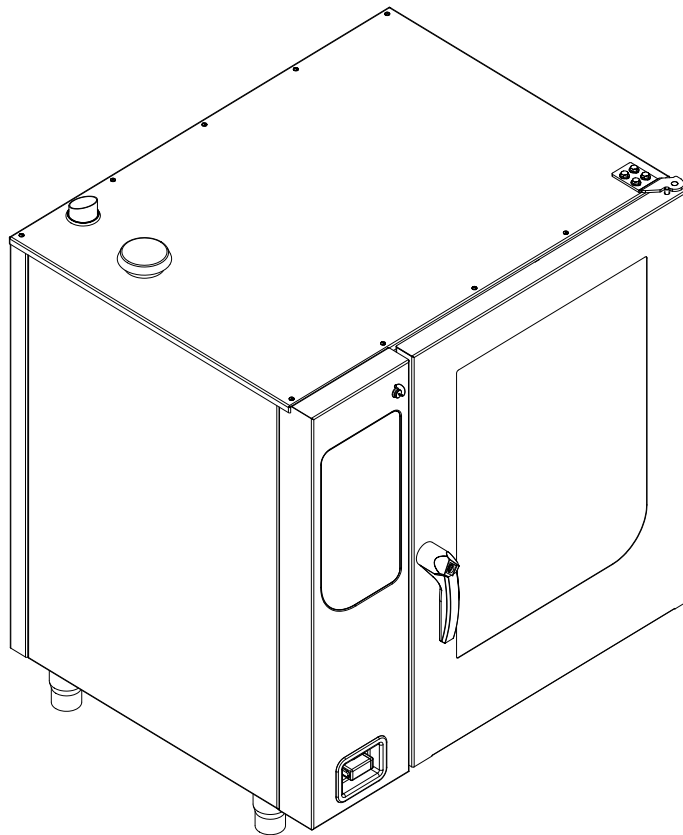


Read the operating instructions prior to commissioning

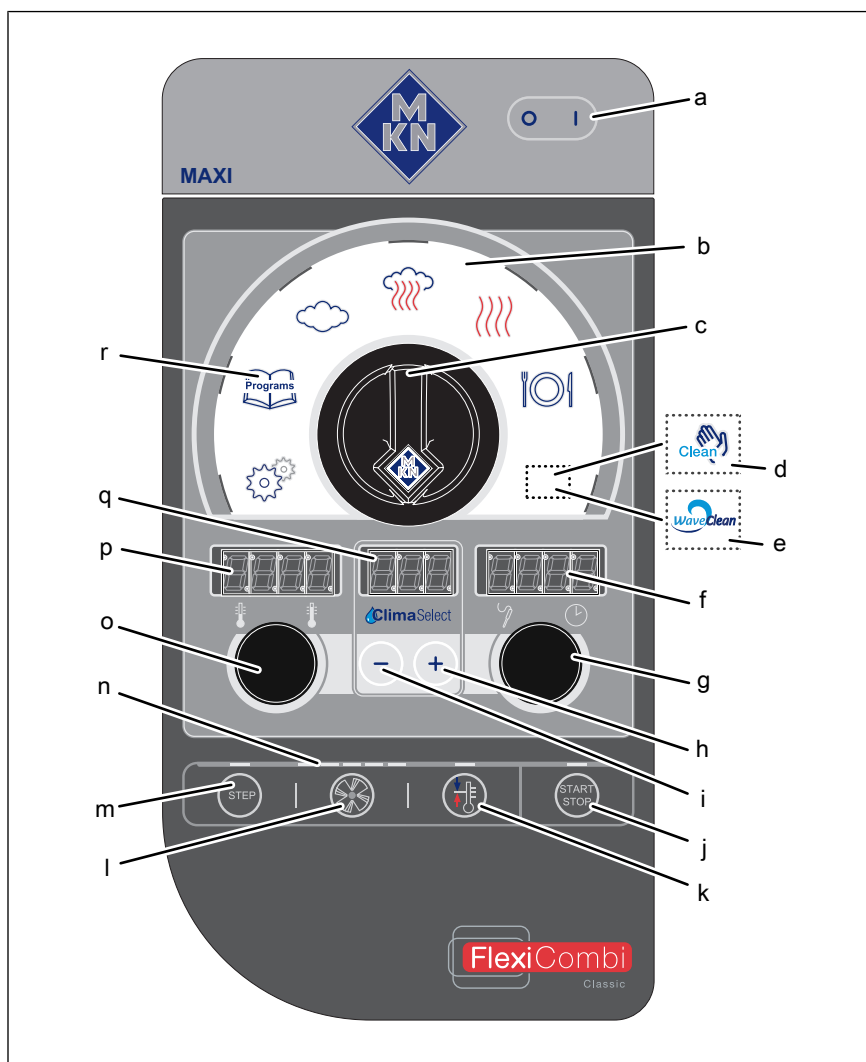
Operating instructions

Combisteamer



Unit	Model	Type of energy	Version
FlexiCombi Classic	6.15	Electric	HandClean
	6.21		WaveClean (optional)
	10.15		Door with rear-ventilated pane
	10.21		Door with hygiene glazing (optional)
	20.15		1-point core temperature sensor
	20.21		4-point core temperature sensor (optional) Sous-vide core temperature sensor (optional)

Operating and display elements



- | | | | |
|---|---------------------|---|---------------------|
| a | On Off "I O" button | j | "START STOP" button |
| b | Selection range | k | Ready2Cook button |
| c | Select knob | l | Fan speed button |
| d | HandClean symbol | m | "STEP" button |
| e | WaveClean symbol | n | Indicator light |
| f | Right display | o | Left knob |
| g | Right knob | p | Left display |
| h | Plus button | q | Middle display |
| i | Minus button | r | "Programs" button |

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1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,
- On cleaning and care,
- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.
- Make the operating instructions available to the operator at all times at the operating site of the unit.
- Insert any supplements from the manufacturer.
- Keep the operating instructions throughout the service life of the unit.
- Pass on the operating instructions to any subsequent operator of the unit.

Target group The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs



DANGER
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.



WARNING
Possible threat of danger

Failure to comply can lead to death or very severe injuries.



CAUTION
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.



Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Washing dishes
- Storing supplies
- Drying cloths, paper or dishes
- Heating acids, alkaline solutions or other chemicals
- Heating preserved food
- Heating flammable liquids
- Heating rooms
- Cleaning air filters

The use of the unit is prohibited in the following countries:

- USA
- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,
- Improper use,
- Incorrect startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Children are not allowed to operate the unit or play with it.

Hot surfaces Risk of burns from hot surfaces

- Protect arms and hands by wearing suitable protective gloves.
- Allow surfaces to cool prior to cleaning.
- Remove hot cookware only with suitable protective gloves or potholders.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids Risk of burns from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking so to clean to a temperature below 60 °C and then clean.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- Dry unit completely after cleaning it.

Defective unit Risk of injury from a defective unit

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention Risk of fire from dirt and grease deposits

- Clean the unit when finished using it.
- Do not use the unit as a deep fat fryer.

Risk of fire from overheating

- Do not store any combustible objects or plastic containers in the cooking zone.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO₂ fire extinguishers or extinguishing media suitable for the fire class confronted.

Unit on casters Risk of injury from a unit on casters

- Lock casters during operation.
- Only move an empty unit.

Risk of a line breaking if subjected to high tensile load

- Secure the unit with a chain as a strain relief for the power connection at the installation site so that no tensile load is applied to the power connection if the unit is moved.

Improper cleaning Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of injury from improper cleaning

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner or water jet.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.

- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Do not use any bleaching or chlorine-containing cleaners.
- Remove rust spots with an abrasive.
- Keep the unit free of calcium deposits.

Hygiene Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

Core temperature measurement Risk of injury from overheated core temperature sensor

- Do not heat the core temperature sensor over an open flame.

Improper use Risk of physical damage from improper use

- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not cover air inlet and outlet openings.
- Do not operate the unit at temperatures below 4° C.
- Remove the core temperature sensor before the cooked food is removed.
- Insert the core temperature sensor back into the holder after use.

3 Description of the unit

The unit is a hot air steamer, which is suitable for most cooking methods used in commercial kitchens. It can be used with either hot air or unpressurised live steam, either individually, in sequence, or in conjunction with moist or dry heat.

