



Read the operating instructions prior to commissioning

FlexFusion® ELECTRIC PLATINUM COMBI TEAM



Operating manual

FPDE615.615
FPDE 615.621
FPDE 621.615
FPDE 621.621
FPDE115.615
FPDE115.621
FPDE121.615
FPDE 121.621
FPDE615.115
FPDE 621.115
FPDE 615.115

Model

FPDE 621.121

FM05-252-E

en-US

Operating and display elements



- a On Off button
- b Operating element with Combisteamer touchscreen at top
- c Operating element with Combisteamer touchscreen at bottom
- d Language selection button
- e "Manual cooking" button

- f "Unit functions" button
- g "Automatic cooking" button
- h Back button
- i Information strip
- j Help button





Henny Penny Corporation P.O.Box 60 Eaton,OH 45320 USA

Phone +1 937 456-8400 Fax +1 937 456-8402

Toll free in USA Phone +1 937 417-8417 Fax +1 937 417-8434

www.hennypenny.com

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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 remedial actions in case of faults.

Observe 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 groupThe 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 can arise between this and the actual unit.



1.1.1 Explanation of signs

	Imminent danger				
	Failure to comply will lead to death or very severe injuries.				
	Potential danger				
	Failure to comply can lead to death or v	very severe injuries.			
Dangerous situation					
	Failure to comply can lead do slight to moderately severe injuries.				
NOTICE	Property damage				
	Failure to comply can cause property damage.				
INFORMATION	Information				
	Notes for better understanding and operation of the unit.				
	Symbol / sign	Meaning			
	•	Listing of information.			
	\rightarrow	Action steps which can be performed in any sequence.			
	1.	Action steps which must be performed			
	2.				
	Result of an action performed or additional information relating to 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 other 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 combustible liquids
- Heating rooms
- Cleaning air filters

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,
- Improper startup, operation or maintenance of the unit,
- Problems resulting from failure to observe these instructions.



2 Safety instructions

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.

Do not allow children to operate, clean or play with the device.

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 utensils only with suitable protective gloves or potholders.
- Remove hot containers and trays only using suitable protective gloves or pot holders.

Hot grease, liquids and Risk of scalding from hot grease, liquids and steam

- steam
- 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 chamber to cool to a temperature below 60 °C (140 °F) and then clean.

Risk of scalding from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- First open the cooking chamber door slightly and allow the steam to escape. Then open the cooking chamber door completely.
- Dry unit completely after cleaning it.
- Open the lower cooking chamber door only when no more work is being carried out in the upper cooking chamber.

Defective unit Risk of injury from a defective unit

• Disconnect a defective unit from the electrical supply mains.

- Do not operate a defective unit.
- Allow only qualified personnel 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.
- Clean cooking chamber regularly and remove collected grease.

Risk of fire from overheating

• Do not store any combustible objects or plastic containers in the cooking chamber.

Firefighting

- In the event of a fire, disconnect the unit from the electrical supply 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 or rollers Risk of injury from a unit on casters or rollers

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

Danger from the supply line tearing off with units on casters or rollers

- The securing device must be designed for a tensile load of at least 0.6 kN.
- The safety cable must be shorter than the connection line of the unit.
- Do not mount casters under a standard base frame with adjustable legs.

Danger from manipulation with units on casters or rollers

• With units on casters or rollers, it is easier to manipulate the supply lines than with stationary units. It is necessary to perform a visual check of the supply line at regular intervals.

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 wet and slippery ground

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

Risk of injury from improper cleaning

• Clean the cooking chamber carefully. The cooking chamber sensor protrudes into the cooking chamber.

Risk of property 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 shock the unit by cooling it abruptly.
- Clean the cooking chamber carefully. The cooking chamber sensor protrudes into the cooking chamber.
- Do not use any bleaching or chlorine-containing cleaners or disinfectants.
- 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 Risk of injury from overheated core temperature sensor

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

Improper use Risk of property damage from improper use

- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or cans of preserved food.
- Do not cover air inlet and outlet openings.
- Do not operate the unit at temperatures below 4° C (39 °F).
- 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 suitable for most cooking methods used in commercial kitchens. Selectable use of hot air, unpressurized live steam, individually, in succession or combined with moist and dry heat.

3.1 Overview of the unit



Image: Floor-standing unit

- a Hang-in frame
- b Insulating disk
- c Door handle
- d Cooking chamber door
- e Lighting (door)
- f Water drainage channel (door)
- g Water drainage channel (cooking chamber)
- h Cooking chamber
- i USB port (covered)
- j Unit leg

- k Rack
- I Nameplate
- m Hand shower
- n Supply air opening
- o Operating unit
- p Housing
- q Air inlet nozzle
- r Steam outlet nozzle

3.2 Features

3.2.1 Characteristics

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	Two 4-point core temperature sensors
	 A hand shower with sufficiently long hose for both cooking chambers
	Two cooking chamber doors with hygienic glazing
	1-step door lock
	2-step door lock (optional)
	Energy optimization system (optional)
	Ethernet connection (optional)
	Cooking chamber doors hinged at right
	WaveClean
	Steam Exhaust System (SES)
3.2.2 USB port	
	The unit is equipped with a USB port (USB 2.0).
	HACCP logs can be exported via the USB port.
	A wireless or corded barcode scanner (optional) can be connected to
	the USB port.
	The USB port at the left is for the upper combisteamer; the USB port at the
	right is for the lower combisteamer.
3.2.3 HACCP logging	
	All cooling programs run are recorded in the HACCP log.
	The data are exported via the USB port.
3.2.4 VideoAssist	
	VideoAssist can be used to display videos with additional explanations regarding operation.
3.2.5 WaveClean autor	natic cleaning
	With WaveClean automatic cleaning, the cooking chamber is cleaned with the aid of a cleaning cartridge intended specifically for the program and then rinsed clean.
3 2 6 CombiDoctor (se	
3.2.0 COMBIDUCIÓN (SE	lf-diagnostic program)

3.3 Operating and cooking modes

3.3.1 Operating modes



Manual cooking (manualCooking)

Individual cooking modes and unit functions can be run directly in the "Manual cooking" operating mode. The various cooking modes and unit functions can be modified individually.

Automatic cooking (autoChef)

In the "Automatic cooking" operating mode, saved cooking programs can be run and, if necessary, modified.

3.3.2 Cooking modes



autoChet

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 $^{\circ}$ C (86 $^{\circ}$ F) to 130 $^{\circ}$ C (266 $^{\circ}$ F).



Combisteaming

Combisteaming is a cooking mode in which the steaming and hot air cooking modes are combined. The temperature range extends from 30 $^{\circ}$ C (86 $^{\circ}$ F) to 250 $^{\circ}$ C (482 $^{\circ}$ F).



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 (86 °F) to 300 °C (572 °F).



Perfection (regeneration)

Perfection is a cooking mode, in which cooled food to be cooked can be kept warm and prepared in a short time in a temperature range of 30 $^{\circ}$ C (86 $^{\circ}$ F) to 180 $^{\circ}$ C (356 $^{\circ}$ F).



ΔT

1111

Delta-T cooking

Delta-T cooking is a cooking mode where the cooking temperature depends on the core temperature of the food being cooked.

The cooking temperature is always higher than the current core temperature by the set value (Delta-T value, cooking temperature difference). The resulting cooking time is longer than with other cooking modes.

Delta-T cooking is especially well-suited for general cooking. The food being cooked remains tender and juicy with little weight loss.





Low-temperature cooking

Low-temperature cooking is a cooking mode, in which the food to be cooked is cooked particularly gently in a temperature range of 30 $^{\circ}$ C (86 $^{\circ}$ F) to 100 $^{\circ}$ C (212 $^{\circ}$ F).

The cooking time is considerably longer than at higher temperatures, but no supervision is required and the cooking time can be extended considerably without any loss in quality.

The food being cooked remains tender and juicy with little weight loss.



Baking

Baking is a cooking mode in which the texture of the food to be cooked is loosened and then cooked and browned by hot air in a temperature range of 30 °C (86 °F) to 220 °C (428 °F). Before baking takes place, a humidifying process and its associated acting time can be performed.

3.3.3 Expanded cooking functions

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

The following expanded cooking functions are available:



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



Steam Exhaust System (SES)

This function is activated by default for all cooking programs that have a cooking time longer than 6 minutes.

The Steam Exhaust System (SES) is activated automatically shortly before the end of cooking.

After the cooking time, the Steam Exhaust System (SES) extracts the steam from the cooking chamber. It is then possible to open the cooking chamber door without risk of injury.



RackControl2

RackControl is ideal for rolling cooking.

With the extended RackControl2 cooking function, different foods such as potatoes, cauliflower, peas, carrots and meat can be cooked simultaneously for different times.

RackControl2 monitors the various cooking times in one process. When one cooking time has elapsed, a signal sounds and the food being cooked can be removed.

The set temperature can be changed during an active cooking process, without the process having to be stopped.



ChefsHelp

With the ChefsHelp advanced cooking program, it is possible to insert a cooking step that assists the user further with Information in the form of text and images at a certain time.



RackTimer

With the RackTimer, a cooking time can be set individually for each rack in a cooking program.



FamilyMix

With the expanded cooking function FamilyMix, the appropriate cooking programs are displayed in the *Automatic cooking (autoChef)* menu for the currently set cooking mode. The cooking programs displayed have the same cooking climate and an identical or shorter cooking time. Tapping the individual suggestions transfers the cooking times for the individual products to the RackControl function and these can then be started when desired during the cooking process.



Manual steaming

Manual steaming allows the cooking chamber humidity to be increased during operation.

Manual steaming can only be used in the Convection and Delta T convection cooking modes.



The remaining time for this procedure is displayed during steaming. After the Drop symbol has been touched, the set value is displayed for 3 seconds.



Idle time

With the idle time expanded cooking function, a cooking step can be inserted during which the heating and the fans are programmed to switch off for a certain period of time.



QualityControl

With the expanded QualityControl cooking function, the control senses the amount loaded automatically and adjusts the individual cooking parameters in autoChef. This ensures first-class quality consistently.



Continue cooking button

The Continue cooking button lets you continue the cooking process for a predefined period of time after the cooking program has ended.

Time2Serve



With the Time2Serve advanced cooking function, different products are ready to be served at the same time.

The serving time is specified. The combisteamer signals when it has reached a remaining cooking time for a product. A signal sounds and the food to be cooked is loaded successively during an active cooking process. The cooking time is shortened, conserving resources.

