

OPERATOR'S MANUAL

FlexFusion® ELECTRIC Space\$aver (Plus) COMBI

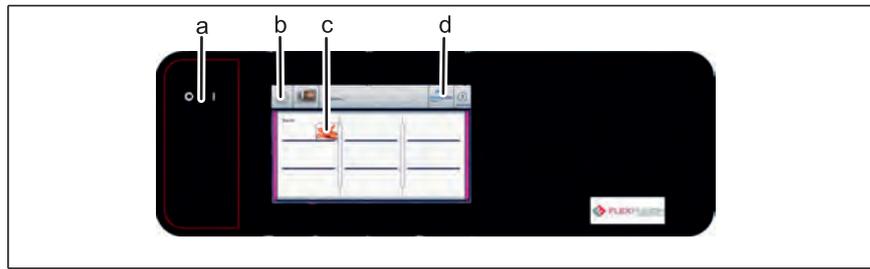
FSE-605

FSE-610



HENNY PENNY
Engineered to Last

Operating and display elements



a On/OFF „IO“ Button

b Back button

c Menue

d WaveClean

Table of contents

1	Introduction	4
1.1	About this manual	4
1.1.1	Explanation of signs	5
1.2	Intended use	6
1.3	Warranty	6
2	Safety information	7
3	Description of the unit	11
3.1	Overview of the unit	11
4	Operating the unit	12
5	Cleaning and caring for the unit	15
5.1	Preventing corrosion	15
5.2	Remove rust spots	15
5.3	Cleaning the housing	17
5.4	Cleaning the door handle, operating elements and control panel	17
5.5	Cleaning the touchscreen	18
5.6	Cleaning the door seal	19
5.7	Cleaning the cooking zone door	19
5.8	Cleaning the steam outlet	20
5.9	Removing calcium deposits from the unit	20
5.10	Cleaning the cooking zone automatically with WaveClean	20
5.11	Setting the WaveClean Reminder	25
6	Dispose of the unit in an environmentally responsible manner	27

1 Introduction

1.1 About this manual

The instruction manual is part of the unit and contains information on:

- safe operation
- cleaning and care
- remedial actions in case of faults

Observe and adhere to the following instructions:

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

Target group

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

Figures

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

1.1.1 Explanation of signs

 DANGER	
Imminent threat of danger Failure to comply will lead to death or very severe injuries.	
 WARNING	
Possible threat of danger Failure to comply can lead to death or very severe injuries.	
 CAUTION	
Dangerous situation Failure to comply can cause minor or moderate injuries.	
SAFETY INSTRUCTIONS	
Material damage Failure to comply can cause material damage.	
<i>NOTICE</i>	
Information Notes for better understanding and operation of the unit.	
Symbol / sign	Meaning
▪	Listing of information.
a) b)	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.

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 the following purposes:

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

This unit is certified in the following: c  us



1.3 Warranty

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

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

2 Safety information

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

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

Operation

During operation individuals with physical, sensory, mental handicaps, or those who lack the knowledge and experience to operate the unit properly must be supervised by an individual who is responsible for safety.

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

Hot surfaces

Risk of burns from hot surfaces

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

Hot liquids

Risk of burns from hot liquids

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

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.
- Allow the cooking surface to cool to a temperature below 60 °C (140 °F) before cleaning.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold hands in front of the extractor hood.
- First open the cooking door slightly to allow the steam to escape, then open the cooking zone door completely.
- Dry unit completely after cleaning it.

Safety information

Defective unit

Risk of injury from a defective unit

- Unplug the defective unit.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention

Risk of fire from dirt and grease deposits

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

Risk of fire from overheating

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

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.
- Use fire extinguishers in accordance with established policies and regulations.

Unit on casters

Risk of injury from a unit on casters

- Move the unit for cleaning and maintenance only.
- Lock casters during operation.
- Only move an empty unit.

Risk of electric shock from live components

- Secure electric power cable to the wall at the installation location by means of a cable for strain relief.