3.1 Overview of the unit

3.1.1 Countertop unit

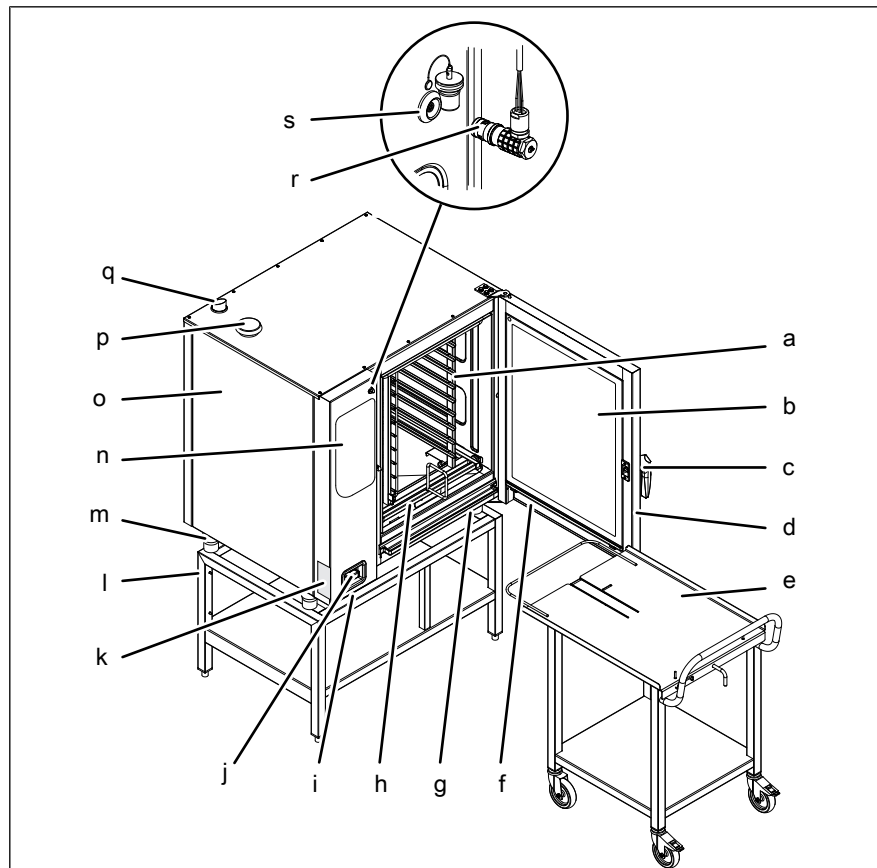


Image: Unit with tray rack trolley

- | | | | |
|---|-------------------------------------|---|---|
| a | Tray rack | k | Nameplate |
| b | Insulated window | l | Base frame (optional) |
| c | Door handle | m | Equipment leg |
| d | Cooking zone door | n | Control unit |
| e | Tray rack trolley (optional) | o | Housing |
| f | Steam drain channel, door | p | Air inlet |
| g | Steam drain channel, unit | q | Steam outlet |
| h | Guide rail for tray rack (optional) | r | Core temperature sensor (optional) |
| i | USB port (covered) | s | Connection for core temperature sensor (optional) |
| j | Hand shower (optional) | | |

3.1.2 Floor-standing unit

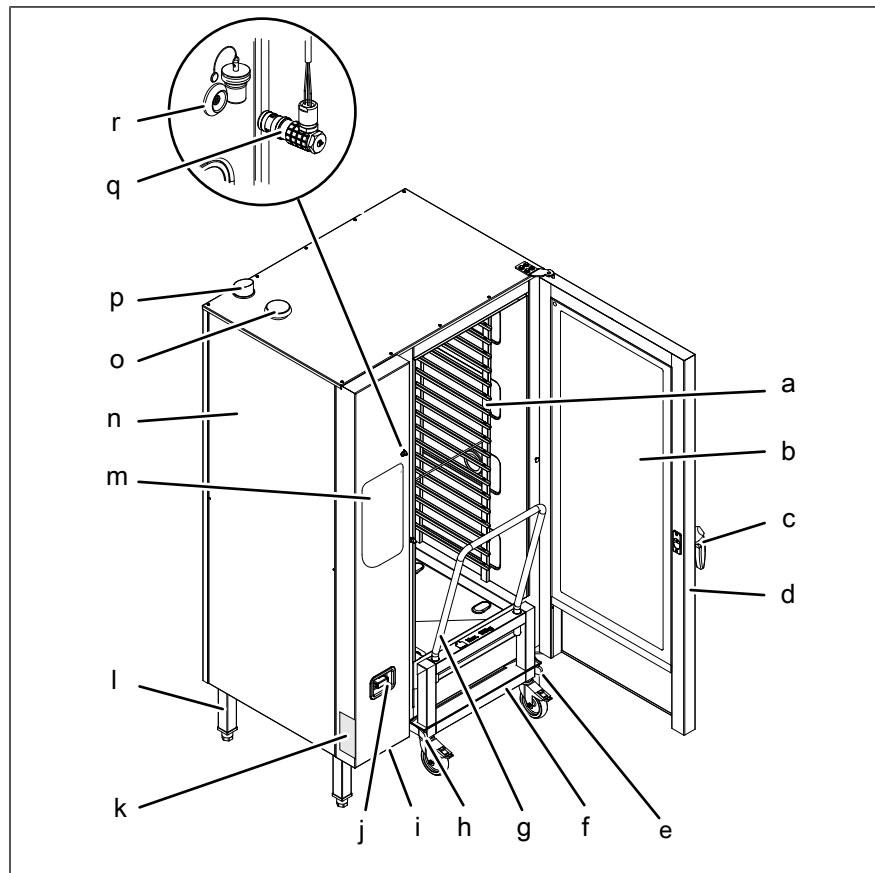


Image: Unit with tray trolley

- | | | | |
|---|--------------------|---|---|
| a | Tray rack | j | Hand shower |
| b | Insulated window | k | Nameplate |
| c | Door handle | l | Equipment leg |
| d | Cooking zone door | m | Control unit |
| e | Guide rail (right) | n | Housing |
| f | Tray trolley | o | Air inlet |
| g | Push handle | p | Steam outlet |
| h | Guide rail (left) | q | Core temperature sensor (optional) |
| i | USB port (covered) | r | Connection for core temperature sensor (optional) |

3.2 Features

3.2.1 Characteristics

- 1-point core temperature sensor
- 4-point core temperature sensor (optional)
- Sous-vide core temperature sensor (optional)
- Hand shower (optional)
- Back-ventilated cooking zone door
- Cooking zone door with hygienic glazing (optional)
- Single-stage door latch
- Two-stage door latch (optional); this feature is standard on size 20 units
- Power optimizing system (optional)
- Cooking zone door hinged at right
- Cooking zone door hinged at left (optional)
- HandClean
- WaveClean (optional)

3.2.2 USB port

The unit is equipped with a USB port (USB 2.0).

HACCP logs can be exported to the USB flash drive and archived on an external PC as necessary.

3.2.3 HACCP log

All cooling programs run are recorded in the HACCP log.

The data are exported via the USB port.

3.2.4 WaveClean automatic cleaning (optional)

With WaveClean automatic cleaning, the cooking zone is cleaned with the aid of a cleaning cartridge intended specifically for the program and then rinsed clean.

3.2.5 Preheat bridge for models 20.15 and 20.21

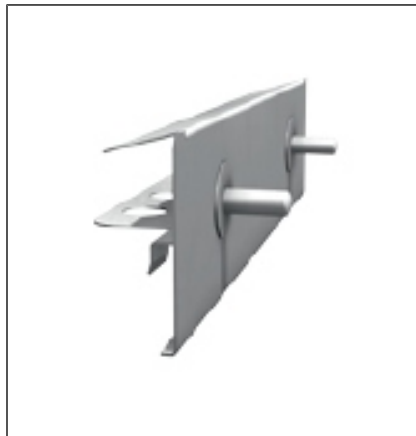


Image: Preheat bridge

In the case of the 20.15 and 20.21 models of Combisteamer, the preheat bridge is attached to the bottom edge of the cooking zone opening, if the cooking zone is heated or cleaned with WaveClean, and if there is no tray trolley in the Combisteamer.

3.3 Operating and cooking modes

3.3.1 Operating modes

Manual cooking

In the Manual cooking mode, individual cooking programs and equipment functions can be activated directly. The various cooking modes and equipment functions can be modified individually.



Automatic cooking

In the Automatic cooking mode, saved cooking programs can be activated and modified if necessary.

3.3.2 Types of cooking



Steaming

Steaming is a cooking mode, in which the food to be cooked is cooked gently by means of steam in a temperature range of 30 °C to 130 °C.



Combisteaming

Combisteaming is a cooking mode, in which large roasts, casseroles and baked goods can be cooked in a temperature range of 30 °C to 250 °C.



Hot air

Hot air is a cooking mode, in which the food to be cooked is cooked without additional moisture in a temperature range of 30 °C to 300 °C.



Regeneration

Regeneration is a cooking mode, in which the food being cooked can be kept warm and prepared in a temperature range of 30 °C to 155 °C.

3.3.3 Expanded cooking functions

Expanded cooking functions can be used to modify individual cooking steps for the particular food being cooked.

The following expanded cooking functions are available:

Manual humidification Manual humidification allows the cooking zone humidity to be increased during operation.

Start time delay



When using the start time delay, temperatures that promote the growth of harmful microorganisms on the food being cooked can occur in the cooking zone. Observe food processing regulations.

The start time delay can be used to set a waiting period until the program starts.

In this way, bottlenecks in production and preparation can be avoided.

The prepared food to be cooked can be loaded into the unit and the desired cooking program selected.

Heat (Ready2Cook)



The function can be selected when starting the cooking program.

For many cooking programs such as baking, for instance, the correct starting temperature is important.

The expanded heating function can be used to warm the cooking zone to the correct starting temperature.

3.3.4 Core temperature measurement

















When using core temperature measurement, the temperature inside the food being cooked is measured by means of a core temperature sensor.








As soon as the target core temperature is reached, the cooking process is ended automatically or, in the case of a multi-step cooking program, the next cooking step starts.