⊘ClimaSelect

ClimaSelect

The ClimaSelect plus advanced cooking function optimizes the atmosphere in the cooking chamber. Steam is added in small amounts; the atmosphere can be controlled individually.

3.3.4 Core temperature measurement

When measuring the core temperature, the temperature inside the food is measured with a core temperature sensor.

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

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 MagicPilot unit controls



Image: Main menu

- a Standby button
- b Information strip
- c Help button
- d "manualCooking" manual cooking button
- e Language selection button
- f "WaveClean" fully automatic cleaning button
- g "Unit functions" button
- h "myFavorites" favorite button
- i "autoChef" automatic cooking button



Image: "Automatic cooking" menu, autoChef

- a Main menu button
- b Back button
- c autoChef button
- d Barcode scanner button
- e Information strip

- f Help button
- g Category field
- h Next page arrow symbol





Image: "Manual cooking" menu

- a Main menu button
- b Back button
- c Information strip

- d Help button
- e "Convection" field
- f Next page arrow symbol



Image: "Unit functions" menu

- a Main menu button
- b Back button
- c Information strip

- d Help button
- e Next page arrow symbol
- f Manual cleaning field

3.4.1 Touchscreen operation

INFORMATION

The touchscreen can be operated with latex gloves.

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Display elements such as buttons, fields or tabs are selected or activated by tapping them. They appear to the right of the currently displayed roller.



The rollers are used to scroll up or down to display additional content.

Swiping



You use the swipe gesture to access fields to the right and left of the current display.



3.5 Loading capacities

3.5.1 Plate capacity during regeneration

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

Version	Plate diameter
DKECOD	28 cm
615 – 615	24 and 24
615 – 621	
621 – 621	
115 – 615	40 and 24
115 – 621	
121 – 615	
121 – 621	

3.5.2 Loading capacity

Version DKECO	Per shelf maximum (kg (lb))	Per unit maximum (kg (lb))
615	22,5 (49,6)	54 (119,1)
621	30 (66,2)	72 (158,8)
115	22,5 (49,6)	90 (198,5)
121	30 (66,2)	120 (264,6)

3.6 Standard settings

3.6.1 Core temperature standard setting

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

Cooking mode	Standard value (°C (°F))	Setting range (°C (°F))	Change increments (°C (°F))
Steaming	70 (158)	0 (32) - 99 (210,2)	1 (33,8)
Combisteaming	70 (158)	0 (32) - 99 (210,2)	1 (33,8)
Convection	70 (158)	0 (32) - 99 (210,2)	1 (33,8)
Regeneration	50 (122)	0 (32) - 99 (210,2)	1 (33,8)

3.6.2 Temperature standard setting

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



Cooking mode	Standard value (°C (°F))	Setting range (°C (°F))	Change increments (°C (°F))
Steaming	100 (212)	30 (86) - 130 (266)	1 (33,8)
Combisteaming	150 (302)	30 (86) - 250 (482)	1 (33,8)
Convection	180 (356)	30 (86) - 300 (572)	1 (33,8)
Regeneration	50 (122)	30 (86) - 180 (356)	1 (33,8)

3.6.3 Cooking chamber humidity standard setting

Cooking chamber humidity setting range depends on the cooking mode.

Cooking mode	Standard value (%)	Setting range (%)	Change increments (%)
Steaming	100	90 - 110	90 - 100 - 110
Combisteaming	90	20 - 100	20 - 40 - 70 - 90 - 100
Convection	100	0 - 100	0 - 25 - 50 - 75 - 100
Regeneration	100	0 - 100	0 - 25 - 50 - 75 - 100



4 Operating the unit

NOTICE	Blockage of the drain in the cooking chamber	
	 Food debris, skin and bones can clog the drain and pump. For very fatty food, place a sieve or perforated GN container in the lowest rack. After each cooking process, take a close look in the cooking chamber and pick up any residues and dispose of them properly. 	
INFORMATION	Explanatory video clips can be selected under VideoAssist by press the Help button.	
	The drain in the cooking chamber must be free during operation.	
	Before loading the cooking chamber	
	 Remove any food remains from the cooking chamber. 	
	Check the drain sieve for cleanliness.	
	Do not place GN containers or trays on the drain in the cooking chamber.	
INFORMATION	Reduction of the acrylamide level	
	When preparing potato products, the lowest possible acrylamide level should be achieved.	
	That is why HennyPenny recommends for potato products:	
	 not to exceed a cooking temperature of 220 °C (428 °F) unless the food 	
	manufacturer demonstrates that this is safe for their product.	
	Avoid excessive cooking.	
	 If possible, use pre-blanched products. 	
	 Observe the cooking instructions on the product packaging or otherwise 	
	stated by the food manufacturer.	

4.1 Environmentally friendly operation

When used properly, this combisteamer has very low energy consumption.

Reduce the energy consumption in the following manner:

- Avoid continuous operation the combisteamer heats up very quickly so that continuous operation is not necessary.
- Use the full capacity of the cooking chamber if necessary, use a combisteamer with a smaller cooking chamber.

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4.2 Switching the unit on and off

4.2.1 Switching on	
	\rightarrow Press the On Off "I O" button to "I".
	\hookrightarrow The unit is now on.
	The control system starts the power-on process automatically. The progress bar at the lower edge of the touchscreen displays the status of the process.
	ightarrow The main menu appears after 1 minute and the unit is ready for use.
4.2.2 Switching off	
INFORMATION	Fans may continue to run for cooling; the unit's control system is disconnected from power.
	 → Press the On Off "I O" button to "O". → The unit is now off.

4.3 Opening and closing the cooking chamber door

INFORMATION	The 1-step door lock is standard on sizes 6 and 10.

INFORMATION

The 2-step door lock is optional on sizes 6 and 10.

4.3.1 Opening the 1-step door lock





Image: Opening the 1-step door lock

- 1. Rotate the door handle counterclockwise or clockwise.
 - \hookrightarrow The cooking chamber door opens.

2. Open the cooking chamber door completely.

INFORMATION

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

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4.3.2 Closing the 1-step door lock





Image: Closing the 1-step door lock

Prerequisite Door handle in initial position

- \rightarrow Close the cooking chamber door with pressure.
 - \hookrightarrow The cooking chamber door is closed.

4.3.3 Opening the 2-step door lock





Image: Opening the 2-step door lock

INFORMATION	On size 6 and size 10, first rotate the door handle counterclockwise.	
	 Rotate the door handle to a horizontal position. → The cooking chamber door opens, but is still held. Continue rotating the door handle upwards. → The latch of the cooking chamber door is unlocked. → Cooking chamber door unlocked. 	
INFORMATION	If the door handle is released, it returns automatically to its initial position.	
	 Open the cooking chamber door completely. → Cooking chamber door is open. 	

4.3.4 Closing the 2-step door lock



Image: Closing the 2-step door lock

Prerequisite Door handle in initial horizontal position

- 1. Close the cooking chamber door with pressure.
 - \hookrightarrow The cooking chamber door latches.
- 2. Rotate the door handle downwards.
- \hookrightarrow Cooking chamber door is locked.

4.4 Loading and emptying the unit

Risk of scalding from hot liquid	
 Do not insert food trays with liquid or liquefying food 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. 	
Risk of property damage and personnel injury from exceeding loading capacity	
Risk of property damage and personnel injury from exceeding the loading capacity	
Risk of property damage and personnel injury from exceeding the loading capacityDo not exceed the maximum loading capacity.	
 Risk of property 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 cooking chamber door.
- 2. Insert food-containing trays into the hang-in frame.
- 3. Close the cooking chamber door.
- 4. Start the cooking process.

Emptying

- 1. Open cooking chamber door.
- 2. Remove the food-containing trays.
- 3. Remove all leftover foodstuff from the drainage sieve.

- 4. Leave the cooking chamber door slightly ajar.
 - ightarrow This extends the service life of the door seal.
 - \hookrightarrow No moisture builds up in the cooking chamber.

4.5 Unit functions menu

Various functions or settings can be selected in the *Unit functions* menu.

The unit functions are set individually for each of the two combisteamers.

INFORMATION

All unit functions can also be accessed from within a cooking program by tapping the *unit functions* tab.



INFORMATION

The equipment information is displayed without entering a password.

4.5.1 Opening the Unit functions menu

Prerequisite Unit is on

The Main menu is displayed

- \rightarrow Tap the "Unit functions" button.
- → The *Unit functions* menu is displayed.





4.5.2 Changing the basic settings

INFORMATION

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

Opening the Setting menu

Prerequisite Unit functions menu open

1. Tap the "Settings" field.

 \rightarrow The *PIN* window opens.

$\bigcirc \triangleleft$				(?) 12:22
		-		
6		***		
WaveClean	1	2	3	
	4	5	6	
	7	8	9	
		0	X	1

- 2. Enter the password.
- 3. Tap the *Confirm* button.

 \rightarrow The *Unit settings* menu is displayed.

ightarrow The basic settings can be changed.

In addition to those described in this chapter, there are the following further functions.

Audio settings

Selection of the volume of the signal tones.

Operation lock

Various settings as to whether and when operation lock is to be activated.

Entering and changing the code word.

Standby mode

Deactivate the operation inhibit to set the standby mode.

When the standby mode is active, the touchscreen goes dark after a set time. The cooking chamber light switches off.

Setting the background lighting

This setting is used to reduce the brightness of the touchscreen.

CombiDoctor

CombiDoctor uses a selectable self-diagnostic program to check the components for climate control and cleaning.





Delete user's own cooking programs

Delete all the cooking programs created by the user.

Setting units

Set the units for temperature and liquid quantities.

The possibilities for temperature are °C and °F.

The possibilities for volume are mL, fl.oz (Imp.) and fl.oz (US)

Display the error memory

Retrieve stored faults for forwarding to service partners.

Import HansDampf programs

Import existing HansDampf programs.

Importing manufacturer's cookbook

Import the cookbooks provided by the manufacturer.

Select cookbook

Select the cookbooks typical of the country.

Cookbook lock

Lock function for the cooking programs in autoChef.

Setting	Function
Unlocked	Deleting, changing and overwriting the cooking programs is possible
Disabled	Changes in the cooking steps, for example temperature increases, are possible. The preset values apply again the next time the cooking program is selected.
Fully locked	The cooking program can only be used in the way it has been stored. Changes in the cooking steps are not possible.

Exporting log data

Export of log data for forwarding to the service technician.

Load OEM settings

Special settings can be loaded.