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 floors

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

Risk of injury from improper cleaning

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

Risk of physical damage from improper cleaning

- Clean the unit after using it.
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the housing with highly abrasive sponges.
- Follow the instructions of the cleaning agent manufacturer.
- Do not cool shock the unit by cooling it abruptly.
- Clean the cooking zone carefully. The cooking zone sensor protrudes into the cooking zone.
- Do not use any bleaching or chlorine-containing cleaners.
- Remove rust spots with a scrub pad.
- Keep the unit free of calcium deposits.

Hygiene

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

Core temperature measurement

Risk of injury from overheated core temperature sensor

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

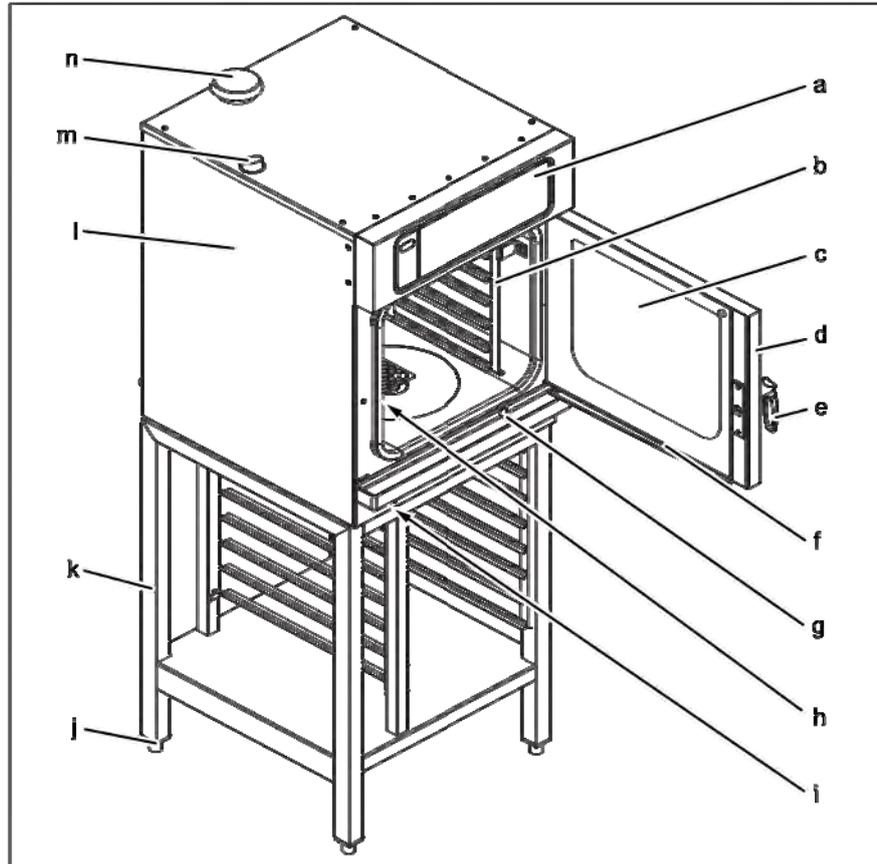
Improper use

Risk of physical damage from improper use

- Use only original accessories.
- Train operators regularly.
- Do not heat food warmer plates or tins of preserved food.
- Do not cover air inlet and outlet openings.
- Do not operate the unit at temperatures below 4°C (39°F).
- Remove the core temperature sensor before the cooked food is removed.

