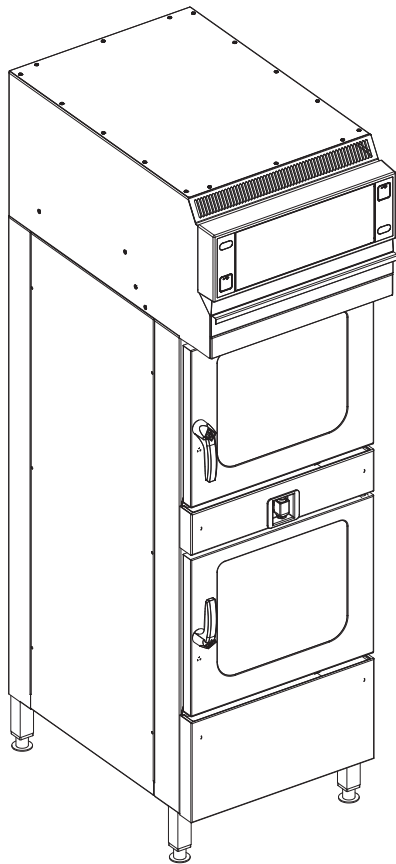




Read the operating instructions prior to commissioning

# FlexFusion® ELECTRIC SPACE\$AVER PLUS TEAM

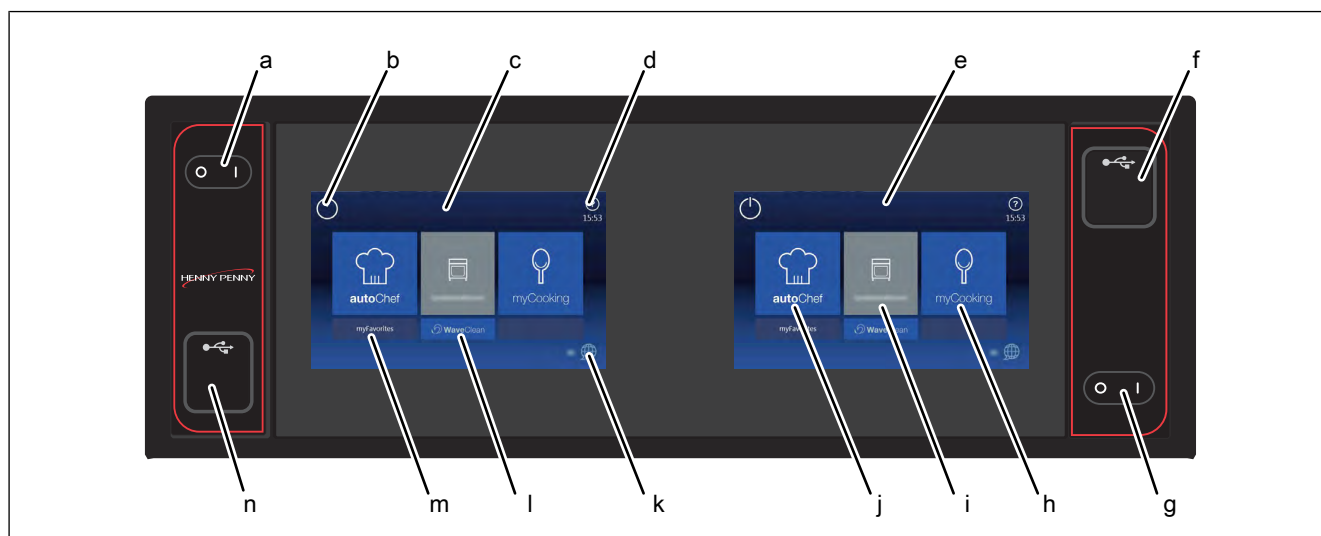


## Operating manual

Model

FSDE610

## Operating and display elements



- |  |                                 |
|--|---------------------------------|
| a Key <i>On Off "I O"</i> Device top                 | h "Manual cooking" button       |
| b Key <i>Stand-by</i>                                | i "Unit functions" button       |
| c Operating element with touchscreen for top unit    | j "Automatic cooking" button    |
| d Key <i>Help</i>                                    | k Key <i>Language selection</i> |
| e Operating element with touchscreen for bottom unit | l Key <i>WaveClean</i>          |
| f USB port for bottom unit                           | m "Favourites" button           |
| g Key <i>On Off "I O"</i> Device below               | n USB port for top unit         |



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<b>1 Introduction .....</b>	<b>9</b>
<b>1.1 About this manual .....</b>	<b>9</b>
1.1.1 Explanation of signs .....	10
<b>1.2 Intended use .....</b>	<b>11</b>
<b>1.3 Warranty .....</b>	<b>11</b>
<b>2 Safety instructions .....</b>	<b>12</b>
<b>3 Description of the unit .....</b>	<b>15</b>
<b>3.1 Overview of the unit .....</b>	<b>15</b>
<b>3.2 Features .....</b>	<b>16</b>
3.2.1 Characteristics .....	16
3.2.2 HACCP logging .....	17
3.2.3 VideoAssist .....	17
3.2.4 WaveClean automatic cleaning .....	17
<b>3.3 Operating and cooking modes .....</b>	<b>17</b>
3.3.1 Operating modes .....	17
3.3.2 Cooking modes .....	18
3.3.3 Expanded cooking functions .....	19
3.3.4 Core temp. measurement .....	21
<b>3.4 Chef's touch unit controls .....</b>	<b>22</b>
<b>3.5 Loading capacities .....</b>	<b>24</b>
3.5.1 Plate capacity during regeneration .....	24
3.5.2 Loading capacity .....	24
<b>3.6 Standard settings .....</b>	<b>24</b>
3.6.1 Temperature standard setting .....	24
3.6.2 Core temperature standard setting .....	24
3.6.3 Cooking chamber humidity standard setting .....	25
<b>4 Operating the unit .....</b>	<b>26</b>
<b>4.1 Environmentally friendly operation .....</b>	<b>26</b>
<b>4.2 Switching the unit on and off .....</b>	<b>27</b>
4.2.1 Switching on .....	27
4.2.2 Switching off .....	27
<b>4.3 Opening and closing the cooking chamber door .....</b>	<b>27</b>
4.3.1 Opening .....	27
4.3.2 Closing .....	28
<b>4.4 Loading and emptying the unit .....</b>	<b>28</b>
4.4.1 Loading .....	28
4.4.2 Emptying .....	28
<b>4.5 Unit functions menu .....</b>	<b>29</b>
4.5.1 Accessing the main menu .....	29
4.5.2 Opening the Unit functions menu .....	30
4.5.3 Changing the basic settings .....	30

4.5.4 Retrieving unit information .....	32
4.5.5 Setting the date and time .....	32
4.5.6 Presetting the language selection .....	33
4.5.7 Setting favorites .....	34
4.5.8 Activating and canceling inhibit operation .....	34
4.5.9 Setting the background lighting .....	35
4.5.10 Setting the water filter maintenance .....	36
4.5.11 Possible settings in the parameter level .....	36
4.5.12 Importing video .....	38
4.5.13 Importing recipes .....	38
<b>4.6 Basic functions .....</b>	<b>39</b>
4.6.1 Setting the cooking temperature .....	39
4.6.2 Setting the cooking time and continuous operation .....	40
4.6.3 Using start time selection .....	42
4.6.4 Setting the core temperature .....	44
4.6.5 Setting the fan speed and direction of rotation .....	45
4.6.6 Using Perfection (regeneration) .....	46
4.6.7 Using PerfectHold .....	47
4.6.8 Ready2CookSetting .....	48
4.6.9 Steam Exhaust SystemUsing the (SES) .....	49
4.6.10 HoodIn .....	49
4.6.11 RackControlUsing 2 .....	50
4.6.12 Time2ServeSetting .....	52
4.6.13 FamilyMixUsing .....	54
4.6.14 Using continue cooking .....	54
4.6.15 Setting manual steaming .....	56
4.6.16 Setting a resting step .....	57
4.6.17 QualityControlUsing .....	58
4.6.18 Using LT cooking .....	59
4.6.19 Using the barcode scanner .....	60
4.6.20 Inserting and removing the USB stick .....	60
4.6.21 Preparing a USB stick for importing and exporting .....	61
4.6.22 Exporting the HACCP log .....	61
<b>4.7 Using the core temperature sensor .....</b>	<b>62</b>
4.7.1 Measuring with a 4-point core temperature sensor .....	62
4.7.2 Measuring with a sous-vide core temperature sensor .....	63
4.7.3 Measuring the core temperature when cooking frozen food .....	63
4.7.4 Core temperature display with time-controlled cooking process .....	64
4.7.5 Core temperature display outside the cooking process .....	64
<b>4.8 Manual cooking .....</b>	<b>65</b>
4.8.1 Opening the Manual cooking menu .....	65
4.8.2 Creating a cooking program step .....	65
<b>4.9 Creating and managing your own cooking programs .....</b>	<b>67</b>
4.9.1 Creating a cooking program .....	67

4.9.2 Saving the cooking program .....	67
4.9.3 Exporting a cooking program .....	71
<b>4.10 Automatic cooking (autoChef) .....</b>	<b>71</b>
4.10.1 Opening the Automatic cooking menu .....	71
4.10.2 Finding and opening a cooking program .....	72
4.10.3 Starting the cooking program .....	73
4.10.4 Ending the cooking program .....	73
4.10.5 Modifying the cooking program .....	73
4.10.6 Deleting a cooking program .....	74
4.10.7 Exporting and importing a cooking program .....	75
<b>4.11 VideoAssist .....</b>	<b>77</b>
4.11.1 Watching a video .....	77
4.11.2 Deleting a video .....	77
<b>4.12 Pausing and ending operation .....</b>	<b>78</b>
4.12.1 Performing a hygiene flush after an extended period of idleness .....	78
<b>5 Cleaning and caring for the unit .....</b>	<b>79</b>
<b>5.1 Preventing corrosion .....</b>	<b>79</b>
<b>5.2 Removing rust spots .....</b>	<b>79</b>
<b>5.3 Cleaning the housing .....</b>	<b>80</b>
<b>5.4 Cleaning the door handle, operating elements and control panel ..</b>	<b>80</b>
<b>5.5 Cleaning the touchscreen .....</b>	<b>80</b>
<b>5.6 Cleaning the door seal .....</b>	<b>81</b>
<b>5.7 Cleaning the cooking chamber door .....</b>	<b>81</b>
5.7.1 Cleaning the door with hygienic glazing .....	81
<b>5.8 Cleaning the recirculation hood and filter .....</b>	<b>82</b>
5.8.1 Cleaning the yellow filter mat .....	83
5.8.2 Changing air filter in recirculation hood .....	84
5.8.3 Cleaning the condensation area .....	85
5.8.4 Checking the activated carbon filter .....	85
<b>5.9 Removing calcium deposits from the unit .....</b>	<b>85</b>
<b>5.10 Cleaning the cooking chamber automatically with WaveClean .....</b>	<b>86</b>
5.10.1 Preparing for cleaning .....	87
5.10.2 Selecting the cleaning level .....	87
5.10.3 Inserting the cleaning cartridge .....	88
5.10.4 Starting automatic cleaning .....	89
5.10.5 Canceling automatic cleaning .....	89
5.10.6 Ending automatic cleaning .....	89
<b>5.11 Cleaning the cooking chamber manually .....</b>	<b>90</b>
5.11.1 Preparing the cooking chamber .....	90
5.11.2 Starting the cleaning program .....	90
5.11.3 Spraying the cleaner .....	90

5.11.4 Allowing the cleaner to act .....	91
5.11.5 Starting cleaning .....	91
5.11.6 Drying the cooking chamber .....	91
<b>5.12 Inspecting the unit .....</b>	<b>91</b>
5.12.1 Performing a visual inspection .....	91
<b>6 Troubleshooting .....</b>	<b>92</b>
6.1 Emergency operation .....	92
6.2 Nameplate .....	92
6.3 Cause of error and remedy .....	92
<b>7 Carrying out maintenance .....</b>	<b>94</b>
<b>8 Disposing of unit in an environmentally responsible manner .....</b>	<b>95</b>
<b>Keyword index .....</b>	<b>96</b>





# 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 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 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 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
- As set-down area in or on the unit
- 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** Persons under the age of 16 are not allowed to operate, maintain or clean the unit.

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 containers and baking sheets only with suitable protective gloves or potholders.

### **Hot liquids Risk of scalding 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 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.

### **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, CO<sub>2</sub> fire extinguishers or extinguishing media suitable for the fire class confronted.

