

FlexFusion® ELECTRIC SPACE\$AVER (PLUS)



Service-instructions

Model

FSEN610 FSEN605

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FM06-117C

en-US



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1 Password overview

Range	Password	Description	Described in	
Installation / commissioning	2100	Setting all basic parameters (for example time / date).	Installation instructions	
Network settings	2000	Input network addressing. Only for units with touchscreen control.	Installation instructions	
Basic settings / user	111	Setting of basic values for the user, functions, software update.	Operating instructions	
Lockscreen	369	Deactivating the lockscreen in cooking mode. Only for units with touchscreen control.	Operating instructions	
Trade show mode	888	Activation / deactivation for exhibition mode.	Service instructions	
Service menu	1967	Service range for authorized service technicians.	Service instructions	

2 Introduction

2.1 About this manual

This service manual contains information needed by the service technician for professional and correct fault isolation, repair and maintenance of the unit. The service technician must also observe the contents of the installation instructions and the user manual.

Target group Target group for this service manual is qualified personnel who are familiar with the technical functioning and operation of the unit and have been trained to work on electrical units.

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

Spare parts To ensure the reliability of the unit and the individual components, it is essential that only genuine OEM parts be used. Spare parts can be identified exactly with the aid of the online database.

2.2 Warranty

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

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



3 Safety instructions

For servicing tasks, the service technician must be familiar with and observe regional regulations.

In addition, the notes in the service manual must be observed.

▲ DANGER

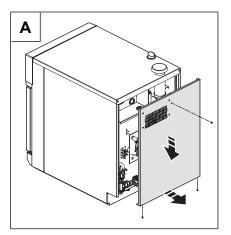
Danger to life due to electric current

- ✓ Disconnect power prior to performing gas and electrical work.
- Disconnect unit from the mains supply and secure it against restart.
- · Check to ensure absence of voltage.

4 Opening and closing the unit

4.1 Removing and attaching the rear panel

4.1.1 Remove the rear panel.



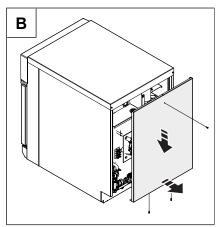


Image: Remove the rear panel, A Tabletop unit, B Built-in unit

- 1. Unscrew the screws in the back wall.
- 2. Holding the bottom edge, carefully pull the back wall down and then forward.

4.1.2 Attaching the rear panel

NOTICE

Risk of property damage from leaky housing

- · Check seals when attaching the housing parts.
- Replace damaged seals.
- 1. Slide the back wall up.
- 2. Install screws in the back wall.
- → The back wall must be in contact with the unit on all sides.

4.2 Removing and attaching the unit cover

4.2.1 Removing the unit cover on a tabletop unit

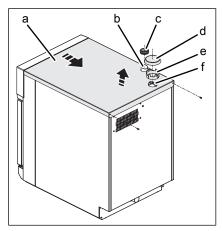


Image: Removing the unit cover

- a Unit cover
- b Steam outlet nozzle
- CE Seal sym

bol

- d Lid
- e Ventilation ring
- f Air inlet nozzle
- 1. Unscrew the lid from the air inlet nozzle.
- 2. Remove the ventilator ring.
- 3. Unscrew the screws on the unit cover.
- 4. Carefully remove the unit cover.

4.2.2 Attaching the unit cover on a tabletop unit

NOTICE

Risk of property damage from leaky housing

- Check seals when attaching the housing parts.
- · Replace damaged seals.
- 1. Brush the seal on the steam outlet nozzle with an acid-free slip agent.
- 2. Carefully push the unit cover over the steam outlet nozzle and air inlet nozzle
 - → The air inlet nizzle must be pushed through the cut-outs on the unit cover.
- 3. Press the unit cover onto the housing.
- 4. Screw in the screws on the unit cover.
 - → The unit cover must be in contact with the unit on all sides.
- 5. Put the ventilator ring on with the cut-outs facing upwards and ensure that it can not be rotated.
- 6. Screw the lid onto the air inlet nozzle.



4.2.3 Removing the unit cover on a built-in unit

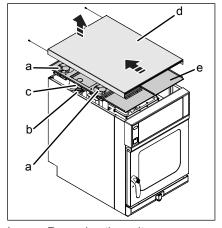


Image: Removing the unit cover

- a Fan
- b Seal
- CE Steam outlet nozzle
- sym bol

- d Unit cover
- e Air diverter
- 1. Unscrew the screws in the unit cover.
- 2. Carefully remove the unit cover.

4.2.4 Attaching the unit cover on a built-in unit

NOTICE

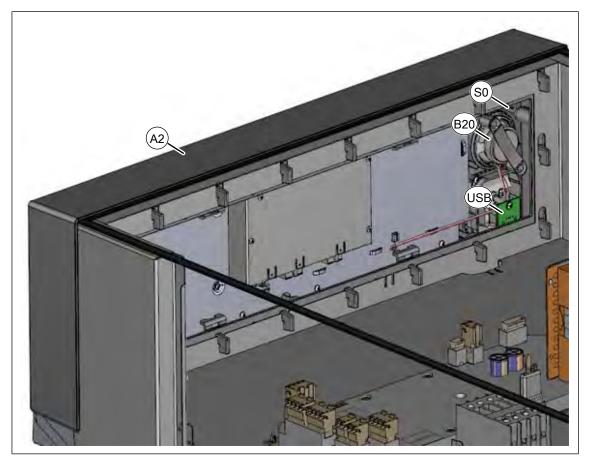
Risk of property damage from leaky housing

- · Check seals when attaching the housing parts.
- · Replace damaged seals.
- 1. Check that the seal on the steam outlet nozzle is seated properly.
- 2. Apply a film of acid-free lubricant to the seal on the steam outlet nozzle.
- 3. Slide the unit cover forward.
- 4. Carefully position the unit cover flush with the steam outlet nozzle.
- 5. Install screws in the unit cover.
 - → The unit cover must be in contact with the unit on all sides.