3 Description of the unit

3.1 Overview of the unit



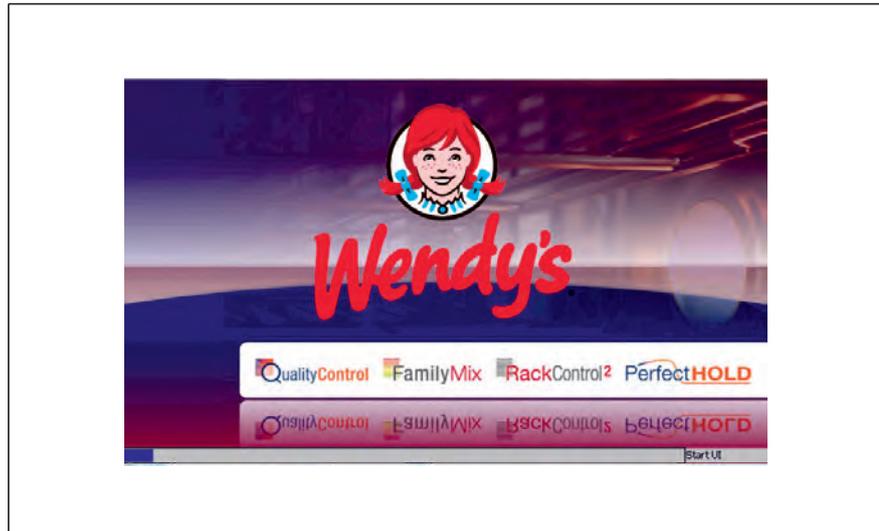
SpaceSaver with base frame

- | | |
|-------------------------|-------------------------------------|
| a Operating control | h Core temperature sensor (covered) |
| b Support rack | i USB port (covered) |
| c Insulated window | j Frame foot (adjustable) |
| d Cooking zone door | k Base frame (optional) |
| e Door handle | l Housing |
| f Discharge chute, door | m Steam outlet connection fitting |
| g Discharge chute, unit | n Air intake connection fitting |

4 Operating the unit

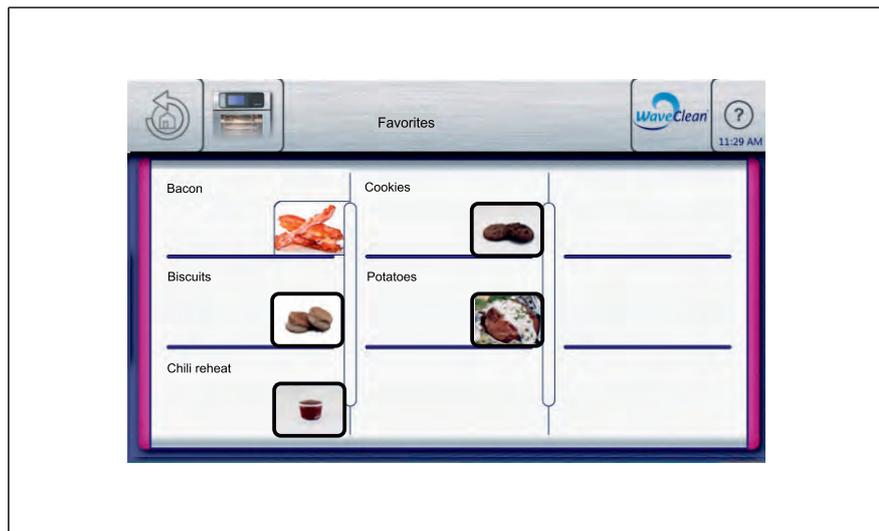
Switching the unit on 1. Press the *On/OFF* „IO“ button to I.

⇒ 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 progress.



⇒ The Favorites screen appears with recipes for Bacon, Potato, Biscuits, Cookies and Chili.

Initiating and Stopping a Bacon Recipe

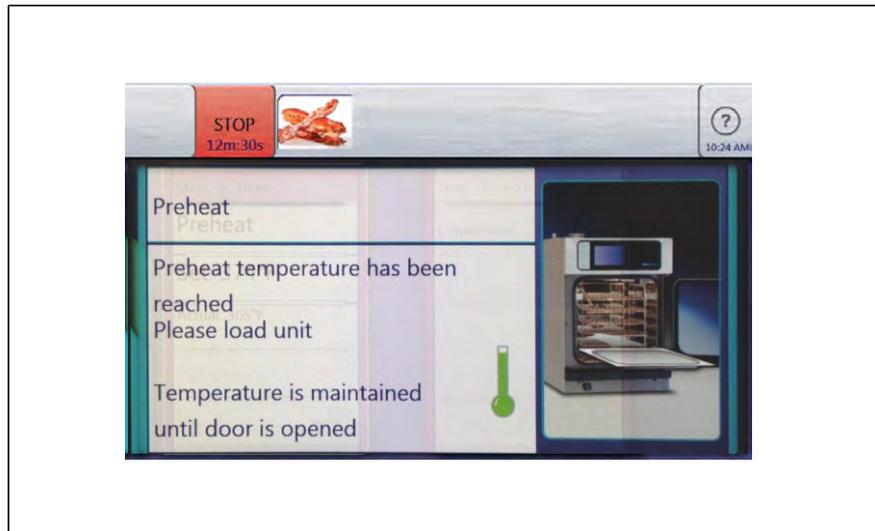
2. Click on the Bacon Recipe.