### **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 measurement    Risk of injury from overheated core temperature sensor**

- 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

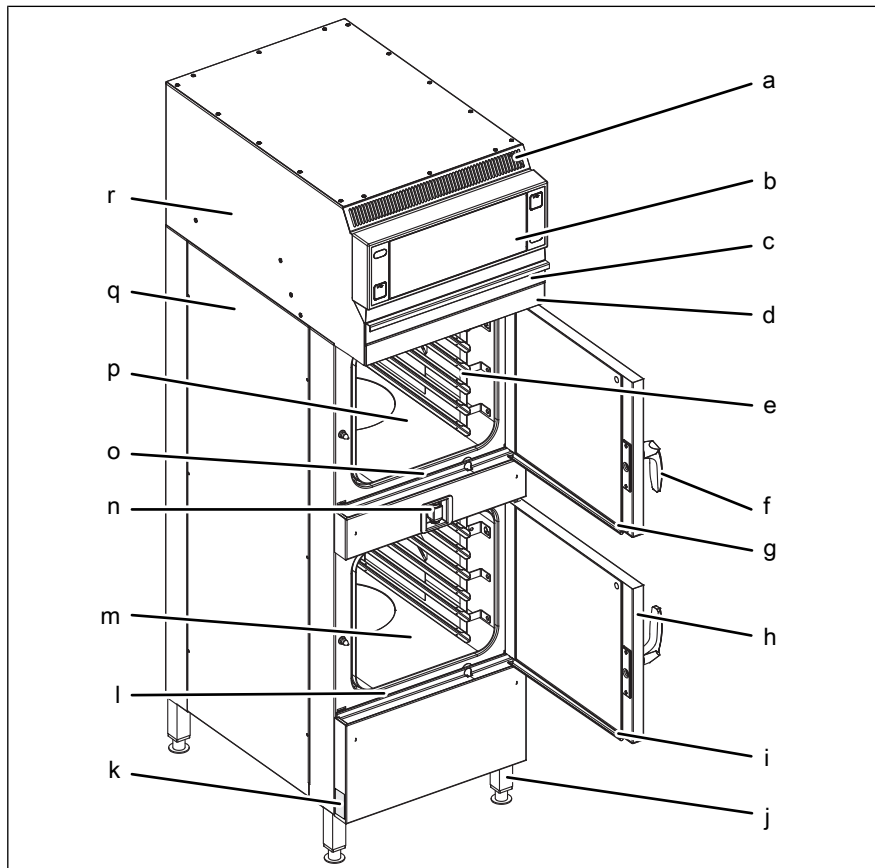


Image: Floor-standing unit

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| a Air outlet                        | j Unit leg                          |
| b Operating unit                    | k Nameplate                         |
| c Filter drawer                     | l Discharge channel for bottom unit |
| d Condensate baffle                 | m Cooking chamber in bottom unit    |
| e Hang-in frame                     | n Hand shower (optional)            |
| f Door handle                       | o Discharge channel for top unit    |
| g Discharge channel for top door    | p Cooking chamber in top unit       |
| h Cooking chamber door              | q Housing                           |
| i Discharge channel for bottom door | r Recirculation hood                |

### 3.2 Features

#### 3.2.1 Characteristics

- Cooking chamber door with hygienic glazing
- Halogen cooking zone lighting
- 4-point core temperature sensor
- 1-step door lock
- Power optimization system (optional)
- Cooking chamber door hinged at right
- Cooking chamber door hinged at left (optional)
- Barcode scanner (optional)
- USB interface
- Ethernet interface

#### Software

- Import function for cooking programs
- Cooking program protection
- Favorites
- ChefsHelp
- QualityControl
- VideoAssist
- FamilyMix
- Time2Serve
- PerfectHold
- ClimaSelect plus
- GreenInside
- Eco mode
- PHleco DynaSteam2
- Steam Exhaust System (SES)
- Perfection
- Ready2Cook
- RackControl
- Start-time selection
- WaveClean (optional)



### 3.2.2 HACCP logging

All cooling programs run are recorded in the HACCP log.

The data are exported via the USB port.

### 3.2.3 VideoAssist

VideoAssist can be used to display videos with additional explanations regarding operation.

### 3.2.4 WaveClean automatic 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.

## 3.3 Operating and cooking modes

### 3.3.1 Operating modes



#### Manual cooking (myCooking)

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



#### Steaming

Steaming is a cooking mode in which the food to be cooked is cooked gently by means of steam in a temperature range of 30 °C (86 °F) to 130 °C (266 °F).



#### Combisteaming

Combisteaming is a cooking mode in which the steaming and convection cooking modes are combined. The temperature range extends from 30 °C (86 °F) to 250 °C (482 °F).



#### Convection

Convection 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 °C (86 °F) to 180 °C (356 °F).



#### 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 °C (86 °F) to 100 °C (212 °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

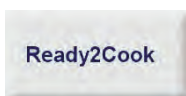
Expanded cooking functions can be used to adapt individual cooking steps to the particular food being cooked.

The following expanded cooking functions are available:



#### PerfectHold

PerfectHOLD is a cooking function, in which the food to be cooked is kept warm in the unit at a temperature range of 50 °C (122 °F) to 100 °C (212 °F) after the actual cooking process, until it is ready to be served.



#### Ready2Cook (preheating)

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

With Ready2Cook, the cooking chamber can automatically be heated or cooled to the correct starting temperature.

A screen-filling display gives information during the procedure about the status.



#### Start-time selection

## INFORMATION

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

Start time selection can be used to set a waiting period until the program starts.

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

The prepared food 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.



### **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.



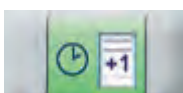
### **Idle time**

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.

**DynaSteam<sup>2</sup>**

The DynaSteam<sup>2</sup> function is used to match the required amount of steam to the product volume of the food being cooked. The steam is finely adjusted and automatically introduced into the cooking chamber.

**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 plus**

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 temp. 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 Chef's touch unit controls

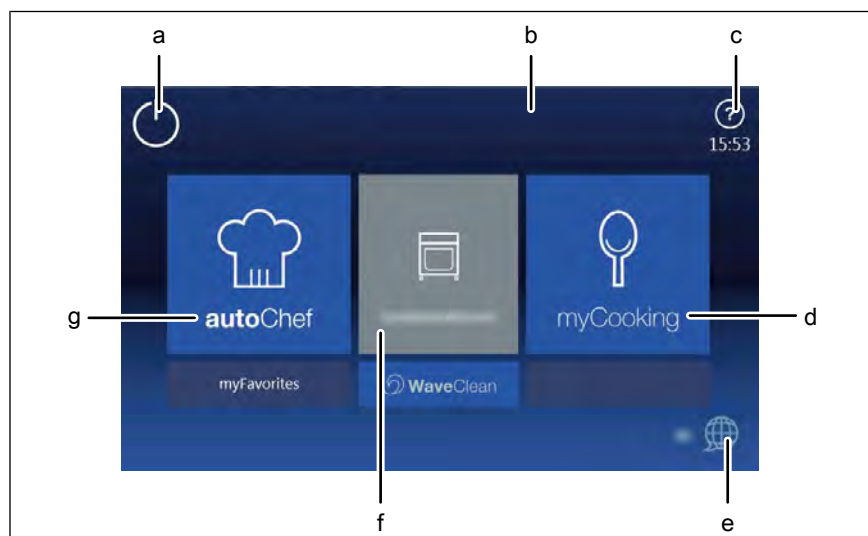


Image: Main menu

- |                             |                                    |
|-----------------------------|------------------------------------|
| a <i>Stand-by</i> button    | e <i>Language selection</i> button |
| b <i>Information strip</i>  | f <i>"Unit functions"</i> button   |
| c <i>FlexiHelp</i> button   | g <i>"autoChef"</i> button         |
| d <i>"myCooking"</i> button |                                    |

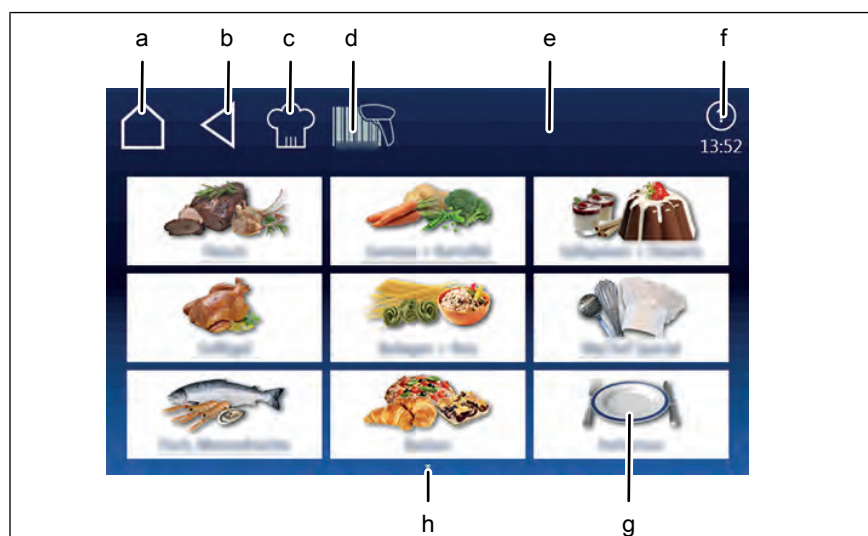


Image: "Automatic cooking" menu, autoChef

- |                                 |                                 |
|---------------------------------|---------------------------------|
| a <i>Main menu</i> button       | f <i>Help</i> button            |
| b <i>Back</i> button            | g <i>Category</i> field         |
| c <i>autoChef</i> button        | h <i>Next page</i> arrow symbol |
| d <i>Barcode scanner</i> button |                                 |
| e <i>Information strip</i>      |                                 |

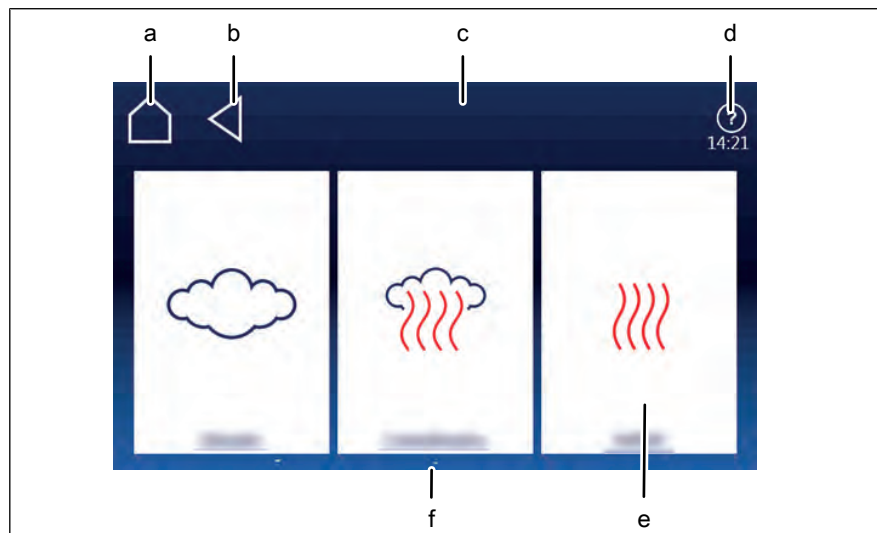


Image: "Manual cooking" menu

- |   |                   |   |                        |
|---|-------------------|---|------------------------|
| a | Main menu button  | d | Help button            |
| b | Back button       | e | "Convection" field     |
| c | Information strip | f | Next page arrow symbol |

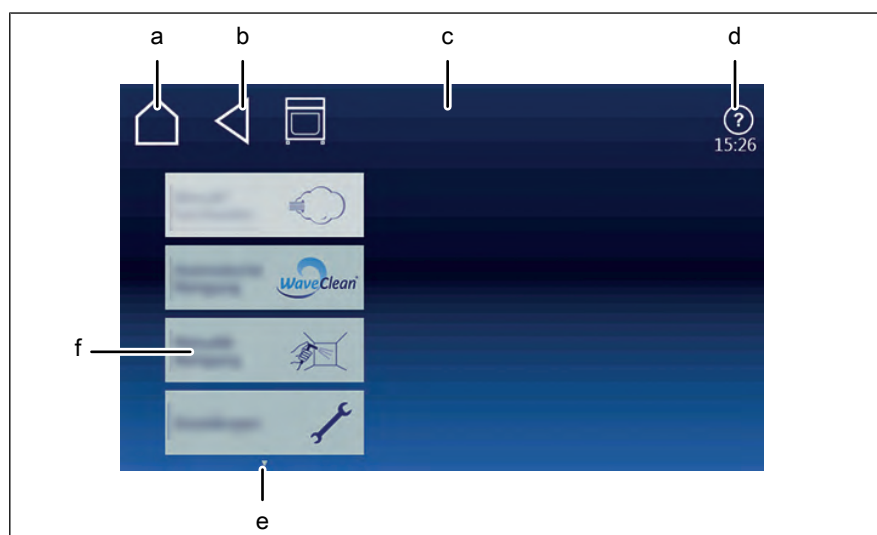


Image: "Unit functions" menu

- |   |                   |   |                        |
|---|-------------------|---|------------------------|
| a | Main menu button  | d | Help button            |
| b | Back button       | e | Next page arrow symbol |
| c | Information strip | f | Manual cleaning field  |

### 3.5 Loading capacities

#### 3.5.1 Plate capacity during regeneration

The cooking time and cooking temperature depend on the number of plates in the cooking chamber.

Version	Plate diameter
	28 cm
610	12

#### 3.5.2 Loading capacity

Version	Per shelf maximum (kg (lb))	Per cooking chamber maximum (kg (lb))
610	15 (33,1)	30 (66,2)

### 3.6 Standard settings

#### 3.6.1 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 )

#### 3.6.2 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 )



### 3.6.3 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.

---

### 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-blanching products.
- Observe the cooking instructions on the product packaging or otherwise stated by the food manufacturer.

---

### INFORMATION

#### 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.

---

## 4.1 Environmentally friendly operation

When used properly, this combi-steamer has very low energy consumption.

Reduce the energy consumption in the following manner:

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

## 4.2 Switching the unit on and off

### 4.2.1 Switching on

- Press the *On Off "I O"* button to "I".
  - ↳ The unit is now on.
  - ↳ 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.
  - ↳ 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

### 4.3.1 Opening

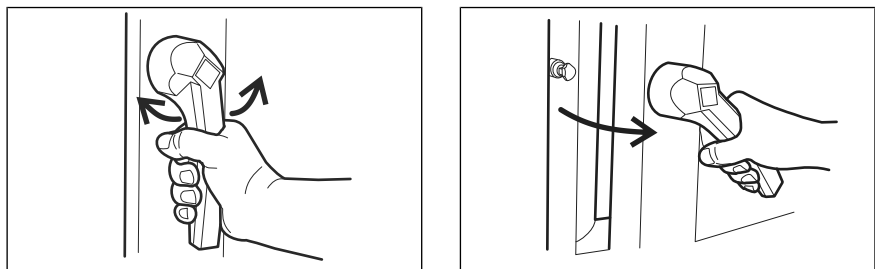


Image: Opening the 1-step door lock

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

#### INFORMATION

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

2. Open the cooking chamber door completely.

### 4.3.2 Closing

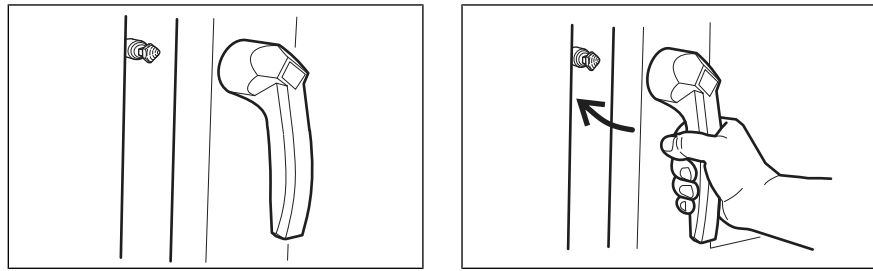


Image: Closing the 1-step door lock

**Prerequisite** Door handle in initial position

→ Close the cooking chamber door with pressure.

