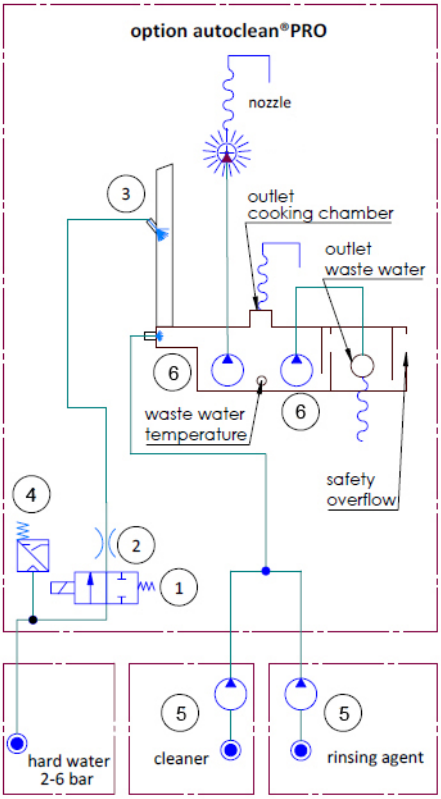
Good baking is a matter of attitude!
Humidification can be adjusted to the millimetre in the cooking chamber of the new JOKER. Manually adding moisture is still possible at any time. For perfect gloss and best uniformity.
Fresh water reaches the humidification pipe according to the set humidification quantity and is evaporated at the appropriate cooking chamber temperature by the heated recirculating air that is flowed in by the fan.

3.4.2 Fresh steam system

The wish: Saving time, energy and water.
The solution: the live steam system developed by Eloma.
JOKER thus generates steam directly in the cooking chamber. Humidity can be set with the utmost accuracy.
Ready for use within seconds and flexible at all times, the operating modes can be changed immediately if required.

3.5 Module cleaning

3.5.1 autoclean® PRO

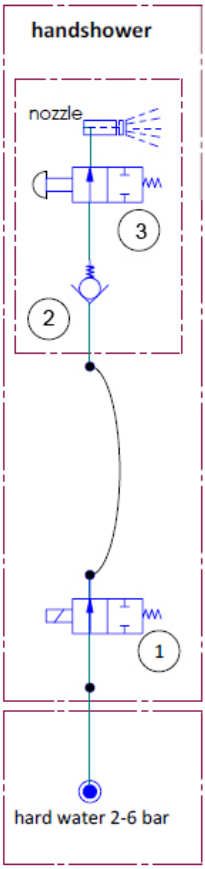


1	Directional valve
2	Orifice plate
3	Injection pipe
4	Pressure switch
5	Pump
6	Drainage pump

Fig. 2: Hydraulic diagram for the autoclean® PRO cleaning module

Both liquid cleaners can be used for this fully automatic circulation system with extremely low consumption (water, detergent, energy).

3.5.2 Hose with spray head



1 Directional valve
2 Check valve
3 Directional valve

Fig. 3: Hydraulic diagram for the hose-spray-nozzle cleaning module

Simple and effective for slight impurities (e.g. crumbs or flour after baking): use the handy hose spray nozzle with automatic return to quickly rinse out the cooking chamber.

3.6 Design module

3.6.1 Unit back cover

The appliance's rear panel can be customised by the user as a design module by attaching static advertising or a screen to it, in addition to its actual purpose of safely covering and protecting the equipment connections.

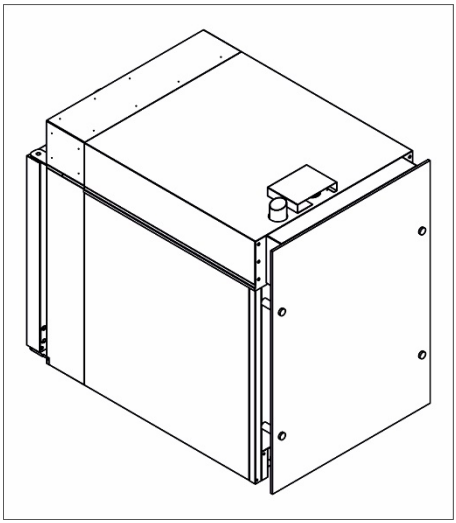


Fig. 4: Personalised design of the appliance's rear panel (design proposal)

3.6.2 Device shelf

For units with side operation, a tray is attached to the appliance so that it can be optimally used as a storage space.

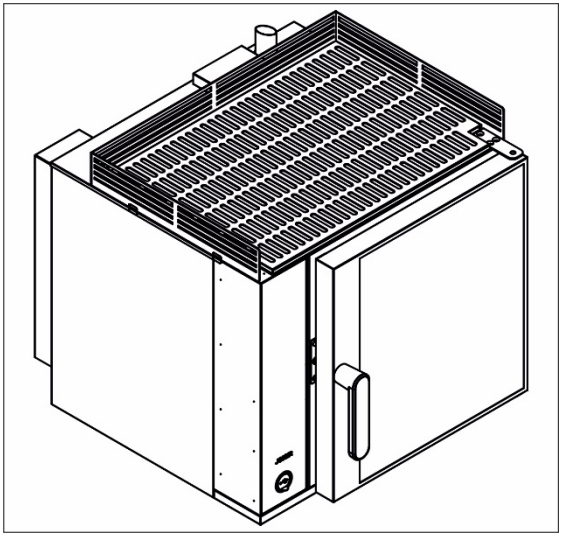


Fig. 5: Appliance with left-hand operation provided with tray

3.6.3 Unit colour

With a minimum purchase quantity of 10 units or more, the appliances can be supplied with outer casings and door frames in the colour desired by the customer.

4 Appliance structure and functions

4.1 Appliance general structure

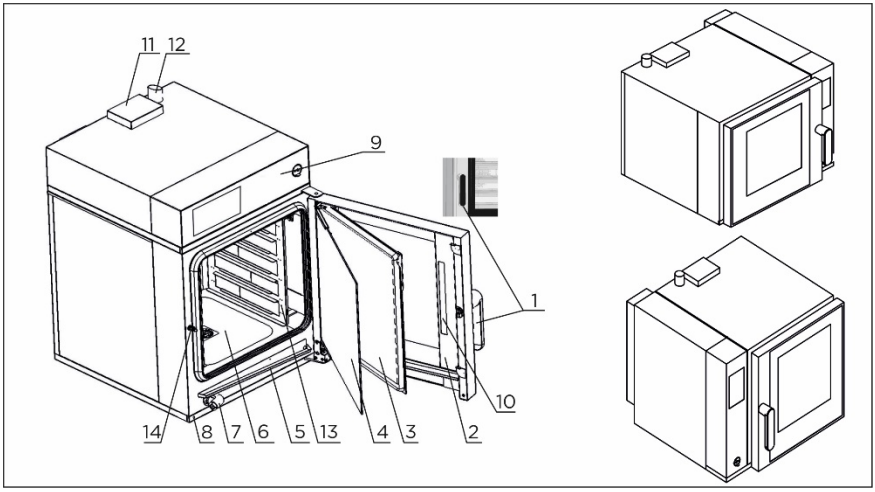


Fig. 6: Appliance overview, (e.g. top operation, right-hand stop)

1 Door handle with quick release
2 Cooking chamber door
3 Intermediate door
4 Inner door
5 Drip tray
6 Cooking chamber
7 Hose spray nozzle (optional)
8 Connection for external KT sensor (optional)
9 Operation module
10 LED lighting
11 Supply air opening
12 Exhaust air pipe
13 Hanging rack
14 Locking block

4.2 Operation module structure

4.2.1 Operation module – horizontal

INFORMATION:
Available for right- or left-hinged doors.

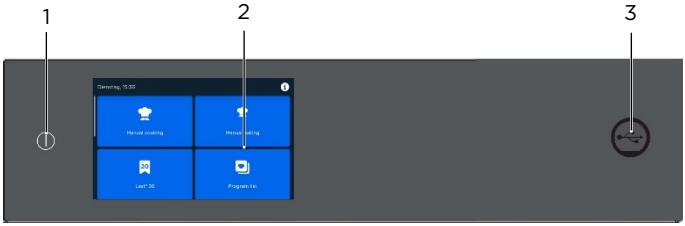


Fig. 7: Operation module horizontal elements

1 ON/OFF key

– Switch the appliance on or off

2 Touchscreen (appliance display in standby)

- Manual cooking, Last(R) 20, Programme List, Favourites, Special Programmes, Weekly programming PRO, Multi Cooking PRO, Cleaning and Care, Settings and Service.
- Manual baking, Last(R) 20, Programme list, Favourites, Special programmes, Weekly programming PRO, Multi Baking PRO, Cleaning and care, Settings and service.
- 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.

3 USB port with cover

– Data exchange between other devices or PC via USB sticks (software updates, programmes, images, sounds, protocols, etc.)

4.2.2 Operation module – vertical

INFORMATION:
Available for
- left-side operation module and right-hinged door
- right-side operation module and left-hinged door



1 ON/OFF key
- Switch the appliance on or off

2 Touchscreen (appliance display in standby)

Display depending on the modules:
Display on the hot air unit
- Manual cooking, Last(R) 20, Programme List, Favourites, Special Programmes, Weekly programming PRO, Multi Cooking PRO, Cleaning and Care, Settings and Service.

With humidification module
- Manual baking, Last(R) 20, Programme list, Favourites, Special programmes, Weekly programming PRO, Multi Baking PRO, Cleaning and care, Settings and service.

With live steam system modules:
- 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.

3 USB port with cover
- Data exchange between other devices or PC via USB sticks (software updates, programmes, images, sounds, protocols, etc.)

Fig. 8: Operation module vertical elements

4.3 Operating modes and functions

4.3.1 Convection mode

The food is cooked or roasted by dry hot air.
This operating mode is suitable for preparing all foods which are supposed to be crispy and browned.
The special programme Low temperature cooking can also be used here.

4.3.2 Operating mode convection with fresh steam system module

In combi-cooking mode a combination of humidity and temperature is used to create the ideal cooking chamber atmosphere. This prevents the surface of the cooked product from drying off or out and accelerates the heat transfer in the cooked product.
When cooking with convection (hot air) or forced humidification, combi humidification and Vario humidification, the following special programmes can be set

- Low-temperature cooking
- Delta-T cooking
- Regeneration
- Baking with steam injection
- Hold
- Fermentation
- Defrosting

4.3.3 Hot air with humidification operating mode

The items to be cooked/baked are cooked/baked with hot air. The dry air can be humidified through humidification.
The special programmes

- Low-temperature cooking
- Hold
- Fermentation
- Defrosting

are possible here.

4.3.4 Switching on the device

NOTICE!

Condensation due to a change in ambient temperature!

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

1. Open the operating company's water connection.
2. Press the On/Off key.

↪ Home screen for initial operation, standard or QuickMode operation is displayed.

The device is ready for operation.

4.3.5 Switch off appliance / power failure

Switching off the device for short breaks in operation

1. Press the On/Off key.
2. Open/close the cooking chamber door to the pre-locking position, or open it slightly.

Switch off the appliance in case of longer breaks in operation, or put it out of service.

1. Press the On/Off key.
2. Close the operating company's water connection.
3. Open the cooking chamber door.

NOTICE!

Power outage!

Local or regional power failure.

Characteristics of the device in case of power failure:

- Close the operating company's water connection.
- Open the cooking chamber door.

INFORMATION:

- When the power supply is restored, the appliance will run in standby mode.
- Further instructions (continue or exit cooking programme) are displayed.
- Only safety rinsing can be started; no other function is available.

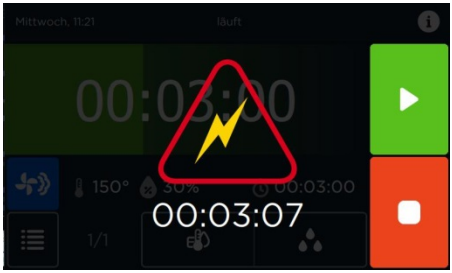


Fig. 9: Screen after unexpected shutdown (e.g. power failure) after restarting the appliance

4.3.6 Opening and closing the door

INFORMATION:

- Before starting work it is imperative that you familiarise yourself with section “Safety”.
- Pay attention to whether the door is right-hinged or left-hinged.
- Secure JOKER to prevent it from slipping or toppling over.

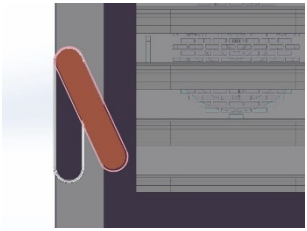
Opening a door with quick release lock



- Wait for approx. 3 seconds after the end of the cooking/baking/cleaning programme.
- Push the door handle to the left or right.
- Slightly open the door.
- Allow steam to escape.
- Open the door completely.

Fig. 10: *Opening a door with quick release lock*

Opening a door with safety door lock (optional)



- Push the door handle to the left or right.
  - The cooking chamber door latches in the ventilation position.
  - The door handle moves back into the latched position



- Allow steam to escape.



- Press the door handle to the left or right again.
  - The appliance door will now be opened.
- Open the door completely.

Fig. 11: Opening a door with safety door lock

Electric door latch (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.

Closing the door

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

4.3.7 Loading and emptying the device

NOTICE!

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

Skin burns and eye injuries.

Deformation of the cooking chamber.

- Before cleaning the cooking chamber with the hose spray nozzle, it is essential for the cooking chamber to cool down to below 80°C/176°F.

NOTICE!

- Before starting work, always read the “Safety” section and the special instructions and warnings.
- Only use the prescribed grill and container sizes that are suitable for the appliance dimensions.
- Ensure that the hanging racks are securely locked and that the grills and containers are firmly in place.
- Always position grills/containers in a horizontal position (same hanging 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 device 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.

Size	Maximum load
JOKER 6-23	20 kg (max. 10 kg per insert)
JOKER 6-11	30 kg (max. 15 kg per insert)
JOKER 6-43	30 kg (max. 15 kg per insert)

Tab. 5: Maximum load for hanging racks

Working steps

1. Open the cooking chamber door.
2. Insert the grill/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 when the cooking programme ends or is stopped.
5. Remove the grill/container.

WARNING!
Risk of scalding from hot steam!
- Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- Open the cooking chamber door carefully.
- Allow steam to escape.

4.3.8 Using the hose spray nozzle (optional)

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 hose spray nozzle in the cooking chamber, it is essential to cool it down to below 80°C/176°F.

NOTICE!
- The hose spray nozzle may only be used to clean the cooking chamber, not for cooling.

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

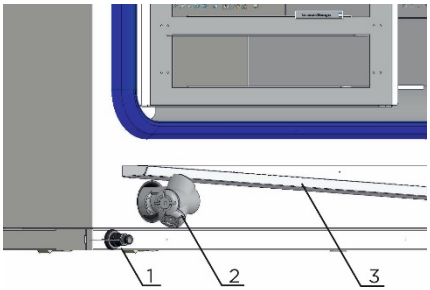
4.3.9 Use external temperature sensor (optional)



Fig. 12: External core temperature sensor (sous vide sensor) with connection

INFORMATION:
Two probe variants are available:
- External core temperature probe
- External sous vide probe

- Insert the sensor plug into JOKER's connection socket on the far left side of the appliance's front panel below the hose spray nozzle.



1 Connection socket
2 Hose spray nozzle (optional)
3 Drip tray

Fig. 13: Connection socket for external core temperature sensor or sous-vide sensor on the appliance

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!
Stab wounds to the skin and eyes.
- 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 sensor - for last programme step or single step programme!
- The core temperature sensor 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 sensor will only be stopped when Stop is selected.

4.3.10 Using a USB Interface

The USB interface, which can be found on the operating unit, is used to transfer the memory content to be read to an external USB stick (flash memory).
Vice versa, the user can also perform software updates or transfer programme data to the memory of the appliance.
Only active when an USB stick is connected.

INFORMATION:
In order to ensure that data (e.g. cooking programmes, images, sounds, reports) is transferred successfully, the current screen must not be changed during the USB uploading/downloading process on the device.

Data transfer from appliance to USB stick

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 programmes
- Reports (HACCP, fault lists, log files)
- Images
- Sounds

Data transfer from USB stick to appliance

The following data can be transmitted to the appliance:

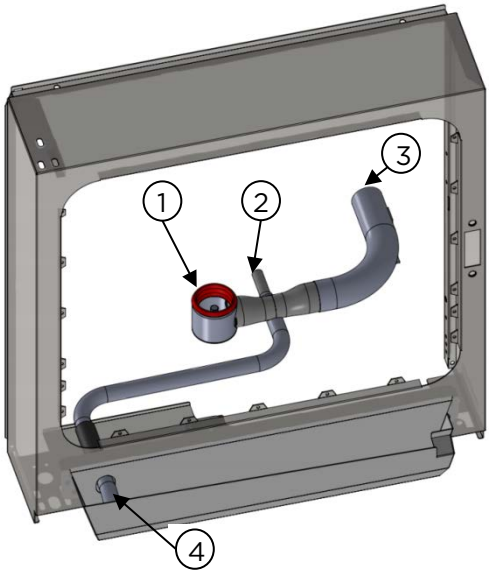
- Cooking programmes
- Images
- Sounds

4.3.11 Use appliance with drip tray

A pipe system with a drip tray is installed in the following device configurations:

- Appliances that do not contain the following modules:
  - Fresh steam system
  - Steam injection
  - Hose with spray head
  - autoclean® PRO
- Appliances with steam injection without hand shower or autoclean® PRO

Liquid created during the cooking process is collected in the appliance's pipe system and fed to the drip tray.



1 Cooking chamber outlet
2 Evaporated water supply for the exhaust air and condensation hood (if available)
3 Exhaust air pipe
4 Waste water outlet in the drip tray

Fig. 14: Pipe system

Empty drip tray

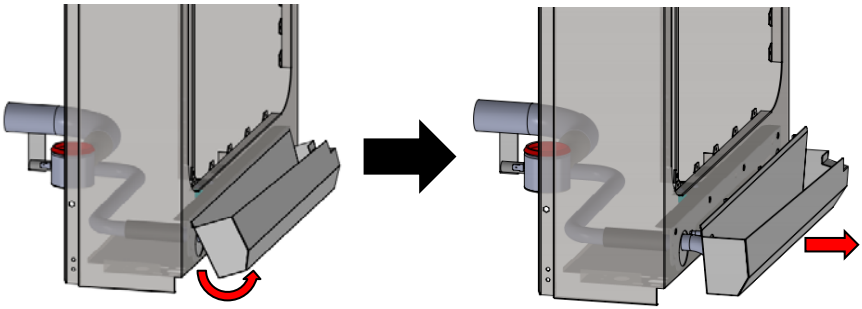


Fig. 15: Empty drip tray

1. Tilt the drip tray.
2. Remove the pins from the spring clips.
3. Position the drip tray upright.
4. Empty drip tray.
   - The opening in the pipe system outlet that limits the fill level of the drip tray can be used to empty the drip tray.

Inserting the emptied drip tray

- Press the drip tray at the front without tiling using the pins in the spring clips until the back of the tray is positioned on the front frame.

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 **Confirm** ▶ Confirm selection/entry, entries and changes are accepted.
✕	Field **Close** ▶ Close selection/entry, entries and changes are not accepted.

Tab. 6: Symbols used during startup

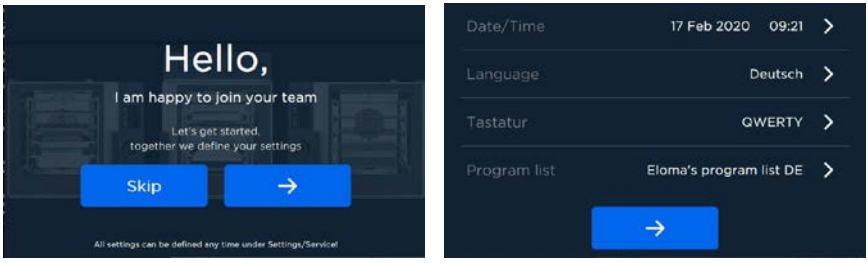


Fig. 16: *Willkommen (Welcome) and Allgemeine Einstellungen (General Settings)* screens at StartUp

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. 17: 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 *Datum-Einstellung (Date setting)* screen is displayed.
5. Set the hours and minutes using the number field or the (+)/(—) keys.
6. Confirm/cancel with (✓) / (✕).
   The *Datum-Einstellung (Date setting)* screen is displayed.

5.2 Setting language and keyboard



Fig. 18: 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 *Datum-Einstellung (Date setting)* 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 *Datum-Einstellung (Date setting)* screen is displayed.

5.3 Select/load programme list

5.3.1 Setting a stored programme list

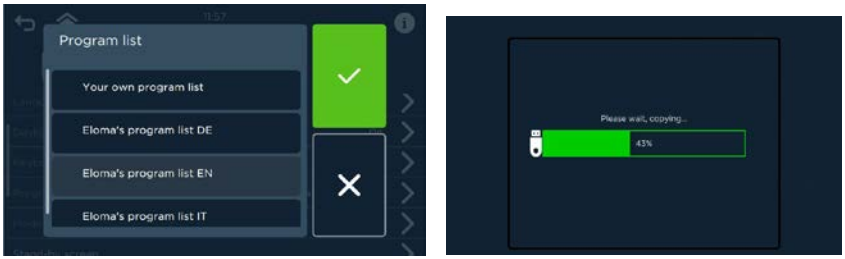


Fig. 19: Sequence for setting a programme list stored in the appliance

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 *Datum-Einstellung (Date setting)* screen is displayed.

5.3.2 Loading your own programme lists

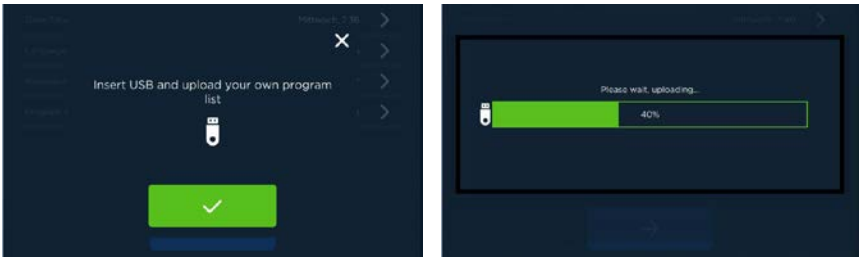


Fig. 20: Screens *Upload eigener Programmlisten (Uploading custom* programme *lists)* via USB stick



Fig. 21: 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. 22: 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 following pixel format:
  - for horizontal display 800x480px
  - for vertical display 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.

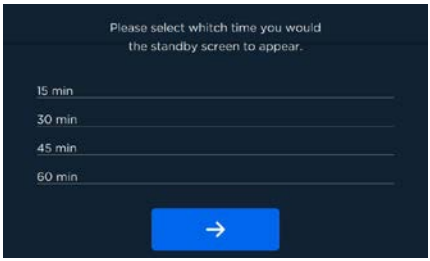


Fig. 23: Setting the time for a standby image to be displayed

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.



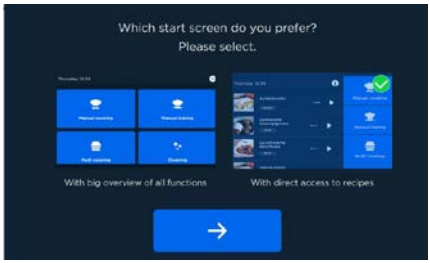


Fig. 24: Selecting and setting the home screen

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.

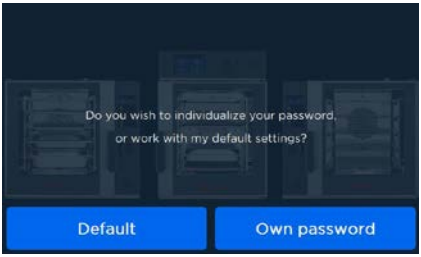


Fig. 25: *Auswahl Vorgabe (Default selection)* or *Individuelle Passworteinstellungen (Custom Password Settings)* screen

INFORMATION:
Defaults can be accepted (Default) 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

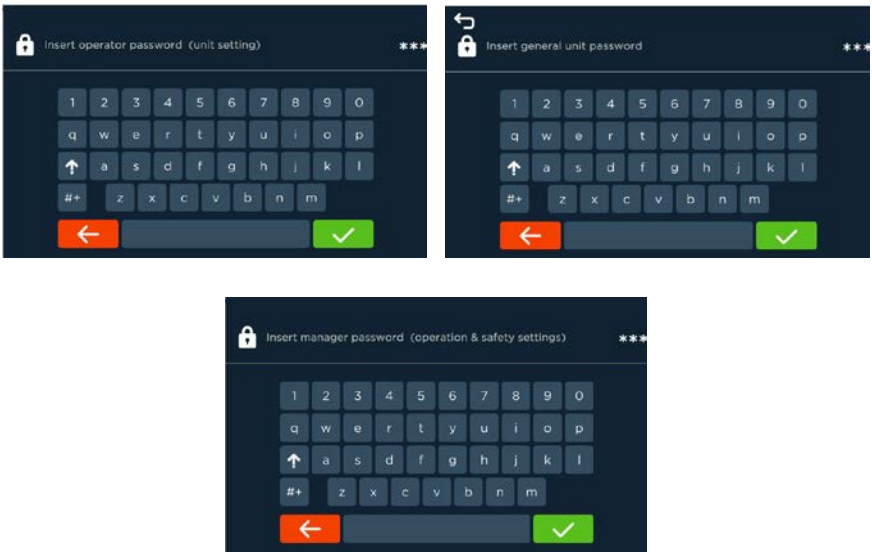


Fig. 26: Changing passwords for different access levels

9. Confirm the **Default** 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 **Default** or **Ende der Passwortauswahl (End of password selection),** the *Auswahl Anzeigemodus (Display mode selection)* screen will be greyed out/enabled.

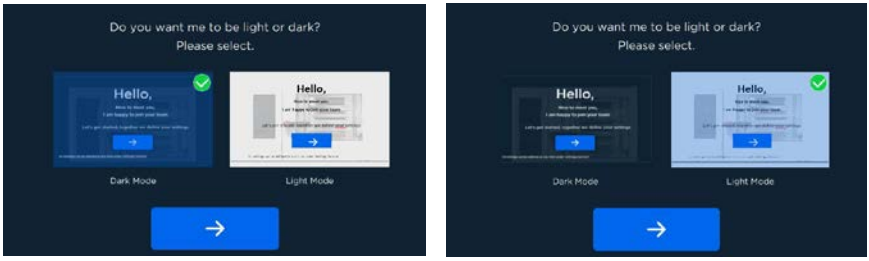


Fig. 27: Screen Display mode selection greyed out/enabled

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

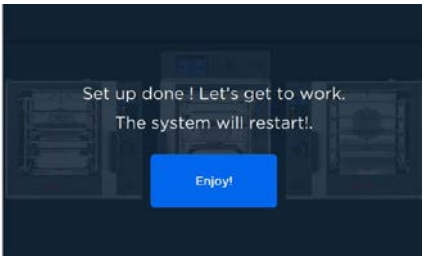


Fig. 28: *Anzeige Setup-Ende (Setup end display)* screen

13. After confirmation, the system is restarted.

5.5 Starting up via General Settings

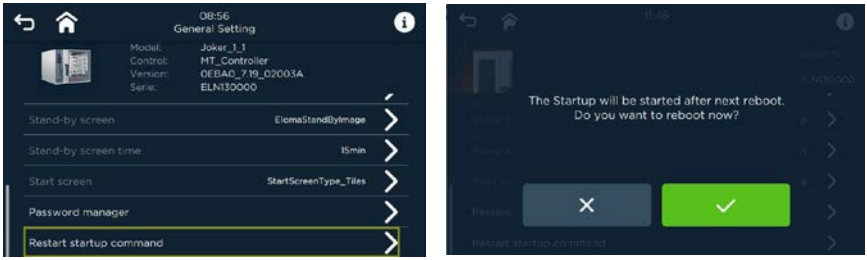


Fig. 29: Screens for performing a restart

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 a 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 (✓) / (✗).
7. If confirmed, startup will be performed again after the next appliance start.

6 Start screen

INFORMATION:
The appearance of JOKER's operation depends on the selected appliance configuration (e.g. hot air, cooking/baking with/without live steam system/humidification). The screen is arranged according to the Operation module position. If the Operation module is on the right or left side of the appliance, the screen will be arranged vertically. If the Operation module is on the top of the appliance, the screen will be arranged horizontally. All basic visual settings are performed at the factory.

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

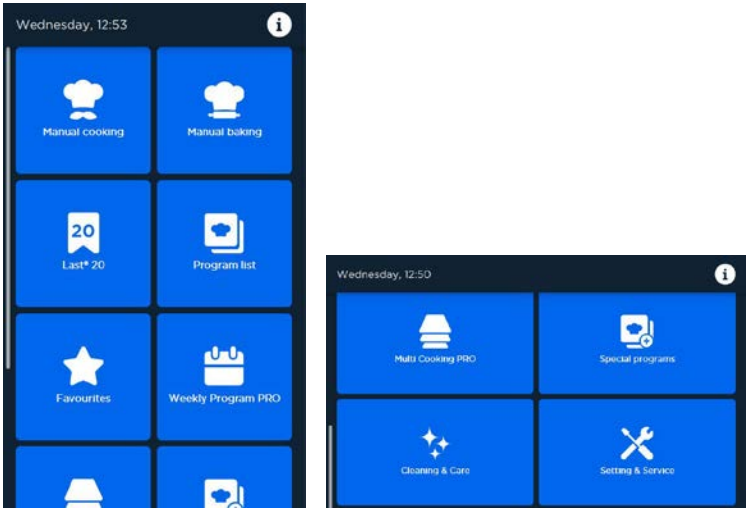


Fig. 30: Vertical and horizontal home screen with scroll bar (left in each case)

INFORMATION:
- The appliance with the MT control system 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
	**Manual cooking** field ▶ Switch to the *Manuelles Kochen (Manual cooking)* home screen.
	Field **Manual baking** ▶ Switch to the *Manuelles Backen (Manual baking)* home screen.
	**Last® 20** field ▶ Display the list of the last 20 cooking and/or baking programmes called up.
	Field **Programme list** ▶ Switch to the list display of all programmes in alphabetical step order.
	Field **Favourites** ▶ Switch to the list display of all favourites in alphabetical order.
	Field **Weekly programming PRO** ▶ Switch to the Weekly programming PRO start screen.
	Field **Multi Baking PRO**Switch to the PRO Multi Cooking / PRO Multi Baking 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.