⇒ The unit is now in Preheat mode. You will see the screen below.

At this time have all your bacon sheeted and ready to be loaded into the unit.



⇒ When the temperature has been reached, an audible alarm will initiate and the screen will show you that the temperature has been reached.



3. Open the door and load the pans within one minute at most.

⚠ WARNING

Risk of burns from hot liquid

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

⚠ CAUTION

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

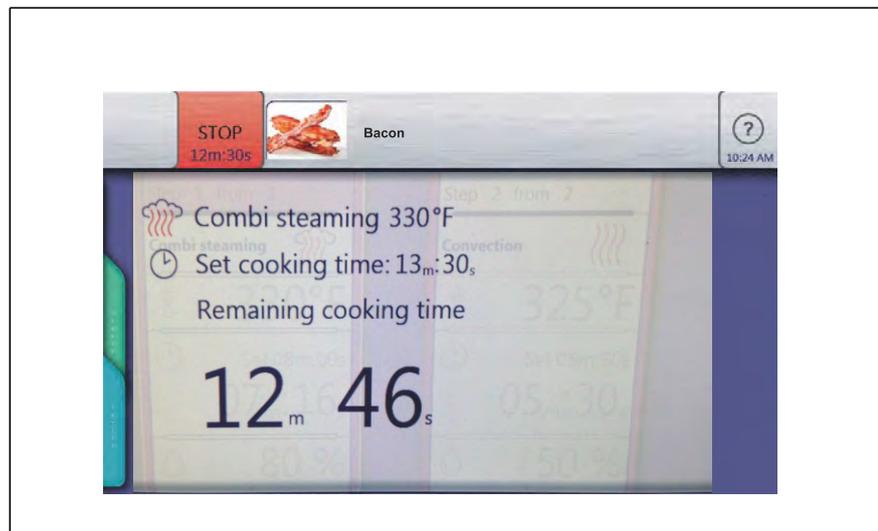
- a) Do not exceed the maximum loading capacity.

NOTICE

If you open the door during this time, the load compensation will not properly work.

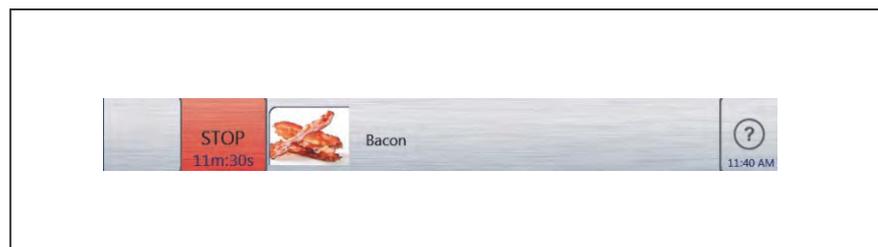
When the door is closed, the program will initiate to determine based on temperature rise time how many pans are in the oven and will choose the second step conditions according to that calculation.

The screen will show the remaining cook time for the recipe.