Eco display on or off

Set the Eco display function.

Select signal tones

Selection of one of the four possible signal tones.

Software update

Update of the software via a USB flash drive.

Import additional content

Import of additional content via a USB flash drive.

4.5.3 Retrieving unit information

INFORMATION	The unit information contains data on the software and hardware version, the serial number of the unit and contact data.		
Prerequisite The Setting menu is displayed			
	 → Tap the "Unit information" field. → The Unit information window is displayed. → Unit information can now be read. 		
4.5.4 Setting the date and time			
INFORMATION	Observe the displayed date and time format carefully. If values are invalid, the entry is not accepted.		

Prerequisite Settings menu displayed

- 1. Tap the "Set date and time" field.
 - \hookrightarrow The *Setting* window opens.

 \hookrightarrow The *Keyboard* opens.

$ \bigtriangleup \triangleleft \mathscr{I} =$? 12:38
	jjjj-mm-tt	1	2	3
Mai D	2124 - 01 - 29	4	5	6
ZyC	hh:mm	7	8	9
LTM -	12:38		0	
			ine and	

- 2. Enter the date and time.
- 3. Tap the "Confirm" button.
 - \hookrightarrow The *Keyboard* closes.
- \hookrightarrow The date and time are set.

4.5.5 Presetting the language selection

INFORMATION	A maximum of 5 languages can be specified for language selection in the main menu.
INFORMATION	Highlighted fields represent the specified languages.
	Fields that are not highlighted are languages that have not been specified.

INFORMATION

The currently set language cannot be deselected.

Prerequisite Settings menu displayed

1. Tap the "Language selection" field.

 \rightarrow The *Languages* menu is displayed.



2. The language is selected or deselected by tapping the fields with national flags.

 \hookrightarrow The selected languages are displayed.

- 3. Tap the "OK" button.
- → The languages available for language selection are preset and available in the main menu.

4.5.6 Setting favorites

Which view appears on the control panel once the unit is started is selected in the *Settings for favorites*. This limits the functions that can be used by the operator.

Prerequisite Unit functions menu open

1. Tap the "Settings for favorites" field.

→ The *Settings for favorites* window is displayed.



- 2. Use a swipe gesture to set the roller to the desired display.
- 3. Tap the "OK" button.

→ The Settings for favorites window closes.

 \hookrightarrow The favorites are set.

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4.5.7 Activating and canceling inhibit operation

	The display can be locked either by tapping and holding the information bar or automatically after a specified time without touching the display. The time until the display is locked is set in the parameter level.		
Prerequisite	Activating inhibit operation The "Inhibit operation ON" function is activated in the <i>Setting</i> menu		
	 → Tap and hold the center of the information strip for 3 seconds. → The Help button disappears and the lock symbol appears in the information strip. → The touchscreen is locked. 		
Prerequisite	Canceling inhibit operation Touchscreen is locked		
	 Tap the lock symbol. → The keyboard opens. Enter password. → Enter the password "369" to unlock the touchscreen. → The lock symbol and the keyboard disappear. The <i>Help</i> button appears in the information strip and the touchscreen can be operated. 		

4.5.8 Setting the background lighting



Image: Setting the brightness

Prerequisite Settings menu is displayed

1. Tap the "Background lighting" field.





2. The *Brightness in percent* menu is displayed.

 \hookrightarrow The roller shows the current value.

- 3. Use a swipe gesture to set the roller to the desired value.
- 4. Press the "OK" button.
- \hookrightarrow The background lighting is set.

4.5.9 Setting the water filter maintenance

Prerequisite Settings menu displayed

1. Tap the "Water filter maintenance" field.



- 2. The Water filter maintenance menu is displayed.
 - → The value entered for when to remind you about water filter maintenance is displayed.
 - → The amount of water filtered since the last filter change is displayed.
 - → The value for water filter maintenance can be entered on the keyboard and confirmed by pressing the "OK" field.

4.5.10 Possible settings in the parameter level

Prerequisite The Settings menu is displayed

- 1. Tap the "Settings parameters" field.
 - → The *Settings parameters* menu is displayed.
- 2. Using a swiping gesture, set the rollers to the desired parameter.
 - \hookrightarrow The designation of the selected parameter is displayed.

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- 3. Tap the "Read" button.
 - \rightarrow The current value of the selected parameter is displayed.
- 4. Delete the current value with the keyboard.
- 5. Enter the new value with the keyboard.
- 6. Tap the "Write" button.
 - \hookrightarrow The displayed value is adopted for this parameter.
- \hookrightarrow The parameter is changed.

Basic setting parameters

The unit is delivered with presets. The values in the following list can be modified in the parameter level.

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation	
Lockscreen			•		
Lockscreen	662	0	0 = Deactivated 1 = Activated	Activate or deactivate screen locking. Screen locking is activated after a certain period of time if entries are no longer made	
				on the touchscreen.	
Password	7	111	0 — 300	The password for the basic settings can be changed in this range.	
Cooking modes					
Preselected steaming temperature	9	100	30 °C (86 °F) — 130 °C (266 °F)	Preset temperature for steaming	
Preset combisteaming temperature	10	150	30 °C (86 °F) — 250 °C (482 °F)	Preset temperature for combisteaming	
Preselect hot air temperature	11	180	30 °C (86 °F) 250 °C (482 °F)—	Preset the temperature for hot air	
Preset regeneration temperature	12	130	30 °C (86 °F) — 180 °C (356 °F)	Preset temperature for regeneration	
Ready2Cook					
Ready2Cook Active	607	1	0 = not activated	Indicates whether or not the presetting is	
			1 = Activated	activated.	
Preheating temperature Ready2Cook	4	15	0 — 30%	When loaded a full charge of large masses (roasts, loaf of bread), increase the preheat temperature so that the oven temperature does not drop too suddenly.	
Cooking					
SES: Use at the end of the cooking program	624	1	0 = Deactivated 1 = Activated	Presetting for Steam Exhaust System when creating a new cooking program	



Operating the unit

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
Query: Restart after	697	0	0 = No query	Setting for the behavior after an
cooking program is interrupted			1 = Query only with AutoChef	interruption of the cooking program
			2 = Query always activated	
Apply changes after	696	0	0 = Do not apply	Automatic saving of changes made (save
the end of the cooking program			1 = Apply	at the end of a cooking program).
Standby mode				
Wait time for standby	704	0	0 = not activated	The background lighting is reduced if
mode			1 — 7200 s	entries are no longer made on the touchscreen. Activated only if operation inhibit is not active.
Background lighting	•	·		
Brightness of the background lighting	705	100	20 — 100 %	The brightness of the background lighting is adjustable and is used, for instance, to reduce the brightness of the screen in dark rooms or for Frontcooking.
FlexiCombi Air				
Condensation-hood after-running time	5	60	0 – 600 s	Time extension for the condensation hood, after the cooking chamber door has been opened

4.5.11 Importing video

Prerequisite WMV format

Data size < 50 MB

- 1. On a USB stick, create the directory VideosCustom.
- 2. Save the desired video in this directory.
 - \mapsto USB stick prepared.
- 3. Insert USB stick into MultiPort.
- 4. Open the *Unit functions* menu.
- 5. Open the *Settings* menu.
- 6. Select the *Import videos* menu.



- 7. Follow the operating instructions.
- \hookrightarrow Video imported.



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4.5.12 Importing images



Prerequisite PNG format

Image size 249x111 pixels Data size < 50 MB

- 1. Create the directory *Content_CODG2* on a USB stick.
- 2. Save the desired image in this directory.

 \mapsto USB stick prepared.

- 3. Insert USB stick into MultiPort.
- 4. Open Unit functions menu.
- 5. Open Settings menu.
- 6. Select the Additional content menu.



- 7. Follow the operating instructions.
- \rightarrow Image imported.

4.5.13 Importing recipes

INFORMATION

Text and graphics must be separated when converting into HTML format. For instance, in Microsoft Word the text is saved under the file type using the save filter "Web page, filtered". Before importing, make sure the file type ends with ".html".



Requirements HTML format

Data size < 50 MB

- 1. Create the directory *FCBrowserFiles* on a USB stick.
- 2. Save the desired recipe in this directory.
 - \rightarrow USB stick prepared.
- 3. Insert the USB stick into the MultiPort.
- 4. Open the *Unit functions* menu.
- 5. Open the Settings menu.
- 6. Open the Import recipe menu.
- 7. Follow the operating instructions.
- \hookrightarrow Recipe imported.

4.6 Basic functions

4.6.1 Setting the cooking temperature

NOTICE	Increased wear
	Continuous use of the device with cooking temperatures above 250 $^\circ C$ (482 $^\circ F)$ leads to increased wear.

INFORMATION

The temperature range differs, depending on the cooking mode. At a cooking temperature outside the allowed temperature range, the display turns red.



Image: Setting the cooking temperature window

- a Confirm button
- b Rollers

- c Setting window
- d Temperature field

Prerequisite Cooking program selected

- 1. Tap the *Cooking temperature* field.
 - \hookrightarrow The *Setting* window is displayed.
- 2. Tap the *Temperature* field.
- 3. Using a swipe gesture, set the rollers to the desired temperature.
 - Swipe up / down to increase / decrease the cooking temperature.
- 4. Tap the *Confirm* button.
 - \hookrightarrow The *Setting* window closes.
 - → The *Cooking mode* window displays the set cooking temperature.
- \hookrightarrow The cooking temperature is set.

4.6.2 Setting the cooking time and continuous operation

Setting the cooking time



Image: Setting the cooking time

a OK button

c Rollers

- b Cooking time button
- d Setting window
- e Cooking time field
- f Start button

Prerequisite Cooking program selected

- 1. Tap the *Cooking time* field.
 - \rightarrow The *Setting* window is displayed.
- 2. Tap the *Cooking time* button.
- 3. Use a swipe gesture to set the rollers to the desired value.
 - \hookrightarrow Up or down, cooking time is increased or decreased.



- 4. Tap the OK button.
 - \hookrightarrow The *Setting* window closes.
 - \hookrightarrow The *Cooking mode* window shows the set cooking time.
- \hookrightarrow The cooking time is set.

Setting continuous operation



Image: Setting the cooking time to continuous operation

a OK button

c Setting window

- d Cooking time field
- e Start button

Prerequisite Cooking program selected

1. Tap the *Cooking time* field.

b Continuous operation button

- \rightarrow The *Setting* window is displayed.
- 2. Tap the Continuous operation button.
- 3. Tap the *OK* button.
 - \hookrightarrow The *Setting* window closes.
 - ightarrow The *Cooking mode* window shows the set cooking time.

