

FR Fours mixtes à vapeur série V

GB Combi steamer serie V

DE Kombidämpfer Serie V



116050 / V 5230



116060 / V 6640



116070 / V 10640

ENGLISH
Translation
of the original instruction manual

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Read this instruction manual before using and keep them available at all times!

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. Safety

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

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Safety instructions

- Please keep these instructions and give them to future owners of the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- This device may only be operated in technically proper and safe condition.
- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.

- 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.
- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- The device is not adapted for use with an external timer or remote control.
- **Never** leave the device unattended when in use.
- Do not move or tilt the device when in operation.
- Only use the device indoors.

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.

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.3 Hazard sources



DANGER!

Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Do not use the device in case of incorrect operation, damages or dropping on the floor. When the cable is damaged it should be replaced by the service company or qualified electrician in order to avoid the hazards.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Never immerse the plug in water or other liquids.
- Do not use any acid agents and make sure no water ingresses the device.
- Never operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



DANGER!

Suffocation hazard!

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements.
- The temperatures of food containers or other objects during and after cooking can be very high; be particularly careful when handling them to avoid burns. You may only grasp them wearing protective gloves.
- Open the device door with particular caution: There is a risk of burns by escaping high temperature steam.
- When using a core temperature sensor, before removing baking trays from the device make sure that the sensor has been removed from the food and forms no obstacle.
- The outside surfaces of the device may reach a temperature exceeding 60 °C. To avoid burns, do not touch the areas or parts marked with this symbol.



WARNING!

Risk of fire or explosion!

In case of improper use of the device, inflammation of the content may cause a risk of fire or explosion.

To avoid the risk, follow these safety instructions:

- Do not put any flammable objects and spirit-based food into the device: they may cause spontaneous combustion and fire which in turn can lead to explosions.
- **Never** leave easily inflammable materials near the device.
- Do not deposit or use any flammable substances near the device.



CAUTION!

- Avoid salting dishes in the combi steamer cooking chamber. If you cannot avoid this, make sure to clean it as soon as possible since salt may damage the cooking chamber.
- Use your fingers to operate the control panel; using any other object may damage the device and result in voiding the guarantee.

1.4 Proper use



CAUTION!

This device has been designed and built for commercial use only and should be operated by qualified personnel only.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The **combi steamer** is intended **only** for the **preparation of certain food**:

- baking fresh and frozen confectionery products and bread;
- heating all kinds of fresh and frozen food products;
- steaming vegetables, meat and fish;
- the option of cooking in the vacuum may be used only with the appropriate bag;
- maintaining the temperature of chilled and frozen meals.



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.

2. General information

2.1 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.



CAUTION!

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.

2.2 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.

2.3 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.

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

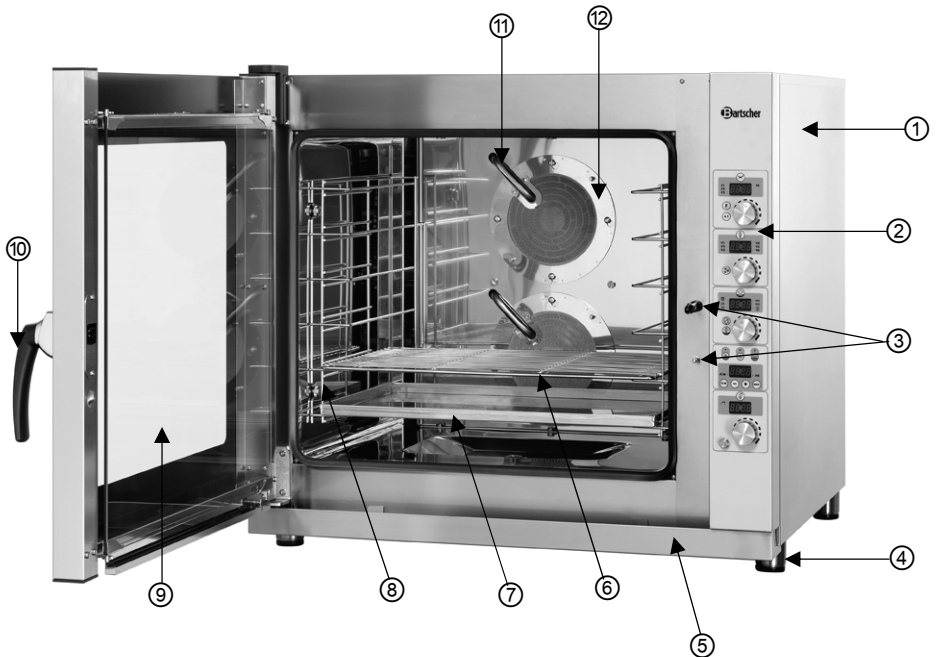
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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 | Housing | ⑦ | Tray |
| ② | Control panel | ⑧ | Guiding rails |
| ③ | Safety lock device | ⑨ | Device door |
| ④ | Height adjustable feet | ⑩ | Door handle |
| ⑤ | Drain | ⑪ | Fan |
| ⑥ | Grid | ⑫ | Grease filter |

4.2 Technical specification

Properties of combi steamers series V

- ✓ Model CNS
- ✓ Electronic control with 99 programmes and up to 9 phases in each programme
- ✓ Functions: convection, steaming, combi steaming
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking chamber temperature
- ✓ 6 speed adjustable fan
- ✓ Steam generation through direct injection
- ✓ Illuminated cooking chamber
- ✓ Convenient side-loading tray
- ✓ Front-side connection for core temperature sensor
- ✓ LED indicators for temperature, time, humidity, programme, core temperature
- ✓ Prepared for attaching a core temperature sensor
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails

Combi steamer V 5230 up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN

Distance between insertions 75 mm

Temperature range: 0 °C to 260 °C

Connection to water supply 3/4"

Power: 3.3 kW / 230 V 50-60 Hz 1 NAC - plug-in

Size: W 700 x D 780 x H 613 mm

Weight: 52.2 kg

Code-No. 116050

Delivery includes 1 grid 2/3 GN, 1 baking tray 2/3 GN, 1 grease filter,
water supply hose, drain hose

