



Read the operating instructions prior to commissioning

FlexFusion® ELECTRIC PLATINUM COMBI incl. grease collection



Installation manual

Model

FPE-615
FPE-621
FPE-115
FPE-121
FPE-215
FPE-221





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1 Introduction

1.1 About this manual

The installation instructions are part of the unit and contain information on safe installation of the unit.

Observe the following notes and adhere to them:

- Read the installation instructions completely prior to installation.
- Make the installation instructions available to the installation fitter at the operating site at all times.
- Preserve the installation instructions throughout the service life of the unit.
- Insert any additions from the manufacturer.
- Pass on the installation instructions to any subsequent operator of the unit.

Target group The target group of the installation instructions is trained qualified personnel that is familiar with installing and operating 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

DANGER

Imminent danger

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

WARNING

Potential danger

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

CAUTION

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.
→	Action steps which can be performed in any sequence.
1. 2.	Action steps which must be performed in the specified sequence.
↳	Result of an action performed or additional information relating to it.

1.2 Personnel qualifications

Explanation of qualification

Skilled personnel	<ul style="list-style-type: none">• A skilled person is someone who, on the basis of their technical training, knowledge and experience as well as familiarity with the applicable standards, can assess the assigned work and recognize possible dangers.
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Type of activity	Qualification
Electrical connection	<ul style="list-style-type: none">• Electrician• Specialized training• Employee of the responsible technical company
Water connection	<ul style="list-style-type: none">• Water specialist• Specialized training• Employee of the responsible technical company
Waste water connection	<ul style="list-style-type: none">• Waste water specialist• Specialized training• Employee of the responsible technical company

1.3 Use of the unit

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

1.4 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 installation fitter must be familiar with regional regulations and observe them.

The installation fitter must observe the safety instructions in these installation instructions and in the "Safety information" chapter of the operating instructions.

Ensuring conformity with standards

Observe applicable international, European and national laws, regulations, standards and directives for the unit when transporting, setting up and connecting it.

Improper installation

Risk of property damage and personal injury from improper installation

- Install the unit only as specified in these installation instructions.
- Do not add anything to the unit or modify the unit.
- Use only original spare parts.

Transportation and storage

Risk of personal injury and property damage from improper transportation and improper storage

- Store the unit in a dry, frost-free environment.
- Observe the safety regulations for the lifting gear used.
- Attach the unit to the lifting gear securely during transport and installation, and prevent it from dropping.
- Transport the unit in an upright position, do not tilt or stack.
- Pay attention to protruding parts when transporting the unit without packaging.

Fire prevention

Risk of fire from combustible surfaces

- Observe general fire prevention regulations.

Organizational measures

Risk of property damage and personal injury from lack of organizational measures

- Identify danger zones when transporting, installing and connecting the unit.
- Prior to starting the installation tasks, notify any operator present about the procedure.
- Prior to starting the installation task, discuss how to behave in an emergency.
- Use equipment and protective gear suitable for the activity.
- Brace housing components to prevent them from falling over and dropping.

Installation Risk of property damage and personal injury from improper installation

- Ensure that the installation area has adequate load-bearing capacity.
- Wear safety shoes and protective gloves.

Electrical connection Risk of fire from improper connection

- Observe applicable regional regulations of the electric supplier.
- Ensure that only electricians licensed by the electric supplier connect the unit.
- Ensure that the electrical system is earthed by a protective earthing conductor.
- Note the information on the nameplate.

Danger of electric shock from live components.

- Prior to working on the electrical system, switch off the unit, disconnect the electrical system from the mains and prevent power from being switched on again. Check to ensure the system is dead.
- Use only insulated tools.

Unit on casters Danger of a line breaking if subjected to high tensile load

- Using a chain to provide strain relief for the connection lines, secure the unit at the installation site so that the connection lines are not put under tension when the unit is moved. The strain relief must be designed for a tensile load of at least 0.6 kN.

Commissioning Risk of property damage and personal injury from improper commissioning

- Read the operating instructions prior to commissioning. Observe the safety instructions in these installation instructions and in the "Safety information" chapter of the operating instructions.
- Only put the unit into service after a successful function test in its assembled state.
- Put the unit into service only after it has reached room temperature.
- Observe the units during operation.

3 Description of the unit

3.1 Overview of the unit

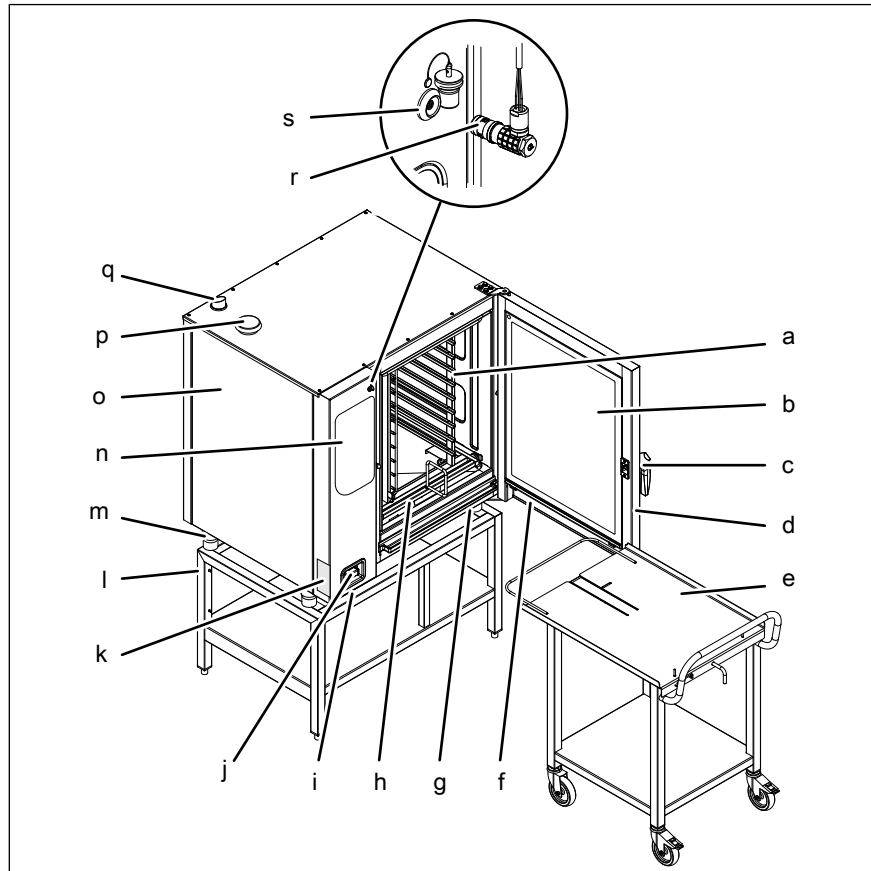


Image: Unit with tray rack trolley

- | | | | |
|---|-------------------------------------|---|---|
| a | Tray rack | k | Nameplate |
| b | Insulating disk | l | Base frame (optional) |
| c | Door handle | m | Unit leg |
| d | Cooking chamber door | n | Operating unit |
| e | Tray rack trolley (optional) | o | Housing |
| f | Vapor drainage channel, door | p | Air inlet nozzle |
| g | Vapor drainage channel, unit | q | Steam outlet nozzle |
| h | Guide rail for tray rack (optional) | r | Core temperature sensor (optional) |
| i | USB port (covered) | s | Core temperature sensor connection (optional) |
| j | Hand shower (optional) | | |

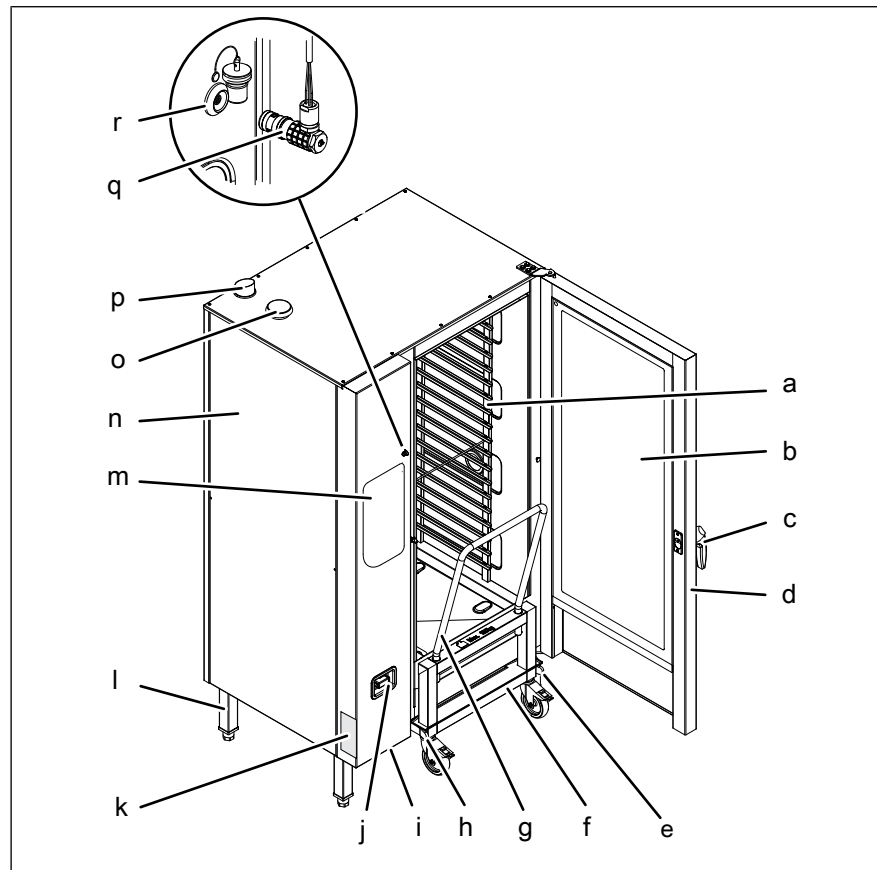


Image: Unit with tray trolley

- | | | | |
|---|----------------------|---|---|
| a | Tray rack | j | Hand shower |
| b | Insulating disk | k | Nameplate |
| c | Door handle | l | Unit leg |
| d | Cooking chamber door | m | Operating unit |
| e | Guide rail (right) | n | Housing |
| f | Tray trolley | o | Air inlet nozzle |
| g | Handle bar | p | Steam outlet nozzle |
| h | Guide rail (left) | q | Core temperature sensor (optional) |
| i | USB port (covered) | r | Core temperature sensor connection (optional) |

3.2 Unit and connection data

INFORMATION

- All voltages listed below are technically available.
- For some voltages, however, the implementation must be agreed with the manufacturer.
- The voltage for which the device is designed is indicated on the nameplate.