The use of core temperature measurement offers the following benefits:

- Reduced energy and water consumption
- No overcooking
- Less weight lost by the food being cooked
- High HACCP safety

3.4 Operating, control and display element functions

Symbol	Operating and display element	Function
	On/Off "I/O" button	<ul style="list-style-type: none"> Switch unit on "I" "O" switches off the unit
	Select knob	<ul style="list-style-type: none"> Selects the cooking mode, cooking programs, cleaning and settings
	Steaming symbol	<ul style="list-style-type: none"> Indicates that the Steaming cooking mode can be selected here
	Combisteam symbol	<ul style="list-style-type: none"> Indicates that the Combisteam cooking mode can be selected here
	Hot air symbol	<ul style="list-style-type: none"> Indicates that the Hot air cooking mode can be selected here
	Regeneration symbol	<ul style="list-style-type: none"> Indicates that the Regeneration cooking mode can be selected here
	Programs symbol	<ul style="list-style-type: none"> Selects a cooking program
	"Programs" button	<ul style="list-style-type: none"> Saves a cooking program
	HandClean symbol	<ul style="list-style-type: none"> Indicates that the semi-automatic HandClean program can be selected here
	WaveClean symbol	<ul style="list-style-type: none"> Indicates that the automatic WaveClean program can be selected here
	Settings symbol	<ul style="list-style-type: none"> Selects the settings and service functions
	Left display	<ul style="list-style-type: none"> Displays the cooking temperature
	Cooking temperature symbols	<ul style="list-style-type: none"> Indicate that settings for the temperature can be made here
		
	Left knob	<ul style="list-style-type: none"> Sets the temperature
	Middle display	<ul style="list-style-type: none"> Shows the cooking zone humidity
	ClimaSelect symbol	<ul style="list-style-type: none"> Indicates that settings for the cooking zone humidity can be made here
	Minus button	<ul style="list-style-type: none"> Reduces the cooking zone humidity
	Plus button	<ul style="list-style-type: none"> Increases the cooking zone humidity

Symbol	Operating and display element	Function
	Right display	<ul style="list-style-type: none"> Shows the cooking time or core temperature
	Core temperature symbol	<ul style="list-style-type: none"> Indicates that settings for the core temperature can be made here
	Cooking time symbol	<ul style="list-style-type: none"> Indicates that settings for the time can be made here
	Right knob	<ul style="list-style-type: none"> Sets the cooking time or core temperature
	"STEP" button	<ul style="list-style-type: none"> Advances to the next step in the cooking program Acknowledges an error message
	Fan speed button	<ul style="list-style-type: none"> On Model 6.10: Sets the fan speed
	Ready2Cook button	<ul style="list-style-type: none"> Starts and stops the heating or cooling process
	"START STOP" button	<ul style="list-style-type: none"> Starts and stops the cooking programs or the cleaning
	Indicator light	<ul style="list-style-type: none"> Illuminates if active Confirms the setting or selection

3.4.1 Abbreviations in the displays

Information appears in the displays only in the form of abbreviations.

Abbreviation	Explanation
Calc	Calcium deposit removal
CAR	Cartridge
CLE	Manual cleaning
CL1	Cleaning for about 1 hour
CL2	Cleaning for about 2 hours
CL3	Cleaning for about 3 hours
dLAY	Start time delay
dIA	Diagnostic error display
End	End
Err	Error
HAC	HACCP
HOT	Too hot
OPn	Open
OPt	Option
PASS	Password entry

Abbreviation	Explanation
Prot	Log number
Pro	Program number
rdY	Ready
SEr	Service
SHO	Rinse
SOF	Software
SPr	Spray
SPU	Forced rinse
STEP	Step
USb	USB
X-Y	Step X of Y

3.5 Loading capacity

3.5.1 Loading capacity

Tray rack trolley and tray trolley

Version	Per shelf maximum (kg)	Per unit maximum (kg)
6.15	15	50
6.21	15	50
10.15	15	80
10.21	15	80
20.15	15	150
20.21	15	150

3.5.2 Plate capacity during regeneration

Cooking time and cooking temperature depend on the number of plates.

Version	Plate diameter		
	26 cm	28 cm	32 cm
6.15	30	24	22
6.21	30	24	22
10.15	50	40	40
10.21	50	40	40
20.15	100	80	80
20.21	120	120	80
on	1/1 GN grate		Tray rack or tray trolley

3.6 Standard setting values

3.6.1 Temperature standard setting

The adjustment range for the cooking zone temperature depends on the cooking mode.

Cooking mode	Standard value (°C)	Adjustment range (°C)	Alteration increments (°C)
Steaming	100	30 - 130	1
Combisteaming	150	30 - 250	1
Hot air	180	30 - 300	1
Regeneration	50	30 - 150	1

3.6.2 Core temperature standard-setting

The adjustment range for the core temperature depends on the cooking mode.

Cooking mode	Standard value (°C)	Adjustment range (°C)	Alteration increments (°C)
Steaming	70	0 - 99	1
Combisteaming	70	0 - 99	1
Hot air	70	0 - 99	1
Regeneration	50	0 - 99	1

3.6.3 Cooking zone humidity standard setting

The setting range for the cooking zone humidity depends on the type of cooking.

Type of cooking	Standard value (%)	Setting range (%)	Change increments (%)
Steaming	100	90 - 110	90 - 100 - 110
Combisteaming	90	20 - 100	20 - 40 - 70 - 90 - 100
Hot air	100	0 - 100	0 - 25 - 50 - 75 - 100
Regeneration	100	0 - 100	0 - 25 - 50 - 75 - 100

3.7 Basic settings

The unit is already preset, when it is delivered.

The values in the following list can be modified.

Basic setting	No.	Standard value	Adjustment range	Explanation
Password	7	111	0 – 500	Individual passwords can be set in this area.
Start-time preselection with or without fan	13	0	0 = Without fan 1 = With fan	If the "0" setting is selected, the fan remains off during the preset time period. If the "1" setting is selected, the fan runs at intervals during the preset time period.
Steam elimination	48	1	0 = Low 1 = Normal 2 = High	The intensity of steam elimination can be adjusted in three levels.
Displays				
Temperature display	1	0	0 = °C 1 = °F	The temperature can be displayed in °C or °F.
Water quantity display	34	0	0 = ml 1 = fl.oz.	The water quantity can be displayed in ml or fl.oz.
Water quantity display in fl. oz.	35	0	0 = Imperial fl.oz. 1 = US fl.oz.	The fl.oz. water quantity can be displayed in Imperial or US.
Signal output				
Duration of signal output	6	20	0 – 180 s	Duration of the audible signal 0 = Signal off
Volume of signal output	33	0	0 = Quiet 1 = Loud	Volume of the audible signal
Cooking modes				
Steaming temperature	9	100	30 – 130 °C	The cooking temperature for this cooking mode can be selected within the range of settings.
Combisteam temperature	10	150	30 – 250 °C	The cooking temperature for this cooking mode can be selected within the range of settings.
Hot air temperature	11	180	30 – 250 °C	The cooking temperature for this cooking mode can be selected within the range of settings.
Regeneration temperature	12	130	30 – 150 °C	The cooking temperature for this cooking mode can be selected within the range of settings.

Basic setting	No.	Standard value	Adjustment range	Explanation
Ready2Cook				
Ready2Cook preheating temperature in percent	4	15	0 – 30 %	If the unit is fully loaded with a large mass (roasts, loaves of bread), increase the preheating temperature, so that the cooking zone temperature does not drop too suddenly.
Max. waiting time in minutes after the Ready2Cook temperature has been reached, if set T > 250 °C	37	120	0 - 300	Here you can set, how long the preheating temperature is to be held after it has been reached, without a cooking process being started.
Max. waiting time in minutes after the Ready2Cook temperature has been reached, if set T ≤ 250 °C	38	30	0 - 60	
FlexiCombi Air				
Time extension for the condensation hood	5	60	0 – 600 s	Time extension for the condensation hood, after the cooking zone door has been opened

4 Operating the unit

4.1 Operating the unit in an environmentally responsible manner

If used correctly, this Combiteamer achieves very low energy consumption.

You can assist low energy consumption by:

- Avoiding continuous operation - the Combiteamer heats up very quickly, which means that continuous operation is not necessary.
- Loading the cooking zone as full as possible - if practical, use a Combiteamer with a smaller cooking zone.

4.2 Switching the unit on and off

4.2.1 Switching on

→ Press the *On Off "I O"* button to "I".

↳ The unit is now on.

4.2.2 Switching off

→ Press the *On Off "I O"* button to "O".

↳ The unit is now off.

4.3 Opening and closing the cooking zone door



The single-stage door latch is standard on sizes 6 and 10.



The two-stage door latch is standard on size 20, and optional on sizes 6 and 10.

4.3.1 Opening the single-stage door latch

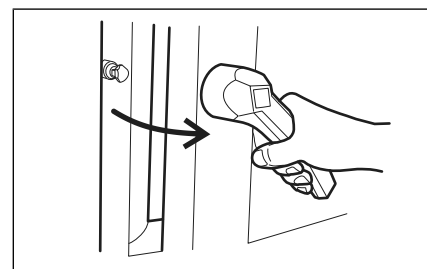
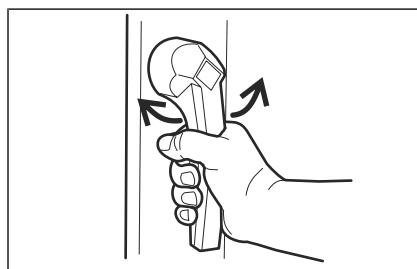


Image: Opening the single-stage door latch

1. Rotate the door handle anti-clockwise or clockwise.

↳ The cooking zone door opens.



If the door handle is released, it returns automatically to its initial position.