5 Component overview

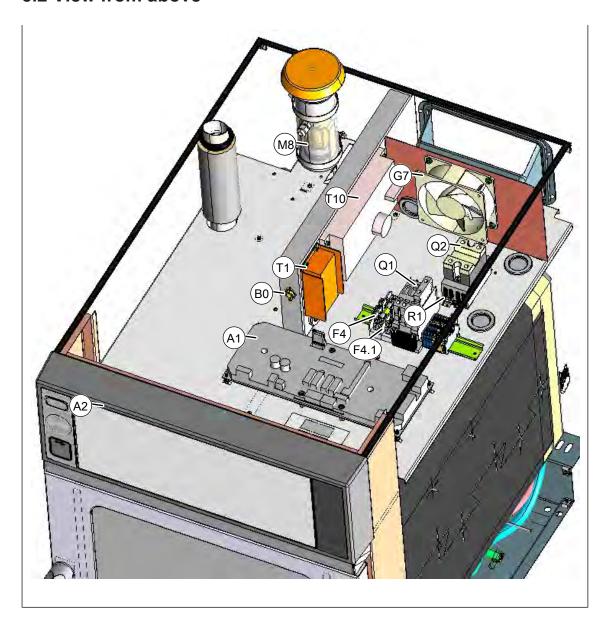
5.1 Operating unit



A2 Operating unit S0 On / Off switch

B20 Loudspeaker USB USB port

5.2 View from above



- A1 Control board
- B0 Thermal switch 70°c (158°F)
- F4. Fuse 6.25 A inactive

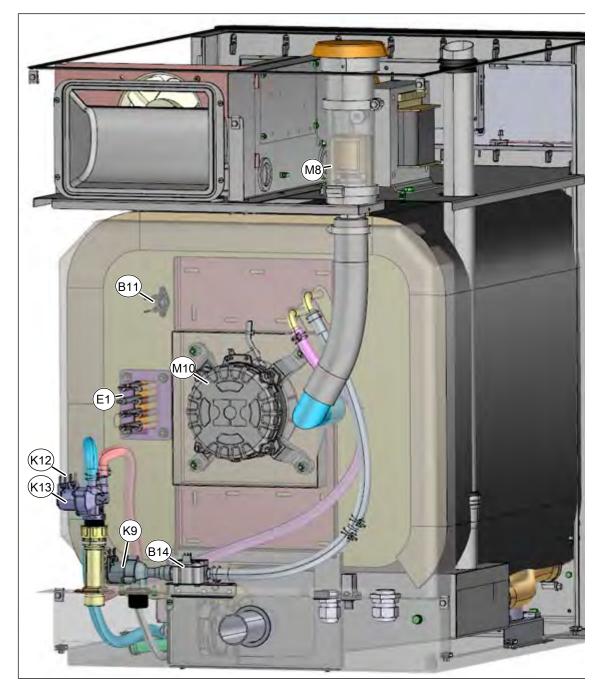
1

- M8 Lift magnet 24 V
- Q2 Dual solid-state relay (SSR)
- T10 Power board for motor

- A2 Operating unit
- F4 Fuse 6.25 A inactive
- G7 Cooling fan
- Q1 Main contactor
- T1 Power pack



5.3 View from rear



B11 Safety temperature limiter

E1 Heating element

K12 Solenoid valve or double

K13 solenoid valve (only with option HoodIn)

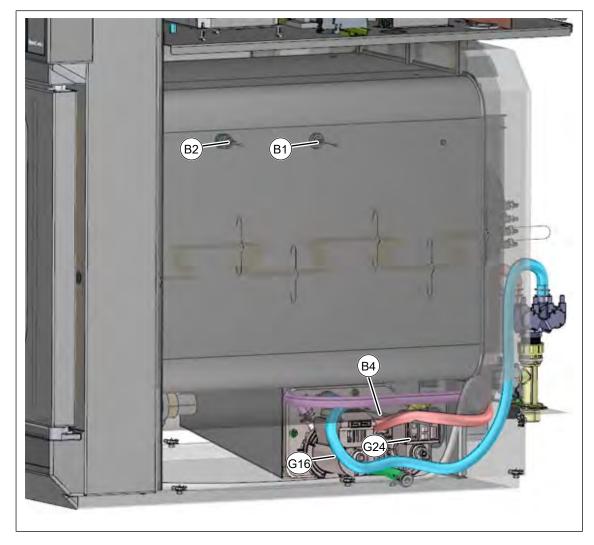
M10 Fan motor

B14 Flowmeter

K9 Solenoid valve for steaming 24 V

M8 Lift magnet 24 V

5.4 View from right



- B1 Cooking chamber temperature sensor
- B4 Steaming temperature sensor
- G24 Drain pump