Combi steamer V 6640
up to 6 x 600x400

Capacity of up to 6 x 600 x 400 mm

Distance between insertions 75 mm

Temperature range: 0 °C to 260 °C

Steam control system: guarantees a constant cooking space atmosphere

Adjustable steam extractor

Connection to water supply 3/4"

Power: 9.6 kW / 400 V 50-60 Hz 3 NAC

Size: W 925 x D 955 x H 837 mm

Weight: 97.6 kg

Code-No. 116060

Delivery includes 1 grid 600x400, 1 baking tray 600x400, 1 grease filter,
water supply hose, drain hose

Combi steamer V 10640
up to 10 x 600x400

Capacity of up to 10 x 600 x 400 mm

Distance between insertions 75 mm

Temperature range: 0 °C to 260 °C

Steam control system: guarantees a constant cooking space atmosphere

Adjustable steam extractor

Connection to water supply 3/4"

Power: 14.4 kW / 400 V 50-60 Hz 3 NAC

Size: W 925 x D 955 x H 1120 mm

Weight: 133 kg

Code-No. 116080

Delivery includes 1 grid 600x400, 1 baking tray 600x400, 1 grease filter,
water supply hose, drain hose

We reserve the right to make technical changes!

Protective devices

The device is equipped with the following **protective and safety systems**:

Door microswitch

The **microswitch** interrupts the device operation after opening the door: both the heating system and the fan(s) 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 overheating protection which interrupts the operation in case of overheating. The fan motor operation is restored automatically when the temperature drops to a value in the safe range.

Safety thermostat of the cooking chamber

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



CAUTION!

The safety thermostat must be reactivated by the technical service personnel as its operation indicates that other elements must be inspected.

Auxiliary equipment (not included in the delivery)

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 for combi steamers series V

- Cable length: ca. 1.8 m
- Weight: 0.14 kg

Code-No. 116071



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



1 pair of GN guiding rails for use of 7 baking trays 1/1GN

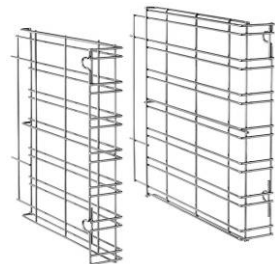
Suitable for combi steamers 116060

Stainless steel

Distance between insertions 50 mm

Weight: 3.2 kg

Code-No. 116073



**1 pair of GN guiding rails
for use of 12 baking trays 1/1GN**

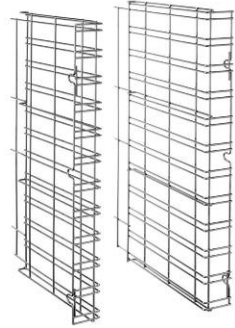
Suitable for combi steamers 116080

Stainless steel

Distance between insertions 50 mm

Weight: 5.2 kg

Code-No. 116074



**Extraction hood
for combi steamers series V**

Suitable for installation for combi steamers: **116060, 116080**

Stainless steel

Stainless steel filter

On/off switch

Power:

0.145 kW / 230 V 50 Hz

Size: W 925 x D 1000 x H 235 mm

Weight: 34.4 kg

Code-No. 116099



**Base unit
for combi steamers series V
116060, 116080**

CNS 18/10

Capacity: 10 x GN 1/1

Size: W 920 x D 665 x H 800 mm

Weight: 18.6 kg

Code-No. 115072



5. Installation and operation

5.1 Instructions for the installer



CAUTION!

Any works related to the installation, connection and maintenance of the device may only be carried out by a qualified and licensed technician in accordance with the applicable international, national and local regulations.

5.1.1 Instructions

- Read this instruction manual carefully before installing and starting the device.
- At all stages of the installation, assembly, operation and maintenance, the works should be performed by qualified personnel who **meet the requirements for professional training (approved by the manufacturer or vendor), and taking into account the applicable legislation of the country of installation and regulations on product safety and safety at work.**
- Improper installation, operation, maintenance or cleaning, and any changes or modifications may lead to malfunction, damage or injuries.
- The manufacturer disclaims any liability for damage to persons or property caused by the failure to comply with these rules or due to the user's tampering of any components of your appliance and failure to use the original spare parts.
- Any modification of the device must be authorized and performed by authorized professional technical personnel.
- It is forbidden to **make any modifications in the wiring of the device.**
- In case of not following the safety instructions above, the device's safety may become limited.

5.1.2 Preparation


- Immediately after receiving the appliance, make sure that it has not been damaged in transit, and that the packaging is not damaged. In the case of damage or missing components, immediately notify the shipper or vendor/manufacturer providing the **article and serial numbers** (nameplate is on the back of the unit) and attaching photo evidence.
- Make sure that you will have access to the installation site and will not have problems to pass through doors, corridors, or other passages.

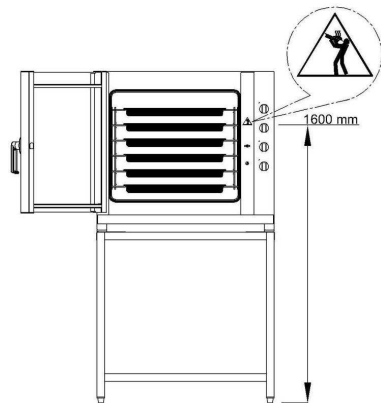
- **NOTE:** During its shipment the unit may get overturned which may cause damage to property or people as well as pose some difficulties. Please use a means of transport appropriate to the weight of the device. Never pull or tilt the device; it should be raised vertically from the ground and moved horizontally.

5.1.3 Place of installation

- The device should be placed indoors (never outdoors!) In a well ventilated room.
- Prior to positioning the combi steamer, check its dimensions and exact location of the power and water connections, and of the exhaust duct.
- It is recommended to place the combi steamer under a kitchen hood outlet or provide the outflow of hot vapours and fuses from the cooking chamber outside of the building
- The combi steamer must be placed on an even surface to prevent its slipping or tipping.
- The place of installation of the combi steamer must support the weight of the unit at full load. Its gross weight can be found on the nameplate at the back of the combi steamer.