Size	615	621	115	121	215	221
Dimensions						
Unit Length x Width x Height (mm (in))	997 (39,25) x 799 (31,46) x 790 (31,1)		997 (39,25) x 799 (31,46) x 1060 (41,73)		1075 (42,32) x 813 (32,01) x 1960 (77,17)	1115 (43,9) x 999 (39,33) x 1960 (77,17)
Dimensions unit on casters						
Unit Length x Width x Height (mm (in))					1246 (49,06) x 935 (36,81) x 1960 (77,17)	1366 (53,78) x 1126 (44,33) x 1960 (77,17)
Weight						
Unit ≈ (kg (lb))	120 (264,6)	125 (275,6)	145 (319,7)	150 (330,8)	295 (650,5)	363 (800,4)
Weight unit on casters						
Unit ≈ (kg (lb))					315 (694,6)	395 (871)
Emissions						
Noise level (db(A))	< 70					
Steam output (g/h (oz/h))	2760 (97,35)	5540 (195,41)	4210 (148,5)	8080 (285,01)	8400 (296,3)	16140 (569,31)
Steam output (m³/h (cuft/h))	4,7 (165,9)	9,4 (331,7)	7,1 (250,5)	13,7 (483,4)	14,2 (501,1)	27,4 (966,9)
Latent heat dissipation (W)	1872	3762	2862	5490	5706	10962
Sensible heat dissipation (W)	1248	2508	1908	3660	3804	7308
With condensation hood						
Steam output (g/h (oz/h))	830 (29,28)	1660 (58,55)	1260 (44,44)	2430 (85,71)	2520 (88,89)	---
Steam output (m³/h (cuft/h))	1,4 (49,4)	2,8 (98,8)	2,1 (74,1)	4,1 (144,7)	4,3 (151,7)	---
Latent heat dissipation (W)	562	1129	859	1647	1712	---
Sensible heat dissipation (W)	1248	2508	1908	3660	3804	---
The sensible and latent heat amounts are determined in Germany on the basis of VDI 2052 at a connection voltage of 400 V. The applicable regional regulations may vary from this.						
Operating environment						
Temperature (°C (°F))	5 (41) — 40 (104)					
Relative humidity (%) non-condensing	95					

Size	615	621	115	121	215	221
Cooking chamber light						
Illuminant	Halogen oven lamp 20 W 12 V G4					
Energy efficiency class	C					
Electrical connection						
Protective system	IPX5, IPX6 (optional)					
Type of connection	3PE / AC 50/60Hz, 3NPE / AC 50/60Hz					
Voltage (V)	200					
Connected load (kW)	10.1	16.3	14.7	25.5	29.4	50.9
Fuse (A)	3 x 35	3 x 50	3 x 50	3 x 80	3 x 100	3 x 180
Voltage (V)	208					
Connected load (kW)	10.2	17.4	15.7	27.3	31.4	54.6
Fuse (A)	3 x 35	3 x 50	3 x 50	3 x 80	3 x 100	3 x 180
Voltage (V)	220					
Connected load (kW)	11.6	19.7	17.7	30.8	35.4	61.4
Fuse (A)	3 x 35	3 x 63	3 x 63	3 x 100	3 x 125	3 x 180
Voltage (V)	230					
Connected load (kW)	12.6	21.4	19.3	33.6	38.6	67
Fuse (A)	3 x 35	3 x 63	3 x 63	3 x 100	3 x 125	3 x 180
Voltage (V)	240					
Connected load (kW)	13.7	23.3	21	36.5	42	72.9
Fuse (A)	3 x 35	3 x 63	3 x 63	3 x 100	3 x 125	3 x 180
Voltage (V)	380					
Connected load (kW)	9.4	18.9	14.4	27.6	28.7	55
Fuse (A)	3 x 16	3 x 35	3 x 25	3 x 50	3 x 50	3 x 100
Voltage (V)	400					
Connected load (kW)	10.4	20.9	15.9	30.5	31.7	60.9
Fuse (A)	3 x 16	3 x 35	3 x 25	3 x 50	3 x 50	3 x 100
Voltage (V)	415					
Connected load (kW)	11.2	22.5	17.1	32.8	34.1	65.5
Fuse (A)	3 x 16	3 x 35	3 x 25	3 x 50	3 x 50	3 x 100
Voltage (V)	440					
Connected load (kW)	10.4	20.9	15.8	30.5	31.5	60.9
Fuse (A)	3 x 16	3 x 35	3 x 25	3 x 50	3 x 50	3 x 100
Voltage (V)	480					
Connected load (kW)	12.3	20.9	18.9	32.6	37.6	65.1
Fuse (A)	3 x 16	3 x 35	3 x 25	3 x 50	3 x 50	3 x 100
Softened drinking water connection						
Water type	Softened drinking water, cold					

Description of the unit

Size	615	621	115	121	215	221
Residual hardness CaCO ₃ (mmol/l (ppm))	< 1 (100 ppm)					
Chloride Cl (mg/l)	< 100					
Iron Fe (mg/l)	< 0.2					
Connection pressure (kPa (psi))	200 (29) — 600 (87)					
Connection (")	R 3/4					
Drinking water connection						
Water type	Drinking water, cold					
Carbonate hardness CaCO ₃ (mmol/l (ppm))	< 4 (400 ppm)					
Connection pressure (kPa (psi))	200 (29) — 600 (87)					
Connection (")	R 3/4					
Water consumption, steaming						
Softened drinking water (l/h (gal/h))	16 (4,23)	21 (5,55)	18 (4,76)	24 (6,34)	36 (9,51)	48 (12,68)
Water consumption, combisteaming						
Softened drinking water (l/h (gal/h))	3,5 (0,92)	4,6 (1,22)	4 (1,06)	5,3 (1,4)	8 (2,11)	10,6 (2,8)
Water consumption, WaveClean cleaning program						
Softened drinking water (l (gal))	3 l (0,79)					
Drinking water (l (gal))	32 l (8,45)					
Waste water connection						
Waste water type	Dirty water, maximum 80 °C (176 °F)					
Connection to unit (mm (in))	50 (1,97)					
Maximum length (m (ft))	1 (3,3) with downward slope of at least 5% or 3°					
Temperature resistance (°C (°F))	95 (203)					
Maximum flow rate (l/min (gal/ min))	10 (2,64)					
Exhaust air connection						
Connection to unit (mm (in))	53 (2,09)				73 (2,87)	
Maximum length (m (ft))	2,5 (8,2)					
Temperature resistance (°C (°F))	180 (356)					

Floor fastening

Absolutely essential for the following unit types	
FPE615	Only in conjunction with base cabinet and underframe
FPE621	
FPE115	
FPE121	

Absolutely essential for the following unit types	
FPE121-621	Only in conjunction with stacking kit
FPE115-621	
FPE121-615	
FPE115-615	
FPE221 on casters	

Transformer voltage

Type of connection	3NPE / AC 50/60 Hz, 3PE / AC 50/60 Hz	
Voltage range (V)	208 — 240	
Transformer	T1	
Wire identification or color	blue	red
Voltage measured (V)	Voltage at transformer (V)	
208	0	208
240	0	240

Basic setting of the control

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
Supply voltage	14	400	100 — 500 V	Enter the local, mean voltage between the line conductors.
Date / time			yyyy - mm - dd	Year - Month - Day
			hh : mm	Hour : Minute
Altitude	2	0 — 999	0 — 999 m (3277 ft)	Request the altitude above sea level from the local weather station. If the altitude is unknown, enter 0 — 999 m (3277 ft).
			1000 m (3280 ft) — 1999 m (6557 ft)	
			2000 m (6560 ft) — 2499 m (8197 ft)	
			2500 m (8200 ft) or higher	
Volume of audible signal		Medium	Individual	Sets the volume.
Temperature unit setting	1	°C	°C	Celsius (°C)
			°F	Fahrenheit (°F)
Volume unit	34	ml	(ml)	Milliliter (ml)
			(fl.oz.)	Fluid ounce (fl.oz.)
	35	Imperial (fl.oz.)	Imperial (fl.oz.)	Imperial fluid ounces
			U.S. (fl.oz.)	U.S. fluid ounces

Description of the unit

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
Water filter maintenance	44	0	0 — 99900 l (26393,66 gal)	Water quantity up to the maintenance message.
				0 = No maintenance message
Network		DHCP	Network address and DHCP	Select and set interface.
Kitchen control technology	652	Disabled	0 = Disabled 1 = Active	Indicates whether the kitchen guiding system is in use.
	659	Ethernet	0 = Ethernet 1 = Serial	Type of signal transmission (interface)
	653	1188	0 — 65535	TCP port setting
	654	254	0 — 254	Unit address
80 % power	3	100	80 %	Power can be limited to 80 % (for special applications).
			100 %	
Power optimization system	42	Off	On	If a power optimization system is connected, "On" must be selected for the unit to heat.
			Off	
Settings parameters				<ol style="list-style-type: none"> 1. Set parameters via the roller. 2. Tap the "Read" button to display the set values. 3. Specify another value via the button panel. 4. Press the "Write" button to save the new value.

Basic setting of control (Advanced)

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
Condensation-hood after-running time	5	60	0 – 600 s	Time extension for the condensation hood, after the cooking chamber door has been opened
Generator mode	45	0	0 = No	When a generator is used to supply electricity
			1 = Yes	

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
HoodIn (Wrase deletion)	48	1	0 = Lower water consumption, large amount of steam in the unit when the cooking chamber door is opened	Setting of the strength of the vapour quenching. Depending on the setting, cooking method and cooking product, water consumption may be increased.
			1 = Normal	
			2 = Higher water consumption, greatly reduced amount of steam in the unit when the cooking chamber door is opened	
Time format	675	0	0 = 24 h	Set the 12-h or 24-h time format
			1 = 12 h	
Format for cooking program times	676	0	0 = hh:mm 1 = mm:ss 2 = automatic	Display format for cooking program times

4 Transporting the unit

CAUTION

Risk of property damage and personnel injury from tipping unit

- Stay clear of lifted unit.
- Move lifted unit carefully.

CAUTION

Risk of property damage and personnel injury from tipping unit

- Do not drive the unit with casters to the installation site on the casters.

⇒ Only move the unit to the installation site using a suitable means of transport.

NOTICE

Risk of property damage from improper transport

- Transport the unit upright.
- Do not tilt or stack the unit.
- Pay attention to protruding parts when transporting the unpacked unit.

Prior to transporting the unit to the installation site, ensure that:

- The roadway has adequate load-bearing capacity.
- Wall openings are large enough.

4.1 Transporting the unit to the installation site

NOTICE

Risk of property damage from improper transport

The casing of the grease pump protrudes backwards beyond the rear wall of the appliance and is lower than the base of the appliance.

- Carefully drive under the unit with a lift truck.
- Pay attention to protruding parts when transporting the unpacked unit.

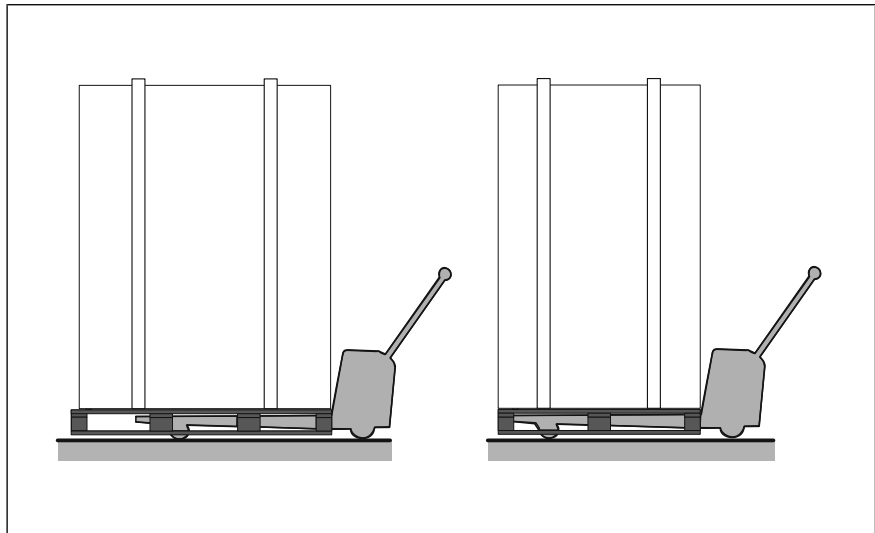


Image: Lengthwise and crosswise transport on pallet

→ Use suitable transport means to move unit to its installation site.