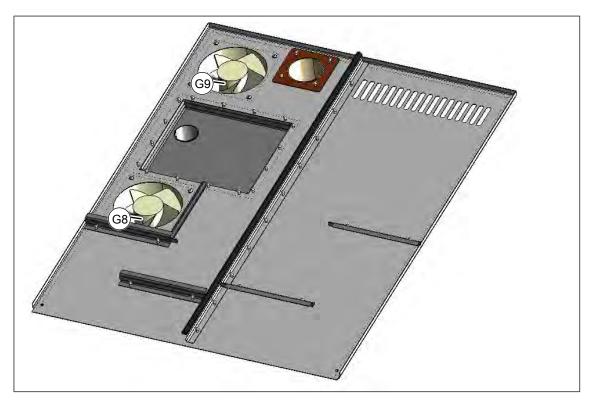
- B2 Core temperature sensor
- G16 Circulation pump

Unit with HoodIn = B4 in upper position Unit without HoodIn = B4 in lower position



5.5 Additional plate on built-in version

The additional plate is located under the unit's cover.



G8 Cooling fan

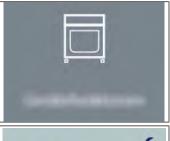
G9 Cooling fan

6 Service menu - appliance test

6.1 Service menu

The service area permits functional testing of individual components, adjustment of basic settings and updating of the software.

6.1.1 Access to service area



- → Switch on the unit.
- → Tap the "Unit functions" field.
 - → Display of *Appliance functions* menu.



- → Tap the "Settings" field.
 - → Display of *PIN* window.



- → Enter password and touch *Confirmation* field.
- → Display of *Unit test (service area)* menu.

INFORMATION

The password for the service menu is 1967

6.1.2 Service menu overview

- **Selecting a menu element** \rightarrow Display of the menu elements in the left area.
 - → Page change by swiping upward/downward.
 - → Select menu element by touching.



6.2 Appliance information

Overview



Image: Unit information display

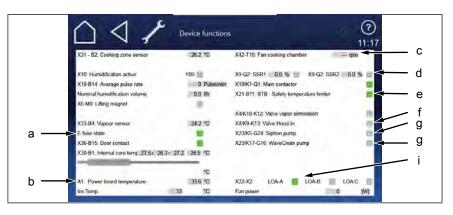
Display of the appliance-specific information

- 1. Software version
- 2. Cookbook version
- 3. Unit configuration
- 4. Serial number
- 5. Date of last CombiDoctor diagnosis.
- 6. Saved contact data

Leaving the area

Touch the Back field.

6.3 Status overview



- a Status of electronic fuse
- c Engine speed
- e Status of safety temperature limiter
- g Only on units with WaveClean
- b Temperature of control board
- d Heat requirement in %
- f Only on units with HoodIn
- Only for units with connected power optimization system (option)



The overview shows the technical status of the unit. Energized components and feedback messages can be recognized by the green color of the field.

The overview shows the technical status of the unit. Energized components and feedback messages can be recognized by the green color of the field.

6.4 CombiDoctor

Description

The CombiDoctor offers an automatic check of the climate control system and WaveClean automatic cleaning. The tests are possible individually or as overall test. For instructions on performing, see the touchscreen.



Image: Select CombiDoctor test

CombiDoctorStart

Selecting a program \rightarrow Select a program by adjusting the roller.

- **Starting the program** → Touch the "START" field.

 - **Evaluation** → The test result appears on the touchscreen.
 - → Entry in HACCP memory.

Description of the test steps

Step 1 (test door contact)

- 1. Open cooking chamber door and close again.
 - → If test successful, proceed with the next test step.
 - → If the door is not recognized as having been opened and closed again within the specified time (60 seconds), the test is not passed.

Step 2 (prepare for WaveClean)

1. Preparation for WaveClean test. Automatic water exchange via the siphon pump and the solenoid valve for steam elimination.

Step 3 (heat output)

- 1. Check of heat output.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.
- → Check of on-site voltage supply.
- → Check of heating element
- → Check of solid-state relay
- → Check of internal fuse for load circuit (depends on unit version).

Step 4 (steam generation)

- 1. Check of DynaSteam² steam generation.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.
- → Ensure that water is being supplied on-site.
- → Check of DynaSteam steaming.
- → Check of water supply pipe for calcification.

Step 5 (steam reduction)

- 1. Check of steam reduction (lift magnet).
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.
- → Check of lift magnet via relay test. A fault is present on the component or the control board. Check associated fuses.

Step 6 (WaveClean circulation pump)

- 1. Check of WaveClean circulation pump.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful. Test 7 and 8 are not evaluated.
- Check of circulation pump via relay test. A fault is present on the component or the control board. Check the fuse on the control board.

Step 7 (water supply to WaveClean)

- 1. Check of solenoid valve for steam elimination.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.
- → Ensure that water is being supplied on-site.



Step 8 (WaveClean siphon pump)

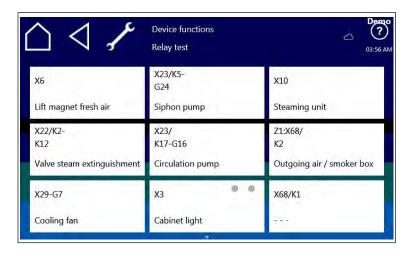
- 1. Check of WaveClean siphon pump.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.

Step 9 (temperature control)

- 1. Check of temperature control.
 - → The temperature in the cooking chamber must reach 140 °C (284 °F) within the time specified.
 - → Display switches to green = test successful.
 - → Display switches to red = test not successful.
- → Check region around cooking chamber sensor for soiling.
- → Check temperatures via calibration in the service menu.
- → If necessary, replace cooking chamber sensor or control board.