↳ The cooking chamber door is closed.

### 4.4 Loading and emptying the unit

#### CAUTION

##### **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.

#### CAUTION

##### **Risk of property damage and personnel injury from exceeding the loading capacity**

- Do not exceed the maximum loading capacity.

#### **INFORMATION**

To not use bent or damaged hang-in frame.

#### 4.4.1 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.

#### 4.4.2 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.
  - ↳ This extends the service life of the door seal.
  - ↳ 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.

### INFORMATION

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

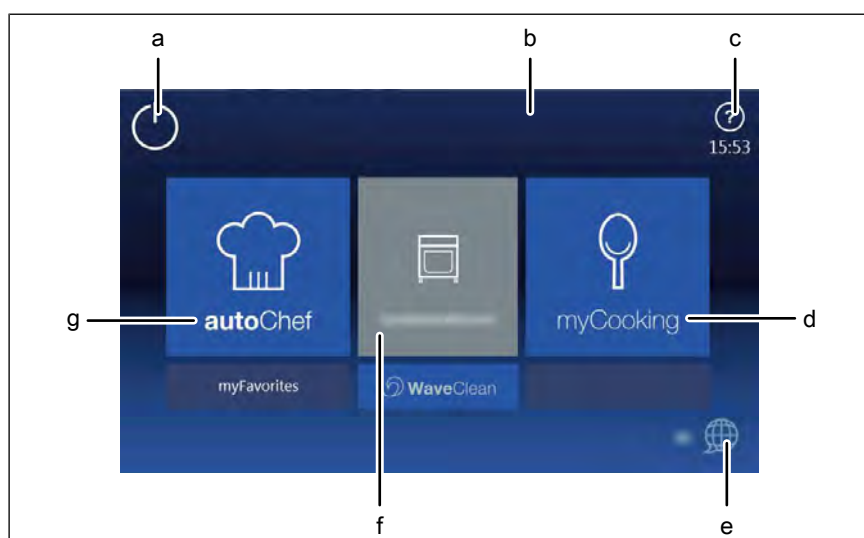


Image: Main menu

- |                      |                             |
|----------------------|-----------------------------|
| a Stand-by button    | e Language selection button |
| b Information strip  | f "Unit functions" button   |
| c FlexiHelp button   | g "autoChef" button         |
| d "myCooking" button |                             |

### INFORMATION

The equipment information is displayed without entering a password.

## 4.5.1 Accessing the main menu

### INFORMATION

The main menu can be accessed directly from every program step.

**Prerequisite** Open the *Cooling program* or *Settings* menu



1. Tap the *Back* button.
  - ↳ The previous menu or program step is displayed.
2. Repeat as many times as necessary.

3. Tap the *Back* button twice.
  - ↳ All program steps are skipped over.
  - ↳ The main menu appears on the display.

### 4.5.2 Opening the Unit functions menu

**Prerequisite** Unit is on  
The Main menu is displayed

- Tap the "Unit functions" button.
- ↳ The *Unit functions* menu is displayed.

### 4.5.3 Changing the basic settings

---

## INFORMATION

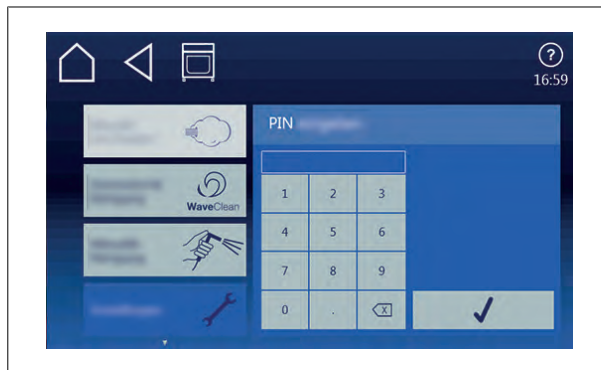
The basic settings for operation can be displayed, changed and exported by entering the password "111".

---

### Opening the setting menu

**Prerequisite** *Unit functions* menu open

1. Tap the "Settings" field.
  - ↳ The *PIN* window opens.



2. Enter password.
3. Tap the *Confirm* button.
  - ↳ The *Unit settings* menu is displayed.
  - ↳ 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.

### 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.

## 4.5.4 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.

## 4.5.5 Setting the date and time

---

### INFORMATION

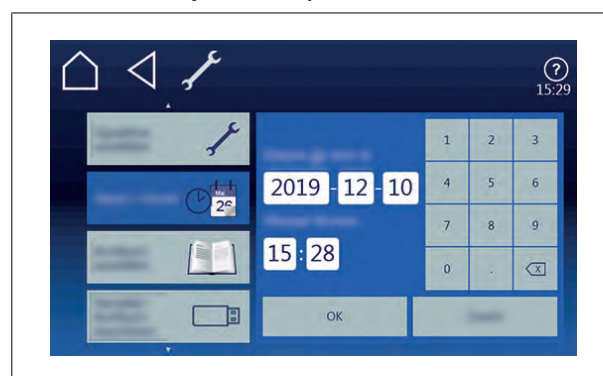
Observe the displayed date and time format carefully. If values are invalid, the entry is not accepted.

**Prerequisite** *Settings* menu displayed

1. Tap the "Set date and time" field.

↳ The *Setting* window opens.

↳ The *Keyboard* opens.



2. Enter the date and time.

3. Tap the "Confirm" button.

↳ The *Keyboard* closes.

↳ The date and time are set.



## 4.5.6 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.

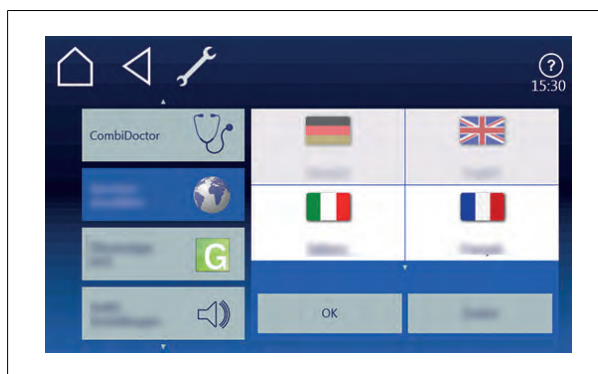
Fields that are not highlighted are languages that have not been specified.

### INFORMATION

The currently set language cannot be deselected.

**Prerequisite** *Settings* menu displayed

1. Tap the "Language selection" field.  
↳ The *Languages* menu is displayed.



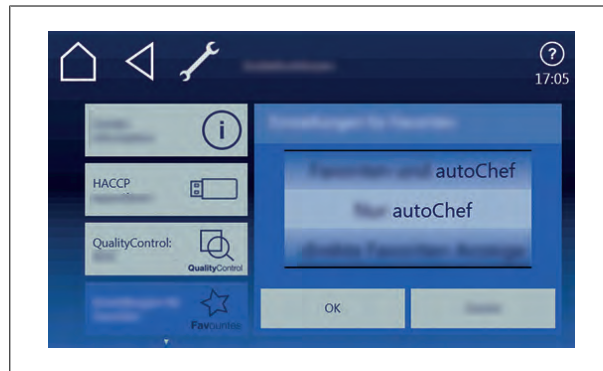
2. The language is selected or deselected by tapping the fields with national flags.  
↳ The selected languages are displayed.
3. Tap the "OK" button.  
↳ The languages available for language selection are preset and available in the main menu.

### 4.5.7 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.  
↳ The favorites are set.

### 4.5.8 Activating and canceling inhibit operation

---

#### INFORMATION

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.

---

#### Activating inhibit operation

**Prerequisite** The "Inhibit operation ON" function is activated in the *Setting* 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.

### Canceling inhibit operation

**Prerequisite** Touchscreen is locked

1. Tap the lock symbol.  
↳ The keyboard opens.
2. Enter password.  
↳ Enter the password "369" to unlock the touchscreen.  
↳ The lock symbol and the keyboard disappear. The *Help* button appears in the information strip and the touchscreen can be operated.

## 4.5.9 Setting the background lighting

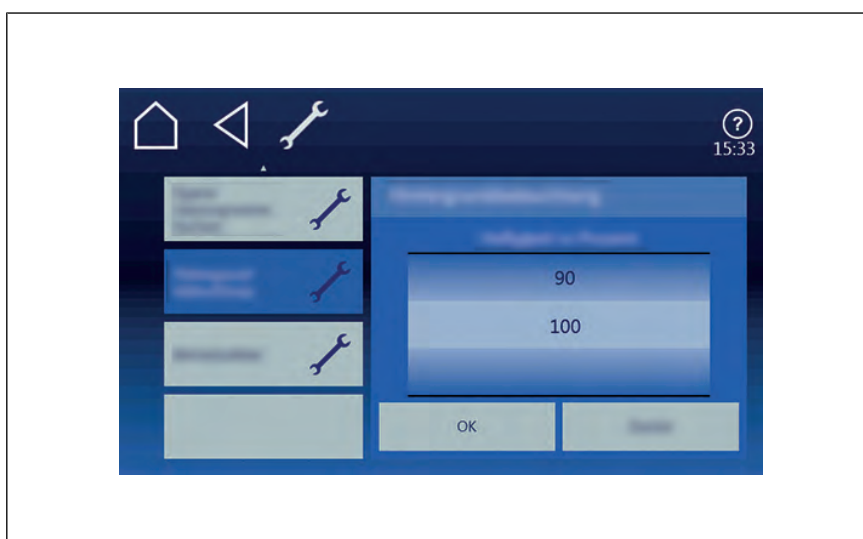


Image: Setting the brightness

**Prerequisite** The *Settings* menu is displayed

1. Tap the "Background lighting" field.
2. The *Brightness in percent* menu is displayed.  
↳ The roller shows the current value.
3. Using a swipe gesture, set the roller to the desired value.
4. Press the "OK" button.  
↳ The background lighting is set.

### 4.5.10 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.

### 4.5.11 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.
  - ↳ The designation of the selected parameter is displayed.
3. Tap the "Read" button.
  - ↳ 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.
  - ↳ The displayed value is adopted for this parameter.
- ↳ The parameter is changed.

## Basic setting parameters

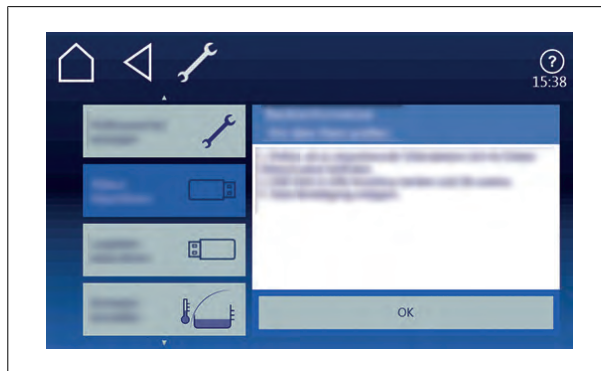
The unit is delivered with presets. The values in the following list can be modified in the parameter level.

Basic setting	Parameter s	Standard value	Range of adjustment	Explanation
<b>Lockscreen</b>				
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.
<b>Cooking modes</b>				
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
<b>Ready2Cook</b>				
Ready2Cook Active	607	1	0 = not activated 1 = Activated	Indicates whether or not the presetting is 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.
<b>Cooking</b>				
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
Query: Restart after cooking program is interrupted	697	0	0 = No query 1 = Query only with AutoChef 2 = Query always activated	Setting for the behavior after an interruption of the cooking program
Apply changes after the end of the cooking program	696	0	0 = Do not apply 1 = Apply	Automatic saving of changes made (save at the end of a cooking program).
<b>Recirculation hood</b>				
Time extension for air recirculation hood	5	60	0 — 600 s	Condensation hood after-running time after opening the cooking chamber door

### 4.5.12 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.  
↳ 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.  
↳ Video 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.  
↳ 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.  
↳ 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 °C (482 °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.

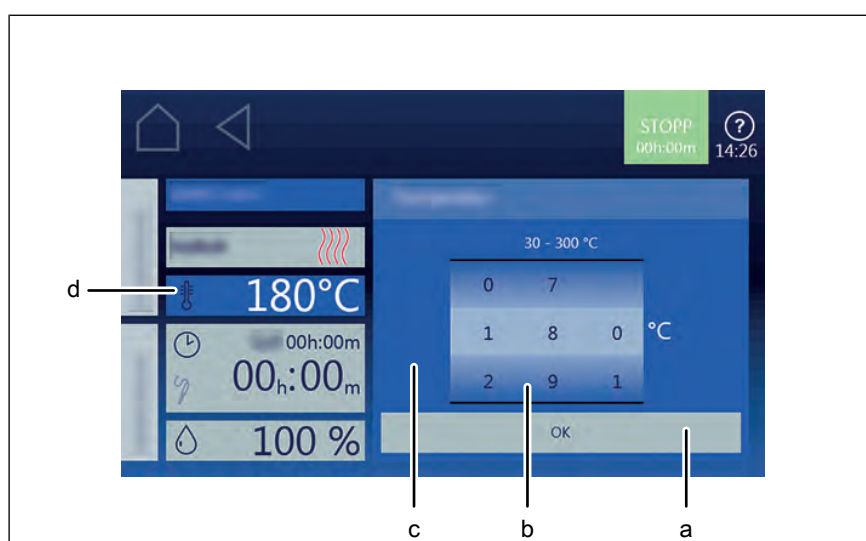


Image: Setting the cooking temperature window

- |                  |                     |
|------------------|---------------------|
| a Confirm button | c Setting window    |
| b Rollers        | d Temperature field |

#### Prerequisite Cooking program selected

1. Tap the *Cooking temperature* field.  
↳ 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.  
↳ The *Setting* window closes.  
↳ The *Cooking mode* window displays the set cooking temperature.  
↳ The cooking temperature is set.

