



**117261 / D6110 Digital**



**117201 / D10110 Digital**

**ENGLISH**  
**Translation**  
**of the original instruction manual**



**Read these instructions before using and keep them available at all times!**

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## 1. General information

### 1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

### 1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



#### **WARNING!**

*This symbol highlights hazards, which could lead to injury.*

*Please follow the instructions very carefully and proceed with particular attention in these cases.*



#### **WARNING! Electrical hazard!**

*This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.*



#### **CAUTION!**

*This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.*



#### **NOTE!**

*This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.*



#### **WARNING! Hot surface!**

*This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!*

## 1.3 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



### **NOTE!**

***Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!***

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

## 1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



### **NOTE!**

***The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.***

## 1.5 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

## **2. Safety**

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

### **2.1 General information**

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

### **2.2 Safety instructions for use of the device**

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.

## 2.3 Intended use



### **CAUTION!**

*The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.*

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The **combi steamer compact** is designed **only for preparation of appropriate food**:



### **CAUTION!**

*Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.*

*Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.*

*The operator is liable for all damages resulting from inappropriate use.*

## 3. Transport, packaging and storage

### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



#### **NOTE!**

***If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.***

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

### 3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

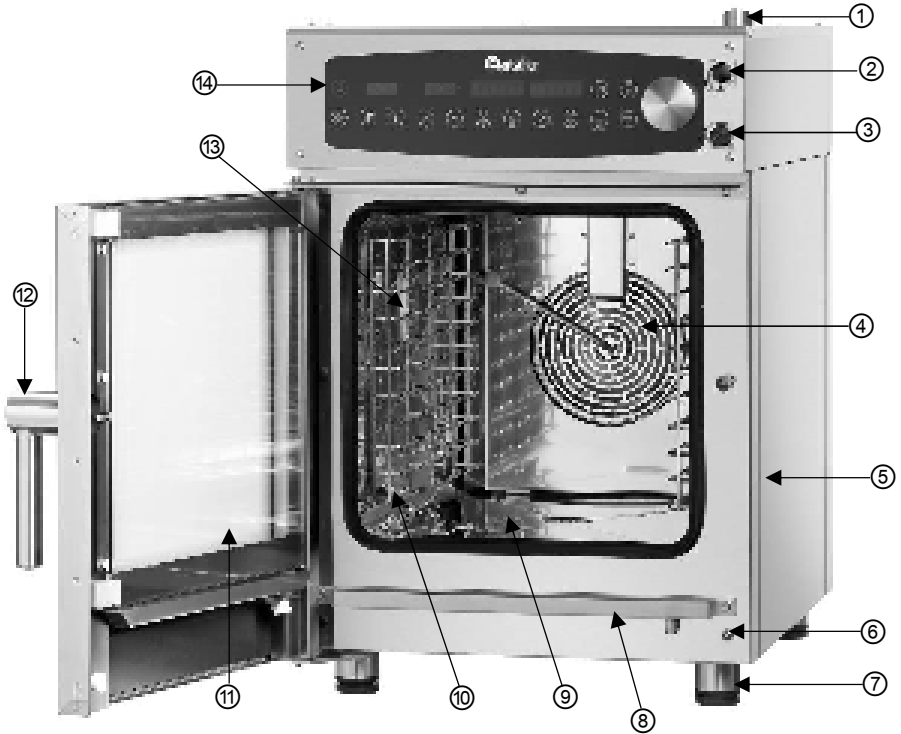
Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.  
If required refresh or renew.



## 4. Technical data

### 4.1 Overview of parts



- |                                |                                |
|--------------------------------|--------------------------------|
| ① Steam outlet                 | ⑧ Drain tray                   |
| ② USB connection               | ⑨ Steamer chamber              |
| ③ Temperature probe connection | ⑩ Rails for shelves            |
| ④ Fan                          | ⑪ Glass door                   |
| ⑤ Housing                      | ⑫ Glass door handle            |
| ⑥ Microswitch                  | ⑬ Steamer chamber illumination |
| ⑦ Adjustable feet              | ⑭ Control panel                |

## 4.2 Technical specification

Name	Combi steamer compact	
Model:	<b>D6110 Digital</b>	<b>D10110 Digital</b>
Code-No.:	<b>117261</b>	<b>117201</b>
Capacity:	up to 6 x 1/1 GN	up to 10 x 1/1 GN
Temperature range:	50 °C – 280 °C	
Power supply:	6.9 kW / 400 V 50/60 Hz 3 NAC	13.8 kW / 400 V 50/60 Hz 3 NAC
Rigid water connection:	3/4"	
Water pressure:	max. 3 bar	
Dimensions:	W 519 x D 803 x H 770 mm	W 519 x D 803 x H 1,010 mm
Weight:	85.0 kg	95.0 kg
Equipment:	1 spare fat filter for the electronic cooling fan, 1 grate 1/1 GN, 1 tray 1/1 GN, 1 water supply hose	

We reserve the right to make technical changes!

### Protective devices

The device is equipped with the following protective systems:

#### Door microswitch

The **microswitch** interrupts the device operation after opening the door: either the heating system and the fan are turned off. After closing the door the interrupted cycle is continued. It is forbidden to manually activate the microswitch when the door is opened.

#### Motor overheating protection

The fan motor is equipped with the overheating protection which interrupts the operation in case of overheating. The fan motor operation is restored automatically when the temperature drops to the value in the safe range.

## Steamer chamber protective thermostat

When the temperature in the steamer chamber reaches 350°C the thermostat opens the supply circuit of the device heaters.

That protection must be reactivated by the technical service personnel as its operation indicates that other elements must be inspected.