6.5 Relay test

Overview



The cooking chamber door must be closed to control the G16 circulation pump.

Relay	Connector	No.	Description	Info
	Х3	1-4	Cooking chamber light E3	24 V DC
	X6	1/2	Lift magnet M8	24 V DC
	X10	6/7	Solenoid valve for steaming K9	24 V DC
K5	X23	1	Siphon pump G24 208V A	
K9	X4	3	Solenoid valve, steam Wrasen K13 208V	
K10	X4	1	Solenoid valve, steam Wrasen K12 208V	
K11	X29	1	Cooling fan G7 208V AC	
K11	X29	3	Cooling fans G8, G9 208V	
K17	X23	3	Circulation pump G16 (only when cooking chamber door is closed)	

Description

The test permits separate activation of various functions.

- Testing the relay.
- Testing of individual components.

Activating/deactivating a function

Activating a function \rightarrow Press the button for the area to test.

→ The function is active.

→ The button for the selected function is highlighted in green.

Deactivating a function → Press the button highlighted in green to deactivate the selection.

→ The function is now inactive.

→ The button is now highlighted in gray.



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INFORMATION

Several functions can be activated simultaneously.

6.6 WaveClean test (option)

Description

- → WaveClean test program for function check.
 - → Circulation pump
 - → Siphon pump
 - → Magnetic valve for water filling
 - → Door seal / leak tightness in door area.

INFORMATION

The test is used exclusively for functional testing and not to clean the cooking chamber.

Starting the test

- → Press the "START" button.
 - → Checking of the cooking chamber temperature.
 - → Automatic cooling off of the cooking chamber if > 70 °C (158 °F).
- → Rinse and fill up siphon.
 - → Draining by pump G24.
 - → Filling by magnetic valve K12.
- → Circulation and heating.
 - → The circulation pump G16 is switched on.
 - → Heating of the cooking chamber to 55 °C (131 °F).
- → Rinse DynaSteam and siphon
 - → The valve for steaming is energized.
 - → Another water change from the siphon.

After 30 minutes, the WaveCleanTest ends.

Ending the test

An abortion is possible at any time.

- → Tap the "Stopp" button.
 - → Automatic rinsing of the siphon.



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6.7 Calibrating the cooking chamber sensor

Description

- → Calibration function for the cooking chamber sensor.
 - → Testing the calibration.
 - → Performing the calibration.

INFORMATION

The units are factory calibrated. Recalibration is required only in exceptional cases.

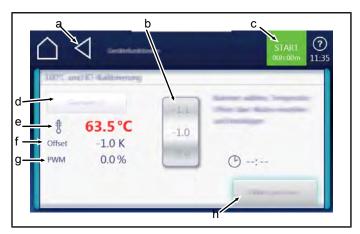


Image: Overview

- a Back
- CE "Start/Stopp" field
- sym
- bol
 - e Cooking chamber temperature
 - g Average heat requirement
- b Offset setting
- d Not used
- f Saved offset

Color detection of the temperature values

INFORMATION

During calibration, the temperatures are displayed in color:

Red = temperature in invalid calibration range

Green = temperature in valid calibration range



Check calibration

Prerequisite Calibrated digital temperature measurement device.

The temperature in the cooking chamber is < 100 °C (212 °F).

- → Fix temperature sensor of external measurement device in the cooking chamber.
 - → Use a grill rack for this.
 - → Point the sensor tip upward in order to prevent measurement errors.

Checking the calibration \rightarrow Touch the "START" field.

- - → The cooking chamber is heated up to 100 °C (212 °F).
 - → Display of the current temperature on the touch screen.
- → Wait until the cooking chamber temperature on the touch screen indicates 100 °C (212 °F) (± 1°C).
 - → Compare displayed cooking chamber temperature with temperature of external measurement device.
 - → The external measurement device must display a temperature between 99 °C (210,2 °F) - 99,5 °C (211,1 °F).
- → If the value is within the range, end checking.
 - → Touch the "STOP" field.
- → If the value is outside of the range, calibration must be done.
- → Continue with calibration (see , Calibrate cooking chamber sensor", Page 28).

Calibrate cooking chamber sensor

Prerequisite → Execute *Check calibration* and do not switch appliance off.

→ Temperature display on the touch screen indicates 100 °C (212 °F).

Calibration → Adjust offset value by adjusting the roller.

→ Let 10 minutes adjustment time elapse.

→ The external measurement device must display a temperature between 99 °C (210,2 °F) – 99,5 °C (211,1 °F).

→ If necessary, adjust offset value again.

→ Let 10 minutes adjustment time elapse.

→ If the value is within the range, save calibration.

Saving the calibration → Touch "Save offset" field.

→ Saving of set value.

Canceling the calibration → Touch the "STOP" field.

→ The calibration ends.

Exiting the calibration Touch the *Back* field.

Storing the calibration on \rightarrow Also save data on internal SD card.

SD card

6.8 DynaSteam test

Description

The DynaSteam test allows a function test of DynaSteam steaming. Calibration is not possible / necessary.

Prerequisite Access to the water supply pipe in the cooking chamber.

- → Remove both hook-in points.
- → Dismount water supply pipe.
- → Dismount air diverter.
- → Replace water supply pipe.