### 4.6.2 Setting the cooking time and continuous operation

#### Setting the cooking time

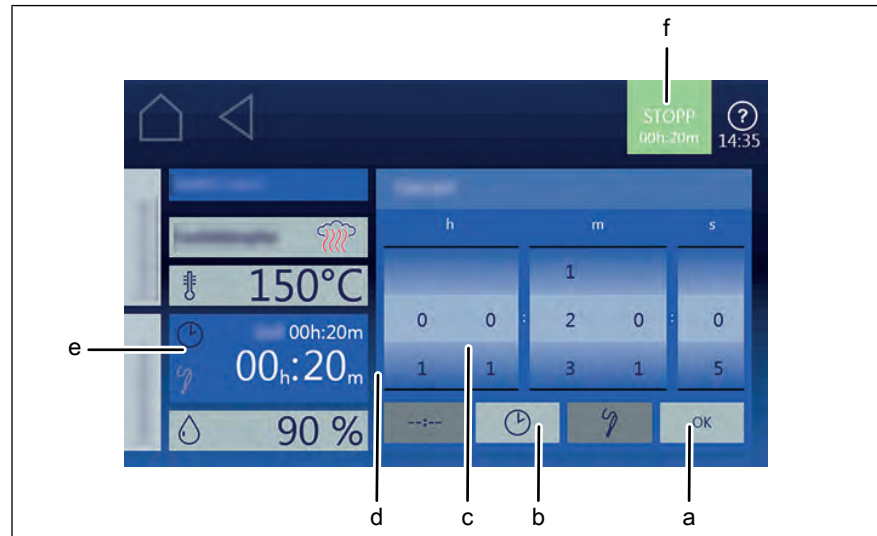


Image: Setting the cooking time

- |   |                     |   |                    |
|---|---------------------|---|--------------------|
| a | OK button           | d | Setting window     |
| b | Cooking time button | e | Cooking time field |
| c | Rollers             | f | Start button       |

#### Prerequisite Cooking program selected

1. Tap the *Cooking time* field.  
↳ The *Setting* window is displayed.
2. Tap the *Cooking time* button.
3. Use a swipe gesture to set the rollers to the desired value.  
↳ Up or down, cooking time is increased or decreased.
4. Tap the *OK* button.  
↳ The *Setting* window closes.  
↳ The *Cooking mode* window shows the set cooking time.  
↳ The cooking time is set.



## Setting continuous operation

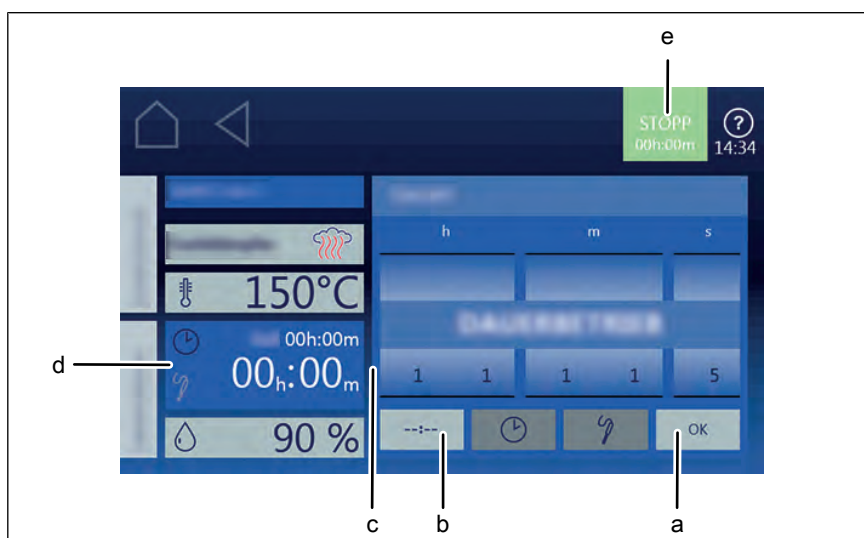


Image: Setting the cooking time to continuous operation

- |                               |                      |
|-------------------------------|----------------------|
| a OK button                   | d Cooking time field |
| b Continuous operation button | e Start button       |
| c Setting window              |                      |

### Prerequisite Cooking program selected

1. Tap the *Cooking time* field.
    - ↳ The *Setting* window is displayed.
  2. Tap the *Continuous operation* button.
  3. Tap the *OK* button.
    - ↳ The *Setting* window closes.
    - ↳ The *Cooking mode* window shows the set cooking time.
- ↳ The cooking time is set to continuous operation and ends after 24 hours.

## INFORMATION

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

### 4.6.3 Using start time selection

#### Setting the start time selection

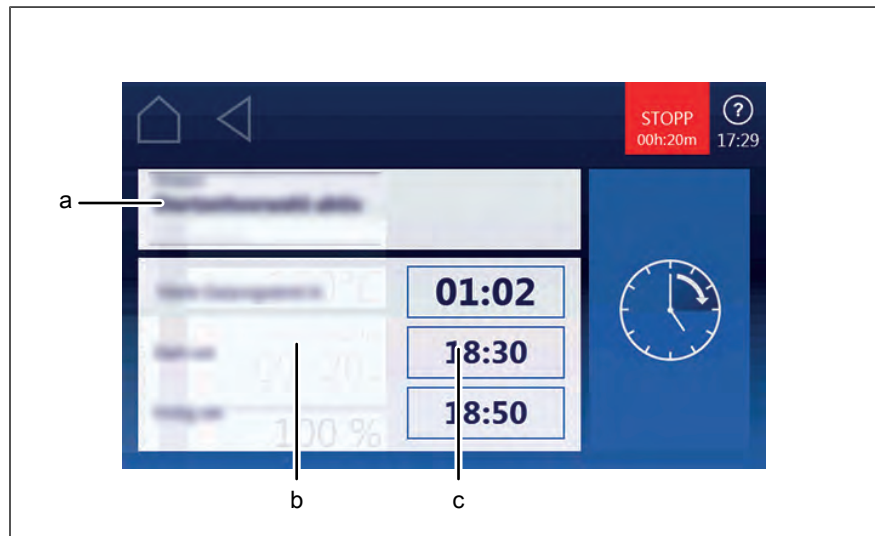


Image: *Start time selection setting window*

- 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.
    - ↳ Swipe up or down.
    - ↳ The start time is set in minutes and seconds.
  3. Tap the *OK* button.
    - ↳ The *Start time selection* window shows the set start time.
    - ↳ The beginning and end of the start time is displayed in real time.
- ↳ Start time selection is set for time control.

## 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.

↳ 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.

↳ The start time selection is set to a new value.

### 4.6.4 Setting the core temperature

#### INFORMATION

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

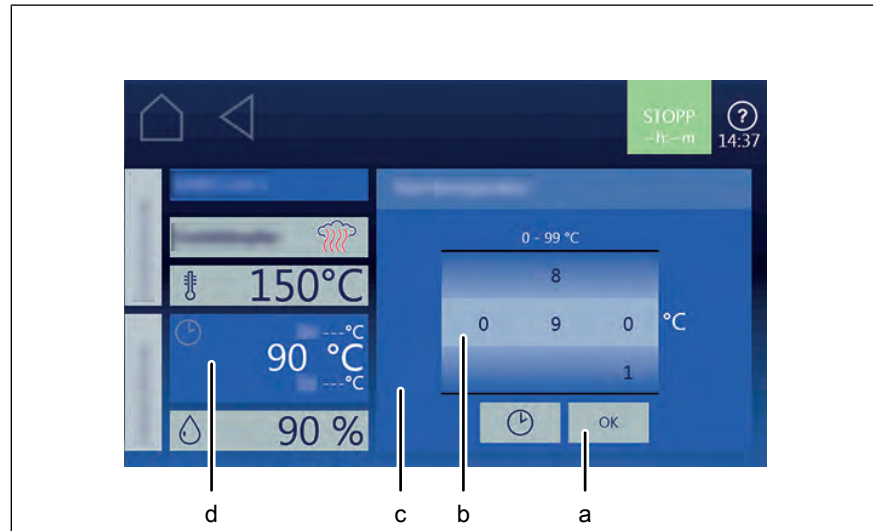


Image: "Core temperature setting" window

- |   |                    |   |                        |
|---|--------------------|---|------------------------|
| a | Confirm button     | c | Setting window         |
| b | Temperature roller | d | Core temperature field |

**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.  
↳ 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.  
↳ The *Setting* window closes.  
↳ The *Cooking time* field changes to the *Core temperature* field.

## 4.6.5 Setting the fan speed and direction of rotation

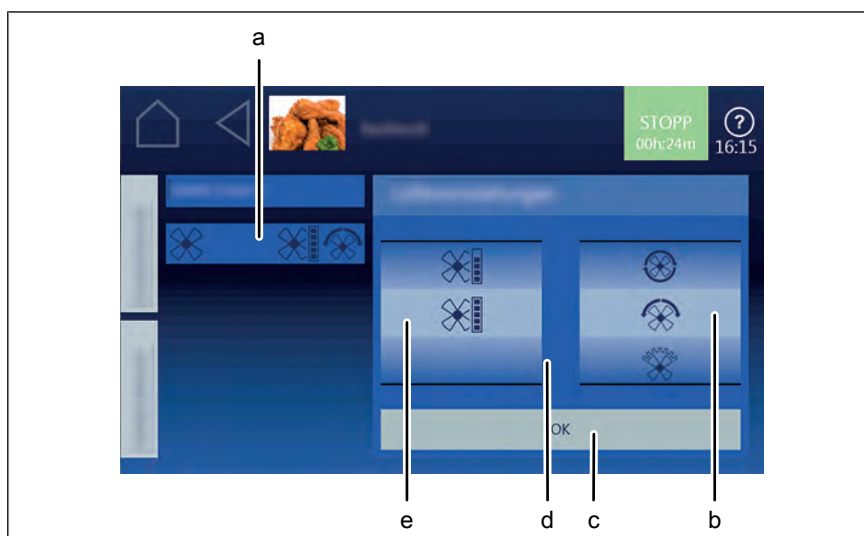


Image: Setting the fan speed and direction of rotation

- |                                       |                           |
|---------------------------------------|---------------------------|
| a <i>Fan setting</i> field            | d <i>Setting</i> window   |
| b <i>Direction of rotation</i> roller | e <i>Fan speed</i> roller |
| c <i>OK</i> button                    |                           |

**Prerequisite** Cooking program selected

1. Tap the *Fan setting* field.  
↳ 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.  
↳ The fan speed and direction of rotation are set.

### 4.6.6 Using Perfection (regeneration)

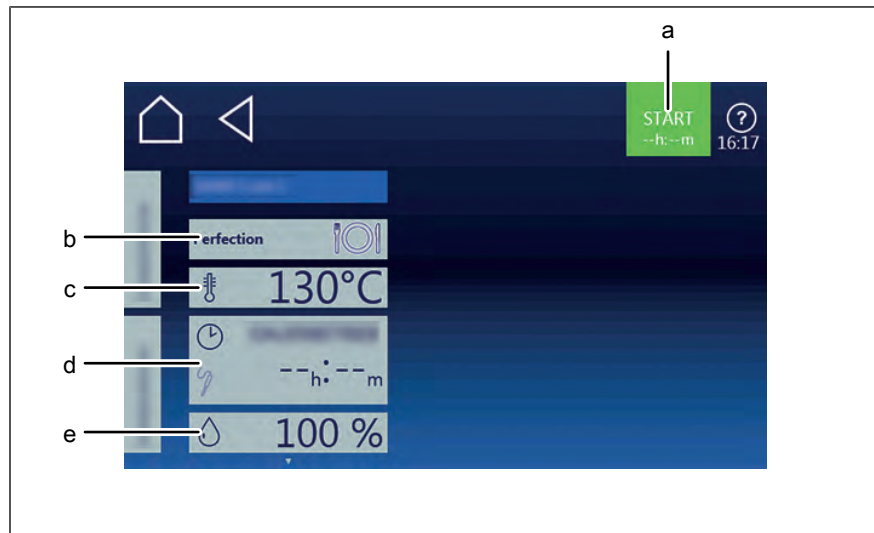


Image: "Perfection" cooking mode setting window

- |                      |                      |
|----------------------|----------------------|
| a "Start" button     | d Cooking time field |
| b Cooking mode field | e Moisture 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.  
↳ The *Cooking mode* window is displayed.
2. Configure the settings.  
↳ The *Cooking mode* window shows the configured settings.
3. Tap the "Start" button in the information strip.  
↳ The unit heats up.  
↳ The "Start" button is replaced with the "Stopp" button.  
↳ The cooking time is updated in the *Cooking mode* window.  
↳ 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.
  - ↳ Heating of the unit is ended.
  - ↳ The "Stopp" button is replaced with the "Start" button.
  - ↳ The cooking time is reset.
- ↳ Perfection is ended.

#### 4.6.7 Using PerfectHold

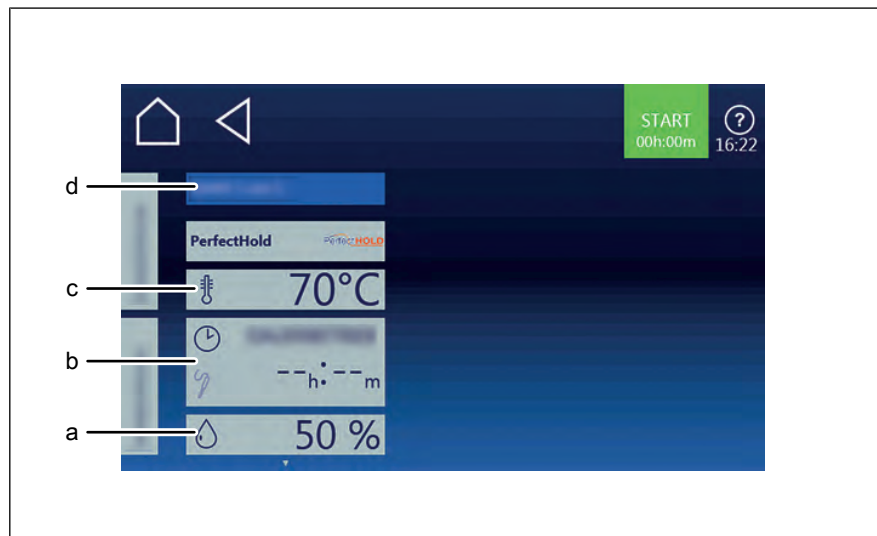


Image: PerfectHOLD setting window

- |   |                    |   |                   |
|---|--------------------|---|-------------------|
| a | Moisture button    | c | Temperature field |
| b | Cooking time 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.
  - ↳ The *Setting* window closes.
4. Tap the *Cooking time* field.
  - ↳ 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.
  - ↳ The *Cooking mode* window displays the set cooking time.
- ↳ PerfectHOLD is set for time control.