A cooking step which is running in continuous operation can be converted to

→ The cooking time is set to continuous operation and ends after 24 hours.

INFORMATION

Rest time.



4.6.3 Setting the core temperature



Image: Core temperature setting window for internal and external display

- a Core temperature field
- b Setting window
- c *Core temperature sensor type* roller
- d Temperature roller
- e Confirm button

Prerequisite Cooking program selected Cooking time set

- 1. Tap the *Cooking time* field.
 - → The *Cooking time* setting window is displayed.
- 2. Tap the *Core temperature* field.
 - \rightarrow The *Core temperature* setting window is displayed.
- 3. Use a swipe gesture to set the rollers to the desired value.
 - Swipe up or down, core temperature is increased or decreased.
- 4. Tap the *Confirm* button.
 - \hookrightarrow The *Setting* window closes.
 - → The *Cooking time* field changes to the *Core temperature* field.

INFORMATION You can find further information on working with the core temperature sensor under Using the core temperature sensor.



4.6.4 Setting the fan speed and direction of rotation



Image: Setting the fan speed and direction of rotation

- a Fan setting field
- b Direction of rotation roller
- c OK button

- d *Setting* window e *Fan speed* roller
- Prerequisite Cooking program selected
 - 1. Tap the *Fan setting* field.
 - \hookrightarrow The setting window opens.
 - 2. Use a swipe gesture to set the *Fan speed* to the desired value.
 - 3. Use a swipe gesture to set the *Direction of rotation* to the desired value.
 - 4. Tap the OK button.
 - \hookrightarrow The fan speed and direction of rotation are set.



4.6.5 Using Perfection (regeneration)

		a
Ĺ	$\square \triangleleft$	START (?) h:m 16:17
h		
c —	130°C	
d ———	() h:m	
e —	<u>ి 100 %</u>	

Image: "Perfection" cooking mode setting window

a "Start" button

- d Cooking time field
- e Moisture field
- b *Cooking mode* field c *Temperature* field

Starting Perfection

Prerequisite Food to be cooked in the insert on the shelf

Door closed

Manual cooking menu displayed

1. Tap the *Perfection* mode field.

 \hookrightarrow The *Cooking mode* window is displayed.

2. Configure the settings.

 \hookrightarrow The *Cooking mode* window shows the configured settings.

- 3. Tap the "Start" button in the information strip.
 - \hookrightarrow The unit heats up.
 - \hookrightarrow The "Start" button is replaced with the "Stopp" button.
 - \mapsto The cooking time is updated in the *Cooking mode* window.
- \hookrightarrow Perfection is started.

Ending Perfection

Prerequisite Perfection started

Cooking time has not expired

1. Tap the "Stopp" button in the information strip.

or



- 2. Wait until the cooking time ends.
 - \rightarrow Heating of the unit is ended.
 - \rightarrow The "Stopp" button is replaced with the "Start" button.
 - \rightarrow The cooking time is reset.
- \rightarrow Perfection is ended.

4.6.6 Using PerfectHold

\bigtriangleup	START (?) 10:33
d	
PerfectHold Brefect No	
9h:m	
a 50 %	

Image: PerfectHOLD setting window

- a Moisture button
- b Cooking time field
- c Temperature field
- d Setting window
- Prerequisite Cooking program has ended Manual cooking menu open Advanced cooking function selected
 - 1. Tap the *Temperature* field.
 - 2. Using a swipe gesture, set the rollers to the desired temperature.
 - 3. Tap the *Confirm* button.
 - \hookrightarrow The *Setting* window closes.
 - 4. Tap the Cooking time field.
 - \rightarrow The *Setting* window is displayed.
 - 5. Tap the *Cooking time* button.
 - 6. Using a swipe gesture, set the rollers to the desired temperature. → Swipe up / down to increase / decrease the cooking time.
 - 7. Tap the *Confirm* button.
 - → The *Setting* window closes.
 - \rightarrow The *Cooking mode* window displays the set cooking time.
 - \rightarrow PerfectHOLD is set for time control.

4.6.7 Ready2CookSetting



Image: Window for setting the "Ready2Cook" parameters

- a Rollers
- b Write button
- d Read button
- e *Display*
- c *Keyboard* button **Prerequisite** Unit function menu open
 - 1. Tap the Settings field.
 - 2. Enter PIN 111 and confirm it.
 - 3. Tap the *Parameter settings* field.
 - \rightarrow The *Parameter settings* menu is displayed.
 - 4. Use a swipe gesture to set the rollers to the desired value.
 - \hookrightarrow The name of the selected parameter is displayed.
 - 5. Tap the *Read* button.
 - \rightarrow The current values displayed.
 - \hookrightarrow Switch the function on or off as necessary.
 - 6. Use the keyboard to delete the current value.
 - 7. Use the keyboard to enter a new value.
 - 8. Tap the Write button.
 - \hookrightarrow The displayed value is adopted.
 - \rightarrow The *Ready2Cook* function is set.





4.6.8 Using start time selection

Setting the start time selection

Image: Start time selection setting window

- a Start time selection field
- b Start time setting window
- c Start time setting button

Prerequisite Cooking program selected

Additional functions menu open

- 1. Tap the *Start time selection* field.
- 2. Using a swipe gesture, set the rollers to the desired temperature.
 - \hookrightarrow Swipe up or down.
 - \rightarrow The start time is set in minutes and seconds.
- 3. Tap the OK button.
 - \hookrightarrow The *Start time selection* window shows the set start time.
 - → The beginning and end of the start time is displayed in real time.
- \hookrightarrow Start time selection is set for time control.

a the state of the

Changing the start time selection

Image: Changing the "Start time selection setting" window

- a Start time selection field
- d Confirm button
- b Start time setting window e Start time field
- c *Fan* button

 Prerequisite
 Cooking program has ended

 AutoChef automatic cooking menu open
 Advanced cooking function selected

1. Tap the *Start time selection* button.

 \hookrightarrow The *Start time selection* field displays the preset start time.

- 2. Using a swipe gesture, set the rollers to the desired temperature.
- 3. Tap the *Confirm* button.
- \hookrightarrow The start time selection is set to a new value.

4.6.9 Steam Exhaust SystemUsing the (SES)

 INFORMATION
 The Steam Exhaust System (SES) automatically extracts the steam out of the cooking chamber.

 It is on by default and can be switched off for individual programs.



\bigtriangleup	START (?) 00h:00m 13:30
P C Waye	
SES:	S ^O O SES
E/2:	/2
a	

Image: Window for selecting the Steam Exhaust System (SES)

a Steam Exhaust System field

Prerequisite *ChefsHelp* information step created

- 1. Tap on Additional function.
- 2. Tap the SES field.
 - → The "ON" display switches automatically to "OFF" and vice versa.
- \hookrightarrow The *SES* function is set.

4.6.10 HoodIn

INFORMATION	<i>HoodIn</i> ensures a reduced amount of vapor in the cooking chamber at the end of a cooking process before the cooking chamber door is opened.
	The basic settings of the <i>HoodIn</i> function can be changed in the parameters.
	Depending on the setting, cooking method and cooking product, water con-
	sumption may be increased.

4.6.11 RackControlUsing 2

INFORMATION	Set parameters such as the cooking time or core temperature can be changed for selected shelves during the cooking process. The cooking process is not interrupted.
	Parameters such as the cooking chamber humidity, cooking chamber temper- ature and fan speed can be accessed and set.
	These changes apply only to the currently running cooking program and are not retained as presets.

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RackControl² (?) 1111 **1** (b) 01:00 150°C 2(1) 90% 3(1) 0 200 **4**(¹) \bigotimes \otimes 5() 6() а b

RackControlSetting and starting 2

Image: Window setting cooking time RackControl2

- a cooking settings field
- b Preselected times field



Image: RackControl2 core temperature setting window

- a Confirm button
- d Settings field
- e Start time field

c Rollers

Prerequisite Manual cooking field is selected

1. Tap the *RackControl2* field.

b Core temperature button

- 2. Tap the *Cooking mode* field.
- 3. Tap the *Settings* field.
- 4. Swipe upwards to open the next page.

 \hookrightarrow The next page with the *Fan setting* field is displayed.

- 5. Configure the fan settings as necessary.
- 6. Select the desired shelf.



HENNY PENNY Engineered to Last

- 7. Configure and confirm the desired settings (See "Setting the cooking time" and "Setting the core temperature").
 - \hookrightarrow RackControl2 is set for the selected shelf.
- 8. Configure settings for additional shelves as necessary.
- 9. Tap the "Start" button in the information strip.
 - \hookrightarrow The display changes to the "Actual value" display.
 - \hookrightarrow The unit heats up.
 - \hookrightarrow The "Start" button is replaced with the "Stopp" button.
- \rightarrow RackControl2 is started.

RackControlEnding 2



Image: End RackControl2 early window

a Stop button

b Setting window

Prerequisite RackControl2 is started

Preheat temperature not reached

- 1. Tap the *RackControl2* window.
 - \rightarrow The last *Setting* window is displayed.
- 2. Swipe upwards to open the next page.
- 3. Tap the *Continue* field.
 - \hookrightarrow Heating is interrupted.
- ightarrow RackControl2 starts at the current temperature.



4.6.12 FamilyMixUsing



Image: FamilyMix selection window

- a *Product overview* fieldb *Product* field
- c FamilyMix field
- d Settings field

Prerequisite Manual cooking field is selected Cooking program loaded

- 1. Tap the *Settings* field.
- 2. Tap the *FamilyMix* field.
- 3. Tap the *Product overview* field and select product.
 - ightarrow Tap the *Product* field: The product is selected.
 - → Tap the *Product* field again: Product selection is canceled.
- 4. Tap the "Start" button.
 - \hookrightarrow The display changes to "Ready2Cook".
 - \hookrightarrow The unit heats up.
 - \hookrightarrow The "Start" button is replaced with the "Stopp" button.
- 5. Wait until the cooking time ends.
 - \mapsto Heating of the unit is ended.
 - \hookrightarrow The "Stopp" button is replaced with the "Start" button.
 - \hookrightarrow The cooking time is reset.
- \rightarrow The *FamilyMix* function is set.

4.6.13 Using continue cooking

INFORMATION

When selecting products with different preset cooking times, the cooking time for selected products can be extended on an individual basis.