4.2 Unpacking the unit

CAUTION

Risk of injury from sharp edges

- Wear protective gloves.

INFORMATION

When unpacking the unit, inspect it for transport damage.

Do not install damaged units or put into service.

1. Remove the packaging.
2. Pull the protective film off the unit.
3. Remove all packaging material from the cooking chamber.
4. Clean the unit (See Operating instructions).
5. Enter the information from the nameplate into the Start-up operation report.
6. Enter the information from the nameplate into the Operating instructions.

5 Installing the unit

⚠️ WARNING

Risk of burns from spraying hot fat

- Install deep-fat fryers outside the range of the hand shower.

⚠️ CAUTION

Risk of crushing from improper installation

- Protect the unit and work area during installation and alignment.

⚠️ CAUTION

Risk of fire from failure to observe applicable regional fire prevention regulations

- Observe applicable regional fire prevention regulations.

NOTICE

Risk of property damage from overheating of the unit

- Do not install the unit close to heat sources.

INFORMATION

When setting up the appliance, allow sufficient space for the grease drip tray, either on the right or on the left.

5.1 Maintaining minimum clearances

A technical diagram of a kitchen unit installation. The unit is shown with four dimensions labeled: 'A' is the clearance to the right wall; 'B' is the clearance to the left wall; 'C' is the clearance to the ceiling; and 'D' is the clearance to the adjacent unit on the left. The unit is mounted on a base and has a door with a handle.

Image: Minimum clearances to walls, ceiling or units

A	B	C *	D **
50 (1,97)	100 (3,94)	---	50 (1,97)
All dimensions in mm (in)			
* Depends on the kitchen ventilation system and quality of ceiling material			
** For service work 500 mm (19,69 in) recommended			

FM06-137C

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Installation instructions

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Engineered to Last

The following clearances from walls, ceilings or other equipment must be maintained when installing the unit:

- Left, right and rear: at least 50 mm (1,97 in).
- For service work 500 mm (19,69 in) on the left is recommended.
- For parking the tray trolley, 800 mm (31,5 in) on the left.
- Clearance from heat sources (baking oven), 500 mm (19,69 in) on the left.
- Clearance to deep-fat fryers, at least one length of the hand shower at left and right.

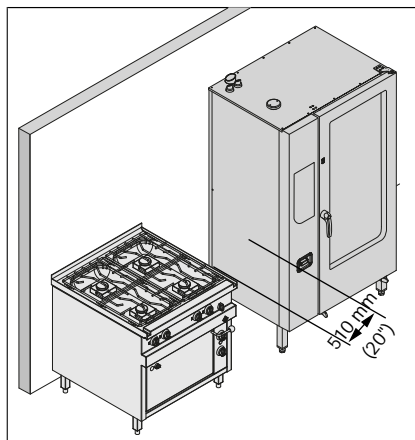


Image: Minimum distance to devices with high heat radiation

NOTICE

Material damage to the device control due to excessive ambient temperatures

Minimum distance to equipment with large heat radiation 510 mm (20") on right and left side.

These include, for example:

- Gas stoves
- Gas griddle plates
- Grills
- Deep fryers

5.2 Lifting the unit off the pallet

⚠ CAUTION

Risk of property damage and personnel injury from tipping unit

- Stay clear of lifted unit.
- Move lifted unit carefully.

NOTICE

Risk of property damage from lifting the unit incorrectly

- Place the forks of the pallet truck next to the siphon.

NOTICE

Risk of property damage from improper transport

The casing of the grease pump protrudes backwards beyond the rear wall of the appliance and is lower than the base of the appliance.

- Carefully drive under the unit with a lift truck.
- Pay attention to protruding parts when transporting the unpacked unit.

Prerequisite Unit unpacked
Protective film removed
Unit cleaned

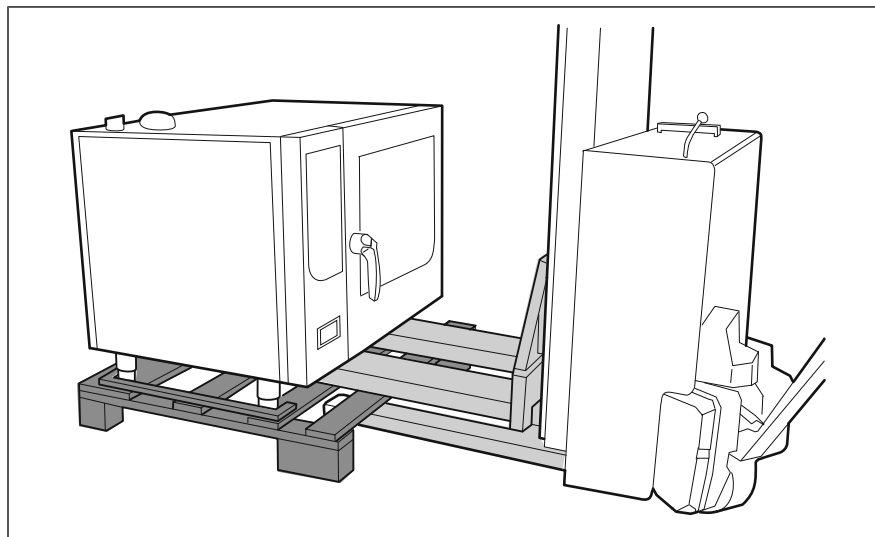


Image: Lifting the unit off the pallet

1. Slide the forks of the pallet truck under the unit and to the right of the siphon.
2. Lift the unit off the pallet.

5.3 Installing the unit on the unit legs

Prerequisite The floor must carry the weight of the unit

1. Lift the unit with the pallet truck.
2. Move the unit to the installation site.

3. Place the unit on the floor.
4. Set up the unit in accordance with the planning drawing (see "Planning drawing").

5.4 Setting up the unit on a base frame

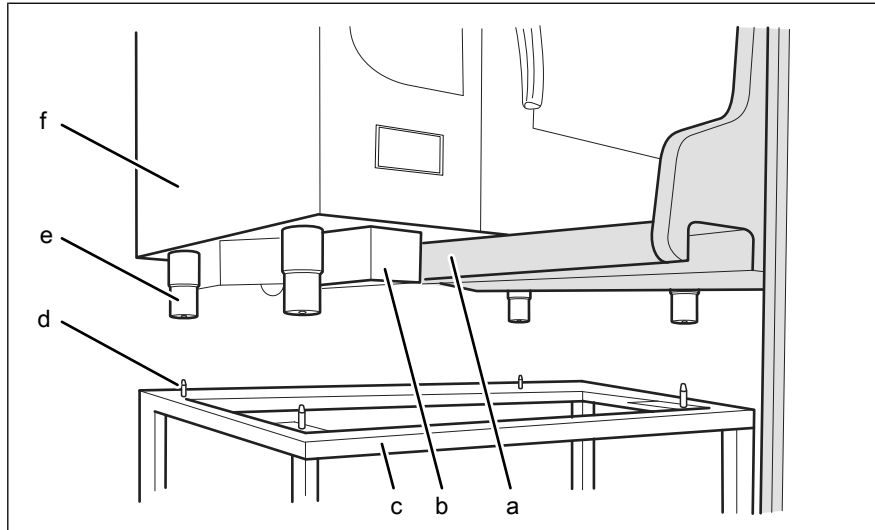


Image: Setting up the unit on a base frame

- | | |
|--------------------------|-------------|
| a Lift fork | d Stud bolt |
| b Waste trap on the unit | e Unit leg |
| c Base frame | f Unit |

Prerequisite The base frame must carry the weight of the unit
 Base frame levelled
 Base frame must be set up in accordance with the planning drawing

1. Lift the unit.
2. Place the unit over the stud bolts and onto the base frame.

CAUTION

Risk of scalding due to spillage of hot cooked food

- Attach stickers if the upper insertion rails are higher than 1,6 m (5,3 ft).

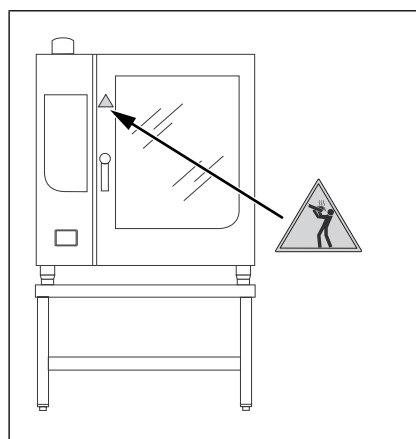


Image: Attach warning sign regarding the shelf height

3. Clean the adhesion surface for the sticker.
4. Attach the sticker to the cooking chamber door at a height of 1,6 m (5,3 ft).

5.4.1 Installing the support rack

Depending on the version, the base frame can be equipped with a hang-in frame.

The hang-in the frame is used to hold containers, baking sheets and grates.

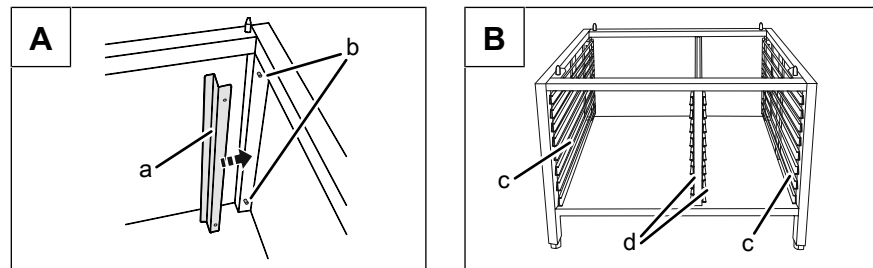


Image: A Stop profile, B Hang-in frame

- a Stop profile
b Bolt

- c Outboard support rack
d Inboard support rack

Prerequisite Pins installed in the uprights of the base frame

1. Place the stop profiles on the pins (at the back).
2. Install the support racks.

5.5 Aligning the unit

5.5.1 Aligning countertop unit

Prerequisite Base frame levelled

- Level the unit by screwing the equipment legs in or out.
- Fill out the Start-up operation report.

5.5.2 Aligning a floor-standing unit

NOTICE

Risk of water discharge from leaking cooking chamber

The cooking chamber will leak if the tray trolley is not aligned.

- Operate a floor-standing unit only with the tray trolley.
- Align the tray trolley carefully.

INFORMATION

The tray trolley is needed to align a floor-standing unit.

Prepare the tray trolley.

Aligning tray trolley

INFORMATION

For units on castors, balance the unit by placing washers between the castor and the frame.

Prerequisite The floor under and in front of the unit is flat

1. Level the unit by screwing the equipment legs in or out.
2. With poor floor conditions, place spacers on the casters of the tray trolley.
3. Open cooking chamber door.
4. Move tray trolley into the unit until it stops and check the alignment.
5. Close the cooking chamber door.
 - ↳ The sheet metal sealing strip on the tray trolley should make full contact (no gaps) with the door seal.
 - ↳ The shelves in the unit are horizontal.
6. Fill out the Start-up operation report.