2. Open the cooking zone door completely.

4.3.2 Closing the single stage door latch

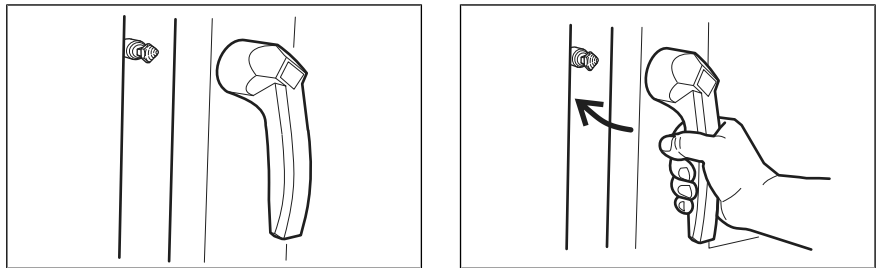


Image: Closing the single stage door latch

Requirement Door handle in initial position

→ Close the cooking zone door with pressure.

↳ The cooking zone door is closed.

4.3.3 Opening the two-stage door latch

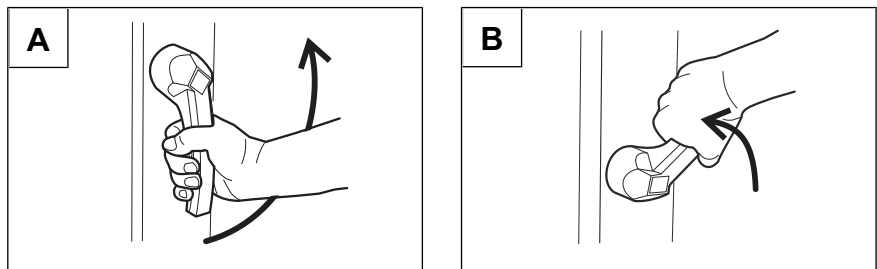


Image: Opening the two-stage door latch



On size 6 and size 10, first rotate the door handle anti-clockwise.

1. Rotate the door handle to a horizontal position.
 - ↳ The cooking zone door opens, but is still held.
2. Continue rotating the door handle upwards.
 - ↳ The cooking zone door is no longer held.



If the door handle is released, it returns automatically to its initial position.

3. Open the cooking zone door completely.

4.3.4 Closing the two-stage door latch

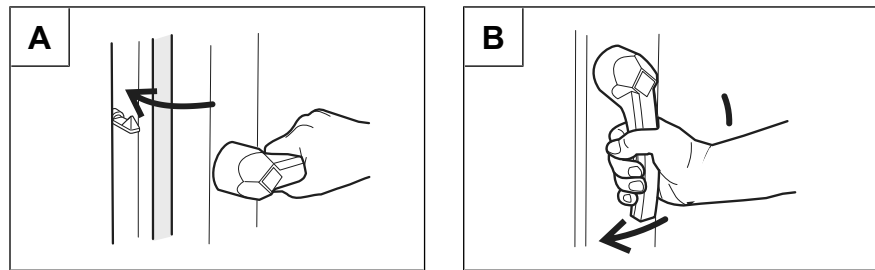


Image: Closing the two-stage door latch

Requirement Door handle in initial horizontal position

1. Close the cooking zone door with pressure.
↳ The cooking zone door latches.
2. Rotate the door handle downwards.
↳ The cooking zone door is closed.

4.4 Loading and emptying the unit



CAUTION

Risk of burns from hot liquid

- Never insert a food-carrying tray with cooking liquid above eye level.
 - Use only suitable trays to hold food. The food-containing trays must rest securely on the support brackets.
 - Always insert the food-containing trays into the U-rails.
-



CAUTION

Risk of physical damage and personnel injury from exceeding the loading capacity

- Do not exceed the maximum loading capacity.
-

4.4.1 Loading and emptying

Loading

1. Open the cooking zone door.
2. Insert food-containing trays into the support racks.
3. Close the cooking zone door.
4. Start the cooking process.

Emptying

1. Open the cooking zone door.
2. Remove the food-containing trays.
3. Remove all food residues from the drain screen.
4. Leave the cooking zone door slightly ajar.
↳ This extends the service life of the door seal.
↳ No moisture builds up in the cooking zone.

4.4.2 Loading and emptying with a tray rack trolley

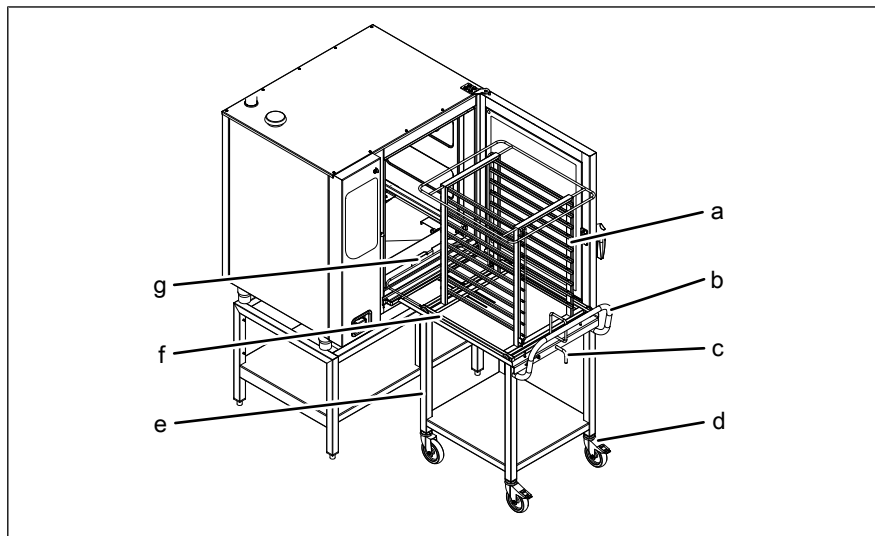


Image: Loading and emptying with a tray rack trolley

- | | |
|-------------------|---------------------------|
| a Tray rack | e Tray rack trolley |
| b Push handle | f Tray rack support plate |
| c Lever | g Guide rail |
| d Locking casters | |

Loading with a tray rack trolley

Requirement Remove support racks and place guide rails on pins.
Food-containing trays resting securely on the tray rack

1. Open the cooking zone door.
2. Rotate the lever on the tray rack trolley.
 - ↳ The tray rack is secured to prevent its rolling down.
 - ↳ Check that the tray rack is locked in place by pulling on it slightly.
3. Load the tray rack.
4. Position the tray rack trolley at the unit.
 - ↳ Lock the casters to prevent the trolley's rolling away.
5. Rotate the lever.
 - ↳ The tray rack is now free to move.
6. Insert the tray rack completely until the rollers rest in the openings in the guide rail.
7. Retract the tray rack support plate and secure in place with the lever.
8. Move the tray rack trolley away from the unit.
9. Close the cooking zone door.
10. Start the cooking process.

Emptying with a tray rack trolley

1. Open the cooking zone door.
2. Position the tray rack trolley at the unit.
 - ↳ Lock the casters to prevent the trolley's rolling away.

3. Insert the tray rack support plate and secure the tray rack on the plate.
4. Pull the tray rack onto the tray rack trolley and secure in place.
5. Release the locking casters and move the tray rack trolley away from the unit.
6. Remove all food residues from the drain screen.
7. Leave the cooking zone door slightly ajar.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

4.4.3 Loading and emptying with a tray trolley

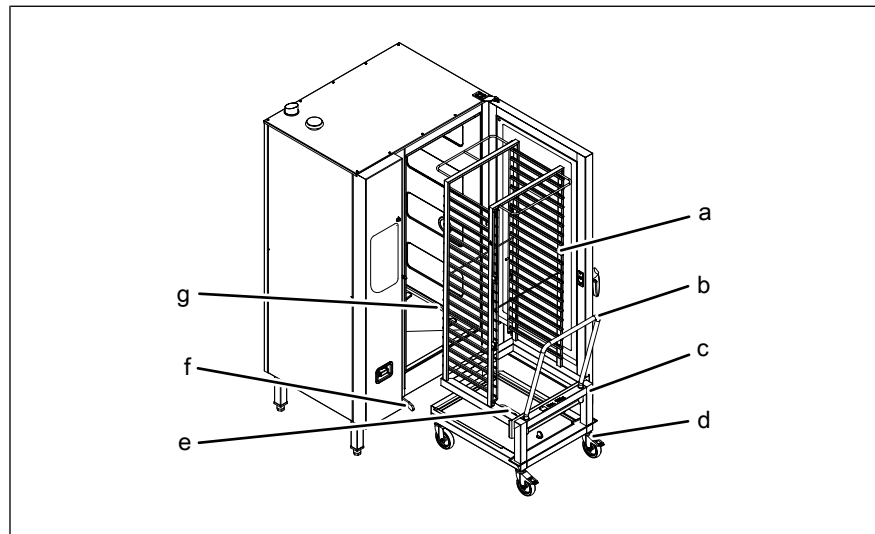


Image: Loading and emptying with a tray trolley

- | | | | |
|---|-----------------|---|---------------------------|
| a | Tray rack | e | Cleaning cartridge holder |
| b | Push handle | f | Guide rail (left) |
| c | Tray trolley | g | Guide rail (right) |
| d | Locking casters | | |

Loading with a tray trolley

Requirement Checked that food-containing trays are sitting securely in the tray trolley

1. Load the tray trolley.
2. Move the tray trolley in completely.
3. Withdraw the push handle from the tray trolley.
4. Close the cooking zone door.
5. Start the cooking process.