- If the combi steamer are placed above proofers, stainless steel tables or other combi steamers it is not advisable to use the upper surface to insert the GN containers so that the user could look into the containers.
- For safety reasons, once you have positioned the device, attach this

sticker  **"Risk of burning"**
(provided in the package) on the combi steamer at a height of 1600 mm from the floor (see Figure on the right).



- Make sure that the combi steamer position allows for complete opening of its door (180°).
- Position the combi steamer so that its back is easily accessible to enable the connection of water and power supplies and its maintenance.
- The device is not suitable for external housing; it is necessary to keep a minimum distance of 5 cm from all sides.

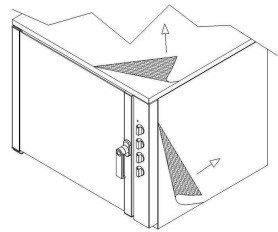
- The device shall never be placed near heat sources, fryers or other sources of hot liquids; in case it is not possible to meet this requirement, the safe distance is 50 cm from the sides and top of the device and 70 cm at its rear.
- Never place the device near combustible materials or containers made of flammable materials (such as walls, furniture, partitions, gas cylinders) since it could lead to a fire hazard. In case it is not possible to meet this requirement, cover the flammable components with non-flammable thermo-insulating material, and follow the fire regulations strictly.

5.1.4 Preparing to Install

- Remove the outer packaging (wooden box and/or cardboard) and dispose of them in accordance with the regulations in force in the country of installation.

Remove the protective film

- Remove the protective film completely from the external and internal walls.
- Remove any accessories, informational materials and plastic bags from the combi steamer.



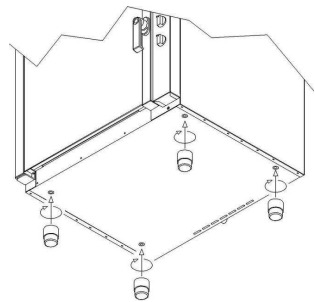
Adjusting the feet



CAUTION!

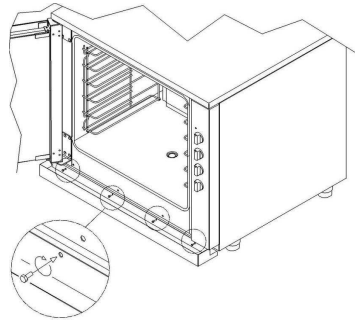
Do not use the combi steamer without the feet.

- When the combi steamer is used without the feet, the air flow needed to cool digital components and external walls is not provided, and this can cause overheating and damage to the combi steamer.
- The adjustable feet are attached with the packed unit and must be screwed to the combi steamer.
- The correct flat position of the combi steamer ensures its trouble-free operation. Such position is achieved by adjusting the feet and checking it with a spirit level. To adjust the feet, simply tighten or loosen them.



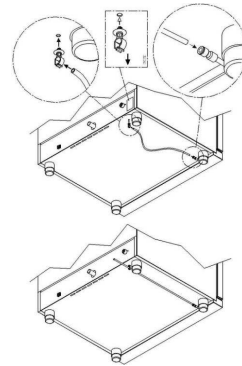
Attaching the drip tray

- The drip tray is used to collect liquids which may flow out through the front door of the combi steamer. Place the tray in front of the combi steamer and fasten it with screws found in a bag provided in the package. The screws are screwed into the threaded inserts in the lower front part of the combi steamer (Figure on the right).



Attaching the drip tray drain

- Fit a plastic closure and a white water drain hose which is found in the package. Make sure that the hose is installed and fixed in such a way as to allow the water to properly drain from the drip tray to the sewage network (Figure on the right).



5.1.5 Power supply connection



DANGER! Electric shock hazard!

**In the case of improper installation the device may cause injuries!
Before the installation compare the local power grid parameters with the parameters of the combi steamer power supply (see the nameplate). The device can be powered only when these data are consistent!**

- Before connecting to the power grid, make sure that the voltage and frequency indicated on the nameplate correspond with those of the local power grid.
The allowable deviation in voltage is $\pm 10\%$.
- When the device does not have wheels to facilitate its movement we recommend to connect the device to the power supply first, and then position it in its workplace.
- Make sure the power cord does not get damaged when moving the combi steamer. This way the combi steamer will be connected to the power supply without difficulty and in a more safety manner. The power cord shall be placed so that it does not reach the ambient temperature higher than 50 °C at no point.


Combi steamer with power cord and power plug (116050)

- The combi steamer **116050** is equipped with a **3x 2.5 mm² H05RR F power cord** and a **power plug**. To establish the power supply connection, simply insert the plug into the appropriate socket (the socket must match the provided plug and withstand the load required for the device and specified on the nameplate).
- The device is supplied with an approved and certified **power cord** and **power plug**: **do not** tamper with them or change anything in them.
- The device must be positioned so that the plug is easily accessible at all times.

Combi steamer (116060, 116080) with 380 – 415V 3NAC power cable (without plug)

- This steam convection oven must be connected to a power source compliant with international national and local regulations. Installation must be performed by a qualified electrician. Follow the instructions located at the back of the device.

Connection to the equipotential bonding system

- This connection should be made between different devices with the use of a plug-in terminal marked with this symbol.  The connection terminals are found at the back of the device.
- The terminals allow connecting a yellow/green connection cord with a cross section between 2.5 and 10 mm²
- The unit must be connected to the equipotential bonding system whose efficiency should be checked in accordance with the guidelines of the applicable provisions.

5.1.6 Water connection

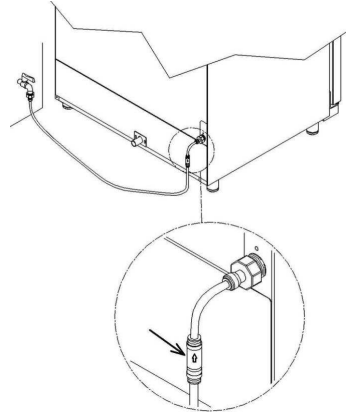
- Make sure the device is placed near a drinking water connection.
- Before connecting the device, allow enough water through to remove any remnants in the piping so that they did not get into the magnetic valves.
- It is necessary to install a shut-off valve and mechanical filter between the plumbing and the device (Figure on the right).
- On the back of the device, in the area marked with a label, the combi steamer has an input G3/4" with a filter
- The device is provided with a water hose with 2 meters in length fitted with connectors G3/4" and return valve for liquids as required by applicable regulations.