Symbol	Designation/function
	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 on the home screen of the appliance with MT control system (full functionality)

6.2 Home screen with direct access to the programmes

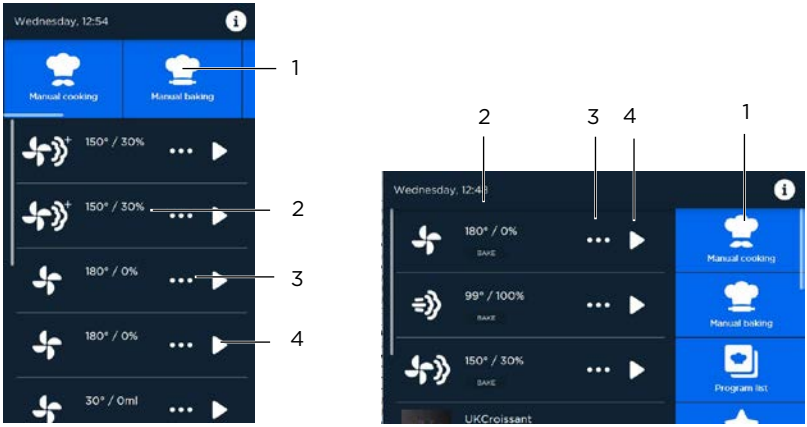


Fig. 31: Home screen with vertical/horizontal direct programme access

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

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

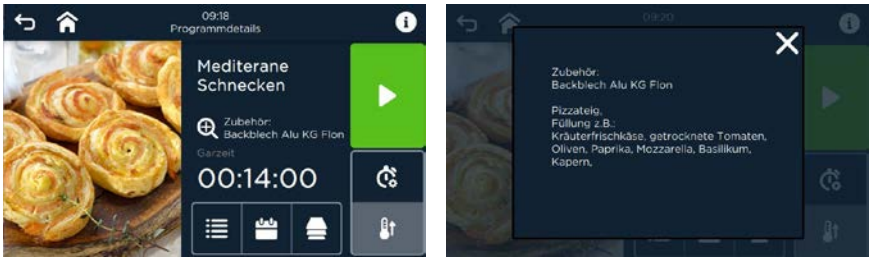


Fig. 32: Screen *Programmdetails (Programme details)* und programme information

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.

INFORMATION:
To ensure clear and concise operating instructions, how to operate the horizontal screen display is explained in detail below. The vertical screen display contains all the symbols and functions described here, although the fields have different positions.

7 Manual cooking/baking

7.1 Manual cooking in the hot-air unit



Fig. 33: Screens Manuelles Kochen mit Garzeit (Manual cooking with cooking time) (left) and Kerntemperaturkontrolle (Core temperature control) (right)

Symbol	Designation/function
180°	Field **Cooking chamber temperature** ▶ Display and select the cooking chamber temperature (°C/°F)
70°	Field **Core temperature** ▶ Display and select the core temperature (°C/°F) (with CT sensor).
00:30:00	Field **Cooking time** ▶ Display and select the cooking time (h:min:sec)
00:30:00	Field **Step cooking time with programme time (below)**
	Field **Start programme** ▶ Starts the programme.
	Field **Stop programme** ▶ End programme.
	Field **Save** ▶ Saving programme.
	Field **Add programme step** ▶ Add (New) programme step.
10 10	Display field Programmschritt von Schritten (programme step procedure) ▶ Current programme step is displayed at the top. ▶ The total number of steps is displayed below.

Symbol	Designation/function
•••	Field **Zusatzfunktionen (Additional functions)** ▶ Call up the *Zusatzfunktionen (Additional functions) screen*
	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.
SPS	Field **SPS**® ▶ Activate the Steam protection system.
	Field **ADC 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 **Step overview** ▶ Switch to step overview.
	Field **Home** ▶ Switch to the home screen.
	Field **Zurück (Back)** ▶ Switch to the last screen display.

Tab. 9: Elements on the Manuelles Kochen (Heißluft) (Manual Cooking - Hot Air) screen

Function	Default value	Setting range
Temperature	180°C 320°F	30°C ... 300°C 86°F ... 572°F
ADC		Active dehumidification control deactivated (default)
	Level 5	Active dehumidification control activated (levels 1 to 5, if set)
Cooking time	00:30 h	00:01h ... 23:59h or continuous operation
Core temperature	70°C 158°F	20°C ... 100°C 68°F ... 212°F
Preheat	10%	adjustable

Tab. 10: Setting ranges for hot air

7.1.1 Changing the temperature



Fig. 34: Screen *Einstellen/Ändern der Temperatur (Set/change temperature)*

Working steps

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

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 (✓).

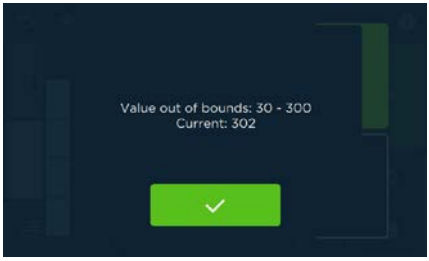


Fig. 35: Note “Temperature entry outside the setting range”

7.1.2 Changing the cooking time



Fig. 36: Screen *Einstellen/Ändern der Garzeit (Set/change cooking time)*

Working steps

1. Touch the relevant time value field *on the Manuelles Kochen (Manual Cooking)* screen.
   The input screen for the cooking 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 the corresponding fields (+)/(−).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Kochen (Manual Cooking)* screen.

INFORMATION:
When time is entered as 00h:00min:00sec, continuous mode (∞) 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 (✓).

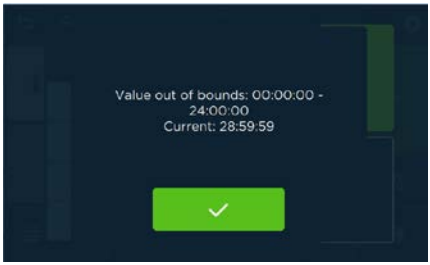


Fig. 37: Note “Time entry outside the setting range”

7.1.3 Changing the core temperature



Fig. 38: *Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)* screen

Working steps

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

NOTICE!

Core temperature entry outside the setting range!

- If a 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 (✓).

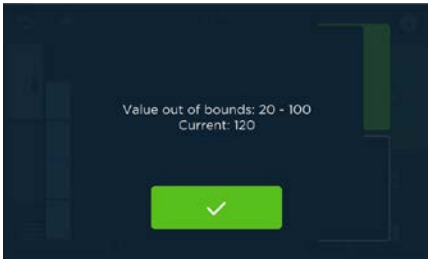


Fig. 39: Note “Core temperature entry outside the setting range”

7.1.4 Selecting additional functions



Fig. 40: *Zusatzfunktionen nicht aktiv/aktiv (Additional functions screen not active/active)* – 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 **SPS®** ▶ Activate the Steam protection system.
     	Field **ADC 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. 11: Elements on the Additional Functions screen

Work procedures Selection additional function

1. Touch the **Zusatzfunktionen (Additional Functions)** (•••) field on the *Manuelles Kochen (Manual cooking)* screen.
   The *Zusatzfunktionen (Additional functions)* screen appears.
2. Touching the **ON/OFF** toggle or step activates/changes the additional function.
   With the toggle **ON/OFF**, the additional function is switched on/off.
   When selecting a level, the display is expanded for selection and a level is set by touching the corresponding level field.
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Kochen (Manual Cooking)* screen.

Setting/changing the fan speed



Fig. 41: Screen *Lüftergeschwindigkeit einstellen (Set Fan Speed)*

Switching fan speed pulsing on/off



Fig. 42: Fan speed pulsing set

Setting/changing preheating



Fig. 43: 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 **Preheat** line
   The *Temperatureinstellung (Temperature setting)* screen appears.
2. Enter/change the temperature value exactly in degrees using the numeric keypad or in one-degree steps via fields (+)/(−).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Zusatzfunktionen (Additional functions)* screen with the changed preheating temperature.

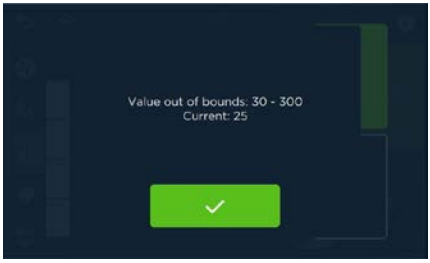


Fig. 44: Screen note “Temperature entry outside the setting range”

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. 45: Additional function E/2 set

Switch the SPS® - Steam Protection System on/off



Fig. 46: SPS® additional function set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 47: ADC additional function with level selection set.

7.1.5 Step overview - single- and multi-step programmes

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

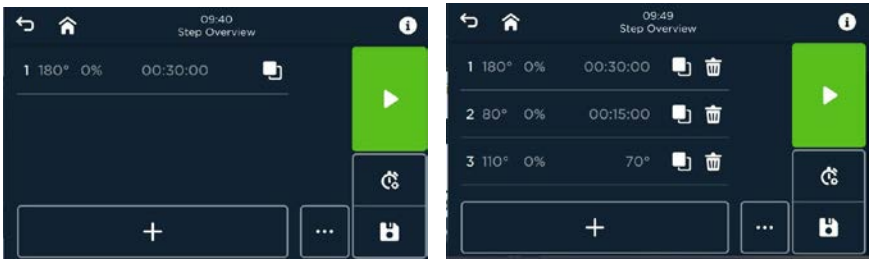


Fig. 48: Step overview with one- / three-step programmes

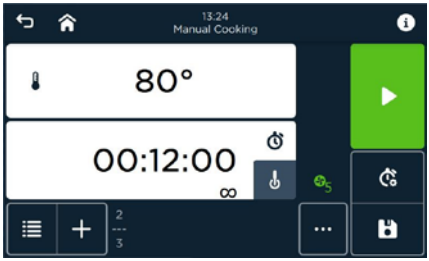


Fig. 49: *Manual cooking* screen with three-step programme (display of step 2)

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 start/end time preselection.
💾	Field **Speichern (Save)** ▶ Save the cooking programme.
•••	Field **Zusatzfunktionen (Additional functions)** ▶ Call up additional functions.

Symbol	Designation/function
	Display of the cooking step.
	Convection
	Setting value of the cooking step (e.g. temperature)
	Cooking time of the cooking step

Tab. 12: Elements on the Schrittübersicht (Step overview) screen

Work procedures Adding cooking step

INFORMATION:
- A maximum of 20 cooking steps can be defined for a programme.
- Cooking steps can be added to the Manual Cooking (Hot Air) screen or Step Overview screen.

1. Touch the **Add cooking step** (+) field.
   In the *Manual Cooking* screen, the number of cooking steps is increased by one.
   The values for temperature and cooking time/core temperature can be edited for all the cooking steps listed.
2. Make settings for values, options etc. and confirm them.

Work procedures Changing cooking step

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

Work procedures Duplicating cooking step

1. Select the cooking step to be duplicated in the *Schrittansicht (Step View)* screen.
2. Using field **Garschritt Duplizieren (Duplicate cooking step)** (⧉) to copy a step
   The duplicated cooking step is placed at the end.
   The number of cooking steps is increased by value 1.
3. If necessary, change and confirm settings for temperature and cooking time/core temperature, additional functions, etc. in the duplicated cooking step.

Work procedures deleting cooking step

1. Select the cooking step to be deleted.
   Use the **Garschritt Löschen (Delete cooking step)** (🗑) field to delete the step.
2. The selected cooking step is deleted.
   The number of cooking steps is decreased by value 1.

7.1.6 Setting the start/end time

Sets the start time

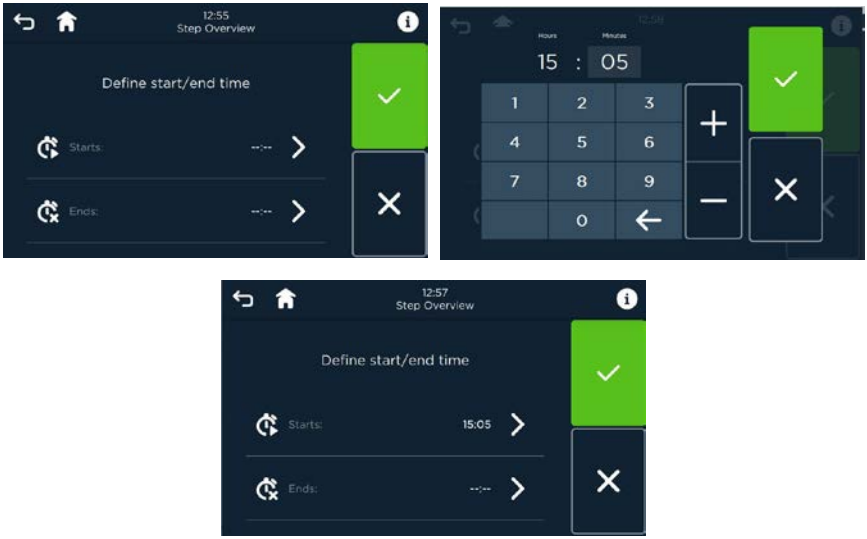


Fig. 50: Work procedures for the screens Setting start time

Sets the end time

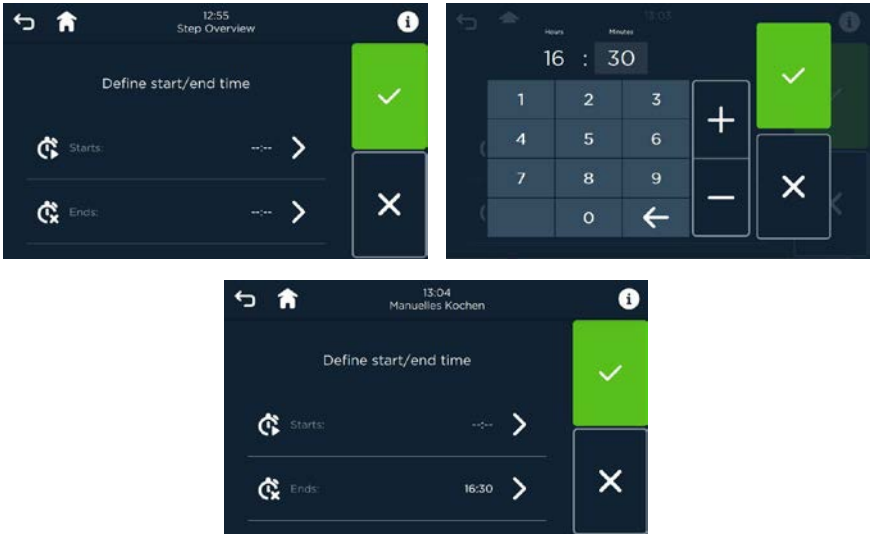


Fig. 51: Work procedures for screens Setting end time

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.
	Field **Start-/Endzeit (Start/end time)**
	▶ Call up the *Start time* screen.
	▶ Call up the *End time* screen.

Tab. 13: Elements on the *Start-/Endzeit (Start/end time)* screen

Working steps

1. Touch the **Start-/end time** ( ) field on the *Manual cooking* screen.
   The *Start-/Endzeitauswahl (Start/end time selection)* screen appears.
2. Touch ( ) or ( ) to select the start or end time.
   The *Time input* screen appears with the current time.
3. Enter/edit the **Hours** value field in the 00:00 h to 23:00 h hour value highlighted in light grey on the screen via the numeric keypad or the (+)/(-) keys.
   To change the minute entry, touch the value field on the touch screen (it appears in light grey).
   Enter/edit the **Minutes** value field in the 00:01 h to 00:59 h minute value highlighted in light grey on the screen via the numeric keypad or the (+)/(-) keys.
4. Confirm your entry with (✓) or close with (✕).
   Returning to the*Manual cooking* screen

INFORMATION:
- Select either the start or end time.
- An end time cannot be set if a 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.
- Once the end time has been entered, the remaining time until the programme starts will also be displayed next to the end time.





Fig. 52: Start/end time screen view after programme start

7.1.7 Saving programmes

INFORMATION:
Requirements:

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

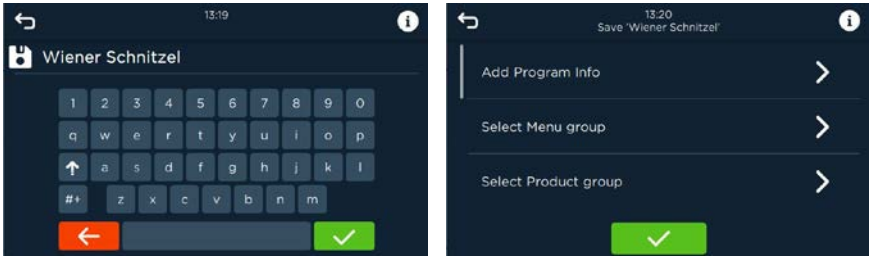


Fig. 53: *Save programme with name screen and other entry options (optional)*

Symbol/Beschriftung (Symbol/caption)	Designation/function
Add programme info	Adding programme information via keyboard
Select menu group	Adding a programme to a menu group
Select product group	Adding a programme to a product group
Select programme image	Adding a product image to a programme
Select programme sound	Adding a sound to a programme
Save a programme with barcode/product code	Saving a programme with barcode/product code
Add the programme to favourites	Saving a programme with ID no. for quick recall (only for DirectMode)
Add the programme to favourites	Adding a programme to favourites
Q W E R	Keypad field, touch the desired character to enter it

Symbol/Beschriftung (Symbol/caption)	Designation/function
✓	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. 14: 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 (✓)
   The screen switches to an assignment 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. 54: *Eingabe von Zusatzinformationen (Entering additional information)* screen

New programme group

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



Fig. 55: 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.

Symbol	Designation/function
✕	Field **Schließen (Close)** ▶ Close entry, go back to last step.

Tab. 15: 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. 56: Screen *Assignment to Product Group*

Symbol	Designation/function
	Baking
	Poultry
	Meat
	Fish
	Pasta
	Garnishes
	Vegetables
	Dessert
	Regeneration

Symbol	Designation/function
✓	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 product groups

Management of programme images and sounds

An image and/or sounds can be assigned to each cooking programme and stored. This will make it possible to easily recall cooking 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 JOKER 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 JOKER.

Assigning and saving programme images

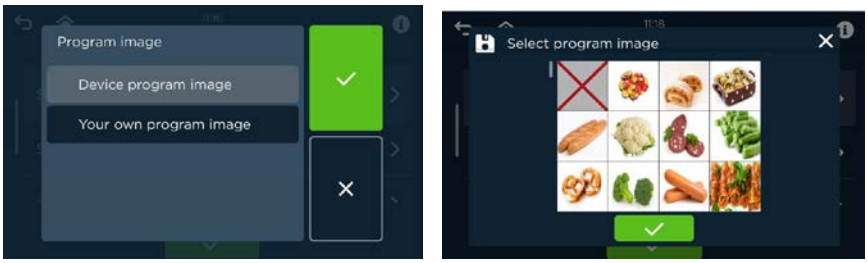


Fig. 57: Assigning programme images stored in the appliance

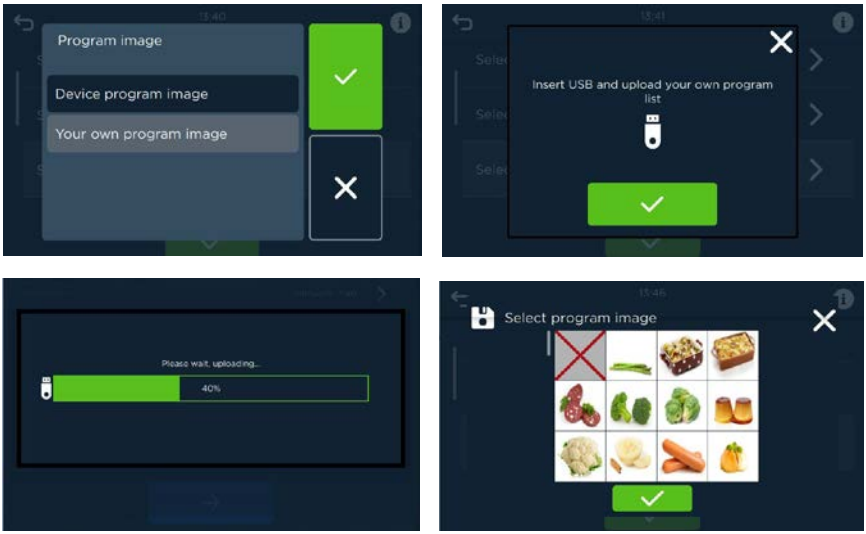


Fig. 58: Uploading and assigning custom programme images

Assigning and saving programme sounds

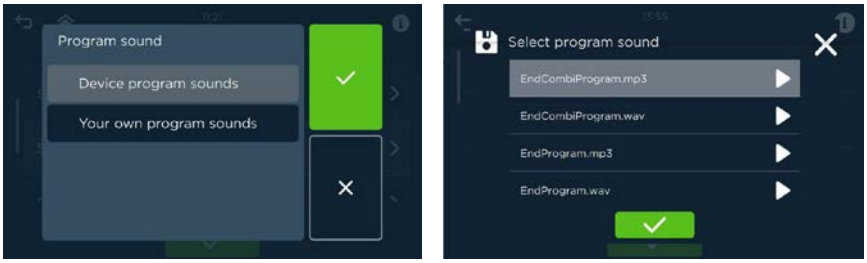
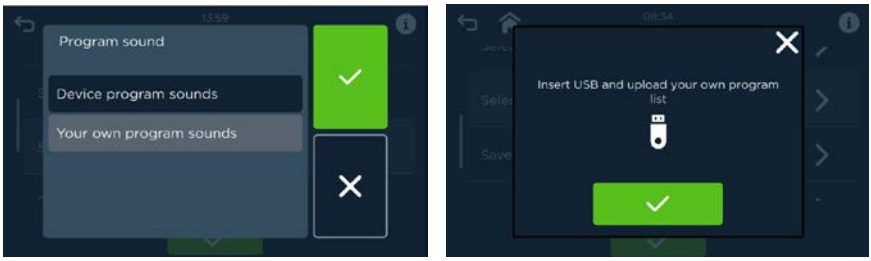


Fig. 59: Assigning programme sounds stored in the appliance





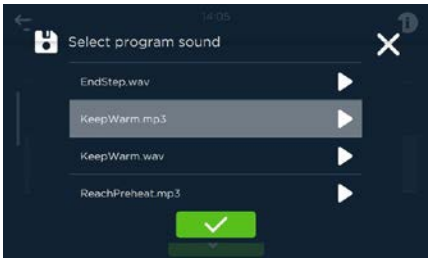


Fig. 60: Uploading and assigning custom programme sounds

Work procedures for assigning pre-installed images and sounds

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 **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,

3. by plugging the USB stick with them into the USB connector socket on JOKER's front.
4. Touch the **Custom Images/custom sounds (›)** field, and confirm with (✓) or close with (✕).
5. Confirm your entry with (✓) OR close with (✕).
   After confirming, the respective upload screen will appear.
6. 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.
7. Select the desired image/sound file for the cooking programme and confirm with (✓).
   Return to the *Save* programme*s* 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 programme. This makes it possible for the cooking 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.

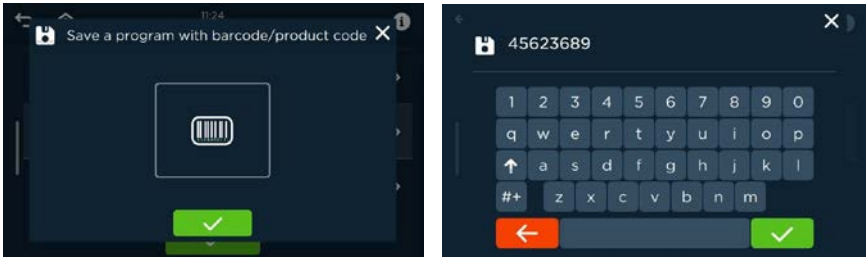


Fig. 61: Entering a barcode or a product code

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

Working steps

1. Touch the **Save with barcode/product code** field in the *Save* programme*s* (❯) 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* programme*s* 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.

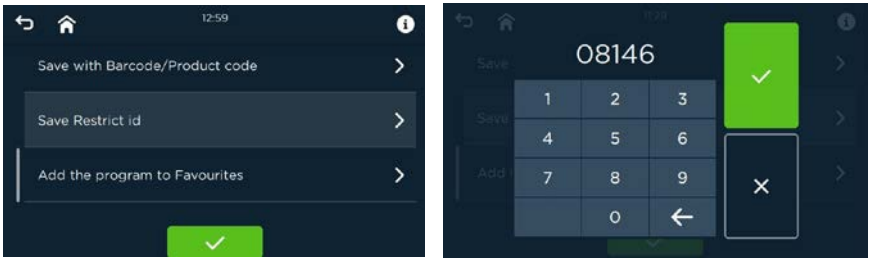


Fig. 62: Screens Setting/saving an ID code

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 (✓) and
   OR
   close with (✕).
   Return to the *Save* programme*s* screen.

Adding a programme to favourites

INFORMATION:
Often used cooking programmes can be marked as favourites. These are then displayed in alphabetical order under *Favourites*. The desired programme can be found and called up by scrolling through or searching it.



Fig. 63: Screens Adding a programme to favourites

Working steps

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

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



Fig. 64: Finish *saving the programme* and return to the saved programme in the *Manual Cooking screen*

7.2 Manual baking with humidification

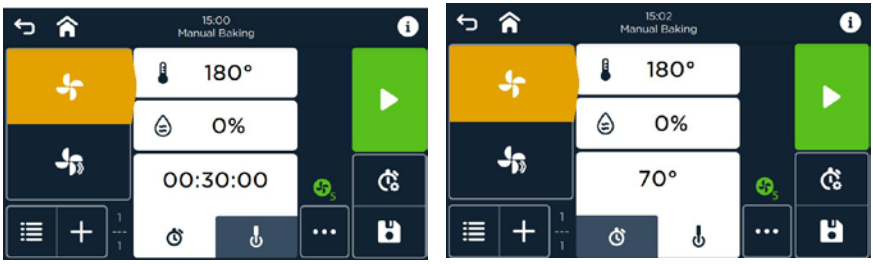


Fig. 65: Screens Manual baking without humidification via baking time (left), via core temperature control (right)

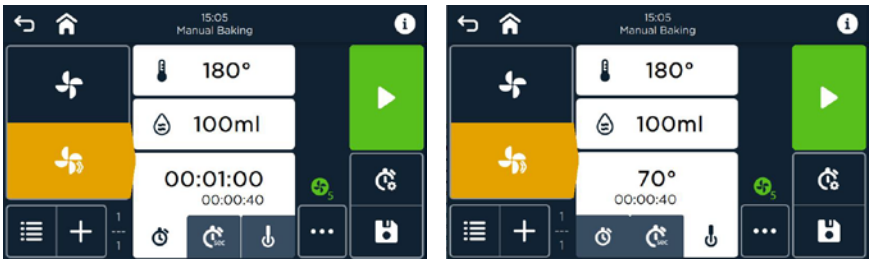


Fig. 66: Screens Manuelles Backen mit Beschwadung (Manual baking with humidification) via baking time (left), via core temperature control (right)

Symbol	Designation/function
	Field **Baking without humidification** ▶ Switch to baking without humidification.
	Field **Backing with humidification** ▶ Switch to backing with humidification.
180°	Field **Baking chamber temperature** ▶ Display and select the baking chamber temperature (°C/°F).
100ml	Field **Humidification** ▶ Display and select humidification (ml)
70°	Field **Core temperature** ▶ Display and select the core temperature (°C/°F) (with CT sensor).
00:30:00	Field **Baking time (without humidification)** ▶ Display and select the baking time (h:min:sec).

Symbol	Designation/function
	Field **Baking time with rest time (with humidification)** ▶ Display and select the baking time (h:min:sec).with rest time (min:sec).
	Field **Start programme** ▶ Starts the program.
	Field **Stop programme** ▶ End programme.
	Field **Rest period** ▶ Selecting a rest period
	Field **Baking time** ▶ Selecting the baking time
  	**Start/end time** field ▶ Sets the start time (h:min). ▶ Sets the end time (h:min).
	Field **Speichern (Save)** ▶ Saving programme.
	Field **Add programme step** ▶ Add (New) programme step.
	Display field **Programmschritt von Schritten (Programme step procedure)** ▶ The current programme step is displayed.
	Field **Zusatzfunktionen (Additional functions)** ▶ Calling up additional functions
	Field **Fan speed** ▶ Activate fan speed (levels 1 to 5).
	Field **Fan pulsing** ▶ Activate fan pulsing.
	Field **Preheating** ▶ Set and activate preheating.
	Field **Eco mode (energy saving)** ▶ Set to half energy consumption.
	Field **Active dehumidification**

Symbol	Designation/function
	▶ Select active dehumidification (levels 1 to 5).
	Field **Core temperature** ▶ Select core temperature (°C/°F).
	Field **Step overview** ▶ Switch to step overview.
	Field **Home** ▶ Switch to the home screen.
	Field **Zurück (Back)** ▶ Switch to the last screen display.

Tab. 18: Elements on the Manual Baking screen

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
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)
Baking time	00:30 h	00:00h ... 24:00h; continuous mode
Off time	00:40 min	00:00 min ... 03:00 min
Steam injection	10% 100ml	10% ... 100% 10ml ... 990ml
Preheat	10%	Adjustable

Tab. 19: Settings for baking with steam injection

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
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)
Cooking time	00:30 h	00:00h ... 24:00h; continuous mode
Preheat	10%	Adjustable

Tab. 20: Settings for baking without steam injection

7.2.1 Changing the temperature



Fig. 67: Screen *Einstellen/Ändern der Temperatur (Set/change temperature)*

Working steps

1. Touch the value field for the temperature in the *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 fields (+)/(—).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen (Manual Baking)* screen.

NOTICE!

Temperature entry outside the setting range!

- If a value entered via the numeric keypad falls below or exceeds the setting range (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 (✓).