Aligning tray trolley with insertion system

The Combisteamer can be equipped with the EasyIn insertion system (optional).

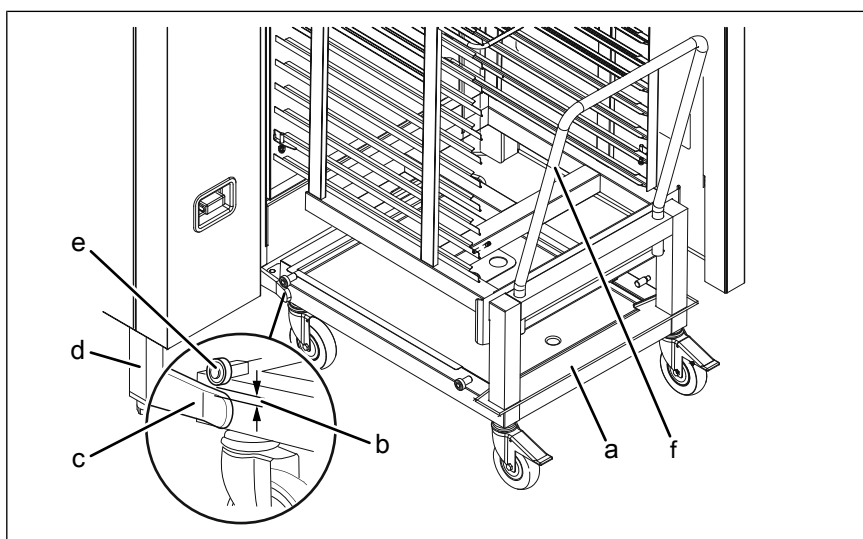


Image: Aligning tray trolley with insertion system

- | | |
|----------------|------------------|
| a Tray trolley | d Unit leg |
| b Distance | e Support caster |
| c Guide rail | f Handle bar |

1. Level the unit by screwing the equipment legs in or out.
2. Open cooking chamber door.
3. Place the tray trolley against the guide rails.
4. Screw the unit legs in or out until the casters are 1 mm (0,04 in) — 5 mm (0,2 in) over the guide rails.
5. Retract the tray trolley.

6. Level the guide rails.
7. Move tray trolley into the unit until it stops and check the alignment.
↳ The support casters of the inserted tray trolley no longer have floor contact.
8. Remove the push handle.
9. Close the cooking chamber door.
10. Fill out the start-up operation report.

5.6 Fastening the unit to the floor

5.6.1 Securing the unit to prevent tipping

WARNING

Risk of accident from insufficient fastening

Unit can tip over

- Depending on the unit type, suitable measures must be taken to fasten the unit to the floor.
- Comply with the requirements for the condition of the floor.
- Comply with the requirements for the means of fastening.
- Follow the manufacturer's instructions for using the means of fastening.

Depending on the size, it is essential that certain combi-steamer types or combi-steamers used in combination with a Stapelkit (stacking kit), a recirculation hood, an underframe or base cabinet be secured to prevent tipping.

Unit types that must be secured to prevent tipping (see "Unit and connection data").

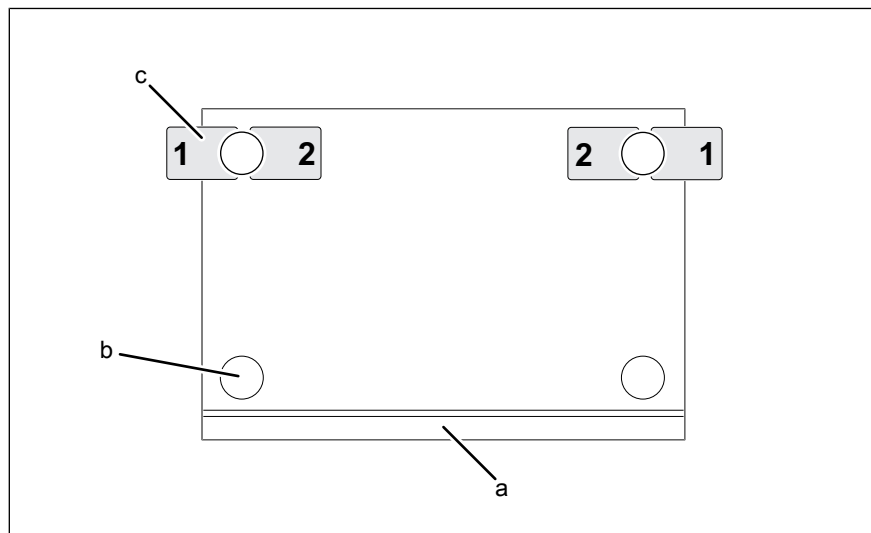


Image: Arrangement of the floor plates (view from above)

- a Cooking chamber door
b Unit leg or underframe

- c Floor plates

To prevent the unit from tilting, a special fastening kit is supplied by the manufacturer or is available as an accessory.

The fastening kit contains two floor fasteners and all components required to bolt or bond to the floor.

The unit or underframe is fastened by means of two floor fasteners as shown in the drawing.

Floor without steam barrier

In the case of floors without a steam barrier, the floor plates are bolted to the floor using the bolts provided.

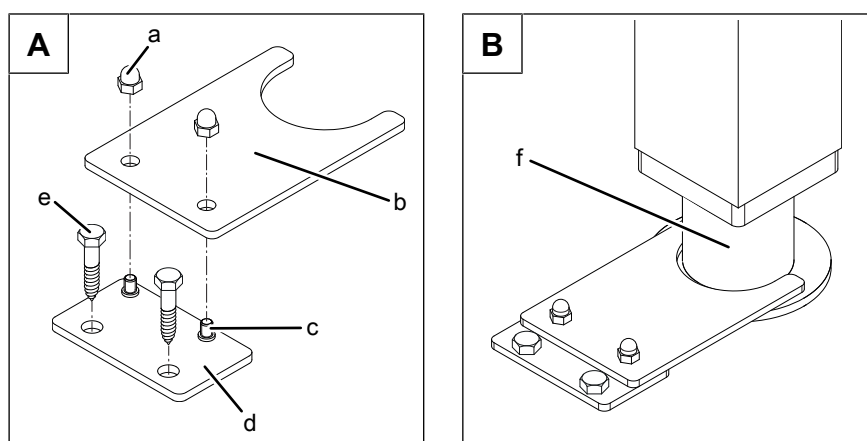


Image: A: Position of floor plate; B: floor plate bolted to the floor

- | | |
|-----------------|---------------|
| a Cap nut | d Floor plate |
| b Holding plate | e Lag bolt |
| c Upright bolt | f Unit leg |

Prerequisite Floor capable of accommodating the weight of the unit
 Floor must be clean and suitable for the manner fastening
 Unit set up and aligned in accordance with the planning drawing

1. Insert the floor plate from the fastening kit into the retainer as shown in the drawing.
2. Screw on the cap nuts hand-tight.
3. Align the floor fastener in position 1-1 or 2-2 on the unit leg or underframe as shown in the drawing and mark the fastening holes on the floor.
4. Mark the position of all unit legs or underframe on the floor.
5. Using suitable lifting equipment, move the unit so that the holes can be drilled in the floor.
6. Drill holes with a diameter matching that of the anchor sufficiently deep in the floor.
7. Carefully place the unit in the installation position.
8. Screw on cap nuts and remove the retainer from the floor plate.
9. Using the anchors and fastening screws provided, screw the floor plate to the floor.
10. Ensure that a tight seal against the floor has been reestablished after the fastening screws are installed.

11. Place retainer on the floor plate and secure using cap nuts.
12. Complete the start-up operation report.

Floor with steam barrier

In the case of floors with a steam barrier, the floor plates are not screwed to the floor but fastened with the enclosed adhesive.

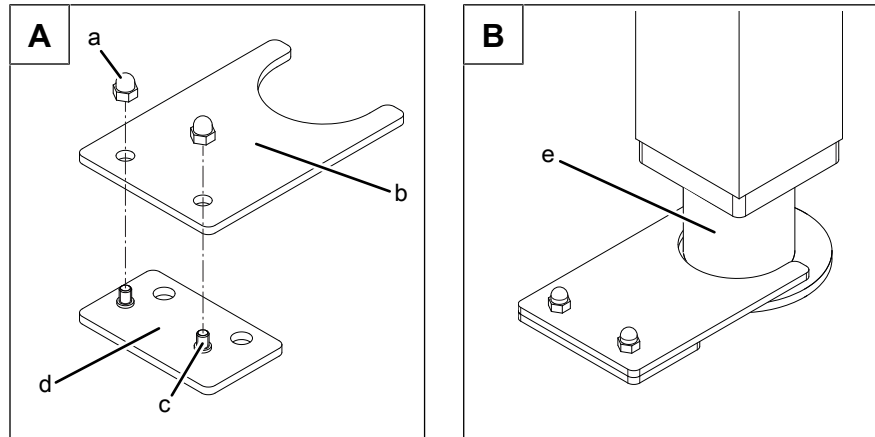


Image: A: Position of floor plate; B: floor plate glued to the floor

- a Cap nut
- b Holding plate
- c Upright bolt

- d Floor plate
- e Unit leg

Prerequisite Floor capable of accommodating the weight of the unit
Floor must be clean and suitable for the manner fastening
Unit set up and aligned in accordance with the planning drawing

1. Insert the floor plate from the fastening kit into the retainer as shown in the drawing.
2. Screw on the cap nuts hand-tight.
3. Align the floor fasteners in position 1-1 or 2-2 on the unit leg or underframe as shown in the drawing and mark the floor.
4. Screw on cap nuts and remove the retainer from the floor plate.
5. Using the adhesive provided, fasten the floor plates to the floor.
 - ↳ Follow the manufacturer's instructions regarding the adhesive.
 - ↳ Apply the adhesive in accordance with the manufacturer's instructions.
 - ↳ Observe the drying time specified in the manufacturer's instructions.
6. Place retainers on the floor plates and secure using cap units.
7. Complete the start-up operation report.

5.6.2 Securing the unit to prevent slipping

If necessary, the size 2XX combi-steamer can be secured to prevent movement (optional).

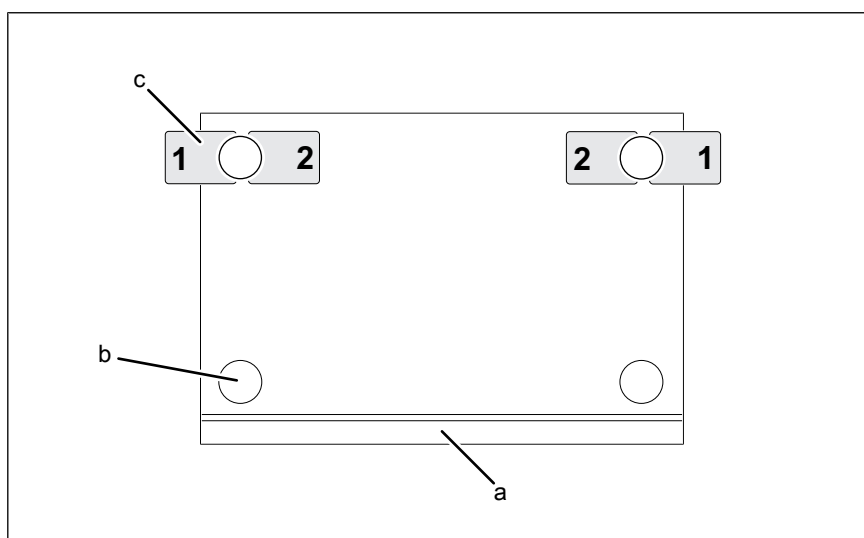


Image: Arrangement of the floor plates (view from above)

- | | | | |
|---|------------------------|---|--------------|
| a | Cooking chamber door | c | Floor plates |
| b | Unit leg or underframe | | |

A special fastening set with floor plates for securing the unit against sliding is available from the manufacturer as an accessory.