### **CAUTION!**

***That protection must be reactivated by the technical service personnel as its operation indicates that other elements must be inspected.***

## Properties of the combi steamer compact Digital

- Model CNS
- Maximum capacity up to 6 x 1/1 or 10 GN 1/1
- Digital control can be configured with up to 99 programmes, up to 9 cooking phases per program
- Compact longitudinal sliding GN
- **Functions:**
  - Air circulation/steaming/combined steaming/ delta T cooking / cooking in low temperature / quick cooling / steamer compact devices with the automatic cleaning system on demand
- Reversible motor operation (clockwise/counterclockwise) to optimize the cooking climate
- Steam generation with use of direct injection
- 3 levels of fan speed control
- Adjustable steam outlet
- Steamer chamber illumination
- Double door glazing, easy opening of internal door for cleaning
- Removable rails for shelves
- Front connection for the optional core
- Front USB connection

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## Auxiliary equipment (not included in the delivery)

### Pressure limiter for the combi steamer compact devices

- Made from chrome-plated brass, connection 3/4"
- Initial setpoint 3 bar, adjustment from 1 to 6 bar
- Maximum inlet pressure 16 bar
- Maximum operational temperature 65°C
- Weight: 0.4 kg

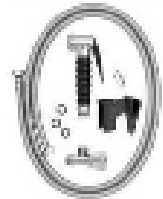
**Code-No. 533051**



### Manual shower

- Hose length 2 m
- 1/2" cut-off valve for rigid water connection
- Handle for fixing on the combi steamer compact

**Code-No. 116005**



### Core temperature sensor

- Cable length: approx. 1.8 m

**Code-No. 116000**

The ideal supplement:

The matching holder, **Code-No. 116008**



### Core temperature sensor set

Consisting of core temperature sensor and matching holder to attach to the combi steamers

- Magnetic holder: W 130 x D35 x H 30 mm
- Weight: 0.57 kg

**Code-No. 116009**



## 5. Installation

### 5.1 General safety instructions



#### **CAUTION!**

All installation, connection and maintenance works for the device must be performed by the qualified and authorized technician according to the valid international, national and local regulations.

- Read through these instructions carefully before the installation and operation.
- Keep this operation manual. When the device is transferred to the third party, this operation manual should be transferred as well.
- All operations connected with the installation, assembly, operation and maintenance must be performed by the specialized personnel having **required authorization (from the producer or vendor)**. **The required operations must be performed according to the installation regulations for a given country and the safety regulations.**
- Do not use the accessories and spare parts not recommended by the producer. They may be dangerous for the user and other people or may damage the device and cause loss of warranty rights.
- Periodically inspect the electric supply cable for damages. Do not operate the device with the damaged supply cable. When the cable is damaged it should be replaced by the service company or qualified electrician in order to avoid the hazards.
- The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.
- The producer is not responsible for the injuries or damages resulting from not following the above regulations or tampering and using non-original spare parts.
- In case of failures or incorrect operation the device must be turned off. The required repairs should be performed by the service company authorized by the producer with use of original spare parts.
- Do not place other heat sources in the device vicinity, like deep fryers or cooking plates.
- Do not store any flammable products in the device vicinity.
- In case of longer standstill disconnect the water and electric power supply.

- Any modification of the device must be authorized and performed by the authorized professional technical personnel.
- It is forbidden to **make any modifications in wiring of the device**.
- In case not following the safety instructions above the device safety may become limited.

The device fulfils the requirements of the low-voltage directive 2006/95/EC.

Moreover the device conforms to the following regulations regarding the electric installations:

- EN 60335 general part;
- EN 60335-2-42;

The device fulfils the requirements of the electromagnetic compatibility directive 2004/108/EC.

## 5.2 Setup

- In the beginning make sure that there are no elements blocking the way to the installation place through the doors, corridors or other communication routes.
- **CAUTION:** The device may overturn during transport, which may damage the device itself, other objects or cause the injuries. Use the means appropriate for the device weight. The device should not be dragged or tilted, but lifted perpendicularly to the ground and handled in the horizontal direction.
- Before positioning the device check the dimensions and exact positions of the electric, water, and extraction connections.
- The device must be positioned in a room with sufficient ventilation (not outdoors) in order to avoid excessive concentration of harmful substances in the air.
- We recommend to position the device under the hood or to remove hot vapours and odours from the device chamber outside.
- Remove the external package (wooden crate and/or carton box) and utilize it according to the regulations valid in the country of installation.
- Check the device for damages and position it in the operation place.
- **Never** position the device in the vicinity of the flammable materials or containers with such materials (walls, furniture, partition walls, gas cylinders) as it may cause the fire hazard. When it is not possible, insulate such materials with use of non-flammable heat insulation, following all fire protection regulations.

- The device must be positioned on the even surface to avoid its slipping or turning over.
- The floor in the installation place must have load carrying capacity sufficient for weight of the device, its base and weight with full load.

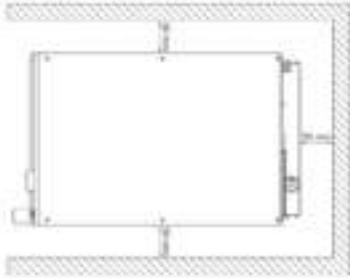


Fig. 1

The device **is not designed for installation in the furniture** and it is required to keep **the minimum distance of 50 mm** from the walls and other devices (**fig. 1**).

Assure the possibility of full opening of the glass door (180°).

Position the device in such way that its back side is easily accessible for connecting the electric and water supply and for maintenance.

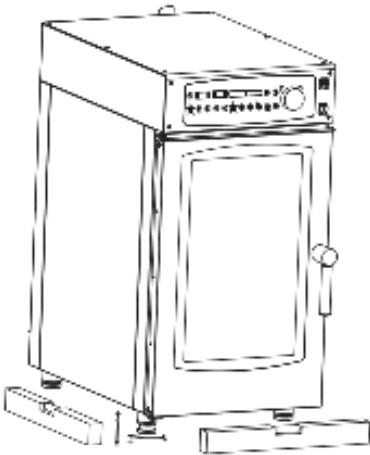


Fig. 2

Level the device. Use the level and appropriately position the adjustable feet (**fig. 2**).

The height differences or tilting may negatively influence the device operation.

Carefully remove the protective foil from the external walls, avoiding leaving the glue residuals.

Check if the ventilation holes and the vapours outlet are not covered or blocked.