Image: Overview of DynaSteam test

Starting the test

- → Touch "Initialization" field.
 - → Automatic pre-rinse.
 - → Field changes to "START".
- → Set water quantity using the rollers.
- → Touch the "START" field.
 - → Energize solenoid valve for steaming.
 - → The water comes runs from the water supply pipe into the cooking chamber.

Check the water quantity

Collect the water from the supply pipe with a measuring container.

- → Starting water test.
 - → After the predetermined amount of water has gone through, activation stops automatically.
- → Compare amount of water with the set value. A deviation of +-10% is within tolerance.

6.9 Emptying the water

Description

Water drainage removes water residue from the unit to prevent frost damage during transport and idle period.

Prerequisite

- → Both water connections are connected to compressed air.
 - → The pressure may not exceed 6 bar.
- → The cooking chamber temperature is < 130°C.



Image: Overview

Running a program

Start drain water → Touch the "START" field.

- → Start of the automatic water drainage.
- → Display of the cooking chamber temperature and remaining time.

Canceling the water → Touch the "STOPP" field. drainage

6.10 Setting the set-up height



Image: Overview

- **Setting the set-up height** \rightarrow Set the set-up height by adjusting the rollers.
 - → Tap the "OK" field.
 - → Changes saved.



Canceling the selection → Tap the "Back" field.

6.11 Audio settings

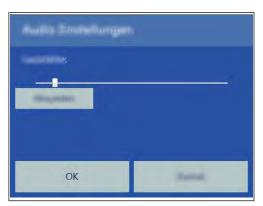


Image: Overview

- **Setting the volume** \rightarrow Use the slider to set the desired volume.
 - → Tap the "OK" field.
 - → Changes saved.

Canceling the selection → Tap the "Back" field.

6.12 Select signal tones

Set signal tones \rightarrow Set the profile by adjusting the rollers.

→ Tap the "OK" field.

→ Changes saved.

Canceling the selection \rightarrow Tap the "Back" field.

6.13 Log data export

Description

Log data export to an external USB flash drive. The function is only required after consultation.

Exporting log data

- → Perform according to instructions on the touchscreen.
- → Press the *Confirm* button.
 - → Log data export begins.

6.14 Software update

Description

→ Update of the software via the USB interface.

INFORMATION

Sounds, cookbooks, help texts and videos are not part of the software update. These require importing via "Importing additional content".

Performing the update

- → Perform according to instructions on the touchscreen and (see "8.1 software", Page 39) description.
- → Tap the "OK" field.
 - → Update begins.
- → A confirmation then appears on the touchscreen.

6.15 Importing additional content

Description

Import of additional content (sounds, videos, graphics, help texts).

INFORMATION

Import is absolutely essential after the operating panel has been replaced.

Importing content

Import of the additional contents via the USB interface. See also chapter *Importing additional content*.

6.16 Restoring data

Description

Import function of parameters stored on the SD card.

INFORMATION

Importing is required after the operating panel or control board have been replaced.

Importing data

Prerequisite Service menu is displayed

- → Press the "Restore data" button.
- → Press the Confirm button.
 - → Restore data from the SD card.
 - → A confirmation then appears on the touchscreen.
- → Tap the "OK" button.



6.17 Backing up data

Description

Backup function for parameters (for example, customer settings, calibration values). Saving data on the internal SD card and USB stick (if plugged in).

Backing up data

Prerequisite Service menu is displayed

- → Tap the "Backup data" button.
- → Press the *Confirm* button.
 - → Backup data on the SD card.
 - → A confirmation then appears on the touchscreen.
- → Tap the "OK" button.

6.18 Water filter maintenance

Description

With use of a water filter on the soft water connection of the unit, a maintenance note may appear after the stored flow quantity has been reached.

For this, the appropriate filter capacity must be determined and entered.

Prerequisite •

- The water filter supplies only one combi steamer.
- Only the soft water connection is connected to the filter.



Image: Overview

Entering the water quantity

- → Use the number block to set the desired value.
- → Tap the "OK" button.
 - → Changes saved.



6.19 Importing contact data

Description

Import of service contact data. This data can be accessed by the operator under "Equipment information".

Preparing the data

Perform according to instructions on the touchscreen.

- → Create the file "ContactData.txt" with favorite text editor on the computer.
- → Open the file on the computer.
- → Enter contact data distributed over 6 text lines.
- → Save file on a USB flash drive. For this, create a folder with the name "Cooking_CODG2".
 - → The file must be saved in the folder "Cooking_CODG2".

Importing data

- → Perform according to instructions on the touchscreen.
- → Press the *Confirm* button.
 - → Import the created contact data.
 - → A confirmation then appears on the touchscreen.

6.20 Setting units

Overview



Changing values

- 1. Select the desired temperature and volume.
- 2. Tap the "OK" button.

6.21 Settings parameters

Description

→ Querying and setting additional parameters.





Selecting parameters

- → Selecting parameters by adjusting the caster.
- → Tap the "Read" button.
 - → Display of set parameters.

Changing parameters

- → Use the number block to set the desired value.
- → Tap the "Write" button.
 - \hookrightarrow Changes saved.