The fastening kit contains two floor plates and all components required to bolt or bond to the floor.

The unit is fastened by means of two floor plates, as indicated in the drawing.

Floor without steam barrier

In the case of floors without a steam barrier, the floor plates are bolted to the floor using the bolts provided.

Prerequisite Floor capable of accommodating the weight of the unit
 Floor must be clean and suitable for the manner fastening
 Unit set up and aligned in accordance with the planning drawing

1. Align the floor plates in position 1-1 or 2-2 on the unit leg as shown in the drawing and mark the fastening holes on the floor.
2. Mark the position of all unit legs on the floor.
3. Using suitable lifting equipment, move the unit so that the holes can be drilled in the floor.
4. Drill holes with a diameter matching that of the anchor sufficiently deep in the floor.
5. Carefully place the unit in the installation position.
6. Using the anchors and fastening screws provided, screw the floor plates to the floor.

7. Ensure that a tight seal against the floor has been reestablished after the fastening screws are installed.
8. Complete the start-up operation report.

Floor with steam barrier

In the case of floors with a steam barrier, the floor plates are not screwed to the floor but fastened with the enclosed adhesive.

Prerequisite Floor capable of accommodating the weight of the unit
Floor must be clean and suitable for the manner fastening
Unit set up and aligned in accordance with the planning drawing

1. Align the floor plates in position 1-1 or 2-2 on the unit leg as shown in the drawing and mark the floor.
2. Using the adhesive provided, fasten the floor plates to the floor.
 - ↳ Follow the manufacturer's instructions regarding the adhesive.
 - ↳ Apply the adhesive in accordance with the manufacturer's instructions.
 - ↳ Observe the drying time specified in the manufacturer's instructions.
3. Complete the start-up operation report.

6 Connecting the unit

⚠ DANGER

Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

⚠ CAUTION

Risk of injury from sharp edges

- Wear protective gloves.

NOTICE

Risk of property damage from damage to the lines

- Remove and attach housing components carefully.

6.1 Opening and closing the housing

6.1.1 Removing and attaching the side wall

Removing the side wall

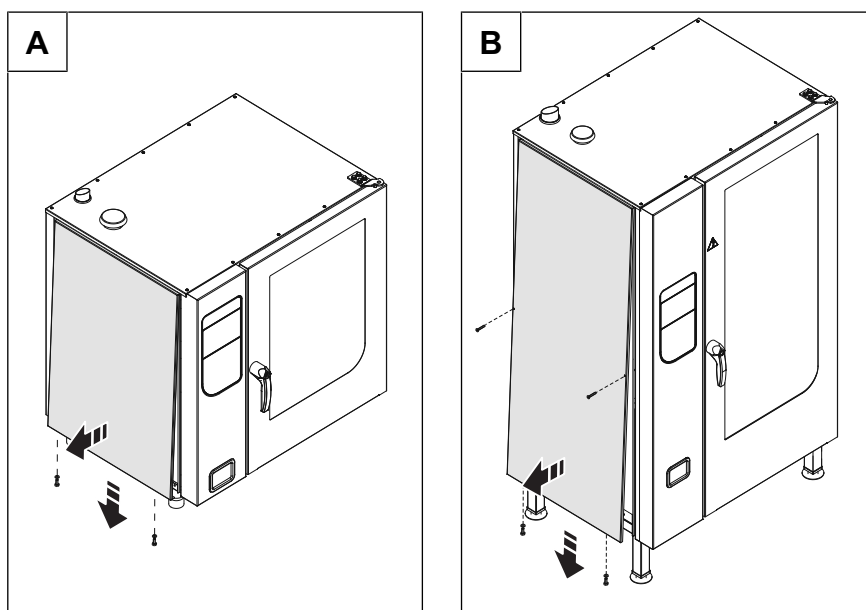


Image: A Sizes 6.x and 10.x; B Size 20.x

1. Unscrew the screws in the side wall.
2. Pull the bottom edge of the side wall forwards.
3. Remove the side wall.

Attaching the side wall

NOTICE

Risk of property damage from leaky housing

- Check gaskets when attaching the housing parts.
- Replace damaged gaskets.

1. Insert top edge of side wall.
2. Carefully push the bottom of the side wall inward.
3. Secure the bottom of the side panel with screws.
4. Check that the side wall is in contact with the unit on all sides.

6.2 Making the electrical connection

Electrical installation work

Electrical installation work on the electric system and the unit may only be performed by a specialist company, which is approved by the electric utility company in the particular region. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the electric utility company responsible.

Technical qualifications for electrical installation tasks

Electrical installation tasks on the electrical system and the unit may be carried out only by an electrician provided by the specialist company contracted.

NOTICE

Risk of property damage from wrong supply voltage

- Prior to connecting, measure the supply voltage and check the voltage set on the transformer inside the unit.

The unit must be connected in accordance with the information on the nameplate and the instructions of this manual.

Wiring diagram

The wiring diagram is included with the unit.

Electrical connection line

Minimum requirements for the unit's electrical connection line to the electrical supply mains:

Connection	Electrical connection line
Permanent connection for fixed installation with a cable from the unit to a separate connection box.	Rubber sheath cable, oil-resistant, shrouded and flexible in accordance with IEC 60245-57 (for example: H05RN-F).
Connection of the unit with a connector.	
Permanent connection for fixed installation with a hard-wired line directly connected to the unit.	PVC sheathed cable for permanent installation in buildings or damp and wet rooms.

Permanent connection

CAUTION

Risk of property damage and personal injury from improper installation

- In the case of a fixed electrical connection, install an all-pole disconnecting unit with at least 3 mm (0.12 in) contact opening in front of the unit.

Install an all-pin separating device if the unit will be connected permanently to the electrical supply mains.

CAUTION

Risk of property damage and personal injury from improper installation

- The plug-in connection must be readily accessible.

Plug-in connection

If the unit is connected with a plug to the electrical supply mains, use plugs and sockets according to IEC60309.

The socket must be readily accessible so that the unit can be disconnected from the electrical supply mains at any time.

Insulation monitoring

In the case of an unearthed network (IT network), the unit can be incorporated into the insulation monitoring.

Fault current device

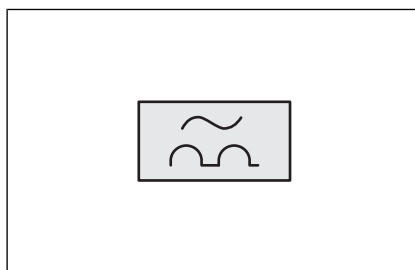


Image: RCD switch type A circuit symbol

The unit can be connected to a fault current device.

If a residual-current circuit breaker is used, the residual-current circuit breaker installed must be type A (RCD type A) to ensure that AC fault currents and pulsating DC fault currents are detected.

If the unit is connected to electrical supply mains without a neutral conductor, a type B fault current circuit breaker (RCD type B), which is sensitive to all types of current, must be installed.

The unit generates a small fault current through use of special electronic components. To ensure that the residual current device does not trip during normal operation, each unit should have its own residual current device.

Potential equalization

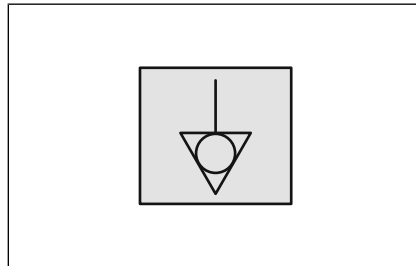


Image: Potential equalization symbol

The unit can be included in a potential equalization system by means of appropriately sized wiring.

6.2.1 Adjusting the unit to the supply voltage

DANGER

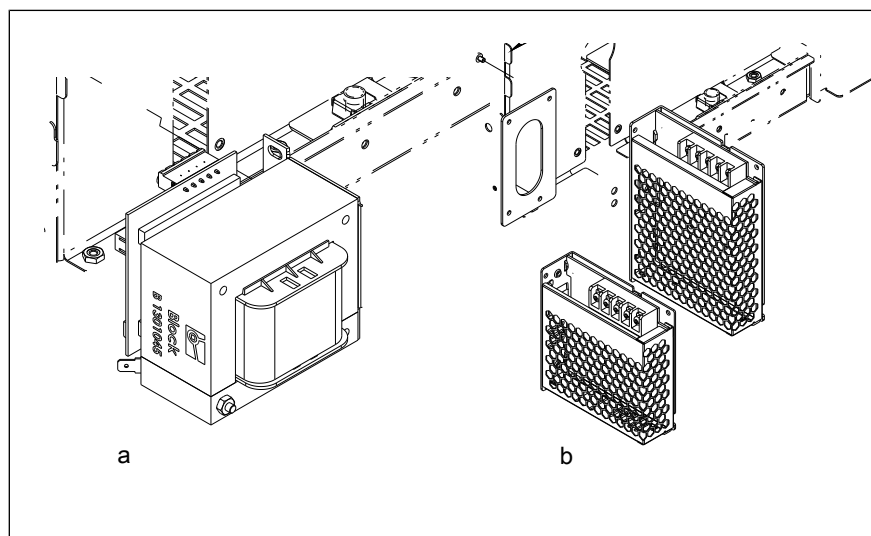
Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

NOTICE

Risk of property damage from wrong supply voltage

- Prior to connecting, measure the supply voltage and check the voltage set on the transformer inside the unit.



a Transformer

b Power pack

Currently, the devices are equipped with a transformer or a power supply, depending on availability.

The adjustment of the supply voltage described below may only be necessary for devices with a transformer.

No adjustment is necessary for devices with a power supply unit.

The unit is set to a specific supply voltage or voltage range when delivered.

If the on-site supply voltage deviates from the preset supply voltage, the device may be damaged.

Before connecting the device, the supply voltage must be measured and the transformers located in the device must be checked and reconnected if necessary.