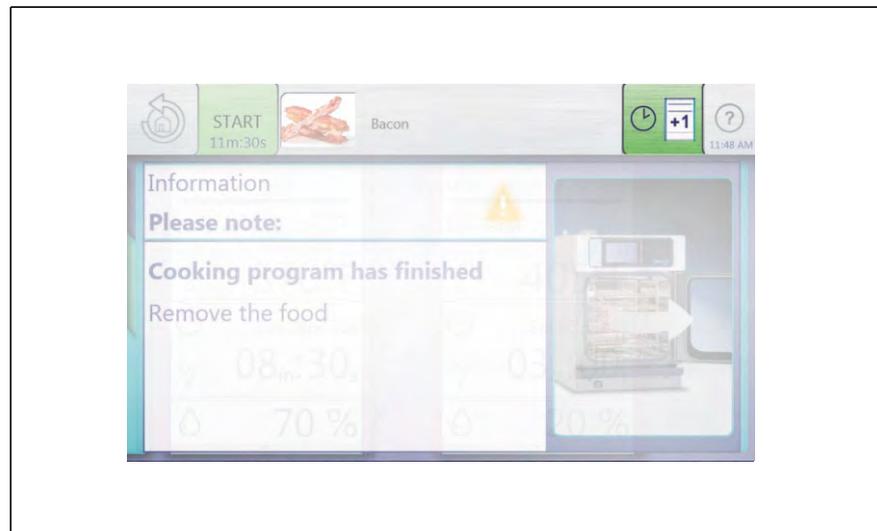
Ending the cooking program

4. To stop the program, select the red STOP button.

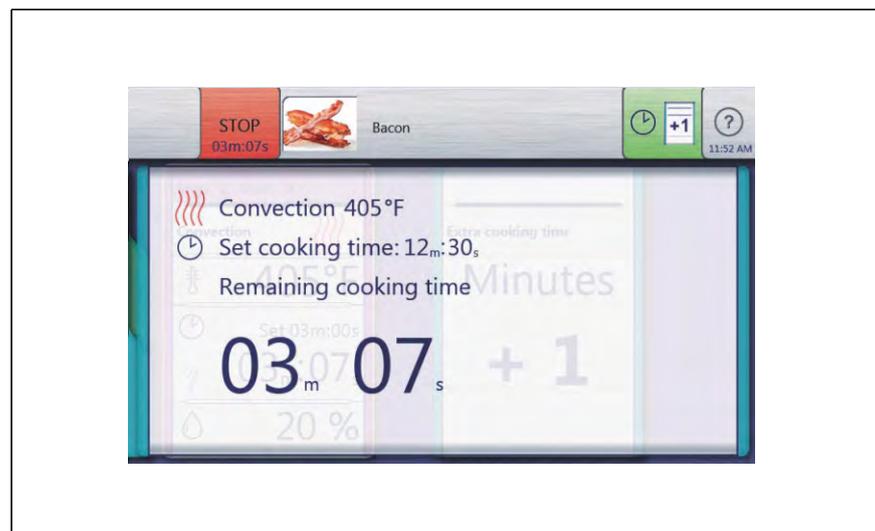


Adding a Minute to the cooking time

1. If extra time is needed at the end of a recipe, click on the +1 button at the right most portion of the tool bar.



⇒ The screen will show the minute countdown.



5 Cleaning and caring for the unit



WARNING

Risk of burns from hot surfaces

- a) Allow surfaces to cool prior to cleaning.

SAFETY INSTRUCTIONS

Risk of physical damage from extremely abrupt cooling

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

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

- a) Do not clean the unit with a high-pressure cleaner.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean, with access to air.
- Remove lime, grease, starch and protein deposits.
- 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 example steel spatulas or steel wire brushes).
- Prevent contact with iron and steel (for example steel wool and steel spatulas).
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean contact surfaces with water.

5.2 Remove rust spots

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

5.3 Cleaning the housing

Prerequisite

Unit must be unplugged and cooled.

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

- a) Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.
 - b) Do not clean the housing with highly abrasive sponges.
- a) Clean the housing with warm water and a commercially available detergent.

5.4 Cleaning the door handle, operating elements and control panel

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

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

Prerequisite

Unit disconnected from the electric mains

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

5.5 Cleaning the touchscreen

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

- a) Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents.
- b) Do not clean the touchscreen with highly abrasive sponges.

NOTICE

A cleaning time of 20 seconds is provided. During this time, the touchscreen cannot be operated.

Requirement

Equipment function menu displayed

1. Tap the "Clean touchscreen" field.
 - ⇒ The touchscreen no longer reacts when touched.
 - ⇒ The *Clean* window opens.
 - ⇒ The cleaning time is updated.
 2. Clean the touchscreen within 20 seconds.
 - ⇒ The Clean window closes.
 - ⇒ The equipment function menu is displayed.
- ⇒ The touchscreen is clean.

5.6 Cleaning the door seal

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

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

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

NOTICE

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

The door seal must be cleaned separately.