CAUTION!

The combi steamer can be connected to the water piping using the supplied water hose only! Do not use other hoses or recycled hose.

- The water must be supplied at a pressure between 150 kPa (1.5 bars) to 200 kPa (2 bars) and a maximum temperature of 30°C. If the value of the inlet pressure is higher than 200 kPa (2 bars), you must install a pressure adapter set at 200 kPa (2 bar).
- In order to ensure trouble-free operation of the device, the water should have a hardness of maximum 5°dH to prevent lime deposits. For higher values a **water softening station** should be installed first.



5.1.7 Water outlet

- The water at the outlet of the combi steamer may reach high temperatures (90°C). The hoses used to drain this water out should be resistant to such temperatures.
- The water outlet is placed in the lower part at the back of the combi steamer and it should be connected to the provided drain hose into an open drain; the diameter of the hose cannot be smaller than the diameter of the device's water outlet.
- Install a suitable trap between the combi steamer and the sewage system to prevent the escape of any vapours from the combi steamer and penetration of odours from the sewage system.



- Avoid strictures in flexible hoses and bents in rigid pipes. Along the entire course of the hose, there should be a slope of at least 5% to ensure adequate drainage. Nearly horizontal sections should be no longer than one meter.
- The combi steamer should have its own connection to the sanitary sewer system. If more than one device or systems are connected to the same pipe, make sure that pipe dimensions allow for regular and unobstructed drainage.
- Observe local regulations and standards.

5.1.8 Steam outlet vent

- During cooking hot vapours and other fumes are formed; they are let out through an outlet pipe from the cooking chamber which in the upper area of the back of the combi steamer. Do not put or place any things above the outlet so as not to hinder the smoke collection and not to damage these things.
- We recommended to place the combi steamer under a kitchen hood or to provide a pipe to collect hot steam and odours whose dimensions shall not be smaller than those of the steam outlet vent in the combi steamer.



5.2 Operation

5.2.1 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.

- All persons using the device must follow the information provided in the instruction manual and the safety instructions.
- The device may be used only by qualified personnel. To avoid the risk of accidents or damages to the device, it is also fundamental that the personnel regularly receive precise instructions regarding safety.
- **Never** place the device near heat sources.
- Do not place any other heat sources, e.g. fryers or cooking plates, near the device.
- The temperatures of food containers or other objects during and after cooking can be very high; be particularly careful when handling them to avoid burns. You may only grasp them wearing protective gloves or pot holders. **Risk of burning!**
- When cooking in containers filled with liquids, be particularly careful to avoid spilling the liquids both during cooking and removing the containers from the device. **Risk of burning!**
- Open the device door with particular caution: There is a **risk of burns** by escaping high temperature steam.



The outside surfaces of the device may reach a temperature exceeding 60°C. To avoid burns, do not touch the areas or parts marked with this symbol.

- When the glass components of the door become damaged or broken, immediately turn the device off and contact customer service. Do not use the device until the device door has been replaced.
- When the device is not used for a short time (e.g. 12 h), leave the door slightly open.
- When it is not used for a longer time (e.g. many days), turn off the water and power supply to the unit.

5.2.2 First use

- Make sure there are no items (accessories, packaging film, manuals, etc.) in the cooking chamber.
- Prior to the first use, make sure the installation was properly completed in terms of the stability and levelling of the device, and power and cold water supply connection.
- The air vents must left be open and shall not be covered with anything.
- The device components that might have been dismantled for the time of installation should be fitted again.
- Make sure that the shelf rails supporting the trays or GN containers are properly fixed to the inner side walls; otherwise the containers with warm or hot food may fall or slip down and cause burns.
- Heat the empty combi steamer at 200°C (392°F) for about 30 minutes to remove any smell of thermo-insulation.
- Prior to the first use, clean the device from the inside and the outside with warm water and a neutral detergent, and then wipe off with clean water. Follow the instructions provided in Chapter 6. "**Cleaning and maintenance**".