### 5.3 Water connection

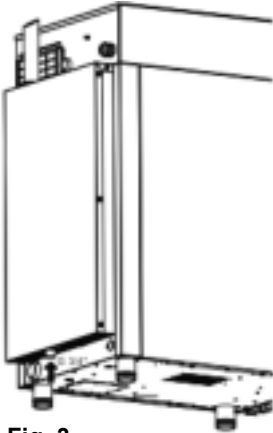


Fig. 3

The potable water connection must be positioned in the vicinity of the device.

The water pressure must not be higher than 3 bar (300 kPa). If the water pressure is higher, install the pressure reducer before the device.

The water pressure should be in range of 1.8 – 3 bar.

We recommend to install the water softener/descaler in order to obtain the hardness vale of 3 – 7° (German) (0.6 – 1.2 mmol/l).

**For water hardness of 7° (German) and above we recommend to connect the device with use of appropriate water softener and the pressure up to 3 bar.**

The device is equipped with connection for the delivered water supply hose. For the devices with 6 trays the connection is located in the bottom left side (**fig. 3**), and for the devices with 10 trays – in the bottom right side (**fig. 4**).

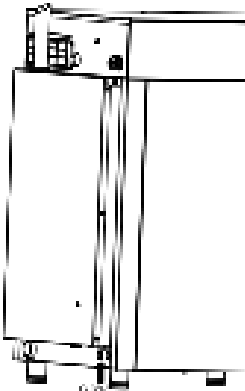


Fig. 4

Before connection flush the system with sufficient amount of water in order to remove any iron particles.

Connect „Aqua“ connection to appropriate installation of cold water supply with installed cut-off valve and filter.

Make sure that the valve is installed in easily accessible place.

**Caution:** In case of water supply hose damage replace it with new one, do not reuse old hose.



## 5.4 Drain connection



Fig. 5

Water flowing from the device drain may be hot (90°C), therefore the drain hoses should be resistant to such temperature.

The water drain is located in the bottom back section of the device and is equipped with connection pipe (Ø 40 mm).

Connect the pipe with the drain element (**fig. 5, pos. A**).

The drain element is the water seal. However we recommend to connect the drain pipe with open funnel.

Check if the internal water seal is filled with water, and if not, fill it through the drain in the device chamber.

## 5.5 Electric connection



**WARNING! Electric shock hazard!**

***The device can cause injuries due to improper installation!***

***Before installation and connecting the local power grid specification should be compared with that of the device (see type label).***

***Connect the device only in case of compliance!***

The electric installation must have appropriate earthing, conforming to the valid regulations. The safety of the electric installation may be assured only when that installation fulfils the requirements of the standards.

Before connecting the device make sure that the voltage and frequency values on the rating plate are consistent with the existing electric installation. **The allowable voltage deviation is ±10%.**

In order to connect the device directly to the power supply it is required to install the interrupting switch between the device and the installation, suitable for the power. The contacts of that switch must have the gap appropriate for the installation instructions, assuring full disconnection in the overvoltage category III. The interrupting switch should be installed in a place always accessible for the personnel.

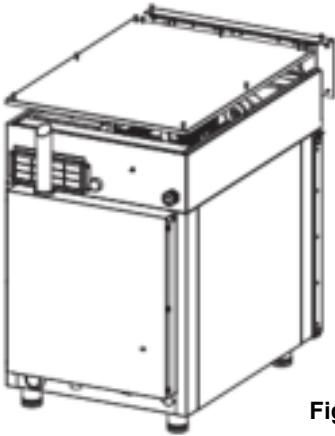


Fig. 6

Position the main switch, connected to the supply cable, in „0“ (zero) position. Check if the cable section is suitable for the power consumed by the device.

The power supply values are specified in the table below:

	400 V 3N 50/60 Hz	230 V 3 50/60 Hz	230 V 50/60 Hz	230 V 2 50/60 Hz
		208 V 3 50/60 Hz		208 V 2 50/60 Hz
<b>117261/ D6110</b>	5 x 2.5 mm <sup>2</sup>	4 x 2,5 mm <sup>2</sup>	3 x 6 mm <sup>2</sup>	//
		4 x 12 AWG		//
<b>117201/ D10110</b>	5 x 4 mm <sup>2</sup>	4 x 6 mm <sup>2</sup>	//	//
		4 x 8 AWG		//



Fig. 7

The device must be connected to the potential levelling circuit of efficiency conforming to the valid regulations.

The connection is the terminal fixed to the frame and marked with the symbol in fig. 7.

## 5.6 Start-up and commissioning

- Before the first start-up the device must be thoroughly inspected in order to confirm the consistency of the device and its installation with the valid regulations, technical data and recommendations for safety, included in this document.

Moreover take into consideration the following:

- Temperature in the installation place must be higher than +4°C.
- The device chamber must be empty.

- All package elements must be completely removed, including the protective foil on the external walls.
- The venting holes must be permeable.
- The parts disassembled during the installation must be reinstalled.
- The main switch of the electric installation must be turned on and the gas and water cut-off valves before the device must be opened.

## Inspection during commissioning

- The commissioning of the device is realized upon the basis of the test cycle allowing for checking the correctness of operation and may reveal any damages or problems.
- Start the device with use of main switch **T1** (fig. 8, page 62).
- Set **baking cycle for 10 min.** at **temperature of 150°C** and **humidity 25%**.
- Press key **T14** (fig. 8) „Start/Stop“.
- Perform thorough inspection according to the following:
  - The device chamber illumination is turned on after pressing key **T13** (fig. 8). It is turned off automatically after 45 seconds or after pressing key **T13** again.
  - The device is turned off after opening the glass door and is turned on again after closing it.
  - The thermostat for the temperature adjustment in the device chamber is activated when the preset temperature is reached. The heater(s) is (are) turned on periodically.
  - The fan motor(s) direction is changed automatically every 3 minutes (that time depends on the cooking time).
  - In case of devices with two fans in the chamber the motors rotate in the same direction.
- Check the water outlet direction from the moistening hose in the chamber in relation to the fan.
- At the end of the cooking cycle the acoustic signal is emitted.

## 6. Operation manual

### 6.1 Safety tips for the user



#### **CAUTION!**

Carefully read the manual below as it includes the safety and operation instructions.

Store the manual to use it at any moment.