INFORMATION

Continue cooking can be set for up to 5 minutes in 1-minute increments.



Image: Cooking time extension selection window

- a *Continue cooking* button
- c *Continue cooking* field d *Settings* field

Prerequisite Cooking program selected

b Stop button

- 1. Tap the "Start" button.
 - \hookrightarrow The unit heats up.
 - \hookrightarrow Cooking program starts.
 - \hookrightarrow The "Start" button is replaced with the "Stop" button.
- 2. Press the "Stop" button.
 - \hookrightarrow The cooking program is interrupted.
 - → The "Continue cooking" button appears in the information strip.
- 3. Tap the "Continue cooking" button.
- 4. Since the desired time for continued cooking.
 - ightarrow The cooking time is increased in 1-minute increments.
 - → The modified cooking time applies only to the current cooking program.
 - \mapsto It does not change the saved cooking program.
 - \hookrightarrow The *Continue cooking* function is set.
- 5. Tap the "Start" button.
 - \hookrightarrow Cooking program starts.
 - \hookrightarrow The cooking time is extended by the desired time.
- \hookrightarrow The *Continue cooking* function is running.

4.6.14 Setting manual steaming



Image: Manual steaming setting window

- a Fan setting field
- b Moisture level field
- c Temperature field
- d Manual steaming field

Prerequisite The cooking program is running

- 1. Tap the Unit functions field.
 - → Unit functions menu open.
- 2. Tap the *Manual steaming* field.
 - → Manual steaming menu open.
- 3. Using a swipe gesture, set the rollers to the desired temperature.
 - Swipe up / down to increase / decrease the cooking temperature.
- 4. Tap the *OK* button.
 - \hookrightarrow The *Setting* window closes.
- 5. Tap the *Desired injection quantity* field.
 - \hookrightarrow The *Setting* window is displayed.
- 6. Using a swipe gesture, set the rollers to the desired temperature.
 → Swipe up / down to increase / decrease the desired injection amount.
- 7. Tap the *Confirm* button.
 - \hookrightarrow The *Setting* window closes.
- \hookrightarrow Manual steaming is set.

4.6.15 Setting a resting step

INFORMATION

The *Add resting step* function is available at any time.

Unless saved, the step applies only to the current cooking program.

\bigtriangleup	4	a START 00h:20m 13:52
	Perfection	2 2 ())) 180°C 00h:10m 00h:10m 100 %
)	

Image: Insert rest step window

a Start button b Rest step field Prerequisite Automatic cooking menu open Cooking program selected 1. Select the New step function. 2. Tap the *Resting step* field. → The *Manual cooking* menu appears. 3. Configure the settings. \hookrightarrow Set the cooking mode. \hookrightarrow Set the temperature. \hookrightarrow Set the time. \hookrightarrow Set the moisture. 4. Tap the "Start" button. \rightarrow The *Resting step* is added to the current program. \rightarrow The *Resting step* is not saved in the cooking program. 5. Save the cooking program. \rightarrow The *Resting step* is saved in the cooking program. 4.6.16 QualityControlUsing

INFORMATION QualityControl is an automatic cooking time optimization function based on automatic temperature adjustment. It optimizes the preheating process. It is on by default and can be switched off for individual programs. INFORMATION The current setting applies to all cooking programs until changed.



Image: Window for selecting QualityControl

a field Quality Control

Prerequisite Unit functions menu open

- 1. Tap the "Settings" field.
- 2. Enter PIN 111 and confirm it.

→ The *QualityControl* field is displayed.

- 3. Switch the function on or off as necessary.
- 4. Tap the *QualityControl* field.

 \rightarrow The *ON* display automatically changes to *OFF* and vice versa.

 \rightarrow The *QualityControl* function is set.

4.6.17 Using LT cooking



Image: LT cooking mode setting window

- a "Start" button
- b Cooking mode field
- c *Cooking temperature difference* field
- d Cooking time field
- e Moisture field



Prerequisite	Starting LT cookingFood to be cooked on insert in shelfCore temperature sensor setDoor closedManual cooking menu displayed	
	 Tap the "LT cooking" mode field. → The "Cooking mode" window is displayed. Make the settings. 	
Prerequisite	 Ending LT cooking LT cooking started Cooking time has not expired 1. Tap the "Stopp" button in the information strip. or 2. Wait until the cooking time ends. → Heating of the unit is ended. → The "Stopp" button is replaced with the "Start" button. → The cooking time is reset. 	

4.6.18 Using Delta-T cooking



Image: *Delta-T cooking mode setting* window

- a "Start" button
- b Cooking mode field
- c *Cooking temperature difference* field
- d Core temperature field
- e Moisture field

Starting Delta-T cooking

Prerequisite Food to be cooked on insert in shelf

Core temperature sensor set

Door closed

Manual cooking menu displayed

1. Tap the "Delta-T cooking" mode window.

 \rightarrow The "Cooking mode" window is displayed.

- 2. Make the settings.
 - \rightarrow The "Cooking mode" window shows the settings made.
- 3. Tap the "Start" button in the information strip.
 - \hookrightarrow The unit heats up.
 - \hookrightarrow The "Start" button is replaced with the "Stop" button.
 - \hookrightarrow The cooking time in the "Cooking mode" window is updated.
- \rightarrow Delta-T cooking starts.

Ending Delta-T cooking

Prerequisite Delta-T cooking started

Cooking time has not expired

- 1. Tap the "Stopp" button in the information strip.
- or

- 2. Wait until the cooking time ends.
 - \hookrightarrow Heating of the unit is ended.
 - \hookrightarrow The "Stopp" button is replaced with the "Start" button.
 - \hookrightarrow The cooking time is reset.
- \rightarrow Delta-T cooking is ended.

4.6.19 Inserting and removing the USB stick

INFORMATION	The USB port at the left is for the upper combisteamer; the USB port at the ight is for the lower combisteamer.
l Prerequisite	nserting the USB stick USB stick with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery) USB stick not write-protected
	→ Insert the USB flash drive. → The USB stick is ready after at most 20 seconds.
Prerequisite	Removing the USB stick Exporting or importing of data completed → Remove the USB stick.

4.6.20 Exporting the HACCP log

Prerequisite USB stick inserted

Logged in with password under "Unit settings"

1. Tap the "Export HACCP" field.



- 2. Select the time period for the records.
- 3. Tap the *OK* button.

 \hookrightarrow The *Operating instructions* window opens.

- 4. Tap the OK button.
 - \hookrightarrow The HACCP record is exported to the USB stick.
 - \hookrightarrow The *OK* window opens.



- 5. Tap the *Confirm* button.
- \hookrightarrow The *Confirm* window closes.

INFORMATION The HACCP log can also be transferred via a kitchen guiding system.

4.7 Using the core temperature sensor

	Risk of injury from a bursting core temperature sensorThe core temperature sensor can burst as the result of overheating of the
	measuring tip.
	 Never heat the core temperature sensor with an open flame or other heat sources.
NOTICE	Material damage due to improper handling of the core temperature
	probe
	 Do not let the integrated core temperature probe hang out of the unit.
	 Before removing the food, grasp the core temperature probe by the handle and remove it from the food.
INFORMATION	A core temperature measurement is always possible, if the core temperature sensor is inserted in the food being cooked. Also before or after a cooking process or during a time-controlled cooking step.
INFORMATION	Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.

4.7.1 Measuring with a 4-point core temperature sensor



Image: Core temperature sensor with four measuring points

- \rightarrow Insert the core temperature sensor fully into the food to be cooked.
- → Insert the core temperature sensor into the thickest section of the food to be cooked.



- → When cooking food with a bone, insert the core temperature sensor close to the bone.
- → When cooking longer pieces of food, insert the core temperature sensor across the food to avoid a hole in the center of the slice.
- → When cooking fowl, insert the core temperature sensor into the inside of the leg.

4.7.2 Measuring with a sous-vide core temperature sensor



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 cooking longer pieces of food, insert the core temperature sensor across the food to avoid a hole in the center of the slice.
- → When cooking fowl, insert the core temperature sensor into the inside of the leg.

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

4.7.3 Measuring the core temperature when cooking frozen food

INFORMATION

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



Image: Drilling an insertion duct with a hand drill



- 1. Use a hand drill to make an insertion duct 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 to be cooked.

4.7.4 Core temperature display with time-controlled cooking process

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a Core temperature button

b Core temperature display

 Prerequisite
 Core temperature sensor in the food being cooked

 Time-controlled cooking process is running

- 1. Tap the Core temperature button in the cooking step display.
- \rightarrow The current core temperature is displayed for 5 seconds.

4.7.5 Core temperature display outside the cooking process

Prerequisite Core temperature sensor in the food being cooked

- 1. Open the Unit functions menu.
- 2. Tap the "Measure core temperature" button on the second page.



 \hookrightarrow The core temperature is displayed.



4.8 Manual cooking

Cooking modes and other functions are available in the Manual cooking mode. Selecting one of the components automatically creates a single-step cooking program.

Settings such as cooking mode, cooking temperature and cooking time are specified, and the cooking step is either started or saved.

4.8.1 Opening the Manual cooking menu

Prerequisite Unit is on

The Main menu is displayed

→ Tap the "Manual cooking" button.

 \hookrightarrow The *Manual cooking* menu is displayed.

4.8.2 Creating a cooking program step

Prerequisite Unit switched on

The *Manual cooking* menu is displayed Cooking mode is selected

Tap the *Cooking temperature* field.
 → The *Setting* window is displayed.



- 2. Use a swipe gesture to set the rollers to the desired value.
- 3. Tap the *OK* button.

 \hookrightarrow The *Setting* window closes.

4. Tap the *Cooking time* field.

 \rightarrow The *Setting* window is displayed.

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- 5. Tap the *Continuous operation* button or *Cooking time* button or *Core temperature* button.
- 6. Use a swipe gesture to set the rollers to the desired value.
- 7. Tap the OK button.
 - \hookrightarrow The *Setting* window closes.
- 8. Tap "Cooking chamber moisture".
 - → The *Setting* window is displayed.



- 9. Use a swipe gesture to set the roller to the desired value.
- 10. Tap the OK button.
 - \hookrightarrow The *Setting* window closes.
- 11.Use a swipe gesture to change to the next page and make additional settings.
- 12. Tap the *Fan* field.
 - \rightarrow The *Setting* window is displayed.



- 13. Set the fan speed and direction of rotation.
- 14. Use a swipe gesture to set the rollers to the desired value.



