

JOKER with ST control

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

Many thanks for your trust. Please read the

installation and operating instructions all the way through before commissioning, and pay particular attention to the safety notes.

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



Device type:

Device no.:

Dealer:

Installation technician:

Date:

Installed on:

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1 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.	Instruction for action with multiple steps:
2.	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! Possible consequences (optional).  Measure to prevent the hazard.
	WARNING! Type and source of hazard! Possible consequences (optional).  Measure to prevent the hazard.
	CAUTION! Type and source of hazard! Possible consequences (optional).  Measure to prevent the hazard.
	NOTICE!  Measure
	INFORMATION:

Tab. 2: Explanation of the hazard symbols used

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

Symbol	Explanation
	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. However, 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

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

The following conditions must be met:

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

2.2 Safety notes

2.2.1 Before operation and in case of faults



DANGER!

Personal injury from electric shock!

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

In case of malfunction:

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



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!

- ▶ 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).
- ▶ Lock the hanging rack securely.
- ▶ Do not touch the hanging rack when removing the food products.
- ▶ 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 device 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 sensor before the cooked item is removed and put it back into the holder after use.
- ▶ Only connect USB sticks with a Flash memory.
- ▶ Do not force USB sticks into the connection socket.
- ▶ Always plug USB sticks in before reading/writing and do not remove them until the data transfer has been completed.



CAUTION!

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 supply air opening and ventilation slats 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.

On devices with an autoclean cleaning programme:

- ▶ 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 devices.



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 devices on an even floor (max. 10° inclination).
- ▶ Move the devices 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
- Hot air temperature range: up to 300°C
- Internal core temperature sensor with 4 measuring points
- Supply air/exhaust air and dehumidification control in 5 stages
- Frequency converter – 5 fan speeds
- Assisted manual cleaning
- LED/triple glazing
- Quick-action door closure
- Rotary encoder
- USB interface
- Adjustable air deflector
- EHG 5+1 with 67mm distance for 6-23 and 6-11, for 6-43 EHG 4+1 with 84mm distance
- 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"]
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 mm [2 2/3"]	84 mm [3 1/3 „]	67 mm [2 2/3"]
Inner and outer casing:	Stainless steel, rustproof 1.4301		
Weight kg / lbs			
Device:	70 / 155	80 / 176	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 water module selection)
- Programme list
- Special programmes (depending on the water module selection)
- 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:

- Depending on the selection of the position of the control module, the alignment of the operating module (horizontal/vertical).
- 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

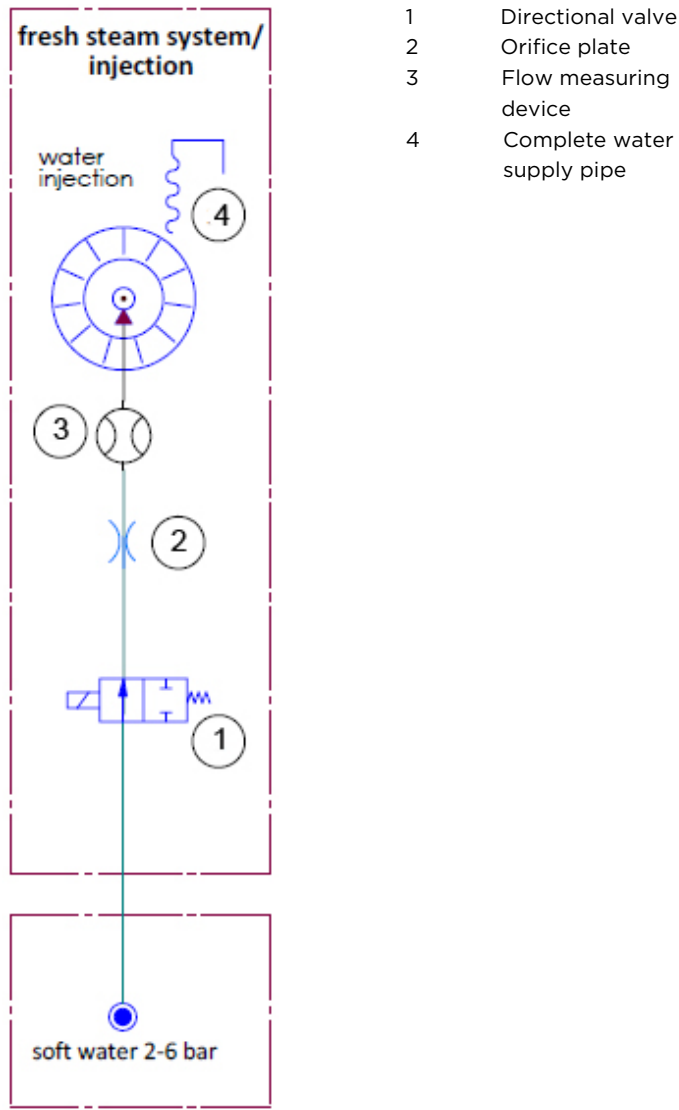


Fig. 1: Hydraulic diagram of the water module (live steam system/humidification depending on the mode selected)

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

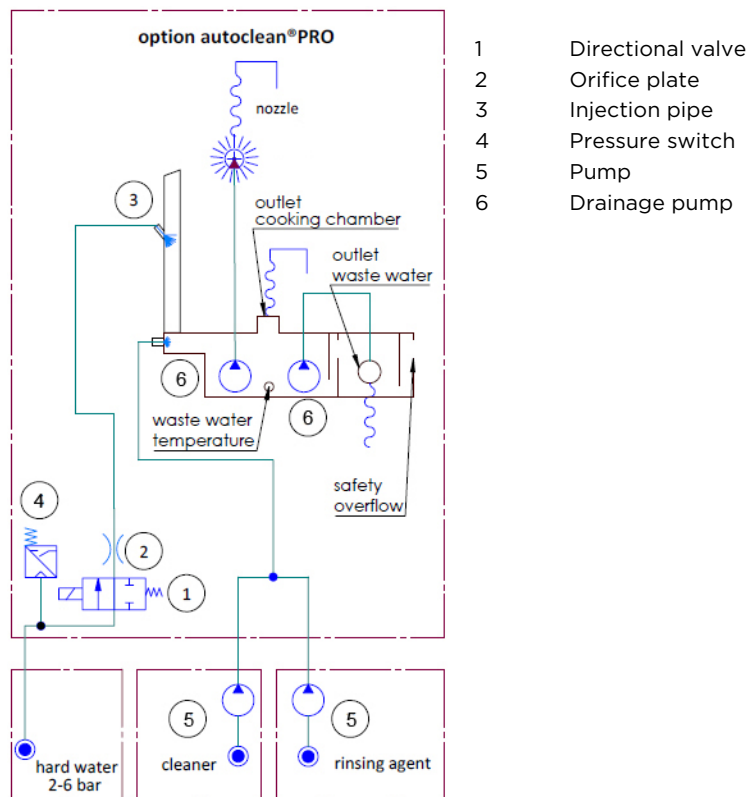


Fig. 2: Hydraulic diagram for the autoclean® PRO cleaning module

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

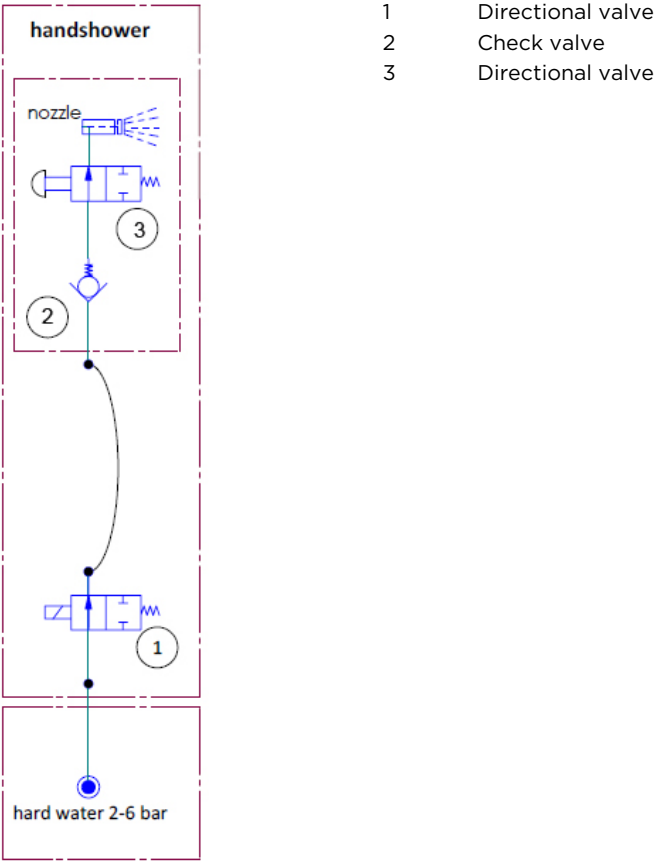


Fig. 3: Hydraulic diagram for the hose-spray-nozzle cleaning module

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.

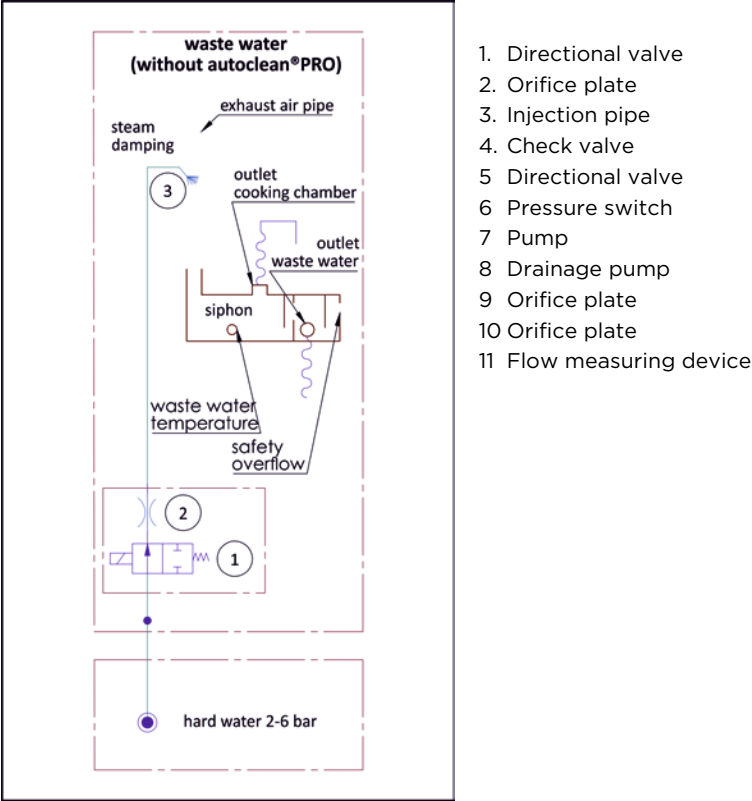


Fig. 4: Hydraulic diagram Waste water without autoclean® PRO

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.

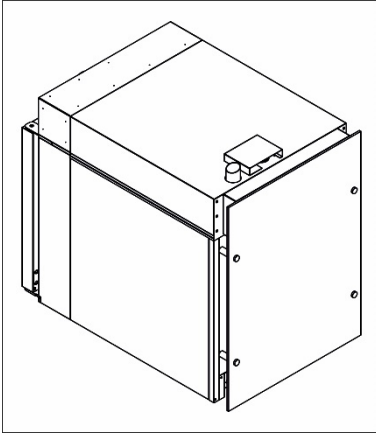


Fig. 5: Customised design of the appliance's rear panel (design proposal)

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.

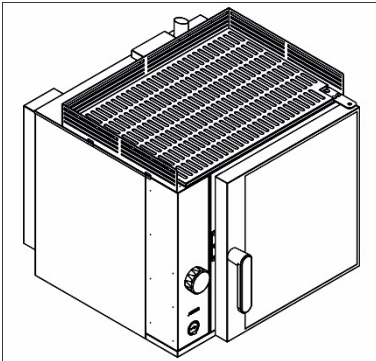


Fig. 6: Appliance with left-hand operation provided with tray

3.6.3 Device colour

Taking into account a minimum purchase quantity, appliances can be delivered in the colour desired by the customer (appliance housing and door panel).

4 Appliance structure and functions

4.1 Appliance general structure

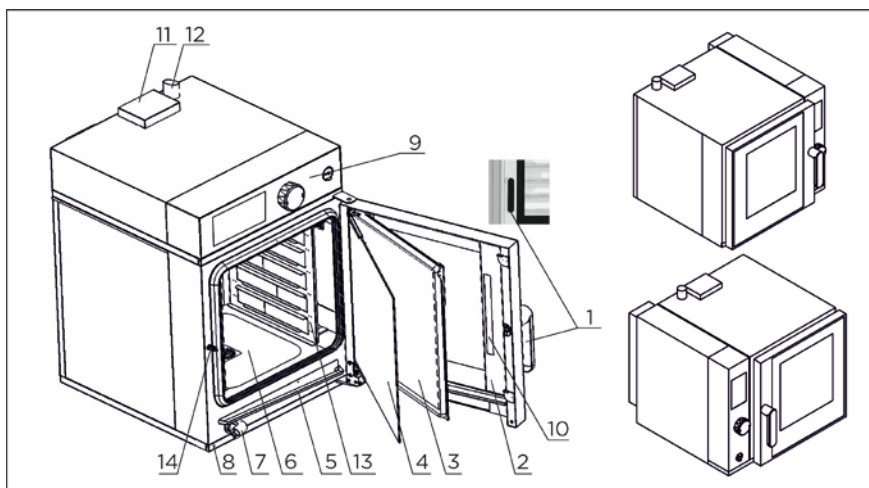


Fig. 7: Device overview

- 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 cooking chamber 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.

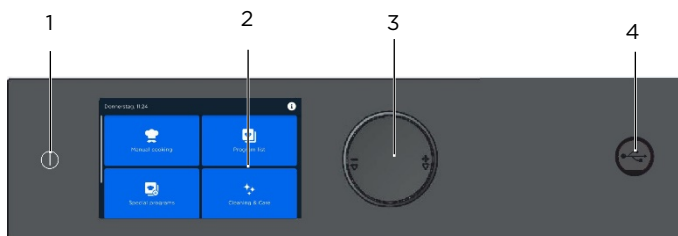


Fig. 8: Operation module horizontal elements

- 1 ON/OFF key
 - Switch the appliance on or off
- 2 Touchscreen (appliance display in standby)
 - Display depending on the modules:
 - For the hot air unit:
Manual cooking, programme list, cleaning and care, settings & service
 - With humidification module:
Manual baking, programme list, cleaning and care, settings & service
 - With live steam system module:
Manual cooking, programme list, special programmes, cleaning and care, settings & service
 - Acknowledge entry by clicking on the corresponding symbols.
- 3 Push/twist knob
 - Change of parameters, programmes, settings, etc. by turning to the left (scrolling), or decreasing input values (-) / turning to the right (scrolling), or increasing input values (+)
 - Confirmation of the selected entries through light axial pressure
The confirmation triggers a change to the next selected entry.
- 4 USB port with cover
 - Data exchange between other appliances or PC via USB sticks (software updates, programmes, sounds, protocols, etc.)

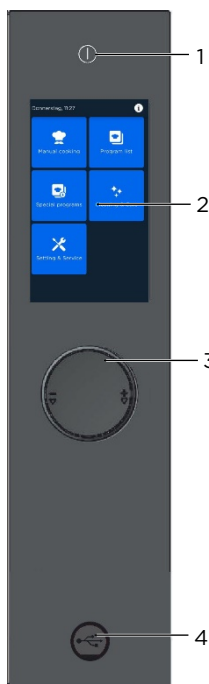
4.2.2 Operation – Vertical



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:
 - For the hot air unit:
Manual cooking, programme list, cleaning and care, settings & service
 - With humidification module:
Manual baking, programme list, cleaning and care, settings & service
 - With live steam system module:
Manual cooking, programme list, special programmes, cleaning and care, settings & service
 - Acknowledge entry by clicking on the corresponding symbols.
- 3 Push/twist knob
 - Change of parameters, programmes, settings, etc. by turning to the left (scrolling), or decreasing input values (-) / turning to the right (scrolling), or increasing input values (+)
 - Confirmation of the selected entries through light axial pressure

The confirmation triggers a change to the next selected entry.
- 4 USB port with cover
 - Data exchange between other devices or PC via USB sticks (software updates, programmes, images, sounds, protocols, etc.)

Fig. 9: 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.

4.3.2 Operating modes hot air with live 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 with live steam system
- Delta-T cooking with live steam system
- Regeneration with live steam system.

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.

4.3.4 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.

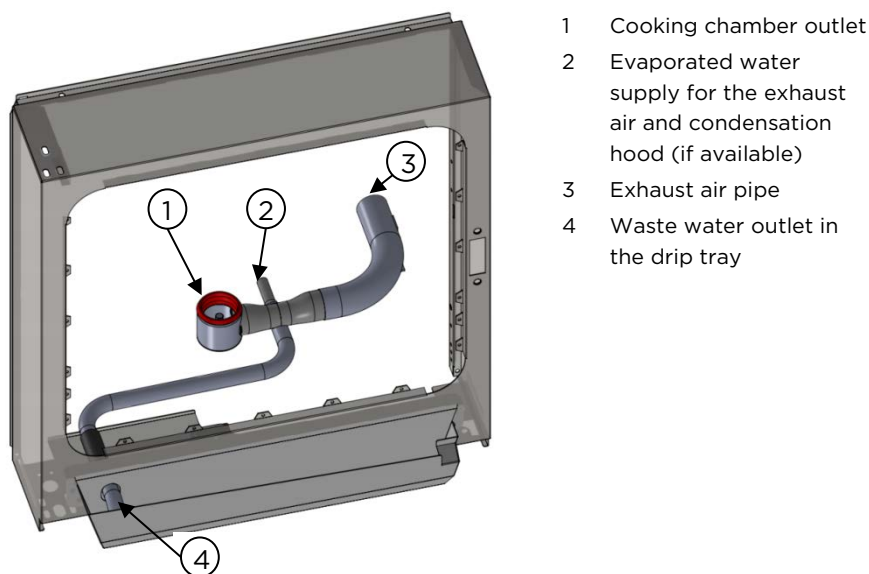


Fig. 10: Pipe system

Empty drip tray

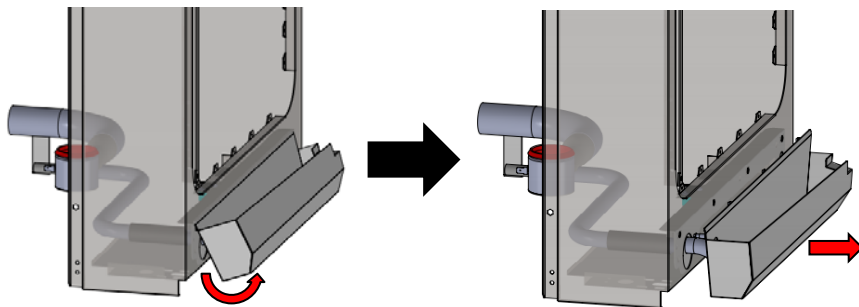


Fig. 11: Empty drip tray

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.