Emptying with a tray trolley

1. Open the cooking zone door.
2. Insert the push handle into the tray trolley.
3. Retract the tray trolley.
4. Remove all food residues from the drain screen.

5. Leave the cooking zone door slightly ajar.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

4.5 Making the basic settings

The basic settings for operation can be displayed and changed by entering the password "111".



The list of adjustable parameters can be found in the chapter on "Description of the unit".

4.5.1 Opening the Setting menu



Each basic setting of the unit is stored under a number that can be displayed.

Requirement The unit is on

1. Turn the *Select* knob to the *Settings* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display shows "PASS".
 - ↳ The right display flashes "0000".
 2. Use the right not to set the password.
 - ↳ The right display shows the set password.
 3. Press the "START STOP" button.
 - ↳ The left display flashes "HAC".
 4. Use the left knob to select OPT.
 - ↳ The left display flashes "OPT".
- ↳ The basic settings can be changed.

4.5.2 Changing the basic setting

1. Press the "START STOP" button.
 - ↳ Left display flashes the basic setting parameter (see "Equipment and connection data").
 - ↳ "OPT" appears on the centre display.
 - ↳ The right display shows the first set value.
2. Turn the left knob.
 - ↳ Set number.
3. Press the "START STOP" button.
 - ↳ The basic setting can be adjusted.
4. Turn the right knob.
 - ↳ Set new value.
5. Press the "START STOP" button.
 - ↳ Accept changes.

6. Press and hold the "STEP" button for 3 seconds.
 - ↳ Changes are saved.
 - ↳ "OPT" flashes on the left display.
 - ↳ The centre display shows "Stor".
7. Press the "STEP" button to leave the Settings menu.
8. Fill out the commissioning report.

4.6 Basic functions

4.6.1 Select cooking mode

Requirement The unit is on

- Use the *Select* knob to select the type of cooking desired.
 - ↳ The indicator light above the selected type of cooking illuminates.
 - ↳ The left display flashes the preset cooking time.
 - ↳ The right display flashes the cooking time.
 - ↳ The centre display shows the cooking zone humidity for the selected cooking mode.

4.6.2 Setting the cooking temperature

Requirement Cooking mode selected

- Turn the left rotary knob.
 - ↳ Turning to the left lowers the cooking temperature.
 - ↳ Turning to the right raises the cooking temperature.
 - ↳ The left display shows the cooking temperature.



Image: Cooking temperature set

4.6.3 Setting the cooking zone humidity level

Requirement Cooking mode selected

- Press the *Plus* button or the *Minus* button.
 - ↳ The cooking zone humidity level is increased or decreased.
 - ↳ The centre display shows the cooking zone humidity.



Image: Cooking zone humidity set

4.6.4 Setting the cooking time



The cooking time can be set for up to 23 hours and 59 minutes in 1-minute increments.

Continuous operation is stopped automatically after 23 hours and 59 minutes.

The hours and minutes appear in the display.

Requirement Cooking mode selected

→ Turn the right knob.

↳ The right display shows the cooking time.

↳ Rotate to the left, unit switches to continuous operation, right display indicates "- - -".

↳ Rotate to the right, increase cooking time.



Image: Cooking time set

4.6.5 Setting the core temperature

Requirement Cooking mode selected

→ Turn the right knob to the left beyond continuous operation to core temperature.

↳ The right display shows the standard value for the core temperature.

→ Turn the right knob.

↳ Turning clockwise increases the core temperature.

↳ Turning anti-clockwise lowers the core temperature.

↳ The right display shows the core temperature.



Image: Core temperature set

4.6.6 Displaying actual values



The actual cooking zone temperature, elapsed cooking time or actual core temperature can be displayed during cooking.

Temperature setpoint

→ Turn the left knob.

↳ The left display shows the current cooking zone temperature for 5 seconds. Then, the temperature setpoint is displayed.

Remaining time or actual core temperature

→ Turn the right knob.

↳ The right display shows the elapsed cooking time for 5 seconds. Then, the remaining time or actual core temperature is displayed.

4.6.7 Setting the fan speed



The fan speed is adjusted in up to five steps. Each step is displayed by an indicator light.

The number of steps depends on the type of cooking.

→ Press the *Fan speed* button several times until the desired speed is reached.

↳ The indicator lights illuminate.

4.6.8 Inserting and removing a USB flash drive

Inserting a USB flash drive

Requirement USB flash drive with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery)

USB flash drive not write-protected

→ Insert the USB flash drive.

↳ The USB flash drive is ready after at most 20 seconds.

Removing the USB flash drive

Requirement Exporting or importing of data completed

→ Remove the USB flash drive.

4.6.9 Displaying the HACCP log number

Requirement The cooking process is running

1. Press the Minus button.

↳ The current log number is displayed.

2. Record the log number.

4.6.10 Exporting the HACCP log



Briefly pressing the "START STOP" button transfers the selected logs.

Pressing the "START STOP" button for longer (3 seconds) transfers all the available logs.

Requirement USB flash drive inserted
Registered with password under Settings

1. Turn the left rotary knob.
 - ↳ The left display flashes "HAC".
2. Press the "START STOP" button.
 - ↳ The left display shows the lowest log number.
 - ↳ "HAC" appears on the centre display.
 - ↳ The right display flashes the highest log number.
3. Turn the left and right knobs and select the log range.
4. Press the "START STOP" button.
 - ↳ "HAC" appears on the left display.
 - ↳ The centre display shows USb".
 - ↳ The right display shows a continuous stream of characters.
- ↳ The HACCP log is exported to the USB flash drive.
5. Press the "STEP" button.
 - ↳ This returns you to the Setting menu.

4.7 Using the core temperature sensor



WARNING

Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat a core temperature sensor with a cigarette lighter or other heat source.



Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.

The unit has a core temperature sensor in the cooking zone and can be equipped with an optional connection for an external core temperature sensor.

4.7.1 Measuring with a 4-point core temperature sensor

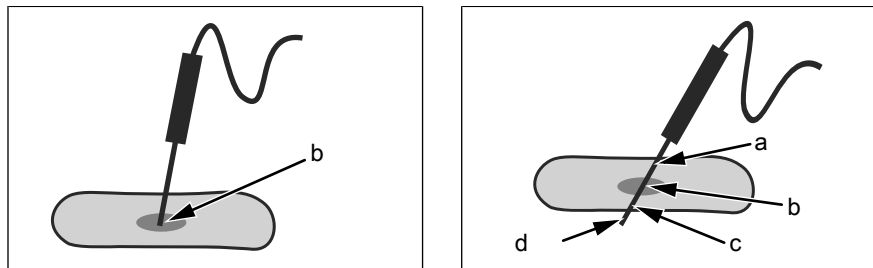


Image: Core temperature sensor with one and four measuring points

- Insert the core temperature sensor completely into the food being cooked.
- Insert the core temperature sensor into the thickest point of the food being cooked.
- If there is a bone in the food being cooked, insert the core temperature sensor close to the bone.
- If the food being cooked is elongated, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.
- When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.7.2 Measuring with a sous-vide core temperature sensor



The sous-vide core temperature sensor, which is available as an accessory, is connected to the *Core temperature sensorconnection* outside the unit.

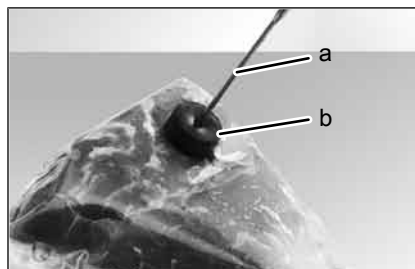


Image: Sous-vide core temperature sensor with sous-vide pads

- Attach foam rubber or expanded rubber sous-vide pads to the vacuum-packed food to be cooked.
- Always insert the core temperature sensor through the sous-vide pads completely into the food to be cooked.
- Insert the core temperature sensor into the thickest section of the food to be cooked.
- When food with a bone is being cooked, insert the core temperature sensor close to the bone.
- When elongated pieces of food are being cooked, insert the core temperature sensor across the food to avoid a hole in the centre of the slice.

→ When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.7.3 Measuring the core temperature when cooking frozen food



When cooking frozen food, measuring with a sous-vide core temperature sensor is not possible.

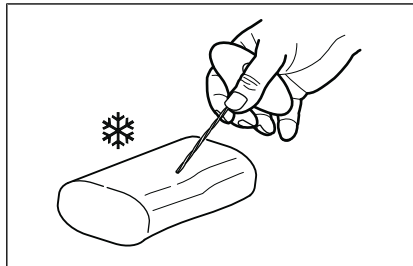


Image: Drilling a hole with a hand drill

1. Use a hand drill to make a hole for inserting the sensor.
2. Place the food to be cooked on the baking sheet or into the cooking pan.
3. Place the cooking sheet or cooking pan into the unit.
4. Insert the core temperature sensor into the food being cooked.

4.8 Manual cooking

4.8.1 Starting the type of cooking

Requirement The unit is on

1. Use the *Select* knob to select the desired cooking mode.
 - ↳ The indicator light above the selected cooking mode illuminates.
 - ↳ The left display flashes the preset cooking temperature.
 - ↳ The centre display flashes the preset cooking zone humidity.
 - ↳ The right display flashes the cooking time.
2. Set the cooking temperature.
3. Set the cooking time or core temperature.
4. Set the cooking zone humidity.
5. Set the fan speed.
6. Load the unit.
7. If necessary, insert the core temperature sensor into the food being cooked.