### 4.6.8 Ready2CookSetting

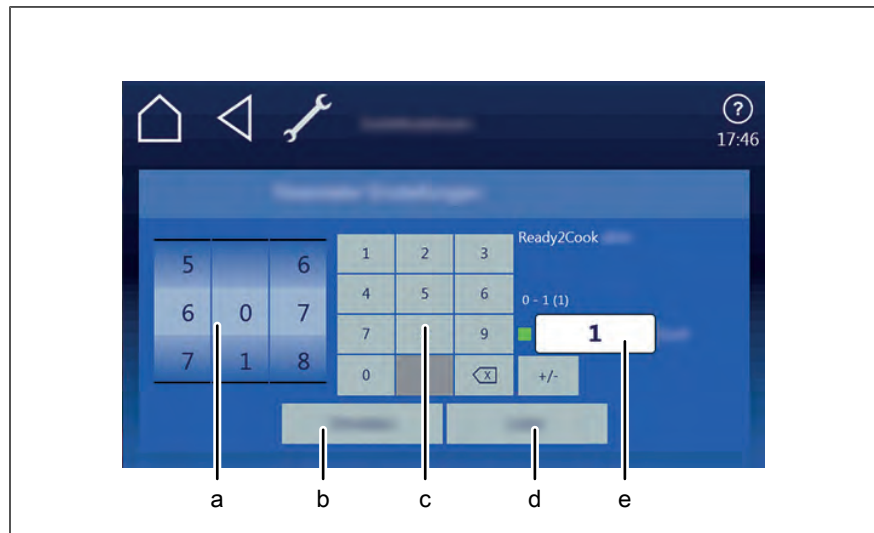


Image: Window for setting the "Ready2Cook" parameters

- |                   |               |
|-------------------|---------------|
| a Rollers         | d Read button |
| b Write 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.
    - ↳ The *Parameter settings* menu is displayed.
  4. Use a swipe gesture to set the rollers to the desired value.
    - ↳ The name of the selected parameter is displayed.
  5. Tap the *Read* button.
    - ↳ The current values displayed.
    - ↳ 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.
    - ↳ The displayed value is adopted.
- ↳ The *Ready2Cook* function is set.



#### 4.6.9 Steam Exhaust System Using 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.

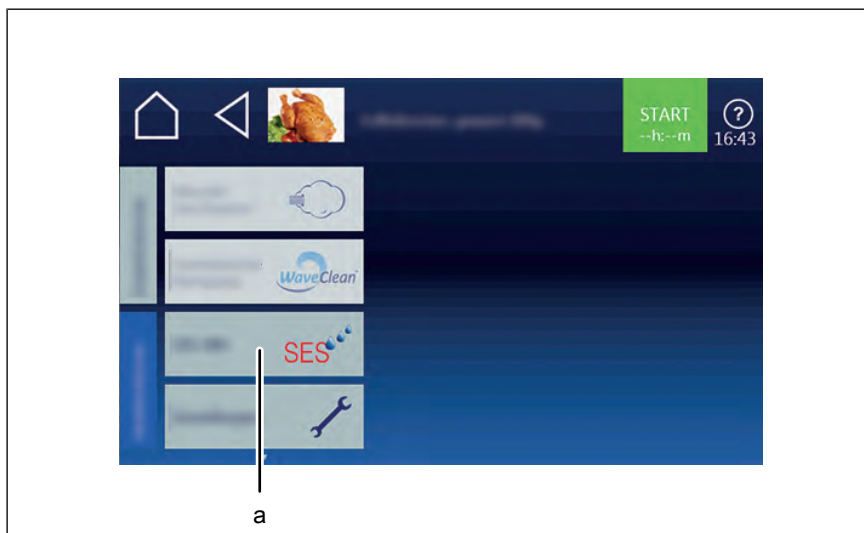


Image: Window for selecting the Steam Exhaust System (SES)

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.
  - ↳ The *SES* function is set.

#### 4.6.10 HoodIn

### INFORMATION

*HoodIn* 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 *HoodIn* function can be changed in the parameters.

Depending on the setting, cooking method and cooking product, water consumption 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 temperature and fan speed can be accessed and set.

These changes apply only to the currently running cooking program and are not retained as presets.

#### RackControlSetting and starting 2

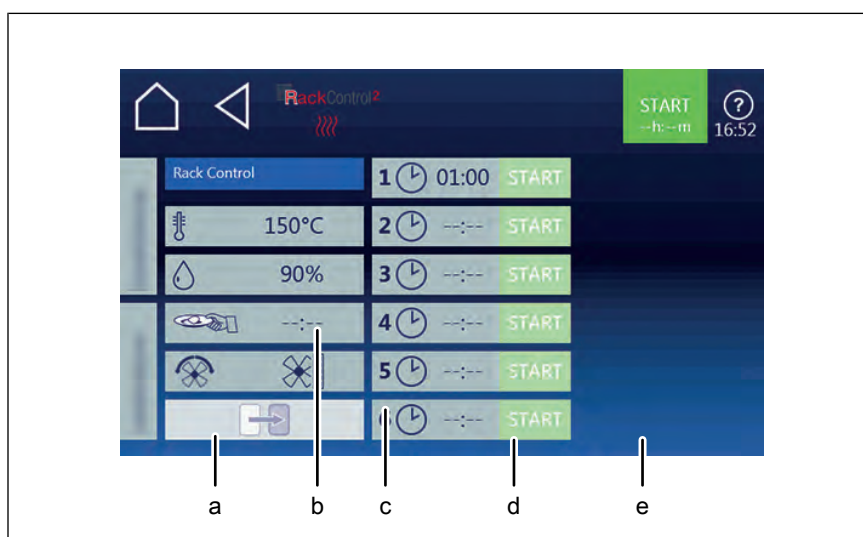


Image: RackControl2 cooking time setting window

- |                     |                     |
|---------------------|---------------------|
| a Settings field    | d Start time button |
| b Shelf field       | e Confirm button    |
| c Start time window |                     |

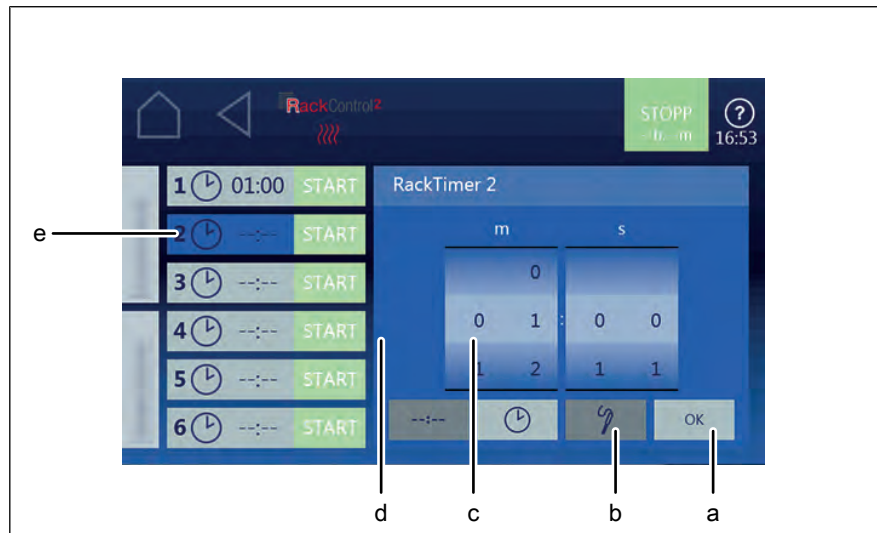


Image: RackControl2 core temperature setting window

- |                           |                    |
|---------------------------|--------------------|
| a Confirm button          | d Settings field   |
| b Core temperature button | e Start time field |
| c Rollers                 |                    |

**Prerequisite** *Manual cooking* field is selected

1. Tap the *RackControl2* field.
2. Tap the *Cooking mode* field.
3. Tap the *Settings* field.
4. Swipe upwards to open the next page.
  - ↳ The next page with the *Fan setting* field is displayed.
5. Configure the fan settings as necessary.
6. Select the desired shelf.
7. Configure and confirm the desired settings (See "Setting the cooking time" and "Setting the core temperature").
  - ↳ RackControl2 is set for the selected shelf.
8. Configure settings for additional shelves as necessary.
9. Tap the "Start" button in the information strip.
  - ↳ The display changes to the "Actual value" display.
  - ↳ The unit heats up.
  - ↳ The "Start" button is replaced with the "Stopp" button.
- ↳ 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.  
↳ The last *Setting* window is displayed.
2. Swipe upwards to open the next page.
3. Tap the *Continue* field.  
↳ Heating is interrupted.  
↳ RackControl2 starts at the current temperature.

#### 4.6.12 Time2ServeSetting

### INFORMATION

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

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

The hours and minutes appear in the display.

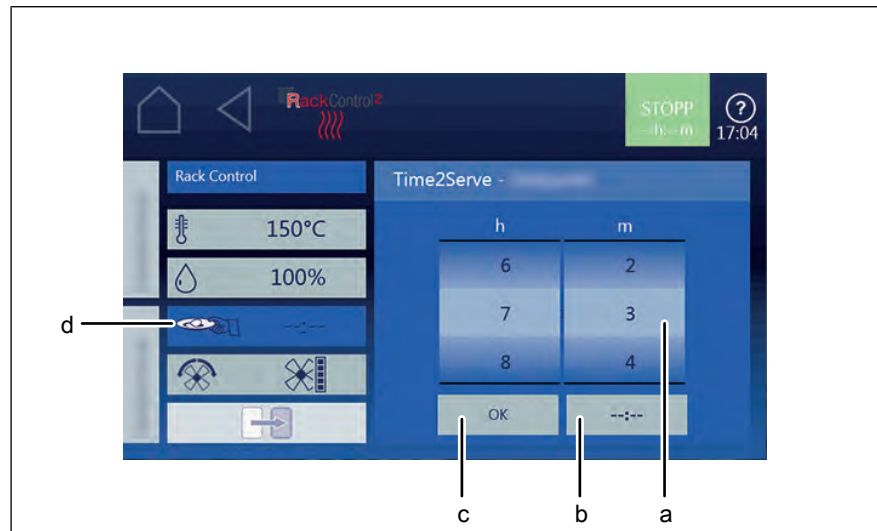


Image: Time2Serve cooking time setting window

- a Rollers
- b Continuous operation button
- c OK button
- d Time2Serve field

1. Tap the *RackControl2* field.
2. Tap the *Cooking time* field.
3. Tap the *Time2Serve* field.
4. Use a swipe gesture to set the desired time.
  - ↳ Time2Serve is set.
5. Make the settings for the RackTimer and confirm them (see "Using RackControl2").
  - ↳ RackControl2 for the selected shelf is set.
6. Make the settings for additional shelves as necessary.
7. Tap the "Start" button in the information strip.
  - ↳ The display changes to "Current display".
  - ↳ The unit heats up.
  - ↳ The "Start" button is replaced with the "Stop" button.
- ↳ Time2Serve starts.
- ↳ RackControl2 starts.

### 4.6.13 FamilyMixUsing

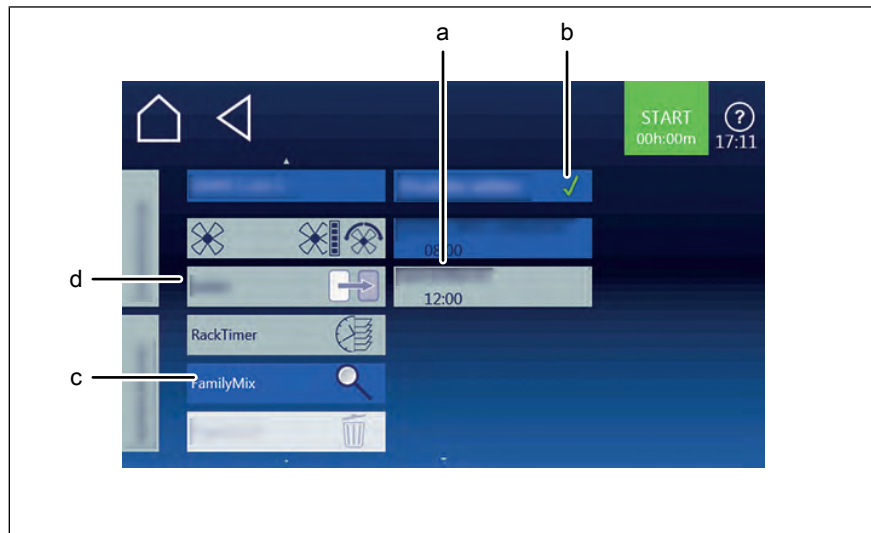


Image: FamilyMix selection window

- |   |                        |   |                 |
|---|------------------------|---|-----------------|
| a | Product overview field | c | FamilyMix field |
| b | Product 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.
  - ↳ Tap the *Product* field: The product is selected.
  - ↳ Tap the *Product* field again: Product selection is canceled.
4. Tap the "Start" button.
  - ↳ The display changes to "Ready2Cook".
  - ↳ The unit heats up.
  - ↳ The "Start" button is replaced with the "Stopp" button.
5. 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.
  - ↳ The *FamilyMix* function is set.