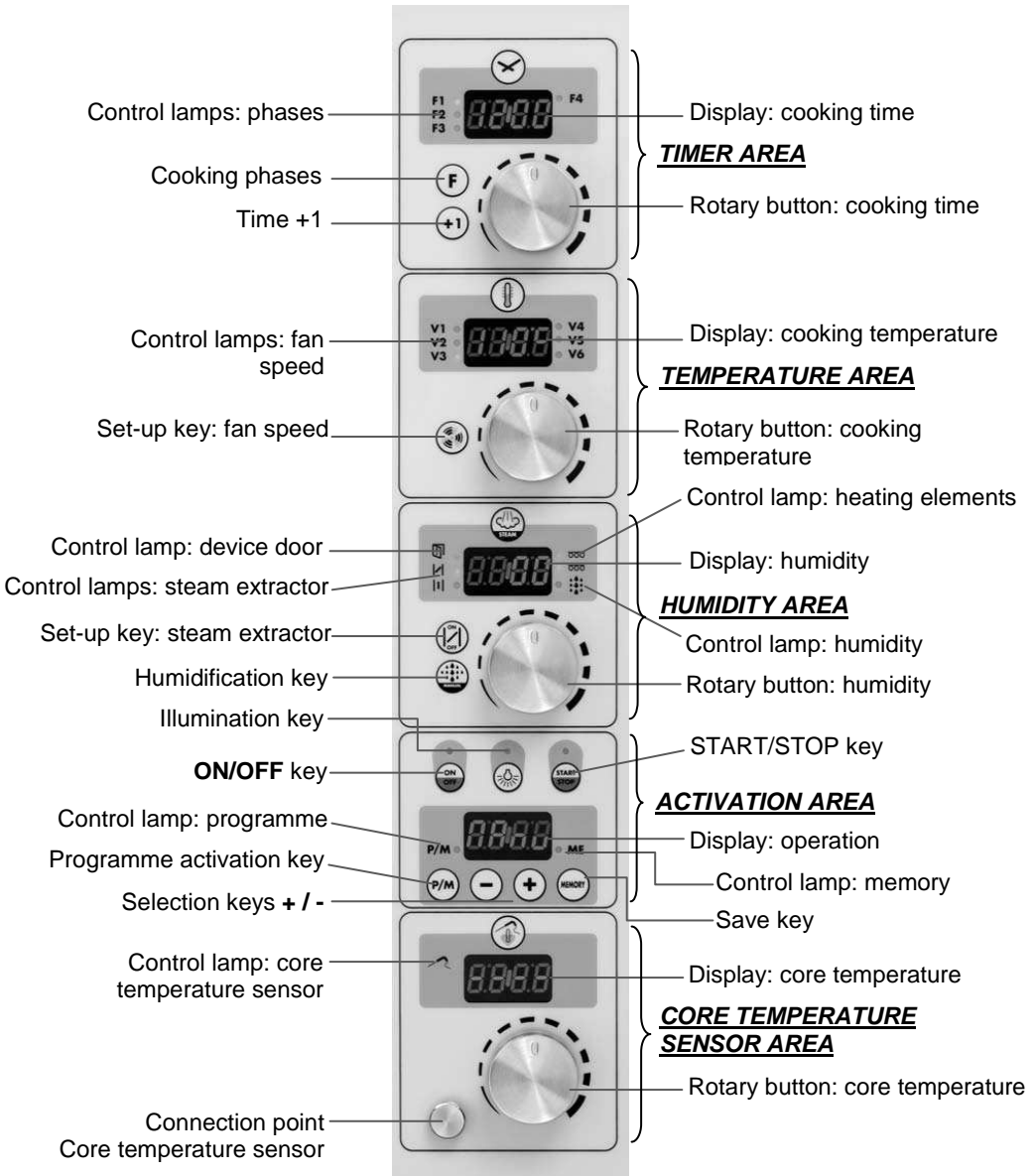
WARNING!

Never clean the device with water jets or steam under pressure!

- For acceptance purposes, run a **test cycle** which will allow checking the operation of the device and identify any potential defects/problems.
- Turn the combi steamer on and set the **heating cycle** with a **temperature of up to 150°C for 10 minutes with medium humidity** .
- Carefully check the following points:
 - ✓ The light turns on in the cooking chamber.
 - ✓ The combi steamer turns off (heating, steam injection, fan motor) when the door opens and resumes operation when the door closes again.
 - ✓ The thermostat controlling the heating temperature responds upon reaching the set heating temperature and the heating unit turns off.
 - ✓ The fan motors automatically reverses the direction of rotation. The rotation must be reversed every two minutes.
 - ✓ The fan motors rotate in the same direction.
 - ✓ Check if the water coming out from the hoses in the moisture exhaust system placed in the cooking chamber flows towards the fans.

5.2.3 Operation elements / Functions the buttons and keys

Control panel



ACTIVATION AREA

ON/OFF key

Once the combi steamer has been connected to the power supply, the control panel lights up and "OFF", appears on the display.

START/STOP key

This key is used to start/stop the previously set programme or cooking cycle.

ILLUMINATION key

This key is used to turn on or off the illumination inside the combi steamer.

P/M key

This key is used to change the operation mode: manually or according to the programme. In case of the programme mode it is possible to select the desired programme by pressing the selection keys (+ / -).

MEMORY key

This key is used to save the programmes generated or changed by the operator.

TIMER AREA

In this area of the control panel commands to set the **cooking times** are presented. To set the desired cooking time, turn the rotary button:

clockwise to increase the value,

counter-clockwise to decrease the value.

The set cooking time appears on the display and, depending on the selected setting, the countdown or progression of the cooking time is displayed.

When the *INF* indication (completed) appears on the display, it means that the combi steamer remains operational until the operator stops it manually.

Note: After opening the device door, the countdown stops and is continued after closing the device door.

Cooking phases key

This key is used to select different phases forming a cooking programme.

By pressing the key **F** the operator can move to the next phase (the present phase is indicated by the activated control lamp F1, F2, F3 or F4).

It is possible to change the parameters for each phase: time, temperature, steam percentage, opening/closing of the steam extractor, fan speed and core temperature.

Time + 1 key

This key is used to increase the value of the cooking time which appears on the display; each press increases the value by 1 minute.

TEMPERATURE AREA

In this area of the control panel is located a rotary button used to set the cooking time of the food. To increase or decrease the temperature which appears on the display, turn the rotary button clockwise.

Fan speed key

This key is used to increase or decrease the fan speed. There are **6** options to set the available fan speed.

The selected fan speed is indicated by the activated control lamp. To change the fan speed from 1 to 2 etc. (max. to 6) and then get back to 1, press the key several times.

CORE TEMPERATURE SENSOR AREA

How to use the core temperature sensor correctly: Choose the thickest place in the food to insert the core temperature sensor. Insert it from the top down until it hits the middle.

The inserted sensor measures the temperature of the food and stops the operation of the device once the internal temperature set by using the rotary button has been reached (the selected value of the core temperature sensor appears on the display).

This cooking method is used to set the cooking temperature (by turning the rotary button of the temperature setting); however, it is not used to set the cooking time, because the cooking process is stopped once the internal temperature of food controlled by the core temperature sensor has been reached.

Note: It is necessary to ensure that the temperature set in the core temperature sensor is lower than the temperature set for cooking, because otherwise the operation continues without achieving the desired result, until the operator stops the combi steamer manually.