8. Press the "START SROP" button.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The number of indicator lights above the *Fan speed* button displays the speed level.
 - ↳ The left display shows the set cooking temperature.
 - ↳ The centre display shows the set cooking zone humidity.
 - ↳ The right display shows the cooking time remaining or the core temperature.

4.8.2 Ending the cooking mode

1. Press the "START STOP" button.
 - ↳ The cooking program is cancelled.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ The left display shows the preset cooking temperature.
 - ↳ The right display shows the preset cooking time.
2. Open cooking zone door.

4.9 User's own cooking programs

4.9.1 Creating user's own cooking program

Requirement The unit is on

1. Use the *Select* knob to select the cooking mode for the first cooking step.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
2. Set the cooking temperature.
3. Set the cooking zone humidity.
4. Set the fan speed.
5. Set the cooking time or core temperature.
6. Press the "STEP" button.
 - ↳ The indicator light illuminates.
 - ↳ "STEP" appears on the left display for the step.
 - ↳ The centre display shows "2" for the second cooking step.
7. Use the *Select* knob to select the cooking mode for the second cooking step.
 - ↳ The indicator light illuminates.
 - ↳ The displays flash the preset standard values.
8. Set the cooking temperature.
9. Set the cooking zone humidity.
10. Set the fan speed.
11. Set the cooking time or core temperature.
12. Add more cooking steps as required.



To correct the settings, press the "STEP" button several times to return to the desired cooking step. Set the values again.

4.9.2 Saving user's own cooking program

Requirement Cooking program entered

1. Press the "Programs" button for 3 seconds.
 - ↳ "Pro" appears on the left display.
 - ↳ The indicator light flashes.
 - ↳ The centre display is off.
 - ↳ The right display shows the first free program position.
2. Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
3. Press the "Programs" button for 3 seconds.
 - ↳ A signal sounds.
 - ↳ The centre display shows "===".
 - ↳ The cooking program is saved.

4.9.3 Deleting user's own cooking program

Deleting all programs

- Turn the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
- Press and hold the *Plus* button and *Minus* button at the same time for 3 seconds.
 - ↳ All the cooking programs are deleted.
 - ↳ All the program space is free again.

Deleting individual cooking programs

- Turn the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the current cooking program selected.
- Using the right knob, select the number of the cooking program to be deleted.
- Press and hold the *Minus* button for 3 seconds.
 - ↳ The cooking program is deleted.
 - ↳ The program space is free again.

4.10 Automatic cooking

4.10.1 Selecting the cooking program

Requirement No cooking program selected

- Rotate the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the saved cooking program or it shows "1" if no cooking program is saved.
- Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
- For immediate start: Press the "START STOP" button. To start Ready2Cook: Press the *Ready2Cook* button.
 - ↳ The program is loaded and starts.

4.10.2 Starting the cooking program

Requirement No cooking program selected

- Rotate the *Select* knob to the *Programs* symbol.
 - ↳ "Pro" appears on the left display.
 - ↳ The right display shows the number of the saved cooking program or it shows "1" if no cooking program is saved.
- Turn the right knob and select the number of the program position.
 - ↳ The centre display does not show anything if the program position is unoccupied, or it shows "===" if the program location is occupied.
- For immediate start: Press the "START STOP" button. To start Ready2Cook: Press the *Ready2Cook* button.
 - ↳ The program is loaded and starts.

4.10.3 Cooking program ends



The cooking program ends once the cooking time has elapsed or the core temperature has been reached.

1. The cooking program ends automatically.
 - ↳ A signal sounds.
 - ↳ "End" appears on the right display.
 - ↳ The indicator lights go off.
2. Press the "START STOP" button or open the cooking zone door.
 - ↳ The signal is switched off.

4.10.4 Cancelling the cooking program

1. Press the "START STOP" button.
 - ↳ The cooking program is cancelled.
 - ↳ The indicator light for the selected cooking mode illuminates.
 - ↳ The left display shows the preset cooking temperature.
 - ↳ The right display shows the preset cooking time.
2. Open cooking zone door.

4.10.5 Changing the cooking program while cooking



The cooking time, cooking zone humidity, fan speed, cooking temperature and target core temperature can be changed during cooking. These changes apply only to the currently running cooking program and are not retained as presets.



In the case of multi-step cooking programs, press the "STEP" button repeatedly until the centre display shows the desired cooking step.

1. Press the "STEP" button.
 - ↳ The indicator light for the cooking mode illuminates.
 - ↳ The left display flashes the set cooking temperature.
 - ↳ The centre display flashes the set cooking zone humidity.
 - ↳ The right display flashes the set cooking time.
 - ↳ The number of indicator lights above the *Fan speed* button displays the speed level.
2. Set the cooking time, cooking zone humidity level, fan speed, cooking temperature or target core temperature.
 - ↳ The displayed values are saved automatically after 2 seconds.

4.11 Multi-step cooking program

4.11.1 Starting

Requirement Multi-step cooking program entered

- Press the "START STOP" button to start the cooking program.
 - ↳ The *START STOP* indicator light flashes until the end of the last program step.
 - ↳ The *STEP* indicator light illuminates.
 - ↳ The indicator light for the type of cooking used in the currently active program step illuminates.
 - ↳ The left display shows the cooking temperature for the currently active program step.
 - ↳ The right display shows the total cooking time or "--;--L if a later cooking step with core temperature follows.
 - ↳ The right display shows the actual core temperature if the core temperature is selected for the currently active program step.

4.12 Expanded cooking functions

4.12.1 Manual humidification



This function is not programmable.

Requirement Cooking program selected and started

- Press and hold the *Plus* button.
 - ↳ The centre display shows a slowly increasing bar. The cooking zone humidity level is increased.

4.12.2 Setting the start time delay



If the fan option is selected at the start time delay, the fan switches on in short intervals until the start time is reached.

Requirement Cooking program selected or a manual cooking program set

1. Press the "START STOP" button for 3 seconds.
 - ↳ "dLAY" appears on the left display.
 - ↳ The right display flashes "00:01".
2. Turn the right knob anti-clockwise or clockwise.
 - ↳ The right display shows the selected time.
3. Press the *Fan speed* button.
 - ↳ The centre indicator light for the *Fan speed* button illuminates.

4. Press the "START STOP" button.
 - ↳ Start-time preselection starts.
 - ↳ The indicator light for the "START STOP" button illuminates.
 - ↳ The right display shows the remaining time before starting and the colon in the time display flashes.
- ↳ After the remaining time before starting has expired, the set cooking program starts automatically.

4.12.3 Cancelling the start time delay

- Press the "START STOP" button.
 - ↳ The start time delay is cancelled.
 - ↳ The cooking zone light illuminates.

4.12.4 Starting Ready2Cook



The unit is brought to the correct starting temperature with Ready2Cook.

Requirement Cooking program selected or a manual cooking program set

1. Briefly press the *Ready2Cook* button.
 - ↳ Temperature of the cooking chamber is set at 15% via set-up start temperature.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ The indicator light for the "START STOP" button flashes.
 - ↳ The left display shows the current cooking zone temperature.
 - ↳ The right display shows the starting temperature.
 - ↳ A signal sounds when the starting temperature is reached.
 - ↳ "rdY" appears on the left display.
2. Open cooking zone door.
 - ↳ The signal is switched off.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The displays show the current settings for the selected cooking program.
3. Load the unit.
4. Close the cooking zone door.
 - ↳ The set cooking program starts automatically.

4.12.5 Cancelling Ready2Cook

- Briefly press the *Ready2Cook* button.
 - ↳ Ready2Cook stops.
 - ↳ The indicator light for the *Ready2Cook* button goes out.
 - ↳ The set cooking program starts automatically.

4.13 Pausing and finishing use

Switch off the unit during pauses and at end of use.

4.13.1 Perform a hygiene flush after an extended period of idleness

For reasons of hygiene, flush the water lines in the unit and on-site water lines before using the unit.

Pause in operation lasting more than 2 days

Requirement GN containers, baking trays and grates removed from the cooking zone

The cooking zone contains no food to be cooked

1. Operate the hand shower for 1 minute.
2. Run the "Steaming" cooking mode for 7 minutes at 100 °C.

Idle period for more than 7 days

Requirement GN containers, baking trays and grates removed from the cooking zone

There is no food to be cooked in the cooking zone

1. Operate the hand shower for 5 minutes.
2. Run the "Steaming" cooking mode for 1 hour at 100 °C.

5 Cleaning and caring for the unit



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION

Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.



CAUTION

Risk of chemical burns from cleaning agent

- Follow the instructions of the cleaning agent manufacturer.
- Take appropriate protective measures when handling aggressive cleaning agents.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

5.2 Remove rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.
- Always remove rust spots completely.
- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the door handle, operating elements and control panel

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
 - Do not clean the surface with highly abrasive sponges.
-

Requirement Unit disconnected from the electric mains

→ Clean the door handle, operating elements and control panel with a damp cloth and commercially available detergent.

5.5 Cleaning the door seal

ATTENTION

Risk of physical damage from improper cleaning

Animal fats in combination with high temperatures can damage the door seal very quickly if it is not maintained properly.

- Clean the door seal regularly.
 - Do not use aggressive cleaners.
-



During automatic cleaning and semi-automatic cleaning, the outside surface of the door seal is not cleaned.

The door seal must be cleaned separately.



If the unit is used primarily for roasting, also clean the door seal during pauses in use.

→ When finished using the unit, clean the door seal with warm water and a commercially available detergent.

5.6 Cleaning the cooking zone door



CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

ATTENTION

Risk of physical damage from improper cleaning of the surface

- Do not use abrasive cleaners or cloths.
- Do not use grill cleaners.