4.4 General notes on operation and function

4.4.1 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.
3. Initial screen for initial operation, standard operation is displayed.
The device is ready for operation.

4.4.2 Appliance in sleep mode and switch off / power failure

Appliance in sleep mode

1. Press the On/Off key.
The screen display goes out.
The Cooking / baking programme is exited.
2. Press the On/Off key again.
The Start Display screen appears

Switch off the appliance in case of long shutdowns

1. Disconnect the appliance from the mains power supply.
2. Close the operating company's water connection.
3. Open the cooking chamber door and bring it into the locked position

NOTICE!

Power outage!

Local or regional power failure.

- Characteristics of the device in case of power failure
 - The screen display goes out.
 - The fan wheel stops.
 - The heater stops.
- ▶ Close the operating company's water connection.
- ▶ Open the cooking chamber door.



INFORMATION:

- Power outage while the cooking/baking programme is running:
 - ▶ In case of a short interruption the programme is continued.
 - ▶ During longer interruptions, the screen for unexpected shutdown appears. Further instructions (continue or exit cooking programme) are displayed.
- Power failure during the running autoclean® PRO programme:
 - ▶ Only safety rinsing can be started; no other function is available.



Fig. 12: Screen after unexpected shutdown (e.g. power failure) after restarting the appliance

4.4.3 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 the appliance to prevent it from slipping or toppling over.

Door opener with single step door lock



Fig. 13: Door opener with single step door lock

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

Door opener with two-stage door lock (option)

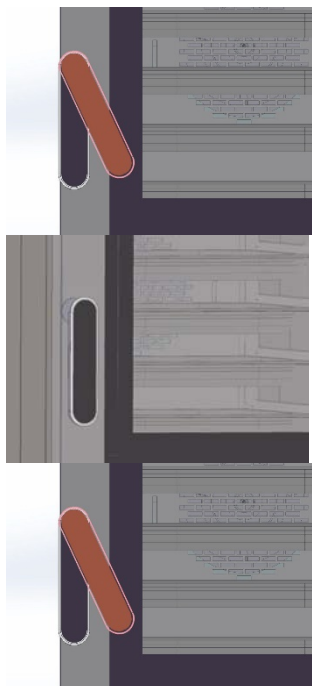


Fig. 14: Door opener with two-stage door lock

- ▶ 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.

Electric door latch (optional)



INFORMATION:
Depending on the parameter settings, the door opens automatically after the respective cooking/baking programme has run down. 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.

4.4.4 Loading and emptying the device

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!

Danger of burns from hot plates and containers!

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

4.4.5 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 cleaning the cooking chamber with the hose spray nozzle, it is essential for the cooking chamber to cool down to below 80°C.

NOTICE!

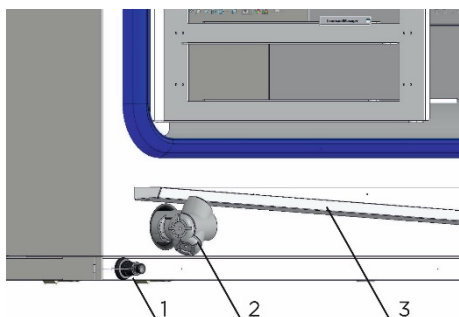
- ▶ The hose spray nozzle may only be used to clean the cooking chamber, not for cooling.
- ▶ Pull out the hose with spray head by the hose.
- ▶ Hold the spray head firmly when using it.
- ▶ To wind on the hose with spray head, allow it to slowly slide back into the mount.

4.4.6 External temperature sensor use (optional)



Fig. 15: External core temperature probe with connection

- ▶ Insert the sensor plug into the appliance'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. 16: Connection socket for external core temperature 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.

4.4.7 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, 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)
- Sounds

Data transfer from USB stick to appliance

The following data can be transmitted to the appliance:

- Cooking programmes
- Sounds

5 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.

5.1 Start screen

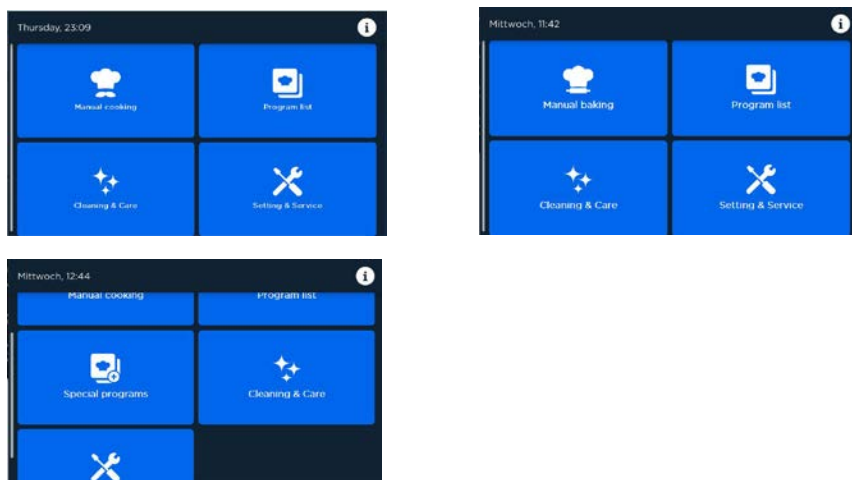


Fig. 17: Start screens, horizontal depending on the module water

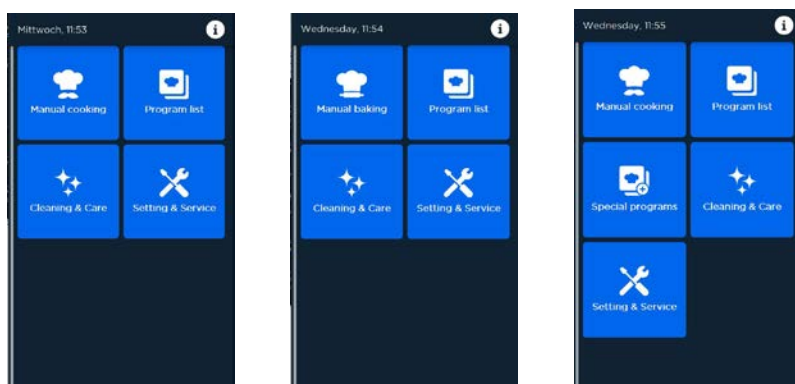


Fig. 18: Start screens, vertically dependent on water module



INFORMATION:

The JOKER has the following entry options:

- Touch screen by touching the input and confirmation fields
- Rotary encoder with print function for input and confirmation



INFORMATION:

The arrangement/positioning of icons on the home screen can be easily changed by pressing and dragging the icons (as with smartphones).

Symbol	Designation/function
	<i>Manual cooking</i> field ▶ Switch to the Manuelles Kochen (Manual cooking) screen.
	<i>Manual baking</i> field (only for baking with humidification module) ▶ Switch to the Manual Baking screen.
	Field <i>Programme list</i> ▶ Switch to display the list of all programmes in numerical order.
	Field <i>Special programmes</i> (only for cooking with Live Steam System module) ▶ Switch to the Sonderprogramme (Special Programmes) screen.
	Field <i>Cleaning & Care</i> ▶ Switch to the Reinigung & Pflege (Cleaning & Care) home screen.
	Field <i>Settings & Service</i> ▶ Switch to the Einstellungen und Service (Settings and Service) home screen.
	Start Information (on all screens) ▶ For all screens, the appropriate section of the operating manual appears.
	Notes & Errors (on all screens only in case of errors/malfunctions) ▶ Switch to the specific error code by touching it.

Tab. 6: Elements of the JOKER ST start screen

NOTICE!

Touch screen!

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

Rotary encoder

Select the desired function field for continuation by turning and confirm the function through axial pressure.



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.

6 Manual Cooking/Manual Baking

6.1 Manual cooking in the hot-air unit

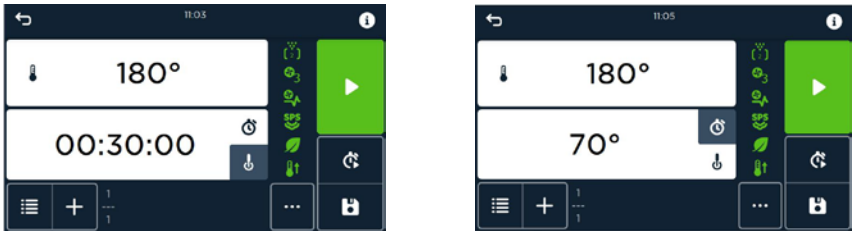


Fig. 19: Screens Manuelles Kochen mit Garzeit (Manual cooking with cooking time) (left) and Kerntemperaturkontrolle (Core temperature control) (right)

Symbol	Designation/function
 180°	Field <i>Cooking chamber temperature</i> ► Display and select the cooking chamber temperature (°C/°F)
70° 	Field <i>Kerntemperatur (Core temperature)</i> ► Display and select the core temperature (°C/°F) (with CT sensor).
00:30:00 	Field <i>Cooking time</i> ► Display and select the cooking time (h:min:sec)
00:30:00	Field <i>Step cooking time</i> with programme time (below)
	Field <i>Start programme</i> ► Starts the programme.
	Field <i>Stop programme</i> ► End programme.
	Field <i>Start</i> ► Sets the start time (h:min).
	Field <i>Save programme</i> ► Saving programme.
+	Field <i>Programmschritt hinzufügen (Add programme step)</i> ► Add (New) programme step.

Symbol	Designation/function
	Display field Programmschritt von Schritten (Programme step procedure) - Current programme step is displayed at the top. - Total number of steps is displayed below.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Call up the Zusatzfunktionen (Additional functions) screen
	Field <i>Fan speed</i> ▶ Activate the fan speed (select levels 1 to 5).
	Field <i>Fan speed pulsing</i> ▶ Activate fan pulsing at the selected fan speed.
	Field <i>Preheat function</i> ▶ Set and activate preheating (10%).
	Field <i>E/2 (energy saving)</i> ▶ Set to half energy consumption.
	Field <i>SPS*</i> ▶ Activate SPS* Mode (Steam protection system).
	Field <i>ADC with level</i> ▶ 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 <i>Schrittübersicht (Step overview)</i> ▶ Switch to step overview.
	Field <i>Back</i> ▶ Switch to the last screen display.

Tab. 7: 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	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%	editable (only in parameter settings)

Tab. 8: Setting ranges for hot air

6.1.1 Setting/changing temperature

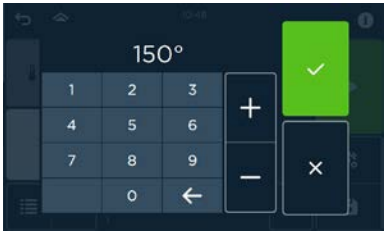


Fig. 20: Screen Einstellen/Ändern der Temperatur (Set/change temperature)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field in the Manuelles Kochen (Manual Cooking) screen for temperature. The temperature input screen appears.	Select the value field in the Manual Cooking screen by turning the rotary encoder and confirm with axial pressure.
2.	Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via +/-.	Reduce or increase the temperature in 5° steps by turning the rotary encoder to the left/right and terminate with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Back to the Manual Cooking screen.	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 9: Work procedures for Setting/changing temperature

NOTICE!

Temperature entry outside the setting range!

- If a value 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 (✓).

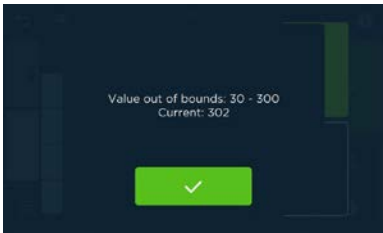


Fig. 21: Note "Temperature entry outside the setting range"

6.1.2 Setting/changing cooking time



Fig. 22: Screen Einstellen/Ändern der Garzeit (Set/change cooking time)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field for the time in the Manual Cooking screen.	Select the value field for the time in the Manual Cooking screen by turning the rotary encoder and confirm with axial pressure.
	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 +/-.	Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed When setting the seconds, the touch screen must be touched, if 59 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field (h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.

No.	Touchscreen	Rotary encoder
3.	Confirm your entry with (✓) or close with (✕).	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.
Back to the Manual Cooking screen.		

Tab. 10: Work procedures Set/change cooking time



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 (✓).

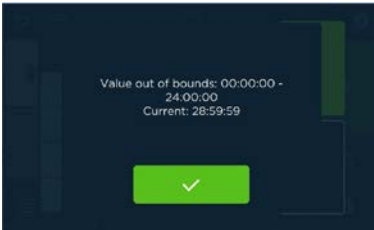


Fig. 23: Note "Time entry outside the setting range"

6.1.3 Setting/changing core temperature



Fig. 24: Screen Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)

Working steps

No.	Touchscreen	Rotary encoder
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 +/-.	Reduce or increase the temperature in 1° steps by turning the rotary encoder to the left/right and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Back to the Manual Cooking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 11: Work procedures for Setting/changing the core temperature

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 (✓).

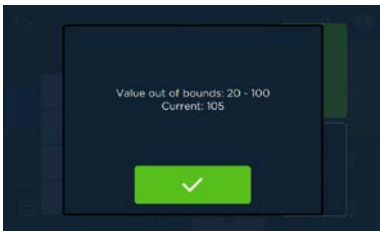


Fig. 25: Note "Core temperature entry outside the setting range"

6.1.4 Select additional functions

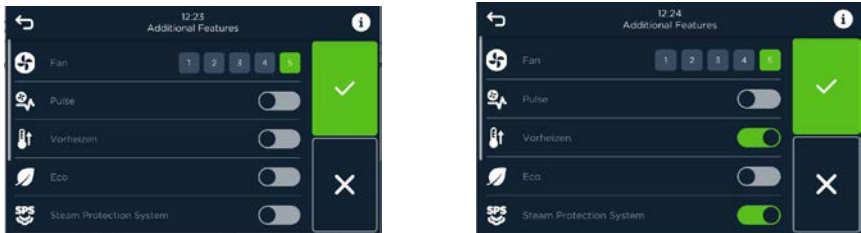


Fig. 26: Zusatzfunktionen nicht aktiv/aktiv (Additional functions screen not active/active) - not active (toggle left, display grey)/active (toggle right, display green)

Symbol	Designation/function	
	Field <i>Fan speed</i> ▶ Activate the fan speed (select levels 1 to 5).	
	Field <i>Fan speed pulsing</i> ▶ Activate fan pulsing at the selected fan speed.	
	Field <i>Preheat function</i> ▶ Activate preheating (10%).	
	Field <i>E/2</i> (energy saving) ▶ Set to half energy consumption.	
	Field <i>SPS*</i> ▶ Activate the Steam protection system.	
	Field <i>ADC with level</i> ▶ 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 <i>Switch (Toggle) OFF/ON</i> ▶ Switch additional function on/off.	
	Field <i>Bestätigen (Confirm)</i> ▶ Confirm your entry and close the screen.	
	Field <i>Schließen (Close)</i> ▶ Cancel your entry and close the screen.	

Symbol	Designation/function
	Field <i>Back</i>  Switch to the last screen display.

Tab. 12: Elements on the Additional Functions screen

Work procedures Selection of additional function

No.	Touchscreen	Rotary encoder
1.	Touch the <i>Zusatzfunktionen (Additional Functions) (***)</i> field on the Manuelles Kochen (Manual cooking) screen. The 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.	Select line Additional function by turning the rotary encoder and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✗).	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.
	Return to screen Anzeige Betriebsart Backen (Hot air operating mode display) screen.	

Tab. 13: Work procedures for Setting additional functions

Setting/changing the fan speed



Fig. 27: Screen Lüftergeschwindigkeit einstellen (Set Fan Speed)

Switching fan speed pulsing on/off



Fig. 28: Fan speed pulsing set

Set preheating



INFORMATION:

The preheating temperature is factory set to +10% of the cooking chamber temperature and can only be changed in *Settings & Service*.



Fig. 29: Preheat set screen

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



Fig. 30: Additional function E/2 set

Switch the SPS® - Steam Protection System on/off



Fig. 31: SPS® additional function set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 32: ADC additional function with level selection set.

6.1.5 Step overview - single- and multi-step programmes

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



Fig. 33: Step overview with one- / three-step programmes

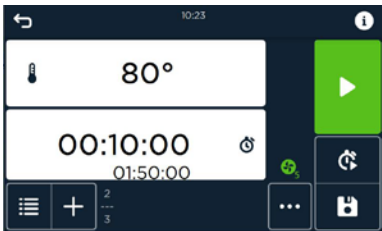


Fig. 34: Manual cooking screen with three-step programme (display of step 2)

Symbol	Designation/function
	Field <i>Start</i> ▶ Starts the programme.
	Field <i>Delete</i> ▶ Deleting a cooking step.
	Field <i>Duplicate</i> ▶ Duplicating a cooking step.
	Field <i>Add</i> ▶ Adding a cooking step.
	Field <i>Start</i> ▶ Call start time preselection.
	Field <i>Save/Save As</i> ▶ Save the cooking programme.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Call up additional functions.
	Sequence of the cooking step
Select operating mode for the cooking step	

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

Tab. 14: Elements on the Step overview screen

Work procedures Adding cooking step



INFORMATION:

- A maximum of 9 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 *Garschritt hinzufügen (Adding 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, additional functions, etc. and confirm.