NOTICE

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

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

5.7 Cleaning the cooking zone door

WARNING

Risk of burns from hot surfaces

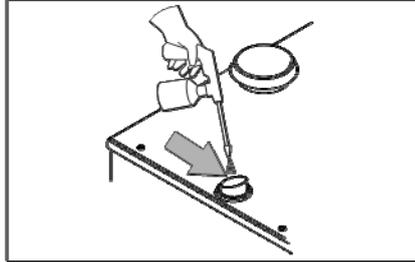
- a) Allow surfaces to cool prior to cleaning.

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning of the surface

- a) Do not use abrasive cleaners or cloths.
 - b) Do not use grill cleaners.
- a) Remove residual calcium deposits from the glass window with vinegar or citric acid.

5.8 Cleaning the steam outlet



Cleaning the steam outlet

SAFETY INSTRUCTIONS

Risk of physical damage from deposits

- a) Check the steam outlet and connected piping for deposits.

NOTICE

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

Flushing with water is not necessary.

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

5.9 Removing calcium deposits from the unit

NOTICE

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

Prerequisite

The cooking zone temperature less than 40 °C (104 °F) and cleaned.

1. Dilute special decalcifier with water in a ratio of 1:2.
2. Spray the diluted special decalcifier into the cooking zone.
3. Allow to act for 30 minutes.
4. Rinse the cooking zone thoroughly.
5. Examine the cooking zone for any remaining calcium deposits.
6. If necessary, repeat the decalcification.
7. Open the cooking zone door and leave it ajar until the unit is used again.

- ⇒ This extends the service life of the door seal.
- ⇒ No moisture builds up in the cooking zone.

5.10 Cleaning the cooking zone automatically with WaveClean

NOTICE

Automatic cleaning is cancelled in the event of a power failure.

NOTICE

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

NOTICE

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

SAFETY INSTRUCTIONS

Risk of physical damage from improper cleaning

- a) Do not clean the unit with a high-pressure cleaner.

Prerequisite

Pans, baking sheets, and grates removed from the cooking zone

1. Remove any food remains from the cooking zone.
 - ⇒ The drain screen is not obstructed.
2. Leave only the support rack in the cooking zone.
3. Close the cooking zone door.

1. Tap *back* button to return to the main menu.

⚠ WARNING

Risk of injury from using the wrong tube

Each tube must be in the correct container.

2. Check the product containers of the Heavy Duty Degreaser and the Over Rinse Aid.

↳ **The blue tube must be in the Heavy Duty Degreaser container.**

↳ **The red tube must be in the Over Rinse Aid container.**

↳ There must be enough liquid in the containers.

↳ If not, change the product containers.



View from the back of unit with pump labelled

The cleaning agent graddle

The flat end (bottom side) slides underneath the bottom of the combi and cleaning containers rest on the clamp (upper side)



3. Check the plastic guards as shown in the picture below, they must be removed from the pump hose connections.



4. Tap the *WaveClean* symbol.



If the cooking chamber is too hot, this screen will show you that the chamber is cooling down by itself.