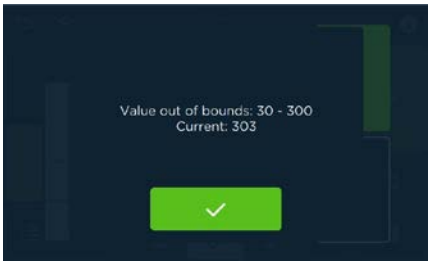


Fig. 68: Note “Temperature entry outside the setting range”

7.2.2 Changing the baking time



Fig. 69: *Set/change baking time* screen

Working steps

1. Touch the value field for the time in the *Manual Baking* screen.
   The input screen for the 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 the corresponding fields (+)/(—).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen (Manual Baking)* screen.

INFORMATION:
When time is entered as 00h:00min:00sec for manual baking without humidification, continuous mode (∞) 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 (✓).

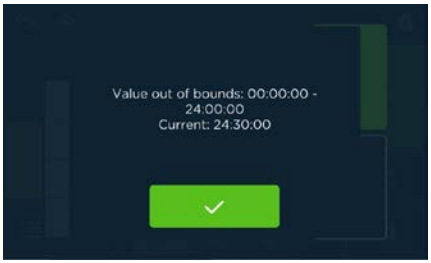


Fig. 70: Note “Baking time entry outside the setting range”

7.2.3 Changing the rest time (only manual baking with humidification)



Fig. 71: *Set/Change the rest time* screen

Working steps

1. Select the **Rest time (** **)** field in the *Manual baking with humidification* screen.
   The rest time value field is activated.
2. Touch the rest time value field.
   The rest 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 the corresponding fields (+)/(−).
4. Confirm your entry with (✓) or close with (✕).
   Return to the *Anzeige Betriebsart Backen (Baking operating mode display)* screen.

NOTICE!

Rest 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 the message (✓).

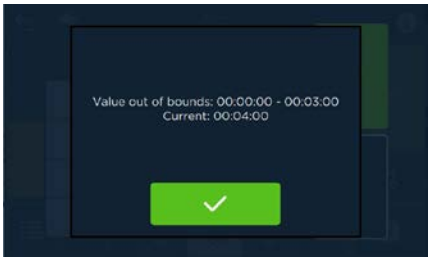


Fig. 72: Note “Rest time entry outside the setting range”

7.2.4 Changing the core temperature



Fig. 73: *Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)* screen

Working steps

1. Touch the **Kerntemperatur (Core temperature)** field to switch to the *Manuelles Backen (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 one-degree steps via fields (+)/(−).
3. Confirm your entry with (✓) or close with (✕).
   Go back to the *Manual Baking* screen.

NOTICE!

Core temperature entry outside the setting range!

- If a 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 (✓).

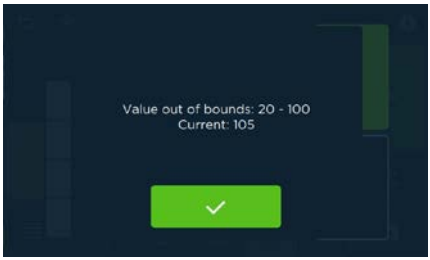


Fig. 74: Note “Core temperature entry outside the setting range”

7.2.5 Changing the steaming quantity (only manual baking with steaming)



Fig. 75: *Set/Change the humidification quantity* screen for Manual Baking with humidification

Working steps

1. Touch the value field for humidification in the *Manual Baking with humidification* screen.
   The input screen for the humidification quantity appears.
2. Enter/change the humidification quantity exactly in ml sing the numeric keypad or in 10ml steps via the fields (+)/(—).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen mit Beschwadung (Manual baking with humidification)* screen.

NOTICE!

The humidification quantity entered is outside the setting range!

- If a value falls below or exceeds the setting range (10ml bis 990ml), a message will appear and the value will be set to the minimum or maximum value after confirmation (✓).



Fig. 76: Note “The humidification quantity entered is outside the setting range”

7.2.6 Selecting additional functions



Fig. 77: *Additional functions* screen not active (toggle left, display grey)/active (toggle right, display green)



Fig. 78: *Manual baking* with humidification (all additional functions activated)

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 **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. 21: Elements on the Additional Functions screen

Work procedures Selection additional function

1. Touch the **Additional Functions (•••)** field in the *Manual Baking* screen. The Additional Functions screen appears.
2. By touching the toggle ON/OFF or the level, the additional function is activated/changed.
3. Confirm your entry with (✓) or close with (✕).
4. Go back to the *Manual Baking* screen.

Setting/changing the fan speed



Fig. 79: Screen *Lüftergeschwindigkeit einstellen (Set Fan Speed)*

Switching fan speed pulsing on/off



Fig. 80: Fan speed pulsing set

Setting/changing preheating



Fig. 81: Setting preheating (left), setting/changing preheating temperature (right)

Work procedures Setting/changing the preheating temperature

1. Touch the **Preheating temperature** field (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 one-degree steps via fields (+)/(—).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Zusatzfunktionen (Additional functions)* screen with the changed preheating temperature.



Fig. 82: 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. 83: Additional function E/2 set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 84: Setting the *ADC* screen and the flap opening level

7.2.7 Step overview - single- and multi-step programmes

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

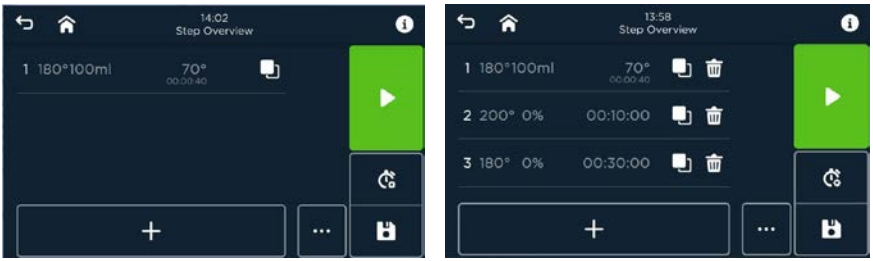


Fig. 85: Step overview with one- / three-step programmes

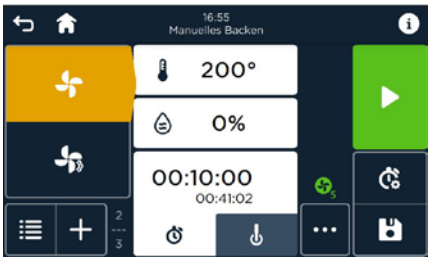


Fig. 86: *Manual baking* screen with three-step programme (e.g. step 2 display)

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 start/end time preselection.
💾	Field **Speichern (Save)** ▶ Save the cooking programme.
•••	Field **Zusatzfunktionen (Additional functions)** ▶ Call up additional functions.
2 --- 3	Display of the cooking step.
	Select operating mode for the cooking step
	Baking without steam injection
	Baking with steam injection
210°	Setting a value of the baking step (e.g. temperature)
00:02:36 00:00:40	Baking time of the baking step with rest time

Tab. 22: Elements on the Schrittübersicht (Step overview) screen

Work procedures Adding baking step

INFORMATION:
- A maximum of 20 baking steps can be defined for one programme.
- Baking steps can be added in the Betriebsart (Backen) (Operating Mode, Baking) screen or in the Schrittübersicht (Step Overview) screen.

1. Touch the **Backschritt hinzufügen (Adding a baking step) (+)** field.
   In the *Manuelles Backen (Manual Baking)* screen, the number of baking steps is increased by one.
   – The temperature, baking/rest time and core temperature values can be edited for all the listed baking steps.
2. Make settings for values, additional functions, etc. and confirm.

Work procedures Changing baking step

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

Work procedures Duplicating baking step

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

Work procedures Deleting baking step

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

7.2.8 Setting the start/end time

Sets the start time

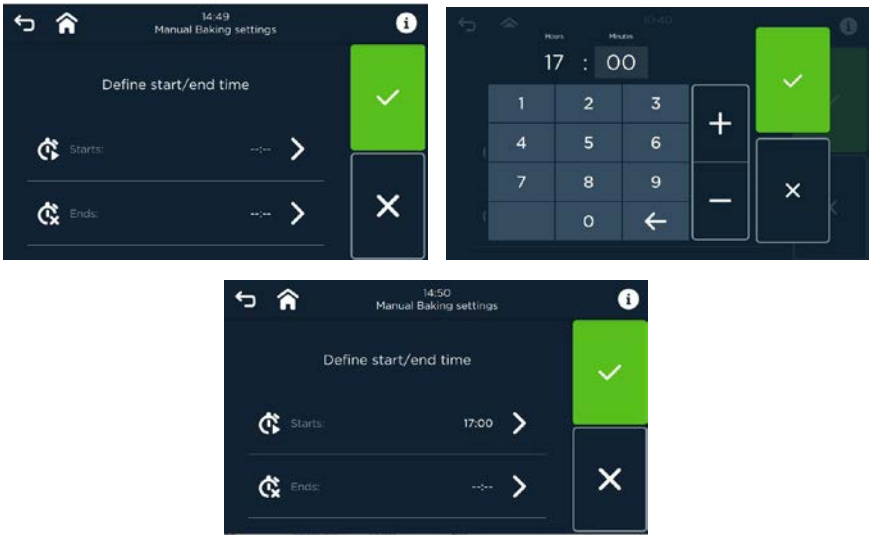


Fig. 87: Work procedures for screens Setting the *Startzeit (Start time)*

Sets the end time

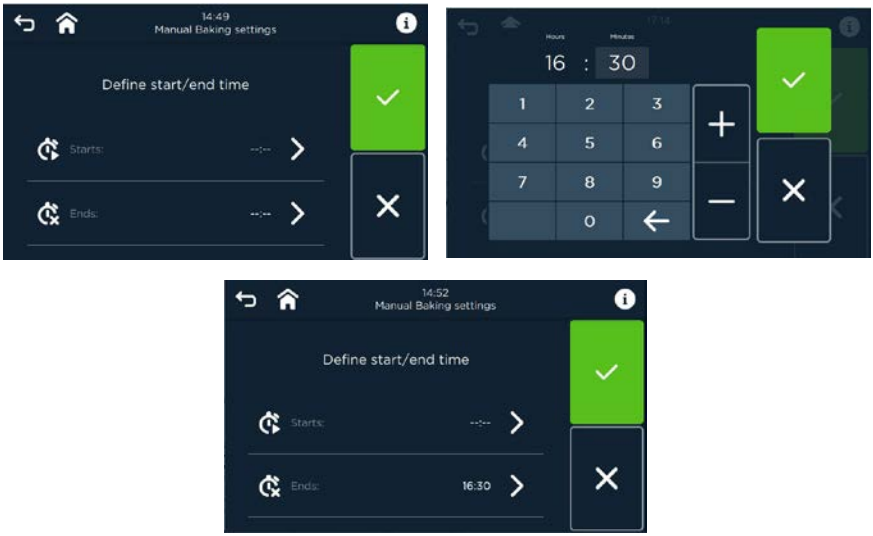


Fig. 88: Work procedures for screens Setting the *Endzeit (End time)*

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

Tab. 23: Elements on the *Start-/Endzeit (Start/end time)* screen

Working steps

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

INFORMATION:
- Only the start or end time can be selected.
- An end time cannot be set if a 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.

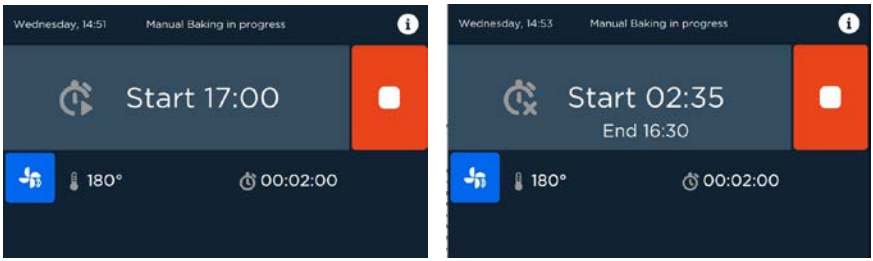


Fig. 89: Screen display *Start-/Endzeit (Start/end time)* after programme start

7.2.9 Saving programmes

INFORMATION:
Requirements:

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

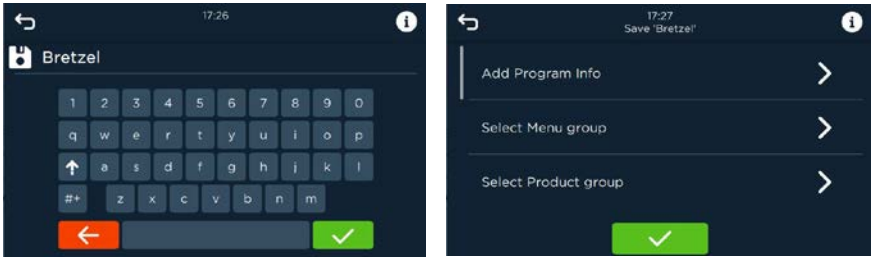


Fig. 90: *Programm speichern (Save programme)* screen with further entries (optional)

Symbol/Beschriftung (Symbol/caption)	Designation/function
Add programme info	Adding programme information via keyboard
Select menu group	Adding a programme to a menu group
Select product group	Adding a programme to a product group
Select programme image	Adding a product image to a programme
Select programme sound	Adding a sound to a programme

Symbol/Beschriftung (Symbol/caption)	Designation/function
Save a programme with barcode/product code	Saving a programme name with a barcode/product code
Add the programme to favourites	Saving a programme with ID no. for quick recall (only for DirectMode)
Add the programme to favourites	Adding a programme to favourites
Q W E R	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.
←	Field **Delete characters** ▶ Deleting the characters of the keyboard entry
💾	Field **Speichern (Save)** ▶ Saving the programme

Tab. 24: 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 (✓)
   The screen switches to an assignment 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 simplified entry, e.g. for 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. 91: *Eingabe von Zusatzinformationen (Entering additional information)* screen

New programme group

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



Fig. 92: 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. 25: 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. 93: Screen *Assignment to Product Group*

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

Tab. 26: Overview of the product groups

Management of programme images and sounds

An image and/or sounds can be assigned to each cooking programme and stored. This will make it possible to easily recall cooking 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 JOKER 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 JOKER.

Assigning and saving programme images

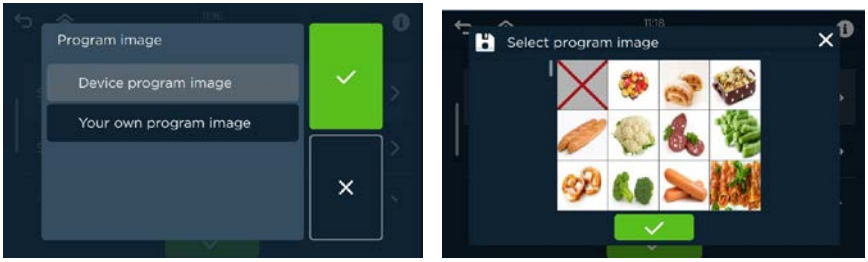


Fig. 94: Assigning programme images stored in the appliance

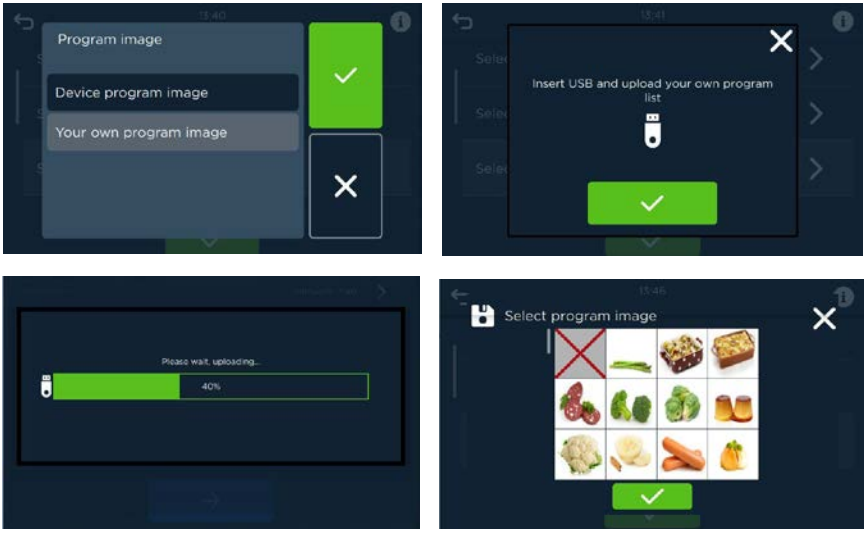


Fig. 95: Uploading and assigning custom programme images

Assigning and saving programme sounds

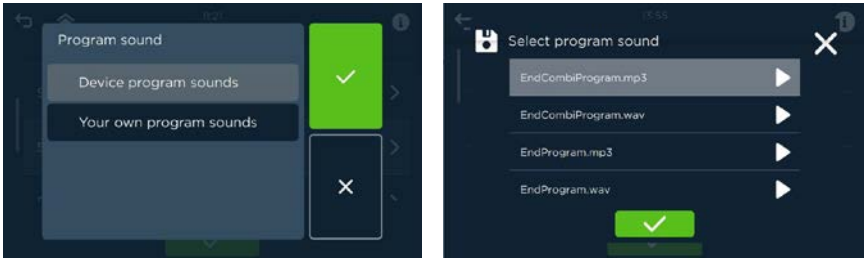


Fig. 96: Assigning programme sounds stored in the appliance

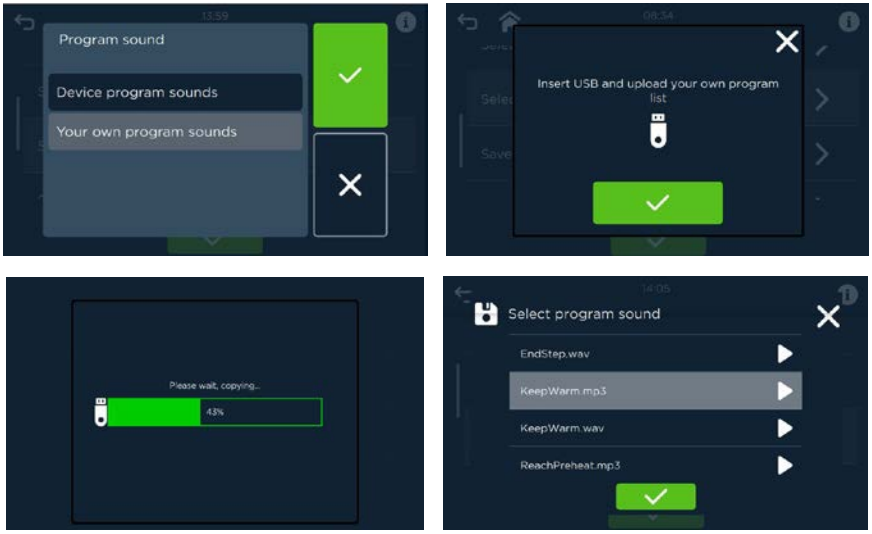


Fig. 97: Uploading and assigning custom programme sounds

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,

3. by plugging the USB stick with them into the USB connector socket on JOKER's front.
4. Touch the **Eigene Bilder/Eigene Töne (Custom Images/custom sounds)** (›) field, and confirm with (✓) or close with (✗).
5. Confirm your entry with (✓) OR close with (✗).
   After confirming, the respective upload screen will appear.
6. 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.
7. 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 JOKER are displayed in the respective overviews.

Barcode and product code management

A barcode and/or product code can be saved for each cooking programme. This makes it possible for the cooking 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.

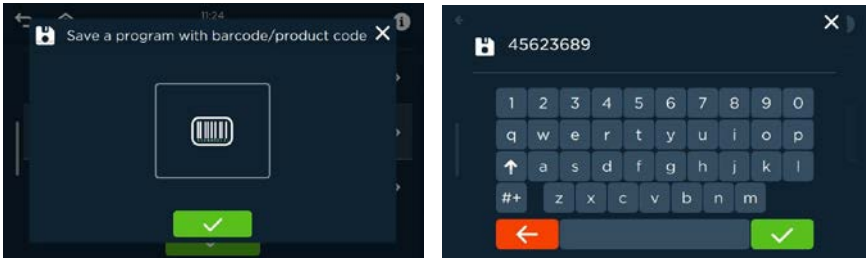


Fig. 98: Entering a barcode or a product code

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. 27: 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.

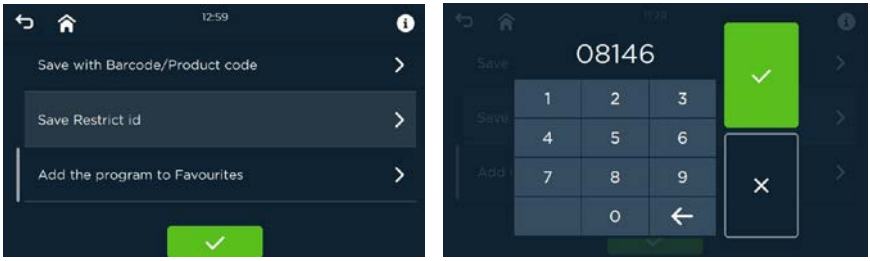


Fig. 99: Screens *Festlegen/Speichern eines ID-Codes (Set/Save an ID code)*

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 (✓) and
   OR
   close with (✕).
   Return to the *Save programmes* screen.

Adding a programme to favourites

INFORMATION:
Often used cooking 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.

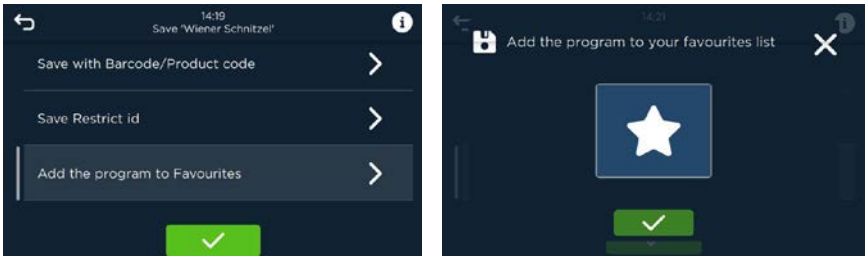
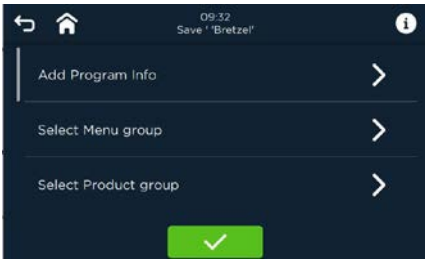


Fig. 100: Screens Adding a programme to favourites

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* programme*s)* screen will only take effect after confirmation on the screen.



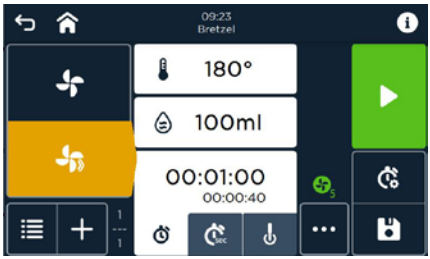


Fig. 101: Finish saving the programme and return to the *Manuelles Kochen (Manual cooking)* screen, Saved programme

7.3 Manual cooking/manual baking with fresh steam system

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
- Hot air + humidification
- Steam

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

- without humidification
- with humidification

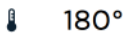
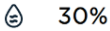
INFORMATION:

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

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 (Combi-cooking)**).
   If active, the filed will be highlighted in blue.
   Temperature, humidity, cooking time/core temperature settings and active additional functions are displayed.
3. Touch the desired value field (e.g. **Temperatur (Temperature)**).
   The input screen (e.g. temperature) will appear.
   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 hot air)** ▶ Switch to manual cooking with hot air.
	Field **Manuelles Kochen mit Kombidampf (Manual combi-cooking)** ▶ Switch to manual combi-cooking.
	Field **Manuelles Kochen mit Dampf (Manual cooking with steam)**

Symbol	Designation/function
	▶ Switch to manual cooking with steam.
	Field **Manuelles Backen (Manual baking)** without humidification ▶ Switch to manual baking without humidification.
	Field **Manuelles Backen (Manual baking)** with humidification ▶ Switch to manual baking with humidification.
	Field **Gar-/Backtemperatur (Cooking/baking temperature)** ▶ Switch to the (°C/°F) set.
	Field **Feuchte (Humidity)** ▶ Switch to the Humidity (%) set.
	Field **Humidification** ▶ Switch to the humidification value (ml) set.
	Field **Kerntemperatur (Core temperature)** ▶ Switch to the Core temperature (°C/°F) set.
	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 the programme.
	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)** ▶ The current programme step is displayed at the top.

Symbol	Designation/function
	▶ The total number of steps is displayed below.
•••	Field **Zusatzfunktionen (Additional functions)** ▶ Calling and setting the *Zusatzfunktionen (Additional functions)* screen (the additional functions 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. 28: Elements on the Manuelles Kochen/Manuelles Backen (Manual Cooking/Manual Baking) screens

7.3.1 Field Manuelles Kochen mit Heißluft (Manual cooking with hot air)

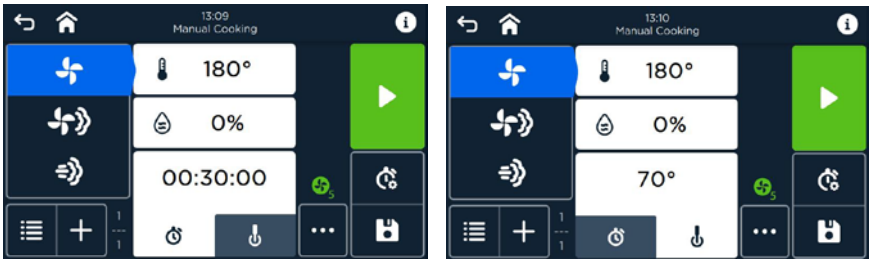


Fig. 102: Screen *Manuelles Kochen mit Heißluft (Manual cooking with hot air)* (with cooking time controller left and core temperature right)

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Cooking time	00:30 h	00:01h ... 23:59h or 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)

Function	Default value	Setting range
Preheat	10%	adjustable

Tab. 29: Setting ranges for hot air

7.3.2 Manual cooking/baking with Combisteam

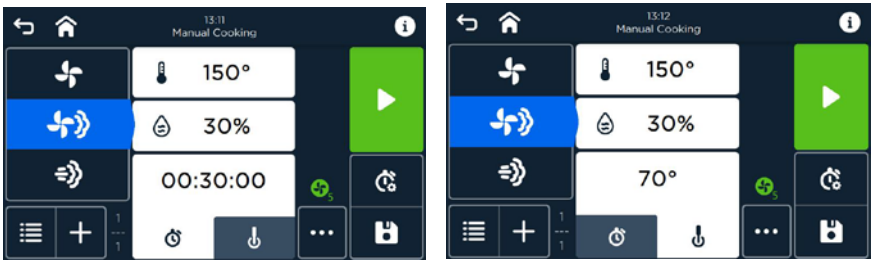


Fig. 103: Screen *Manuelles Kochen mit Kombidampf (Manual combi-cooking)* (with cooking time controller left and core temperature right)

Function	Default value	Setting range
Temperature	150°C 302°F	30°C ... 300°C 86°F ... 572°F
Humidification	30%	1% ... 100%
Cooking time	00:30 h	00:01h ... 23:59h or 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. 30: Setting ranges for combi-cooking

7.3.3 Manual cooking/baking with steam

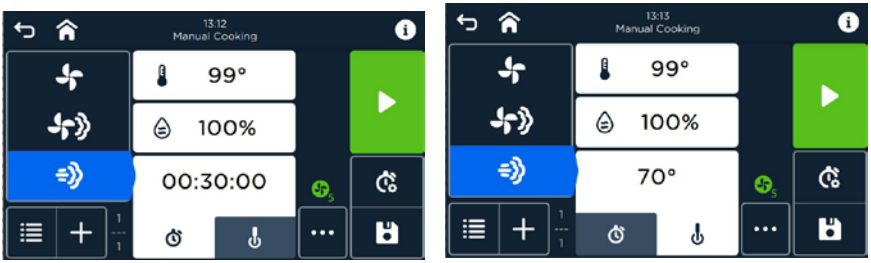


Fig. 104: *Manuelles Kochen mit Dampf (Manual cooking with steam)* screen (with cooking time controller left and core temperature right)

Function	Default value	Setting range
Temperature	99°C 210°F	30°C ... 130°C 86°F ... 266°F
Humidification	100%	Constant, cannot be changed
Cooking time	00:30 h	00:01h ... 23:59h or 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. 31: Setting ranges for steam

7.3.4 Manual baking

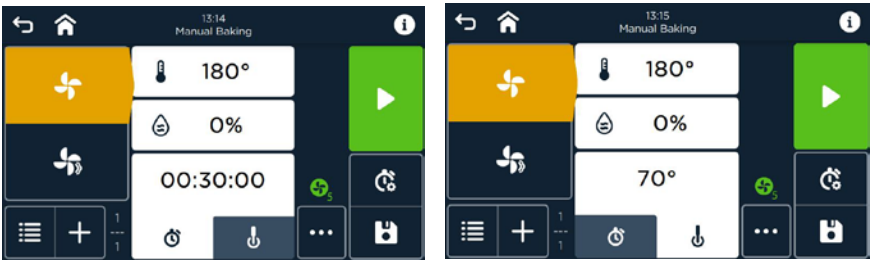


Fig. 105: Screens *Manuelles Backen ohne Beschwadung (Manual baking without humidification)* via baking time (left), via core temperature control (right)

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Cooking time	00:30 h	00:01h ... 23:59h or 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. 32: Adjustment ranges for baking without humidification

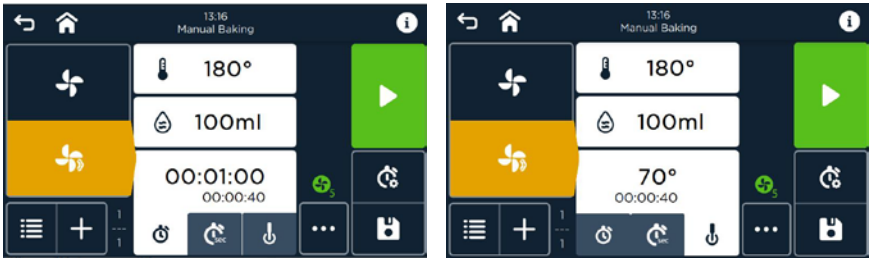


Fig. 106: Screens Manuelles Backen mit Beschwadung (Manual baking with humidification) via baking time (left), via core temperature control (right)

Function	Default value	Setting range
Temperature	180°C 356°F	30°C ... 300°C 86°F ... 572°F
Core temperature	70°C 158°F	20°C ... 100°C 68°F ... 212°F
Cooking time	00:30 h	00:00h ... 24:00h; continuous mode
Off time	00:40 min	00:00 min ... 03:00 min
Steam injection	10% 100ml	10% ... 100% 10ml ... 990ml
ADC		Active dehumidification control deactivated (default)

Function	Default value	Setting range
	Level 5	Active dehumidification control activated (levels 1 to 5, if set)
Preheat	10%	adjustable

Tab. 33: Setting ranges for baking with humidification

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.