Parameter overview

No.	Basic setting	Standard value	Adjustment range	Explanation
7	User menu password	111	0 - 300	Password for the user menu (basic settings)
16	Cooking chamber temperature offset		-9.9 - +9.9°K	Ability to retrieve the saved temperature offset values. The can also be changed and saved.
21	Core temperature offset, sensor 1		-9.9 - +9.9°K	The calibration function in the Service menu is used for calibration!
22	Core temperature offset, sensor 2		-9.9 - +9.9°K	
23	Core temperature offset, sensor 3		-9.9 - +9.9°K	
24	Core temperature offset, sensor 4		-9.9 - +9.9°K	
45	Generator mode	0	0 = Off 1 = On	Only when using generators on ships.
48	Steam elimination mode	1	0 = Low 1 = Normal 2 = High	"Low" setting: Minimum water consumption, but higher condensate temperature and greater steam volume. "High" setting: Maximum water consumption, but lower condensate temperature and smaller steam volume.
49	Controls the cooking chamber lamp when opening the cooking chamber door	0	0-60 seconds	
50	Controls the cooking chamber lamp when closing the cooking chamber door	0	0-60 seconds	

No.	Basic setting	Standard value	Adjustment range	Explanation
71	Recirculation hood control MagicHood / FlexiCombi Air	0	0 = Off 1= On	Activation required when retrofitting a hood. See also parameter 80
80	Activate additional board A3	0	0 = Off 1= On	Activation required when retrofitting a hood. See also parameter 71
92	Flashing of the cooking chamber light at the end of the program	1	0 = Off 1= On	
110	Activation of the power optimization system	0	0 = Off 1= On	Activate the ability to connect a power optimization system. Optional equipment feature.
602	Maximum power outage duration for a warm start	100 s	90 – 600 seconds	Time within which the cooking program will continue after interruption of the power supply.
607	Ready to Cook active	1	0 = Off 1 = On	With the value "0", Ready2Cook is permanently deactivated.
609	Interval for saving the temperatures in the HACCP log	120 s	1 – 180 seconds	
618	Ready to Cook – Finished message interval	60 s	0 - 300 seconds	Reminder interval after reaching the Ready2Cook temperature
624	SES status	1	0 = Off 1 = On	When the value is "0", the SES function is permanently deactivated.
625	Minimum duration of cooking program for SES	6 min.	4-6 minutes	If the overall duration of a cooking program is less than this value, the SES does not run.
655	Limitations for Arabic	0	0 = Off 1 = On	When the value is "1", no cooking programs for pork are displayed
662	Lock screen active	0	0 = Off 1 = On	Display of Lock Screen menu item
674	Auto-start	0	0 = No autostart 1= Direct favorites 2=Always	Automatic start of a cooking program after selection from AutoChef / Favorite
678	Scanner button available	1	0 = Hidden 1= Visible	Display of scanner function in the title bar.
695	PIN for operation lock	369	0 – 99999	
726	Cleaning reminder	1800	0 = Off 1800 = On	Activation / deactivation of the WaveClean cleaning reminder

6.22 Backing up the SD card

Description

Export the data from the internal SD card and external USB stick.

Backing up data

Perform according to instructions on the touchscreen.

- \rightarrow Tap the *OK* button.
 - → Back-up of the data.
 - → A confirmation then appears on the touchscreen.
- \rightarrow Tap the *OK* button.

6.23 Restoring the SD card

Description

Import the data from a backup of the SD card from a USB stick. Required after replacing the SD card.

Restoring data

Perform according to instructions on the touchscreen.

- → Press the *Confirm* button.
 - → Restoring of the data from the SD card.
- → Tap the "OK" button.
 - → Automatic restart of the software.

6.24 Background lighting

Changing the brightness of 1. Select the desired brightness.

- the touchscreen 2. Tap the "OK" field.

6.25 Hour meter

Description Display of hour meters, service life, cleaning use and consumption. The arrow keys in the upper region are used to switch between the pages.

> This region is currently undergoing further development. At the moment, data backup is not yet possible.

7 Status overview direct access

7.1 Description

Direct access allows display of all processes and temperatures during operation.

INFORMATION

The status overview is intended only for the service technician.

Overview



a Hidden field for access to status overview

7.2 Opening the status overview

- → Tap the invisible field three times quickly.
 - → This changes the display to the status overview.

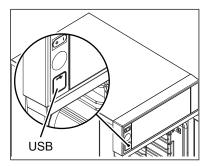
7.3 Exiting the status overview

- → Tap the *Back* button.
 - → Change to the display of the cooking process.



8 Software

8.1 Overview



8.2 Opening the basic settings menu



- → Switch on the unit.
- → Tap the "Unit functions" field.
 - → Display of *Appliance functions* menu.



- → Tap the "Settings" field.
 - → Display of window "*PIN*".



- → Enter password and touch *Confirmation* field.
 - → The password for the Settings menu is **111**.
- → Display of the basic settings menu.



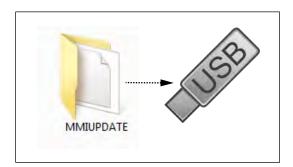
8.3 Software update

Prerequisite

- → USB stick.
 - → Maximum size 64 GB.
 - → Formatting FAT (standard).
 - → The disk should be empty if possible.
- → Current software update.
 - → The update is provided as packed ZIP file.

Preparing the USB stick

- → Open and download Zip file and unzip. In general, the unzipped folder is in the same directory as the previously compressed one.
- → Copy unzipped folder "MMIUpdate" to the USB stick.
 - → The update file is in the folder.
 - → The file has the extension "sw2".
 - → For instance, "020026.sw2" (software update V2.0.26).



Performing the update

- → Open the basic settings menu or service menu
- → Select the "Software update" field on the left area of the menu by swiping.
- → Tap the "Software update" field.
- → Tap the "OK" field.
 - → The update begins.