Work procedures Changing cooking step

1. Select the cooking step to be changed in the 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 Step view screen.
2. Using field 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 in the Step overview screen.
- 2. Use the *Delete* () cooking step field to delete the step.
The selected cooking step is deleted.
The number of cooking steps is decreased by value 1.

6.1.6 Setting/changing start time

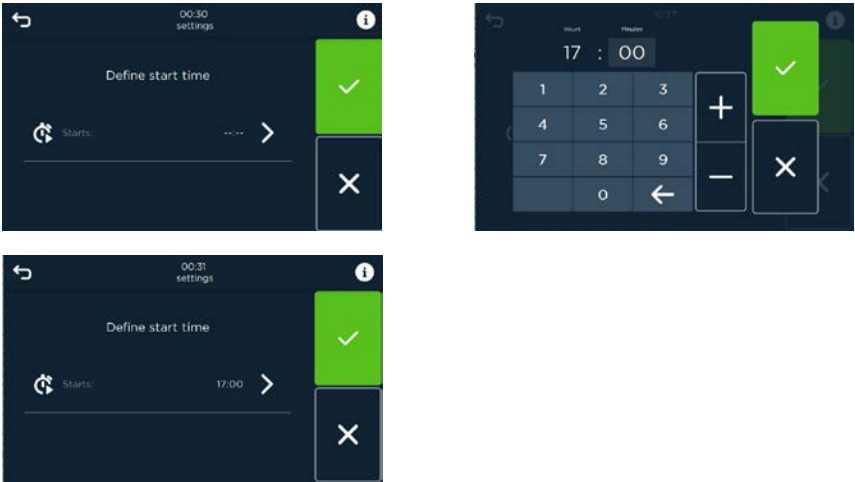


Fig. 35: Work procedures for the screens Setting start time

Symbol	Designation/function
	Field <i>Back</i> ▶ Switch to the last screen display.
	Field <i>Bestätigen (Confirm)</i> ▶ Confirm entry.
	Field <i>Schließen (Close)</i> ▶ Cancel your entry and close the screen view.
	Field <i>Start</i> ▶ Display the Start Time Selection screen.

Tab. 15: Elements on the Start preset time screen

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the <i>Start-/end time</i> () field on the Manual cooking screen. Start selection screen appears.	
2.	Enter/edit the Hours value field in the 00:23 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 (appears in light grey). Enter/edit the Minutes value field in the 00:00 h to 00:59 h minute value highlighted in light grey on the screen via the numeric keypad or the (+)/(-)keys.	The Hours value field is highlighted in light grey on the screen; turn left/right to increase/decrease the hour value and confirm with axial pressure. To change the minute entry, touch the value field on the touch screen (appears in light grey) and turn it to the left/right to increase/decrease the minute value in the range 0 to 59 min and confirm by pressing axially; if the value falls below 0 min, the hour value is decreased by 1, if it exceeds 59 min, the hour value is increased by 1.
3.	Confirm your entry with (✓) or close with (✕). Back to the Manual Cooking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 16: Work procedures Set/change start time



INFORMATION:

- After the programme start the start time is displayed.

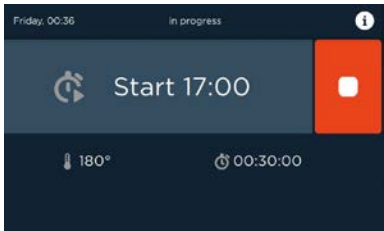


Fig. 36: Screen display Start-/Endzeit (Start/end time) after programme start

6.1.7 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 99 programmes can be stored as numbers with up to 9 cooking steps.



Fig. 37: Save programme under number screen (left). Stored programme without start preset time (right)

Work procedures Saving new programme

No.	Touchscreen	Rotary encoder
1.	Select the <i>Save</i> () field. - Programme number entry screen appears. - The next free programme number is displayed.	
2.	Accept the programme number or change it using the numeric keypad or +/- keys.	Accept programme number or change it by turning the rotary encoder.
3.	Confirm your entry with () OR close with (). Programme number appears in the top centre of the Manual Cooking screen.	

Tab. 17: Work procedures Saving new programme

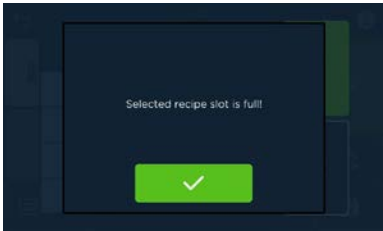


Fig. 38: Information "Selected programme memory number already assigned!"



INFORMATION:

- ▶ If the selected programme memory number has already been assigned when *saving under*, the message "Selected programme memory number already assigned!"
 - After confirmation, the screen for entering the programme number appears.
 - The next free programme number is displayed.

Work procedures Save existing programme

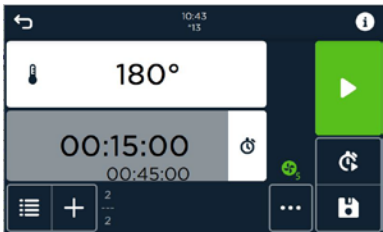




Fig. 39: Screens for work procedures Save programme/save programme as

No.	Touchscreen	Rotary encoder
1.	Call up existing programme number. The Manual Cooking screen with the previous programme number appears.	
2.	Select the <i>Save</i> field (). Programme Number Selection screen appears. Touch the <i>Save As</i> field if you want to save the programme with a new number. OR Touch the <i>Save</i> field to overwrite the existing programme number.	Select the field <i>Save as</i> with rotary encoder if the programme is to be saved with a new number. OR Select field <i>Save</i> to overwrite the existing programme number with encoder.
3.	Confirm the new assigned programme number with (✓) OR close with (✕). New programme number appears in the Manual Cooking screen, top centre	

Tab. 18: Work procedures Save existing programme

6.2 Manual baking with/without module humidification

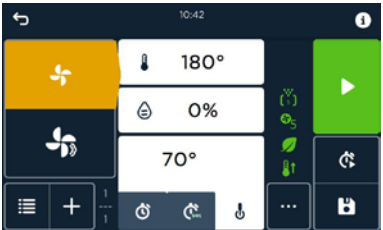
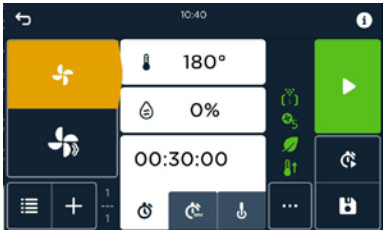


Fig. 40: Screens Manual baking without humidification via baking time (left), via core temperature control (right)

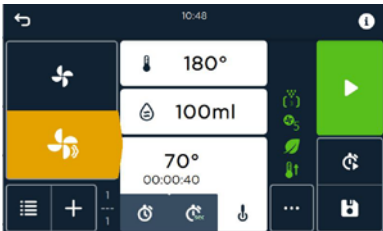
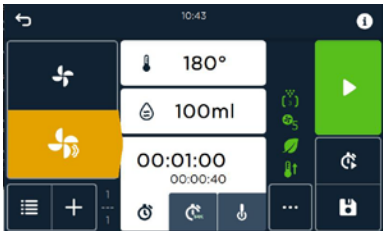


Fig. 41: Screens Manuelles Backen mit Beschwadung (Manual baking with humidification) via baking time (left), via core temperature control (right)

Symbol	Designation/function
	Field <i>Baking without humidification</i> ▶ Switch to baking without humidification.
	Field <i>Backing with humidification</i> ▶ Switch to backing with humidification.
 180°	Field <i>Baking chamber temperature</i> ▶ Display and select the baking chamber temperature (°C/°F).
	Field <i>Humidification</i> ▶ Display and select humidification (ml or time)
70° 	Field <i>Kerntemperatur (Core temperature)</i> ▶ Display and select the core temperature (°C/°F) (with CT sensor).
00:30:00 	Field <i>Baking time (without humidification)</i> ▶ Display and select the baking time (h:min:sec).
00:01:00 00:00:40	Field <i>Baking time with rest time(with humidification)</i> ▶ Display and select the baking time (h:min:sec).with rest time (min:sec).

Symbol	Designation/function
	Field <i>Start programme</i> ▶ Starts the programme.
	Field <i>Stop programme</i> ▶ End programme.
	Field <i>Rest period</i> ▶ Selecting a rest period
	Field <i>Start</i> ▶ Sets the start time (h:min).
	Field <i>Save programme</i> ▶ Saving programme.
	Field <i>Programmschritt hinzufügen (Add programme step)</i> ▶ Add (New) programme step.
	Programme step display field The current programme step is displayed.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Calling up additional functions
	Field <i>Fan speed</i> with speed stage ▶ Activate the fan at the selected speed (levels 1 to 5).
	Field <i>Fan pulsing</i> ▶ Activate fan pulsing.
	Field <i>Preheating</i> ▶ Set and activate preheating.
	Field <i>E/2 (energy saving)</i> ▶ Set to half energy consumption.
	Field <i>Active dehumidification</i> ▶ Select active dehumidification control (levels 1 to 5).
	Field <i>Schrittübersicht (Step overview)</i> ▶ Switch to step overview.
	Field <i>Back</i> ▶ Switch to the last screen display.

Tab. 19: 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)
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
Preheat	10%	editable (only in parameter settings)

Tab. 20: 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%	editable (only in parameter settings)

Tab. 21: Settings for baking without steam injection

6.2.1 Setting/changing temperature



Fig. 42: Screen Einstellen/Ändern der Temperatur (Set/change temperature)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field for the temperature in the Manual Baking screen. The temperature input screen appears.	Select the value field in the Manual baking screen by turning the rotary encoder and confirm with axial pressure.
2.	Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via fields +/-.	Increase/decrease temperature in 5° steps by turning the rotary encoder and close with axial pressure.
3.	Confirm your entry with (✓) or close with (X). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 22: Work procedures for Setting/changing temperature

NOTICE!

Temperature entry outside the setting range!

- ▶ If a value 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 (✓).

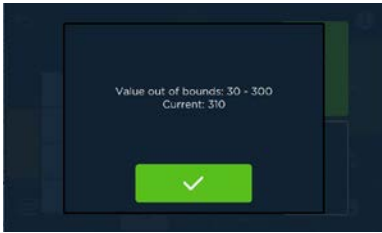


Fig. 43: Note “Temperature entry outside the setting range”

6.2.2 Setting/changing baking time



Fig. 44: Set/change baking time screen

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field for the time in the Manual Baking screen.	Select the value field in the Manual baking screen for the baking time by turning the rotary encoder and confirm with axial pressure.
The input screen for the baking time appears.		

No.	Touchscreen	Rotary encoder
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 value field for entering minutes is active (light grey). Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed When setting the seconds, the touch screen must be touched, if 50 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field (h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 23: Work procedures Set/change baking time



INFORMATION:

When time is entered as 00h:00min:00sec in mode 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 (✓).

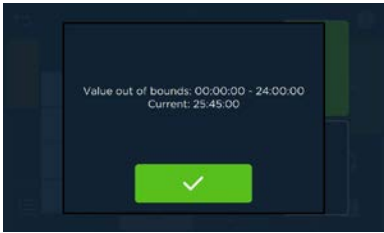


Fig. 45: Note “Baking time entry outside the setting range”

6.2.3 Setting/changing the rest time (baking with humidification)



Fig. 46: Set/Change the rest time screen

Working steps

No.	Touchscreen	Rotary encoder
1.	Select the <i>Rest time</i> () 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.	Select the value field by turning the rotary encoder and confirm with axial pressure.
3.	The value field for entering seconds is active (light grey). 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 h, 5 min or 10 sec via +/-.	The value field for entering seconds is active (light grey). Turning to the left/right increases or decreases the seconds in steps of 10; if 50 seconds are exceeded, the value of the next full minute is changed. Otherwise, to set the hour/minute, touch the respective value field on the touch screen (light grey) and confirm with axial pressure.

No.	Touchscreen	Rotary encoder
4.	Confirm your entry with (✓) or close with (✕). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 24: Work procedures Setting/changing rest time

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 (✓).

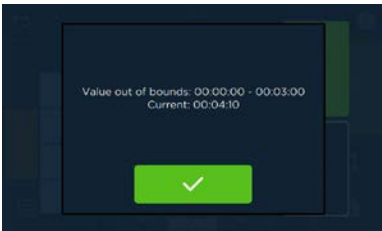


Fig. 47: Note "Rest time entry outside the setting range"

6.2.4 Setting/changing core temperature



Fig. 48: Screen Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the Kerntemperatur (Core temperature) field to switch to the Manuelles Backen (Manual baking) screen. The input screen for the core temperature appears.	

No.	Touchscreen	Rotary encoder
2.	Enter/change the temperature value exactly in degrees using the numeric keypad or in one-degree steps via +/-.	Reduce or increase the temperature in 1° steps by turning the rotary encoder to the left/right and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field by turning the rotary encoder and confirm with axial pressure.

Tab. 25: Work procedures for Setting/changing the core temperature

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 (✓).

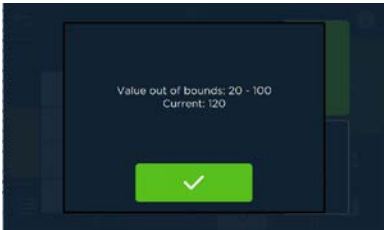


Fig. 49: Note "Core temperature entry outside the setting range"

6.2.5 Setting/changing the humidification quantity (only baking with humidification)



Fig. 50: Set/Change the humidification quantity screen for Manual Baking with humidification

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field for humidification in the Manuelles Backen mit Beschwadung (Manual Baking with humidification) screen. The input screen for the humidification quantity appears.	Select the value field for humidification in screen Manual baking with humidification by turning the rotary encoder and confirm with axial pressure.
2.	Enter/change the humidification quantity exactly in ml using the numeric keypad or in 10ml steps via the fields +/-.	Increase or decrease the humidification quantity in 10ml steps by turning the rotary encoder to the left/right and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Back to the Manuelles Backen mit Beschwadung (Manual baking with humidification) screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 26: Work procedures Set/change humidification quantity

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 (✓).

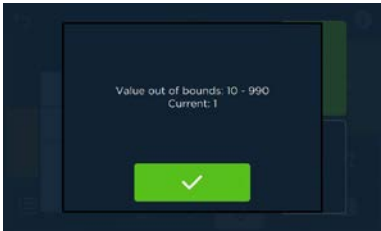


Fig. 51: Note "The humidification quantity entered is outside the setting range"

6.2.6 Select additional functions



Fig. 52: Zusatzfunktionen nicht aktiv/aktiv (Additional functions screen not active/active) - not active (toggle left, display grey)/active (toggle right, display green)

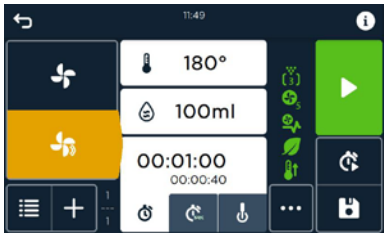


Fig. 53: Manual baking with humidification (all additional functions activated)

Symbol	Designation/function	
	Field <i>Fan speed</i>	
	▶ Activate the fan speed (select levels 1 to 5).	
	Field <i>Fan speed pulsing</i>	
	▶ Activate fan pulsing at the selected fan speed.	
	Field <i>Preheat function</i>	
	▶ Activate preheating (10%).	
	Field <i>E/2 (energy saving)</i>	
	▶ Set to half energy consumption.	
	Field <i>ADC with level</i>	
	▶ 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 <i>Toggle OFF/ON</i>	
	▶ Switch additional function on/off.	

Symbol	Designation/function
	
	Field <i>Bestätigen (Confirm)</i> ▶ Confirm your entry and close the screen.
	Field <i>Schließen (Close)</i> ▶ Cancel your entry and close the screen.
	Field <i>Back</i> ▶ Switch to the last screen display.

Tab. 27: Elements on the Additional Functions screen

Work procedures Selection of additional function

No.	Touchscreen	Rotary encoder
1.	Touch the <i>Zusatzfunktionen (Additional Functions)</i> (***) field on the Manuelles Backen (Manual baking) screen. The 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.	Select line Additional function by turning the rotary encoder and terminate with axial pressure.
3.	Confirm your entry with (✓) or close with (X). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 28: Work procedures for Setting additional functions

Setting/changing the fan speed



Fig. 54: Screen Lüftergeschwindigkeit einstellen (Set Fan Speed)

Switching fan speed pulsing on/off



Fig. 55: Fan speed pulsing set

Set preheating



INFORMATION:

The preheating temperature is factory set to +10% of the cooking chamber temperature and can only be changed in *Settings & Service*.



Fig. 56: Preheat set screen

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



Fig. 57: Additional function E/2 set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 58: ADC additional function with level selection set.

6.2.7 Step overview - single- and multi-step programmes

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



Fig. 59: Step overview with one- / three-step programmes

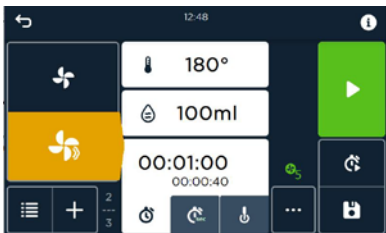
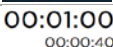


Fig. 60: Manual baking screen with three-step programme (e.g. step 2 display)

Symbol	Designation/function
	Field <i>Start</i> ▶ Starts the programme.
	Field <i>Delete</i> ▶ Deleting a baking step.
	Field <i>Duplicate</i> ▶ Duplicating a baking step.
	Field <i>Add</i> ▶ Adding a baking step.
	Field <i>Start</i> ▶ Call start time preselection.
	Field <i>Save/Save As</i> ▶ Save the cooking programme.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Call up additional functions.
	Work procedures for the baking step
	Operating mode of the baking step

Symbol	Designation/function
	Baking without steam injection
	Baking with steam injection
	Setting temperature of the baking step
	Humidification of the baking step
	Baking time of the baking step with rest time

Tab. 29: Elements on the Step overview screen

Work procedures Adding baking step



INFORMATION:

- A maximum of 9 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 Schrittsansicht (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 Schrittsansicht (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.