7.3.5 Changing the temperature



Fig. 107: 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 fields (+)/(—).
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 bis 300°C/572°F) for hot air, combi-cooking and baking operating modes
  - (30°C/86°F to 130°C/266°F) by means of the numeric keypad in steam mode a message will appear and the value will be set to the minimum or maximum value after confirming the message with (✓).

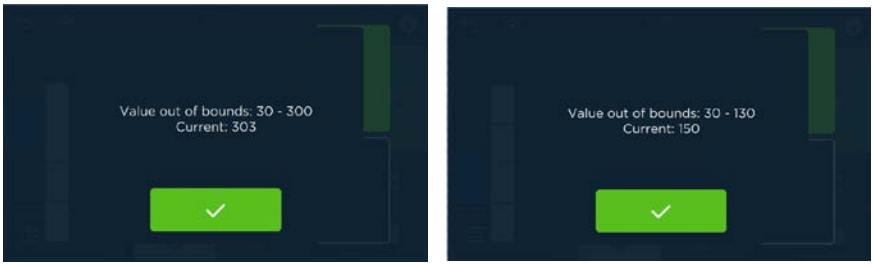


Fig. 108: Note “Temperature entry outside the setting range” (hot air/combi-cooking left; steam right)

7.3.6 Changing cooking/baking time



Fig. 109: 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 the corresponding fields (+)/(−).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Kochen/Manuelles Backen (Manual cooking/baking)* screen.

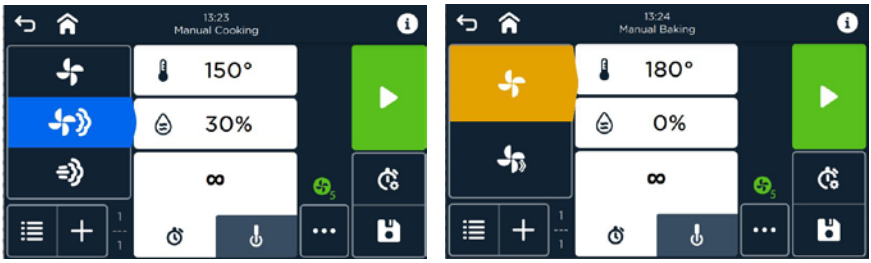


Fig. 110: Display Manual cooking (left) and manual baking without humidification (right) in continuous operation

INFORMATION:
When time is entered as 00h:00min:00sec for manual cooking and baking without humidification, 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 (✓).

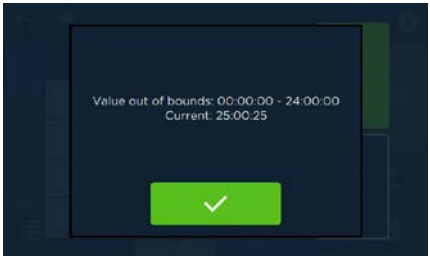


Fig. 111: "Time entry outside the setting range!"

7.3.7 Changing the core temperature



Fig. 112: *Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)* screen

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 one-degree steps via fields (+)/(−).
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 a 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. 113: Note “Core temperature entry outside the setting range”

7.3.8 Changing steaming (only for manual combi-cooking)



Fig. 114: Screen *Einstellen/Ändern der Beschwadung (Set/change humidification)* for manual combi-cooking

Working steps

1. Touch the value field in the *Manuelles Kochen (Manual Cooking)* screen for humidification.
   The input screen for the humidification appears.
2. Increase/decrease the humidity value with the utmost accuracy using the numeric keypad or in 5% steps using fields (+)/(−).

3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Kochen (Manual Cooking)* screen.

NOTICE!

Humidity entry outside the setting range!

- If a value falls below or exceeds the setting range (1% to 100%), a message will appear and the value will be set to the minimum or maximum value after confirmation (✓).



Fig. 115: Note “Humidity value outside the setting range”

7.3.9 Changing the rest time (only for manual baking with steaming)



Fig. 116: *Set/Change the rest time* screen

Working steps

1. Select the **Rest time** (⏱) field in the *Manuelles Backen mit Beschwadung (Manual baking with humidification)* screen.
   The rest time value field is activated.
2. Touch the rest time value field.
   The rest 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 the corresponding fields (+)/(—).
4. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen mit Beschwadung (Manual baking with humidification)* screen.

NOTICE!

Rest 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 the message (✓).

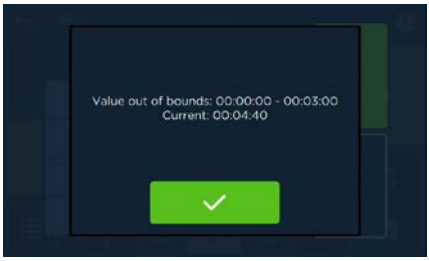


Fig. 117: Note “Rest time entry outside the setting range”

7.3.10 Changing the steaming quantity (only for manual baking with steaming)



Fig. 118: Screen *Einstellen/Ändern der Beschwadungsmenge (Set/Change the humidification quantity)* for manual baking with humidification

Working steps

1. Touch the value field for humidification in the *Manual Baking with humidification* screen.
   The input screen for the humidification quantity appears.
2. Enter/change the humidification quantity exactly in ml sing the numeric keypad or in 10ml steps via the fields (+)/(—).
3. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen mit Beschwadung (Manual baking with humidification)* screen.

NOTICE!

The humidification quantity entered is outside the setting range!

- If a value falls below or exceeds the setting range (10ml bis 990ml), a message will appear and the value will be set to the minimum or maximum value after confirmation (✓).



Fig. 119: Note “The humidification quantity entered is outside the setting range”

7.3.11 Selecting additional functions

Manual cooking



Fig. 120: *Additional functions* 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.
SPS	Field **SPS®** ▶ Activate SPS® mode (safe steam extraction).
	Field **ADC with level** ▶ Enable active dehumidification control (ADC) (levels 1 to 5). – Level 1 Flap 20 % open

Symbol	Designation/function
(3) (4) (5)	– 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. 34: Elements on the Additional Functions screen

Work procedures Selection additional function

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

Setting/changing the fan speed



Fig. 121: Screen *Lüftergeschwindigkeit einstellen (Set Fan Speed)*

Switching fan speed pulsing on/off



Fig. 122: Fan speed pulsing set

Setting/changing preheating



Fig. 123: 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 **Preheat** line
   The *Temperatureinstellung (Temperature setting)* screen appears.
2. Enter/change the temperature value exactly in degrees using the numeric keypad or in one-degree steps via fields (+)/(−).
3. Confirm your entry with (✓) or close with (✕).
   Back to the screen *Zusatzfunktionen (Additional functions)* with changed preheating temperature



Fig. 124: 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. 125: Additional function E/2 set

Switching on/off SPS® - Steam Protection System (For manual cooking only)



Fig. 126: SPS® additional function set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 127: Setting the *ADC screen and flap opening level*

Manual baking



Fig. 128: *Additional functions* 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 **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.

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

Tab. 35: Elements on the Additional Functions screen

Work procedures Selection additional function

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

Setting/changing the fan speed



Fig. 129: Screen *Lüftergeschwindigkeit einstellen (Set Fan Speed)*

Switching fan speed pulsing on/off



Fig. 130: Fan speed pulsing set

Setting/changing preheating



Fig. 131: 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 one-degree steps via +/-.
3. Confirm your entry with (✓) or close with (✕).
   Back to the screen *Zusatzfunktionen (Additional functions)* with changed preheating temperature

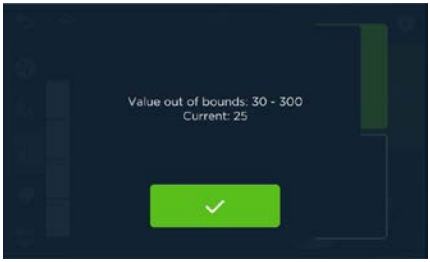


Fig. 132: Screen note “Temperature entry outside the setting range”

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. 133: Additional function E/2 set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 134: Setting the *ADC screen and flap opening level*

7.3.12 Step overview - single- and multi-step programmes

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

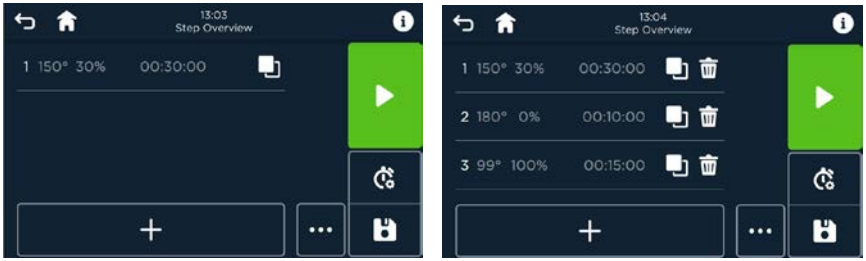


Fig. 135: Step overview with one- / three-step programmes



Fig. 136: Screen *Betriebsart (Operating mode)* with three-step programme (displaying 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 *Startzeit (Start time)* screen. ▶ Call up the *End time* screen.
💾	Field **Speichern (Save)** ▶ Save the cooking programme.
•••	Field **Zusatzfunktionen (Additional functions)** ▶ Call up additional functions.
2 --- 3	Display of the cooking step.
	Select operating mode for the cooking step
	Convection
210°	Setting value of the cooking step (e.g. temperature)
00:30:00	Cooking time of the cooking step

Tab. 36: Elements on the Schrittübersicht (Step overview) screen

Work procedures Adding cooking step

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

1. Touch the **Garschritt hinzufügen (Adding cooking step)** (+) field.
   In screen *Betriebsart (Operating Mode)*, the number of cooking steps is increased by one.
   – The values for temperature and cooking time/core temperature can be selected for all the cooking steps listed.
2. Make settings for values, additional functions, 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 appears.
2. Change and confirm the settings for temperature and cooking time/core temperature, additional functions etc.

Work procedures Duplicating cooking step

1. Select the cooking step to be duplicated in the *Schrittansicht (Step View)* screen.
2. Using field **Garschritt Duplizieren (Duplicate cooking step)** (⧉) to copy a step
   The duplicated cooking step is placed at the end.
   The number of cooking steps is increased by value 1.
3. If necessary, change and confirm settings for temperature and cooking time/core temperature, additional functions, etc. in the duplicated cooking step.

Work procedures deleting cooking step

1. Select the cooking step to be deleted.
2. **Use the** Garschritt Löschen (Delete cooking step) (🗑) field to delete the step.
   The selected cooking step is deleted.
   The number of cooking steps is decreased by value 1.

7.3.13 Setting the start/end time

Sets the start time

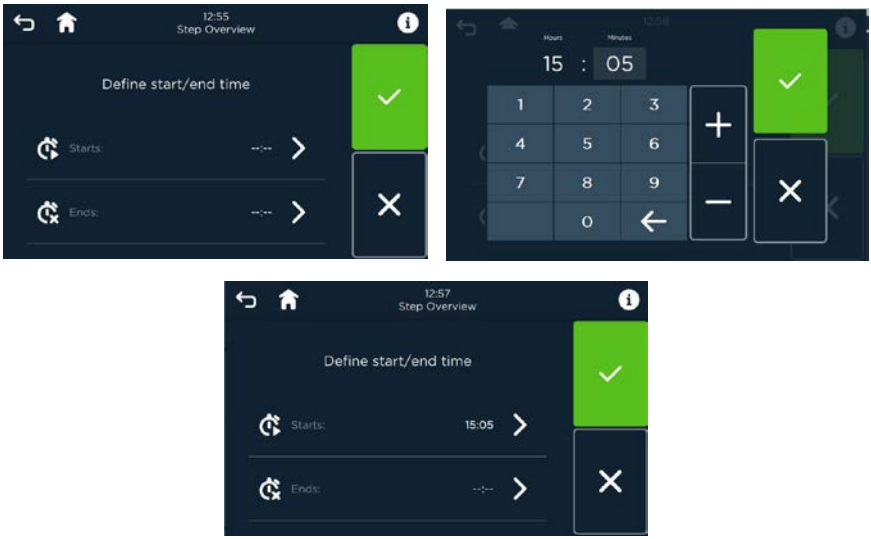


Fig. 137: Work procedures for screens Setting the *Startzeit (Start time)* (applies to Manual cooking in the same way)

Sets the end time

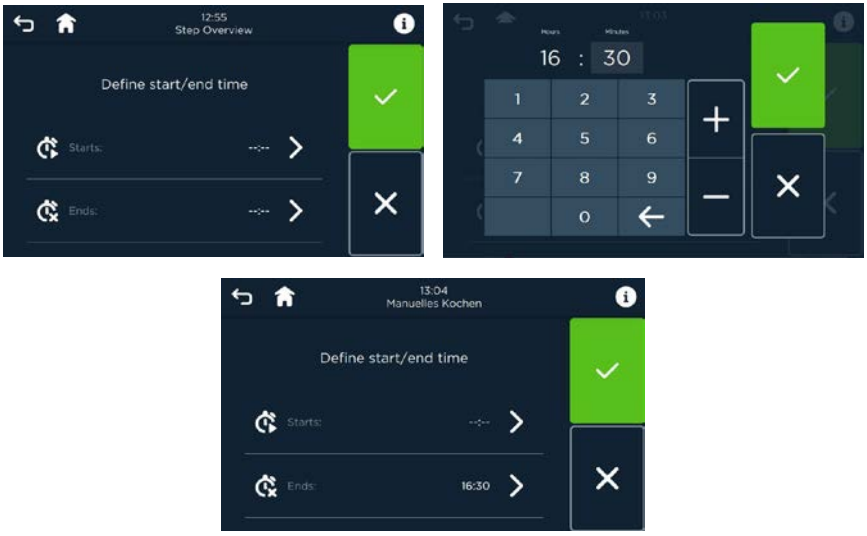


Fig. 138: Work procedure for screens Setting the *Endzeit (End time)* (applies to Manual baking in the same way)

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

Tab. 37: 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/Manual 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 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. 139: Start/end time screen view after programme start

7.3.14 Saving programmes

INFORMATION:
Requirements:

- The screen *Gareinstellungen für Manuelles Kochen/Manuelles Backen (Manual cooking/baking settings)* 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.



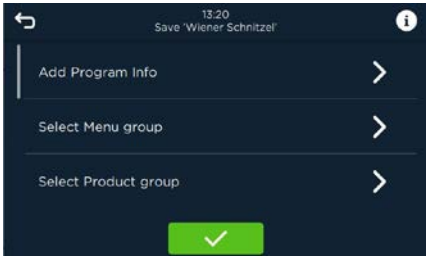


Fig. 140: *Programm speichern (Save* programme*)* screen with further entries (optional)

Symbol/Beschriftung (Symbol/caption)	Designation/function
Add programme info	Adding programme information via keyboard
Select menu group	Adding a programme to a menu group
Select product group	Adding a programme to a product group
Select programme image	Adding a product image to a programme

Symbol/Beschriftung (Symbol/caption)	Designation/function
Select programme sound	Adding a sound to a programme
Save a programme with barcode/product code	Saving a programme name with a barcode/product code
Add the programme to favourites	Saving a programme with ID no. for quick recall (only for DirectMode)
Add the programme to favourites	Adding a programme to favourites
Q W E R	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. 38: 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 (✓)
   The screen switches to an assignment 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. 141: *Eingabe von Zusatzinformationen (Entering additional information)* screen

New programme group

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



Fig. 142: 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. 39: 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. 143: Screen *Assignment to Product Group*

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

Tab. 40: 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 JOKER 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 JOKER.

Assigning and saving programme images

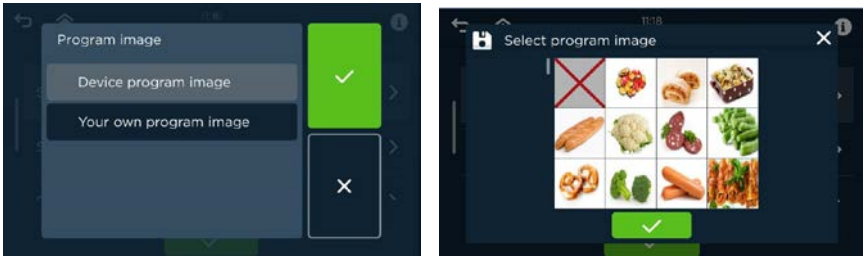


Fig. 144: Assigning programme images stored in the appliance

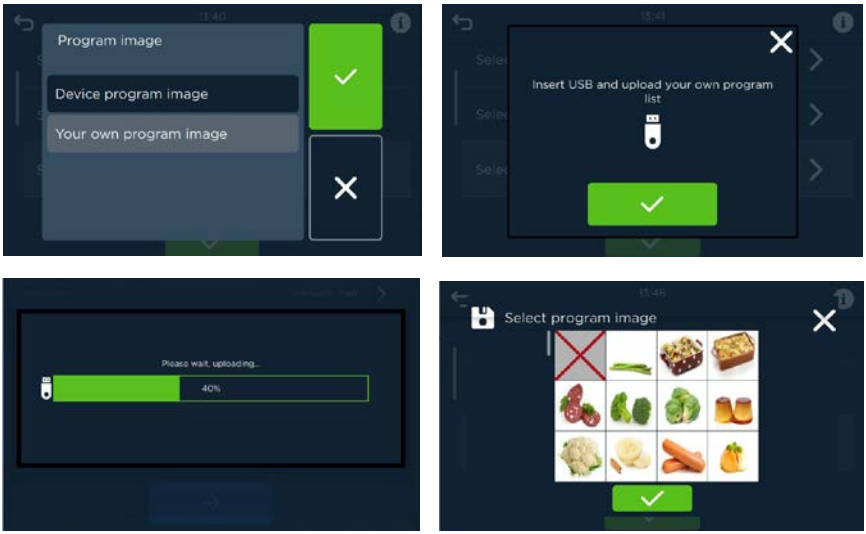


Fig. 145: Uploading and assigning custom programme images

Assigning and saving programme sounds

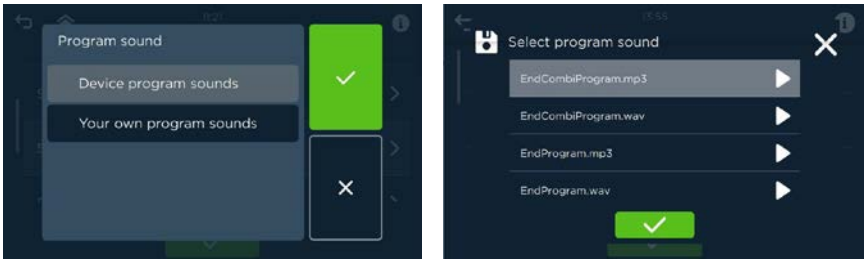


Fig. 146: Assigning programme sounds stored in the appliance

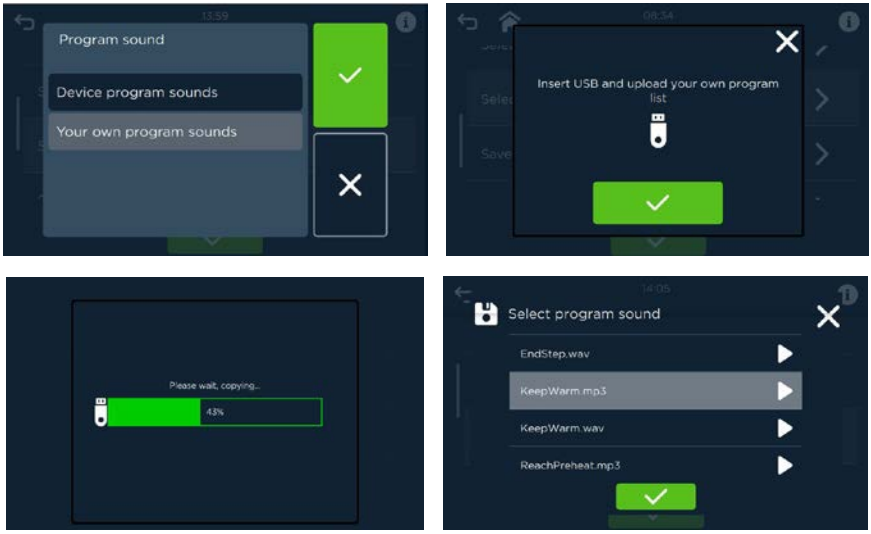


Fig. 147: Uploading and assigning custom programme sounds

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 JOKER's 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 JOKER 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.

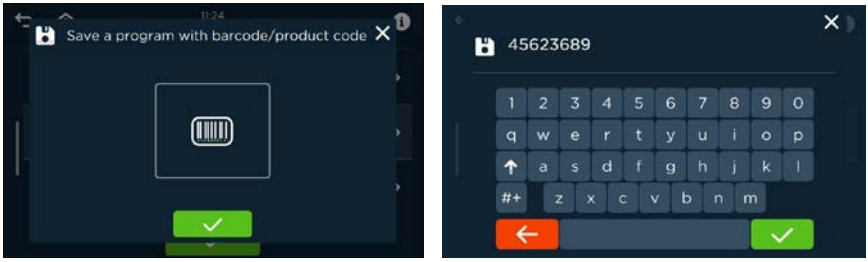


Fig. 148: Entering a barcode or a product code

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. 41: 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.

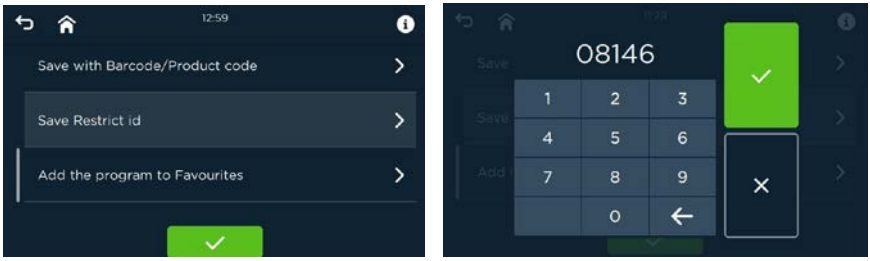


Fig. 149: Screens *Festlegen/Speichern eines ID-Codes (Set/Save an ID code)*

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 (✓) and
   OR
   close with (✕).
   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.

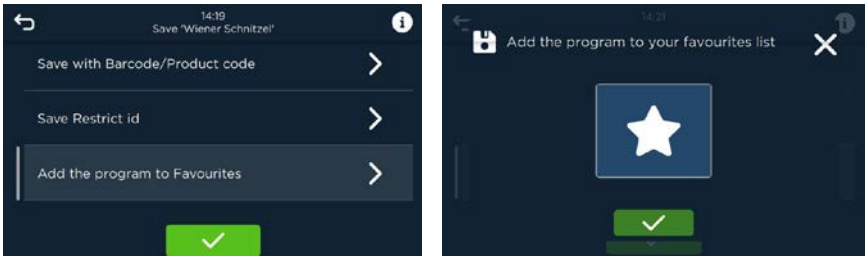


Fig. 150: Screens Adding a programme to favourites

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.

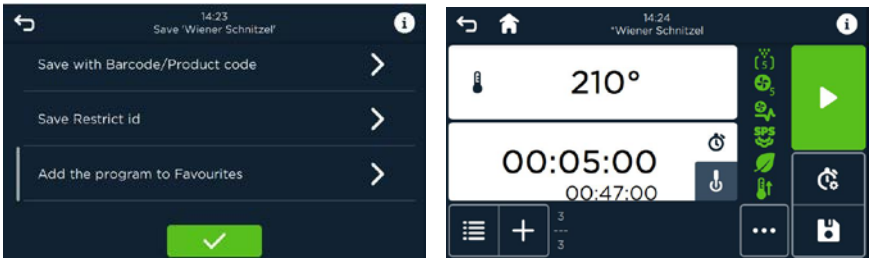


Fig. 151: Finish *saving the programme* and return to the saved programme in the *Manuelles Kochen/Manuelles Backen (Manual Cooking/Manual)* baking screen

8 Ongoing operation of the cooking and baking process

8.1 Ongoing operation of the cooking process in the hot-air appliance

8.1.1 Starting manual cooking



Fig. 152: Starting manual cooking with hot air (left) or step overview (right)

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

8.1.2 Ongoing operation screen



Fig. 153: Screen *Programm im laufenden Betrieb ("Programme running")* (left) and *Programmende ("Programme end")* (right)



Fig. 154: *Stopp des laufenden Programms (Stop running programme)* screen

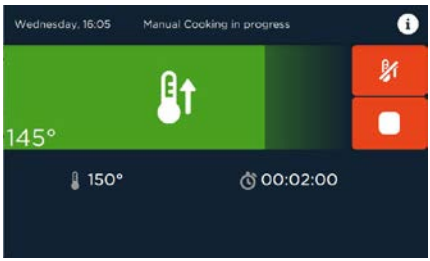
INFORMATION:
Additional functions (e.g. preheating) must be selected before starting the programme.
The symbol of the selected additional function appears on the progress line of the screen.

Symbol	Designation/function
00:22:44	Display of remaining programme time with green bar in the background
	Field **Stop** ▶ The programme is interrupted.
290°	Field **Display of cooking (step) temperature**
02:00:00	Field **Display of cooking time current step**
	Field **Schrittübersicht (Step overview)** ▶ Switch to step overview.
	Field **Multi Cooking PRO** ▶ Assign to Multi Cooking programmes.
1/1	Field **Display of the current cooking step** out of total number of cooking steps
	Field **Display of actual temperature**
	Field **Display of actual core temperature**
	Field **Cooking time extension** ▶ Extend cooking time by selecting appropriate setting (setting: 1 min).
	Field **Change/edit** ▶ Change/edit cooking steps.

	Display **Vorheizen (Preheating)** ▶ Start preheating.
	Field **Stop Vorheizen (Stop preheat)** ▶ Stop preheating.

Tab. 42: Elements of the cooking programme's *Ongoing operation* screen

8.1.3 Preheat



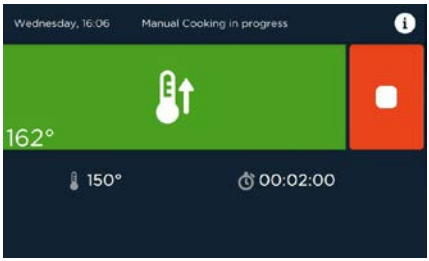


Fig. 155: Screen *Vorheizen im laufenden Betrieb (Preheating running)* (left) and *Ende Vorheizen (End preheating)* (right)

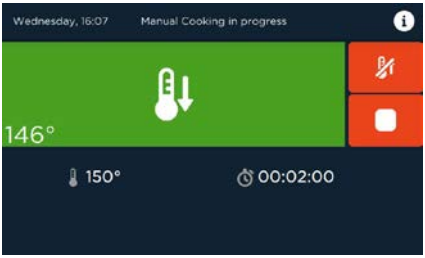


Fig. 156: *Auto-Temp* screen



Fig. 157: Screen *Garraumtür geöffnet (Cooking chamber door open*

INFORMATION:

- When preheating has been completed, open the door, insert the container with food items and close the door.
- The cooking programme then starts automatically.

8.1.4 Extending the cooking time

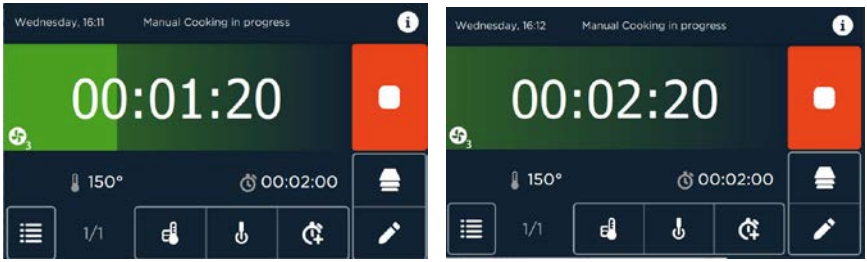


Fig. 158: Display before and after cooking time extension

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

▶ Touch the **Extend cooking/baking time** field (⏱+).
The cooking/baking time for the last cooking step is extended.

8.1.5 Changing the settings for manual cooking

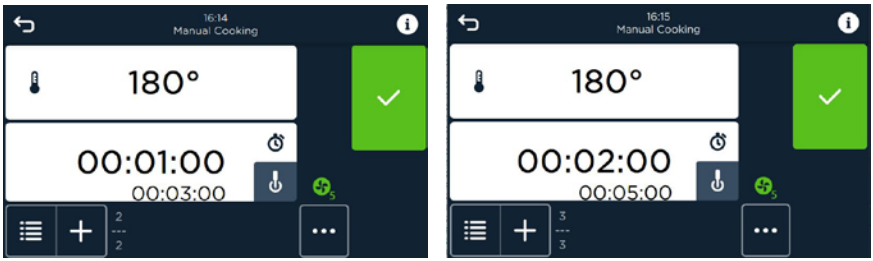


Fig. 159: Changing settings during operation (e.g. time)

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

Working steps

1. Touch the **Ändern/Editieren (Change/edit)** (✎) field.
   The *Manuelles Kochen (Manual cooking)* screen appears.
   The cooking programme continues to run.
2. Touch the value field for the temperature and/or time to be changed.
   The screen for entering temperature and/or time values appears.
3. Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via fields (+)/(—).
   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 (+)/(—).
4. Confirm your entry with (✓) or close with (✕).
   Return to screen *Anzeige Betriebsart Backen (Hot air operating mode display)* screen.
5. Confirm your entry with (✓).
   Programme will be continued.

