


Quick Start

OPERATING INSTRUCTIONS



 Operator must be familiar with the complete operation manual. The Quick Start guide is designed for reference only.

Basic Operation

IMPORTANT: Always pre-heat adequately.

1. Switch on with key (1).
2. Select desired **cooking mode** with keys (2) thru (5).
3. Press key (6) to start immediately.

or

Press key (18). Rotate selector dial to set required **oven temperature**.

4. Press key (19). Rotate selector dial (23) to set required **cooking time**.

or

Press key (20). Rotate selector dial (23) to set required **core temperature**.

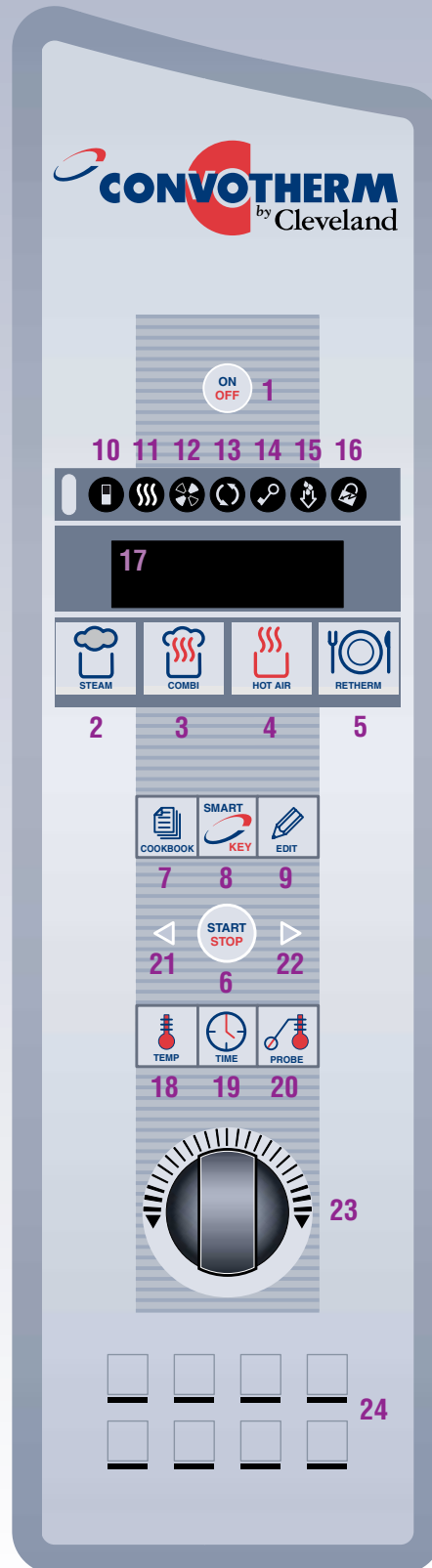
5. Press key (6) to start.
6. To change the set values while cooking, press keys (18), (19) or (20) and correct the values with selector dial (23).
7. If the buzzer sounds, press key (6) or open the door.



NOTE:

If no display appears on control panel, turn on control

panel service disconnect switch on left side of unit.



Legend

- 1 Combi Oven-Steamer On/Off Key

Cooking Modes

- 2 Steam
- 3 Combi
- 4 Hot Air
- 5 Retherm
- 6 Start/Stop

Programming/Help

- 7 Cook Book
- 8 Smart Key
- 9 Edit

Function indicators

- 10 Reduced Power (for electric models only)
- 11 Burner or Electric Heating in Operation
- 12 Reduced Fan Speed*
- 13 Cooking Mode Engaged
- 14 Key Lock
- 15 Crisp & Tasty
- 16 Program Protection (for electric models only)
- 17 Multifunction Display

Settings

- 18 Oven Temperature
- 19 Cooking Time
- 20 Core Temperature
- 21 Scroll Left
- 22 Scroll Right
- 23 Selector Dial (to change values of time & temperature)
- 24 Press & Go Keys

* Optional on some models.

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CLEANING INSTRUCTIONS



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Daily Cleaning and Maintenance

Automatic flushing of the steam generator

We highly recommend running the automatic flushing of the steam generator every day directly after switching on and between shifts if operating longer than 8 hours.

1. Switch on the Combi Oven-Steamers (1).
2. Wash steam generator display? "Yes/No."
3. Confirm "Yes" with key Smart Key (8).
4. Everything is done automatically.
6. The cycle is complete when set time and temperature is displayed.

For combi oven-steamers with a treated water supply, regularly check the condition of the filter cartridge.

At end of work: cleaning the oven

Semi-automatic cleaning

1. Press the Smart Key (8), select with selector dial (23). Confirm with the Smart Key and confirm cleaning Yes with the Smart Key.
2. After the first signal (do not press Start/Stop) open door and spray the oven compartment, slide racks, wire shelves, drain trough and behind the fan guard with CONVOClean with hand shower, close the door and allow to take effect.
3. After the second signal, wash thoroughly behind the fan guard.
4. After the next signal, switch the combi steamer off and thoroughly wash out the oven compartment, the drain trough and behind the fan guard with the hand shower.
5. Do not close the appliance door and allow to air dry.

CONVOClean system for automatic cleaning

1. Check the level of CONVOClean and CONVOCare fluids.
2. Press the Smart Key (8), select with selector dial (23) and confirm with the Smart Key (8).
3. Select cleaning steps 1 - 4 with key (18), select with (23) and confirm with Smart Key (8).
4. Answer safety questions with the selector dial (23) and confirm with Smart Key (8).
5. The CONVOClean system now starts automatically.
6. At the end of autocleaning an audible tone will sound. Press Key (6) to silence.
7. Do not close the appliance door and allow to air dry.

When cleaning, please note:

- Regular cleaning of the door seal improves performance and increases its service life.
- Clean the **bypass tube** daily.
- **Use only original CONVOClean and CONVOCare cleaning agents.** (never use corrosive, highly alkaline cleaning or scouring agents).
- **Any damage that can be caused by improper cleaning voids the factory warranty!** Observe the safety instructions on the labels and the MSDS's (material safety data sheets) of the cleaning agents!
- Preventative maintenance and descaling (steam generator models) is essential. Refer to operation manual for details.



Spray oven with CONVOClean cleaner



Rinse oven thoroughly with hand shower



Remove and rinse drain trough with hand shower



Clean door seal



Clean bypass tube