HUMIDITY AREA

In this area of the control panel (devices **116060** and **116080**) commands to set the steam percentage and the opening/closing of the steam extractor (and as a result the discharge of steam out of the cooking chamber) are presented. To select the values between 0 and +10 which correspond to the settings mentioned below, turn the humidification rotary button clockwise or counter-clockwise:

| VALUE | SETTING |
|-------|-------------------------------------|
| +10 | Steam extractor opened – 100% steam |
| +9 | Steam extractor opened – 90% steam |
| +8 | Steam extractor opened – 80% steam |
| +7 | Steam extractor opened – 70% steam |
| +6 | Steam extractor opened – 60% steam |
| +5 | Steam extractor opened – 50% steam |
| +4 | Steam extractor opened – 40% steam |
| +3 | Steam extractor opened – 30% steam |
| +2 | Steam extractor opened – 20% steam |
| +1 | Steam extractor opened – 10% steam |
| 0 | Steam extractor opened – 0% steam |



In case of the devices **116060** and **116080** it is possible to set the opening/closing of the steam extractor manually by pressing the **set-up key "Steam extractor"**. In this way the selected settings are overridden, however, they remain in the temporary memory. To reset them, simply turn the humidification rotary button slightly.

On the left side of the display the control lamps for the steam extractor are located, which turn on according to the selected process (opening/closing).

Humidification key (devices 116060 and 116080)

This key is used to start the operation with humidification as long as the key is pressed. The control lamp lights up once the humidification key has been pressed or once the settings of the humidification (% steam) make the emission of steam necessary to maintain the selected percentage of humidity in the inside.

In the humidity area, on the right side of the display control lamps for the heating elements are also presented. The green light indicates that the heating elements are turned off; the red light indicates that the heating elements are turned on. The control lamp for the device door on the left is green when the device door is closed; and red when the device door is opened.



In device **116050** the Humidity area of the control panel is arranged differently. It is not possible to adjust the opening/closing of the steam extractor.

To go to the settings, press the **humidification key**.

To set the amount of steam in the range between 0 - 10 (0 - 100%) in 10% steps, turn the humidification rotary button. The set amount will appear on the display.

On the right side of the display the control lamps for the heating element and humidity are presented. The green control lamp for the heating element indicates that the heating element is turned off; the red one indicates that the heating element is turned on.

The control lamp for humidity is activated during the whole humidification process.

The control lamp for the device door on the left is green when the device door is closed; and red when the device door is opened.

ADDITIONAL FUNCTIONS

PREHEAT function

This function is used only when saved programmes have been called up. It heats the cooking chamber to the temperature set by 30°C higher than the temperature set in the programme phase (the preheating phase starts to reach the desired temperature of the cooking chamber of whatever programme phase has been called up, when the cooking chamber has not yet reached the temperature provided for by the programme. This function is used to compensate for the effects of heat loss through the opening of the device door and inserting food into the cooking chamber.

To activate/deactivate the preheating function:

- ✓ press together the *selection keys + and –* in the Activation area, until the list of the adjustable settings appears on the display (*set time, set order, language, etc.*);
- ✓ press the *selection key +* until *Preheat* appears;
- ✓ press the **P/M** key – the current setting (*ON/OFF*) appears on the *Timer Display*;

- ✓ turn the rotary button to change the setting: *ON* (preheating activated), *OFF* (preheating deactivated);
- ✓ press the **ON/OFF** key in the Activation area to save the selected setting.

After the selection and activation (by pressing the **START/STOP** key) of the programme, the *PRE* indication will appear on the display and the control lamp of the device door will flash (green). It means that the preheating phase has started. Once the preheating temperature has been reached, the acoustic signal is emitted. Opening the device door (to put food into the combi steamer) discontinues the signal. The programmed phase starts. To discontinue the signal without activating the phase or deactivating the preheating function, simply press the **START/STOP** key.

By pressing the **START/STOP** key during the preheating phase, but before the acoustic signal, the device is turned off; by pressing the same key once again, the preheating phase restarts at the point where it has been interrupted.

During the preheating phase the humidifier does not work. Each modification of the programme during the preheating phase changes the settings of the phase **F1**.

PAUSE function

It is possible to set a "pause" function (e.g. to facilitate the acidification of food). During this phase the fans as well as the heating and humidification processes are turned off and the steam extractor is closed. To set a programme with a pause, press the **set-up key "Fan speed"** for at least 4 seconds until the **Pause** function reads in. The blinking indication *STOP* will appear on the *Temperature display*, alternately with the present temperature in the cooking chamber (it will appear also when the programme has completed the pause phase). During the pause, set the pause duration using the *Timer rotary button*. Continue by pressing the key **F** and setting the next phases of the programme.

LANGUAGE, DATE, TIME function

In order to set the **language**:

- ✓ press at the same time the *selection keys + and –* in the Activation area, until the list of the adjustable settings appears on the *Operation display* (*set time, order, language, etc.*);
- ✓ press the *selection key +* until *Language* appears;
- ✓ press the **P/M** key – the current setting (*italiano, english, etc.*) will appear on the *Timer Display*;
- ✓ to change the setting, turn the rotary button until you get to the desired setting;
- ✓ press the **ON/OFF** key in the Activation area to save the selected setting.

In order to set the **date/time**:

- ✓ press at the same time the *selection keys + and –* in the Activation area, until the list of the adjustable settings appears on the *display* (*set time, order, language, etc.*);
- ✓ press the *selection key +* until *set time* appears;
- ✓ press the **P/M** key – *Day* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the desired day is displayed;
- ✓ press the **P/M** key – *Hours* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the hour is displayed;
- ✓ press the **P/M** key – *Minutes* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the desired minutes are displayed;
- ✓ press the **P/M** key – *Date* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the desired date is displayed;
- ✓ press the **P/M** key – *Month* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the desired month is displayed;
- ✓ press the **P/M** button – *Year* will appear on the *Timer Display*;
- ✓ turn the *Timer rotary button* until the desired year is displayed;
- ✓ press the **ON/OFF** key in the Activation area to save the selected setting;
- ✓ press again the **ON/OFF** key in the Activation area to leave the menu.

5.3 Cooking instructions

Manual cooking

This mode **does not** allow for using several cooking phases. To select the manual mode, simply press the **P/M** key in the Activation area and then set the required parameters using the rotary buttons for **temperature, timer, humidity, core temperature sensor, set-up key "Fan speed"**.

Note: It is not possible to select *the cooking time* and *the temperature of the key temperature sensor* at the same time. It is necessary to select only one of these 2 parameters. Press the **START/STOP** key to start cooking.