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 current actual values for temperature and core temperature

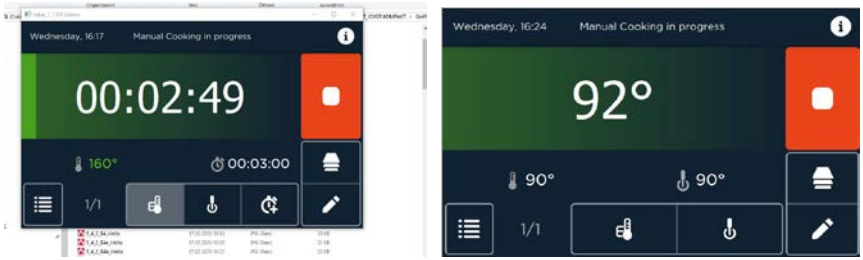


Fig. 160: Display screen *Actual values* for temperature and core temperature

- Touch the **Ist-Temperatur (actual temperature)** (🌡) field.
  The actual temperature appears for a short time.
- Touch the **Ist-Kerntemperatur (Actual core temperature)** (🌡) field.
  The core temperature is displayed.

8.1.7 Continuous mode

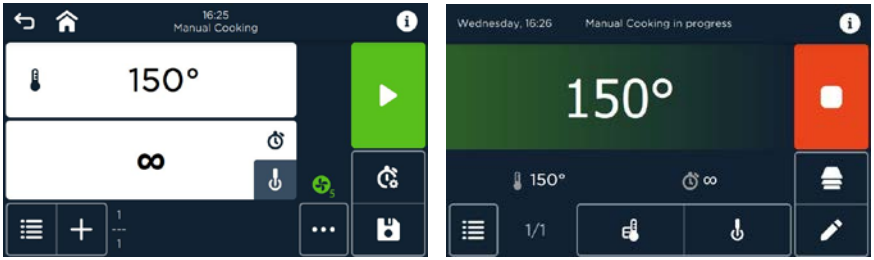


Fig. 161: Screen *Manual settings* (left) and *Ongoing operation of the cooking programme* (right) continuous mode

INFORMATION:
- For continuous mode, time must be set to 00:00:00 (h:min:sec).
- Continuous operation can be ended by touching the **Stop** (■) field.

8.1.8 Ending manual cooking

Earlier end of the current cooking programme/continuous mode

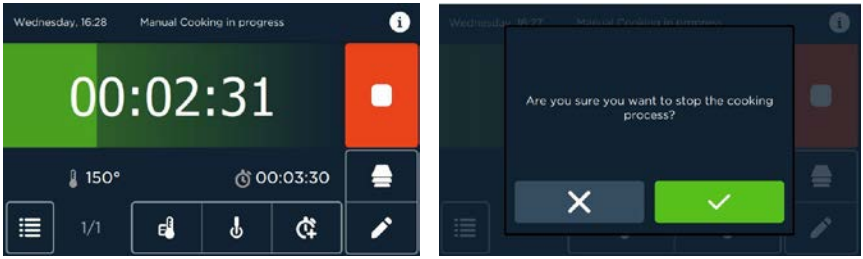


Fig. 162: Screens *Stopp laufendes Programm (Stop the running programme)*

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 cooking programme is stopped.
   The *Abbruchnachfrage (Exit Request)* screen appears.
2. Confirm your entry with (✓) or close with (✕).
   The programme will continue to run if the exit query is closed (✕).
   The *Manuelles Kochen (Manual Cooking)* screen will appear if the exit query (✓) is confirmed.
3. Open the door, allow any steam to escape.
4. Remove the cooked product as necessary.

On completion of the cooking programme

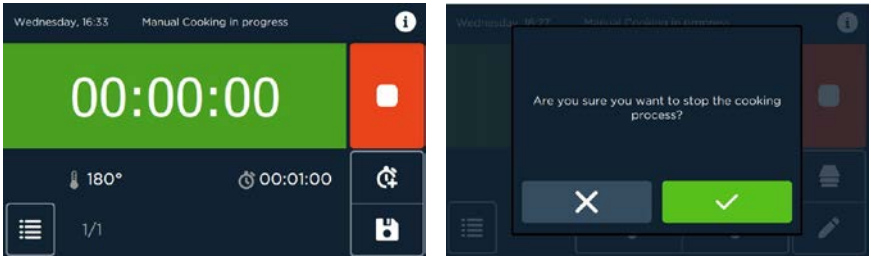


Fig. 163: End of the expired cooking programme without restarting

INFORMATION:

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

8.1.9 Restart/repeat cooking programme

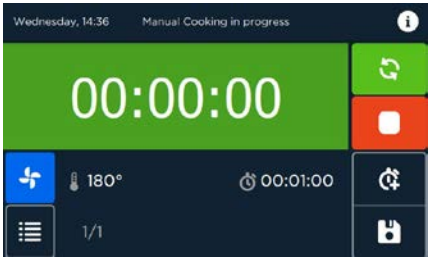


Fig. 164: Repeat the same cooking programme/restart

Working steps

1. Load the appliance with the same food.
2. Touch the **Neustart (New Start)** ( ) field to start the same cooking programme.

8.2 Ongoing operation of the baking process with humidification

8.2.1 Start manual baking

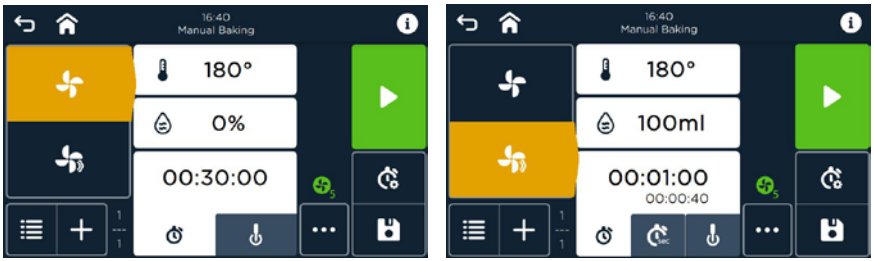


Fig. 165: Start *Manuelles Backen ohne Beschwadung (Manual baking without humidification)* (left) or *mit Beschwadung (with humidification)* (right)

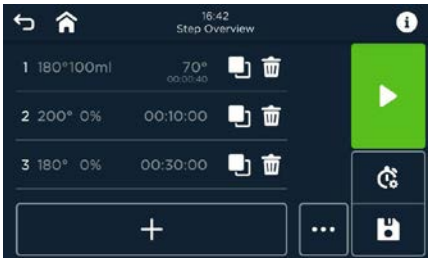


Fig. 166: Start *Manuelles Backen (Manual baking)* with several steps in the *Schrittübersich (Step Overview)* screen

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

8.2.2 Ongoing operation screen

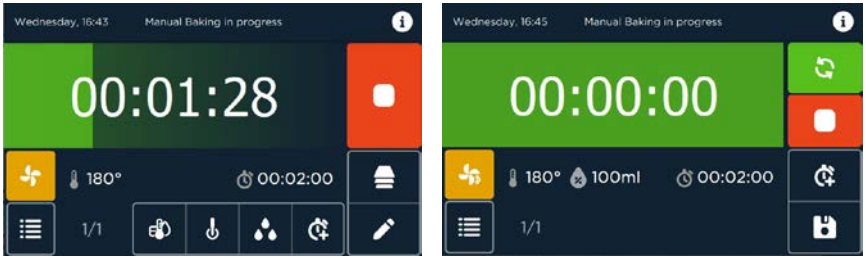


Fig. 167: Screen *Programm im laufenden Betrieb (Programme running)* (left: *Manuelles Backen ohne Beschwadung (Manual baking without humidification)*) und *Programmende (Programme end)* (right: *Manuelles Backen mit Beschwadung (Manual baking with humidification)*)



Fig. 168: *Stopp des laufenden Programms (Stop running programme)* screen

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

Symbol	Designation/function
00:22:44	Display remaining programme time with green progress bar in the background
	Field **Stop** ▶ The programme is interrupted.
	Field **Manuelles Backen ohne Beschwadung (Manual baking without humidification)** ▶ Switch to manual baking without humidification.
	Field **Manuelles Backen mit Beschwadung (Manual baking with humidification)** ▶ Switch to manual baking with humidification.
290°	Field **Anzeige Back-(Schritt-) temperatur (Display baking (step) temperature)**
02:00:00	Field **Anzeige gesamte Backprogrammzeit (Display total baking programme time)**
	Field **Schrittübersicht (Step overview)** ▶ Switch to step overview.
1/1	Field **Anzeige des aktuellen Backschrittes (Display of the current baking step)** of total number of baking steps
	Field **Anzeige der aktuellen Ist-Temperatu (Display of the current actual temperature)**

Symbol	Designation/function
	Display of the actual core temperature
	Field **Manuelle Beschwadung (Manual humidification)** ▶ Briefly humidify the cooking chamber manually by selection.
	Field **Backzeitverlängerung (Baking time extension)** ▶ Extend cooking time by selecting appropriate setting (setting: 1 min).
	Field **Ändern/Editieren (Change/edit)** Change/edit baking steps.
	Field **Start Vorheizen (Start Preheat)** Start preheating.
	Field **Stop Vorheizen (Stop preheat)** Stop preheating.

Tab. 43: Elements of the screen *Ongoing operation of the baking programme*

8.2.3 Preheat



Fig. 169: Screen *Vorheizen im laufenden Betrieb (Preheating running)* (left) and *Ende Vorheizen (End preheating)* (right)

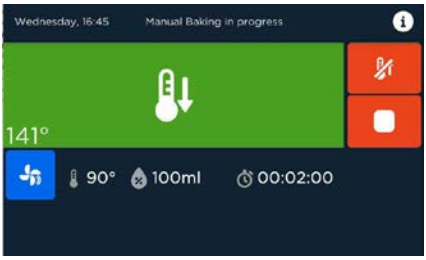


Fig. 170: *Abkühlen auf Vorheiztemperatur (Cooling to preheat temperature)* screen

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 baked items and close the door.
- The baking 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: Manual Temp (automatic, without water consumption)

8.2.4 Extending the baking time



Fig. 171: Display before and after baking time extension

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

8.2.5 Changing settings for manual baking

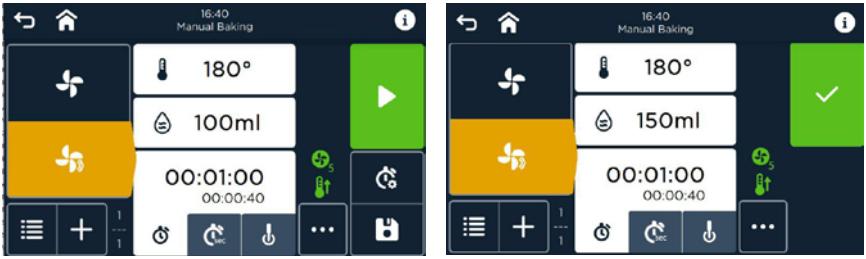


Fig. 172: Changing settings during operation

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

Working steps

1. Touch the **Ändern/Editieren (Change/edit)** (✎) field.
   The *Manuelles Backen (Manual baking)* screen appears.
   The baking programme continues to run.
2. Touch the value field to be changed for temperature, humidification, core temperature, time, etc.
3. Enter/change the value for temperature/core temperature exactly to the degree using the numeric keypad or in 5°/1° steps via fields (+)/(—).
4. Enter/change the humidification quantity exactly in ml sing the numeric keypad or in 10ml steps via the fields (+)/(—).
5. 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 (+)/(—).
6. Confirm your entry with (✓) or close with (✕).
   Return to the *Manuelles Backen (Manual Baking)* screen.
7. 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.

8.2.6 Display of the actual values for temperature and humidification or core temperature



Fig. 173: Screen *Anzeige Ist-Werte für Temperatur und Beschwadung (Display of actual values for temperature and humidification* (left) or *Kerntemperatur (Core temperature* (right)

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

8.2.7 Continuous mode

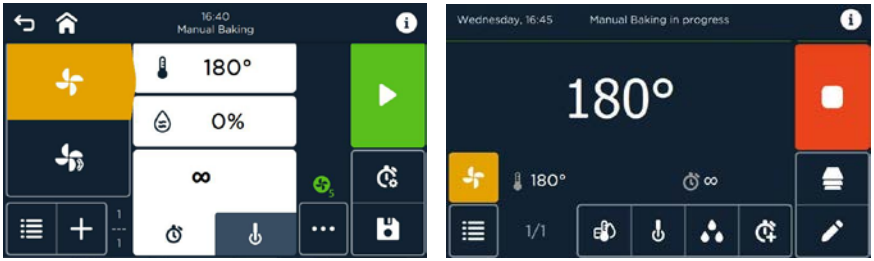


Fig. 174: Screen *Programmstart (Programme start)* (left) and ongoing operation of *Backen ohne Beschwadung (Baking without humidification)* in continuous mode (right)

INFORMATION:

- When time is entered as 00h:00min:00sec for manual baking without humidification, *Dauerbetrieb (continuous operation)* (∞) will be set.
- Continuous operation can be ended by touching the field (■).

8.2.8 Ending the baking programme

Earlier end of the current baking programme/continuous mode

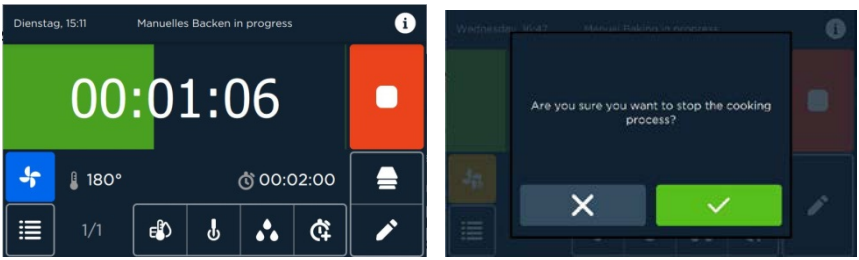


Fig. 175: Screens *Stopp des laufenden Programms (Stop running programme)*

INFORMATION:

- Baking step/programme was started and is not yet finished.
  - Green progress bar shows less than 100%.
  - Remaining time or target core temperature is displayed.

Working steps

1. Pause/stop running programme/continuous operation by touching the field (■).
   Baking 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 confirmed (✓), the *Manuelles Backen (Manual Baking)* screen appears.
3. Open the door, allow any steam to escape.
4. Remove the baked product as necessary.

On completion of the baking programme

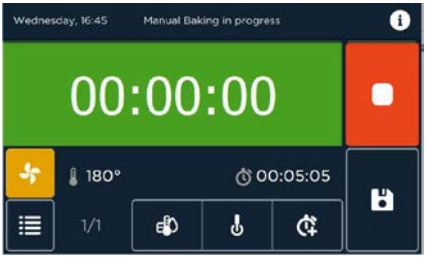


Fig. 176: End of the expired baking programme without restarting

INFORMATION:

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

8.2.9 Restarting/repeating the backing programme

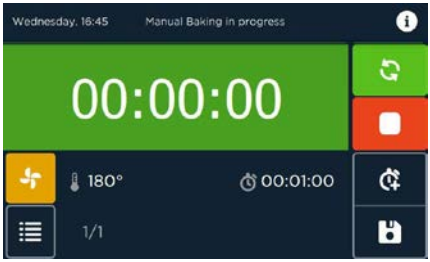


Fig. 177: Repeat the same cooking programme/restart

Working steps

1. Load the appliance with the same food.
2. Touch the **Neustart (Restart)** ( ) field to start the same backing programme.

8.3 Ongoing operation of the cooking/baking process with the live steam system module

8.3.1 Starting manual cooking

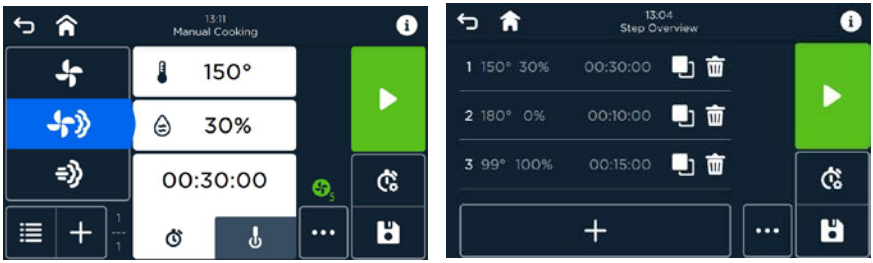


Fig. 178: Starting manual settings in the Manual Cooking screen (left) or Step Overview screen (right)

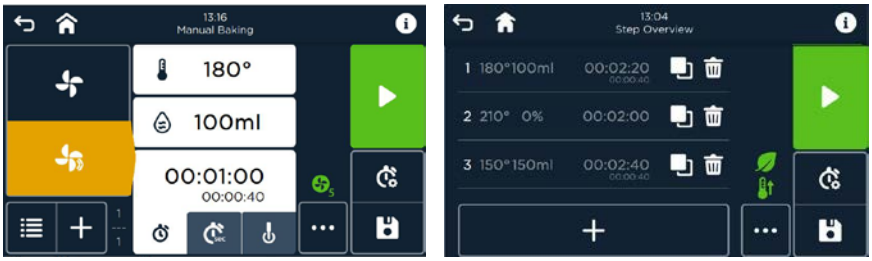


Fig. 179: Starting manual settings in the *Manuelles Backen (Manual Baking)* screen (left) or *Schrittübersicht (Step Overview)* screen (right)

- Start the manual baking/cooking programme in *Manuelles Kochen/Manuelles Backen (Manual cooking/manual baking)* or step overview screens by touching the **Start** (▶) field.

8.3.2 Ongoing operation screen

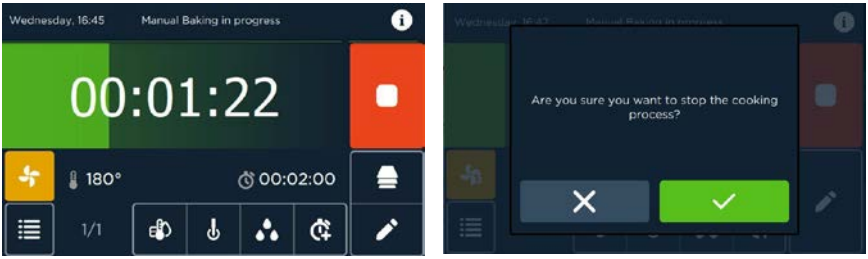


Fig. 180: Screen *Programm im laufenden Betrieb Backen ohne Beschwadung (Programme running in baking without humidification mode* (left) and *Programmende/Neustart Backen mit Beschwadung (Baking with humidification programme end/restart* (right)

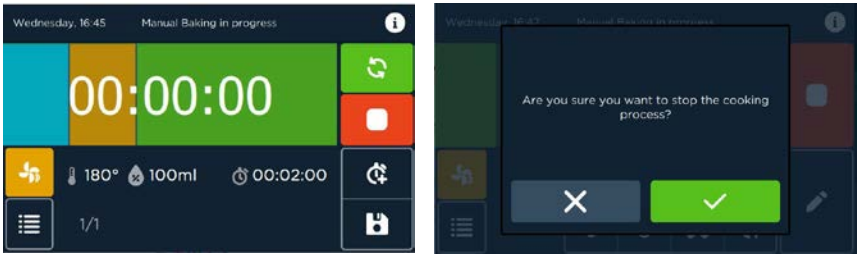


Fig. 181: Screen *Nachfrage (Request)* to stop the running programme

INFORMATION:

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

Symbol	Designation/function
	Display of remaining programme time with green progress bar in the background (without humidification)
	Display of programme progress (blue - humidification, brown - rest time; green - baking time)
	Field **Stop** ▶ The programme is interrupted.
	Display field “Betriebsart Heißluft” (Hot air operating mode)
	Display field “Betriebsart Kombidampf” (Combi-cooking operating mode)
	Display field “Betriebsart Dampf” (Steam operating mode)
	Display field “Betriebsart Backen ohne Beschwadung” (Baking without humidification operating mode)
	Display field “Betriebsart Backen mit Beschwadung” (Baking with humidification operating mode)
	Display field Baking temperature
	Display field Total baking programme time
	Field **Schrittübersicht (Step overview)** ▶ Switch to step overview.
	Field Display of the current baking step out of total number of baking steps
	Field Display of temperature and humidity instantaneous values
	Display of the core temperature instantaneous value
	Field **Manuelle Beschwadung (Manual humidification)** ▶ Briefly humidify the cooking chamber manually by selection.
	Field **Back-/Garzeitverlängerung (Baking/cooking time extension)** ▶ Extend the baking/cooking time by selecting appropriate setting (setting: 1 min).
	Field **Ändern (Change)Editieren (Edit)** ▶ Change/edit baking steps.
	Field **Start Vorheizen (Start preheating)** ▶ Start preheating.
	Field **Stopp Vorheizen (Stop preheating)** ▶ Stop preheating.

Tab. 44: Elements of the Ongoing operation screen

8.3.3 Preheat

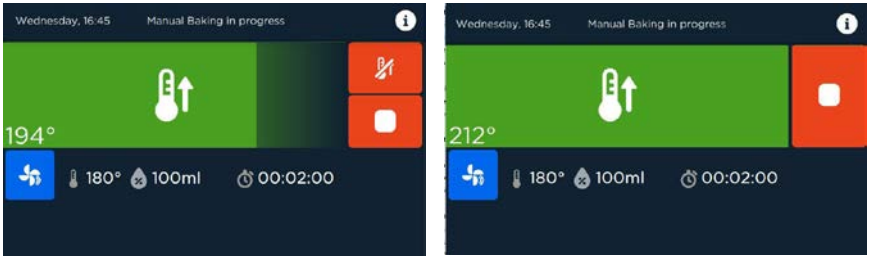


Fig. 182: Screen Preheating running (left) and End preheating (right)

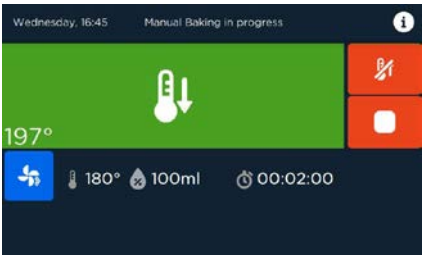


Fig. 183: Cooling to preheat temperature screen



Fig. 184: 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 baked items and close the door.
- The baking 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: Manual Temp (automatic, without water consumption)

8.3.4 Extending the baking time



Fig. 185: Display before and after Baking/cooking time extension

INFORMATION:

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

8.3.5 Changing settings for manual cooking/baking



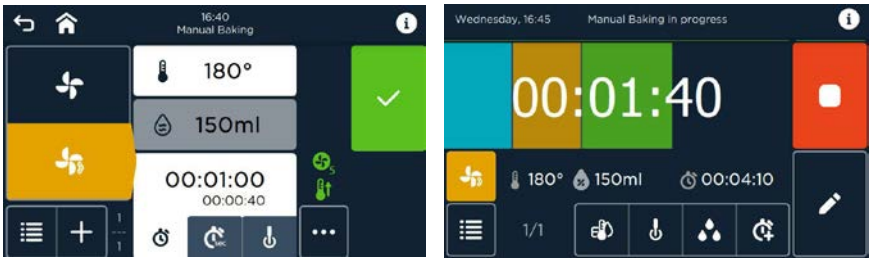


Fig. 186: Changing settings during operation

INFORMATION:
During operation, only baking/cooking settings for a baking/cooking step which is currently in progress or 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 appears.
   The cooking/baking programme continues to run.
2. Touch the value field to be changed for temperature, humidity, humidification, core temperature, time, etc.
   The value entry screen appears.
3. Enter/change the value for temperature/core temperature exactly to the degree using the numeric keypad or in 5° steps via **+/-**.
4. Enter/change the humidification 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 using fields **+/-**.
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.

8.3.6 Display of the actual values for temperature and humidity/humidification or core temperature



Fig. 187: Screen Display actual values for temperature, humidity/humidification and core temperature

- Touch the actual **temperature/humidity** ( ) field.
  The actual values appear for a short time.
- Touch the actual **core temperature** ( ) field.
  The core temperature is displayed.

8.3.7 Continuous mode

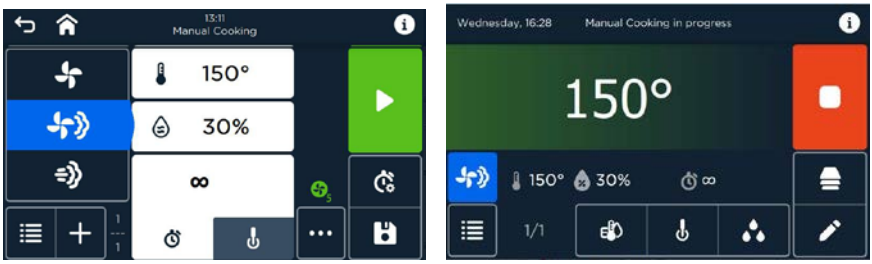


Fig. 188: Screen *Home* (left) and *Laufender Betrieb des Garprogramms (Ongoing operation of the cooking programme)* (right) in continuous mode

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

8.3.8 Ending manual cooking/manual baking

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

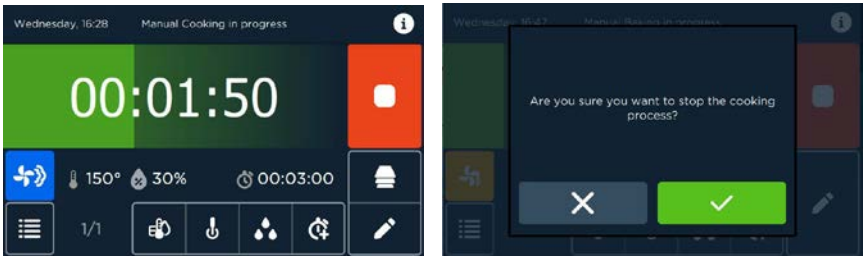


Fig. 189: Screens *Stopp laufendes Programm (Stop the running programme)*

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 cooking programme is stopped.
   The *Abbruchnachfrage (Exit Request)* screen appears.
2. Confirm your entry with (✓) or close with (✕).
   The programme will continue to run if the exit query is closed (✕).
   The *Manual Cooking* screen will appear if the exit query is confirmed (✓).
3. Open the door, allow any steam to escape.
4. Remove the cooked product as necessary.

On completion of the cooking programme

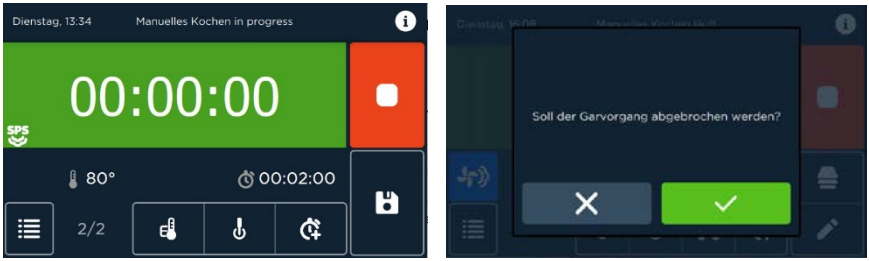


Fig. 190: End of the expired cooking programme without restarting

INFORMATION:

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

8.3.9 Re-starting/repeating the programme

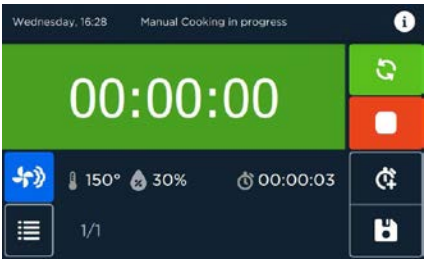


Fig. 191: Repeating/restarting the same programme

Working steps

1. Load the appliance with the same items to be baked/cooked
2. Touch the **Neustart (Restart)** ( ) field to start the same cooking/backing programme.
3. Remove any finished food when finished.

9 Last® 20

9.1 Calling up Last® 20 on the home screen

▶ 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. 192: Screen *Last® 20*

Symbol	Designation/function
MiniPizza	Name of the cooking/baking programme
Items to be baked	Product group
•••	Field **Programme Options** ▶ By selecting it, the operator opens another screen with the functions:
▶	Field **Start** ▶ Starts the programme.
⌂	Field **Home** ▶ Switch to the home screen.
⮌	Field **Zurück (Back)** ▶ Switch to the last screen display.

Tab. 45: Elements of the *Last® 20* screen

Working steps

1. Touch the **Last®20** field in the start screen.
   The *Last® 20* screen appears.
2. If required, select the programme line with (•••) field **Programmoptionen (Programme options)**.
   The *Programmoptionen (Programme Options)* screen appears.

3. Touch the **Change** field ( ) or **Details** field ( ).
   Touching the **Schließen (Close)** ( ) field discards the changes and returns to the *Last®20* screen.
   (for all others see below)
4. Starts the programme with ( ).