6.2.8 Setting/changing start time

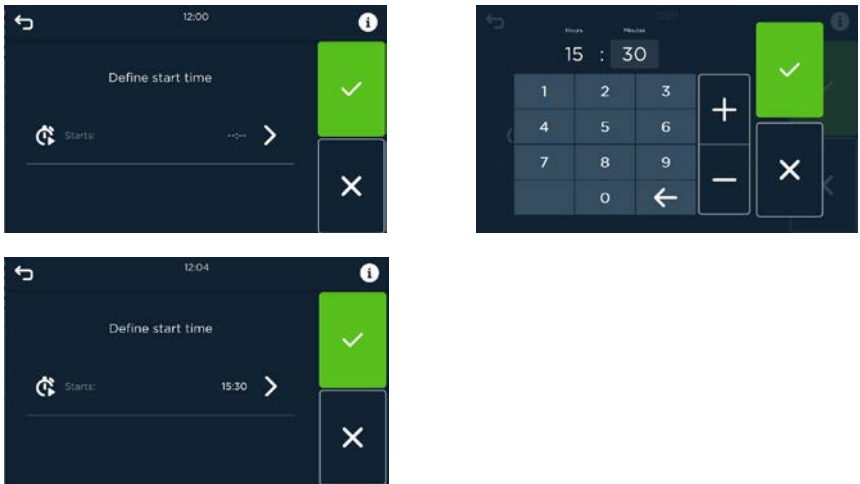


Fig. 61: Work procedures for the screens Setting start time

Symbol	Designation/function
	Field <i>Back</i> ▶ Switch to the last screen display.
	Field <i>Bestätigen (Confirm)</i> ▶ Confirm entry.
	Field <i>Schließen (Close)</i> ▶ Cancel your entry and close the screen view.
	Field <i>Start</i> ▶ Display the Start/End time selection screen.

Tab. 30: Elements of the Set Start Time screen

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the <i>Start-/Endzeit (Start/end time)</i> () field on the Manuelles Backen (Manual baking) screen. Start selection screen appears.	
2.	Touch () to select Start Time Entry. The Zeiteingabe (Time entry) screen appears.	Select the start time input () by turning the rotary encoder and finish with axial pressure.
3.	Enter/change time from 00:01h to 23:59h via the numeric keypad or the +/- keys.	Touch the respective size field (h or min) on the screen before entering (appears highlighted in light grey), enter/change the value by turning it and confirm with axial pressure.
4.	Confirm your entry with () or close with (). Go back to the Manual Baking screen.	Select the <i>Confirm</i> field () by turning the rotary encoder and confirm with axial pressure.

Tab. 31: Work procedures Set/change start time



INFORMATION:

- After the programme start the start time is displayed.

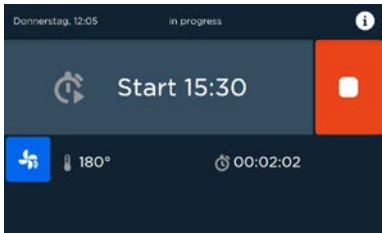


Fig. 62: Screen display Start-/Endzeit (Start/end time) after programme start

6.2.9 Saving programmes



INFORMATION:

Requirements:

- The Gareinstellungen für Manuelles Kochen (Manual cooking settings) screen is displayed.
- The settings for one or several cooking/baking steps are defined.
- A maximum of 99 programmes can be stored as numbers with up to 9 cooking steps.

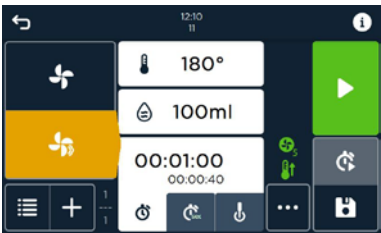


Fig. 63: Save programme under number screen (left). Stored programme with start preset time (right)

Work procedures Saving new programme

No.	Touchscreen	Rotary encoder
1.	Select the <i>Save</i> field (). Programme number entry screen appears. The next free programme number is displayed.	
2.	Accept the programme number or change it using the numeric keypad or +/- keys.	Accept programme number or change it by turning the rotary encoder.
3.	Confirm your entry with () OR close with (). Programme number appears in the top centre of the Manual Baking screen.	

Tab. 32: Work procedures Saving new programme

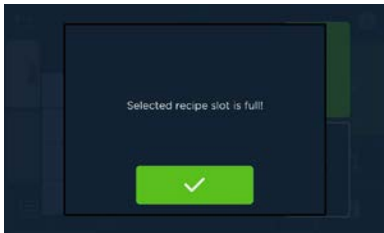


Fig. 64: Information “Selected programme memory number already assigned!



INFORMATION:

- ▶ If the selected programme memory number has already been assigned, the message “Selected programme memory number already assigned! After confirmation, the screen for entering the programme number appears.
The next free programme number is displayed.

Work procedures Save existing programme

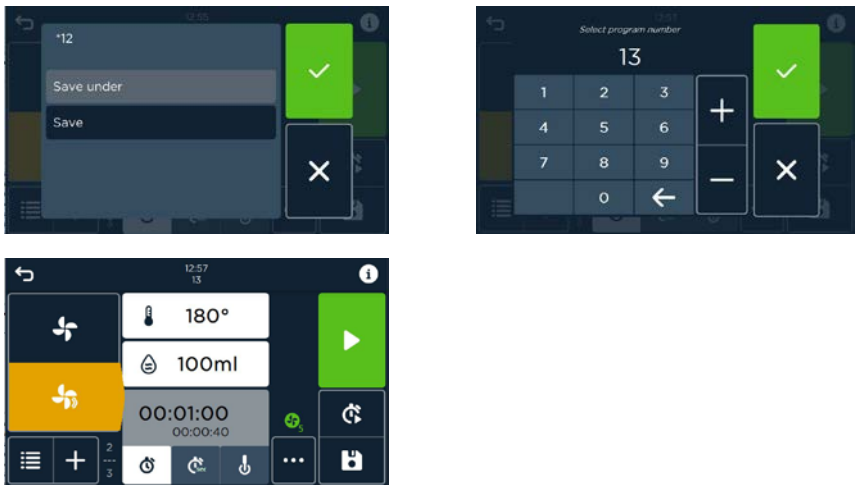


Fig. 65: Screens for work procedures Save programme/save programme as

No.	Touchscreen	Rotary encoder
1.	Call up existing programme number. The Manual baking screen with the previous programme number appears.	
2.	Select the <i>Save</i> field (). Programme Number Selection screen appears.	

No.	Touchscreen	Rotary encoder
	Touch the <i>Save As</i> field if you want to save the programme with a new number. OR Touch the <i>Save</i> field to overwrite the existing programme number.	Select the field <i>Save as</i> with rotary encoder if the programme is to be saved with a new number. OR Select field <i>Save</i> to overwrite the existing programme number with encoder.
3.	Confirm the newly assigned programme number with (✓) OR close with (✕). New programme number appears in the screen Manual baking top, centre	

Tab. 33: Work procedures Save existing programme

6.3 Manual cooking screen with fresh steam system module

Selecting the operating mode



INFORMATION:

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

- Convection
- Combi-cooking
- Steam



INFORMATION:

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

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

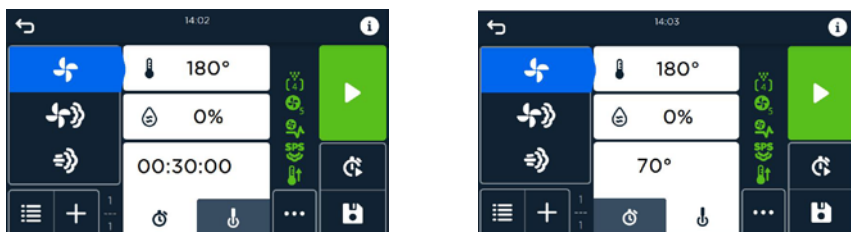


Fig. 66: Screen Manuelles Kochen mit Heißluft (Manual cooking with hot air) (with cooking time controller left and core temperature right)

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)
Preheat	10%	editable (only in parameter settings)

Tab. 34: Default values and setting ranges for hot air

6.3.2 Manual combi-cooking

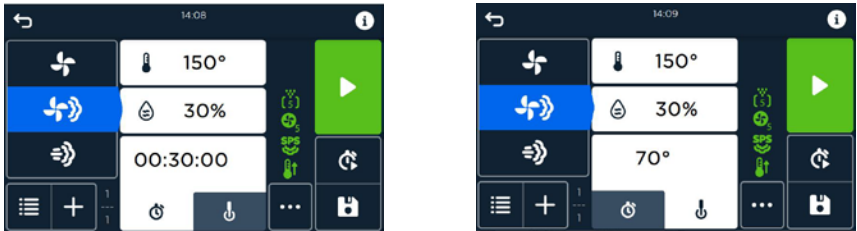


Fig. 67: Screen Manuelles Kochen mit Kombidampf (Manual combi-cooking) (with cooking time controller left and core temperature right)

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

Function	Default value	Setting range
		activated (levels 1 to 5, if set)
Preheat	10%	editable (only in parameter settings)

Tab. 35: Default values and setting ranges for combination steam

6.3.3 Manual cooking with steam

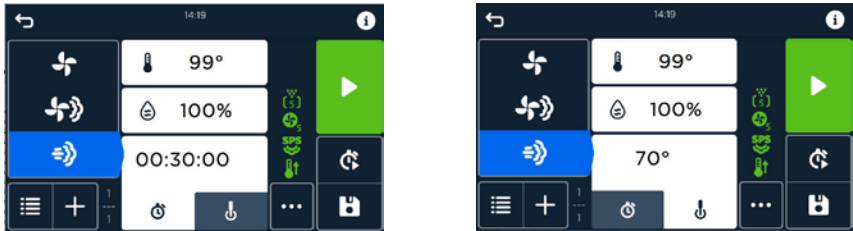


Fig. 68: Manuelles Kochen mit Dampf (Manual cooking with steam) screen (with cooking time controller left and core temperature right)

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%	Changeable (only in parameter settings)

Tab. 36: Default values and setting ranges for humidification

Symbol	Designation/function
	<i>Convection mode</i> ▶ Switches to convection mode.
	<i>Combi-cooking mode</i> ▶ Change to the Combi Steaming with Hot Air mode.
	<i>Steaming mode</i> ▶ Switches to steam mode.
180°	Field <i>Gar-/Backtemperatur (Cooking/baking temperature)</i> ▶ Change to the Core temperature (°C/°F) set.
30%	Field <i>Feuchte (Humidity)</i> ▶ Switch to the Humidity (%) set.
70° 	Field <i>Kerntemperatur (Core temperature)</i> ▶ Switch to the Core temperature (°C/°F) set.
00:30:00 	Field <i>Schrittgarzeit (Step cooking time)</i> ▶ Changing to the step cooking time (h:min:sec) set.
	Field <i>Schrittgarzeit (Step cooking time)</i> with programme time display (bottom)
	Field <i>Programmstart (Programme start)</i> ▶ Starts the programme.
	Field <i>Programme stop</i> ▶ End programme.
	Field <i>Start</i> ▶ Sets the start time (h:min).
	Field <i>Speichern (Save)</i> ▶ Saving programme.
	Field <i>Programmschritt hinzufügen (Add programme step)</i> ▶ Add a programme step.
	Programme step display field – Current programme step (top) of total programme steps (bottom) is displayed.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Calling and setting the Zusatzfunktionen (Additional functions) screen (the additional functions enabled are highlighted in green)

Symbol	Designation/function
	Field <i>Fan speed</i> with speed stage ▶ Activate the fan at the selected speed (levels 1 to 5).
	Field <i>Fan pulsing</i> ▶ Activate fan pulsing.
	Field <i>Preheating</i> ▶ Set and activate preheating (10%).
	Field <i>Eco mode (energy saving)</i> ▶ Set to half energy consumption.
	Field <i>PLC Mode</i> ▶ Activate SPS® mode (safe steam extraction).
	Field <i>Active Dehumidification Control (ADC)</i> ▶ Open flap for active dehumidification (stages 1 to 5)
	Field <i>Schrittübersicht (Step overview)</i> ▶ Switch to step overview.
	Field <i>Back</i> ▶ Switch to the last screen.

Tab. 37: Elements of the Manual Cooking screen with Live Steam System module

6.3.4 Select/change operating mode

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the blue field of the start display <i>Manual Cooking</i> .	Navigate between the blue fields of the start display by turning and confirm the <i>Manual Cooking</i> field with axial pressure.
Mode Selection screen appears.		
2.	Touch the desired operating mode field (e.g. <i>Kombidampf (Combi-cooking)</i>).	Turn to navigate between the Operating mode fields and confirm the desired field (e.g. <i>combi-cooking operating mode</i>) with axial pressure.
If active, the field 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. <i>cooking temperature</i>).	Navigate between the value fields by turning and confirm the desired field (e.g. <i>cooking temperature</i>) with axial pressure.
The input screen (e.g. temperature) will appear.		

Tab. 38: Work procedures Selecting/changing the operating mode



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.

6.3.5 Setting/changing temperature



Fig. 69: Screen Einstellen/Ändern der Temperatur (Set/change temperature)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field in the Operating Mode screen for the temperature.	Select the value field for the temperature in the Operating mode screen by turning the rotary encoder and confirm with axial pressure.
The temperature input screen appears.		
2.	Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via +/-.	Reduce or increase the temperature in 5° steps by turning the rotary encoder to the left/right and confirm with axial pressure
3.	Confirm your entry with (✓) or close with (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
Return to the Operating Mode screen		

Tab. 39: Work procedures for Setting/changing temperature

NOTICE!

Temperature entry outside the setting range!

- ▶ If values are higher or lower than the setting range
 - (30°C/86°F to 300°C/572°F) in the hot air and combi-cooking operating modes
 - (30°C/86°F to 130°C/266°F) in steam modea message will appear and the value will be set to the minimum or maximum value after confirming the message with (✓).

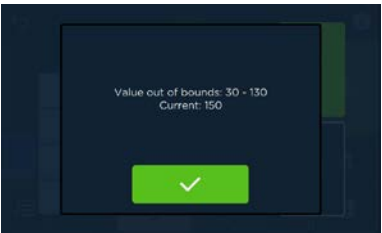
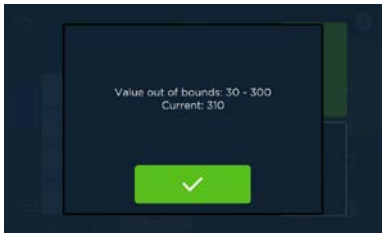


Fig. 70: Note “Temperature entry outside the setting range” (hot air/combi-cooking left; steam right)

6.3.6 Setting/changing cooking time



Fig. 71: Screen Einstellen/Ändern der Garzeit (Set/change cooking time)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field in the Operating Mode screen for the time.	Select the value field for the time in the screen Operating mode by turning the rotary encoder and confirm with axial pressure.
The input screen for the cooking time appears.		

No.	Touchscreen	Rotary encoder
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 +/-.	Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed When setting the seconds, the touch screen must be touched, if 59 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field (h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Return to the Operating Mode screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 20: Work procedures Set/change cooking time

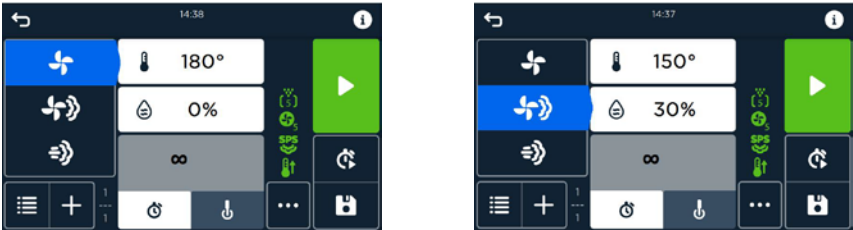


Fig. 72: Display Operating modes Hot air and Combi-cooking in continuous mode



Fig. 73: Display Steam operating mode in continuous mode



INFORMATION:

When time is entered as 00h:00min:00sec, continuous mode (∞) will be set for Manual cooking.

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 (✓).

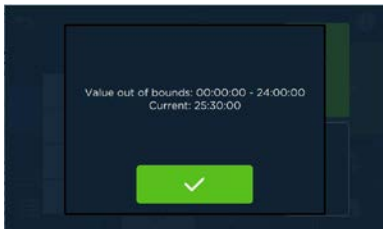


Fig. 74: "Time entry outside the setting range!"

6.3.7 Setting/changing core temperature



Fig. 75: Screen Einstellen/Ändern der Kerntemperatur (Set/Change core temperature)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the core temperature field to change in the operating mode 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 +/-.	Reduce or increase the temperature in 1° steps by turning the rotary encoder to the left/right and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (✕). Return to the Anzeige Betriebsart Backen (Baking operating mode display) screen.	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 41: Work procedures for Setting/changing the core temperature

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 (✓).

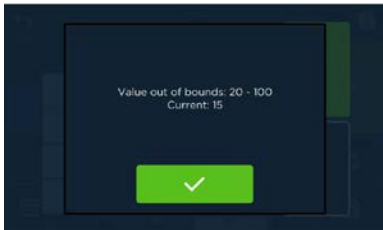


Fig. 76: Note "Core temperature entry outside the setting range"

6.3.8 Setting/changing the humidification quantity (only for combi-cooking)



Fig. 77: Screen Set/change humidification in Combi-cooking mode

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the value field on the screen Combi-cooking mode for humidification. The input screen for the humidification appears.	Select the value field for humidification on the screen Combi-steam operating mode by turning the rotary encoder and confirm with axial pressure.
2.	Increase/decrease the humidity value with the utmost accuracy using the numeric keypad or in 5% steps using fields +/-.	Reduce/increase humidity in 5% steps, from 30% in 10% steps by turning the rotary encoder left/right and confirm with axial pressure.
3.	Confirm your entry with (✓) or close with (X). Return to the Combi-cooking mode screen.	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.

Tab. 42: Work procedures Set/change humidity

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. 78: Note “Humidity value outside the setting range”

6.3.9 Select additional functions



Fig. 79: 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 <i>Fan speed</i> ▶ Activate the fan speed (select levels 1 to 5).	
	Field <i>Fan speed pulsing</i> ▶ Activate fan pulsing at the selected fan speed.	
	Field <i>Preheat function</i> ▶ Activate preheating (10%).	
	Field <i>E/2</i> (energy saving) ▶ Set to half energy consumption.	
	Field <i>SPS®</i> ▶ Activate the Steam protection system.	
	Field <i>ADC with level</i> ▶ 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

Symbol	Designation/function	
	-	Level 5 Flap completely open
	Field <i>Toggle OFF/ON</i>	
	▶ Switch additional function on/off.	
	Field <i>Bestätigen (Confirm)</i>	
	▶ Confirm your entry and close the screen.	
	Field <i>Schließen (Close)</i>	
	▶ Cancel your entry and close the screen.	
	Field <i>Back</i>	
	▶ Switch to the last screen display.	