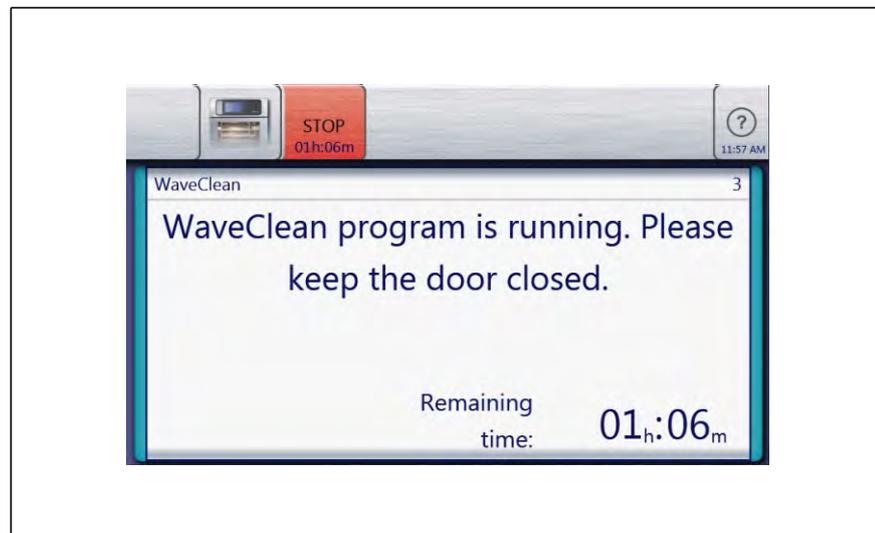


5. Perform the steps on the screen.

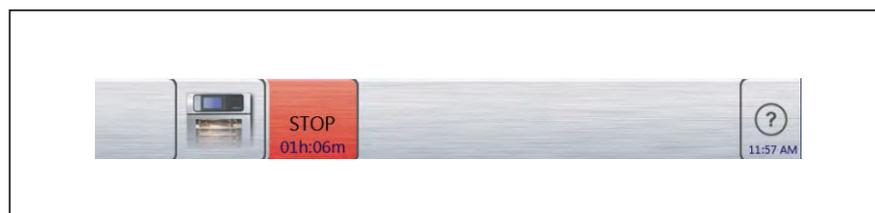


6. Tap the "START" button.

⇒ The display shows the remaining time.



7. To stop or interrupt the cleaning cycle press the red STOP button.

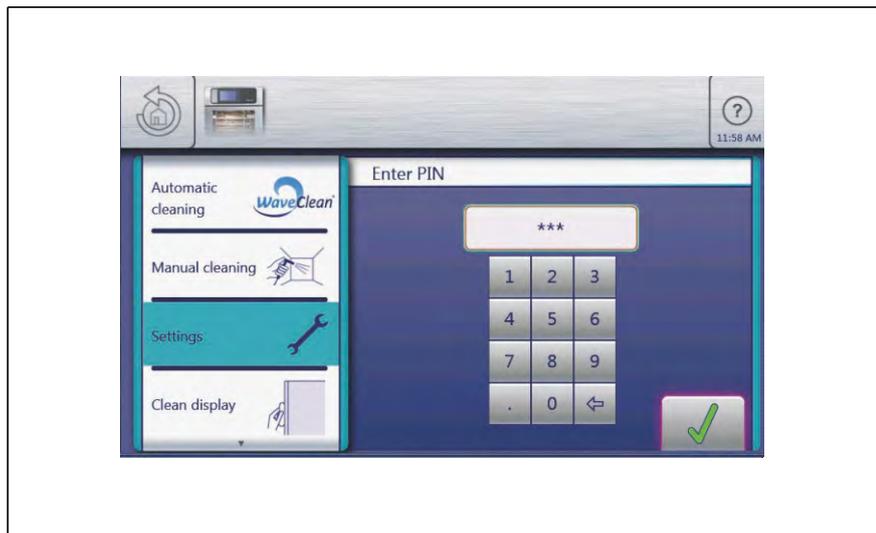


5.11 Setting the WaveClean Reminder

1. Click on the oven icon.



⇒ The *Equipment functions* menu is displayed.



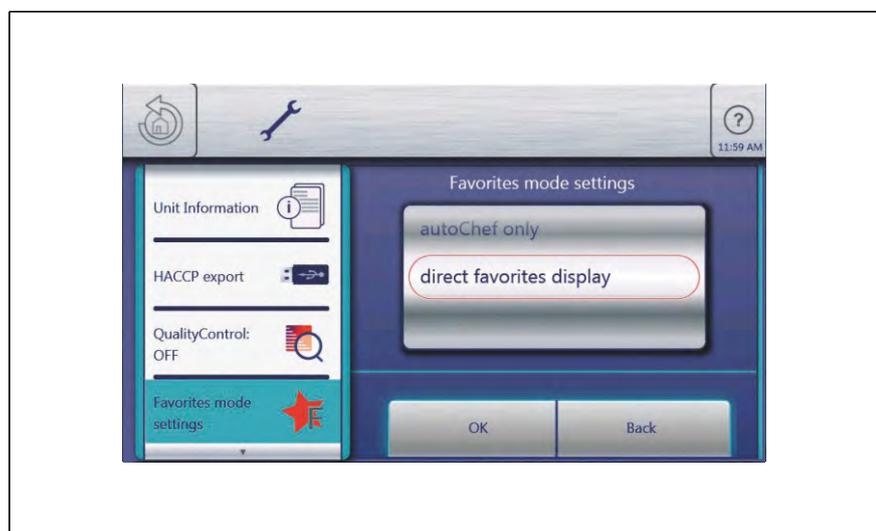
2. Tap the "Settings" field.