9.1.1 Programme Options

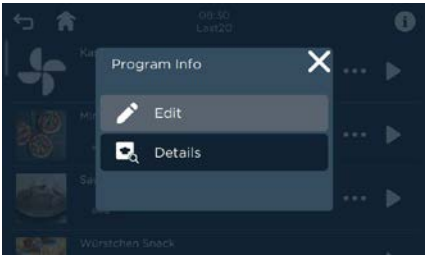


Fig. 193: *Programmoptionen (Programme options)* selection screen

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. 446: Elements of the *programme options* screen

9.1.2 Displaying/changing setting values for programmes

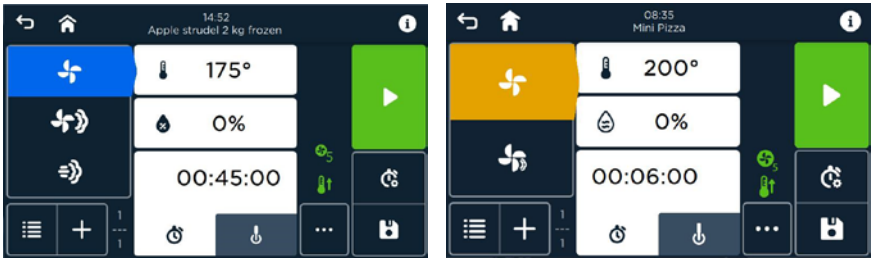


Fig. 194: Screen *Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking)* (left) and *Backen (baking)* (right)

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

9.1.3 Field Display/Change Programme Details



Fig. 195: Field Display/Change Programme Details

Symbol	Designation/function
Mini Pizza	Name of the cooking/baking programme
	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 *Wochenprogrammierung PRO (Weekly programming PRO)* screen and edit.
	Field **PRO Multi Cooking / PRO Multi Baking** ▶ Switch to the *Multi Cooking PRO / Multi Baking PRO* screen

Symbol	Designation/function
	and edit.
	Field **Start** ▶ Starts the programme.
	Field **Vorheizen (Preheating)** ▶ Set preheating.
	Field **Start-/Endzeit (Start/end time)** ▶ Switch to the *Start-/Endzeit (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. 47: Elements of the programme list screen



Fig. 196: *Programme information screen for the cooking/baking programme*

- ▶ All values and additional functions 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 Field 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)** (✕) field.
   The *laufender Betrieb (Ongoing operation)* screen appears.

9.2 Load® 20 in the home screen (direct access to programmes)

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. 197: Screen *Direktstart Last® 20*

Symbol	Designation/function
	Display Assigned programme image (optional)
	Symbol display without programme image – Operating mode hot air or baking without humidification (single-step - multi-step) – Combi-cooking mode symbol (single-step/multi-step) – Symbol Steam operating mode (one-step - multi-step) – Symbol for operating mode baking with humidification (single-step - multi-step) – Programme symbol (manual cooking / manual baking - multi-stage)
•••	Field **Details** ▶ Switch to the Manual cooking/Manual baking settings screen.
▶	Field **Start** ▶ Starts the programme.

Tab. 48: Elements of the screens Direct Start Last®20 and Change programmes

Working steps

1. If required, select the programme line with (•••) field *Programminformationen (Programme information)*.
   The *Programme Information* screen appears.
2. Touch the **Change** field (✎) or **Details** field (🔍).
   Touching the **Schließen (Close)** (✕) field discards the changes and returns to the *Direktstart Last®20 (Last®20 Direct Start)* screen.
   (for all others see below)
3. Starts the programme with (▶).

9.2.1 Programme information

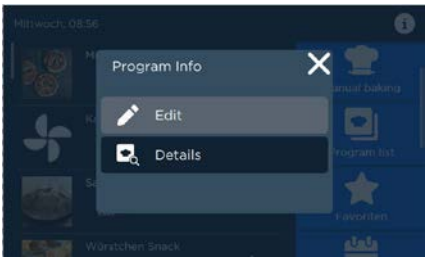


Fig. 198: *Programminformation (Programme information)* selection screen

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. 48: Elements of the *programme options* screen

9.2.2 Displaying/changing setting values

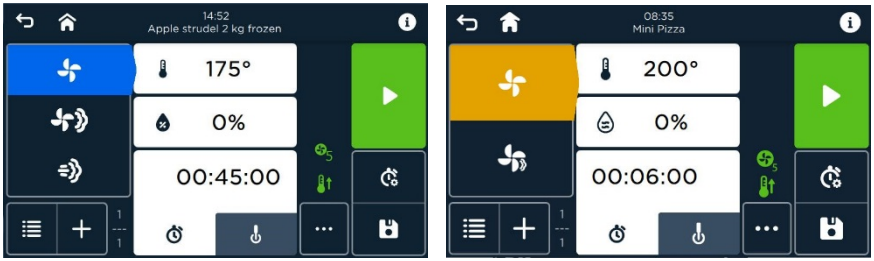


Fig. 199: Screen *Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking)* (left) and *Backen (baking)* (right)

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

9.2.3 Field Display/Change Programme Details

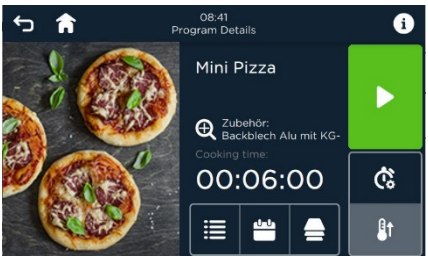


Fig. 200:Field Display/Change Programme Details

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 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)**

Symbol	Designation/function
	▶ 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. 49: Elements of the programme list screen

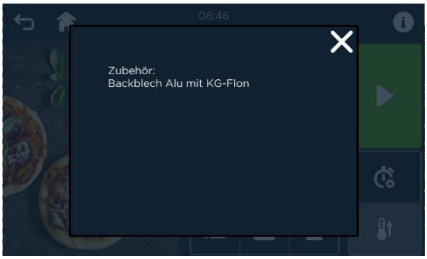


Fig. 201: Screen Additional information on the cooking/baking programme

- ▶ All values and additional functions 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-/Endzeit (Start/end time)
  - Preheat
  - Of Wochenprogrammierungen (Weekly programming cycles)

9.2.4 Starts the programme

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

10 Programme list

10.1 Starts the programme

Work procedures Touch field Start (▶) to start a programme from the Programme List Overview.

The *laufender Betrieb (Ongoing operation)* screen appears.

10.2 Programme list options

INFORMATION:

- The programme list enables alphanumeric character searches for a stored programme across all programmes and contents of a programmes or favourites 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.

▶ Favourites is accessed by touching ( ) on the home screen.

Symbol	Designation/function
	Display Assigned programme image (optional)
	Symbol display without programme image – Operating mode hot air or baking without humidification (single-step - multi-step) – Combi-cooking mode symbol (single-step/multi-step) – Symbol Steam operating mode (one-step - multi-step) – Symbol for operating mode baking with humidification (single-step - multi-step) – Programme symbol (manual cooking / manual baking - multi-stage)
•••	Field **Details** ▶ Switch to the Manual cooking/Manual baking settings screen.
▶	Field **Start** ▶ Starts the programme.

Tab. 50: Elements of the *Programmliste/-details (Programme list/details)* screen



Fig. 202: Screen *Programmliste ohne Filter (Programme list without filter)*



Fig. 203: Screens *Programme list with filter Menu group* (left) or *filter Product group* (right)

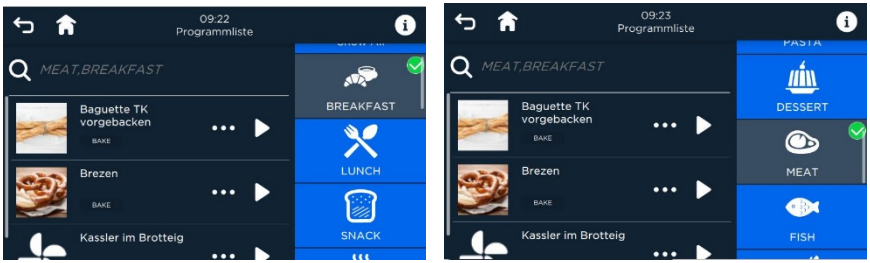


Fig. 204: Screen *Programmliste mit Filter Menü- und Produktgruppe (Programme list with filter Menu and product group)*

10.3 Searching, changing and starting programmes

10.3.1 Searching programme

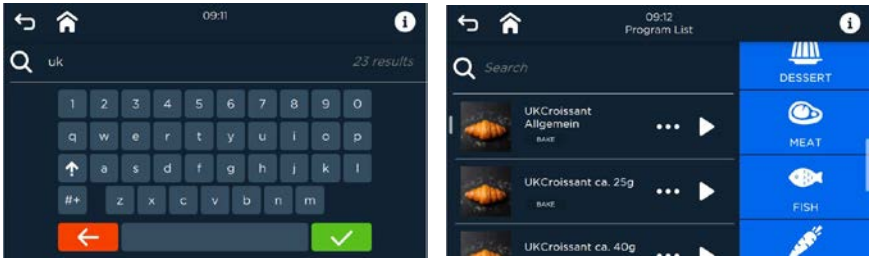


Fig. 205: Alphanumeric character search (left) with display of found programmes (right)

Working steps

1. Touch the **Programmliste (Programme 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 programmes is reduced to those entered.
   When searching for product/menu groups, the programme 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

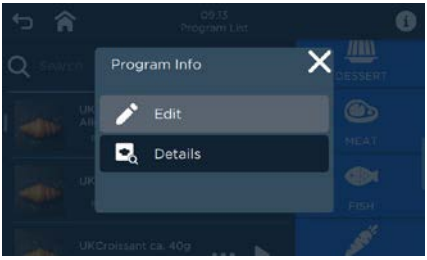


Fig. 206: *Programmoptionen (Programme options)* selection screen

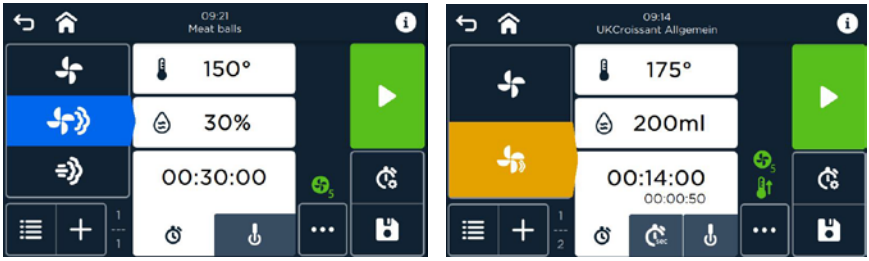


Fig. 207: Screen *Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking)* (left) and *Backen (baking)* (right)

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



Fig. 208: Field Display/Change Programme Details

Symbol	Designation/function
	Display Assigned programme image (optional)
Apple Strudel	Name of the cooking/baking programme
Items to be baked	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. 51: Elements of the *programme list* screen

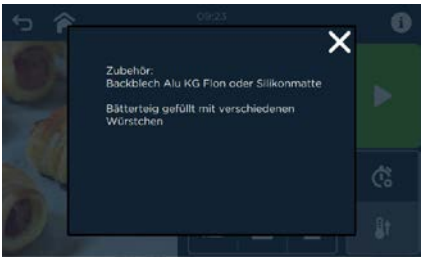


Fig. 209: *Programme information screen for the cooking/baking programme*

- All values and additional functions for all programme steps can be changed by switching to the *Einstellung Garen/Backen (Cooking/baking setting)* 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)

11 Favourites

11.1 Starts the programme

Working steps

1. Touch the Start **Start** (▶) field to start a programme from Favourites.
   The *Zusatzinformationen (Additional Information)* screen appears.
2. Touch the **Schließen (Close)** (✕) field.
   The *laufender Betrieb (Ongoing operation)* screen appears.

11.2 Favourite options

INFORMATION:
Only the cooking / baking programmes saved as favourites are displayed in alphabetical order as a list.

▶ Favourites is accessed by touching field (★) on the home screen.

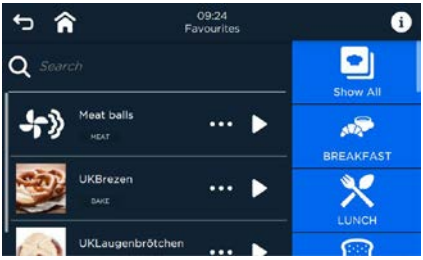


Fig. 210: *Favourites* screen

Symbol	Designation/function
	Display Assigned programme image (optional)
Apple Strudel	Name of the cooking/baking programme
Items to be baked	Product group
	Symbol display without programme image – Operating mode hot air or baking without humidification (single-step - multi-step) – Combi-cooking mode symbol (single-step/multi-step)

Symbol	Designation/function
	– Symbol Steam operating mode (one-step - multi-step) – Symbol for operating mode baking with humidification (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 **Start** ▶ Starts the programme.
	Field **Home** ▶ Switch to the home screen.
	Field **Zurück (Back)** ▶ Switch to the last screen display.

Tab. 52: Elements of the screen Start/Edit programmes from Favourites

Working steps

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 **Programminformationen** (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 (▶).

11.3 Searching, changing and starting favourites

11.3.1 Searching favourites

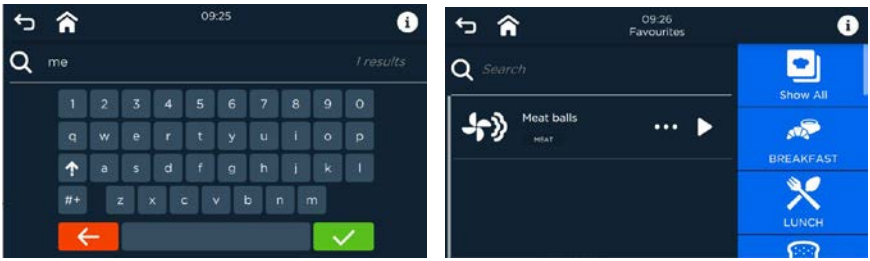


Fig. 211: Alphanumeric character search (left) with display of found favourites (right)

Working steps

1. Touch the **Favoriten (Favourites)** field on the Home screen.
   The *Favourites 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 programmes is reduced to those entered.
   When searching for product/menu groups, the favourites and the marked group(s) will appear.
4. If required, select the programme line with (•••) field Programminformationen (Programme information).
   The *Programme Information* screen appears.
5. Touch the Change field (✎) or Details field (🔍).
   Touching the **Schließen (Close)** (✕) field discards the changes and returns to the *Übersicht Favoriten (Favourite overview)* screen.
   (for all others see below)
6. Starts the programme with (▶).

11.3.2 Viewing/changing programme details

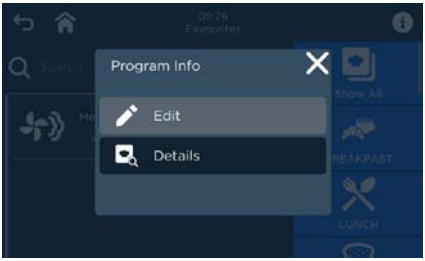


Fig. 212: *Programminformation (Programme information)* selection screen

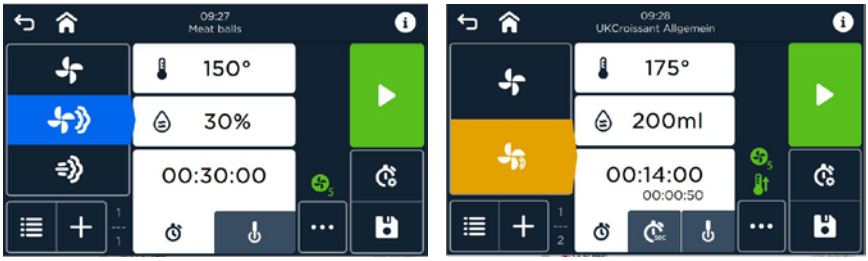


Fig. 213: Screen *Anzeige/Ändern der Einstellungen des gespeicherten Favoriten für Garen (Display/change settings of saved favourites for cooking)* (left) and *Backen (baking)* (right)

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



Fig. 214: Field 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 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. 53: Elements of the programme list screen

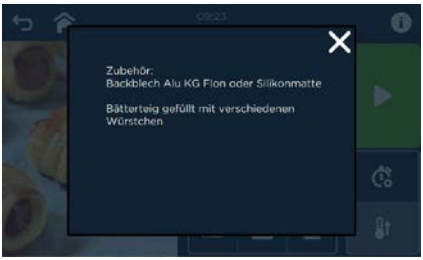


Fig. 215: Screen *Zusatzinformationen zum Gar-/Backprogramm (Additional information on the cooking/baking programme)*

- All values and additional functions 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-/Endzeit (Start/end time)
  - Preheat
  - Of Wochenprogrammierungen (Weekly programming cycles)

12 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, JOKER must always be in “stand-by” and on.

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

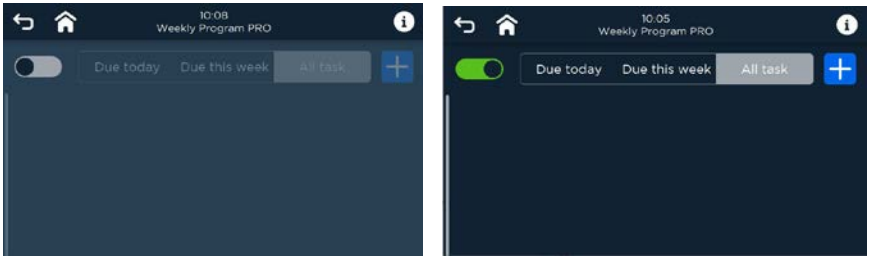


Fig. 216: Selection screen *Weekly programming PRO* deactivated (left)/ activated (right)

Symbol	Designation/function
	Field *Weekly programming PRO* ▶ 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
	Adding a programme
	Field **Programm nicht angewählt (Programme not selected).**

Symbol	Designation/function
	Field **Programm angewählt (Programme selected).**
	Selection line *Programmeliste (Programme list)* ▶ Add a programme from the programme list.
	Field **Vorheizen (Preheating)** (programme list) ▶ Set the additional function Preheating.
	Selection line *Reinigung (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. 54: Elements of the screens Übersicht Wochenprogrammierung PRO (Overview of weekly programming PRO) and add *Programme*

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® PRO.
- The start view is the current day (today), by selecting the appropriate fields you can switch to the current week or any other ones.

12.1 Adding a programme



Fig. 217: Screen *Add weekly programme* (left) and Selection screen *Add cooking/baking programme from programme list or Cleaning programme* (right)

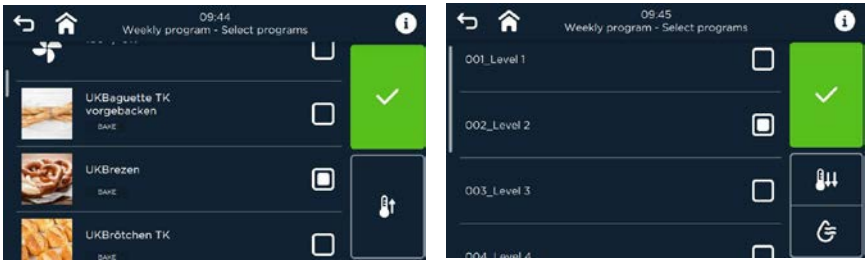


Fig. 218: Selection screen *Wochenprogramm aus Programmliste Gar-/Backprogramme (Add weekly programme from programme list of Cooking / baking programmes)* (left) and *Reinigungsprogramme (cleaning programmes)* (right)

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.

12.1.1 Setting the start/end time for weekly programming PRO



Fig. 219: Start time setting for weekly programme from programme list (left) and end time setting for autoclean® PRO weekly cleaning programme (right)

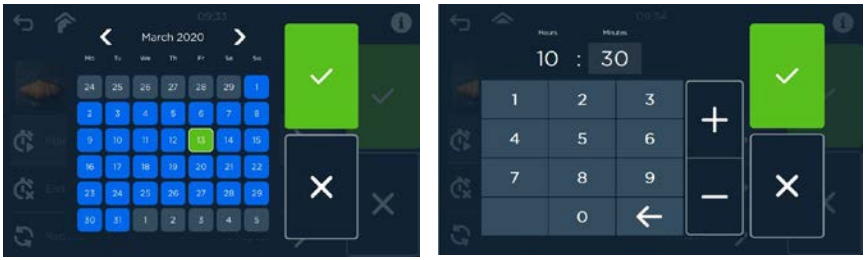


Fig. 220: Setting day and time for the start/end time

12.1.2 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.

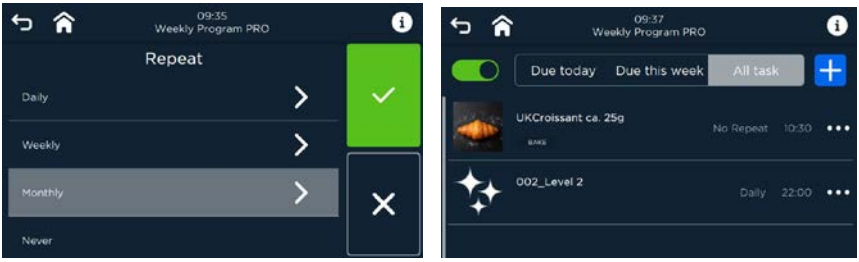


Fig. 221: Programme *repeat selection screen on the left* and *Weekly programming PRO display (right)*

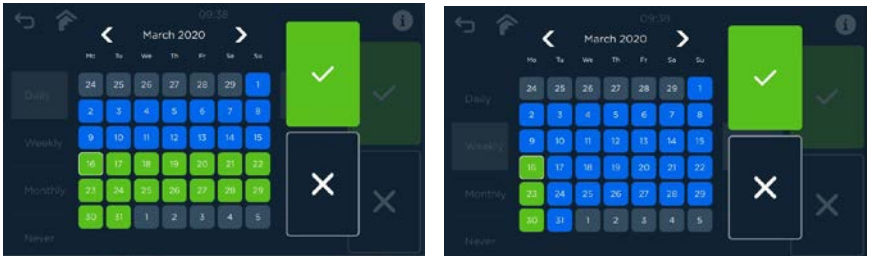


Fig. 222: Repetition of the programme daily (left) or weekly (right)



Fig. 223: 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 (✕).
   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.

12.2 Changing programme

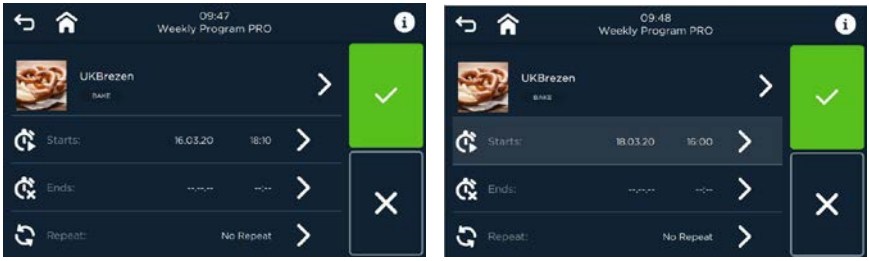


Fig. 224: Changing the *Wochenprogrammierung PRO ändern für Programmliste (Weekly programming PRO screen for the programme list)*



Fig. 225: Changing the *Wochenprogrammierung PRO ändern für autoclean® PRO (weekly programming PRO screen for autoclean® PRO)*

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.

12.3 Delete programme

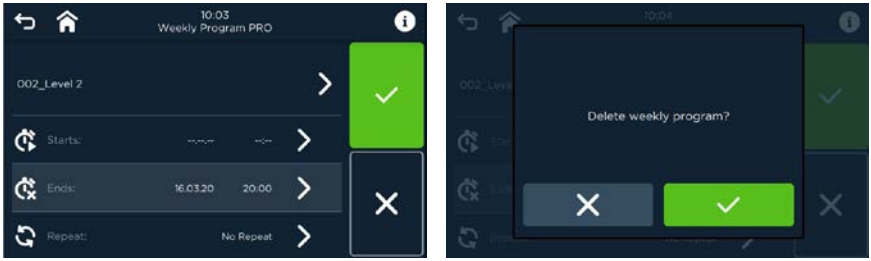


Fig. 226: *Wochenprogrammierung PRO löschen (Delete the Weekly programming PRO)* screens and *Sicherheitsabfrage (Security query).*

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** (•••) 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.

13 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.

13.1 Adding cooking/baking programmes via the home screen

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

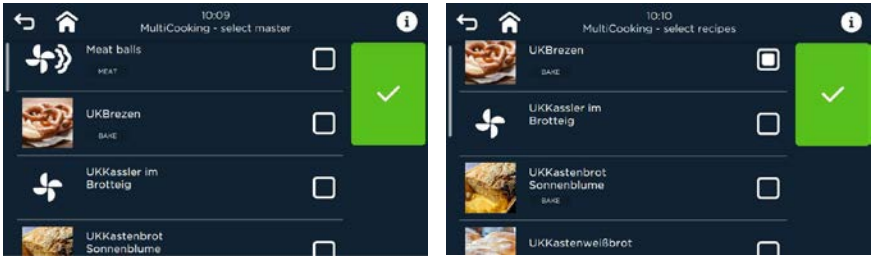


Fig. 227: Screen *Selection of all Multi Cooking PRO/Multi Baking PRO programmes* before (left) and after (right) selection of a master programme

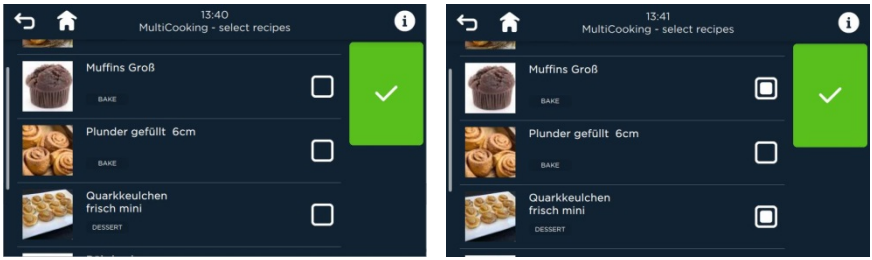


Fig. 228: Selection of Multi Cooking PRO/Multi Baking PRO programmes with similar setting values

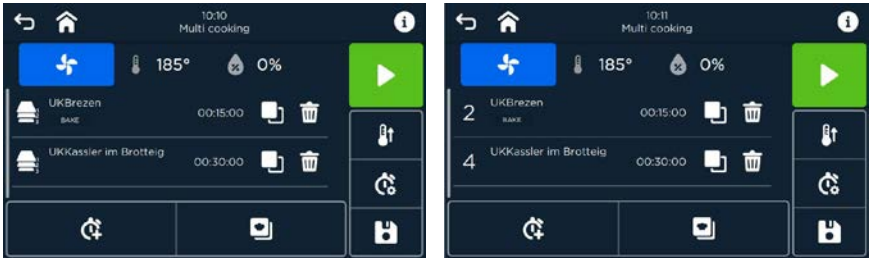


Fig. 229: Start Multi Cooking PRO/Multi Baking PRO, without (left) and with (right) insertion selection

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. hot air)
	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%).
	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 **Garzeitverlängerung (Cooking time extension)** ▶ Extending the cooking time.
	Field **Programme list** ▶ Add a programme from the programme list to Multi Cooking PRO/Multi Baking PRO.

Symbol	Designation/function
	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).
	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
BAKERY ITEMS	Display Assigned menu/product group

Tab. 55: 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 Select 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.

13.2 Add cooking/baking programme

INFORMATION:
Cooking / baking programmes can be added from
- Last® 20
- Programme list
- Favourites

to Multi Cooking PRO/Multi Baking PRO.

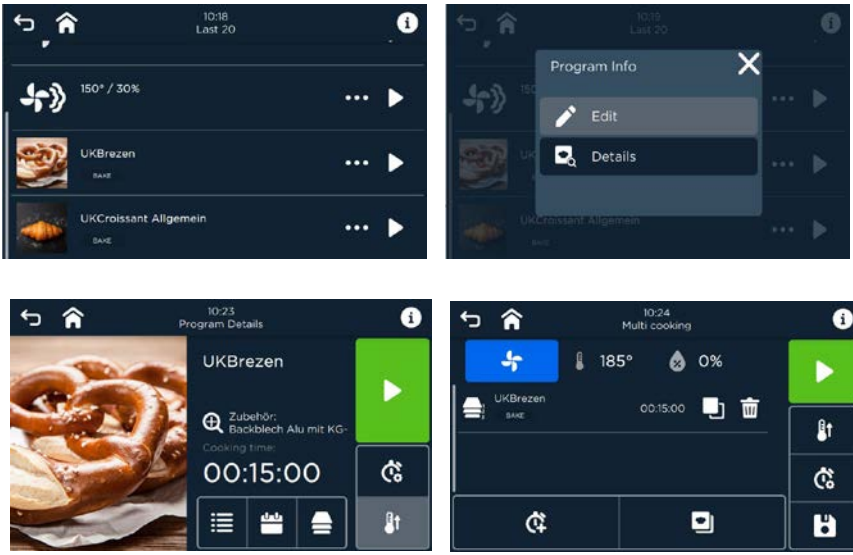


Fig. 230: Work procedures Add a programme to Multi Cooking PRO/Multi Baking PRO (example Last® 20)

Working steps

1. Touch fields **Last® 20** (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 **PRO Multi Cooking / PRO Multi Baking** ( ).
   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** ( )
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 **PRO Multi Cooking / PRO Multi Baking** ( ).
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.

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







Fig. 231: 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.

13.3 Manage Multi Cooking PRO programme

13.3.1 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.

13.3.2 Deleting the Multi Cooking PRO programme



Fig. 232: Work procedures Save programme

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

13.3.3 Duplicating multi cooking pro programme



Fig. 233: 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.

13.4 Start and ongoing operation of Multi Cooking PRO

13.4.1 Start without preset time



Fig. 234: *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.

13.4.2 Start with preset time

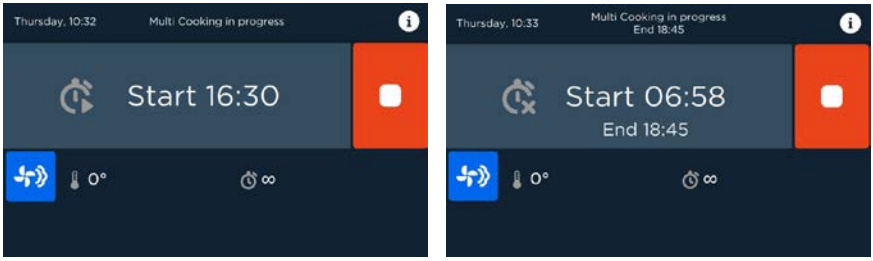


Fig. 235: *Start Multi Cooking PRO/Multi Baking PRO* with start time (left) and end time (right)

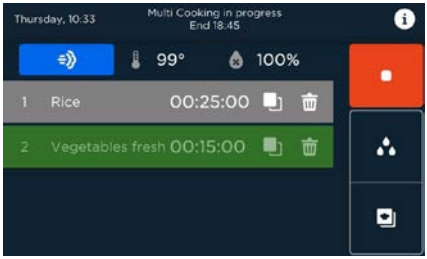


Fig. 236: Screen *Ongoing operation with preset end time* (programme 1 started, programme 2 not yet started)

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.