	 15. Tap the <i>OK</i> button. → The <i>Setting</i> window closes. → The cooking program step can be started.
Тір	 The cooking mode can also be changed while entering the cooking step. Tap the <i>Cooking mode</i> field. ⇒ Possible selections appear.
	 Tap the new cooking mode.
	The standard values of the selected cooking mode are displayed.Modify the values.
	⇒ Cooking mode for this cooking step is changed.

4.9 Creating and managing your own cooking programs

Cooking modes and other functions are available in the *Manual cooking* menu. Using these components, users can create their own programs.

NOTICE	Risk of property damage from data loss
	Save your own cooking programs to an external storage device, e.g. a USB
	stick, regularly.

4.9.1 Creating a cooking program

Creating a cooking program step

Prerequisite Manual cooking menu displayed

- 1. Tap the field for the desired cooking mode.
 - ightarrow The first step of the cooking program is created.
 - \rightarrow The cooking step displayed reads "Step 1 of 1".
- 2. Modify the desired settings for the first step.
 - \hookrightarrow The first step of the cooking program has been created.

4.9.2 Saving the cooking program

NOTICE	Risk of property damage from data loss Save your own cooking programs to an external storage device, e.g. a USB stick, regularly.
INFORMATION	Cooking programs that have been created can be saved prior to starting or af- ter completion of the cooking program.

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INFORMATION

To save a cooking program, at least one cooking program name and one category must be specified.



Image: Saving the cooking program in the window

- a "Cooking program name" field
- b "Category" field
- c "Subcategory" field
- d "Image" field

- e "Back" button
- f "Next page" arrow symbol
- g "Save" button
- h "Save cooking program" field

Prerequisite Cooking program created and displayed

- 1. Tap the Additional functions tab.
 - \hookrightarrow The *Tab* window is open.
- 2. Tap the "Save cooking program" field.
 - \rightarrow The *Save* window is open.
- \hookrightarrow Save after making the entries.

Saving the cooking program name

- 1. Tap the "Cooking program name" field.
 - → The *Keyboard* menu is displayed.
- 2. Use the keys to enter the desired program name.
- 3. Tap the OK button.
 - \hookrightarrow The *Keyboard* menu closes.
 - \rightarrow The program name is displayed in the *Save* window.

Entering a category

- 1. Tap the "Category" field.
 - \rightarrow The Automatic cooking menu is displayed.



	 2. Tap the field for the desired <i>Category</i>. → The category is set. → The Automatic cooking, menu closes
	→ The category is displayed in the <i>Save</i> window.
	 Entering a subcategory (optional) 1. Tap the "Subcategory" field. → The Subcategory menu is displayed. 2. Tap the field with the desired Subcategory. → The subcategory is set. → The Subcategory menu closes. → The subcategory is displayed in the Save window.
	 Assigning an image (optional) 1. Tap the "Image" field. → The Image menu is displayed. → Images stored in the unit are displayed. 2. Select image by tapping on it. → The Image menu closes. → The name of the image is displayed in the Save window. ⇒ Selected image is assigned to the cooking program.
	> beletied image is assigned to the booking program.
INFORMATION	If the desired image is not stored in the unit, it can be loaded from a USB stick. Preparation:
INFORMATION	If the desired image is not stored in the unit, it can be loaded from a USB stick. Preparation: Create a folder named "autoChefImages" on the USB stick. Save image in PNG format, resolution 249x111 pixels in this folder.

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Assigning a recipe (optional)

- 1. Tap the "Recipe" field.
 - \hookrightarrow The *Recipe* menu is displayed.
- 2. Tap the "Empty recipe" field.
- 3. Select the save location.
- 4. Tap the "Recipes in unit" button or the "Recipes on USB stick" button.
 - \hookrightarrow The recipe is set.
 - \hookrightarrow The *Recipe* menu closes.
 - \hookrightarrow The name of the recipe is displayed in the *Save* window.

Selecting favorites (optional)

- 1. Tap the "Show favorites" field.
 - → The *Show favorites* menu is displayed.
- 2. Tap the "Yes" button or the "No" button.
 - → Tapping Yes displays the cooking program in the Favorites menu.

Selecting characteristics of the food to be cooked (optional)

- 1. Tap the "Frozen food" field.
 - \rightarrow The *Frozen food* menu is displayed.
- 2. Tap the "Yes" button or the "No" button.
 - ightarrow Tapping Yes selects the food to be cooked as a frozen food.

Assigning an identification (optional)

- 1. Tap the "Identification" field.
 - \rightarrow The *Identification* menu is displayed.
- 2. Use the keyboard to enter the barcode.
- or
- 3. Read the barcode with the barcode scanner.
 - Scan the barcode and assign to a cooking program or to food to be cooked.

Selecting QualityControl

- 1. Tap the "QualityControl" field.
 - \rightarrow The *QualityControl* menu is displayed.
- 2. Tap the "No" button.
 - \mapsto QualityControl is deactivated for the cooking program.
- 3. Tap the "Yes" button.
 - → Tapping Yes sets the cooking program for a minimal amount of food to be cooked.
- GualityControl automatically adjusts the cooking time for a larger charge.

Selecting SES

- 1. Tap the "SES" field.
- 2. Tap the "No" button.

 \hookrightarrow SES is deactivated for the cooking program.

- 3. Tap the "Yes" button.
 - Selecting "Yes" automatically activates "SES" shortly before the end of cooking.
- → SES adjusts automatically when using cooking programs with a cooking time of more than 6 minutes.

Assigning a video (optional)

- 1. Tap the "Video" field.
 - \rightarrow The *Video* menu is displayed.
- 2. Select the video by tapping it.
- 3. Select the location to save the photo.
- 4. Tap the button for "Videos in unit" or "Videos on USB stick".
 - \hookrightarrow Video is selected.
 - \hookrightarrow The *Video* menu is closed.
 - \hookrightarrow The name of the video is displayed in the Save window.

4.9.3 Exporting a cooking program

INFORMATION	The USB port at the left is for the upper combisteamer; the USB port at the right is for the lower combisteamer.	
INFORMATION	Previously exported cooking programs on the USB stick will be overwritten.	
Prerequisite	e Cooking program open Cooking program saved USB stick inserted	
	 Tap the Additional functions tab. → The Tab window is open. Tap the "Export cooking programs" field. → The Operating instructions window opens. 	



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- 3. Read the operating instructions displayed.
- 4. Tap the *OK* button.
 - \hookrightarrow The cooking program is exported to the USB stick.
 - \hookrightarrow The *OK* window is displayed.
- 5. Tap the OK button.
 - \hookrightarrow The Additional functions tab closes.
- \hookrightarrow The cooking program is exported.

4.10 Automatic cooking (autoChef)

In the "Automatic cooking" mode, all cooking programs stored in the unit are available. The cooking program is selected in the *Automatic cooking* menu.

4.10.1 Opening the Automatic cooking menu

Prerequisite	Unit switched on
--------------	------------------

Main menu displayed

- \rightarrow Tap the "autoChef" button.
 - \hookrightarrow The *Automatic cooking* menu is displayed.

4.10.2 Finding and opening a cooking program

Finding and opening a cooking program by category

Cooking programs can be found by categories and subcategories in the *Automatic cooking* menu.

INFORMATION	Arrow symbols in a window always display the next or previous page. A swipe gesture upward or downward opens the corresponding window.
Prerequisito	e Unit switched on Main menu displayed
	 Tap the "autoChef" button. → The Automatic cooking menu is displayed. Tap the field for the desired category. → The subcategory menu is displayed.

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	3. Tap the field for the desired subcategory.
	The recipe menu containing all recipes in the subcategory is displayed.
	4. Tap the field for the desired recipe.
	\hookrightarrow The cooking program is selected and being loaded.
	\hookrightarrow The cooking program steps are displayed.
	→ The cooking program is open.
Prerequisite	Unit switched on
	Main menu displayed
	1. Tap the "autoChef" button.
	→ The category menu is displayed.
	2. Tap the "autoChef" button in the information strip.
	→ The <i>autoChef</i> window is displayed.
Q	3. Tap the <i>Find cooking program</i> field.
	\rightarrow The Search window is displayed.
	4. Enter the letters of the name you are seeking on the keyboard.
	\rightarrow A filtered list appears in the <i>Result</i> display.
	5. Tap the field with the name you are seeking.
	→ The cooking program is selected and being loaded.
	→ The cooking program steps are displayed.
	→ The cooking program is open.

4.10.3 Starting the cooking program

	The current step in the cooking program is highlighted. Upon completion, the ollowing step automatically appears in the display.
Prerequisite	Cooking program open
	 Tap the "Start" button in the information strip. → The cooking program starts. → The "Start" button in the information strip changes to the "Stopp" button → The remaining cooking program time is displayed in the
	"Stopp" button.
4.10.4 Ending the cooking	program
Prerequisite	Cooking program started Cooking program time has not elapsed
	1. Tap the "Stopp" button in the information strip. or


	2. Wait for the cooking time to end.
	→ Cooking program has ended.
	→ The "Stopp" button in the information strip changes to the "Start" button
	→ The cooking program has ended.
INFORMATION	If the cooking chamber door is not opened, the fan continues to run at a low speed at intervals. This achieves even cooking.
INFORMATION	If the current cooking process is stopped manually, a window appears under certain circumstances with <i>Cooking program has been interrupted</i> .
	You then have the opportunity to end or continue the cooking program.

4.10.5 Modifying the cooking program

INFORMATION	Tabs are available only within cooking programs or the cooking step display. Tapping the tabs provides faster access to their functions.
INFORMATION	The current step in the cooking program is highlighted and can be modified. All settings of a step can be modified.
INFORMATION	After the settings are made, the modified cooking program can be saved. The cooking program is overwritten if a new cooking program name is not specified.
Prerequisit	 Modifying a cooking program after the program has started Cooking program started Cooking program has not elapsed 1. Modify the settings for the current step. → The modifications of the step become active immediately. → The modifications of the step are displayed. 2. Tap the "Continue" field. → The active step is being ended. → The next step is being started. → Steps advance in the <i>Settings</i> window. → The cooking program is modified.

Modifying a cooking program before the program has started

Prerequisite Cooking program is open

Cooking program not started

- 1. Modify various steps.
- 2. Use a swipe gesture to reach the individual step to be modified.
- 3. Modify the settings for the step.
 - \mapsto The modifications of the step are displayed.
 - \hookrightarrow The cooking program can be started without being saved.
 - If the modifications are to be saved, continue with the next step.
- 4. Tap the Additional functions tab.
 - \hookrightarrow The *Register* window is open.
- 5. Save the cooking program.
 - \rightarrow All modifications to the cooking program are saved.
- \hookrightarrow The saved cooking program is modified.