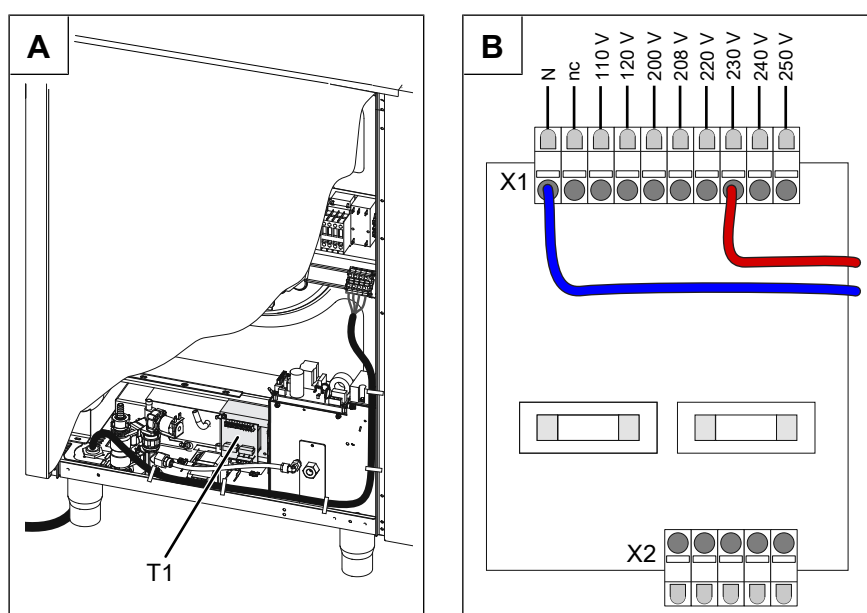


Image: A Transformer T1 location; B Transformer connections for control system

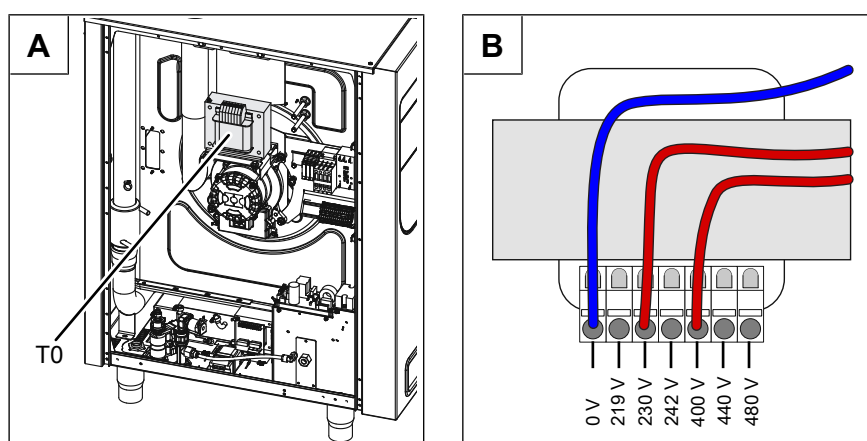


Image: A Transformer T0 location only on units without neutral conductor; B Transformer connection

Prerequisite Unit disconnected from power supply

Left side wall removed

1. Use an appropriate meter to measure the supply voltage.
 - ↳ The voltage range must match the information on the nameplate.
 - ↳ If voltage fluctuations are to be expected, take the maximum expected voltage into account.
2. Check whether the transformer voltage is within the specified range (see "Unit and connection data").
 - ↳ If the set voltage differs, reposition the connections for the transformer voltage.
 - ↳ Document the new voltage that was set on the sticker.
3. In units with several transformer, repeat the procedure for each transformer.
4. Close the housing (see "Opening and closing the housing").
5. Fill out the Start-up operation report.

6.2.2 Connecting the electrical connection line

DANGER

Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

DANGER

Risk of personal injury and property damage from electric shock

- Before connecting, ensure that the electrical connection line is dead.
- Ensure that the electrical connection line is undamaged.

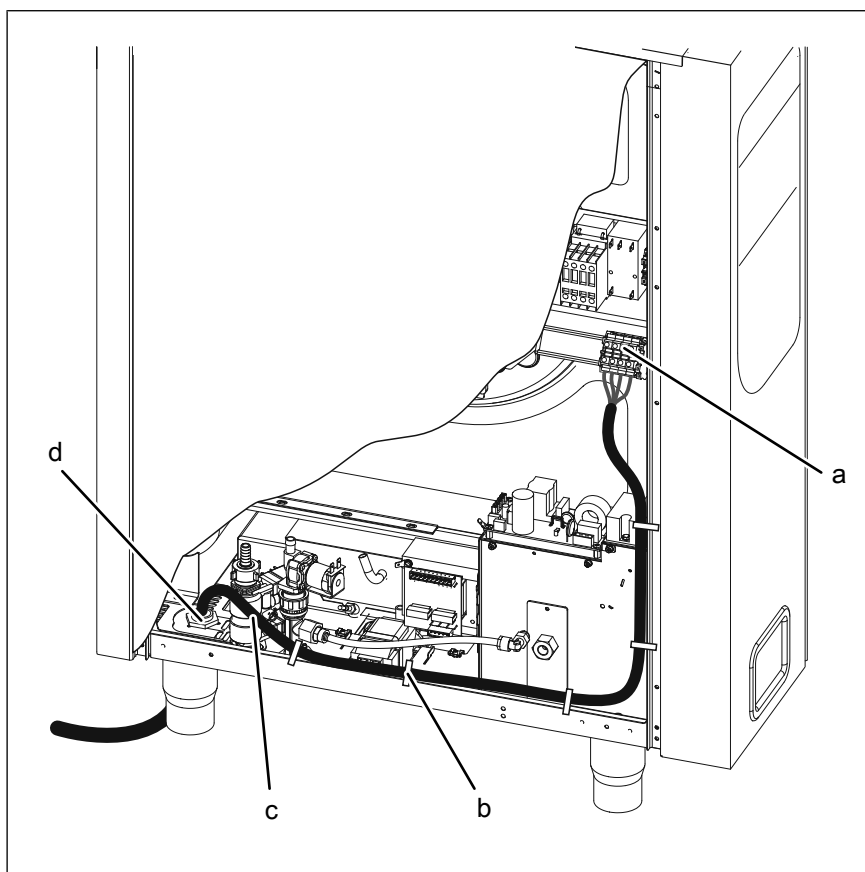


Image: Connecting the electrical connection line

- | | |
|------------------------|------------------------------|
| a Connection terminals | c Electrical connection line |
| b Cable ties | d Threaded cable connection |

Prerequisite Unit disconnected from power supply

Electrical connection line dead

Unit adjusted to supply voltage

Side wall open

1. Feed the electrical connection line into the unit through the threaded cable connection.
2. Connect the power connection cable in accordance with the wiring diagram.
3. Secure the electrical connection line with cable ties.
4. Tighten the threaded cable connection securely to provide strain relief.
5. Close the housing (see "Opening and closing the housing").
6. Fill out the Start-up operation report.

6.2.3 Connecting the power optimization system

DANGER

Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

DANGER

Risk of personal injury and property damage from electric shock

- Before connecting, ensure that the electrical connection line is dead.
- Ensure that the electrical connection line is undamaged.

INFORMATION

When integrating the device into an power optimization system, observe the information in the operating manual of the power optimization system.

The unit can be connected to a power optimization system with a potential-free contact. The potential-free contact is used to link the unit to the control.

Prerequisite Unit dead

Connection line dead

Housing opened

1. Pull the electrical connection line into the unit through the cable gland.
2. Route the electrical connection line to the connection terminals.
3. Connect connection cable in accordance with the circuit diagram.
4. Secure connection cable with cable tie.
5. Log on the power optimization system in the basic control setting (see "Making the basic control setting").
6. Complete the start-up operation report.

6.2.4 Connecting the potential equalization

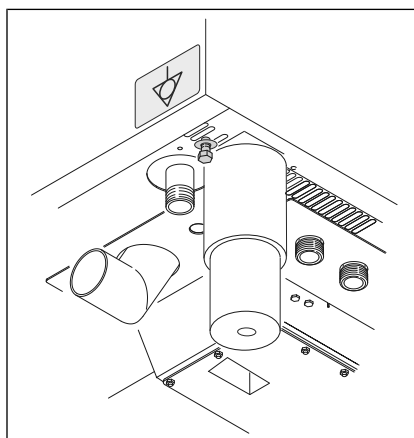


Image: Connecting the potential equalization

1. Route and connect the potential equalization line to the marked connection.
2. Fill out the Start-up operation report.

6.3 Connecting the kitchen guiding system

The units can be connected to a kitchen guiding system using an RJ45 plug.

DANGER

Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

Minimum requirements for the network cable

Type of network	Ethernet
Cable quality	4-pair shrouded patch cable Cat-5 S/FTP
Connection to unit	Shrouded RJ45 connector

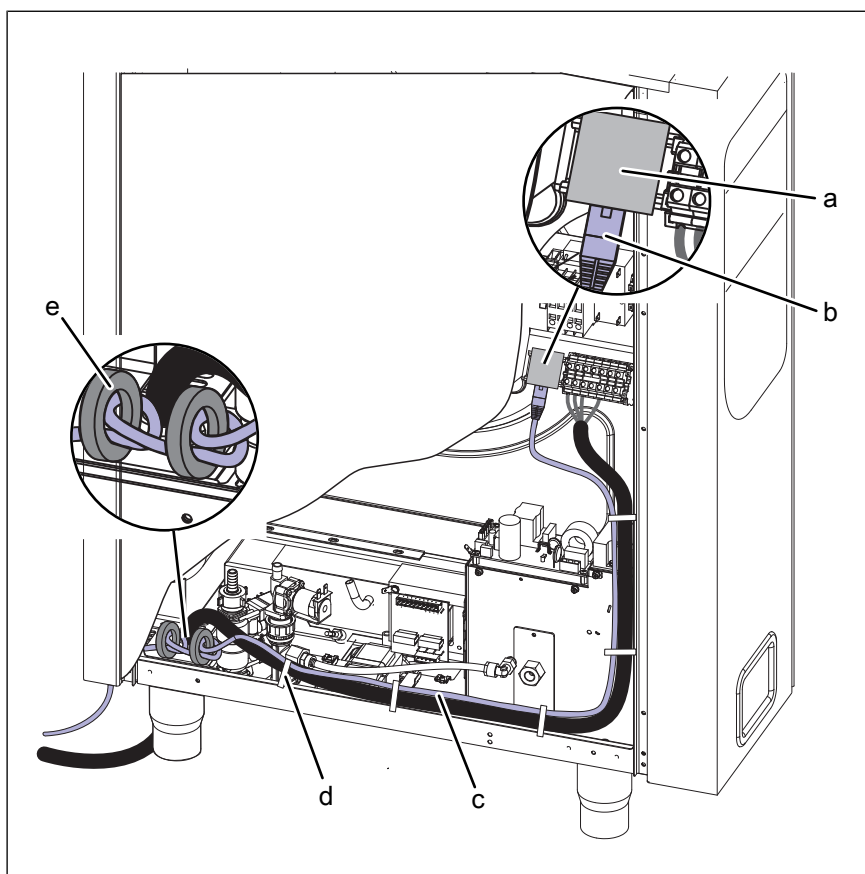


Image: Connecting the kitchen guiding system

- | | |
|------------------|----------------|
| a RJ45 socket | d Cable ties |
| b RJ45 connector | e Ferrite ring |
| c Network cable | |

Prerequisite Unit dead

Housing opened

1. Pull the network cable into the unit through the cable gland.
2. Route the network cable through the two ferrite rings, with one winding through each.
3. Connect the network cable to the unit with the RJ45 connector.
4. Register the network in the basic control setting (see "Making the basic control setting").
5. Fill out the Start-up operation report.