13.4.3 Adding, duplicating and deleting programmes during operation



Fig. 237: 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 field in the programme line to be deleted on the *laufender Betrieb (Ongoing operation)* screen.
  Programme is terminated and programme line is deleted.

13.4.4 End/earlier end of multi cooking PRO/multi-baking PRO

Programme end



Fig. 238: Display of immediate programme end (1), display of remaining time for other programmes (2 and 3)



Fig. 239: Screen after programme end; red programmes are more than 1 min overdue (left) and after removal of the food (open 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. 240: 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 (✕).
   The *Start Multi Cooking PRO/Baking* screen appears when confirmed.
   Screen *Laufender Betrieb (Ongoing operation)* being Schließen (Closed).

14 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.

14.1 Description of special programmes

For the hot air unit



Fig. 241: Selection screen Hot air unit special programme

Live steam system module





Fig. 242: Selection screen for *Sonderprogramme (Special programmes)* with Live Steam System module

Steam injection module



Fig. 243: *Selection screen for special programmes* with humidification module

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.
	Field **Halten (Hold)** ▶ Select to keep the food at a preset temperature.
	Field **Auftauen (Defrosting)** ▶ Select for defrosting deep-frozen food.
	Field **Gären (Fermentation)** ▶ Select for dough/dough pieces fermentation.

Tab. 56: Full overview of selectable special programmes

14.2 Sonderprogramme (Special programmes) according to water module

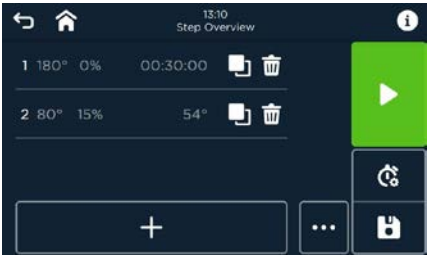
14.2.1 Low-temperature cooking

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, regardless of the water module.

for the hot air unit







Working steps

1. Touch the **Low Temperature Cooking line** (⏻).
   The screen for selecting the *Heißluft (hot air)* operating mode 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 the **Temperatur (Temperature)** and/or **Kerntemperatur (Core temperatre)** to be changed.
   The *Werteeingabe (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 +/-.
5. Confirm your entry with (✓) or close with (✕).

6. If necessary, edit additional functions and programme steps. Switch to the Schrittübersicht (Step overview) screen (☰).
7. Start the special low temperature cooking programme with (▶).

Steam injection module

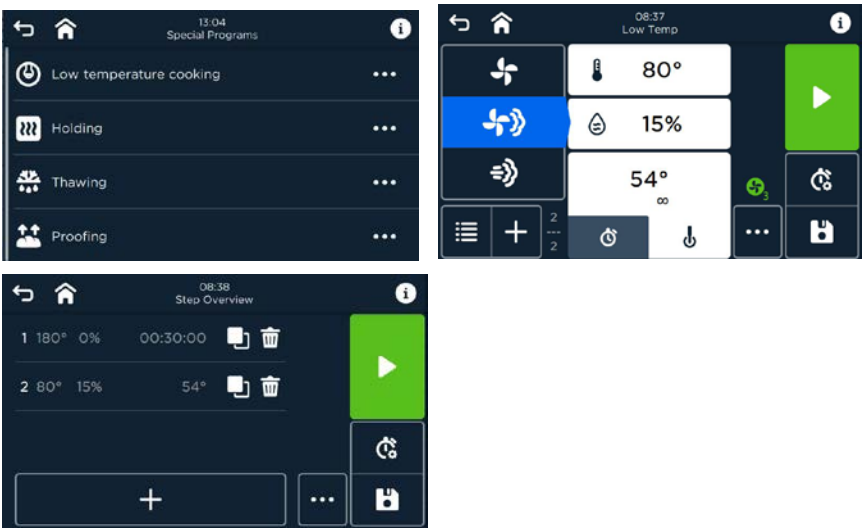


Fig. 244: Screens “Auswahl Niedertemperaturgaren für Modul Beschwadung” (Selection of low temperature cooking for humidification module)

Live steam system module

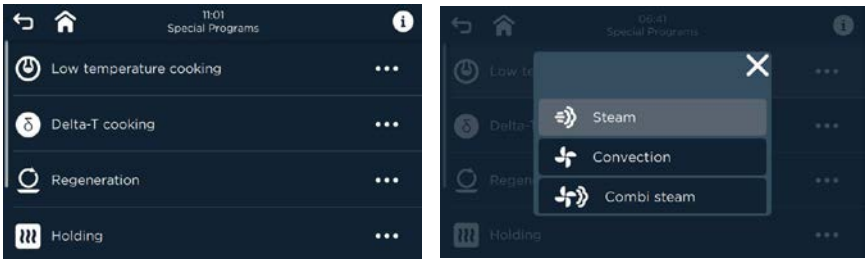


Fig. 245: Screens *Auswahl Niedertemperaturgaren (Low temperature cooking selection)* and *Betriebsart (Operating mode)*

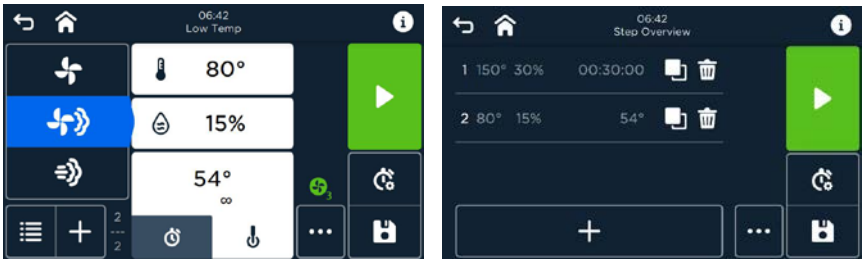


Fig. 246: Screens *Voreinstellungen und Schrittübersicht mit Sonderprogramm (Presettings and step overview with special programme)* (e.g. steam operating mode)

Working steps

1. Touch the **Low Temperature Cooking line** (⏲).
   The screen for selecting an operating mode (*Dampf, Heißluft, Kombidampf (Steam, hot air, combi-cooking)* 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 *Werteeingabe (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 functions and programme steps. Switch to the Schrittübersicht (Step overview) screen (☰).
7. Start the special low temperature cooking programme with (▶).

14.2.2 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 JOKER during the entire cooking step.
The cooking step ends as soon as the temperature reaches the set target core temperature.
Only for live steam system module.

Live steam system module

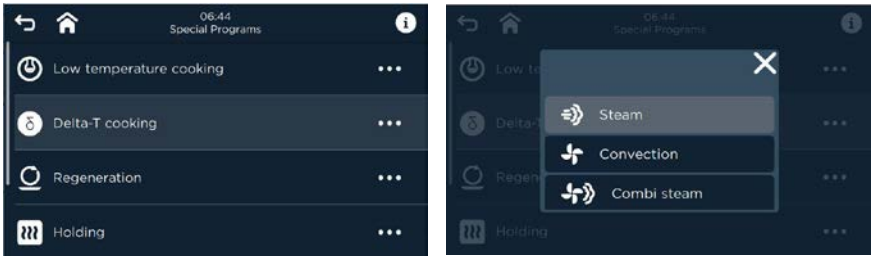


Fig. 247: Screens *Auswahl Delta-T-Garen (Delta-T cooking)* and *Operating mode*

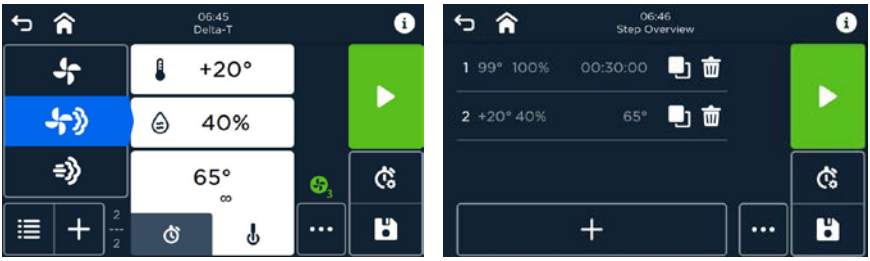


Fig. 248: Screens *Voreinstellungen und Schrittübersicht mit Sonderprogramm (Presettings and step overview with special programme)* (e.g. steam operating mode)

Working steps

1. Touch the **Delta-T cooking line** ( ).
   The screen for selecting an operating mode (*Dampf, Heißluft, Kombidampf (Steam, hot air, combi-cooking)* 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 *Werteeingabe (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 **Feuchtewert (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 functions and programme steps; switch to the *Schrittübersicht (Step overview)* ( ) screen.
7. Start special programme **Delta-T cooking** with ( ).

14.2.3 Regeneration

INFORMATION:
Regeneration can be used to reheat fully cooked foods gently after they have cooled.
Only for live steam system module.

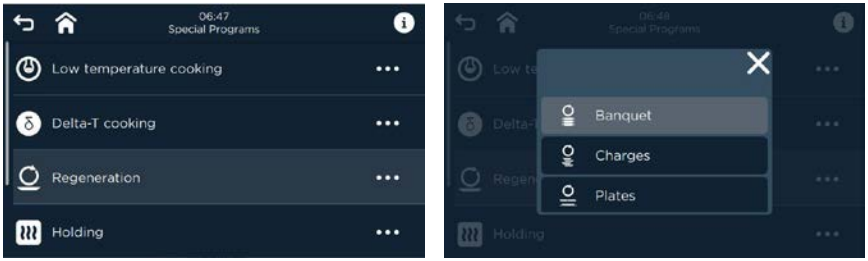
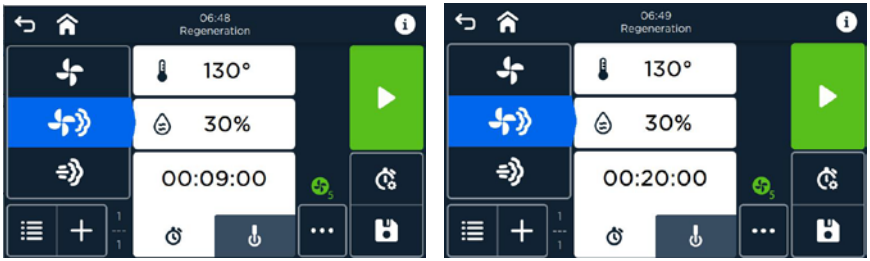


Fig. 249: Screens *Regeneration selection*



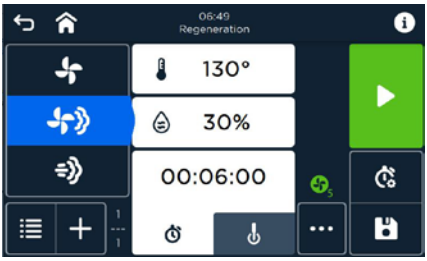


Fig. 250: Screen *Voreinstellungen Regenerieren für Bankett, Chargen und Teller (Regeneration settings for banquet, batches and plates)*

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. 57: 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 *Werteeingabe (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 **Feuchtewert (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 functions and programme steps. Switch to the Schrittübersicht (Step overview) screen ( ).
7. Start the Regenerate special programme with ( ).

14.2.4 Holding

INFORMATION:
Use the Hold function to keep cooked food at a specified temperature in the cooking chamber.
Only possible for live steam system and humidification modules.

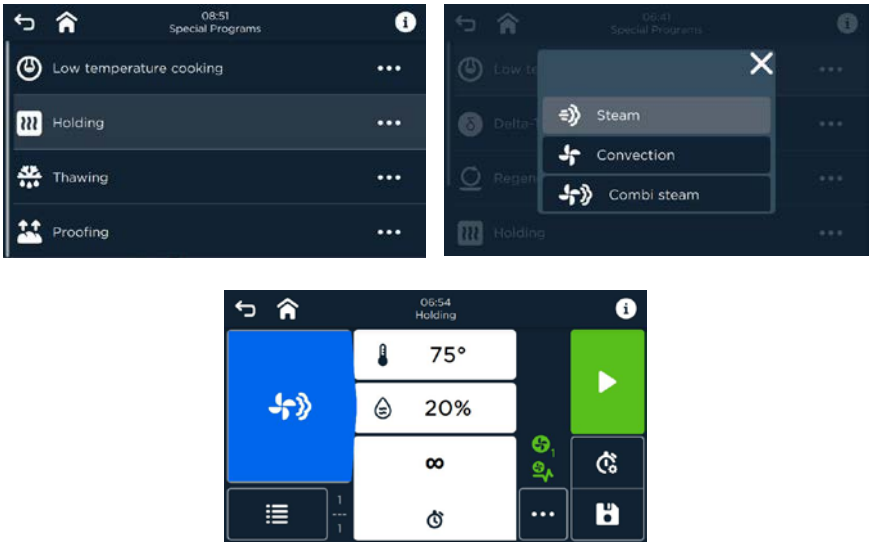


Fig. 251: Screens *Auswahl Halten Voreinstellungen (Select Hold Presets)* (e.g. Live Steam System Module)

Working steps

1. Touch the **Halten (Hold)** ( ) line.
   The screen to select an operating mode (*Dampf, Heißluft, Kombidampf (Steam, hot air, combi-cooking)* 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 value entry screen appears.
4. Enter/change the **Temperatur (Temperature)** value exactly in degrees using the numeric keypad or in 5-degree steps via +/-.
   Enter/change the **Feuchtewert (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 functions and programme steps; switch to the *Schrittübersicht (Step overview)* (☰) screen.
7. Start the special programme Hold with (▶).

14.2.5 Thawing

INFORMATION:
Use defrosting to gently thaw deep-frozen food for further processing.
Only possible for live steam system and humidification modules.





Fig. 252: Screens *Auswahl Auftauen mit Module Frischdampfsystem (Selection of defrosting with Live Steam System)* or *Beschwadung (Humidification)*

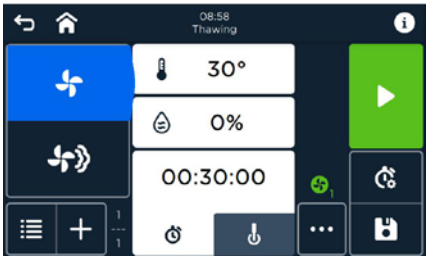




Fig. 253: Screens *Defrosting presets*

Working steps

1. Touch the **Auftauen (Defrosting)** (❄).
   The screen for selecting an operating mode (*Heißluft, Kombidampf (Hot air, combi-cooking)*) appears.
2. Touch the desired line.
   The “Betriebsart mit Vorgabewerten” (Operating Mode with Default Values) screen appears.
3. Touch the value field to be changed for **Temperatur (Temperature)**, **Kerntemperatur (Core temperature)**, **Feuchte (Humidity)** und **Garzeit (Cooking time)**.
   The 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 **Feuchtewert (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 functions and programme steps; switch to the *Schrittübersicht (Step overview)* (☰) screen.
7. Start the special defrosting programme with (▶).

14.2.6 Proofing

INFORMATION:
The fermentation process is aimed at properly loosening dough pieces.
Dough maturation processes, such as dough swelling, enzymatic degradation processes and yeast fermentation will continue. This results in homogenous dough distribution before baking with good baking results.
Only for live steam system and humidification modules.

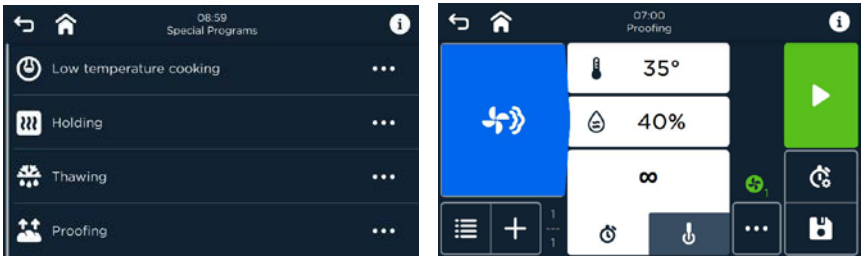


Fig. 254: Screens *Auswahl und Voreinstellungen Gären (Fermentation selection and presets)*

Working steps

1. Touch the **Gären (Fermentation)** ( ) line.
   The *Betriebsart mit Vorgabewerten (Operating Mode with Default Values)* screen appears.

- If necessary:

2. Touch the value field to be changed for **Temperatur (Temperature)**, **Kerntemperatur (Core temperature)**, **Feuchte (Humidity)** und **Garzeit (Cooking time)**.
   The *Werteeingabe (Value entry)* screen appears.
3. 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 **Feuchtewert (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 +/-.
4. Confirm your entry with (✓) or close with (✕).
5. If necessary, edit additional functions and programme steps; switch to the *Schrittübersicht (Step overview)* ( ) screen.
6. Start the Fermentation special programme with (▶).

15 Cleaning and care

15.1 General cleaning

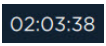
Depending on the degree of contamination and how often cleaning is required, the appliance may be equipped with different modules:

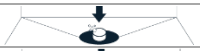
- Basic appliance
  - manual cleaning supported
- With the hose-spray-nozzle module
  - manual cleaning supported
- With humidification module
  - semi-automatic cleaning
- With humidification and hose-spray-nozzle modules
  - semi-automatic cleaning
- With live steam system module
  - semi-automatic cleaning
- With live-steam-system and hose-spray-nozzle modules
  - semi-automatic cleaning
- With autoclean® PRO module
  - fully automatic cleaning
- With autoclean® PRO module and spray hose
  - fully automatic cleaning

INFORMATION:

▶ The *Cleaning and Maintenance* 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.

Symbol	Designation/function
	**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.
	**Active-Temp** ▶ Select active temp.
	**Closing the door** ▶ Instruction Close door.
	**Open the door** ▶ Instruction Open door.
	Field **Trocknungsphase (Drying phase)** ▶ Select the drying stage.
	**Hose with spray head** ▶ Instruction Rinse the cooking/baking chamber with a hand shower.
	**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.

Symbol	Designation/function
	**Home** ▶ Switch to the home screen.
	Cleaner tab
	Finisher tab
	▶ Insert cleaner tab
	▶ Insert finisher tab
	**Back** ▶ Switch to the last screen.

Tab. 58: Elements of the *Cleaning and maintenance* screen (incl. autoclean® PRO)

15.1.1 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
- Eloma Multi-Clean PRO cleaner tabs
- Eloma Multi-Clean PRO finisher tabs

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, rinsing agents, cleaner and finisher tabs!

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, rinsing agent, cleaner and finisher tabs.
- 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.

- Only use the stipulated cleaner and rinsing agent or cleaner and finisher tabs.
- 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).

15.2 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.

15.2.1 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 tray	
	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. 59: Overview Cleaning intervals (manual cleaning and semi-automatic cleaning)

15.2.2 Basic appliance manual cleaning

INFORMATION:
Removal of the racks is recommended for cleaning all appliances without autoclean® PRO and a spray hose. Clean and rinse the racks separately.

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.

Working steps

1. Heat/cool cooking chamber to cleaning temperature (below 60°C).
2. Open the door after the signal.
3. Use a pressure pump sprayer to spray the cooking chamber with a mixture of cleaner and water and remove large food and grease residues (adhere to the hygiene plan).
4. Close the door.
5. Leave the cleaner to act for 10 minutes.
6. Open the door after the signal.
7. Thoroughly clean the cooking chamber, the inside of the door and windows with a cloth, and wipe them dry.
8. Open the door and bring it into the locked position.

15.2.3 Manual cleaning with the hose-spray-nozzle module

Requirement

- The cooked/baked goods have been removed.
- Accessories (e.g. containers) have been removed.

Working steps

1. Heat/cool cooking chamber to cleaning temperature (below 60°C).
2. Open door after signal.
3. Use the spray hose to remove coarse food and grease residues from the cooking chamber.
4. Spray the cooking chamber with a cleaner and water mixture using a pressure pump atomizer (adhere to hygiene plan).
5. Close the door.
6. Leave the cleaner to act for 10 minutes.
7. Open the door after the signal
8. Thoroughly rinse out the cooking chamber with the hose with spray head.
9. Close the door.
10. Open the door and bring it into the locked position.

15.2.4 Recommendation for cleaning the cooking chamber behind air baffles

INFORMATION:
Clean the cooking chamber behind the vents on a weekly basis or when contaminated.

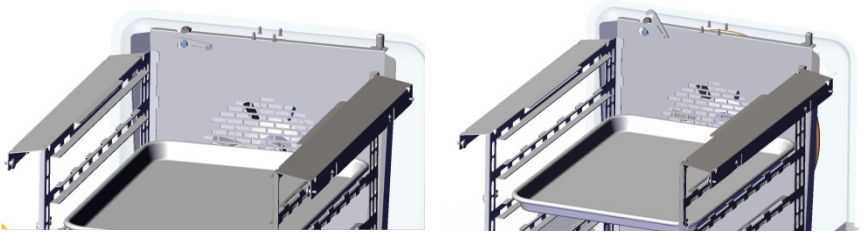


Fig. 255: Release for swivelling air baffle (shown without cooking chamber housing)

Requirement

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

Working steps

1. Remove the hanging racks.
2. Loosen the locking bracket of the air baffles and swivel them out.
3. Clean the space behind the baffle with a damp cloth.
4. Swivel the air baffle back in place and fasten the locking bracket

15.3 Manual cleaning of other parts of the appliance

15.3.1 Destruction of 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.

15.3.2 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.

15.3.3 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.

15.4 Semi-automatic cleaning

▶ Select the **Cleaning and Maintenance** (✨) field on the home screen to start the cleaning and maintenance programme.



Fig. 257: *Semi-automatic cleaning* screen

Requirement

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

15.4.1 Semi-automatic cleaning with live steam system module or humidification

INFORMATION:
Removal of the racks is recommended for cleaning all appliances without autoclean® PRO and a spray hose. Clean separately and rinse off afterwards.

Working steps

1. Start semi-automatic cleaning.
   Heat/cool down cooking chamber to cleaning temperature (below 60°C).
   The steaming or humidification phase for the cooking chamber begins (10 min).
2. Open the door after the signal.
3. Spray the cooking chamber with a cleaner and water mixture using a pressure pump atomizer (adhere to hygiene plan).
4. Close the door.
5. Leave the cleaner to act for 10 minutes.
6. A new humidification phase to steam the cooking chamber begins (10 min).
7. Open the door after the signal.
8. Thoroughly wipe the cooking chamber, the interior of the door and the windows with a cloth according to the on-screen instructions (✨).

9. Close the door.
10. Drying phase ( ) starts to dry the cooking chamber (if selected).
11. Select the **Stop** ( ) field.
12. The *Start Cleaning & Care* screen appears.
13. Open the door and bring it into the locked position.

15.4.2 Semi-automatic cleaning with humidification and hose-spray-nozzle modules

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 spray hose 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 humidification phase for the cooking chamber begins (10 min).
9. Open the door after the signal.
10. Rinse out the cooking chamber with the hose with spray head.
11. Close the door.
    Drying phase ( ) starts to dry the cooking chamber (if selected).
12. Press the **Stop** ( ) field.
    The Start *Cleaning & Maintenance* screen will open.
13. Open the door and bring it into the locked position.

15.5 Fully automatic cleaning (Autoclean® PRO)

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 Maintenance** (✨) 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.

Default setting: Auto temp for autoclean® PRO with liquid cleaner. Active temp for autoclean® PRO with solid detergent.

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

15.5.1 autoclean® PRO with liquid cleaner

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 PRO weekly programme.
4. After the cleaning programme has finished, press the **Stop** field (■).

The *Cleaning & Care* screen appears. The 'Cleaning complete' notification will appear.

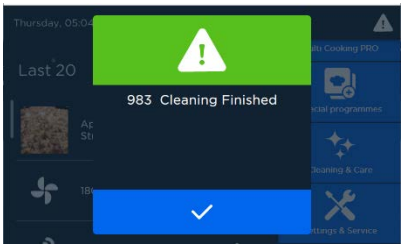


Fig. 258: *Cleaning complete* Screen

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

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

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

Cleaning and servicing programmes

Cleaning programme	Application
Compact/Level 1 00:45:00 h	Light soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products.
Basic/level 2 01:10:00 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 01:35:00 h	Medium to heavy soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products.
Intensive/Level 4 02:00:00 h	Heavy soiling from repeated preparation of fried or grilled products
Quick-Cleaning	Removal of coarse contamination or soiling

Cleaning programme	Application
00:16:00 h	during the daily routine This is not a complete cleaning programme and cools the appliance down
Rinsing out 00:07:00 h	For light soiling or between cooking procedures during the daily routine
Warm rinsing 00:11:00 h	For light soiling or between cooking procedures during the daily routine
Commissioning 00:01:00 h	After replacing the canister for cleaner or rinsing agent, and when commissioning for the first time, in order to fill the suction hoses

Tab. 60: Cleaning and care programmes list

15.5.2 autoclean® PRO with solid detergent

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.
2. Please select the drying stage ( ) field if drying is required after the appliance has been cleaned
3. Start the cleaning programme with the **Start** field ( ).
   If the temperature in the cooking chamber gets too hot, the appliance will automatically bring down the temperature to 60°C (active temp). This is indicated with a double arrow ( ).
4. Once the set temperature has been reached, a notification will appear stating how many tabs need to be placed in the tab tray according to the selected programme.

INFORMATION:
Number of cleaner and finisher tabs:

- Basic: 1 cleaner tab; 0 finisher tabs
- Intensive: 1 cleaner tab; 0 finisher tabs
- Maintenance: 1 cleaner tab; 1 finisher tab
- Quick clean: 1 cleaner tab; 0 finisher tabs
- Rinse/warm rinse: 0 cleaner tabs; 0 finisher tabs



Fig. 259: *Number and placement of the cleaner/finisher tabs* screen

5. Select the Start ( ) field once the tabs have been inserted and the door has been closed. Cleaning will start immediately.
6. Once the cleaning programme is complete, the display on the home screen will change and the “Cleaning complete” notification will appear.
   Cleaning is then complete.

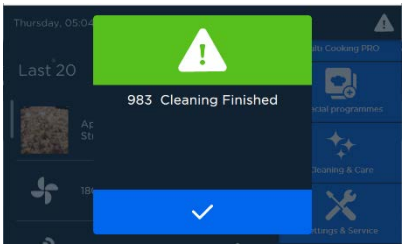


Fig. 260: *Cleaning complete* screen

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

INFORMATION:
PRO weekly programme and *Select start and end time* are not available for the use of autoclean® PRO with solid detergent.

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

In order to prevent calcification, the maintenance programme must be completed at regular intervals. The frequency depends on the water hardness determined during installation and configured in the appliance:

Water hardness lower than or equal to [°dH]	Number of cleans possible before the maintenance programme needs to be performed
3.0	5
8.0	4
13.0	3
14.0	2

- Once the threshold for performing a maintenance programme has been reached, the appliance will display the “Run maintenance programme before next cleaning programme”.

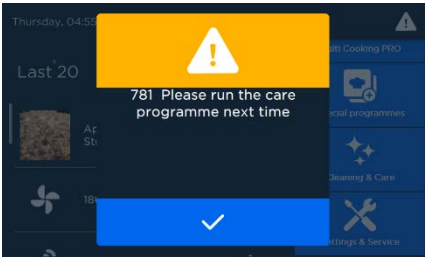


Fig. 261: *Run maintenance programme before next cleaning programme* screen

- The notification will only appear once a cleaning programme has finished in place of the “Cleaning complete” notification
- The appliance will remind you to perform the maintenance programme as soon as you select a cleaning programme by displaying the “Please run maintenance programme now” notification.

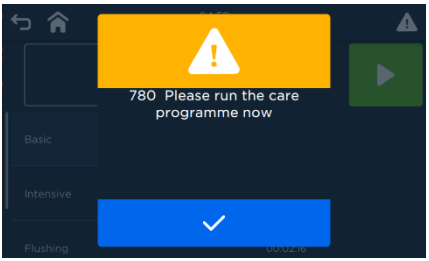


Fig. 262: *Please run maintenance programme now* screen

- This notification will disappear once the maintenance programme is complete.

INFORMATION:
The warranty shall not apply to appliance faults caused by failure to adhere to the stipulated cycles for the maintenance programme.

- The “Water hardness level too high. Please install softening system” will appear if water hardness is set to >14°dH.

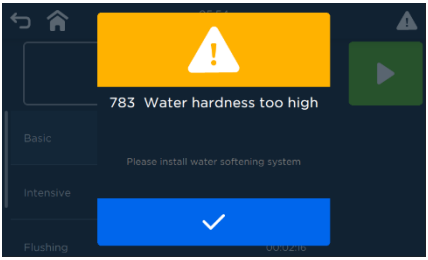


Fig. 263: Water hardness level too high Please install softening system screen.

Cleaning and servicing programmes

Cleaning programme	Application
Basic 01:00:00 h	Light to medium (normal) soiling from preparation of steamed vegetables, meat products, baked goods or fish and occasional preparation of roast or grilled products
Intensive 02:00:00 h	Medium to heavy soiling from preparation of steamed vegetables, meat products, baked goods, fish or roast and grilled products
Maintenance 02:30:00 h	Medium to heavy soiling from preparation of steamed vegetables, meat products, baked goods, fish or roast and grilled products Descaling and rinsing with a finisher tab
Quick-Cleaning 00:30:00 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 00:07:00 h	For light soiling or between cooking procedures during the daily routine
Warm rinsing 00:11:00 h	For light soiling or between cooking procedures during the daily routine

Tab. 61: Cleaning and care programmes list

15.6 Exiting cleaning

15.6.1 Cancel semi-automatic cleaning

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

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

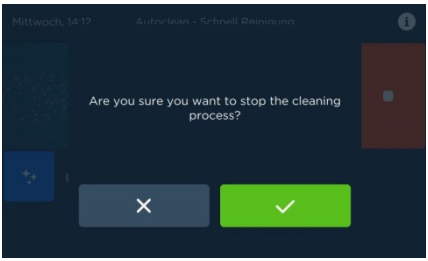


Fig. 264: Screen *Semi-Automatic Cleaning Stop Confirmation*

15.6.2 Cancelling fully automatic cleaning (autoclean® PRO)

INFORMATION:
autoclean® PRO fully automatic cleaning can be stopped at any time.
It is continued with a safety flushing cycle.