Tab. 43: Elements on the Additional Functions screen

Work procedures Selection of additional function

No.	Touchscreen	Rotary encoder
1.	Touch the Additional Functions (***) field on the Operating Mode screen. The Zusatzfunktionen (Additional functions) screen appears.	
2.	Touching the ON/OFF toggle or step activates/changes the additional function.	Select line Additional function by turning the rotary encoder and confirm with axial pressure. • 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 (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
Return to the Operating Mode screen.		

Tab. 44: Work procedures for Setting additional functions

Setting/changing the fan speed



Fig. 80: Screen Lüftergeschwindigkeit einstellen (Set Fan Speed)

Switching fan speed pulsing on/off



Fig. 81: Fan speed pulsing set

Switch preheating on/off



Fig. 82: Set Preheat Screen

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



Fig. 83: Additional function E/2 set

Switch the SPS® - Steam Protection System on/off



Fig. 84: SPS® additional function set

Setting/changing the ADC (Active Dehumidification Control)



Fig. 85: Setting the ADC screen and flap opening level

6.3.10 Step overview - single- and multi-step programmes

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



Fig. 86: Step overview with one- / three-step programmes

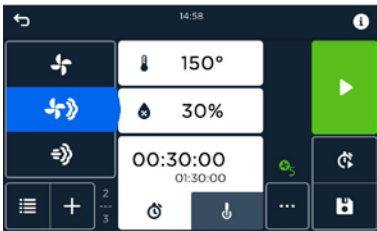
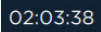


Fig. 87: Screen Betriebsart (Operating mode) with three-step programme (displaying step 2)

Symbol	Designation/function
	Field <i>Start</i> ▶ Starts the programme.
	Field <i>Delete</i> ▶ Deleting a cooking step.
	Field <i>Duplicate</i> ▶ Duplicating a cooking step.
	Field <i>Add</i> ▶ Adding a cooking step.
	Field <i>Start</i> ▶ Call up the start area code.
	Field <i>Save/Save As</i> ▶ Save the cooking programme.
	Field <i>Zusatzfunktionen (Additional functions)</i> ▶ Call up additional functions.
	Sequence of the cooking step Select operating mode for the cooking step

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

Tab. 45: Elements on the Step overview screen

Work procedures Adding cooking step



INFORMATION:

- A maximum of 9 cooking steps can be defined for a programme.
- Baking steps can be added in the Betriebsart (Backen) (Operating Mode, Baking) screen or in the Schritübersicht (Step Overview) screen.

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 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 Step view screen.
2. Using field 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 Delete cooking step () field to delete the step.
The selected cooking step is deleted.
The number of cooking steps is decreased by value 1.

6.3.11 Setting/changing start time

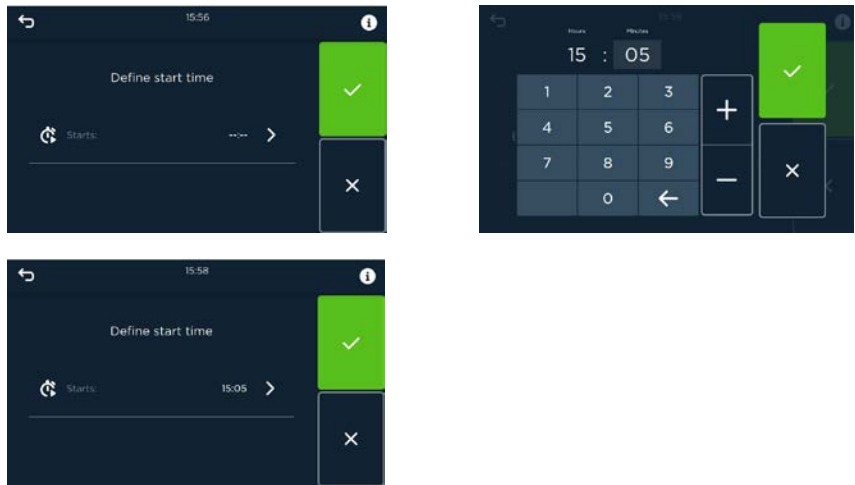


Fig. 88: Work procedures for the screens Setting start time

Symbol	Designation/function
	Field <i>Back</i> ▶ Switch to the last screen display.
	Field <i>Bestätigen (Confirm)</i> ▶ Confirm entry.
	Field <i>Schließen (Close)</i> ▶ Cancel your entry and close the screen view.
	Field <i>Start</i> ▶ Display the Start Time Preset screen.

Tab. 46: Elements on the Start preset time screen

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the <i>Start Time</i> () field on the Operating Mode screen. The Start-/Endzeitauswahl (Start/end time selection) screen appears.	
2.	Select the time setting by touching the <i>Start:</i> () line. The Zeiteingabe (Time entry) screen appears.	Select line Start: () by turning the rotary encoder and terminate with axial pressure.
3.	Enter/edit the Hours value field in the 00:23 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 (appears in light grey). Enter/edit the Minutes value field in the 00:00 h to 00:59 h minute value highlighted in light grey on the screen via the numeric keypad or the (+)/(-)keys.	The Hours value field is highlighted in light grey on the screen; turn left/right to increase/decrease the hour value and confirm with axial pressure. To change the minute entry, touch the value field on the touch screen (appears in light grey) and turn it to the left/right to increase/decrease the minute value in the range 0 to 59 min and confirm by pressing axially; if the value falls below 0 min, the hour value is decreased by 1, if it exceeds 59 min, the hour value is increased by 1.
4.	Confirm your entry with () or close with (). Return to the Manuelles Kochen (Manual Cooking) screen.	Select the <i>Confirm</i> field () by turning the rotary encoder and confirm with axial pressure.

Tab. 47: Work procedures Set/change preset time



INFORMATION:

After the programme start the start time is displayed

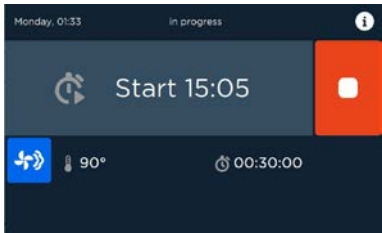


Fig. 89: Screen display Start-/Endzeit (Start/end time) after programme start

6.3.12 Saving programmes



INFORMATION:

Requirements:

- The Manual Cooking screen is displayed.
- The settings for one or several cooking steps are defined.
- A maximum of 99 programmes can be stored as numbers with up to 9 cooking steps.

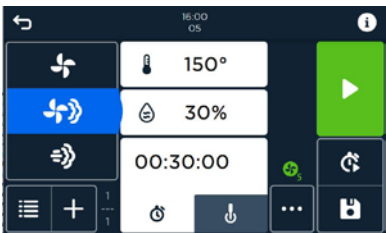


Fig. 90: Save programme under number screen (left). Stored programme without start preset time (right)

Working steps

No.	Touchscreen	Rotary encoder
1.	Select the <i>Save</i> field ().	
	Programme number entry screen appears. The next free programme number is displayed.	
2.	Accept the programme number or change it using the numeric keypad or +/- keys.	Accept programme number or change it by turning the rotary encoder.
3.	Confirm your entry with () OR close with ().	
	Programme number appears in the top centre of the Manual Cooking screen.	

Tab. 48: Work procedures Saving programme

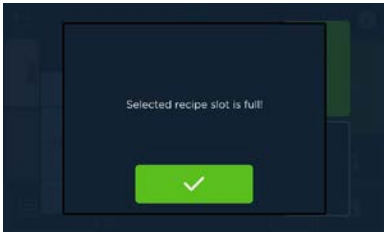


Fig. 91: Information “Selected programme memory number already occupied!”



INFORMATION:

- ▶ If the selected programme memory number has already been assigned when *saving under*, the message “Selected programme memory number already assigned!”
After confirmation, the screen for entering the programme number appears.
The next free programme number is displayed.

Work procedures Saving existing programme

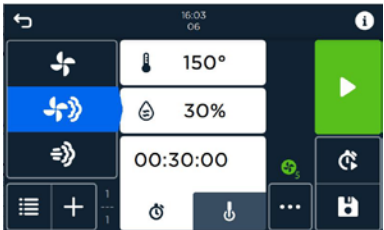


Fig. 92: Screens for work procedures Save programme/save programme as

No.	Touchscreen	Rotary encoder
1.	Call up existing programme number. The Manual Cooking screen with the previous programme number appears.	
2.	Select the <i>Save</i> field (). The Programme Number Selection screen appears.	
	Touch the <i>Save As</i> field if you want to save the programme with a new number. OR Touch the <i>Save</i> field to overwrite the existing programme number.	Select the field <i>Save as</i> with rotary encoder if the programme is to be saved with a new number. OR Select field <i>Save</i> to overwrite the existing programme number with encoder.
3.	Confirm the newly assigned programme number with () OR close with (). New programme number appears in the top centre of the Manual Cooking screen.	

Tab. 49: Work procedures Save existing programme

7 Ongoing Operation - Cooking/Baking

7.1 Manual cooking in the hot-air unit

7.1.1 Starting manual cooking



Fig. 93: Starting manual settings in the Manual Cooking screen (left) or Step Overview screen (right)

Touchscreen

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

Rotary encoder

- ▶ Navigate to the *Start* field (▶) in the Manual Cooking or Step Overview screen by turning it and start the programme by pressing it axially.

7.1.2 Ongoing operation screen

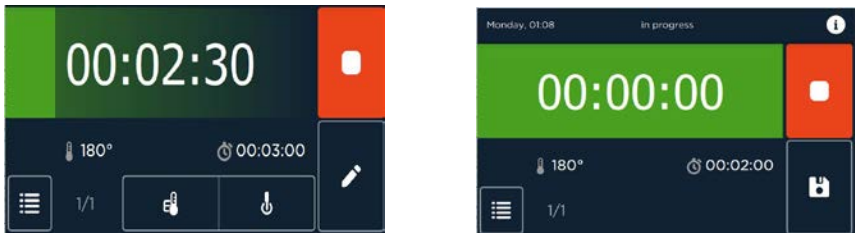


Fig. 94: Screen "Programme running" (left) and "Programme end" (right)

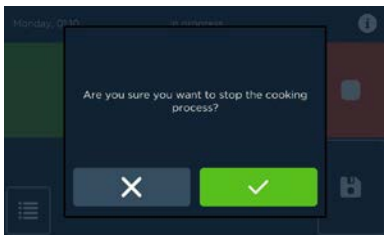


Fig. 95: Screen “Stop current programme”



INFORMATION:

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

Symbol	Designation/function
00:02:28	Display remaining programme time
	Field <i>Stop</i> ▶ The programme is interrupted.
	Display field cooking (step) temperature
	Display field total cooking programme time
	Field <i>Schrittübersicht (Step overview)</i> ▶ Switch to step overview.
	Field Display of the current cooking step out of total number of cooking steps
	Field Display of actual temperature
	Display of the actual core temperature
	Field <i>Change/edit</i> ▶ Change/edit cooking steps.
	Field <i>Start Preheat</i> ▶ Start preheating.
	Field <i>Stop Preheat</i> ▶ Stop preheating.

Tab. 50: Elements of the cooking programme’s Ongoing operation screen

7.1.3 Preheat

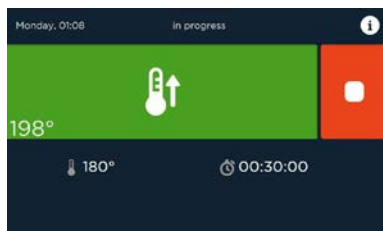
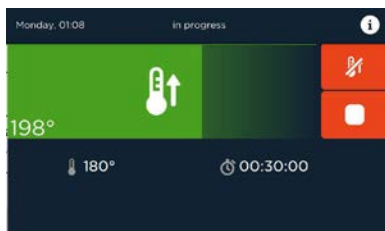


Fig. 96: Screen Preheating running (left) and End preheating (right)

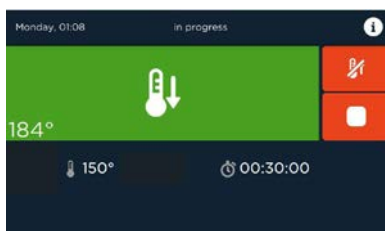


Fig. 97: Cooling to preheat temperature screen



Fig. 98: 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.

7.1.4 Change settings for manual cooking during operation

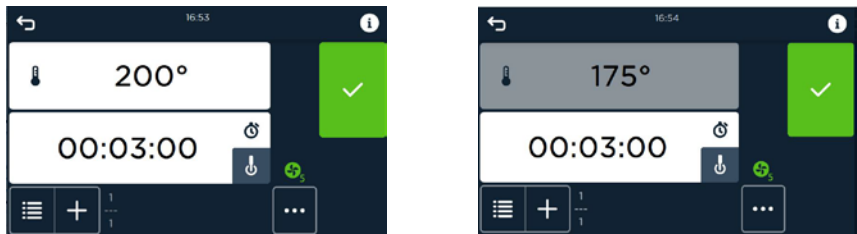


Fig. 99: Changing settings during operation (e.g. time)



INFORMATION:
During operation, cooking settings can be changed for the cooking step currently running or cooking steps that have not yet been started.

Working steps

No.	Touchscreen	Rotary encoder
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.	Select the value field to be changed by turning and confirm with axial pressure.
	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 +/-.	Reduce or increase temperature/core temperature in 5°/1° steps by turning the rotary encoder to the left/right and confirm with axial pressure.
	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 +/-.	Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed When setting the seconds, the touch screen must be touched, if 59 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field

No.	Touchscreen	Rotary encoder
		(h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.
4.	Confirm your entry with (✓) or close with (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
Return to the Manuelles Kochen (Manual Cooking) screen.		
5.	Confirm your entry with (✓).	Scroll to the field (✓) by turning and confirm with axial pressure.
The current programme is continued with the changed values.		

Tab. 51: Work procedures Change temperature/time in the running programme



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

7.1.5 Display of the current actual values for temperature and core temperature

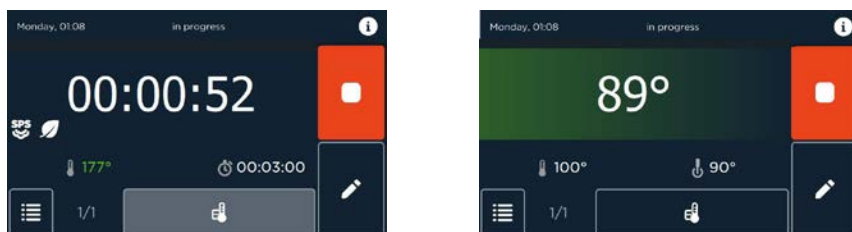


Fig. 100: Display screen Actual values for temperature and core temperature

- ▶ Touch the Ist-Temperatur (actual temperature) () field.
The actual temperature appears for a short time.
- ▶ Actual core temperature appears if core temperature has been set.

7.1.6 Continuous mode

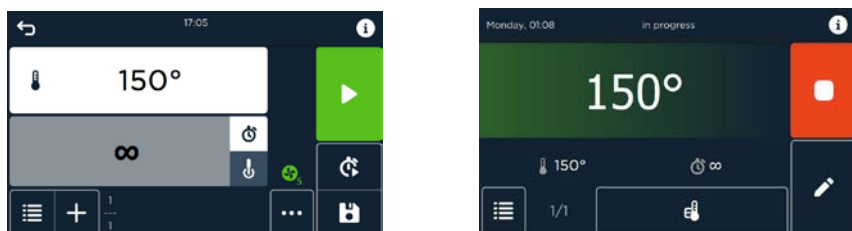


Fig. 101: Screen Start (left) and Laufender Betrieb des Garprogramms (Ongoing operation of the cooking programme) (right) in continuous mode



INFORMATION:

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

7.1.7 Ending manual cooking

Earlier end of the cooking programme/continuous mode



Fig. 102: Screens Stop the running programme and Prompt to exit



INFORMATION:

- ▶ Cooking step/programme has been started and is not yet finished.
 - Remaining time is displayed.
 - The progress bar is not yet at 100%.

Working steps

No.	Touchscreen	Rotary encoder
1.	Stop/exit the Running programme/continuous mode by touching the <i>Stop</i> (■) field. The cooking programme is stopped. The <i>Stop Cooking confirmation</i> screen appears.	
2.	The programme will continue to run if the exit query is closed (X). The Manual Cooking screen will appear if the exit query is confirmed (✓).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure. The Manuelles Kochen (Manual cooking) screen appears.
3.	Open the door, allow any steam to escape.	
4.	Remove the cooked product as necessary.	

Tab. 52: Work procedures Exit current programme/continuous mode

On completion of the cooking programme

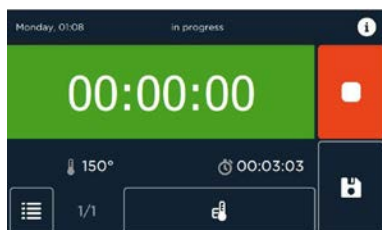


Fig. 103: End of the expired cooking programme without restarting



INFORMATION:

- The cooking programme ends when the cooking time of the last cooking step has expired (time display: 00:00:00).

7.2 Manual baking without / with humidification module

7.2.1 Sart manual baking



Fig. 104: Start Manuelles Backen ohne Beschwadung (Manual baking without humidification) (left) or mit Beschwadung (with humidification) (right)

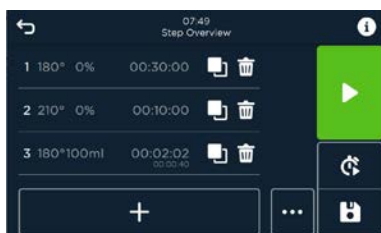


Fig. 105: Start Manual baking with several steps in the Step Overview screen

Touchscreen

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

Rotary encoder

- ▶ Navigate to the *Start* field (▶) in the screen Operating mode Baking without/with humidification or Step overview and start the programme by applying axial pressure.