The defective installation, operation errors and maintenance and cleaning mistakes as well as any modifications may cause the incorrect operation, damages and injuries.



#### **CAUTION!**

*The device is designed for professional use and must be operated by the professional personnel.*

- All persons using the device must follow the recommendations and instructions in this manual.
- The device must be operated by the trained personnel only. In order to limit the risk of accidents or damages it is important that the personnel is periodically and precisely instructed in range of safety.
- The device is not to be used by persons (also children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children should be supervised to ensure that they do not play with the device.
- **Never** leave the flammable materials in the vicinity of the device. **Fire hazard!**
- During cooking or after it the containers for food and other objects may be very hot; maintain caution during handling to avoid burns. They must be touched **only** in the protective gloves. **Burn hazard!**
- Maintain special caution during opening the door of the device, during work and after it. **Burn hazard** during emission of hot vapours from the device.
- Pay attention to the hot areas of the device surface which temperature may exceed 60°C.

- Do not place any flammable objects or food articles with alcohol in the device: the self-ignition and fire may occur, which may lead to explosions.
- Avoid salting of food in the device chamber. When it is necessary, clean the device as quickly as possible: the device chamber may become damaged.
- Open the device door carefully when the chamber is hot. **Burn hazard!**
- In case of damages of the glass door elements immediately turn the device off and contact the service company. Do not use the device before the door replacement.
- In case of standstill (e.g. 12 hours) leave the glass door slightly opened.
- In case of longer standstill (e.g. a few days) disconnect the water and electric power supply.

## 6.2 Operation elements

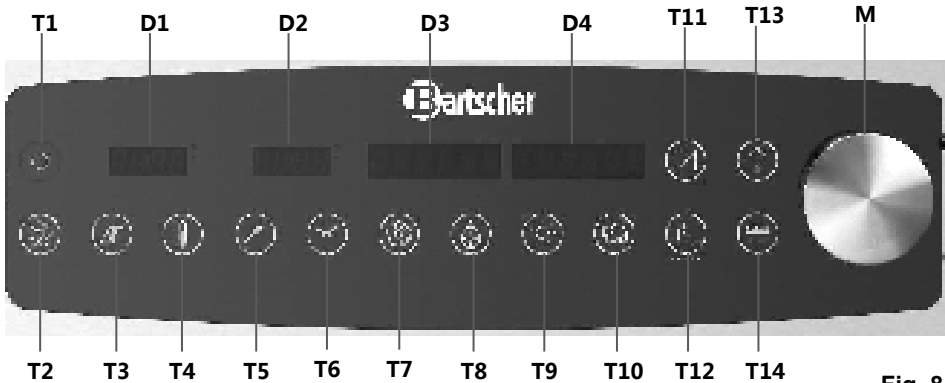


Fig. 8

Key	Name	Function
T1	ON/OFF	Device turning on and off
T2	Selection of operation mode	Setting of air circulation / steam moistening / combined steam moistening
T3	$\Delta T$ (cooking delta T)	Cooking in $\Delta T$ mode
T4	Temperature	Cooking in constant temperature
T5	Core	Temperature setting for the core (option)

<b>T6</b>	Time	Setting of cooking time or selection of no limitation mode
<b>T7</b>	Fan	Setting of fan speed 1 – 3
<b>T8</b>	Moistening	Setting of moistening in COMBI and STEAM MOISTENING modes
<b>T9</b>	Cooking phases / pre-heating	Programming / activation and deactivation of cooking phases and setting of pre-heating
<b>T10</b>	Programs	Selection of saved cooking programs
<b>T11</b>	Steam outlet	Opening / closing of steam outlet
<b>T12</b>	ESC key	Return key
<b>T13</b>	Steamer chamber illumination	Turning on/off the device chamber illumination
<b>T14</b>	Start / Stop	Activation / deactivation of cooking
<b>D1</b>	Temperature indicator	Indicator of temperature in the cooking chamber or $\Delta T$
<b>D2</b>	Time / core indicator	Indicator of cooking time or core temperature
<b>D3</b>	Fan speed / humidity indicator	Indicator of fan speed and preset humidity
<b>D4</b>	Cooking phase / program indicator	Indicator of program number or cooking phase
<b>M</b>	Knob / CODER	Knob rotation allows for setting of required value. Knob pressing confirms the entered value.

## 6.3 Introduction to the device operation

The device has been designed for preparation of the food products in closed rooms and must be used for that purpose only. Any other use is considered incorrect and dangerous and is forbidden.

The device must be supervised during the operation.

We recommend to pre-heat the device before cooking with use of automatic pre-heating function (**section 6.4.8, page 68**).

The display is equipped with the touch sensors. In order to select a given function it is required to press the corresponding key. In order to set the selected cooking parameter it is required to press the flashing key.

**Caution: using of thick gloves may make precise pressing of keys difficult.**

Rotation of knob **M (fig. 9)** allows for setting the value of selected function (e.g. increase or decrease temperature/time/humidity).

The entered value is confirmed by pressing knob **M (fig. 9)** or appropriate key.

**Hint: pressing knob M (fig. 9) allows for deactivation of an alarm.**

### Device turning on and off

Pressing and holding key **T1 (fig. 9)** for 3 seconds turns the device on or off. After turning on the device is in the standby mode and waits for setting of the cooking parameters.

After turning the device off by longer pressing the main switch **T1 (fig. 9)** the cut-off valve before the device is closed.

After turning the device off the electronic assembly ventilation above the chamber may still operate in order to assure its cooling.