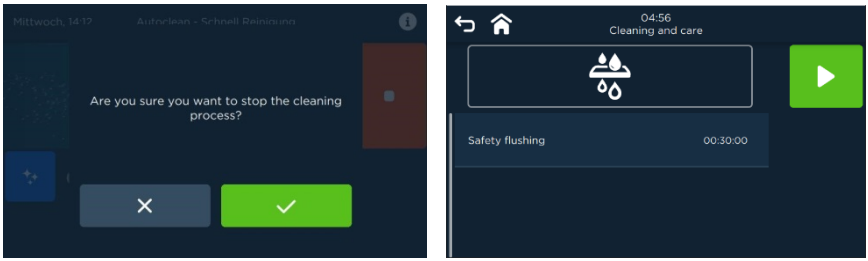


Fig. 265: Screens *Stopp autoclean® PRO-Reinigung (Stop autoclean® PRO cleaning)* and *Start Sicherheitsausspülen (Start safety flushing)*

- 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.

16 QuickMode

16.1 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

16.1.1 Setting quickmode

INFORMATION:
QuickMode can be set or changed in Settings/Service under

- Customization (user setting)
- Parameters

in parameter 121.

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

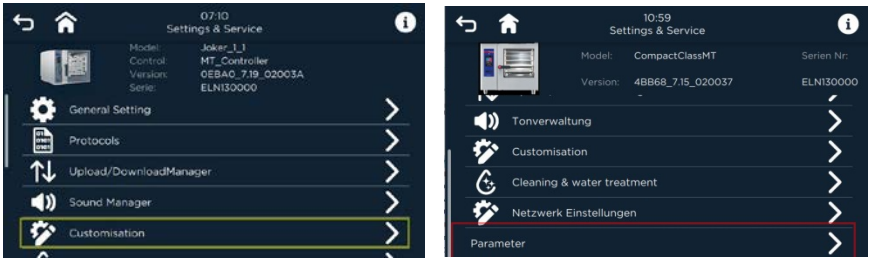


Fig. 266: Screen *QuickMode selection via customization* or *parameters*

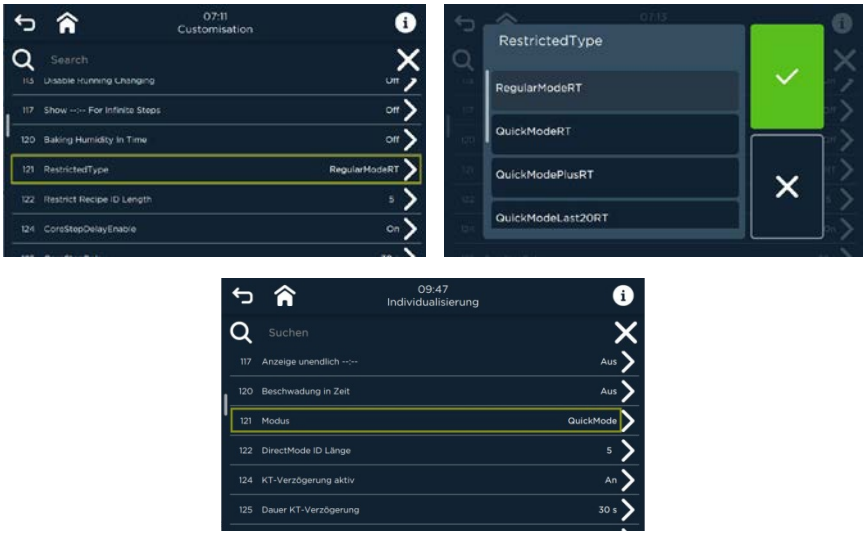


Fig. 267: Screen *Arbeitsschritte Einstellen QuickMode über Customisation (Work procedures for Setting QuickMode via customization)*

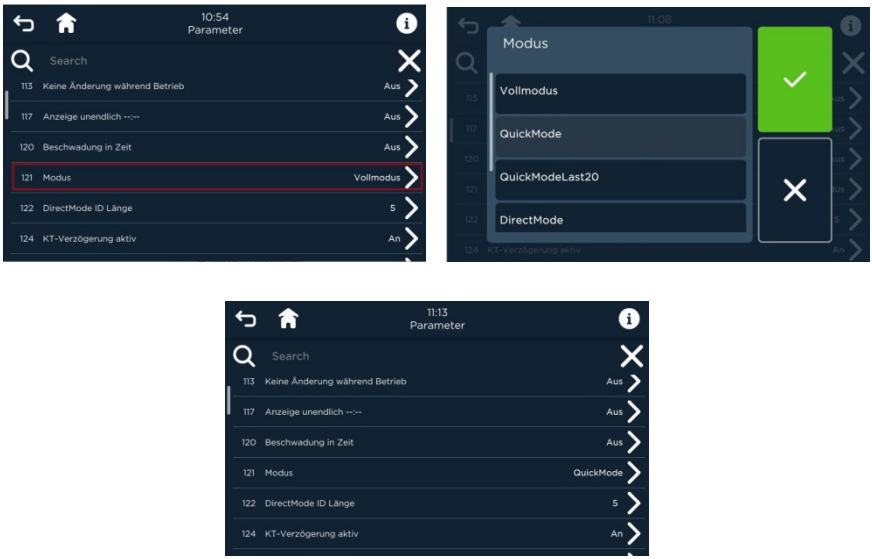


Fig. 268: *Screen for the work procedures for Setting QuickMode via parameters*

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 **Customization** or **Parameter** line.
   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 (⌂).

16.1.2 QuickMode

The *QuickMode* screen contains the following startup icons:

- Programme list ( )
- Cleaning & Care ( )
- Setting & Service ( )

16.1.3 Quickmode Plus

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

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

16.1.4 Quickmode Last®20

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

- Last® 20 ( )
- Programme list ( )
- Cleaning & Care ( )
- Setting & Service ( )

16.1.5 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 ( )

16.1.6 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 ( )

16.1.7 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.

16.2 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.

16.2.1 Set directmode

INFORMATION:
DirectMode can be set and changed in Settings/Service under
- Customization (user setting)
- Parameters

in parameter 121.

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

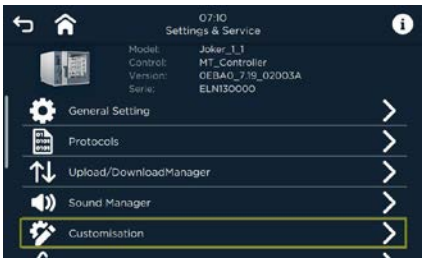


Fig. 269: *Screen DirectMode selection screen via customization* or *parameters*

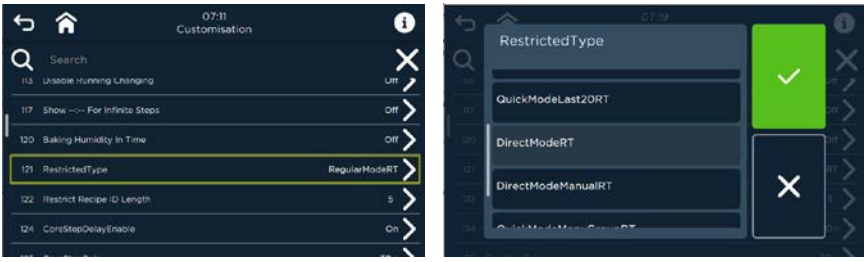




Fig. 270: Screen for the *work procedures for Setting DirectMode via customization*

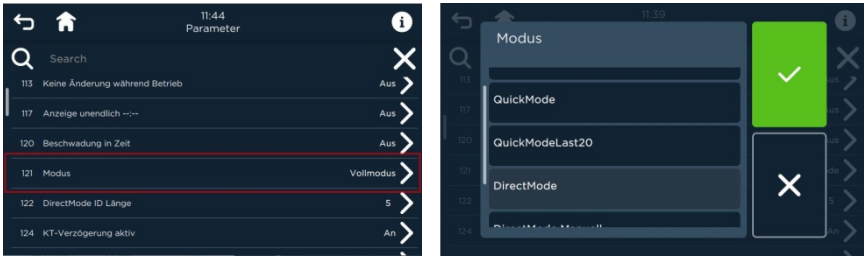




Fig. 271: Screen for the *work procedures for Setting DirectMode via parameters*

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 **Customization** or **Parameter** line.
   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. 272: Screens *Activate scanner (Customization* 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. 273: Change *ID character length screens*



Fig. 274: Note “ID character length outside the setting range”

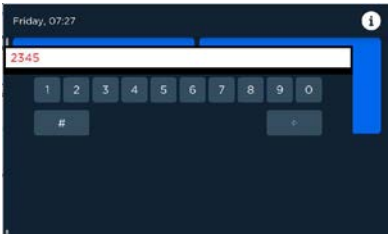


Fig. 275: *Enter DirectMode ID No.* screen

16.2.2 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 ( )

16.2.3 Direct Mode

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

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

17 Settings and Service

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

Settings/Service without password release



Fig. 276: Selection screen *Settings/Service without password release*

Line/symbol	Designation/function
Model:	Display Appliance type (e.g. JOKER)
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. 62: Elements of the Settings/Service screen without password release

Settings/Service with password release



Fig. 277: Selection screen *Settings/Service with password release*

Symbol	Designation/function
Model:	Display Appliance type (e.g. JOKER)
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 **Download and Upload Manager** ▶ Switch to Upload/Download Manager
	Line **Sound Manager** ▶ Switch to Sound Manager
	Line **Personalization** ▶ Switch to personalization
	Line **cleaning and water treatment** ▶ Switch to the setting for cleaning and water treatment
	Line **Network settings** ▶ Switch to network settings
Settings	▶ Password: enter "asdf" to unlock the areas of these levels which are protected by password

Tab. 63: Elements of the Settings/Service screen with password release

▶ Touch the desired selection line.
Selected screen appears.

17.1 Changing the general settings

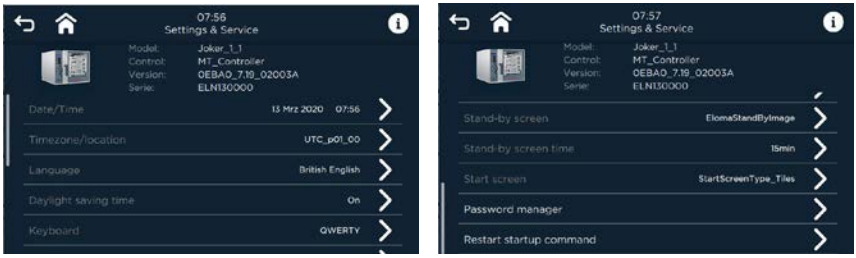


Fig. 278: General Settings Screen

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

Line	Designation/function
Password manager	Line **Password manager** ▶ Switch to password management.
Restart startup command	Line **Restart startup command** ▶ Perform startup after restarting the appliance.

Tab. 64: Elements of the General Settings screen (depending on password access)

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

Date/time and time zone



Fig. 279: Enter/change date and time



Fig. 280: 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 Startbildschirm (Home screen) and confirm with (✓) or close with (✕).
   The *Allgemeine Einstellungen (General Settings)* screen appears.

Automatic switching between standard time and daylight saving time



Fig. 281: *Setting the automatic summer time/winter time* changeover screen

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.

17.1.2 Changing language and keyboard





Fig. 282: 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.

17.1.3 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

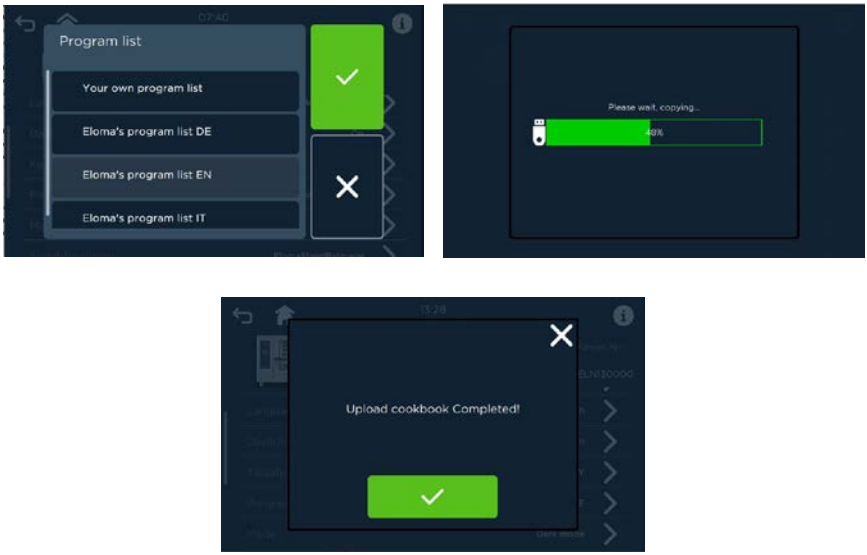


Fig. 283: Screen sequence *Change/load programme lists*

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.

17.1.4 Select display mode



Fig. 284: Screen *Auswahl Anzeigemodus (Display mode selection)*

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 (✓) / (✕).
   General Settings screen appears in the selected display mode.

17.1.5 Select Stand-by 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.

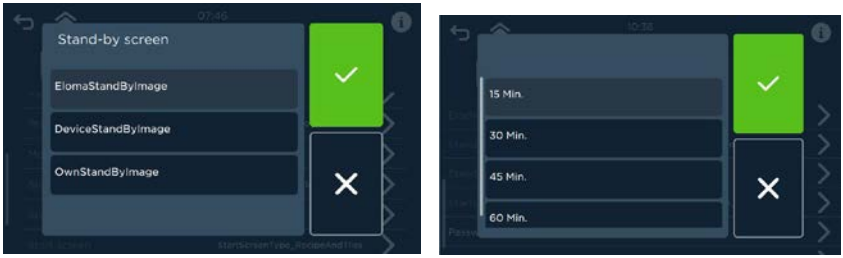


Fig. 285: Screens *Selection and pause times for stand-by screen*

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
   - JOKER 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.

17.1.6 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.

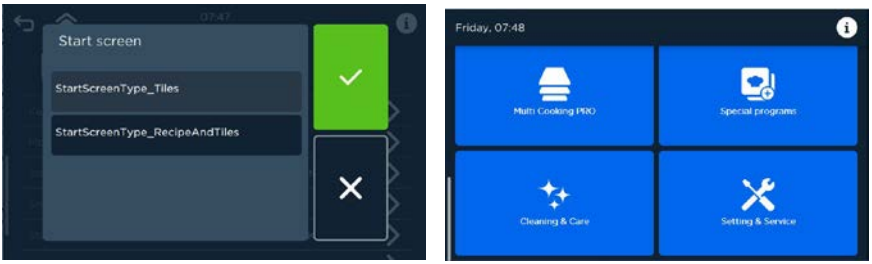


Fig. 286: Selecting the *Startbildschirm (Home screen)* via function fields



Fig. 287: 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.

17.1.7 Password manager

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

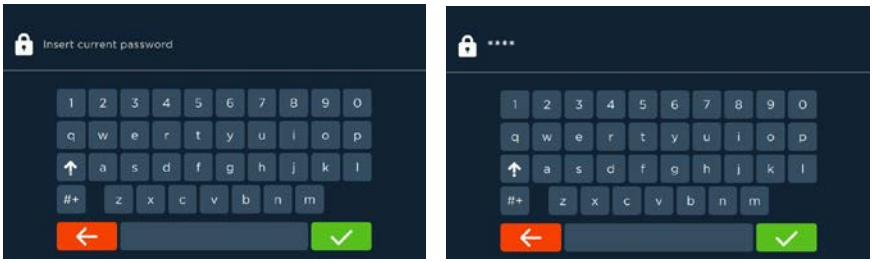


Fig. 288: Password entry with hidden (left) and open character display (right)

NOTICE!

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

Passwords

Passwords Appliance settings (manufacturer): “1234”
Operation and safety settings: “asdf”

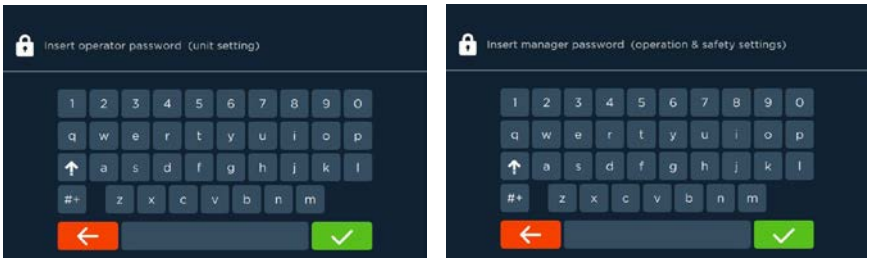


Fig. 289: Screens *Password entry for appliances settings* (left) and for *operating and safety settings* (right)

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.

17.1.8 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.

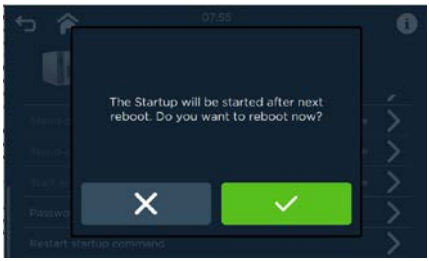


Fig. 290: Request to perform startup upon the next appliance switch-on

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.

17.2 Protocol management

In addition to the HACCP protocols for the expired cooking/baking and cleaning programmes, other appliance analysis protocols for JOKER 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. 291: Screen for *selecting the protocol type views*

Protocol type	Description
HACCP	Shows the HACCP reports of the cooking, baking and cleaning processes, sorted by day.
Consumption	Shows the consumption data of the logged cooking, baking and cleaning processes, sorted by day.
Door	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.
Device properties	Display of • Start/end time and duration of cooking, baking and cleaning processes • Software updates • Core temperature probe (internet/external) and performance
Operating data	Shows operating and consumption data.
Data	Copy to USB • all data • Data of the last 7 days

Tab. 65: Overview of possible protocol types

17.2.1 Screen view of protocols



Fig. 292: Selection of protocol by date and display of programmes



Fig. 293: *Protocol View* screen (e.g. HACCP)

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

Tab. 66: 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.

17.2.2 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 JOKER's socket.
5. Download the protocol(s).
   When finished, the *protocol List* screen appears.

17.3 Setting/changing parameters

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.

17.3.1 Edit parameters

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 **Parameter** 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 (✗).
   The *Parameter List* screen appears.

17.3.2 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 12h (AM, PM). Activated: 24h; deactivated: 12h
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.

No.: Text	Selection option/default	Description
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.
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	To mark 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

No.: Text	Selection option/default	Description
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.
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 PRO Multi Cooking process, a sound will be heard for a specified time. The user can select a sound from a number of different tones.

No.: Text	Selection option/default	Description
042: Multi Coking PRO End Volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound at the end of the PRo Multi Cooking 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 PRO Multi Cooking 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.
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	EndCombiProgram 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.

No.: Text	Selection option/default	Description
052: Step End Volume	from volume level 0 to volume level 10 Default: 5	The volume of the sound at the end of the cooking/baking step can be adjusted.
053: Step end sound duration	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.
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.

No.: Text	Selection option/default	Description
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.
111: Home screen	Last20® Programmes Favourites 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.

No.: Text	Selection option/default	Description
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 mode. Activated: --:-- Deactivated: ∞
120: Humidification in time	Activate/deactivate with key Default: Deactivated	Humidification can be controlled by quantity (ml) or by duration (s). Activated: Humidification in time Deactivated: Humidification 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 maintenance, settings/service are available. QuickModeLast20®: Functions Last20® list, cleaning and maintenance, 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 sensor is too high.
127: Autoclean PRO cleaning stage selection	All cleaning programmes Level 1 Level 2 Level 3 Level 4	Select which cleaning programme should be displayed in the cleaning level.

No.: Text	Selection option/default	Description
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 Cooking time extension can only be activated in the last step. Activated: only in the last step Deactivated: cooking time extension 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.

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.

No.: Text	Selection option/default	Description
159: Hiding the menu groups	Activate/deactivate with key Default: Deactivated	The menu groups in the programme list can be hidden.
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 Default: 2	Set fan speed for Manual Temp.
166: Auto Temp Fan speed	Level 1 Default: 2	Set fan speed for Auto Temp.
167: Cooking cool down	Choice: Auto Temp Manual Temp	Set type of cool down before cooking.

No.: Text	Selection option/default	Description
168: Block cooking time	0Uhr - 23Uhr Default: 2Uhr	Time of blocking cooking the day after the cleaning interval was triggered
171: 171 Standby temperature	Enter temperature value	Defines the temperature which is held when working in standby temperature mode.
172: Standby temperature holding duration	Enter holding duration for standby temperature	Defines how long the temperature is held when working in standby temperature mode.
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

Tab. 67: Parameter list JOKER^{MT}

17.4 Upload/DownloadManager

By means of the Up-/Download-Manager you can upload/download from/to the JOKER

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

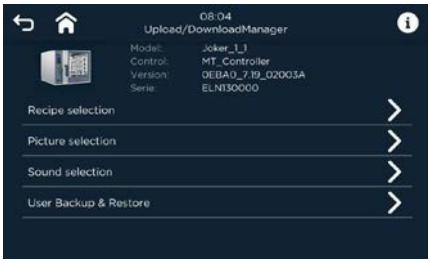


Fig. 294: *Upload/DownloadManager* selection screen



Fig. 295: Screens *Download/Upload Back/cooking programmes*



Off. 296: Screens *Download images and upload sounds*

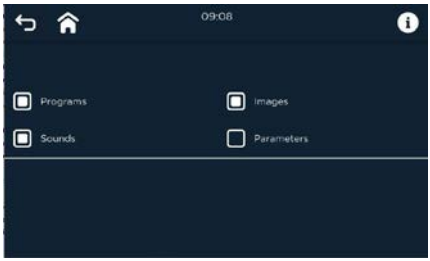


Fig. 297: *Customer Backup and Backup Screen*

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

Tab. 68: Upload/Download Manager elements

Working steps

1. Plug the USB stick into Joker's 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!

17.5 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. 298: Screen *Selection List Sound Manager*



Fig. 299: Screens *Event selection* (left) and *Setting/changing sound duration* (right)

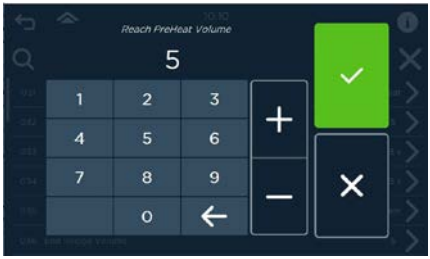


Fig. 300: *Adjust/Edit Screen Sound Volume*

17.6 Customisation

Customisation allows adjusting selected parameters for the customised preparation of meals and items to be baked in line with the customer's needs. This is an advantage for e.g. large and chain customers (see also parameter list).

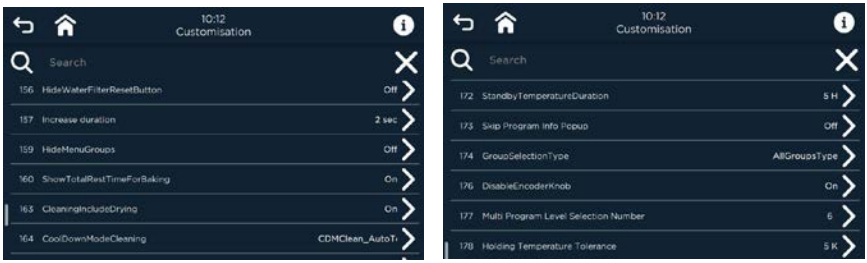


Fig. 301: *Parameter selection screen Customisation*

17.7 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, Joker's necessary hygiene and gentle handling can be ensured.

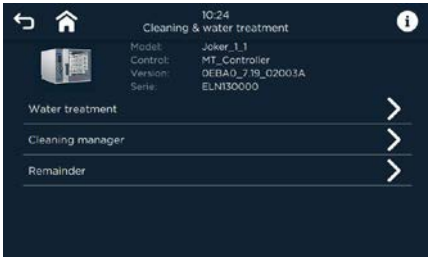


Fig. 302: *Cleaning and water treatment* selection screen

17.7.1 Water treatment



Fig. 303: *Water treatment* screen

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.

17.7.2 Cleaning manager



Fig. 304: *Cleaning Manager* Screen

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.

17.7.3 Cleaning reminder menu



Fig. 305: *Reminder Menu* Screen

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

17.7.4 Starting up the cleaning programme

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



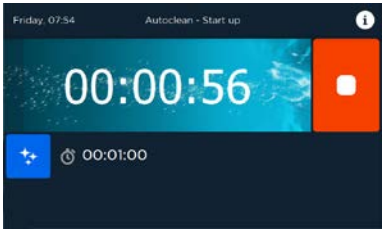


Fig. 306: Screens Cleaning start-up progress bar display

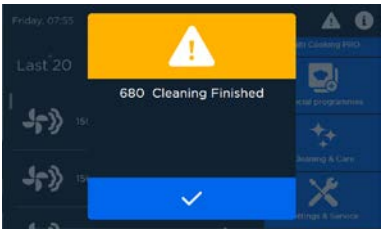


Fig. 307: Screen End of cleaning Start-up

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 (✕).
   The Cleaning and Care screen is displayed.

17.8 Network settings

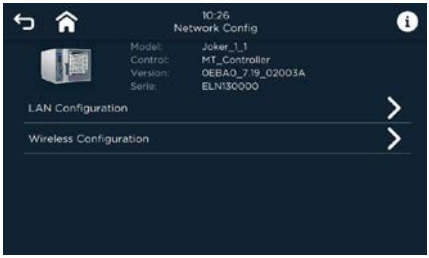


Fig. 308: *Network configuration screen (LAN and W-LAN)*

18 Error messages & troubleshooting

18.1 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 for a longer period.	▶ Heat the cooking chamber to >20°C / >68°F ▶ Only operate the appliance in frost-proof rooms.
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. 69: Description of faults, possible causes and measures

18.2 Eliminate faults

Code/Symbol	Possible cause	Measure
600 604	Cleaner is empty. (15%) Cleaner is empty. (30%)	▶ Change cleaner.
601 605	The rinsing agent is empty. (15%) The rinsing agent is empty. (30%)	▶ Change rinse aid.
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 cannot be operated.
211 / 212	Overheating of the cooking chamber or overheating of the cooking chamber fan drive	▶ Contact an Eloma service partner.

Code/Symbol	Possible cause	Measure
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 combi steamer can only be operated with restrictions. ▶ The autoclean® PRO 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 combi steamer can only be operated with restrictions.
511– 513	Overheating of electrical components.	▶ Contact an Eloma service partner.
784	Drip tray missing.	▶ Insert drip tray.

Tab. 70: Description of fault messages, possible cause and measures

19 Maintenance instructions

19.1 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

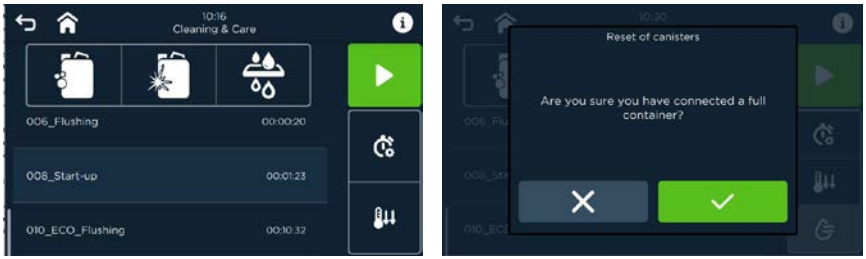


Fig. 309: Selection screen *Canister change* and *Replacement inquiry*

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 appliance.
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.

19.2 Water treatment



Fig. 310: 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)*.

19.3 Starting up the cleaning programme

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

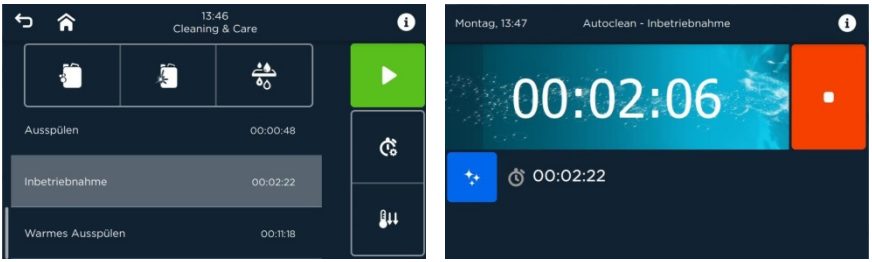


Fig. 311: Screens *Cleaning start-up selection progress bar display*

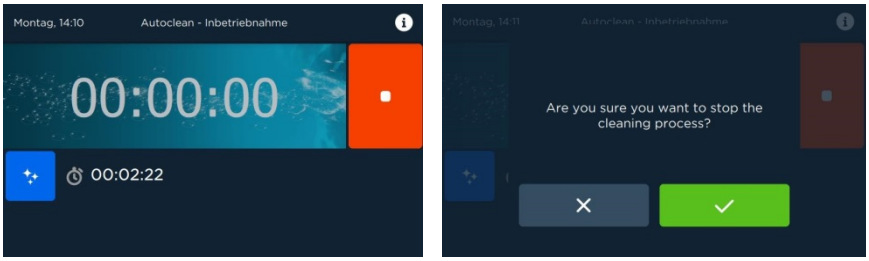


Fig. 312: Screens *End of cleaning Commissioning* and *inquiry*

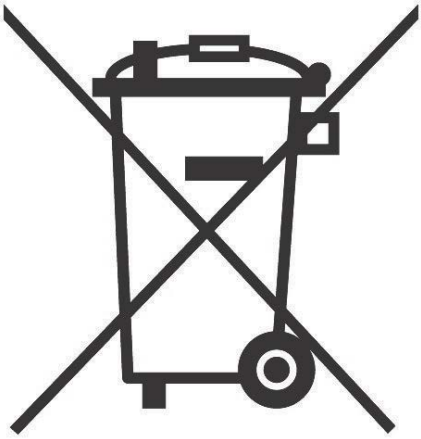
Requirement

- The appliance 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 (✕).
8. The *Cleaning and Care* screen is displayed.

20 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 JOKER 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.

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

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