4.10.6 Deleting a cooking program

Prerequisite Cooking program open

Cooking program not started

1. Tap the Additional functions tab.

 \hookrightarrow The *Tab* window is open.

2. Tap the "Delete cooking program" field.

 \hookrightarrow The *Delete* window is displayed.



- 3. Tap the "Yes" button.
 - \hookrightarrow The cooking program is deleted.
 - \rightarrow The *Confirm* window is displayed.
- 4. Tap the *Confirm* button.
 - ightarrow The Additional functions tab closes.
- \hookrightarrow The cooking program has been deleted.



4.10.7 Exporting and importing a cooking program

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INFORMATION	The USB port at the left is for the upper combisteamer; the USB port at the right is for the lower combisteamer.
	Exporting cooking programs When exporting, all cooking programs that you created in the cookbook are exported.
INFORMATION	Previously exported cooking programs on the USB stick will be overwritten.
Prerequisit	 e USB stick inserted Automatic cooking open Cooking programs that you created are saved in the cookbook 1. Tap the "autoChef" button in the information strip. → The autoChef window opens. 2. Tap the "Export cooking programs" field. → The Operating instructions window opens. → Read the operating instructions displayed.
	 3. Tap the <i>OK</i> button. → All cooking programs that you created are exported from the cookbook to the USB stick. → The <i>Confirm</i> window is displayed. 4. Tap the <i>OK</i> button. → Close the <i>Confirm</i> window. → The cooking programs have been exported. Importing cooking programs
	When importing, the new cooking programs are added to the cookbook.
INFORMATION	Existing cooking programs can be overwritten or the file names of the imported cooking programs can have a supplement added.
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Prerequisite USB stick inserted

"Automatic cooking" menu open.

- 1. Tap the "autoChef" button in the information strip.
 - \mapsto The *autoChef* window opens.
- 2. Tap the "Import cooking programs" field.
 - \hookrightarrow The *Operating instructions* window opens.
 - ightarrow Read the operating instructions displayed.



- 3. Tap the *Confirm* button.
 - → All cooking programs on the USB stick are imported into the cookbook.
 - \hookrightarrow The *Operating instructions* window is displayed.
- 4. Tap the "OK" button.
- \hookrightarrow The cooking programs have been imported.

4.11 VideoAssist

4.11.1 Watching a video

Prerequisite Videos saved on the unit.

- 1. Open the *Unit functions* menu.
- 2. Open the Display videos menu.



- 3. Select the video by tapping it.
- 4. Tap the *Confirm* button.
- \hookrightarrow The video is played.





4.11.2 Deleting a video

Prerequisite The *Display videos* menu is open.

- 1. Tape the field Delete.
 - \hookrightarrow The *Delete* field becomes dark.
- 2. Tap the videos to be deleted.
 - \hookrightarrow The *Delete* symbol appears behind the designation of the video.
 - \rightarrow If you tap again on the video, the selection deletes this video.



- 3. Touch the *Confirmation* field.
- \rightarrow The marked videos are deleted.

4.12 Pausing and ending operation

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

4.12.1 Performing 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.

Period of idleness last more than 2 days

Prerequisite GN-containers, baking sheets and grates removed from the cooking chamber

No food to be cooked in the cooking chamber

- 1. Operate the hand shower for 1 minute.
- Run the "Steaming" cooking mode for 7 minutes at 100 °C (212 °F).

Interruption in operation of more than 7 days

Prerequisite GN-containers, baking sheets and grates removed from the cooking chamber

No food to be cooked in the cooking chamber

- 1. Operate the hand shower for 5 minutes.
- 2. Run the "Steaming" cooking mode for 1 hour at 100 °C (212 °F).



5 Cleaning and caring for the unit

	Risk of burns from hot surfaces
	 Allow surfaces to cool prior to 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.
NOTICE	Risk of property damage from extremely abrupt cooling
	 Do not shock the unit by cooling it abruptly.
NOTICE	Risk of property damage from improper cleaning
	 Do not clean the unit with a high-pressure cleaner or water jet.

5.1 Preventing corrosion

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

5.2 Removing rust spots

- Remove fresh rust immediately 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.

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5.3 Cleaning the housing

Prerequisite Unit switched off and cooled down

→ Clean the housing with warm water and a commercially available detergent.

5.4 Cleaning the handle, operating elements and operating panel membrane

NOTICE		Risk of property damage from improper cleaning
		 Do not clean the surface with abrasive or chemically aggressive cleaning agents.
		 Do not clean the surface with abrasive sponges.
I	Prerequisite	 Both units disconnected from power supply
		\rightarrow Clean the door handle, operating elements and control panel with

a damp cloth and commercially available detergent.

5.5 Cleaning the touchscreen

NOTICE	 Risk of property damage from improper cleaning Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents.
	 Do not clean the touchscreen with highly abrasive sponges.
INFORMATION	A cleaning step with a duration of 10 seconds is provided. During this time, the touchscreen cannot be operated.
Prerequisi	te Unit function menu displayed



- 1. Tap on "Clean touchscreen" field
 - \hookrightarrow Touchscreen no longer responds to contact.
 - \hookrightarrow The *Clean* window opens.
 - \hookrightarrow The cleaning duration is updated.
- 2. Clean the touchscreen within 20 seconds.
 - \hookrightarrow The Clean window closes.
 - \hookrightarrow The Unit function menu is displayed.
- \hookrightarrow The touchscreen is cleaned.

5.6 Cleaning the door seal

NOTICE	Risk of property 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.
INFORMATION	During automatic cleaning and semi-automatic cleaning, the outside surface of the door seal is not cleaned.
	The door seal must be cleaned separately.
INFORMATION	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.
5.7 Cleaning the cool	king chamber door

	Risk of burns from hot surfacesAllow surfaces to cool prior to cleaning.
NOTICE	 Risk of property damage from improper cleaning of the surface Do not use abrasive cleaners or cloths. Do not use grill cleaners.
	→ Remove residual calcium deposits from the glass window with vinegar or citric acid.

5.8 Cleaning the steam outlet



Image: Cleaning the steam outlet

NOTICE	Risk of property damage from deposits
	 Inspect the steam outlet nozzle and connected piping for deposits.
INFORMATION	Use a liquid cleaner containing at most 20% sodium or potassium hydroxide.
	Rinsing with water is not necessary.
	 Examine the steam outlet nozzle and connected piping for deposits. Spray liquid cleaner into the steam outlet nozzle.
5.9 Cleaning the cond	densation hood (optional)
	Risk of fire from dirt and grease accumulation
	Clean the hood after use. Sollow the cleaning instructions

	Risk of burns from hot surfaces
	 Allow surfaces to cool prior to cleaning.

CAUTION Risk of injury from sharp e	dges
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• Wear protective gloves.



Image: Cleaning the condensation hood



Prerequisite	Unit and hood disconnected from the electric supply mains Unit and hood cool
	 Clean the housing daily with warm water and a commercially available cleaner. Push the grease filter upwards. Pull the grease filter on the underside of the hood forward to remove it. Clean the grease filter and hood with a commercially available cleaning agent. Rinse and dry the grease filter, and replace it in the hood.
5.10 Removing calcium	n deposits from the unit
	⁻ or manual descaling, fill commercially available descaler into hand pressure spray gun.
Prerequisite	Cooking chamber temperature less than 40 °C (104 °F) Cooking chamber cleaned
5.11 Cleaning the cook	 Open the air diverter. Spray commercially available descaler into the cooking chamber. Allow to act for 30 minutes. Rinse the cooking chamber thoroughly. Examine the cooking chamber for any remaining calcium deposits. If necessary, repeat the decalcification. Open the cooking chamber 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 chamber.
	Risk of chemical burns
	Keep the cooking chamber door closed during the cleaning cycle.
INFORMATION	Note regarding cleaning agents The use of unsuitable cleaning agents normally will damage the units. Hen- nyPenny has made a great effort to offer a cleaning agent that provides excep- tional cleaning but does not attack or damage the convection steamer. We thus recommend that only our own cleaning agent be used. HennyPenny as-
S	sumes no responsibility or liability for damage caused by unsuitable cleaning agents. Claims against HennyPenny that are due to this can not be upheld, not

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even within the scope of the guarantee or warranty.

	Cooling the temperature sensor in order to start the cleaning process sooner not allowed. The whole cooking chamber must be cooled down to 60 °C (140 °F) for effective cleaning.	
	Depending on the cleaning level selected, the fan may be idle for up to 60 min- utes. This does not mean that cleaning has been interrupted; it is a normal part of the cleaning program.	
INFORMATION	 Forced rinse Automatic forced rinse is triggered in the following situations. Cleaning is canceled manually. Canceling within the first 10 minutes of cleaning does not trigger an automatic forced rinse. Cleaning is canceled automatically in the event of a fault. The combisteamer is switched off and then back on during cleaning. An automatic forced rinse begins when the unit is switched back on. 	
INFORMATION	If the automatic forced rinse is canceled, it starts again from the beginning. It is not possible to start a cooking program before the forced rinse run to com-	
	pletion.	

5.11.1 Preparing for cleaning

NOTICE		Risk of property damage from improper cleaning
No no L		 Do not clean the unit with a high-pressure cleaner or water jet.
	Prerequisite	GN containers, baking sheets and grates removed from the cooking chamber
		 Remove any food remains from the cooking chamber. → The drainage sieve is not obstructed. Leave only the support rack in the cooking chamber. Close the cooking chamber door.
5.11.2 Selecting the cleaning level		

If the water pressure drops during cleaning, the cleaning program switches to
a standby mode. Once the water pressure is restored, the cleaning program
resumes automatically.

INFORMATION	Despite different cleaning durations, all cleaning steps require the same amount of water.		
Тір	For automatic cleaning overnight, we recommend the cleaning levels "normal" or "extra". This ensures adequate drying.		
Prerequisite Unit switched on Main menu displayed			
5.11.3 Inserting the cle	 Tap the "WaveClean" button. Selecting the cleaning level. → The Operating instructions window is displayed. Tap the Confirm button. → The Select cleaning level window is displayed. Tap the "START STOPP" button. → If necessary, the cooking chamber is cooled down until the cleaning temperature of 60 °C (140 °F) is reached. 		
INFORMATION	Use only cleaning cartridges with an undamaged wax seal. If the wax seal is damaged, the cleaner can enter the cleaning circuit prema- turely or not dissolve completely, so that complete cleaning is no longer as- sured.		
	Insert the cleaning cartridges only when requested to do so.		
INFORMATION	Never operate the unit in the automatic cleaning mode without a cleaning car- tridge. In the event of severe soiling, select the "extra" cleaning level and use 2 clean- ing cartridges.		