### 4.6.14 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.

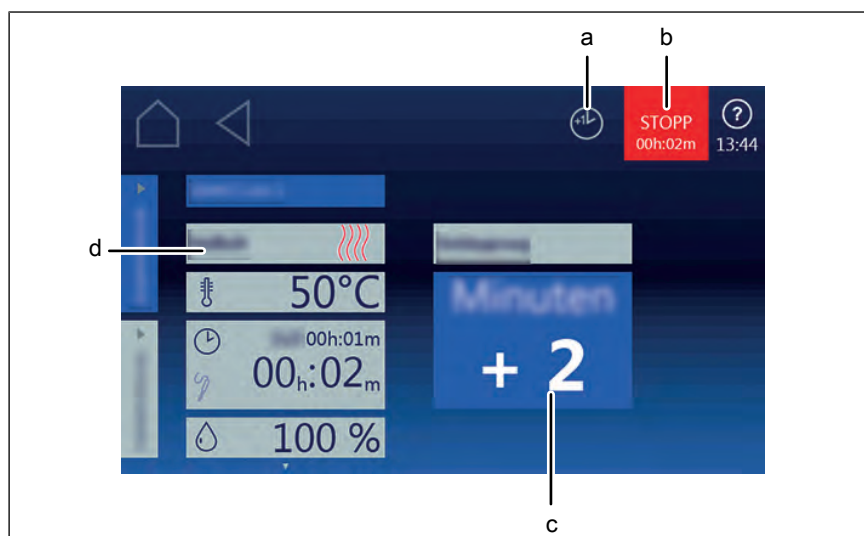


Image: Cooking time extension selection window

- |                                  |                                 |
|----------------------------------|---------------------------------|
| a <i>Continue cooking</i> button | c <i>Continue cooking</i> field |
| b <i>Stop</i> button             | d <i>Settings</i> field         |

**Prerequisite** Cooking program selected  
The *RackTimer* function is set

1. Tap the "Start" button.
    - ↳ The unit heats up.
    - ↳ The cooking program starts.
    - ↳ The "Start" button is replaced with the "Stopp" button.
  2. Press the "Stop" button.
    - ↳ 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.
    - ↳ The cooking time is increased in 1-minute increments.
    - ↳ The modified cooking time applies only to the current cooking program.
    - ↳ It does not change the saved cooking program.
    - ↳ The *Continue cooking* function is set.
  5. Tap the "Start" button.
    - ↳ The cooking program starts.
    - ↳ The cooking time is extended by the desired time.
- ↳ The *Continue cooking* function is running.

### 4.6.15 Setting manual steaming



Image: *Manual steaming setting window*

- |   |                      |   |                       |
|---|----------------------|---|-----------------------|
| a | Fan setting field    | c | Temperature field     |
| b | Moisture level 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.  
↳ The *Setting* window closes.
  5. Tap the *Desired injection quantity* field.  
↳ 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.  
↳ The *Setting* window closes.
- ↳ Manual steaming is set.



## 4.6.16 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.

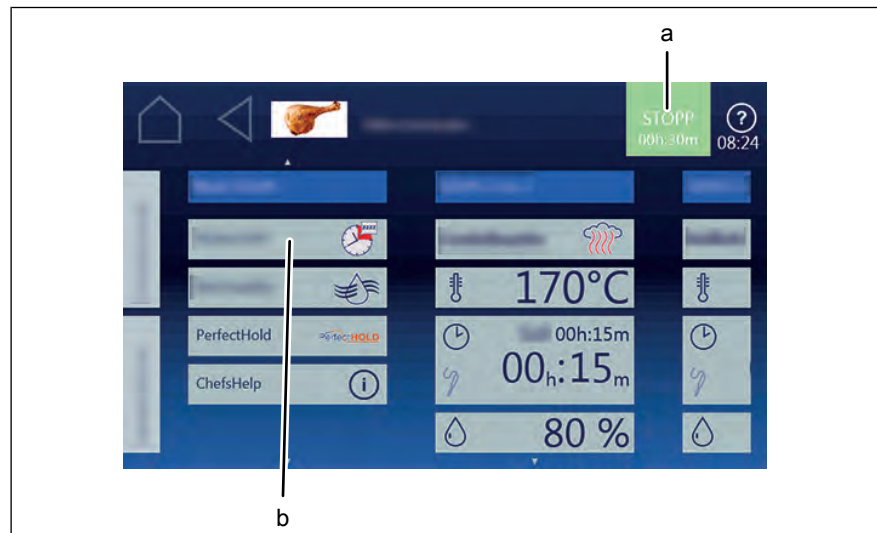


Image: *Insert rest step* window

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.
  - ↳ Set the cooking mode.
  - ↳ Set the temperature.
  - ↳ Set the time.
  - ↳ Set the moisture.
4. Tap the "Start" button.
  - ↳ The *Resting step* is added to the current program.
  - ↳ The *Resting step* is not saved in the cooking program.
5. Save the cooking program.
  - ↳ The *Resting step* is saved in the cooking program.

### 4.6.17 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.

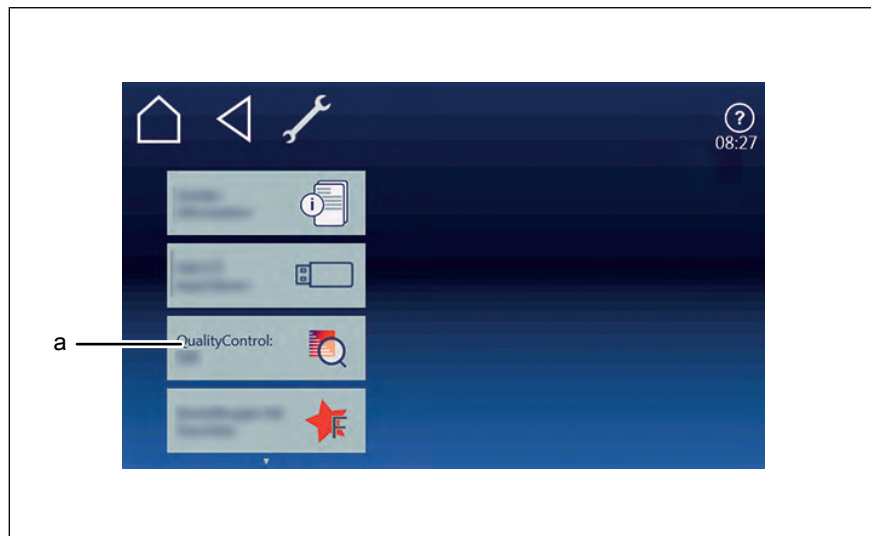


Image: Window for selecting QualityControl

a field*QualityControl*

**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.
  - ↳ The *ON* display automatically changes to *OFF* and vice versa.
  - ↳ The *QualityControl* function is set.

## 4.6.18 Using LT cooking

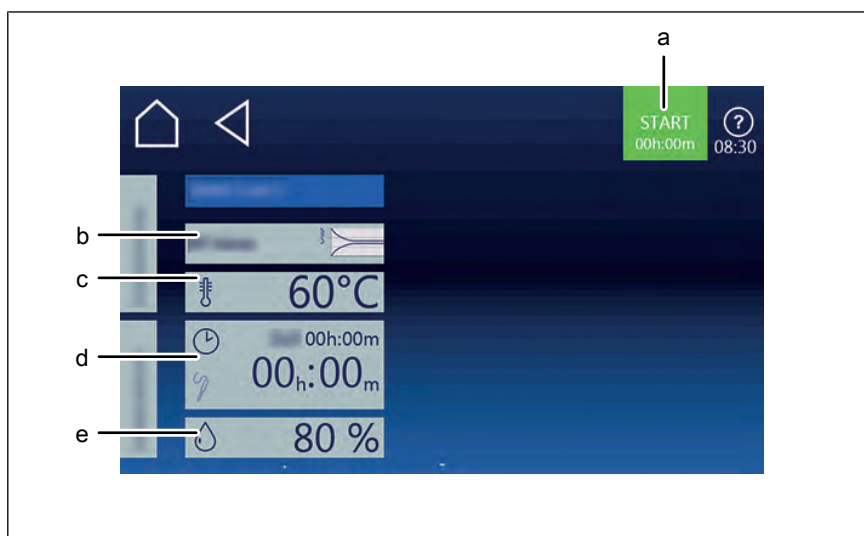


Image: LT cooking mode setting window

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

### Starting LT cooking

**Prerequisite** Food to be cooked on insert in shelf

Core temperature sensor set

Door closed

*Manual cooking* menu displayed

1. Tap the "LT cooking" mode field.
    - ↳ The "Cooking mode" window is displayed.
  2. Make the settings.
    - ↳ The "Cooking mode" window shows the settings made.
  3. Tap the "Start" button in the information strip.
    - ↳ The unit heats up.
    - ↳ The "Start" button is replaced with the "Stop" button.
    - ↳ The cooking time in the "Cooking mode" window is updated.
- ↳ LT cooking starts.

### Ending LT cooking

**Prerequisite** 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.
  - ↳ LT cooking is ended.

### 4.6.19 Using the barcode scanner



Image: *Barcode scanner selection window*

a Barcode scanner button

**Prerequisite** Barcode scanner connected

1. Tap the *Barcode scanner* button.
  2. Read the barcode.
    - ↳ The product is located.
    - ↳ The cooking program is loaded.
- ↳ The *Barcode scanner* function is used.

### 4.6.20 Inserting and removing the USB stick

#### Inserting the USB stick

**Prerequisite** 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.

#### Removing the USB stick

**Prerequisite** Exporting or importing of data completed

- Remove the USB stick.

#### 4.6.21 Preparing a USB stick for importing and exporting

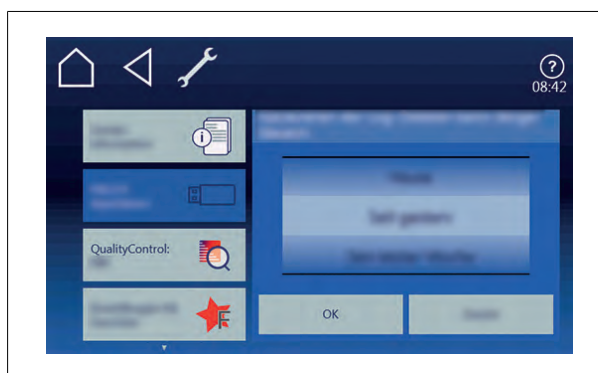
**Prerequisite** USB stick is formatted  
USB stick not write-protected

1. Create a folder structure for importing and exporting.
  2. Create a folder with the name "autoChefImages".
    - ↳ Data exchange of photos in PNG format, resolution 249x111 pixels.
  3. Create a folder with the name "FCBrowserFiles".
    - ↳ Data exchange of texts in HTML format.
  4. Create a folder with the name "FCImport".
    - ↳ Data exchange of cookbooks.
  5. Create a folder with the name "MMIContent".
    - ↳ Data exchange of additional imported content.
  6. Create a folder with the name "MMiUpdate".
    - ↳ Data exchange of update files.
- ↳ Once the folder structure has been created, the USB stick is ready for use.

#### 4.6.22 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.
  - ↳ The *Operating instructions* window opens.
4. Tap the *OK* button.
  - ↳ The HACCP record is exported to the USB stick.
  - ↳ The *OK* window opens.
5. Tap the *Confirm* button.
  - ↳ The *Confirm* window closes.

### INFORMATION

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

## 4.7 Using the core temperature sensor

### ⚠ WARNING

#### Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat the core temperature sensor with an open flame or other heat sources.

### ⚠ CAUTION

#### Risk of burns from hot surfaces

- Grasp the core temperature sensor by the handle, remove it from the cooked food and carefully place it into the holder.
- Protect arms and hands by wearing suitable protective gloves.

### 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

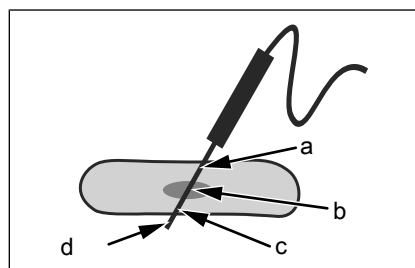


Image: Core temperature sensor with four measuring points

- 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

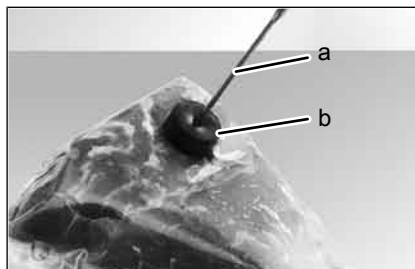


Image: Sous-vide core temperature sensor with sous-vide pads

- 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.

#### 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.

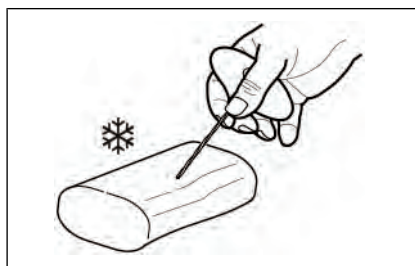
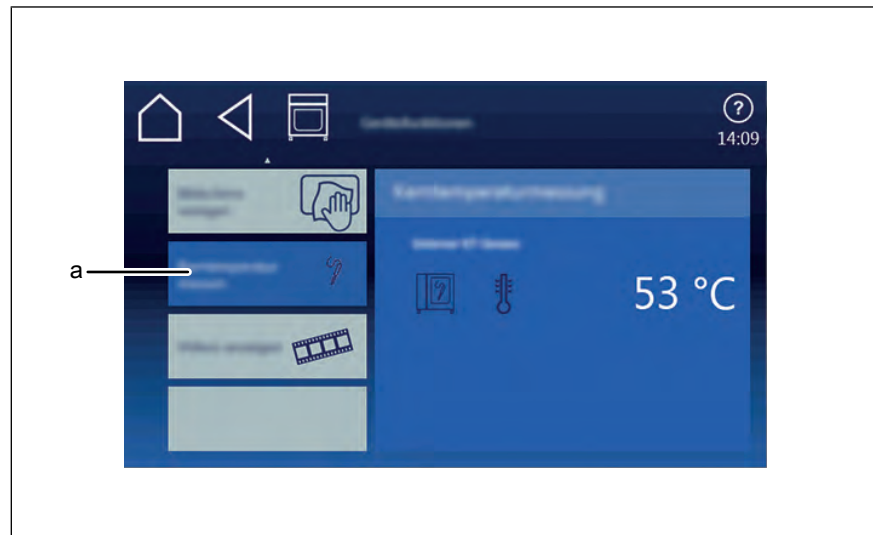


Image: Drilling an insertion duct with a hand drill

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



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.  
↳ The current core temperature is displayed for 5 seconds.