7.2.2 Ongoing operation screen

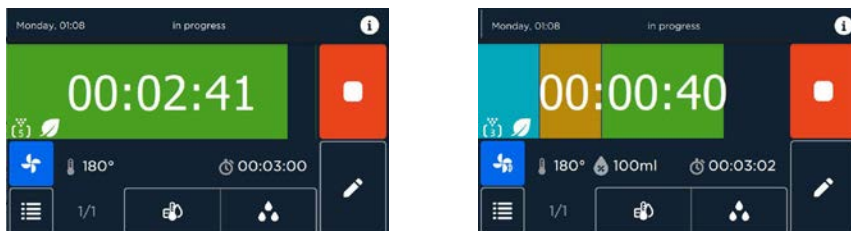


Fig. 106: Screen Programm im laufenden Betrieb (Programme running) (left: Manuelles Backen ohne Beschwadung (Manual baking without humidification))



Fig. 107: Screen Request to exit 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 remaining programme time with green progress bar in the background
	Field <i>Stop</i> ▶ The programme is interrupted.
	Display field " <i>Betriebsart Backen ohne Beschwadung</i> " (<i>Baking without humidification operating mode</i>)
	Display field " <i>Betriebsart Backen mit Beschwadung</i> " (<i>Baking with humidification operating mode</i>)
	Display field cooking (step) temperature
	Display field total cooking programme time
	Field <i>Schrittübersicht (Step overview)</i> ▶ Switch to step overview.
	Field Display of the current cooking step out of total number of cooking steps
	Field display of the actual values for temperature and humidity/humidification
	Field <i>Manuelle Beschwadung (Manual humidification)</i> ▶ Briefly humidify the cooking chamber manually by selection.
	Field <i>Change/edit</i> ▶ Change/edit cooking steps.
	Field <i>Start Preheat</i> ▶ Start preheating.
	Field <i>Stop Preheat</i> ▶ Stop preheating.

Tab. 53: Elements of the baking programme's Ongoing operation screen

7.2.3 Preheat

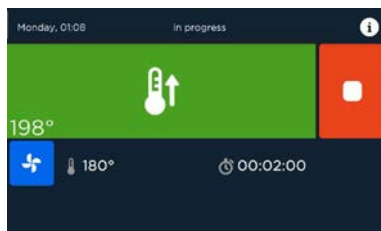
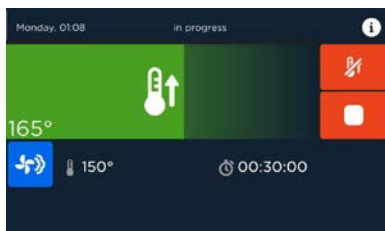


Fig. 108: Screen Preheating during operation (left: with humidification) and end of preheating (right: without humidification)

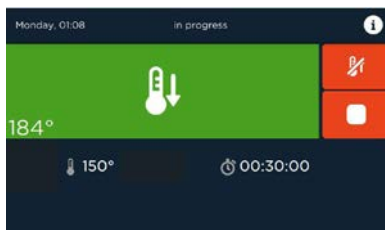


Fig. 109: Cooling to preheat temperature screen



Fig. 110: Screen Garraumtür geöffnet (Cooking 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.

7.2.4 Change settings for manual baking during operation

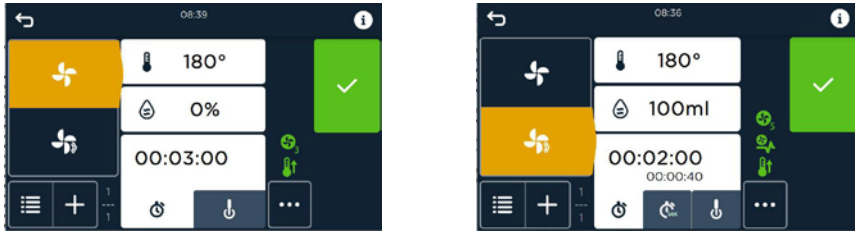


Fig. 111: Changing settings during operation



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

No.	Touchscreen	Rotary encoder
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 for the temperature and/or time to be changed.	Select the value field for temperature, humidification and/or time to be changed by turning and confirm with axial pressure.
	The screen for entering temperature and/or time values appears.	
3.	Enter/change the value for temperature/core temperature exactly to the degree using the numeric keypad or in 5°/1° steps via fields +/-.	Reduce/increase temperature/core temperature in 5°/1° steps by turning the rotary encoder to the left/right and confirm with axial pressure
	Enter/change the humidification quantity exactly in ml using the numeric keypad or in 10ml steps via the fields +/-.	Enter/change the humidification quantity in 10ml steps by turning the rotary encoder and finish with axial pressure.
	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).	Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed When setting the seconds, the

No.	Touchscreen	Rotary encoder
	Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 h, 5 min or 10 sec via +/-.	touch screen must be touched, if 59 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field (h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.
4.	Confirm your entry with (✓) or close with (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
Return to the Manuelles Backen (Manual baking) screen.		
5.	Confirm your entry with (✓).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
The current programme is continued with the changed values.		

Tab. 54: Work procedures Change temperature, humidification and time in the running programme



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

7.2.5 Display of the actual values for temperature and humidification

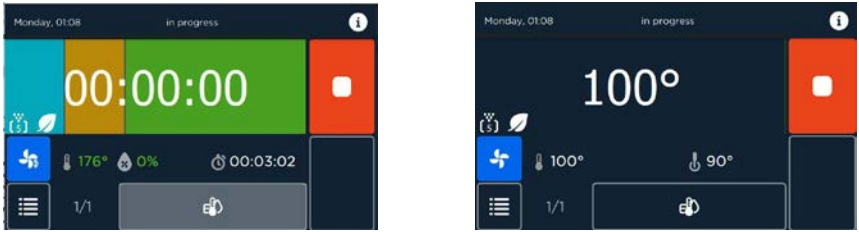


Fig. 112: Display screen Current actual values for temperature, humidification and core temperature

- ▶ Touch the *actual temperature/actual humidity field* ().
The current temperature/humidity appears for a short time.
- ▶ Current actual core temperature appears if core temperature has been set.

7.2.6 Continuous mode

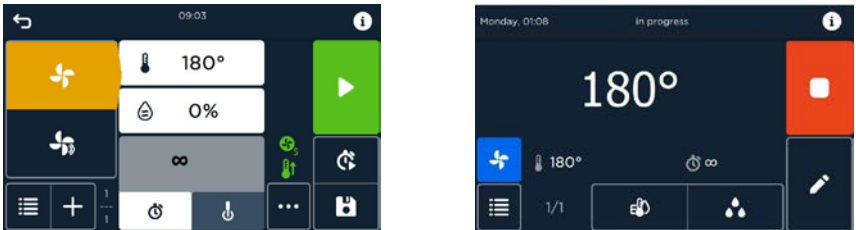


Fig. 113: Screen Programmstart (Programme start) (left) and ongoing operation of Backen ohne Beschwadung (Baking without humidification) in continuous mode (right)



INFORMATION:

- Continuous mode is only possible with baking without humidification.
- For continuous mode, time must be set to 00:00:00 (h:min:sec).
- *Continuous mode can be ended by touching the Stop* () field.

7.2.7 End manual baking

Earlier end of the baking programme/continuous mode

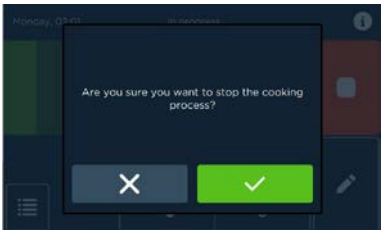
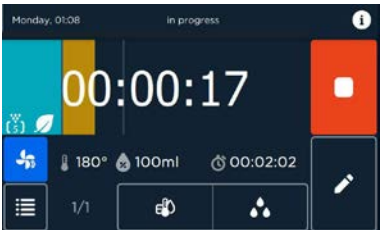


Fig. 114: Screens Stop running programme



INFORMATION:

- ▶ Baking step/programme was started and is not yet finished.
 - The remaining time is displayed.
 - The progress bar is not yet at 100%.

Working steps

No.	Touchscreen	Rotary encoder
1.	Stop/exit the Running programme/continuous mode by touching the Stop (■) field.	
	Baking programme is stopped. The <i>End Programme Request</i> screen appears.	
2.	Confirm your entry with (✓) or close with (X).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
	When you close (X), the programme continues to run. When confirmed (✓), the Manual Baking screen appears.	
3.	Open the door, allow any steam to escape.	
4.	Remove the baked product as necessary.	

Tab. 55: Work procedures Exit current programme/continuous mode

On completion of the baking programme

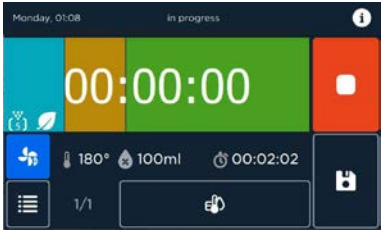


Fig. 115: End of the expired baking programme



INFORMATION:

- The baking programme ends when the baking time of the last baking step has expired.

7.3 Manual cooking screen with fresh steam system module

7.3.1 Starting manual cooking

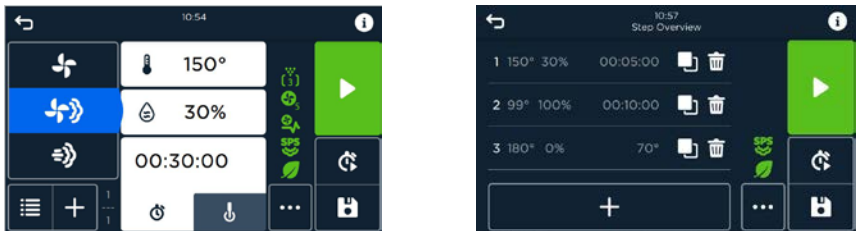


Fig. 116: Starting manual settings in the Manual Cooking screen (left) or Step Overview screen (right)

Touchscreen

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

Rotary encoder

- ▶ Navigate to the *Start* field (▶) in the Manual Cooking or Step Overview screen by turning it and start the programme by pressing it axially.

7.3.2 Ongoing operation screen

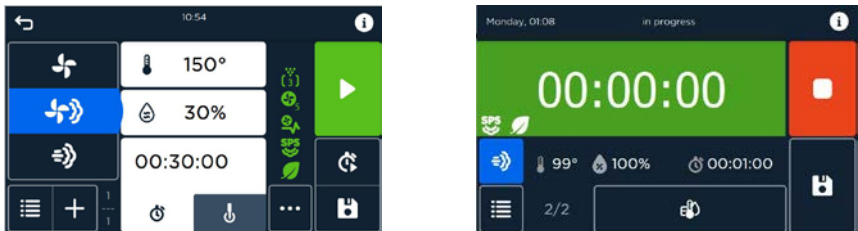


Fig. 117: Screen "Programme running" (left) and "Programme end" (right)

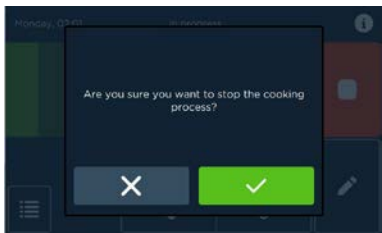


Fig. 118: Stop Expired Programme Screen



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
	Display remaining programme time with green progress bar in the background
	Field <i>Stop</i> ▶ The programme is interrupted.
	Display field " <i>Betriebsart Heißluft</i> " (<i>Hot air operating mode</i>)
	Display field " <i>Betriebsart Kombidampf</i> " (<i>Combi-cooking operating mode</i>)
	Display field " <i>Betriebsart Dampf</i> " (<i>Steam operating mode</i>)
	Display field Cooking temperature
	Display field total cooking programme time
	Field <i>Schrittübersicht</i> (<i>Step overview</i>) ▶ Switch to step overview.
	Field Display of the current cooking step out of total number of cooking steps
	Field Display of the actual values for temperature and humidification
	Display of the actual core temperature
	Field <i>Manuelle Beschwadung</i> (<i>Manual humidification</i>) ▶ Briefly humidify the cooking chamber manually by selection.
	Field <i>Change/edit</i> ▶ Change/edit cooking steps.
	Field <i>Start Preheat</i> ▶ Start preheating.
	Field <i>Stop Preheat</i> ▶ Stop preheating.

Tab. 56: Elements of the cooking programme's Ongoing operation screen

7.3.3 Preheat

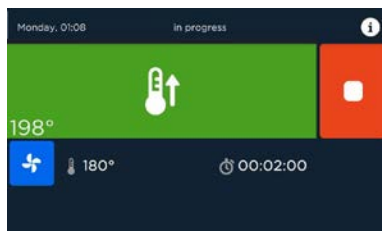
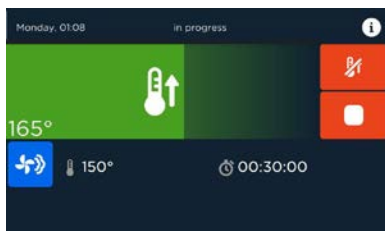


Fig. 119: Screen Preheating running (left) and End preheating (right)

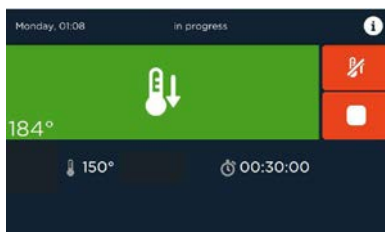


Fig. 120: Cooling to preheat temperature screen

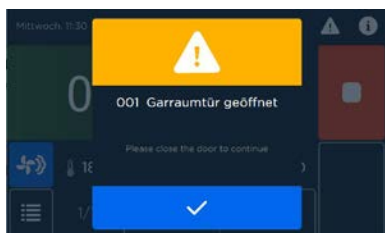


Fig. 121: Screen Garraumtür geöffnet (Cooking chamber door open)



INFORMATION:

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

7.3.4 Change settings for manual cooking during operation

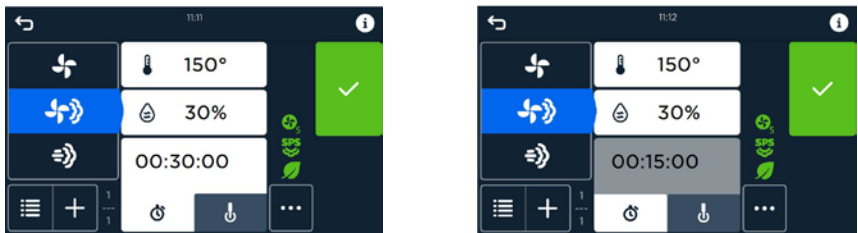


Fig. 122: Changing settings during operation



INFORMATION:
During operation, cooking settings can be changed for the cooking step currently running or cooking steps that have not yet been started.

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the Ändern/Editieren (Change/edit) () field.	
	The Manuelles Kochen (Manual cooking) screen appears. The baking programme continues to run.	
2.	Touch the value field to be changed for temperature, humidity, humidification, core temperature, time, etc.	Select the value field for temperature, humidity, core temperature, time etc. to be changed by turning and confirm with axial pressure.
	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°/1° steps via fields +/-.	Reduce or increase temperature/core temperature in 5°/1° steps by turning the rotary encoder to the left/right and confirm with axial pressure.
	Enter/change the humidity value with the utmost accuracy using the numeric keypad or in 5% steps via +/-.	Increase or decrease humidity in 5% steps by turning the rotary encoder by turning the rotary encoder to the left/right and confirm with axial pressure.
	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).	Turning to the left/right increases or decreases the minutes; if 59 minutes are exceeded, the value of the next full hour is displayed

No.	Touchscreen	Rotary encoder
	Enter/change the time (h:min:sec) exactly using the numeric keypad or in steps of 1 h, 5 min or 10 sec via +/-.	When setting the seconds, the touch screen must be touched, if 59 seconds are exceeded, the value of the next full minute is displayed OR Touch the respective size field (h, min or sec) on the screen before entering the value (appears highlighted in light grey), increase/decrease the value in steps of 1 h, 5 min or 10 sec by turning it and confirm with axial pressure.
4.	Confirm your entry with (✓) or close with (✕).	Select the <i>Confirm</i> field (✓) by turning the rotary encoder and confirm with axial pressure.
Return to the Manuelles Kochen (Manual Cooking) screen.		
5.	Confirm your entry with (✓).	Scroll to the field (✓) by turning and confirm with axial pressure.
The current programme is continued with the changed values.		

Tab. 57: Working steps Changing setting values in the running programme



INFORMATION:

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

7.3.5 Display of the actual values for temperature. Humidification and core temperature



Fig. 123: Display screen Current actual values for temperature, humidity (left) and core temperature (right)

- ▶ Touch the *actual values of temperature, humidity* ().
The actual values appear for a short time.
- ▶ Current actual core temperature appears if core temperature has been set.

7.3.6 Continuous mode

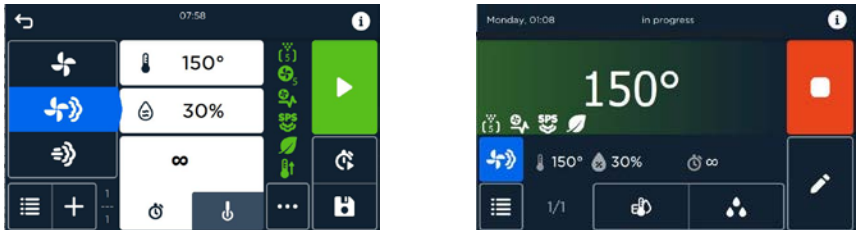


Fig. 124: Screen Start (left) and Laufender Betrieb des Garprogramms (Ongoing operation of the cooking programme) (right) in continuous mode



INFORMATION:

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

7.3.7 End the programme

Earlier end of the cooking programme/continuous mode



Fig. 125: Screens Cancel running programme



INFORMATION:

- Cooking step/programme has been started and is not yet finished.
 - Progress line shows less than 100%.
 - Remaining time or target core temperature is displayed.

Working steps

No.	Touchscreen	Rotary encoder
1.	Stop/exit the Running programme/continuous mode by touching the <i>Stop</i> (■) field.	
	The cooking programme is stopped. The Cancel Request screen appears.	
2.	Confirm your entry with (✓) or close with (X).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
	The programme will continue to run if the exit query is closed (X). 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.	