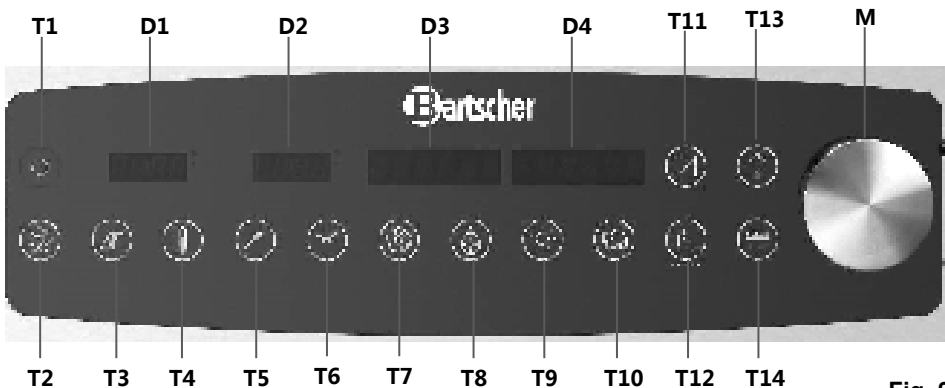


Fig. 9

### **Activation / deactivation of cooking**

Pressing of key **T14 (fig. 9)** allows for starting or stopping of the cooking process. Door opening interrupts the cooking process. After closing the door the already started cooking process is continued from the interruption point. The ongoing cooking cycle may be interrupted with use of key **T14 (fig. 9)**.

### **Cooling of device chamber**

Press and hold key Esc **T12 (fig. 9)** until the initial settings are restored. Then press key **T14 “Start/Stop” (fig. 9)** to start cooling. Only then it is allowed to **close the door**. Cooling of the device chamber operates only when the temperature measured in the chamber exceeds 50°C.

### **Steamer chamber illumination**

In order to turn the illumination on press key **T13 (fig. 9)**. The illumination turns off automatically after the defined time or after pressing key **T13 (fig. 9)** again.



## 6.4 Manual programming

### 6.4.1 Setting of cooking temperature

Turn the device on by pressing key **T1** (fig. 10), after turning on the device is in the standby mode and waits for setting of the cooking parameters. Press key **T14** (fig. 10) to set the **cooking temperature**. Then turn knob **M** clockwise to increase the value or counterclockwise to decrease it. Press knob **M** or key **T4** (fig. 10) to confirm the value. The set temperature is displayed on the indicator **D1** (fig. 10). The cooking temperature depends on selected operation mode (section 6.4.4, page 63) and is:

**Air circulation: min. 50°C - max. 280°C**

**Combi: min. 50°C - max. 250°C**

**Steam: min. 50°C - max. 120°C**

### 6.4.2 Setting of cooking time

Use key **T6** (fig. 10) to set the required cooking time, or select “no limitation” mode. After turning the device on the indicator **D2** (fig. 10) normally shows setting “*inF*” (“no limitation”).

The value may be changed by pressing key **T6** (fig. 10). Then turn knob **M** clockwise to increase the value or counter clockwise to decrease it.

The setting “no limitation” is set by rotating knob **M** counter clockwise until the indicator **D2** (fig. 10) displays “*inF*”.

Press knob **M** (fig. 10) or key **T6** (fig. 10) to confirm the value.



Fig. 10

### 6.4.3 Temperature setting and automatic pre-heating

The fan speed may be set to one of three available speeds:

SPEED 1 (low)

SPEED 2 (medium)

SPEED 3 (high)

Press key **T7** (fig. 11) to set the fan speed.

Then turn knob **M** clockwise to increase the value or counterclockwise to decrease it.

Press knob **M** (fig. 11) or key **T7** (fig. 11) to confirm the value. The set fan speed is displayed on the indicator **D3** (fig. 11).

### 6.4.4 Selection of operation mode

The device allows for selection of one of three available operation modes:

**HOT AIR**

**COMBI**

**STEAM**

In **HOT AIR** mode the food is prepared only with use of hot air and no moisture in form of steam is introduced into the chamber (reduction of product humidity).

In **STEAM** mode air is enriched with steam (humidity 100%).

In **COMBI** mode either hot air and steam are used in adjustable ratio (set by the user).

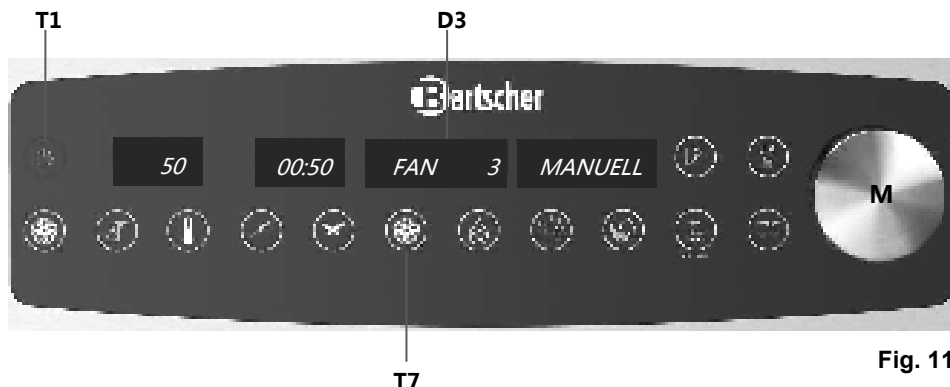


Fig. 11

After turning on the device is normally in **HOT AIR** mode.

Press key **T8** (fig. 12) to switch into that mode.

Indicator **D3** (fig. 12) shows humidity 0= **0 HU**. Rotate knob **M** (fig. 12) to set the required value. Press knob **M** (fig. 12) or key **T8** (fig. 12) to confirm the operation mode.

**STEAM** mode may be selected with use of key **T8** (fig. 12). Indicator **D3** (fig. 12) shows value 100= **100 HU**. Rotate knob **M** (fig. 12) to set the required value and confirm it by pressing knob **M** (fig. 12) or key **T8** (rys. 12).

**COMBI** mode may be selected with use of key **T8** (fig. 12). Indicator **D3** (fig. 12) shows humidity between 10 and 90= **10 HU / 90 HU**. Press key **T8** (fig. 12) and rotate knob **M** (fig. 12) to set the required value. Press knob **M** (fig. 12) or key **T8** (fig. 12) to confirm the value.

According to the description above the operation mode may change depending on preset humidity:

Humidity = 0	HOT AIR	Food preparation with use of hot air.
Humidity = 10-90	COMBI	Food preparation with use of hot air and in presence of steam.
Humidity = 100	STEAM	Food preparation in presence of steam



Fig. 12

### 6.4.5 Cooking with use of core (option)

An alternative for the cooking time / program phase is monitoring of the preparation process with use of temperature measurement inside the product. That operation mode is especially suitable for meat, poultry, and fish.