### 4.7.5 Core temperature display outside the cooking process

**Prerequisite** Core temperature sensor inserted into the food to be cooked

1. Open the *Unit functions* menu.



2. On the second page, tap the "Measure core temperature" button.  
↳ 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.
- ↳ The *Manual cooking* menu is displayed.

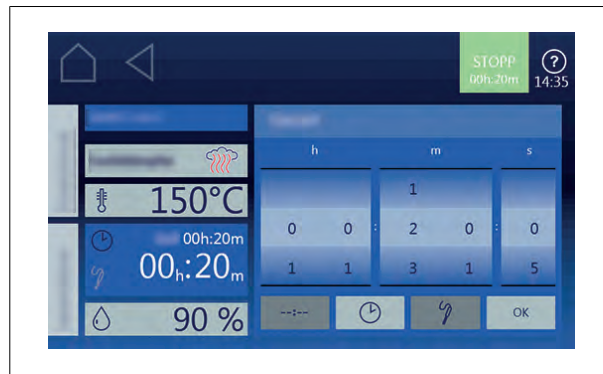
### 4.8.2 Creating a cooking program step

**Prerequisite** Unit switched on  
The *Manual cooking* menu is displayed  
Cooking mode is selected

1. 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.
- ↳ The *Setting* window closes.
4. Tap the *Cooking time* field.
- ↳ The *Setting* window is displayed.



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.  
↳ 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.  
↳ The *Setting* window closes.
11. Use a swipe gesture to change to the next page and make additional settings.
12. Tap the *Fan* field.  
↳ 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 *OK* button.
  - ↳ The *Setting* window closes.
  - ↳ The cooking program step can be started.

## Tip

The cooking mode can also be changed while entering the cooking step.

- Tap the *Cooking mode* 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.
  - ↳ The first step of the cooking program is created.
  - ↳ The cooking step displayed reads "Step 1 of 1".
2. Modify the desired settings for the first step.
  - ↳ 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 after completion of the cooking program.

### INFORMATION

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

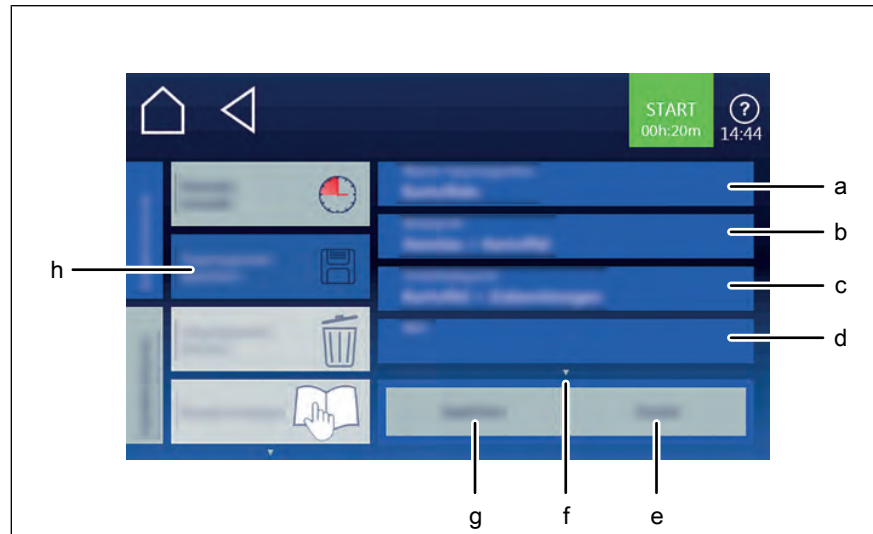


Image: Saving the cooking program in the window

- |                                |                                |
|--------------------------------|--------------------------------|
| a "Cooking program name" field | e "Back" button                |
| b "Category" field             | f "Next page" arrow symbol     |
| c "Subcategory" field          | g "Save" button                |
| d "Image" field                | h "Save cooking program" field |

#### Prerequisite Cooking program created and displayed

1. Tap the *Additional functions* tab.  
↳ The *Tab* window is open.
2. Tap the "Save cooking program" field.  
↳ The *Save* window is open.
- ↳ 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.  
↳ The *Keyboard* menu closes.  
↳ The program name is displayed in the *Save* window.

#### Entering a category

1. Tap the "Category" field.  
↳ The *Automatic cooking* menu is displayed.

2. Tap the field for the desired *Category*.
  - ↳ The category is set.
  - ↳ The *Automatic cooking* menu closes.
  - ↳ The category is displayed in the *Save* 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.
2. Select a photo by tapping it.
3. Select the location to save the photo.
4. Tap the "Photos in unit" button or the "Photos on USB stick" button.
  - ↳ The photo is selected.
  - ↳ The *Image* menu closes.
  - ↳ The name of the photo is displayed in the *Save* window.

### Assigning a video (optional)

1. Tap the "Video" field.
  - ↳ 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".
  - ↳ Video is selected.
  - ↳ The *Video* menu is closed.
  - ↳ The name of the video is displayed in the *Save* window.

### Assigning a recipe (optional)

1. Tap the "Recipe" field.
  - ↳ 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.
  - ↳ The recipe is set.
  - ↳ The *Recipe* menu closes.
  - ↳ 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.
  - ↳ The *Frozen food* menu is displayed.
2. Tap the "Yes" button or the "No" button.
  - ↳ Tapping Yes selects the food to be cooked as a frozen food.

### Assigning an identification (optional)

1. Tap the "Identification" field.
    - ↳ 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.
    - ↳ The *QualityControl* menu is displayed.
  2. Tap the "No" button.
    - ↳ 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.
- ↳ QualityControl automatically adjusts the cooking time for a larger charge.

### 4.9.3 Exporting a cooking program

#### INFORMATION

Previously exported cooking programs on the USB stick will be overwritten.

**Prerequisite** Cooking program open  
Cooking program saved  
USB stick inserted

1. Tap the *Additional functions* tab.  
↳ The *Tab* window is open.
2. Tap the "Export cooking programs" field.  
↳ The *Operating instructions* window opens.



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

- Tap the "autoChef" button.  
↳ 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.

---

**Prerequisite** Unit switched on

Main menu displayed

1. Tap the "autoChef" button.
    - ↳ The *Automatic cooking* menu is displayed.
  2. Tap the field for the desired category.
    - ↳ The subcategory menu is displayed.
  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.
    - ↳ The cooking program is selected and being loaded.
    - ↳ 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 *autoChef* window is displayed.
  3. Tap the *Find cooking program* field.
    - ↳ The *Search* window is displayed.
  4. Enter the letters of the name you are seeking on the keyboard.
    - ↳ A filtered list appears in the *Result* 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

#### INFORMATION

The current step in the cooking program is highlighted. Upon completion, the following step automatically appears in the display.

**Prerequisite** Cooking program open

1. 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.
  - ↳ The cooking program is started.

### 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 *Cooking program has been interrupted*.

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.

---

#### Modifying a cooking program after the program has started

**Prerequisite** 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 *Settings* window.
- ↳ The cooking program is modified.

#### Modifying a cooking program before the program has started

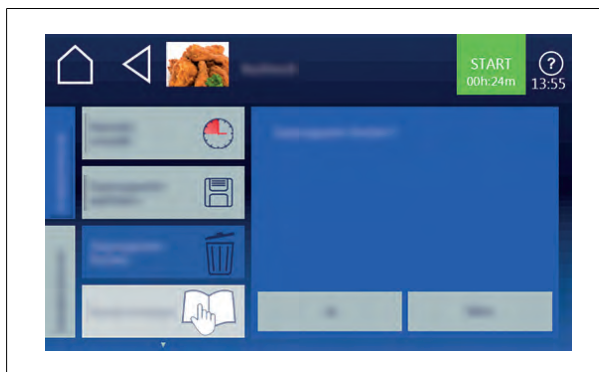
**Prerequisite** Cooking program open  
Cooking program not started

1. Modify various steps.
  2. Use a swipe gesture to reach the individual step to be modified.
  3. Modify the settings for the step.
    - ↳ The modifications of the step are displayed.
    - ↳ The cooking program can be started without being saved.
    - ↳ If the modifications are to be saved, continue with the next step.
  4. Tap the *green* tab.
    - ↳ The *Tab* window is open.
  5. Save the cooking program.
    - ↳ All modifications to the cooking program are saved.
- ↳ 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.
  - ↳ The *Tab* window is open.
2. Tap the "Delete cooking program" field.
  - ↳ The *Delete* window is displayed.



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

#### 4.10.7 Exporting and importing a cooking program

##### 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.

**Prerequisite** 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 *OK* button.
  - ↳ All cooking programs that you created are exported from the cookbook to the USB stick.
  - ↳ The *Confirm* window is displayed.
4. Tap the *OK* button.
  - ↳ Close the *Confirm* 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.

---

**Prerequisite** USB stick inserted

"Automatic cooking" menu open.

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



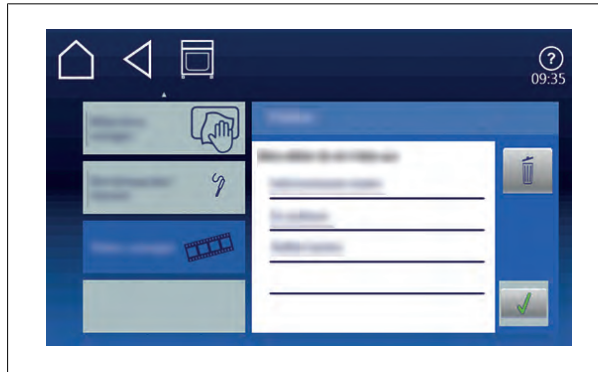
3. Tap the *Confirm* button.
  - ↳ All cooking programs on the USB stick are imported into the cookbook.
  - ↳ The *Operating instructions* window is displayed.
4. Tap the "OK" button.
  - ↳ The cooking programs have been imported.

## 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.



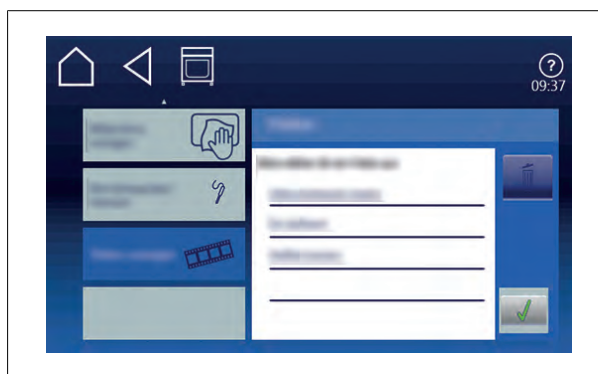
3. Select the video by tapping it.
4. Tap the *Confirm* button.

↳ The video is played.

### 4.11.2 Deleting a video

**Prerequisite** The *Display videos* menu is open.

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



3. Touch the *Confirmation* field.
- ↳ 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 lasting more than 2 days**

**Requirements** GN containers, baking sheets and grates removed from the cooking chamber

No food to be cooked in the cooking chamber

1. Rinse the cooking chamber thoroughly with clear water.
2. Run the unit in the Steaming mode for 7 minutes at 100 °C.

##### **Period of idleness lasting more than 7 days**

**Requirements** GN containers, baking sheets and grates removed from the cooking chamber

No food to be cooked in the cooking chamber

1. Rinse the cooking chamber thoroughly with clear water.
2. Run the unit in the Steaming mode for 1 hour at 100 °C.

## 5 Cleaning and caring for the unit

### CAUTION

#### Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

### 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.

### CAUTION

#### Risk of chemical burns from cleaning agent

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

### 5.1 Preventing corrosion

- Keep the surfaces of the unit clean, 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.

### 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 door handle, operating elements and control panel

#### 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.

---

**Prerequisite** Unit dead

→ 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.

---

**Prerequisite** *Unit function* menu displayed

1. Tap the "Clean touchscreen" field.
  - ↳ The touchscreen no longer responds when touched.
  - ↳ The *Cleaning* window is displayed.
  - ↳ The cleaning duration is updated.
2. Clean the touchscreen during these 10 seconds.
  - ↳ The *Cleaning* window closes.
  - ↳ The *Unit function* menu is displayed.
  - ↳ The touchscreen has been 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 cooking chamber door

### ⚠ CAUTION

#### Risk of burns from hot surfaces

- Allow 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.

### 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.

### 5.7.1 Cleaning the door with hygienic glazing

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

5.8 Cleaning the recirculation hood and filter

**CAUTION**

**Risk of fire from dirt and grease accumulation**

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

**CAUTION**


**Risk of burns from hot surfaces**

- Allow surfaces to cool prior to cleaning.

**CAUTION**

**Risk of injury from sharp edges**

- Wear protective gloves.

**CAUTION**

**Risk of falling from unstable climbing aids**

- Use only approved ladders or step stools as climbing aids.

**INFORMATION**

Inspect the air filter regularly for contamination.  
Change the air filter if required.

**INFORMATION**

Do not operate the unit without air filter.