Tab. 58: Work procedures Exit current programme/continuous mode

On completion of the cooking programme

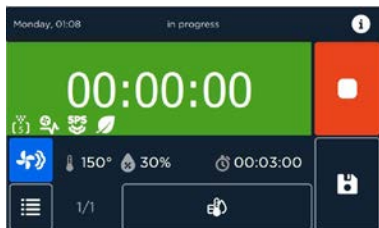


Fig. 126: End of the expired cooking programme without restarting



INFORMATION:

- ▶ The cooking programme ends when
 - the cooking time of the last cooking step has elapsed.
 - the progress line is complete.

8 Programme list

8.1 Programme list options



INFORMATION:

- ▶ Programmes are displayed according to programme numbers.

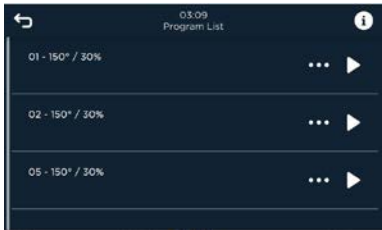


Fig. 127: Programme list screen with details and start

Touchscreen

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

Rotary encoder

- ▶ By turning to the field () and axial pressure, the programme list is called up in the start screen.

Symbol	Designation/function
03 - 99 °/ 100%	Display number of the cooking/baking programme - Temperature / humidity
	Operating mode hot air or baking without humidification (single-step - multi-step)
	Combi-cooking mode (single-step/multi-step) symbol
	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 <i>Details</i> ▶ Switch to the Manual cooking/Manual baking settings screen.

Symbol	Designation/function
	Field <i>Start</i>  Starts the programme.
	Field <i>Back</i>  Switch to the last screen display.

Tab. 59: Elements of the programme list screen

8.2 Changing and starting the programmes

8.2.1 Viewing/changing programme details

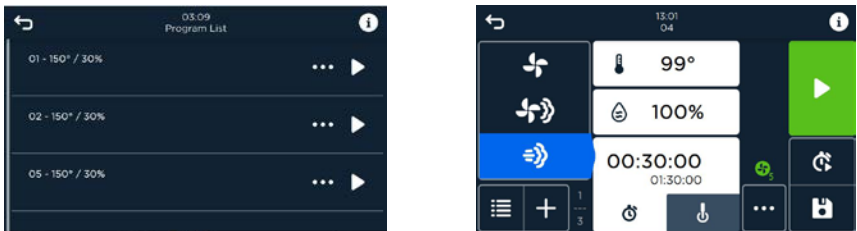


Fig. 128: Work procedures View or change a programme in the programme list



INFORMATION:
The Manuelle Einstellungen (Manual settings) screen for the programme appears and all values and additional functions for all programme steps can be changed. Programme numbers can be overwritten or stored under a new number.

Working steps

No.	Touchscreen	Rotary encoder
1.	Select the programme line in the list and touch the Details field (***).	Select the programme line in the list with Encoder and touch the Details field (***).
The Manuelles Kochen (Manual cooking) screen appears.		
2.	Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via fields +/-.	Enter/change temperature in 5° steps by turning the rotary encoder and finish with axial pressure.
	Enter/change the humidity value with the utmost accuracy using the numeric keypad or in 5% steps via +/-.	Enter/change humidity in 5% steps by turning the rotary encoder and close with axial pressure.
	Enter/change time from 00:01h to 23:59h via the numeric keypad or the +/- keys.	Touch the respective size field (h or min) on the screen before entering a value (it appears highlighted in light grey), then enter/change the value by turning and finish with axial pressure.
3.	Set/change additional functions and start time.	
4.	Save as same or new programme number.	

No.	Touchscreen	Rotary encoder
5.	Use the Back () field to return to the Programme List screen.	

Tab. 60: Work procedures for Setting/changing setting values in the programme list

8.2.2 **Field Programmstart (Programme start)**

- ▶ Touch the *Start* () field to start the programme from the Programme List Overview.
 - The Ongoing operation screen appears.

For further information, see Ongoing operation (Chapter 7, p. 107 at seq.)

9 Special programmes



INFORMATION:

Special programmes are recommended, useful cooking programmes with recommended presets that can be changed as desired.
Special programmes are only possible with the Live Steam System module.

Touchscreen

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

Rotary encoder

- ▶ By turning to the field () and axial pressure, special programmes are called up in the start screen.

9.1 Special programmes screen (only for Live Steam System module)



Fig. 129: Selection screen Special programmes for units with live steam system

Symbol	Designation/function
	Field <i>Low temperature (LT) cooking</i> ▶ Select low temperature (LT) cooking.
	<i>Delta-T cooking</i> ▶ Select Delta-T cooking.
	Field <i>Regeneration</i> ▶ Select for (re)heating ready food.

Tab. 61: Overview of the selectable special programmes

9.1.1 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.
Only for units with live steam system

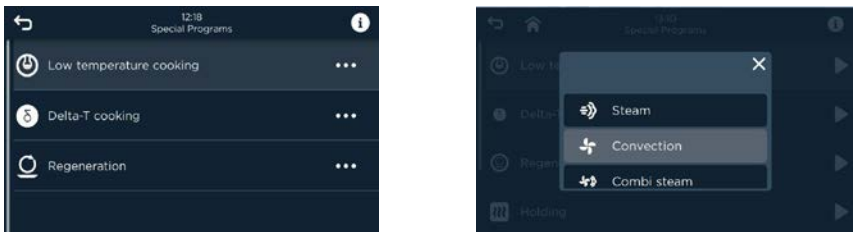


Fig. 130: Screens Low temperature cooking selection and Operating mode

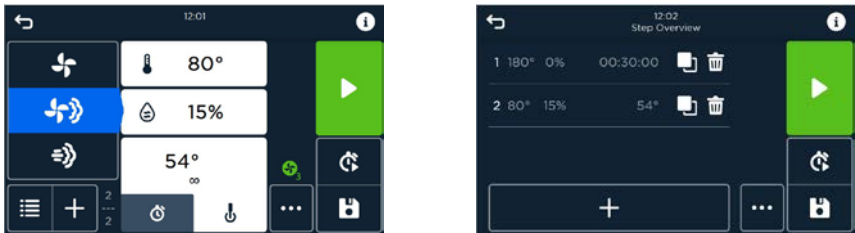


Fig. 131: Screens Voreinstellungen und Schrittübersicht mit Sonderprogramm (Presets and step overview with special programme) (e.g. steam operating mode)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the Low Temperature Cooking line ().	Call up the line Low temperature cooking () through axial pressure.
	The screen for selecting an operating mode (Dampf, Heißluft, Kombidampf (Steam, hot air, combi-cooking) appears.	
2.	Touch the desired Betriebsart (Operating mode) line.	Navigate to the desired line Operating mode by turning and confirm with axial pressure
	The “Betriebsart mit Vorgabewerten” (Operating Mode with Default Values) screen appears.	
	If necessary:	
3.	Touch the value field to be changed for temperature, humidity and core temperature.	Select the value field to be changed by turning and confirm with axial pressure.
	The value entry screen appears.	
4.	Enter/change the value for temperature/core temperature exactly to the degree using the numeric keypad or in 5°/1° steps via fields +/-.	Enter/change temperature/core temperature in 5°/1° steps by turning the rotary encoder and finish with axial pressure.
	Enter/change the humidity value with the utmost accuracy using the numeric keypad or in 5% steps via +/-.	Enter/change humidity in 5% steps by turning the rotary encoder and close with axial pressure.
5.	Confirm your entry with () or close with ().	Select the Confirm field () by turning the rotary encoder and confirm with axial pressure.
6.	If necessary, edit additional functions and programme steps; switch to the Schrittübersicht (Step overview) () screen.	

No.	Touchscreen	Rotary encoder
7.	Starts the programme with (▶).	Scroll to the field (▶) by turning and start special programme with axial pressure.

Tab. 62: Work procedures Set and start low temperature cooking

9.1.2 Delta-T cooking



INFORMATION:
Delta-T cooking is a special form of low-temperature cooking. A set temperature difference (Delta-T) between the current actual core temperature and the actual temperature in the cooking chamber is kept constant by the device during the entire cooking step.
The cooking step ends as soon as the temperature reaches the set target core temperature.
Only for units with live steam system

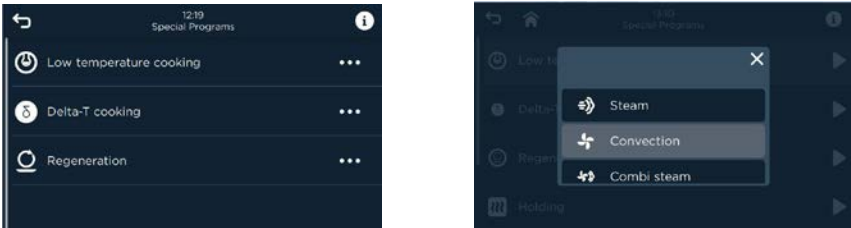


Fig. 132: Screens Auswahl Delta-T-Garen (Delta-T cooking) and Operating mode

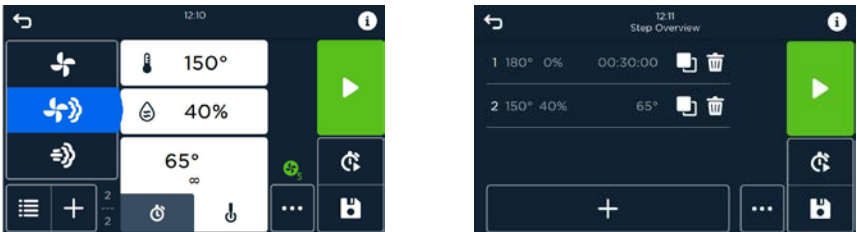


Fig. 133: Screens Operating modes and step overview with special programme (e.g. manual cooking with hot air)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the Delta-T cooking line (⦿).	Call up the Delta-T cooking line (⦿) by applying axial pressure
	The screen for selecting an operating mode (Dampf, Heißluft, Kombidampf (Steam, hot air, combi-cooking) appears.	

No.	Touchscreen	Rotary encoder
2.	Touch the desired Betriebsart (Operating mode) line.	Navigate to the desired line Operating mode by turning and confirm with axial pressure
	The “Betriebsart mit Vorgabewerten” (Operating Mode with Default Values) screen appears.	
	If necessary:	
3.	Touch the value field to be changed for temperature, humidity and core temperature.	Select the value field to be changed by turning and confirm with axial pressure.
	The value entry screen appears.	
4.	Enter/change the value for temperature/core temperature exactly to the degree using the numeric keypad or in 5°/1° steps via fields +/-.	Enter/change temperature/core temperature in 5°/1° steps by turning the rotary encoder and finish with axial pressure.
	Enter/change the humidity value with the utmost accuracy using the numeric keypad or in 5% steps via +/-.	Enter/change humidity in 5% steps by turning the rotary encoder and close with axial pressure.
5.	Confirm your entry with (✓) or close with (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
6.	If necessary, edit additional functions and programme steps; switch to the Schritübersicht (Step overview) (≡) screen.	
7.	Starts the programme with (▶).	Scroll to the field (▶) by turning and start special programme with axial pressure.

Tab. 63: Work procedures Set and start Delta-T cooking steps

9.1.3 **Regeneration**



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



Fig. 134: Regenerate screen selection

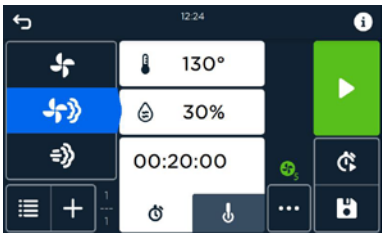


Fig. 135: Regeneration presets screen (e.g. Combi steam mode)

Working steps

No.	Touchscreen	Rotary encoder
1.	Touch the Regenerate line ().	Call up line Regenerate () by axial pressure
	The “Betriebsart mit Vorgabewerten” (Operating Mode with Default Values) screen appears.	
	• If necessary:	
2.	Touch the value field to be changed for temperature, humidity and cooking time.	Select the value field to be changed by turning and confirm with axial pressure.
	The value entry screen appears.	
3.	Enter/change the temperature value exactly in degrees using the numeric keypad or in 5-degree steps via fields +/-.	Enter/change temperature in 5° steps by turning the rotary encoder and finish with axial pressure.
	Enter/change the humidity value	Enter/change humidity in 5%

No.	Touchscreen	Rotary encoder
	with the utmost accuracy using the numeric keypad or in 5% steps via +/-.	steps by turning the rotary encoder and close with axial pressure.
	Enter/change time from 00:01h to 23:59h via the numeric keypad or the +/- keys.	Touch the respective size field (h or min) on the screen before entering a value (it appears highlighted in light grey), then enter/change the value by turning and finish with axial pressure.
4.	Confirm your entry with (✓) or close with (✕).	Select the Confirm field (✓) by turning the rotary encoder and confirm with axial pressure.
5.	If necessary, edit additional functions and programme steps; switch to the Schritzübersicht (Step overview) (≡) screen.	
6.	Starts the programme with (▶).	Scroll to the field (▶) by turning and start special programme with axial pressure.

Tab. 64: Work procedures for Setting and starting regeneration (Combi-cooking)

10 Cleaning and care

10.1 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

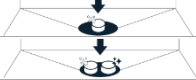


INFORMATION:

- ▶ 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. 65: Elements of the *Cleaning and maintenance* screen (incl. autoclean® PRO)

10.1.1 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).

10.2 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.

10.2.1 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. 66: Overview Cleaning intervals (manual cleaning and semi-automatic cleaning)

10.2.2 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.

10.2.3 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.

10.2.4 Recommendation for cleaning the cooking chamber behind air baffles



INFORMATION:

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

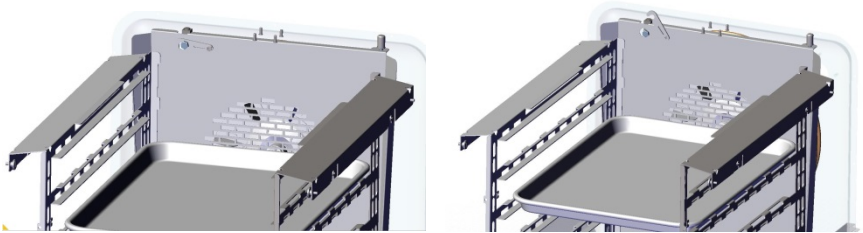


Fig. 136: Release for swivelling air baffle (shown without cooking chamber housing)

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

10.3 Manual cleaning of other parts of the appliance

10.3.1 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.

10.3.2 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.

10.3.3 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.

10.4 Semi-automatic cleaning

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

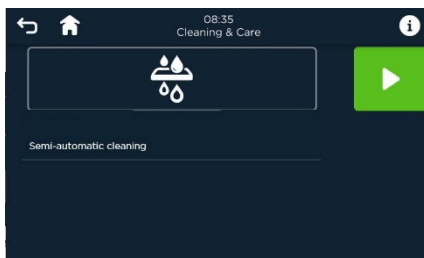


Fig. 138: *Semi-automatic cleaning screen*

Requirement

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

10.4.1 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.

10.4.2 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.

10.5 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.

10.5.1 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.

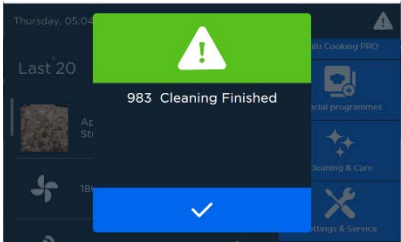


Fig. 139: *Cleaning complete* Screen

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. 67: Cleaning and care programmes list

10.5.2 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

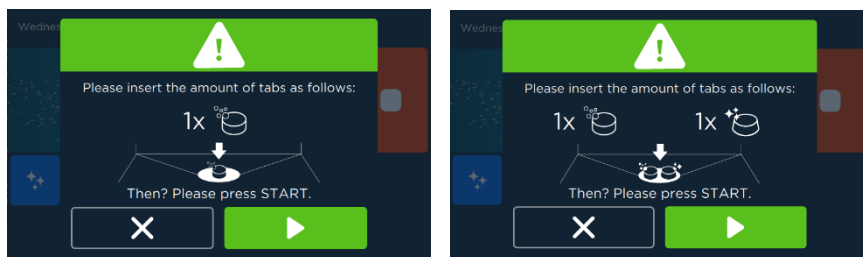


Fig. 140: Number and placement of the cleaner/finisher tabs screen

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.

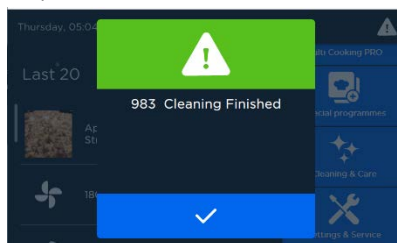


Fig. 141: Cleaning complete screen

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’.

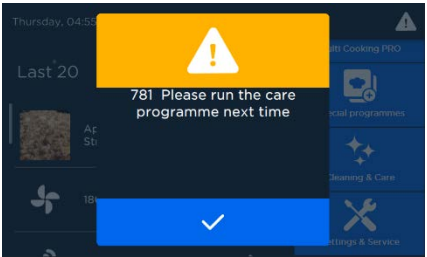


Fig. 142: Run maintenance programme before next cleaning programme screen

- ▶ 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.

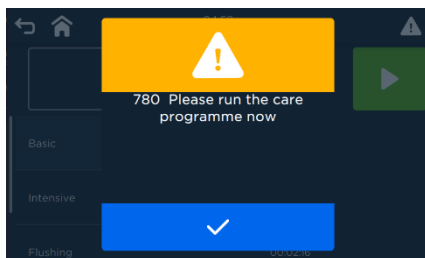


Fig. 143: Please run maintenance programme now screen

- ▶ 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 $>14^{\circ}\text{dH}$.

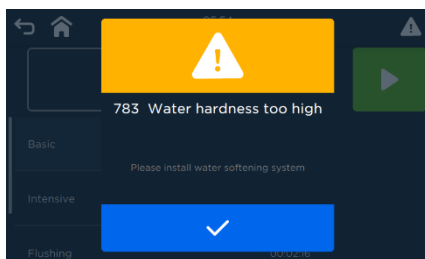


Fig. 144: Water hardness level too high Please install softening system screen.