Press key **T5** (fig. 13), indicator **D2** (fig. 13) displays the preset temperature. Rotate knob **M** (fig. 13) clockwise to increase the temperature or counterclockwise to decrease it. Press knob **M** (fig. 13) or key **T5** (fig. 13) to confirm the value.

**Hint: food preparation temperature must be always 5°C higher than the preset temperature inside the product.**

**Core position** (option):

The core should be placed in the prepared product in such way that its tip is positioned in the central part of the highest volume.

**Approximate temperature values inside the product:**

<i>FOOD TYPE</i>	<i>PREPARATION METHOD</i>	<i>TEMPERATURE</i>
Beef	rare	50 °C
	medium	60 °C
	well	70 °C
Drumsticks	well	80 °C
Chicken breast	well	73 °C
White meat	well	70-75 °C
General cooking	well	85-90 °C
Fish	boiled	67-72 °C



**Fig. 13**

## 6.4.6 Food preparation with use of delta T function

In opposition to the constant temperature, food preparation with use of **delta T** function is realized according to the temperature rise in the device chamber in parallel to the temperature rise inside the product, measured with use of core, always accordingly to the preset value of delta T. Delta T corresponds to the temperature difference between the product interior and the device chamber, which is maintained by the device until the end of cooking (fig. 14). **Food preparation with use of delta T function requires the core.** After pressing key **T3** (fig. 15) the indicator **D1** (fig. 15) shows  $\Delta T$  (delta T).

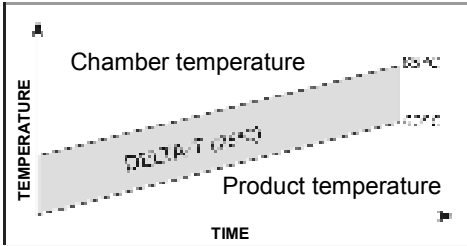


Fig. 14

### Use of $\Delta T$ cooking mode:

$\Delta T$  mode is especially suitable for preparation of roast meat or ham of medium and large size. That preparation method uses temperature in the device chamber lower than in traditional preparation. The longer preparation time makes the product more crispy and allows to avoid big weight losses.

The following  $\Delta T$  are recommended:

- 30°C for red meat of temperature in the product between 45°C and 55°C;
- 25°C for red meat of temperature in the product between 75°C and 85°C.

Rotate knob **M** clockwise to increase the value or counter clockwise to decrease it. Press knob **M** or key **T5** (fig. 15) to confirm the value. Then set the temperature in the product according to the previous section.



Fig. 15

### 6.4.7 Programming of the multiple-phase cooking

Each cooking program may consists of multiple phases, for which various settings are defined (preparation method, temperature, time, etc.). Each cooking program may include up to 9 phases.

After entering the parameters for the first cooking phase as described above press key **T9** (fig. 16) and rotate knob **M** clockwise. Indicator **D4** (fig. 16) displays the second phase **STEP 2**. Press key **T2** (fig. 16) to confirm the intention of programming of the next cooking phase.

Enter the parameters for the second cooking phase and repeat the steps described above to add the successive cooking phases to the program.

**Hint:** adding of the successive cooking phase is possible only when the finish time or the temperature inside the product are entered. If neither of those two parameters is set, switching to the next phase during the food preparation is not possible.

**Hint:** during switching to the next cooking phase key **T2** (fig. 16) flashes until pressing. Flashing of that key indicates that the phase is not programmed and the device is unable to realize it.

#### **Programming examples:**

Phase 1:	STEAM	110°C	15 min.	FAN 3	100 HU
Phase 2:	STEAM	205°C	6 min.	FAN 1	0 HU
Phase 3:	COMBI	168°C	50°C	FAN 1	30 HU

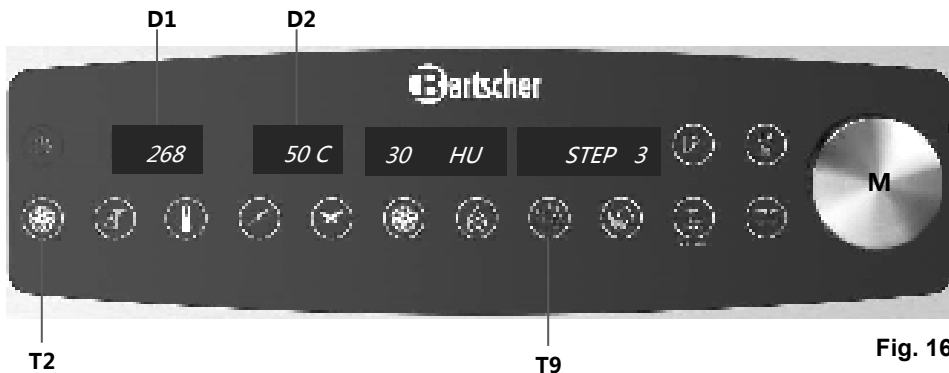


Fig. 16

## 6.4.8 Setting of the automatic pre-heating of the device chamber

In order to achieve good preparation effect we recommend pre-heating of the device chamber with use of pre-heating function.

It may be realized automatically during the start of the cooking program.

After entering the parameters for the first cooking phase as described above press key **T9** (fig. 17) and rotate knob **M** (fig. 17) counterclockwise until the indicator **D4** (fig. 17) shows **PRE? N**. Press knob **M** (fig. 17) to activate the automatic pre-heating. The indicator **D4** (fig. 17) shows **PRE? Y**. Then rotate knob **M** (fig. 17) clockwise to return to the selected cooking phase or start the new phase.

After starting with key **T14** (fig. 17) the device starts pre-heating.

The automatic pre-heating heats the device to the temperature higher by 25°C than the temperature set for phase 1 in order to assure better temperature after opening of the glass door and placing the cold product in the chamber.

When the entered temperature is reached the acoustic signal is emitted. Then it is allowed to place the food in the device chamber.