Image: Wax seal on the cleaning cartridge damaged



Image: A: Insert cartridge into spring holder; B: Insert cartridge into holder

Prerequisite Cleaning cartridge sealed and undamaged

- 1. Open the cooking chamber door.
- 2. Open the lid of the cleaning cartridge.
- 3. Place the cleaning cartridge in the holder on the air diverter.
- 4. Close the cooking chamber door.

5.11.4 Starting automatic cleaning

Requirements Water connection is open

The unit is on

Cleaning level selected

Cleaning cartridge inserted

Cooking zone temperature at 60 °C (140 °F)

 \rightarrow Tap the "START STOPP" button.

 \hookrightarrow The display shows the remaining time.

5.11.5 Canceling automatic cleaning

- 1. Tap the "Stopp" button.
- \hookrightarrow Automatic cleaning is canceled.
- ightarrow Automatic rinsing starts and cannot be canceled.
- └→ Upon completion, a prompt appears to remove the cleaning cartridge.
- 2. Remove the cleaning cartridge.

5.11.6 Ending automatic cleaning

	Risk of chemical burns	
	Dripping liquid can contain chemically aggressive components; it is thus no essary to take appropriate protective measures.	ec-
Prerequisit	 Automatic rinsing has stopped after the cleaning program was cancelled or the cleaning time has elapsed 	
	1. Open cooking chamber door.	
	2. Remove the empty cleaning cartridge.	
	Use the hand shower to thoroughly rinse out any remaining cleaner or rinsing agent.	
	Operating instructions	85

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- 4. Close the cooking chamber door.
 - → After the cooking chamber door is closed, the cleaning program is completed.
- 5. Use a gentle stream of water to flush away any drops of cleaning water that have collected on the floor in front of the unit.
- 6. Open the cooking chamber door and leave it ajar until the unit is used again.
 - \hookrightarrow This extends the service life of the door gasket.
 - \rightarrow No moisture builds up in the cooking chamber.

5.12 Cleaning the cooking chamber manually

5.12.1 Preparing the cooking chamber

NOTICE	Risk of property damage from improper cleaning		
NOTICE	 Do not clean the unit with a high-pressure cleaner or water jet. 		
Prerequisit	e GN containers, baking sheets and grates removed from the cooking chamber		
	 Remove any food remains from the cooking chamber. → The drainage sieve is not obstructed. Leave only the hang-in frame in the cooking chamber in tabletop units and the tray trolley in the cooking chamber in pedestal units. Close the cooking chamber door. 		
5.12.2 Starting the cleaning	ng program		
Prerequisit	e Unit is on		
	→ Tap Manual cleaning.		
5.12.3 Spraying the clean	er		
	Dangerous situation		
	Failure to observe precautions can result in slight to moderately severe in-		
	Juries.		
	Wear breathing protection.		
NOTICE	Risk of property damage from exceeding the recommended acting		
NonoL	time of the cleaner		
	 Do not allow the cleaner to act longer than specified by the program. 		
	 The menu field displays the instruction "Spray cleaner" Put on protective clothing, safety goggles and protective gloves 		

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- 3. Open cooking chamber door.
- 4. Spray the cooking chamber, heat register and fan wheel with cleaner.

5.12.4 Allowing the cleaner to act

- \rightarrow Close the cooking chamber door.
 - \hookrightarrow The acting time starts.
 - → The display shows the remaining time until the "Flush cooking chamber" stage.

5.12.5 Starting cleaning

- → The acting time has elapsed, the cleaning process starts automatically.
 - \hookrightarrow The cooking chamber is heated.
 - \hookrightarrow The display shows the remaining time.

5.12.6 Rinsing the cooking chamber

Prerequisite The cleaning process has completed

- 1. Open cooking chamber door.
- 2. Using the hand shower, thoroughly rinse through the openings in the air diverter.
- 3. Thoroughly rinse the cooking chamber with the hand shower for 3 minutes.
- 4. Close the cooking chamber door.

5.12.7 Drying the cooking chamber

Prerequisite Cooking chamber door closed

1. The drying process starts automatically.

INFORMATION

The cooking chamber is heated.

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



5.13 Swinging the air diverter open and closed

Pinch hazard from rotating fan

- Before working on the unit, ensure that the unit has been disconnected from the power supply.
- Do not operate the unit without the air diverter.



Image: Air diverter fastener

- a Air diverter
- b Upper fastener
- c Lower fastener

Opening the air diverter

Requirements Unit switched off

- 1. Remove the left hang-in frame.
- 2. Loosen the upper fastener.
- 3. Loosen the lower fastener.
- 4. Swing the air diverter toward the back wall.

Swinging back the air diverter

- 1. Swing back the air diverter along the side wall.
- 2. Close the upper fastener.
- 3. Close the lower fastener.
- 4. Check the fasteners.
- 5. Insert the hang-in frame at the left.

5.14 Inspecting the unit

5.14.1 Performing a visual inspection

NOTICE

Risk of property damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Have the test performed by a competent operator.

	• In the event of damage or signs of wear, contact customer service immedi- ately and stop using the unit.
Prerequisite	 Unit disconnected from the electric supply mains Unit empty and cleaned Cooking chamber door opened completely → Inspect housing, cooking chamber door and cooking chamber yearly for deformation and damage. → Visual inspection has been performed.

5.14.2 Running CombiDoctor (self-diagnostic program)

INFORMATION Incorrect results are displayed when the unit is warm. Allow the unit to cool down.



Image: Selecting the self-diagnosis program setting

- a Roller c So
 - c Setting window
- b Remaining time display
- d "CombiDoctor" field

Prerequisite Water connection open

Power optimization system deactivated (optional)

Cooking chamber empty, no grates and no containers, with hang-in frame or tray trolley

Unit switched on

No faults displayed

Settings menu displayed

- 1. Tap the "CombiDoctor" field.
- 2. Use a swipe gesture to set the roller to the desired self-diagnosis program.
 - \hookrightarrow The self-diagnosis program set displays the operating time.

- 3. Press the "START" button.
 - \hookrightarrow A help text is displayed.
- 4. Briefly open and close the cooking chamber door.
 - \hookrightarrow The self-diagnosis program continues automatically.
- → Once self-diagnosis has concluded, the result is displayed. Note any fault message and forward it to your customer service.

6 Transporting the unit

	Risk of tipping of the unit due to damaged casters		
	If the casters are damaged, the unit can tip over and cause serious injuries.		
	 Do not move the unit with the parking brake applied. 		
	 Do not turn the casters with the parking brake applied. 		
	 Do not kick against the casters. 		
	 Release the parking brakes before you transport or move the unit. 		
	Release the parking brakes before you move the casters.		
	Danger of the unit tipping over on casters		
	If the unit is tilted on casters, it may tip over and seriously injure you.		
	Do not tip the unit on casters.		
	Risk of tipping of a unit with casters		
	When moving units over thresholds, inclinations or with parking brake applied,		
	the unit could tip over and cause seriously injuries.		
	Move the unit only for cleaning.		
	Release the parking brakes on the casters before you transport or move the		
	unit.		
	Do not move the unit over obstacles.		
	Carefully move units over thresholds and inclinations		
	Apply the parking brakes again after transport		
Prerequisit	 GN-containers, baking sheets and grates removed from the cooking chamber Unit switched off 		
	 Disconnect the power connection cable. Disconnect the water connection. Disconnect the waste water connection. 		
	4. Release the tether.		
	5. Release the parking brake.		
	6. Carefully move the unit.		
	 Apply the parking brakes again after transport. Fasten the tether. 		



7 Troubleshooting

If a fault occurs during operation, the fault number and fault message are displayed.

If the cooking results or cleaning results with WaveClean vary without a fault message being displayed, use CombiDoctor to analyze the cause.

7.1 Emergency operation

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

In order to allows 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.

7.2 Cause of error and remedy

Error no.	Fault message displayed	Description	Action
694	 Cooking sensor defective 	The internal core temperature	Insert the internal core tempera-
695		sensor assumes the function of the defective cooking chamber sensor.	 ture sensor into its holder. This can lead to a different cook- ing result. Contact customer service.
699	Internal core temperature	The internal core temperature	If possible, use the external core
700	sensor defective	sensor in the cooking chamber is deactivated.	 temperature sensor (optional). Select a different cooking pro-
714			gram.
716			Contact customer service.



Error no.	Fault message displayed	Description	Action
710	Vapour sensor defective	Steam elimination is now controlled solely by the software. This results in higher water consumption.	Contact Customer service
	Water pressure too low	As continuous fault message	 Open the water valve If water valve not closed, contact customer service
	Water pressure too low	As sporadic fault message	 Activate fewer appliances simul- taneously in the kitchen. Contact Customer service
	No water in the siphon	The siphon is insufficiently filled with water.	 Open the water valve 2 I (0,53 gal) Pour water into the cooking chamber If the fault message does not disappear, contact customer service
	Unit restarted after power failure	If there was no power failure in the kitchen, an operating error may be involved. For instance, unintentionally switching on and off while a cooking program was running.	 Power failure < 1 minute Confirm the power failure message Continue the cooking program No cleaning necessary Power failure > 1 minute Cooking program cancelled Run the cleaning cycle
	WaveClean cancelled	 Heed the explanations and instructi (WaveClean)" chapter 	ons in the "Automatic cleaning

7.3 Nameplate

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

Serial number (SN)	
Type number (TYP)	



8 Carrying out maintenance

The manufacturer recommends professional cleaning of the unit by trained technical personnel in 12-month intervals. With a heavier use, a maintenance interval of 6 months is recommended.



9 Disposing 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 nonrecyclable waste. If the unit is disposed of together with nonrecyclable 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.



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Henny Penny Corporation P.O.Box 60 Eaton,OH 45320 USA

Phone +1 937 456-8400 Fax +1 937 456-8402

Toll free in USA Phone +1 937 417-8417 Fax +1 937 417-8434



Henny Penny Corp., Eaton, Ohio 45320, Revised 4/24/2024

www.hennypenny.com