6.4 Performing the basic setting of the control

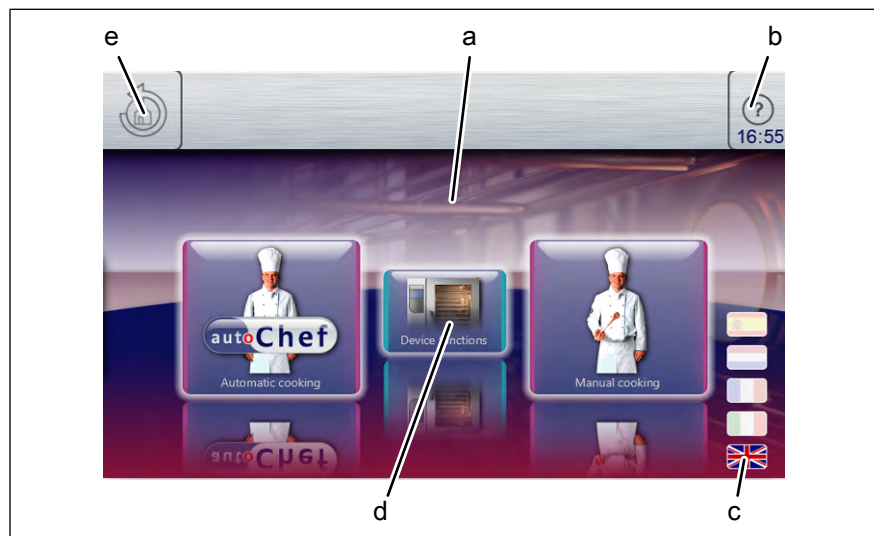


Image: Main menu

- | | |
|---------------------------|---------------------------|
| a Main menu | d "Unit functions" button |
| b <i>FlexiHelp</i> button | e <i>Back</i> button |
| c Language selection | |

6.4.1 Changing the basic setting of the control

By entering the password "2100", the basic setting for the installation can be displayed and changed.

INFORMATION

The basic settings are made in the dialogue.

Advanced settings are made via the parameters for the settings.

Prerequisite Unit is on

The Main menu is displayed

1. Tap the "Unit functions" button.
↳ The *Unit functions* menu is displayed.
2. Tap the "Unit settings" field.
↳ The *PIN* window opens.
3. Enter the password.

4. Tap the *Confirm* button.
 - ↳ The *Unit settings* menu is displayed.
 - ↳ The basic settings can be changed (see "Unit and connection data").
5. Fill out the Start-up operation report.

6.5 Making the water connection

Drinking water installation tasks

Drinking water installation tasks on drinking water lines and the unit may only be performed by a specialist company, which is approved by the drinking water utility company in the particular region. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the drinking water utility company responsible.

Technical qualifications for drinking water installation tasks

Drinking water installation tasks on drinking water lines and the unit may be carried out only by a water specialist provided by the specialist company contracted.

The unit has a connection for permanent installation to the drinking water supply.

The unit is equipped with a permanent connection for:

- Softened drinking water for steam generation
- Drinking water for cooling, rinsing and cleaning

CAUTION

Hygiene risk from contaminated drinking water

- The connection to the drinking water supply must be equipped with a back-flow preventer.

NOTICE

Risk of property damage from the wrong water quality

- Ensure that the water quality complies with the unit and connection data.

INFORMATION

The unit can be connected to a reverse osmosis system.

The material of the connection line from the reverse osmosis system to the unit must be suitable.

INFORMATION

Always connect both water connections to the unit.

6.5.1 Connecting the drinking water connection line

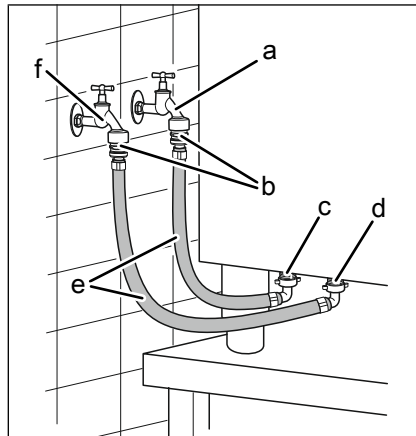


Image: Water connection

- | | |
|--------------------------------------|-----------------------------|
| a Softened drinking water | d Drinking water connection |
| b Backflow preventer | e Tap water connection line |
| c Softened drinking water connection | f Drinking water |

Prerequisite Water pressure complies with specifications (see "Unit and connection data")

Backflow preventer installed

Pressure-resistant connection lines suitable for tap water are available

1. Connect the connection lines to the drinking water taps using seals.
2. Flush the connection lines thoroughly.
3. Insert dirt filters into the water connections on the unit.
4. Connect the drinking water connection line to the unit.
5. Connect the connection line for softened drinking water to the unit.
6. Open the tap water valves and check the threaded connectors for leaks.
7. Fill out the Start-up operation report.

6.5.2 Connecting softened drinking water to both connections

If only softened drinking water is available at the installation site, use a T-piece to connect both water connections on the unit to each other.

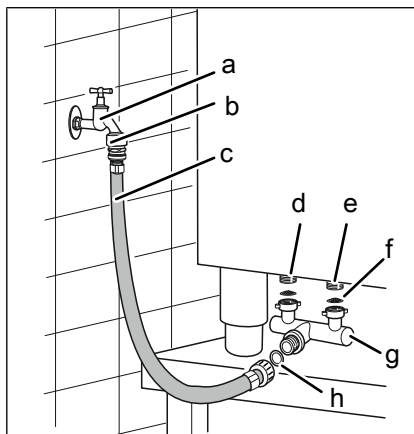


Image: Connecting softened drinking water to both connections

- | | |
|--------------------------------------|-----------------------------|
| a Softened drinking water | e Drinking water connection |
| b Backflow preventer | f Dirt filter |
| c Connection line | g T-piece |
| d Softened drinking water connection | h Seal |

Prerequisite Water pressure complies with specifications (see "Unit and connection data")

Backflow preventer installed

Pressure-tight connection line suitable for drinking water is available

1. Connect the connection line to the tap for softened drinking water using a seal.
2. Flush the connection line thoroughly.
3. Insert dirt filters into the water connections on the unit.
4. Connect T-piece to the unit.
5. Connect the connection line for softened drinking water to the T-piece using a seal.
6. Open the drinking water tap and check the threaded fittings for leakage tightness.
7. Fill out the Start-up operation report.

6.6 Making the waste water connection

NOTICE

Overflow of the device through an externally mounted siphon

Combi steamers have an integrated siphon.

An additional, external siphon without ventilation of the drain line will cause the unit to overflow in these combi steamers.

Therefore, do not connect an external siphon without ventilation to the waste water connection.

The wastewater connection needs a free outlet or vent.

Only exception:

- FlexFusion Gold **without WaveClean**

Waste water installation tasks

Waste water installation tasks on waste water systems and the unit may only be carried out by a specialized company that is responsible for waste water systems. The applicable regional regulations, standards and guidelines must be observed, as well as the connection conditions imposed by the operator of the waste water company responsible.

Technical qualifications for waste water installation tasks

Waste water installation tasks on waste water lines and the unit may be carried out only by a waste water specialist provided by the specialist company contracted.

6.6.1 Connecting the waste water line to a permanent connection

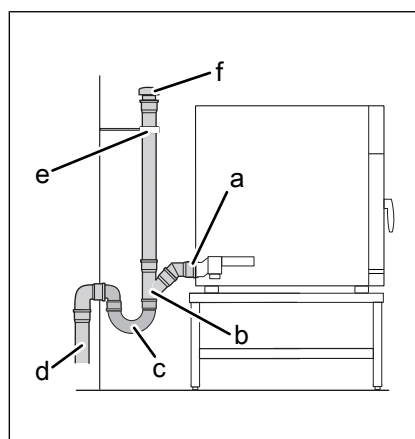


Image: Waste water line to a permanent connection

- | | |
|--------------------------|---------------------|
| a Waste water connection | d Waste water mains |
| b Waste water line | e Pipe clamp |
| c Siphon | f Vacuum breaker |

INFORMATION

If a siphon is installed in the waste water system, a vacuum breaker must be installed in the waste water line.

Prerequisite The waste water line complies with the specifications (see "Unit and connection data")

1. Install waste water line up to connection to the waste water system.
2. Secure waste water line with pipe clamps.
3. Fill the siphon of the unit with drinking water.
4. Fill out the Start-up operation report.

6.7 Connecting the grease collection

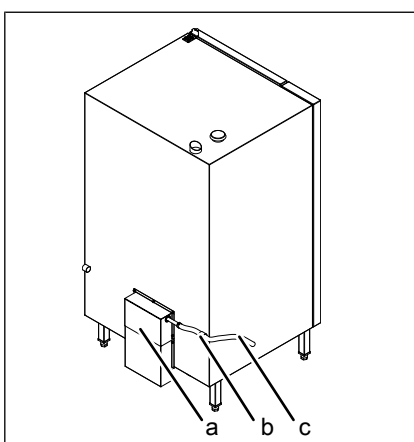


Image: Rear of device

- | | | | |
|---|-------------------|---|--------------|
| a | Grease pump cover | b | Guide sleeve |
| c | Grease drain hose | | |

6.7.1 Default exit position of grease pump riser pipe

Prerequisite Device is in place.

Grease drain hose sits in guide sleeve on housing wall.

1. Place 3/4 in. shutoff valve on end of grease drain hose.
2. Place the grease drip tray so that it does not protrude over the front of the combi steamer.
3. Place the grease collector so that it stands securely.
4. Connect your own grease drain hose securely to the stopcock and grease collection container.
 - ↳ Grease collector has a functioning vent.
 - ↳ Grease drain hose must be guided through the guide sleeve on the housing wall.
 - ↳ Grease drain hose must have a slight downward slope to the grease collection container.
 - ↳ Grease drain hose must not form a siphon.

5. Open the stopcock of the grease drain hose.
 - ↳ Grease collector connected.
 - ↳ Grease collection ready for operation.

6.7.2 Converting grease pump riser pipe to opposite exit position

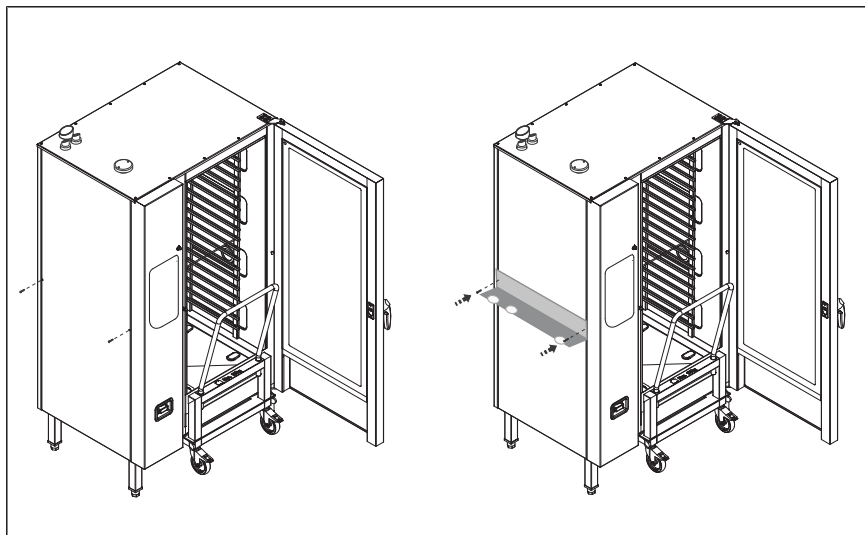
Prerequisite Unit disconnected from power supply

Grease drain hose should be routed to the other side

1. Loosen hose clamp between grease drain hose and grease pump riser pipe.
2. Disconnect the grease drain hose from the grease pump riser pipe.
3. Pull the grease drain hose out of the guide sleeve on the housing wall.
4. Loosen all screw connections of the upper and lower cover of the grease pump.
5. Remove the lower cover of the grease pump.
6. Remove the upper cover of the grease pump.
7. Loosen hose clamp between grease pump and grease pump riser pipe.
8. Pull the cleaning hose of the grease pump slightly out of the device.
9. Swivel the grease pump riser tube by 180°.
10. Pull the cleaning hose grease pump so far out of the device that it is now not bent.
11. Reattach the hose clamp between the grease pump riser pipe and the grease pump.
12. Change the rubber guides of the top cover to the other side.
13. Attach lower cover grease pump.
14. Fit the upper cover of the grease pump.
15. Tighten all screw connections of the upper and lower cover of the grease pump.
16. Guide the grease drain hose through the guide sleeve on the other side of the housing.
17. Reconnect grease drain hose to grease pump riser tube.
18. Place 3/4 in. shutoff valve on end of grease drain hose.
19. Place the grease drip tray so that it does not protrude over the front of the combi steamer.
20. Place the grease collector so that it stands securely.
21. Connect your own grease drain hose securely to the stopcock and grease collection container.
 - ↳ Grease collector has a functioning vent.
 - ↳ Grease drain hose must be guided through the guide sleeve on the housing wall.
 - ↳ Grease drain hose must have a slight downward slope to the grease collection container.
 - ↳ Grease drain hose must not form a siphon.