5.6.1 Cleaning the door with hygienic glazing

→ Remove residual calcium deposits from the glass window with vinegar or citric acid.

5.6.2 Cleaning door with rear-ventilated pane

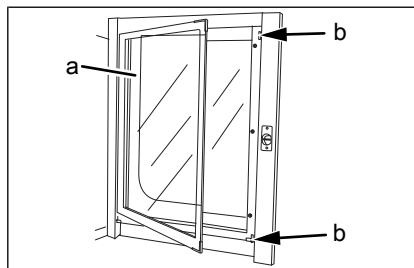


Image: Swing open the inner window on the cooking zone door

a Inner window

b Retaining spring

1. Open the cooking zone door 90°.
2. Release the retaining spring and swing open the inner window 90°. Do not lift the inner window when swinging it open. Do not swing the inner window open completely. Hold the inner window securely during cleaning.
3. Remove residual calcium deposits from the glass window with vinegar or citric acid.
4. After cleaning the inner window, swing it in again and engage the retaining spring.

5.7 Cleaning the steam outlet

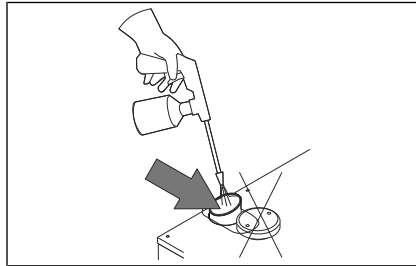


Image: Cleaning the steam outlet

ATTENTION
Risk of physical damage from deposits

- Check the steam outlet and connected piping for deposits.



Use a liquid cleaner containing at most 20% sodium or potassium hydroxide.

Flushing with water is not necessary.

-
1. Examine the steam outlet and connected piping for deposits.
 2. Spray liquid cleaner into the steam outlet.

5.8 Cleaning the condensation hood (optional)



CAUTION
Risk of fire from dirt and grease accumulation

- Clean the hood after use.
- Follow the cleaning instructions.



CAUTION
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.



CAUTION
Risk of injury from sharp edges

- Wear protective gloves.

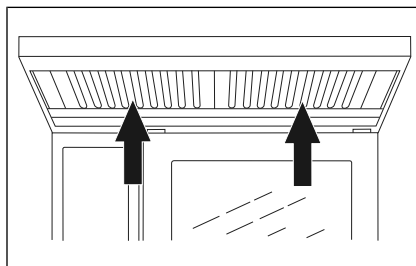


Image: Cleaning the condensation hood

Requirement Unit and hood disconnected from the electric mains
Unit and hood cool

1. Clean the housing daily with warm water and a commercially available cleaner.
2. Push the grease filter upwards.
3. Pull the grease filter on the underside of the hood forward to remove it.
4. Clean the grease filter and hood with a commercially available cleaning agent.
5. Rinse and dry the grease filter, and replace it in the hood.

5.9 Removing calcium deposits from the unit



To remove calcium deposits manually, fill a manual spray gun with a special decalcifier.

Requirement Cooking zone temperature less than 40 °C
Cooking zone cleaned

1. Dilute special decalcifier with water in a ratio of 1:2.
2. Fold open the air diverter.
3. Spray the diluted special decalcifier into the cooking zone.
4. Allow to act for 30 minutes.
5. Flush the cooking zone thoroughly.
6. Examine the cooking zone for any remaining calcium deposits.
7. If necessary, repeat the decalcification.
8. Open the cooking zone door and leave it open with a slight gap until the unit is used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

5.10 Cleaning the cooking zone automatically with WaveClean (optional)



CAUTION
Risk of chemical burns

Keep the cooking zone door closed during the cleaning procedure.



CAUTION
Risk of chemical burns

In the case of the 20.15 and 20.21 models, put the preheat bridge on the bottom edge of the cooking zone opening, if there is no tray trolley in the Combisteamer.



The use of unsuitable cleaning agents often causes damage to units. MKN makes great efforts to be able to offer a cleaning agent, which on the one hand achieves an outstanding cleaning performance, but which on the other hand does not attack and damage the hot air steamer. We therefore recommend that only our cleaning agent is used. MKN does not assume any responsibility or liability for damage, which is caused by unsuitable cleaning agents. Claims against MKN that are due to this can not be upheld, not even within the scope of the guarantee or warranty.



It is not permitted to cool the temperature sensor down in order to start the cleaning procedure more quickly. The whole cooking zone must be cooled down to 60 °C for effective cleaning.



Depending on the cleaning level selected, the fan may come to a standstill for up to 60 minutes. This is not a cancellation of cleaning but part of the cleaning program.



Automatic forced rinse is triggered in the following situations.

- Cleaning is cancelled manually. Cancelling within the first 10 minutes of cleaning does not trigger an automatic forced rinse.
 - Cleaning is cancelled automatically in the event of a fault.
 - The Combisteamer is switched off and then back on during cleaning. The automatic forced rinse begins when the unit is switched back on.
-



If the automatic forced rinse is cancelled, it starts again from the beginning.

It is not possible to start a cooking program, before the forced rinse is ended.

5.10.1 Preparing for cleaning

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.
-

Requirement GN containers, baking trays and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
↳ The drain screen is not obstructed.

2. Leave only the support rack in the cooking zone in countertop units, and leave only the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

5.10.2 Selecting the cleaning level



Despite different cleaning times, all cleaning levels required the same amount of water.

Tip

In the case of automatic cleaning overnight, we recommend the "normal" or "extra" cleaning levels. This ensures that there is sufficient drying.

Requirement The unit is on

1. Turn the *Select* knob to the *WaveClean* symbol.
 - ↳ The indicator light illuminates.
 - ↳ The left display flashes the last selected cleaning level.
2. Turn the left knob and select a cleaning level.
 - ↳ For cleaning level 1 with a cleaning time of approx. 1 hour, the display shows "CL1".
 - ↳ For cleaning level 2 with a cleaning time of approx. 2 hour, the display shows "CL2".
 - ↳ For cleaning level 3 with a cleaning time of approx. 3 hour, the display shows "CL3".
- ↳ The left display shows the selected cleaning level.
3. Press the "START STOP" button.
 - ↳ If the cooking zone temperature is too high, "HOT" appears on the right display; if the cooking zone temperature is too low, "--:--" appears on the right display.
 - ↳ The indicator light for the *Ready2Cook* button flashes.
 - ↳ Once the cleaning temperature is reached, a signal sounds.
 - ↳ The centre display shows the cleaning level.
 - ↳ "CAR" appears on the right display.

5.10.3 Inserting the cleaning cartridge

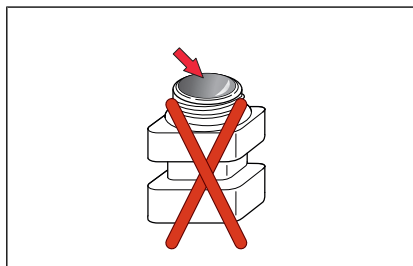


Image: Wax seal on the cartridge damaged



Use only cleaning cartridges with an undamaged wax seal.

If the wax seal is damaged, the cleaner can enter the cleaning circuit prematurely or not dissolve completely, so that complete cleaning is no longer assured.

Insert the cleaning cartridges only when requested to do so.

Requirement Cleaning cartridges sealed and undamaged

1. Open the cooking zone door.
2. Open the lid of the cartridge.

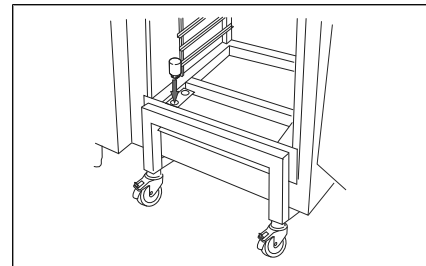
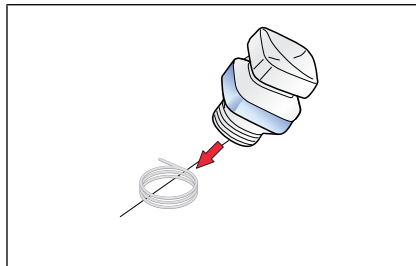


Image: Inserting the cartridge

3. Insert the cartridge into the holder on the air diverter or into the holder on the tray trolley.



Never operate the unit in the automatic cleaning mode without a cleaning cartridge.

If there is a high level of contamination, select the "CL3" cleaning level and use 2 cleaning cartridges.

4. Close the cooking zone door.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ "CAr" appears on the right display.

5.10.4 Starting automatic cleaning

Requirement Water connection is opened

The unit is on

Cooking zone temperature at 60 °C

- Press the "START STOP" button.
- ↳ The button's indicator light flashes.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ The right display shows the remaining time.

5.10.5 Cancelling automatic cleaning

- Press the "START STOP" button.
 - ↳ The cleaning program is cancelled.
 - ↳ "End" appears on the left display.
 - ↳ The centre display shows the selected cleaning level.
 - ↳ "CAr" flashes on the right display.
- ↳ Automatic cleaning is cancelled.



On cancellation, automatic rinsing of the cooking zone is initiated.

5.10.6 Ending automatic cleaning

Requirement Automatic rinsing has stopped after the cleaning program was cancelled or the cleaning time has elapsed

1. Open the cooking zone door.
2. Remove the empty cleaning cartridge.
3. Use the hand-held shower to thoroughly flush away any remaining cleaner or rinsing agent.