**Caution: pre-heating must be realized with empty chamber. Before placing the food inside wait for the acoustic signal.**

PRE? Y STEP 1 STEP 2 STEP 3 STEP 4 →



## 6.4.9 Opening and closing of steam outlet

In **HOT AIR** mode there is a possibility of adjusting of the steam outlet opening and closing. The steam outlet is designed for removing the moisture from the device chamber.

Press key **T11** (fig. 18) to open the steam outlet.

Opening and closing of steam outlet is indicated by the state of key **T11** (fig. 18):

ON = STEAM OUTLET OPENED

OFF = STEAM OUTLET CLOSED

**Hint: the adjustment of steam outlet is possible only in HOT AIR mode. In COMBI and STEAM modes the outlet is controlled automatically by the device.**



Fig. 18



## 6.5 Navigation in the recipes menu

### 6.5.1 Saving the cooking program in the device memory

Each cooking program defined in the manual mode and consisting of one or more phases may be saved in the internal memory of the device for easy opening with use of start menu and using in the future.

After entering all required cooking parameters press key **T10** (fig. 19) for 3 seconds.

The indicator **D4** (fig. 19) displays the number of the first free program in the memory (for example, if there are 3 saved programs with numbers 1, 2 and 3, number 4 will be displayed as the next free place in the memory).

Rotate knob **M** (fig. 19) to select the program number.

Then save the selected position by pressing key **T10** (fig. 19) for 3 seconds.

The indicator **D4** (fig. 19) shows **MEM**.

### 6.5.2 Loading the cooking program from the memory

In the standby mode press key **T10** (fig. 19) and rotate knob **M** (fig. 19) to select the number program, which is to be loaded, on indicator **D4** (fig. 19).

Then start the cooking process by pressing key “**Start/Stop**” **T14** (fig. 19).

**Hint:** the cooking phases for a given program may be previewed by pressing key **T9** (fig. 19) and rotating knob **M** (fig. 19).

The indicator **D4** (fig. 19) shows the current cooking phase (*STEP*).



Fig. 19

### 6.5.3 Modification of the cooking program save in the memory

After selecting the cooking program its parameters may be changed according to section “**Manual programming**”.

To save the changes press key **T10** (fig. 20) for 3 seconds. The modified program overwrites the previous version.

### 6.5.4 Removing the program or its part from the memory

The program saved in the memory may be removed as a whole or partially.

#### Removing the whole cooking program:

1. Select the program to be removed
2. Select its first cooking phase (*STEP 1*)
3. Press and hold key **T9** (fig. 20)
4. The indicator **D4** (fig. 20) shows **DEL? N**
5. Rotate knob **M** (fig. 20), the indicator **D4** (fig. 20) displays the question **DEL? Y**.  
Confirm the operation by pressing knob **M**.

In order to **remove a part of the cooking program** select the cooking phase to be removed and press key **T9** (fig. 20). Then follow the instructions in sections 4 and 5 above.

**Hint 1:** removing of one cooking phase removes also all successive phases.

**Example:** if a program consists of 5 phases, removing of phase 3 removes also phases 4 and 5.

**Hint 2:** after removing only a part of the program its remains are saved in the memory as the last record (i.e. without the removed phases).

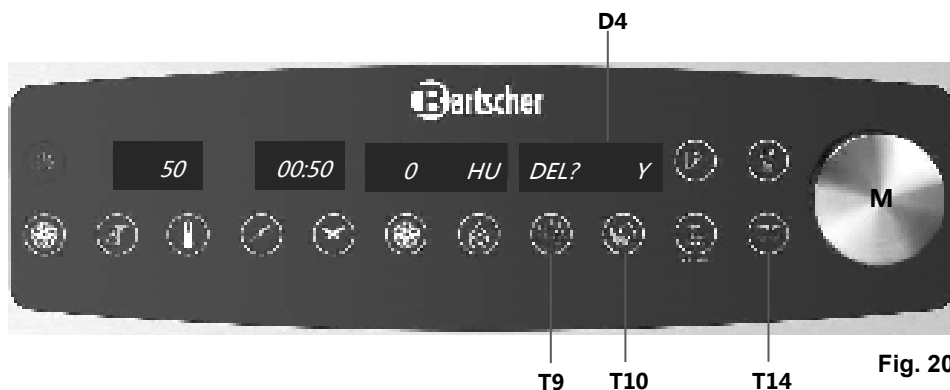


Fig. 20

## 6.5.5 Importing and exporting the recipes from the USB memory

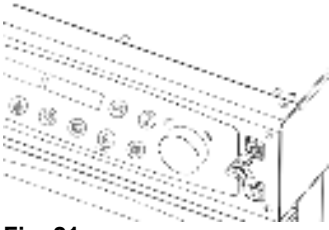


Fig. 21

The device allows for importing and exporting the cooking programs from the USB memory to the device.

### Importing of cooking programs:

1. Turn the device on.
2. Connect the compatible USB memory to the USB port (fig. 21).
3. Press knob **M** (fig. 22) and key **T10** (fig. 22) simultaneously.
4. The importing operation is finished when the display indicators show the following information:



5. Now it is allowed to remove the USB memory.

### Exporting of cooking programs:

1. Turn the device on.
2. Connect the compatible USB memory to the USB port.
3. Press knob **M** (fig. 22) and key **T9** (fig. 22) simultaneously.
4. The exporting operation is finished when the display indicators show the following information:



5. Now it is allowed to remove the USB memory.

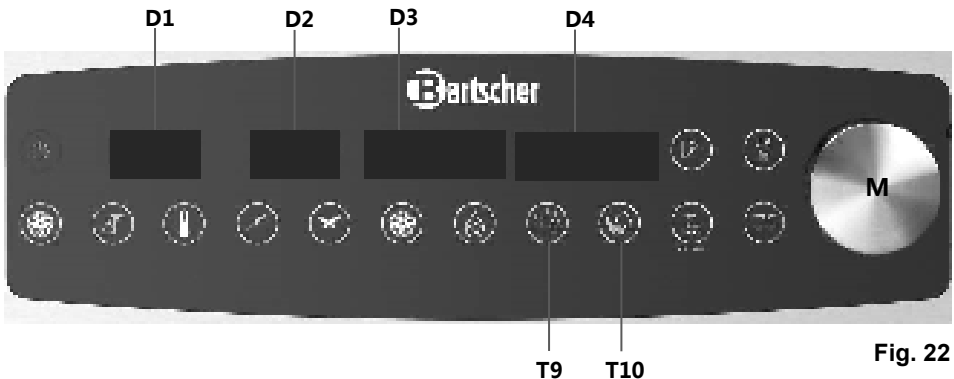


Fig. 22

## 7. Cleaning and maintenance

### 7.1 Safety advice



#### **CAUTION!**

***Before any activities connected with cleaning it is required to disconnect the power supply, close the water supply and wait for complete cooling of the device.***