⇒ The *PIN* window opens.

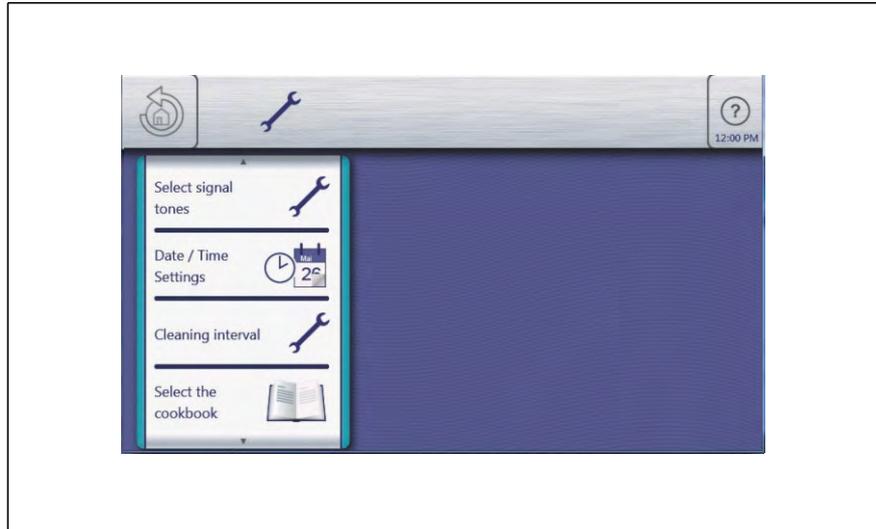
3. Enter the password. '111'

4. Tap the *Confirm* button.

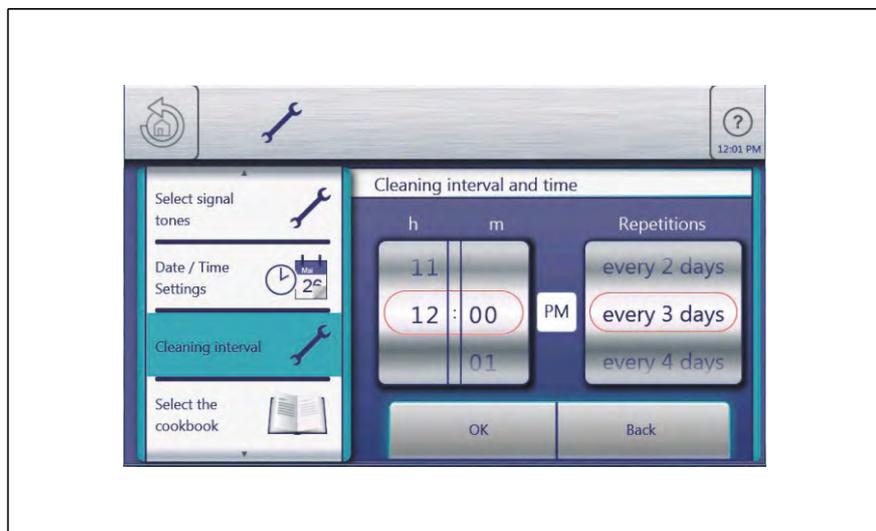
⇒ The *Equipment settings* menu is displayed.



- Pull down the menu on the left side until you reach the button 'Cleaning interval'.



- Tap the button 'Cleaning interval'.
 - ⇒ The screen 'Cleaning interval and time' will open.
- Choose the time you want to alarm the operator to begin cleaning.
- Choose the days between cleaning from 1 to 7 days.
- Make shure you choose the proper AM or PM time for the audible alarm.
- Tap the button 'ok'.
 - ⇒ You have now set the alarm to your operations team for the Waveclean.



6 Dispose of unit in an environmentally responsible manner

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

Do not dispose of the unit in normal trash. These materials damage your health and the environment when disposed of in normal trash or treated improperly. Dispose of the unit in accordance with local regulations for used appliances. If you have questions, please contact the responsible agencies (for example waste disposal).

Unit

In addition to valuable materials, used electrical and electronic equipment also contain 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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