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. 68: Cleaning and care programmes list

10.6 Exiting cleaning

10.6.1 Cancel semi-automatic cleaning



INFORMATION:

Semi-automatic cleaning can be stopped at any time.

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

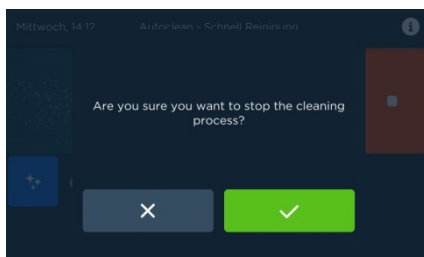


Fig. 145: Screen *Semi-Automatic Cleaning Stop Confirmation*

10.6.2 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.

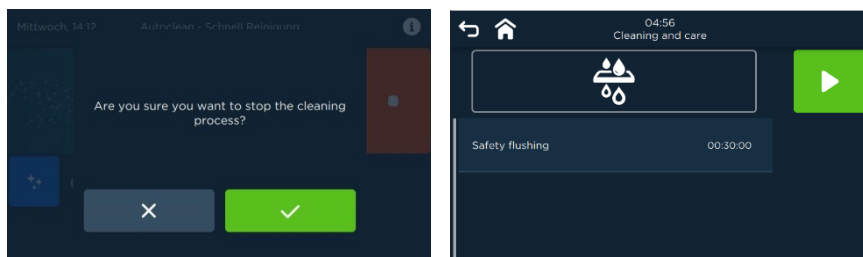


Fig. 146: Screens *Stopp autoclean® PRO-Reinigung* (Stop autoclean® PRO cleaning) and *Start Sicherheitsausspülen* (Start safety flushing)

- ▶ 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.

11 Settings & Service

Touchscreen

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

Rotary encoder

By turning to the field (✕) and axial pressure, settings and service are called up in the start screen.

Settings & service without password release

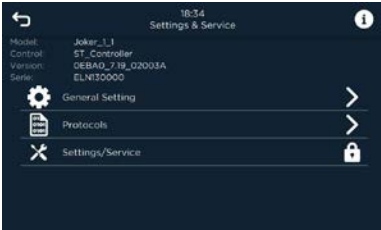


Fig. 147: Selection screen Settings/Service without password release

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

Tab. 69: Elements of the Settings/Service screen without password release

Settings & Service with password release

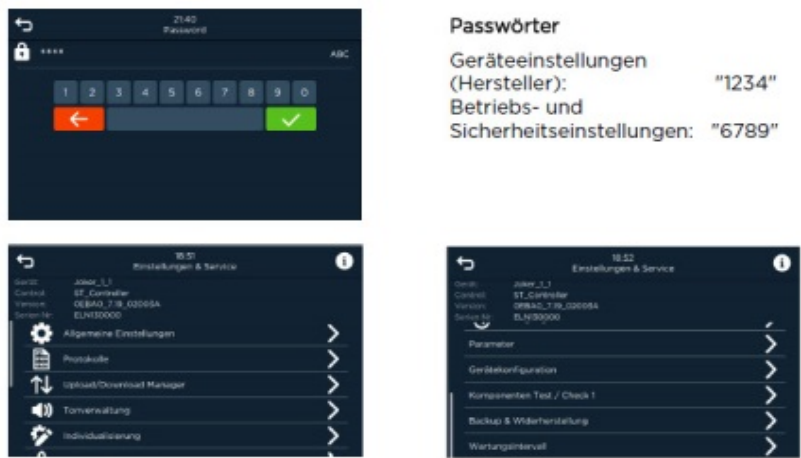


Fig. 148: Selection screen Settings/Service with password release

Symbol	Designation/function
Device:	Display Appliance type (e.g. CompactClassST)
Serial number	Display serial no. of the JOKER
Version:	Display of JOKER's software version
	Line <i>General settings</i> ▶ Switch to Screen Allgemeine Einstellungen (General Settings)
	Line <i>Protocols</i> ▶ Switch to the Protocols screen
	<i>Upload/DownloadManager line</i> ▶ Switch to Upload/Download Manager
	Line <i>Sound management</i> ▶ Switch to sound management
	Line <i>User customization</i> ▶ Switch to user customization
	<i>Cleaning and water supply line</i> ▶ Change to setting for cleaning and water supply

Tab. 70: Elements of the Settings/Service screen with password release

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

To change the basic settings, the following access data is required:

- Password: 1234

11.1.1 Changing the general settings

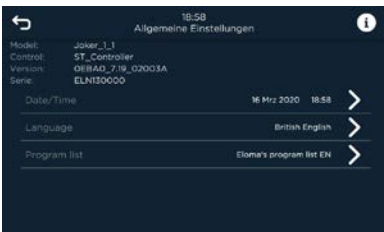


Fig. 149: General Settings Screen

Line	Designation/function
Date/Time	Line <i>Date/Time</i> ▶ Switch to Set/change date/time.
Time zone/location	Line <i>Time zone</i> ▶ Switch to set/change time zone.
Language	Line <i>Language</i> ▶ Switch to set/change language.
Programme list	Line <i>Programme list</i> ▶ Select programme list.

Tab. 71: Elements of the General Settings screen

11.1.2 Setting/changing the date/time and time zone

Date/time and time zone



Fig. 150: Enter/change date and time zone

Working steps

1. Select the *date/time* line in General Settings with (>).
The Calendar screen appears.
2. Select month, year and day and confirm with (✓) or close with (X).
Current date is highlighted in green.
The Allgemeine Einstellungen (General Settings) screen appears.
3. Select the *Time zone* line in General Settings with (>).
The Time Zone Overview screen appears.
4. Select the Startbildschirm (Home screen) and confirm with (✓) or close with (X).
The Allgemeine Einstellungen (General Settings) screen appears.

11.1.3 Selection/Change Language



Fig. 151: Screens Selection/Change Language

Working steps

1. Select the Language line in General Settings with (>).
The language or keyboard selection screen appears.
2. Select the desired language and confirm with (✓) or cancel with (X).
The Allgemeine Einstellungen (General Settings) screen appears.

11.2 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. Archived protocols can also be read in again via the upload/download management.

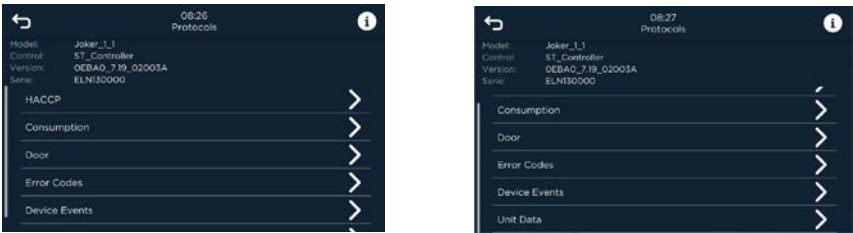


Fig. 152: Screen for selecting the protocol type views

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 openings	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.
Temperature	Shows the set temperatures of the last week.
Data	Copy to USB stick - All data - Data of the last 7 days

Tab. 72: Overview Protocols

11.2.1 Screen view of protocols



Fig. 153: Selection of protocol by date and display of programmes



Fig. 154: Protocol View screen (e.g. HACCP)

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

Tab. 73: Elements of the programme list 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 the programme line* (>).
Screen view of the protocol appears.

11.2.2 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

11.3 Setting/changing parameters and customisation

All programme and appliance properties are stored in an internal parameter list. In this list, in addition to the time and temperature format, other operation and safety-relevant adjustments can be activated and made.

11.3.1 Edit parameters/customisation

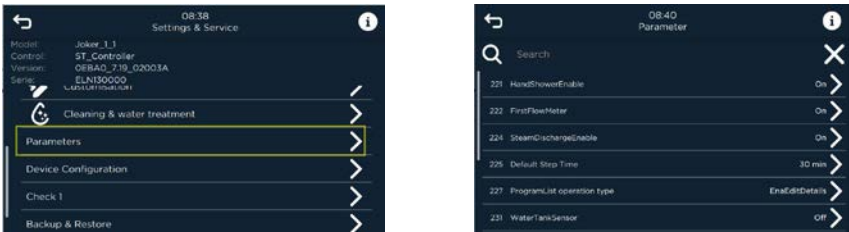


Fig. 155: Selection List Settings/Service and Parameter List Screens

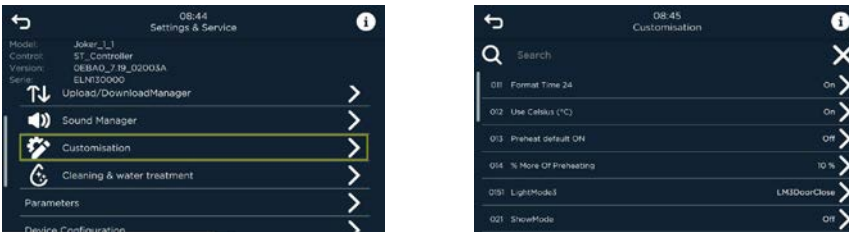


Fig. 156: Settings/Service selection list screens and display of the parameter list for customisation

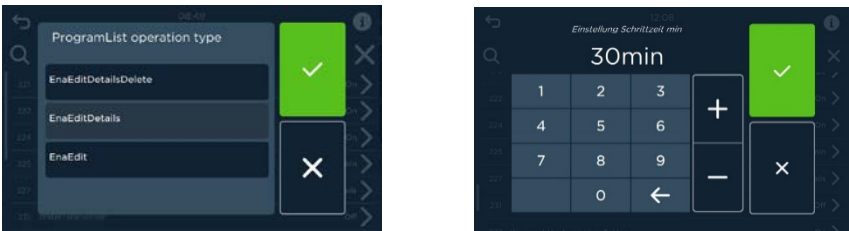


Fig. 157: Parameter from list (left) or numerical parameter entry (right) screens

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 or Customisation* line.
The List of All Parameters screen appears.
- 4. Scroll to the desired parameter line and select it.
Parameter list or numeric prompt appears.
- 5. Select a line or enter a numerical value (+/- or keyboard), and confirm with (✓) or close with (✗).
The Parameter List screen appears.

11.3.2 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.
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.
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.

No.: Text	Selection option/default	Description
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
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.
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.
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.
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 (Depending on modules)
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.
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.
146: Warning autoclean "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.

No.: Text	Selection option/default	Description
160: Display of remaining total baking time - deactivated	Activate/deactivate with key Default: Deactivated	The user can activate/deactivate the display of the total baking time after programme start. Activated: Total time is displayed Deactivated: Time of steps and no total time is displayed
163: Drying activated	Activate/deactivate with key Default: activated	Activate/deactivate drying after cleaning.
164: Cool Down Mode Cleaning	Auto-Temp Manual-Temp Default: Auto-Temp	This is where you define how the device cools down before a cleaning programme. 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.

Tab. 74: Parameter list JOKER ST

11.4 Upload/DownloadManager

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

- Cooking/baking programmes
- Operating and signal sounds
- Customer backups and software backups.



Fig. 158: Upload/Download Manager selection screen

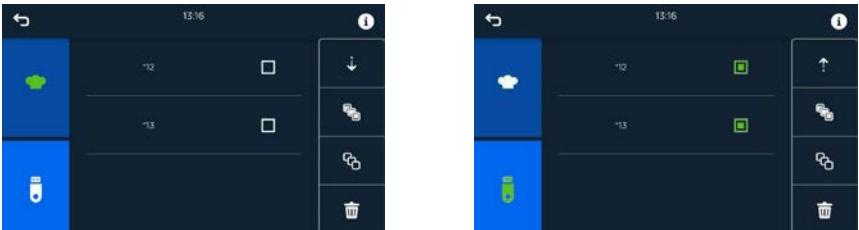


Fig. 159: Screens Download/Upload Back/cooking programmes

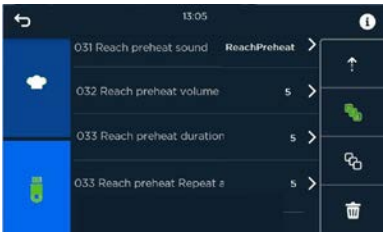


Fig. 160: Screen Upload Tones

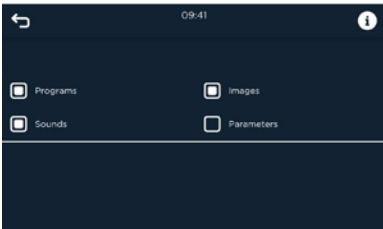


Fig. 161: Customer Backup and Backup Screen

Symbol	Designation/function
	JOKER (green when active)
	USB stick (green when active)
	Field <i>Download</i> ▶ Download from USB stick
	Field <i>Upload</i> ▶ Upload to USB stick
	<i>Check All box</i> ▶ Select all.
	<i>Deactivate all field</i> ▶ Deselect all.
	Activate <i>Customised field</i> ▶ Select customised ones.
	Deactivate <i>Customised field</i> ▶ Remove marker from customised ones.
	Field <i>Delete</i> ▶ Delete selected ones.

Tab. 75: 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/Download Manager* line.
File Type Selection screen appears.
5. Select the line of the desired *file type (programme, 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!

11.5 Sound management

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



Fig. 162: Screen Selection List Sound Management

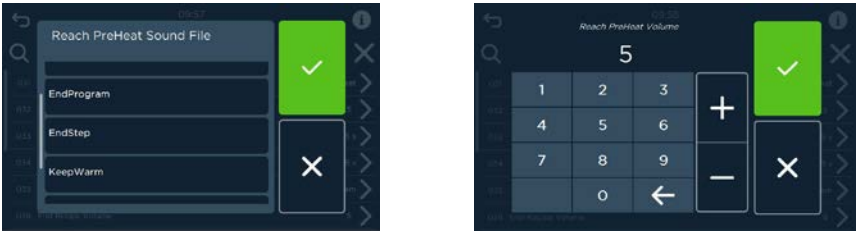


Fig. 163: Event Selection (left) and Volume Adjust/Change (right) screens



Fig. 164: Screen Einstellen/Ändern Tondauer (Set/change sound duration)

12 Error messages & troubleshooting

12.1 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 device in rooms which are protected from frost.
The water in the cooking chamber does not drain off.	The drain is blocked.	▶ Clean the drain strainer.
		▶ Clean the device's drain outlet.
		▶ Make sure that the drainage system provided by the user is free.
White stains in the cooking chamber	Water hardness is too high.	▶ Install a water softener or replace the water softener currently in use.
Black stains in the cooking chamber	The water quality is poor.	▶ Install a water filter or replace the water filter currently in use.
	The wrong cleaner has been used.	▶ Use Eloma PRO special cleaner. 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.
The appliance does not heat	Measuring mode is switched on.	▶ Switch off measuring mode.

Tab. 76: Description of faults, possible causes and measures

12.2 Troubleshooting

CODE/SYMBOL	POSSIBLE CAUSE	MEASURE
600	Cleaner is empty. (15%)	▶ Change cleaner.
604	Cleaner is empty. (30%)	
601	The rinsing agent is empty. (15%)	▶ Change rinse aid.
605	The rinsing agent is empty. (30%)	
602	The water softener is empty.	▶ Replace the water softener.
	The water pressure is too low.	▶ Contact an Eloma service partner.
001	The cooking chamber door is open.	▶ Close the cooking chamber door.
318	Not enough water to generate steam	▶ Check the water connection.
551	The USB stick is not inserted.	▶ Plug in the USB stick.
550		▶ Contact an Eloma service partner.
111	Cooking chamber probe 1 is faulty.	▶ Contact an Eloma service partner.
112	Cooking chamber probe 2 is faulty.	▶ Contact an Eloma service partner.
113 - 116	The core temperature probe is faulty.	▶ Contact an Eloma service partner. ▶ The combi steamer can only be operated with restrictions.
117 / 127	The probe for steam damping is faulty.	▶ Contact an Eloma service partner. ▶ The combi steamer can not be operated.
211 / 212	Overheating of the cooking chamber or overheating of the cooking chamber fan drive	▶ Contact an Eloma service partner.

Error messages & troubleshooting

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® 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. 77: Description of fault messages, possible cause and measures

13 Maintenance instructions

13.1.1 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.

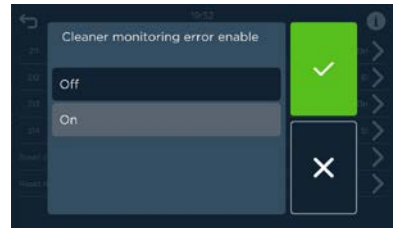


Fig. 165: Level monitoring and activation screens

Requirement

- The device has been switched off.

Work procedures Container exchange

1. Disconnect the hoses from the cleaner and/or rinse aid empty canisters.
2. Position the new filled canisters underneath the device.
3. Adhere to the connection markings on the device:
Always connect the cleaner to the red canister connection.
Always connect the rinsing agent to the blue canister connection.
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% when confirmed.
8. Return to the last screen



INFORMATION:

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

13.1.2 Water treatment



INFORMATION:

In addition to the time and flow quantity settings, the monitoring of the water treatment can be activated.



Fig. 166: Water treatment selection screen

Requirement

- The device has been switched off.

Work procedures Changing the water filter

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*.
The Water Treatment screen is displayed.
6. Select the *Reset water filter* field.
The counter for the water filter is reset.
7. Return with field *water treatment*.

13.1.3 Starting up the cleaning programme



INFORMATION:

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

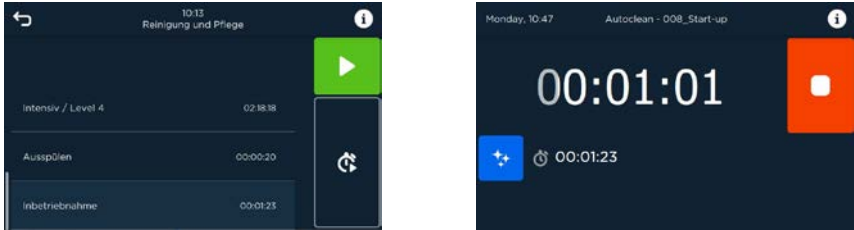


Fig. 167: Screens Cleaning start-up progress bar display



Fig. 168: 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.

14 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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