22. Open the stopcock of the grease drain hose.
- ↳ Grease collector connected on opposite side.
 - ↳ Grease collection ready for operation.

6.7.3 Fitting the grease drain hose holder



INFORMATION

The holder can be attached to the left and right side of the device.

No additional screws are required.

Use the screws that have been removed.

Unit disconnected from power supply

1. Unscrew the middle screws on the side panel.
2. Place holder.
3. Fasten side panel and bracket with screws.

6.8 Making the exhaust air connection

When installing the unit under a ventilation system, observe the regional regulations for air conditioning systems.

NOTICE

Risk of property damage from fouling of the outgoing air ducts

- Not connect the exhaust airline directly to the ventilation system.

NOTICE

Risk of corrosion damage from condensate

- Install the exhaust air line such that condensate cannot collect.

6.8.1 Connecting the exhaust air line

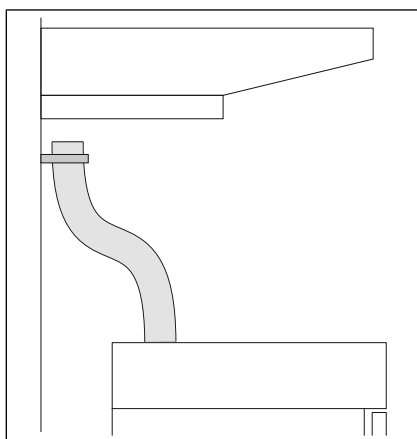


Image: Connecting the exhaust air line

Prerequisite The exhaust air line complies with the specifications (see "Unit and connection data")

1. Connect the exhaust air line to the steam outlet nozzle.
2. Route exhaust air line to the ventilation system with a 3° rise.
3. Fasten the end of the exhaust air line 50 mm (1,97 in) — 200 mm (7,87 in) underneath the ventilation system.
4. Fill out the Start-up operation report.

7 Testing the function

DANGER

Risk of personal injury and property damage from unsuccessful operational check

- Do not put the unit into service.
- Contact customer service.

Prerequisite Electrical connection made
 Water connection made
 Waste water connection made
 Unit aligned
 Unit cleaned

7.1 Checking the controls

1. Switch on the unit and start any cooking program (see operating instructions).
 - ↳ Set the cooking chamber temperature to a higher temperature than the current cooking chamber temperature.
 - ↳ The unit heats up.
 - ↳ Once the set temperature is reached, heating switches off.
 - ↳ The temperature no longer increases.
 - ↳ The controls are functioning.
2. Switch off the unit.
3. Fill out the Start-up operation report.

7.2 Checking the inspection of the cooking chamber door

1. Switch on the unit and start any cooking program (see operating instructions).
 - ↳ The unit heats up.
 - ↳ The fan is turning.
2. Open the cooking chamber door during operation.
 - ↳ The unit shuts off the heating function.
 - ↳ The fan comes to a stop.
 - ↳ The monitoring of the cooking chamber door is functioning.
3. Close the cooking chamber door.
4. Switch off the unit.
5. Fill out the Start-up operation report.

7.3 Heating and rinsing the unit

1. Switch on the unit.

2. Tap the "Manual cooking" button.
↳ The Manual cooking menu is displayed.
3. Steam cooking mode for 15 minutes at 100 °C (212 °F).
4. Rinse the cooking chamber thoroughly with clear water.
5. Operate hot air cooking mode for 5 minutes at 180 °C (356 °F).
6. Open the cooking chamber door and leave it ajar until the unit is used again.
7. Complete the start-up operation report.

8 Putting the unit into service

INFORMATION

If the unit is not put into service immediately after being connected and the function check, all inspections must be repeated.

- Prerequisite**
- Electrical connection made
 - Water connection made
 - Wastewater connection made
 - Exhaust air connection made (if required by the customer)
 - Function checked successfully
 - Housing closed
1. Instruct operator.
 2. Fill out the Start-up operation report.

8.1 Nameplate

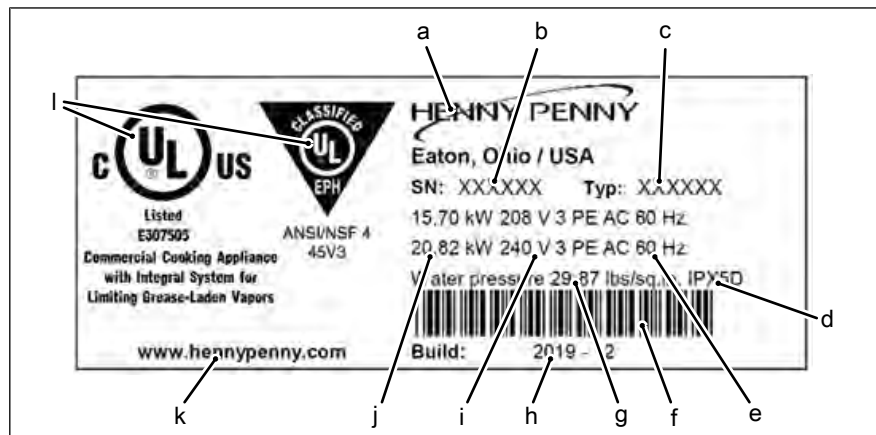


Image: Nameplate information

- | | |
|--------------------|---------------------------------|
| a Manufacturer | g Connection pressure for water |
| b Serial number | h Year of manufacture |
| c Type number | i Type of connection |
| d Protection class | j Electrical connected load |
| e Frequency | k Manufacturer's web address |
| f Barcode | l Certificate |

8.2 Filling out the Start-up operation report

General information	Yes	No
Enter the data on the nameplate.		
SN: _____ Type _____		
Electrical connection _____		
Designation _____		
Item no.: _____ (if available)		

Putting the unit into service

General information	Yes	No
Obvious damage to the device? What and where? _____	<input type="checkbox"/>	<input type="checkbox"/>
Unit levelled?	<input type="checkbox"/>	<input type="checkbox"/>

General information	Yes	No
Is it necessary to secure the device against tipping or slipping? If so, how was it secured?	<input type="checkbox"/>	<input type="checkbox"/>
<div> secured against tipping <input type="checkbox"/> Screwed to floor <input type="checkbox"/> Glued to floor </div> <div> secured against shifting <input type="checkbox"/> Screwed to floor <input type="checkbox"/> Glued to floor </div>		

Electrical connection	Yes	No
Electrical connection made properly?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Potential equalization		
<input type="checkbox"/> Potential-free contact		
Electrical connections made properly?	<input type="checkbox"/>	<input type="checkbox"/>
Fault current protection installed immediately upstream of this unit?	<input type="checkbox"/>	<input type="checkbox"/>
Measured supply voltage: _____ (V)		
Set transformer voltage T1: blue 0 V red _____ V; T2/T3: blue 0 V red _____ V		

Kitchen guiding system	Yes	No
Kitchen guiding system connected properly?	<input type="checkbox"/>	<input type="checkbox"/>

Basic control setting	Yes	No
Set temperature unit	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> °C		
<input type="checkbox"/> °F		
Date and time set?	<input type="checkbox"/>	<input type="checkbox"/>
current software version _____		
set installation altitude		
<input type="checkbox"/> 0 — 999 m (3277 ft)	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 1000 m (3280 ft) — 1999 m (6557 ft)		
<input type="checkbox"/> 2000 m (6560 ft) — 2499 m (8197 ft)	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 2500 m (8200 ft) or higher		
Voltage set in the control.		
Voltage: _____ V		
Set volume unit		
<input type="checkbox"/> ml	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> fl.oz. (Imperial)		
<input type="checkbox"/> fl.oz. (U.S.)		
Power optimization system set?	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> On	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Off		

Basic control setting		Yes	No
Set water filter maintenance			
<input type="checkbox"/> No maintenance message	<input type="checkbox"/> maintenance message at _____ l (gal)		
Kitchen guiding system set?		<input type="checkbox"/>	<input type="checkbox"/>
Unit address: _____			

Water connection		Yes	No
Connection pressure within indicated range?		<input type="checkbox"/>	<input type="checkbox"/>
Connection pressure: 200 kPa (29 psi) - 600 kPa (87 psi) _____ kPa (psi)			
Confirm that the device is connected to cold water. CAUTION! Never connect the device to hot water.		<input type="checkbox"/>	<input type="checkbox"/>
Lines and connections leak-free?		<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Connected only to softened drinking water	<input type="checkbox"/> Connected only to drinking water		
Water connections connected with T-piece?		<input type="checkbox"/>	<input type="checkbox"/>

Waste water connection		Yes	No
Waste water connection made in a technically correct manner?		<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> Siphon in the building	<input type="checkbox"/> Vacuum breaker		
<input type="checkbox"/> Funnel drain	<input type="checkbox"/> Floor drainage channel		
Diameter of the drain pipe: _____ mm (in)			

Exhaust air connection		Yes	No
Installation under ventilation system?		<input type="checkbox"/>	<input type="checkbox"/>
Connected to outgoing air duct?		<input type="checkbox"/>	<input type="checkbox"/>
Diameter of the exhaust duct _____ mm (in)			
Length of the exhaust duct _____ mm (in)			

Function check		Yes	No
Set steaming at 90 °C (194 °F). Start cooking process. Device reaches the preset values.		<input type="checkbox"/>	<input type="checkbox"/>
Start the convection heating. Open the cooking chamber door. Does the fan stop if you open the cooking chamber door while the appliance is running?		<input type="checkbox"/>	<input type="checkbox"/>
Unit heated and rinsed?		<input type="checkbox"/>	<input type="checkbox"/>

Final notes		Yes	No
Was the unit put into service?		<input type="checkbox"/>	<input type="checkbox"/>
Comments:			
Operator trained?		<input type="checkbox"/>	<input type="checkbox"/>

Putting the unit into service

Electrical installation was made by:

			Signature
Company	Installation fitter	Place, date	

The connection to a kitchen guiding system was made by:

			Signature
Company	Installation fitter	Place, date	

The water and sewage installation was carried out by:

			Signature
Company	Installation fitter	Place, date	

Exhaust air connection was made by:

			Signature
Company	Installation fitter	Place, date	

Function check was made by:

			Signature
Company	Installation fitter	Place, date	

Operator was trained by:

			Signature
Company	Installation fitter	Place, date	



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