Programmed cooking

The combi steamer is equipped with a memory for **99 programmes**, out of which **16 are preprogrammed**.

| NO. | DESCRIPTION | PHASE 1 | | | | | PHASE 2 | | | | | PHASE 3 | | | |
|-----|--------------------|---------|-----|----------------------------|-----------|----------------------|---------|-----|----------------------------|-----------|----------------------|---------|-----|----------------------------|-----------|
| | | MIN | °C | % steam Extraction hood | Fan speed | Core temp. sensor °C | MIN | °C | % steam Extraction hood | Fan speed | Core temp. sensor °C | MIN | °C | % steam Extraction hood | Fan speed |
| 1 | CASSEROLE & GRATIN | 20 | 150 | 0 | 5 | | 5 | 180 | 0 | 6 | | | | | |
| 2 | PAELLA (BROWNING) | 5 | 200 | -10 | 6 | | 18 | 180 | 0 | 4 | | | | | |
| 3 | SOUFFLÉ | 15 | 140 | 0 | 3 | | 5 | 180 | 0 | 3 | | | | | |
| 4 | CHICKEN | 10 | 100 | +5 | 6 | | 40 | 180 | -10 | 6 | | 10 | 200 | -10 | 6 |
| 5 | PORK | 10 | 120 | +5 | 5 | | | 160 | +1 | 6 | 67 | 5 | 180 | -10 | 6 |
| 6 | ROAST BEEF | 10 | 120 | +10 | 6 | | | 160 | -10 | 6 | 50 | | | | |
| 7 | LAMB | 5 | 120 | +5 | 6 | | | 170 | -10 | 6 | 55 | | | | |
| 8 | SALMON | | 160 | 0 | 6 | 60 | | | | | | | | | |
| 9 | SCAMPI ~100gr | 9 | 100 | +10 | 6 | | | | | | | | | | |
| 10 | BACKED POTATO | 10 | 100 | +10 | 6 | | 30 | 190 | -10 | 6 | | | | | |
| 11 | CARROTS | 15 | 100 | +10 | 6 | | | | | | | | | | |
| 12 | FRESH BREAD | 10 | 180 | -4 | 4 | | 4 | 200 | -10 | 4 | | | | | |
| 13 | CROISSANT | 12 | 160 | -1 | 4 | | 6 | 180 | -10 | 5 | | | | | |
| 14 | SPONGE ROLL | 25 | 160 | 0 | 3 | | 12 | 175 | 0 | 3 | | | | | |
| 15 | BEIGNT | 3 | 160 | 0 | 3 | | 14 | 180 | 0 | 4 | | | | | |
| 16 | COOLING | INF. | 30 | 0 | 6 | | | | | | | | | | |

To call up one of the **preprogrammed programmes**:

- ✓ press the **P/M** key until **P01** appears on the *Operation Display*;
- ✓ by pressing the *selection keys* **+** or **-** select the number of the programme;
- ✓ press the **START/STOP** key to start the programme.

It is possible to generate and save new individualized programmes from the programme's memory field **17**. Proceed as follows:

- ✓ press the **P/M** key until **P01** appears on the *Operation Display*;
- ✓ by pressing the *selection keys* **+** and **-** select the number of the programme to be saved;
- ✓ Once you have found a free programme (or an already existing one that you want to change), the control lamp **F1** will light up on the *Timer display*. Set the parameters (temperature, time/temperature of the core temperature sensor, fan speed, steam, steam extractor) of the phase **F1**;
- ✓ After pressing the key **F**, the control lamp **F2** will light up and you can continue with setting the second phase. In the same way set also the third and fourth phase. To cancel a phase, simply set the *Timer rotary button* at **END**.
- ✓ Once you have completed the setting process, press the **Memory** key in the *Activation area* and keep it pressed until the memory control lamp starts to blink.
- ✓ Now the programme is saved. It is recommended to maintain written records for the generated programmes in order not to forget them.

To check whether a programme has been already set or is free, simply watch the indications appearing on the display; when a programme is free, the values **END**, **30°C** and **00 steam** will appear.

You can change already saved programmes by following the same steps as in case of setting a new programme.

You **cannot** delete a programme; it is only possible to change a programme.

The only programme that **cannot be changed** is programme **No. 16 – Cooling**.

P16 - Cooling programme

This programme allows for quick cooling of the device by making it possible to open the device door during operation without stopping it.

The fan motors continue to work, however, the humidification system and heating elements remain inactive. The programme is stopped manually by pressing the **START/STOP** key once the selected temperature has been reached.

Note: when executing programme No. 16 "Cooling" it is forbidden, for any reason whatsoever, to remove the fan housing and to touch the fans or the heating elements as long as they are moving or are hot.

6. Cleaning and maintenance

6.1 Standard cleaning and maintenance



WARNING!

Before carrying out any cleaning activities disconnect the power supply and wait until the device cools down completely.

The device should not be directly sprayed with water. Therefore, do not use a pressurized jet to clean the device (either inside or outside)!

The user of the device is required to clean and maintain it regularly.

Regular cleaning of the cooking chamber

- To ensure trouble-free operation, hygiene and efficiency of the device, it should be cleaned at the end of every working day.
- Do not use cleaning acids, scouring, caustic agents containing sand or soda lye.
- Make sure that water does not penetrate inside the device.
- To protect yourself against an electric shock, **never** immerse the device, cords or plug in water or other liquids.
- While cleaning take the following steps:
 - turn the device on and set the temperature dial at 80 °C;
 - turn the combi steamer on and allow it to run for 10 minutes. Generate steam;
 - turn the device off and let it cool down;
 - clean the cooking chamber with warm water and a mild detergent, then rinse it with clean water.



WARNING! Risk of burning!

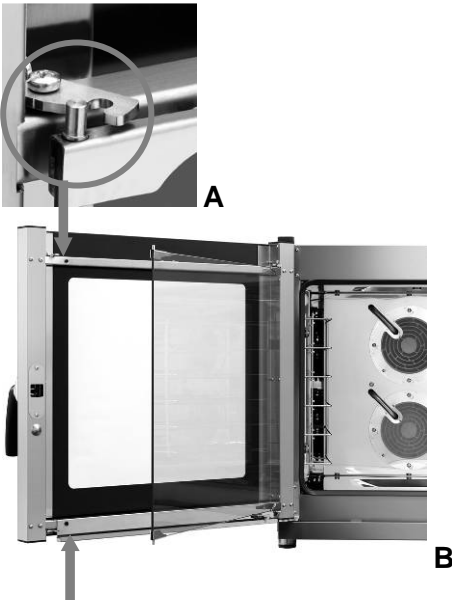
Never clean the cooking chamber at a temperature exceeding 70°C.