INFORMATION

The update can take up to 15 minutes. The software is restarted several times. Do not switch unit off.

- → A confirmation then appears on the touchscreen.
- → Tap the "OK" field.
 - → The software restarts automatically.



INFORMATION

After the update, a blue screen may appear and the software does not start. In this case, switch the unit off and then back on. In rare cases, this may happen again.

8.4 Importing additional content

Description

Import function for manufacturer contents:

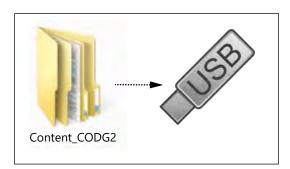
- Cookbook graphics
- Help information
- Sound files

Prerequisite

- → USB stick.
 - → Maximum size 32 GB.
 - → FAT formatting (default).
 - → The disk should be empty if possible.
- → Current additional content.
 - → Additional contents are provided as packed .ZIP file.

Preparing the USB stick

- → Open and download Zip file and unzip. In general, the unzipped folder is in the same directory as the previously compressed one.
- → Copy the unzipped folder "Content_CODG2" to the USB stick.
 - → In the folder there are other subfolders. This may not be changed.



Importing

- → Open the basic settings menu or service menu.
- → Select the field "Import additional contents" on the left area of the menu by swiping.
- → Tap the "Import additional contents" field.



- → Tap the "OK" field.
 - → The data is imported.
- → A confirmation then appears on the touchscreen.
- → Tap the "OK" field.

8.5 Importing the manufacturer's cookbook

Preparing the USB stick

- → Create the folder "Cooking_CODG2" on the USB stick.
- → Copy the update file to the "Cooking_CODG2" folder.
 - → The update consists of one file.
 - → The file has the wording "TouchClassicDB.sdf."

Importing a cookbook

- → Opening the basic settings menu (111)
- → Select the field "Import MKN cookbook" on the left area of the menu by swiping.
- → Tap the "Import MKN cookbook" field.
- \rightarrow Tap the *OK* field.
 - → Import begins.
 - → A confirmation then appears on the touchscreen.



9 Trade show mode

9.1 Description

Trade show mode allows appliance operation for demonstration purposes.

9.2 Connecting the unit

A single-phase power supply is required for operation.

- → Appliance is connected on L1 and N.
 - → See also installation instructions.

9.3 Opening the unit functions

- → Connecting the unit
- → Tap the "Unit functions" field.
 - → Display of *Appliance functions* menu.

9.4 Switching the trade show mode on/off

Description Trade show mode allows appliance operation for demonstration purposes.

Prerequisite Menu Unit functions opened

- → Tap the "Unit settings" field.
 - → Display window PIN.



- → Enter the password **888** and tap the *confirmation* button.
 - → Display of menu *Trade show mode*.

on

- Switching trade show mode → Touch the "Trade show mode is off" field.
 - → Restart the unit with the switch On/Off.
 - → Unit is in trade show mode
 - → The active trade show mode is indicated on the screen.

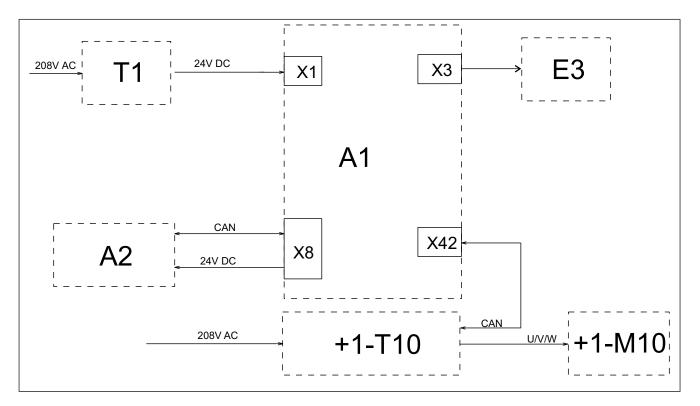
mode

- **Switching off trade show** \rightarrow Call up the menu *Trade show mode*.
 - → Tap the "Trade show mode is on" field.
 - → Restart the unit with the switch On/Off.
 - → Appliance is normal operation.



10 Electronics

10.1 Block diagram for the control

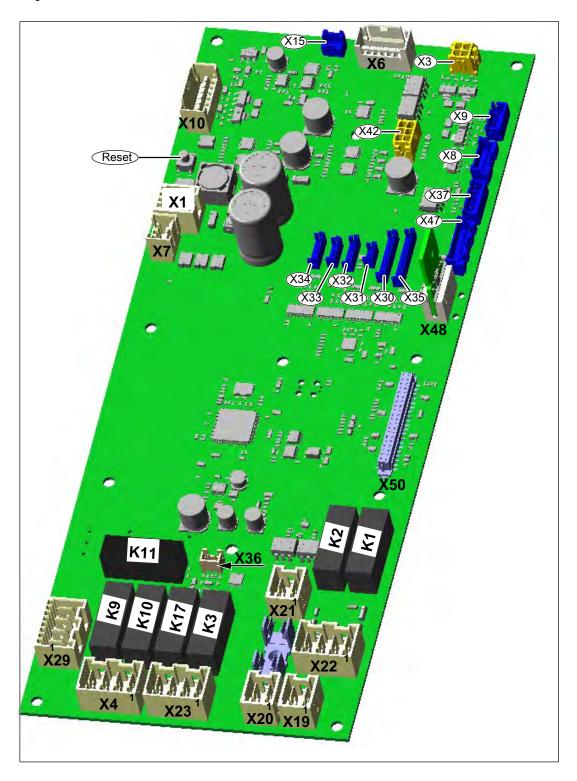


Legend

A1	Control board	A2	Operating unit
E3	LED illumination	M10	Fan motor
T1	Power pack	T10	Power board for motor