- In order to assure reliable operation, hygiene and efficiency the device should be cleaned **everyday** after work.
- Do not use any acid products, abrasive agents, caustic cleaning agents containing sand or soda lye.
- Do not use steel wool, wire brushes or steel spatulas.
- In order to protect yourself from the electric shock **never** immerse the device, supply cable or plug in water or other fluids.



#### **CAUTION!**

***The device is not designed for flushing with direct water jet. Therefore do not use the pressurized jet for cleaning the device (inside and outside).***

### 7.2 Cleaning

#### ***Regular cleaning of the device chamber***

- The shelves rails may be removed from the device for easier cleaning. To do this, unscrew the fixing bolts and remove the rails.
- Clean the device chamber only with lukewarm water and gentle cleaning agent. All washed surfaces should be rinsed with clean water and thoroughly dried. Pay attention to not to leave any washing agent residuals.

#### ***External cleaning***

- Clean the external surfaces of the device only with cloth soaked in water.
- Use only agents designed for cleaning of high-grade stainless steel, as improper cleaning agents may cause corrosion of the device.
- **Do not** use the agents containing chlorine (bleachers, hydrochloric acid, etc.).
- After cleaning dry and polish the surface with dry cloth.

## Cleaning of the device door

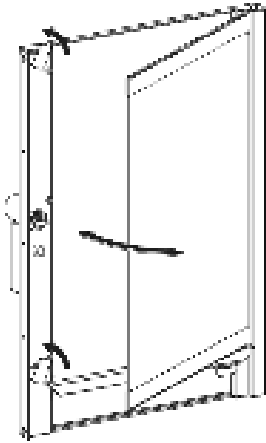


Fig. 23

- Before cleaning of the door the device must be completely cooled down.
- Double glazing facilitates cleaning. The internal glass may be opened.
- To do this, loosen the upper and lower steel plate locking the internal glass. Rotate the plates clockwise.
- Tilt the internal glass (fig. 23).
- Clean the internal glass on both sides and the device door with use of appropriate agents.
- **Do not** use any aggressive and abrasive cleaning agents.
- Close the internal glass and put the steel plates in the initial position.



### CAUTION!

***Before closing of the device make sure that the internal glass is fixed with the steel plates, otherwise it will not be possible to close the door.***

## 7.3 Fan cleaning

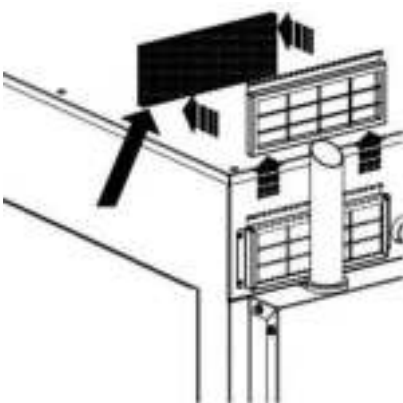


Fig. 24

To maintain correct temperature of the electronic elements of the device the fan should be cleaned periodically, **at least once a month**.

The fan is located in the back part of the device (fig. 24). Cleaning procedure:

1. Grab the fan tongue and pull it up from the slot.
2. Remove the fan from the housing, clean with lukewarm water and neutral cleaning agent and dry with clean cloth.
3. Put the fan back into the housing and slide into the slot.



### CAUTION!

***In case of „Hi Temp“ alarm the most probable reason is excessive contamination of the fan. Clean the fan immediately!***

## 8. Possible Malfunctions

Failure	Possible solutions
The device cannot be turned on	<ul style="list-style-type: none"> <li>• Check if there is electric voltage and the main switch is turned on.</li> <li>• Check the fuses in the device.</li> <li>• Make sure that the glass door is properly closed.</li> <li>• Check if the parameters of selected cooking cycle are correct.</li> <li>• Make sure that there are no error messages.</li> </ul>
When it is still not possible to start the device after above activities, contact the service company.	
The fan stops during the operation	<ul style="list-style-type: none"> <li>• Turn the device off and wait until the overheating protection starts the motor automatically.</li> <li>• Make sure that the ventilation holes are permeable.</li> </ul>
When the failure persists contact the service company.	
The chamber illumination does not work	<p><b>Use only temperature-resistant light bulbs!</b></p> <p>The internal illumination bulb replacement procedure:</p> <ul style="list-style-type: none"> <li>- make sure that the switch before the device is turned off,</li> <li>- loosen the bolts and remove the shelves rails from the left internal wall of the device,</li> <li>- unscrew the illumination cover bolts,</li> <li>- remove the cover, glass and seal,</li> <li>- replace the damaged bulb with new halogen bulb 25 W,</li> <li>- replace the cover, glass and seal,</li> <li>- reinstall the shelves rails.</li> </ul>
When the failure persists contact the service company.	
The water is not supplied through the moistening pipes	<ul style="list-style-type: none"> <li>• Check if the water valve is opened.</li> </ul>
When the failure persists contact the service company.	



## **CAUTION!**

The above problems only serve for orientation and as examples. Should these or similar problems occur, turn the device off immediately and discontinue using it. If the failure cannot be removed, immediately contact the service company or vendor in order to inspect and repair the device. Prepare the article number and the device serial number specified on the rating plate on the back. Never attempt to repair the device by yourself.

## **9. Waste disposal**

### **Discarding old devices**

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



### **WARNING!**

*To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.*



### **NOTE!**



*For the disposal of the device please consider and act according to the national and local rules and regulations.*

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