- Daily cleaning of the device's cooking chamber seal should be done using a mild cleaner to ensure its unaffected status and efficient performance.
- To clean dirt deposits use a plastic spatula or sponge soaked in vinegar or warm water only.
- **Note:** if there is grease or food residue in the cooking chamber, it should be removed immediately since it may catch fire during combi steamer operation.

Cleaning external surfaces

- To clean the external surfaces of the device, use a cloth dampened in warm water only.
- With the exception of special cleaning **agents for stainless steel**, using inappropriate cleaning agents to clean external surfaces may cause corrosion of the device.
- Do **not** use any products containing chlorine (bleach, hydrochloric acid, etc.).
- After cleaning, use a soft, dry cloth to wipe and polish the surface.

Cleaning the device door



- To clean the inside glass door, allow the device to cool down completely.
- The double glass door allows easy cleaning, because you can remove the inner pane.
- Loosen the upper and lower holding devices that holds the internal glass (Figure **A**, on the left).
- Pull the inner pane out (Figure **B**, on the left).
- Clean the inner glass on both sides using the appropriate cleaner.
- Do **not** use any scouring agents or cleaners that might scratch the elements.
- Close the inner glass by fixing the holding devices in the original position.



CAUTION!

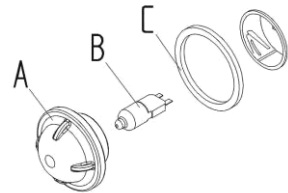
Before closing the device door make sure that the internal glass is fixed with the holding devices, otherwise the door will not close tightly.

Replacing the lamp



DANGER! Electric shock hazard!

- Strictly follow the instructions below to avoid electric shock or injury:
- Cut off the power supply and allow the combi steamer to cool down.
- Unscrew the bolts with which the side container rails are secured to the walls. Remove them from the cooking chamber.
- Remove glass cover **A**. Make sure not to damage seal **C**. Replace lamp **B** by a lamp of the same parameters.
- Screw glass cover **A** back. Make sure not to damage seal **C**.
- Re-attach the container rails to the side walls and make sure that they are securely fastened.
- If the glass cover turns out to be faulty or damaged, do not use the combi steamer until it is replaced (please contact your customer service).

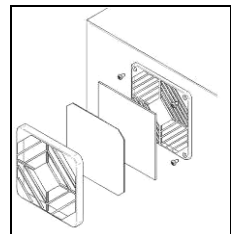


Replacing and cleaning the cooling filter (the back)



DANGER! Electric shock hazard!

- Strictly follow the instructions below to avoid electric shock or injury:
- Cut off the power supply and allow the device to cool down.
- Unscrew the bolts fixing the filter and replace or clean the filter.
- After completion of the process, reassemble all parts.



6.2 Special maintenance

- On a regular basis (at least one a year), have the device checked by a qualified licensed technician. Please contact the customer service department for that matter.
- Before performing any operation, disconnect the power supply, closing off the water taps and wait until the combi steamer cools down.
- Before moving the unit from its normal position, check if the wiring and piping are cut off in the right way.
- If the device has wheels make sure that electrical wires, tubes or other attachments are not damaged in the process.
- Avoid placing the unit near heat sources (such as fryers, etc.).
- After the operation and position the device in its place of normal installation, and make sure that all the electrical and water connections are made in accordance with the standards before starting the unit.

Troubleshooting

In the event of a fault, disconnect the device from the power supply and turn off the water supply. Before contacting customer service, check the nature of malfunction described in the table below.

| Fault | Reason | Solution |
|--|--|---|
| The device does not start by pressing the START/STOP switch | <ul style="list-style-type: none">• The device door is not closed• The microswitch does not signal the closed device door | <ul style="list-style-type: none">• Close the device door• Contact customer service |
| The device is completely turned off | <ul style="list-style-type: none">• No power supply• The power supply connection has not been established properly• The motor safety thermostat has been activated | <ul style="list-style-type: none">• Restore power supply• Check the power supply connection• Contact customer service |

| Fault | Reason | Solution |
|--|---|---|
| Uneven cooking/baking | <ul style="list-style-type: none"> • The fans do not reverse the rotation direction • One of the fans does not work • One of the resistors is broken | <ul style="list-style-type: none"> • Contact customer service • Contact customer service • Contact customer service |
| The light is turned off | <ul style="list-style-type: none"> • The lamp is loose • The lamp is burnt out | <ul style="list-style-type: none"> • Place the lamp in the holder correctly • Replace the lamp as described in the section "Replacing the lamp". |
| When pressing the humidification key or turning the rotary button no water flows out of the hoses | <ul style="list-style-type: none"> • The water inlet is closed • The water supply connection has not been established properly • The water inlet filter is clogged with dirt | <ul style="list-style-type: none"> • Open the water shut-off valve • Check the water supply connection • Clean the water filter |
| When the device door is closed water leaks through the seal | <ul style="list-style-type: none"> • The seal is dirty • The seal is damaged • There is a problem with closing the device door | <ul style="list-style-type: none"> • Clean the seal with a damp cloth • Contact customer service • Contact customer service |
| The fan stops during operation | <ul style="list-style-type: none"> • The safety thermostat of the fan motor has been activated | <ul style="list-style-type: none"> • Turn off the combi steamer and wait until the thermal protection restarts the motor automatically. Should the problem repeat, contact customer service. |

The above problem cases are just examples for your orientation. If such or similar problems occur, you should immediately turn off the device and stop using it. If the defects cannot be removed, you must immediately contact customer service or your dealer. Please quote the article and serial number of the device; this data can be found on the nameplate of the device. Never attempt to make any repairs on your own.

7. 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.



CAUTION!



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