CAUTION
Risk of chemical burns

Droplet quantities can contain caustic constituents, so suitable protective measures must be taken.

4. Empty any droplets of the cleaning water from the collection container of the tray trolley and flush it afterwards with a soft water jet.
5. Flush away any droplets of cleaning water on the floor in front of the unit with a soft water jet.
6. Leave the cooking zone door open with a slight gap until the unit is to be used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

5.11 Cleaning the cooking zone semi-automatically

5.11.1 Preparing the cooking zone

ATTENTION

Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.
-

Requirement GN containers, baking trays and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
↳ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone in countertop units, and leave only the tray trolley in the cooking zone in floor-standing units.
3. Close the cooking zone door.

5.11.2 Starting the cleaning program



CAUTION

Dangerous situation

Failure to observe precautions can result in slight to moderately severe injuries.

- Wear protective clothing.
 - Wear breathing protection.
-

ATTENTION

Risk of physical damage from exceeding the recommended acting time of the cleaner

- Do not allow the cleaner to act longer than specified by the program.
-

Requirement The unit is on

1. Using the *Select* knob, select *HandClean* or *WaveClean*.
2. The left display flashes the last selected cleaning program.
3. Use the left knob to select CLE on the display.
↳ The indicator light illuminates.
↳ "CLE" flashes on the centre display.
4. Press the "START STOP" button.
↳ The cleaning program starts. The cooking zone is heated or cooled.
↳ "HOT" appears on the right display while cooling or "--:--" appears on the right display while heating.
↳ Until the cooking zone temperature is reached.

5. The softening process starts automatically.
 - ↳ The right display shows the remaining softening time.
6. Softening time elapsed.
 - ↳ "SPr" flashes on the right display.
 - ↳ "CLE" appears on the left display.
7. Put on protective clothing, safety goggles and protective gloves.
8. Open cooking zone door.
9. Spray the cooking zone, heat register and fan wheel with cleaner.
10. Close the cooking zone door.
11. The acting time starts automatically.
 - ↳ The right display shows the remaining acting time of the cleaner.
 - ↳ The indicator light for the "START STOP" button flashes.
12. The acting time of the cleaner has elapsed.
13. The cleaning time starts automatically.
 - ↳ The right display shows the remaining cleaning time.
 - ↳ Cleaning time expired.
 - ↳ "SHO" appears on the right display.
14. Press the "START STOP" button.
 - ↳ Rinse the cooking zone thoroughly.
15. Press the "START STOP" button.
 - ↳ Cleaning stops.

5.11.3 Drying the cooking zone

Requirement Cooking his own door closed

1. The drying process starts automatically.
 - ↳ The indicator light over the *Hot air* symbol illuminates.
 - ↳ The right display shows the remaining time.



The cooking zone is heated.

2. After the end of the drying process, a signal sounds.
 - ↳ "End" appears on the right display.
3. Open the cooking zone door and leave it ajar until the unit is used again.
 - ↳ This extends the service life of the door seal.
 - ↳ No moisture builds up in the cooking zone.

5.12 Swinging the air diverter open and closed



CAUTION

Pinch hazard from rotating fan

- Prior to working on the unit, ensure that the unit has been disconnected from the mains.
- Do not operate the unit without the air diverter.

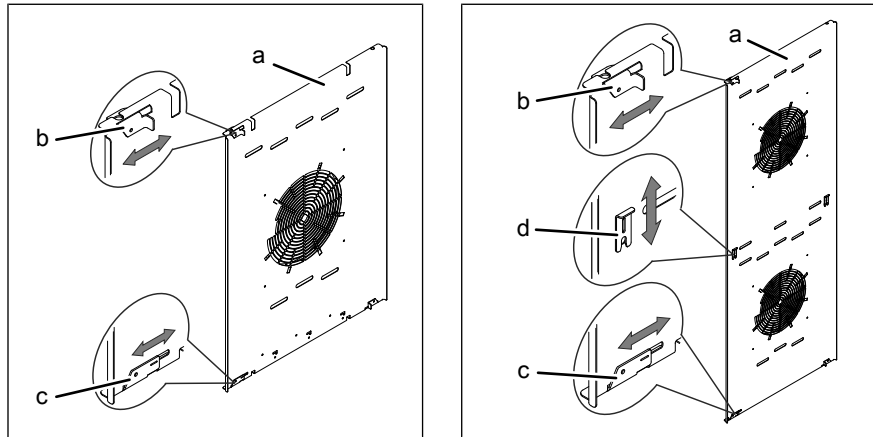


Image: Air diverter fasteners on countertop and floor-standing units

a Air diverter

b Upper fastener

c Lower fastener

d Centre fastener

Swinging the air diverter open

Requirement Unit switched off

1. Remove the left support rack; present only in size 6 and size 10.
2. Loosen the upper fastener.
3. Loosen the lower fastener.
4. Loosen the centre fastener; present only in size 20.
5. Swing the air diverter toward the back wall.

Swinging the air diverter closed

1. Swing back the air diverter along the side wall.
2. Close the upper fastener.
3. Close the lower fastener.
4. Close the centre fastener; present only in size 20.
5. Check the fasteners.
6. Insert the left support rack; present only in size 6 and size 10.

5.13 Inspecting the unit

5.13.1 Performing a visual inspection

ATTENTION

Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
 - Have inspections performed by a capable user.
 - In the event of damage or signs of wear, contact customer service immediately and stop using the unit.
-

Requirement Unit disconnected from power
Unit empty and cleaned
Cooking zone door opened completely

→ Inspect housing, cooking zone door and cooking zone yearly for deformation and damage.

↳ Visual inspection has been performed.

6 Troubleshooting



Image: Left, centre and right displays

If an error occurs during operation, the error group and the error number within the group are displayed.

- The left display shows the error group.
- The right display flashes the error number.

For a remedy, give customer service the error group and error number displayed.

6.1 Emergency mode

In order to allow limited use in case of error, the unit has several different emergency programs. Emergency operation is activated automatically and displayed. After elimination of the error indicated, the controls switch back into normal operation automatically. A reset is not necessary.



Emergency programs handle the limited further operation of the appliance until servicing. Deviating cooking results and temperature deviations are possible.

6.2 Causes of errors and remedies

Fault group	Fault no.	Failure	Possible causes	Remedy
04	04	No water	<ul style="list-style-type: none"> • Water valve closed • Unit defective 	<ul style="list-style-type: none"> • Open the water valve • Contact Customer service
07	10	Cooking zone sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • The core temperature sensor is used as a substitute sensor • Do not insert the core temperature sensor into the food to be cooked • The core temperature sensor must remain in the cooking zone • Contact Customer service

Fault group	Fault no.	Failure	Possible causes	Remedy
07	11	Top cooking zone sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • The second cooking zone sensor is used as a substitute sensor • Contact Customer service
07	12	Bottom cooking zone sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	
07	13	Emergency operation due to defective top cooking zone sensor	<ul style="list-style-type: none"> • Sensor failure 	
07	14	Emergency operation due to defective bottom cooking zone sensor	<ul style="list-style-type: none"> • Sensor failure 	
07	16	Steam sensor defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • Contact Customer service
07	17	Humidity sensor defective	<ul style="list-style-type: none"> • Sensor failure 	
07	18	Excess temperature in the cooking zone		<ul style="list-style-type: none"> • Contact Customer service
07	40	Internal core temperature sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • Contact Customer service
07	41	External core temperature sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • Switches over to internal 4-point core temperature sensor • Contact Customer service
07	42	Internal core temperature sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • Switches over to external 4-point core temperature sensor • Contact Customer service
07	43	Sous-vide core temperature sensor is defective	<ul style="list-style-type: none"> • Sensor failure 	<ul style="list-style-type: none"> • Switches over to internal core temperature sensor • Contact Customer service
07	60	Fan fault or temperature limiter is triggered		<ul style="list-style-type: none"> • Contact Customer service
07	61	Fault on the top fan or temperature limiter is triggered		<ul style="list-style-type: none"> • Contact Customer service
07	62	Fault on the bottom fan or temperature limiter is triggered		<ul style="list-style-type: none"> • Contact Customer service
07	70	Water pressure too low	<ul style="list-style-type: none"> • Water valve closed • Too many water consumers opened at the same time 	<ul style="list-style-type: none"> • Open the water valve • Close the other water consumers • Contact Customer service

6.3 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7 Dispose of unit in an environmentally responsible manner

The unit has been designed to provide a lifetime of 10 years with average use.

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

Unit In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

8 Manufacturer's declaration



EC Declaration of Conformity



Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit				
Unit for cooking food in commercial applications				
Unit type				
FlexiCombi electric combisteamer				
Unit number				
MagicPilot	FKECOD115TXXXX	FKECOD121TXXXX	FKECOD215TXXXX	FKECOD221TXXXX
	FKECOD615TXXXX	FKECOD621TXXXX		
	DKECOD115TXXXX	DKECOD121TXXXX	DKECOD615TXXXX	DKECOD621TXXXX
Classic	FKECOD115CXXXX,	FKECOD121CXXXX	FKECOD215CXXXX	FKECOD221CXXXX
	FKECOD615CXXXX	FKECOD621CXXXX		
X: Equipment feature				

complies with the relevant provisions of the following directives, but does not contain any assurance of properties:

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Added basis for verification
EN ISO 12100:2010
DIN EN 55014-1:2006
EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15: 2012
EN 60335-2-42:2003 + A1:2008

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Wolfenbüttel, 29/08/2016

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)



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