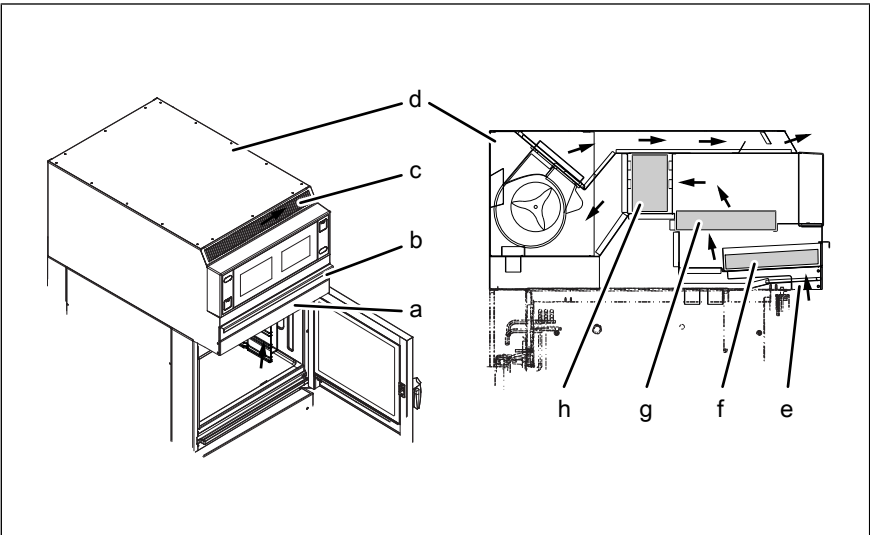


Image: Cleaning the recirculation hood and filter

- |   |                    |   |                           |
|---|--------------------|---|---------------------------|
| a | Condensate baffle  | e | Vapor inlet               |
| b | Filter drawer      | f | Filter mat (yellow)       |
| c | Air outlet         | g | Air filter                |
| d | Recirculation hood | h | Activated charcoal filter |

### 5.8.1 Cleaning the yellow filter mat

#### NOTICE

#### Risk of property damage from improper cleaning

Do not use a fabric softener when cleaning the yellow filter mat.

Always wash the yellow filter mate separately.

Reinstall only a fully dried filter mat.



Image: Removing the filter drawer and condensate baffle

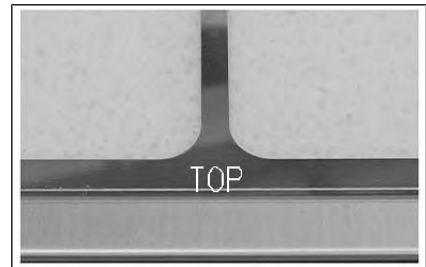
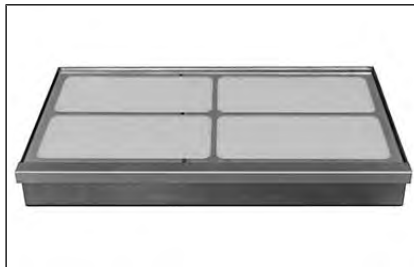


Image: Checking the yellow filter mat

**Prerequisite** Disconnect the recirculation and associated unit from power  
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Remove yellow filter mat, incl. holder.
3. Remove upper part of the holder.
4. Remove the yellow filter mat from the lower part of the holder.

#### Cleaning with manual washing

1. Allow the yellow filter pad to soak for 5 minutes in a basin of warm water and commercially available cleaning agent.
2. Knead it thoroughly several times, but do not wring it.
3. Wash it out under clear, warm water and press out the water.
4. Repeat both procedures, until the water does not show any more discolouration.
5. After washing the filter pad, dry it on a smooth, horizontal substrate at ground level.

#### Cleaning with machine washing

1. Before washing the yellow filter mat, spray it thoroughly with a grease remover and allow it to act.
2. For normal soiling, wash at 30 °C (86 °F).

3. For severe soiling with grease, wash at 60 °C (140 °F).
4. Spin at max. 800 rpm.
5. After washing the filter pad, dry it on a smooth, horizontal substrate at ground level.
6. Place dry yellow filter mat in the lower part of the holder.
7. Replace the upper part of the holder.
  - ↳ "TOP" marking is legible.
8. Place holder with filter mat into filter drawer.
  - ↳ The yellow filter mat is cleaned.

### 5.8.2 Changing air filter in recirculation hood



Image: Replacing the air filter

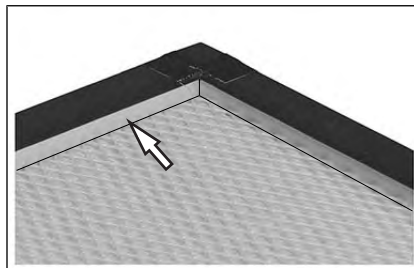


Image: Pay attention to the installation position of the air filter



**Prerequisite** Unit switched off  
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Unclip condensate baffle.
3. Lift the air filter out of the holder at the rear.
  - ↳ The air filter drops out of the front holder.
4. Remove the air filter from the front.
5. Insert a new air filter into the holders.
6. Make sure that the filter is in the correct position.
  - ↳ The air filter lies in the holders.
7. Clip in condensate baffle.
8. Push the filter drawer in as far as the end stop.
  - ↳ Air filter changed in the recirculation hood.

### 5.8.3 Cleaning the condensation area



Image: Removing the filter drawer and condensate baffle

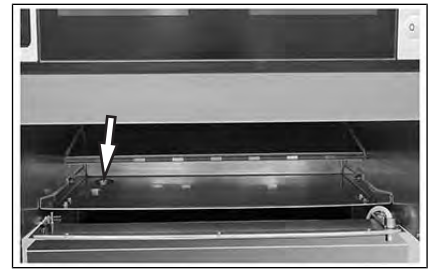


Image: Condensate baffle removed and clean condensation area

**Prerequisite** Disconnect the recirculation and associated unit from power  
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Unclip condensate baffle.
3. Clean condensate battle in the dishwasher.
4. Clean the condensation area with the cleaning brush, warm water and commercially available cleaning agent.

### 5.8.4 Checking the activated carbon filter

The manufacturer recommends professional cleaning of the unit by trained technical personnel in 24-month intervals. With a heavier use, a maintenance interval of 12 months is recommended.

## 5.9 Removing calcium deposits from the unit

### INFORMATION

For manual descaling, fill commercially available descaler into hand pressure spray gun.

**Prerequisite** Cooking chamber temperature less than 40 °C (104 °F)  
Cooking chamber cleaned

1. Spray commercially available descaler into the cooking chamber.
2. Allow to act for 30 minutes.
3. Rinse the cooking chamber thoroughly.
4. Examine the cooking chamber for any remaining calcium deposits.
5. If necessary, repeat the decalcification.

6. 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.

### 5.10 Cleaning the cooking chamber automatically with WaveClean

---

#### **CAUTION**

##### **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. HennyPenny has made a great effort to offer a cleaning agent that provides exceptional cleaning but does not attack or damage the convection steamer. We thus recommend that only our own cleaning agent be used. HennyPenny assumes no responsibility or liability for damage caused by unsuitable cleaning agents. Claims against HennyPenny that are due to this can not be upheld, not even within the scope of the guarantee or warranty.

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#### **INFORMATION**

Cooling the temperature sensor in order to start the cleaning process sooner is not allowed. The whole cooking chamber must be cooled down to 60 °C (140 °F) for effective cleaning.

---

#### **INFORMATION**

Depending on the cleaning level selected, the fan may be idle for up to 60 minutes. 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 completion.

### 5.10.1 Preparing for cleaning

## NOTICE

### Risk of property damage from improper cleaning

- 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

1. Remove any food remains from the cooking chamber.  
↳ The drainage sieve is not obstructed.
2. Leave only the hang-in frame in the cooking chamber in tabletop units and the tray trolley in the cooking chamber in pedestal units.
3. Close the cooking chamber door.

### 5.10.2 Selecting the cleaning level

## INFORMATION

Despite different cleaning durations, all cleaning steps require the same amount of water.

## Tip

In the case of automatic cleaning overnight, we recommend the "medium" or "intensive" cleaning level. This ensures adequate drying.

**Prerequisite** Unit switched on  
Main menu displayed

1. Tap the "WaveClean" button.
2. Selecting the cleaning level.  
↳ The *Operating instructions* window is displayed.
3. Tap the *Confirm* button.  
↳ The *Select cleaning level* window is displayed.
4. Tap the "START STOPP" button.  
↳ If necessary, the cooking chamber is cooled down until the cleaning temperature of 60 °C (140 °F) is reached.

### 5.10.3 Inserting the cleaning cartridge

---

#### INFORMATION

Use only cleaning cartridges with an undamaged wax seal.

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

Insert the cleaning cartridges only when requested to do so.

---

#### INFORMATION

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

---

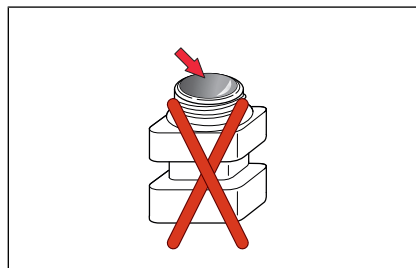


Image: Wax seal on the cleaning cartridge damaged

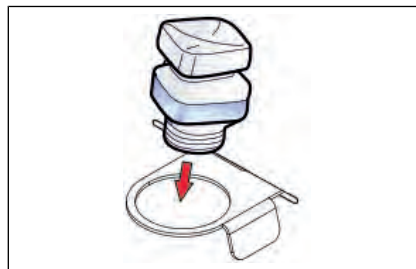


Image: Insert the cleaning cartridge in the holder

**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.



### 5.10.4 Starting automatic cleaning

#### INFORMATION

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

- Requirements**
- Water connection is open
  - The unit is on
  - Cleaning level selected
  - Cleaning cartridge inserted
  - Cooking zone temperature at 60 °C (140 °F)
- Tap the "START STOPP" button.
- ↳ The display shows the remaining time.

### 5.10.5 Canceling automatic cleaning

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

### 5.10.6 Ending automatic cleaning

#### CAUTION

#### Risk of chemical burns

Dripping liquid can contain chemically aggressive components; it is thus necessary to take appropriate protective measures.

**Prerequisite** 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.
3. Use the hand shower to thoroughly rinse out any remaining cleaner or rinsing agent.
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.
  - ↳ This extends the service life of the door gasket.
  - ↳ No moisture builds up in the cooking chamber.

### 5.11 Cleaning the cooking chamber manually

#### 5.11.1 Preparing the cooking chamber

##### NOTICE

##### Risk of property damage from improper cleaning

- 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

1. Remove any food remains from the cooking chamber.  
↳ The drainage sieve is not obstructed.
2. Leave only the support rack in the cooking chamber.
3. Close the cooking chamber door.

#### 5.11.2 Starting the cleaning program

**Prerequisite** Unit is on

→ Tap Manual cleaning.

#### 5.11.3 Spraying the cleaner

##### CAUTION

##### Dangerous situation

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

- Wear protective clothing.
- Wear breathing protection.

##### NOTICE

##### Risk of property damage from exceeding the recommended acting time of the cleaner

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

1. The menu field displays the instruction "Spray cleaner"
2. Put on protective clothing, safety goggles and protective gloves
3. Open cooking chamber door.
4. Spray the cooking chamber, heat register and fan wheel with cleaner.

#### 5.11.4 Allowing the cleaner to act

- Close the cooking chamber door.
  - ↳ The acting time starts.
  - ↳ The display shows the remaining time until the "Flush cooking chamber" stage.

#### 5.11.5 Starting cleaning

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

#### 5.11.6 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.
  - ↳ "End" appears on the display.
3. 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.

### 5.12 Inspecting the unit

#### 5.12.1 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 immediately 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.

## 6 Troubleshooting

### 6.1 Emergency operation

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

#### INFORMATION

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

### 6.2 Nameplate

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

Serial number (SN)	
Type number (TYP)	

### 6.3 Cause of error and remedy

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

Error no.	Fault message displayed	Description	Action
694 695	• Cooking sensor defective	The internal core temperature sensor assumes the function of the defective cooking chamber sensor.	<ul style="list-style-type: none"> <li>• Insert the internal core temperature sensor into its holder.</li> <li>• This can lead to a different cooking result.</li> <li>• Contact customer service.</li> </ul>
699 700 714 716	• Internal core temperature sensor defective	The internal core temperature sensor in the cooking chamber is deactivated.	<ul style="list-style-type: none"> <li>• If possible, use the external core temperature sensor (optional).</li> <li>• Select a different cooking program.</li> <li>• Contact customer service.</li> </ul>

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 simultaneously in the kitchen. • Contact Customer service
	• No water in the siphon	The siphon is insufficiently filled with water.	• Open the water valve • 2 l (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 instructions in the "Automatic cleaning (WaveClean)" chapter	

## 7 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.

## 8 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 non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

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

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

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

<b>A</b>	
Automatic cooking (autoChef)	
Deleting a cooking program .....	74
Automatic cooking (autoChef)	
Exporting a cooking program .....	75
Finding and opening a cooking program ..	72
Importing a cooking program .....	76
Modifying the cooking program .....	74
Automatic forced rinse .....	86
<b>C</b>	
Changing basic settings .....	30
ChefsHelp .....	20
Cleaning	
Automatic cleaning (WaveClean) .....	87
Cleaning cartridge (WaveClean)Cleaning	88
Locking the touchscreen .....	80
Manual cleaning .....	90
ClimaSelect plus .....	21
Combisteamng .....	18
Continue cooking .....	20
Core temperature	
Core temp. measurement .....	21
Core temperature measurement	
4-point core temperature sensor	
measurement .....	63
Setting the core temperature .....	44
Standard setting value .....	24
<b>D</b>	
Delta-T cooking .....	18
DynaSteam <sup>2</sup> .....	21
<b>F</b>	
FamilyMix .....	20
<b>H</b>	
HACCP .....	61
Hot air .....	18
<b>I</b>	
Idle time .....	20
Inhibit operation .....	34
<b>L</b>	
Low-temperature cooking .....	18
<b>M</b>	
Main menu .....	22, 29
Manual cooking .....	65
Creating a cooking program step .....	65
Creating and saving a cooking program ...	67
Exporting a cooking program .....	71
<b>P</b>	
PerfectHOLD .....	19
<b>Q</b>	
QualityControl .....	20
<b>R</b>	
RackControl .....	19
Ready2Cook .....	19
Recipes	
Import recipes .....	38
Regeneration .....	18
Retrieving unit information .....	32
<b>S</b>	
SES .....	19
Setting favorites .....	34
Setting the cooking time .....	40
Setting the fan .....	45
Settings	
Setting the date and time .....	32
Start time selection .....	19
Steaming .....	18
Manual .....	20
<b>T</b>	
Temperature	
Setting the cooking temperature .....	39
Standard setting value .....	24
Time2Serve .....	21
<b>V</b>	
Video	
Delete video .....	77
Import video .....	38











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