10.2 Control board

Layout



Configuration

Reset button The Reset button resets the e-fuse (electronic fuse)

Connector X1

No.	No. Description	
1 Power supply I/O board 24 V+ DC		
2 Power supply I/O board 24 V- DC		

Connector X3 (24V DC)

No.	Description	
1/2	Power supply for left light	
3/4	Power supply for right light	

Connector X4 (208V AC)

No.	Description	
1/2	Solenoid valve K12 (water vapor elimination)	
3/4	Solenoid valve K13 (vapor extraction, only for HoodIn)	

Connector X6 (24V DC)

No.	Description	
1/2	Lift magnet M8	

Connector X7 (24V DC)

No.		Description
1/2	On/Off switch S0	

Connector X8

No.	Description	
1/2	1/2 Operating unit supply 24 V DC	
3-5 CAN communication operating unit		

Connector X9

No.	Description
1/2	Energizing of SSR Q2, area A
3/4	Energizing of SSR Q2, area B

Connector X10 (24 V DC)

No.	Description	
1/2	Flowmeter B14	
6/7	Solenoid valve for steaming K9	

Connector X19 (208V AC)

No.	Description
1/2	Main contactor Q1

Connector X20 (208V AC)

No.	Description	
1	Input voltage 208 V AC	
2	Input voltage N (neutral)	

Connector X21

No.	Description	
1	Safety temperature limiter B11 (input)	
2 Safety temperature limiter B11 (output)		



Connector X22 (power optimization, option)

No.	Description
1	Output 208 V, unit (relay K1) On
2	Output 208 V, unit (relay K2) Active
3	Input 208 V (POS C)
4	N (neutral)

Connector X23 (208V AC)

No.	Description
1/2	Siphon pump G24
3/4	WaveClean pump G16

Connector X29 (208V AC)

No.	Description
1/2	Cooling fan G7
3/4	Cooling fans G8, G9. Only on built-in version EKE

Connector X30 B1 core temperature sensor

Connector X31 B2 cooking chamber sensor

Connector X33 B4 Vapor sensor

Connector X36 Reed contact switch for cooking chamber door B15

Connector X42 CAN communication to motor power board T10

Connector X48 Configuration memory

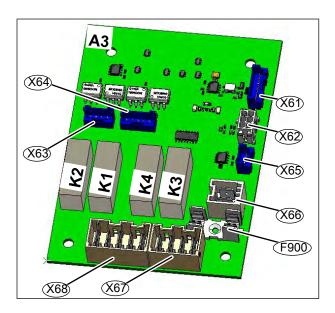
Connector X50 Slot for optional board A3



10.3 Additional circuit board

Layout

The additional circuit board is present only on units with the MagicHood exhaust hood.



Configuration

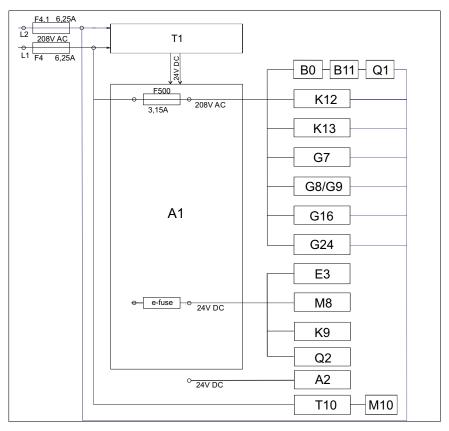
Connector X68 (potential free)

No.	Description	
4	Line from hood, X20	
5	Line from hood, X20	

Fuse F900 Not used



10.4 Safety overview



Legend

A1	Control board	A2	Operating unit	
В0	Thermal switch	B11	Cooking chamber STL	
E3	LED illumination	F	Fuse	
G7	Cooling fan	G8/9	Cooling fan for built-in version	
G16	WaveClean pump*	G24	Siphon pump*	
K9	Solenoid valve for steaming	K12	Magnetic valve extinguishing	
K13	Solenoid valve HoodIn**	M8	Lift magnet	
M10	Fan motor	Q1	Main contactor	
Q2	Semiconductor relay (SSR)	T1	Power pack	
T10	Power board for motor			

^{* =} only on version with automatic WaveClean cleaning system.

Fuses 6,25A carrier, 20 x 5mm, order number 10016452 3,15 A carrier, 20 x 5mm, order number 203742



^{**=} Only on version with HoodIn

11 Fault messages & troubleshooting

11.1 Symbols for errors

For some errors, an additional symbol appears in the title bar.

If the exact error is not known, switch the unit off and then back on. In the event of an error, the exact error will appear in the display.

Display on the left touchscreen	Description
	Cooking sensor defective. Unit in emergency mode Emergency operation.
	Core temperature sensor defective,
	Fan fault. Operation no longer possible. Switch the unit off and then back on.

11.2 Emergency operation

Description In order to allows limited use in case of error, the appliance has various emergency programs. Emergency operation is activated automatically and displayed. After elimination of the error indicated, the controller switches back into regular 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.

Overview

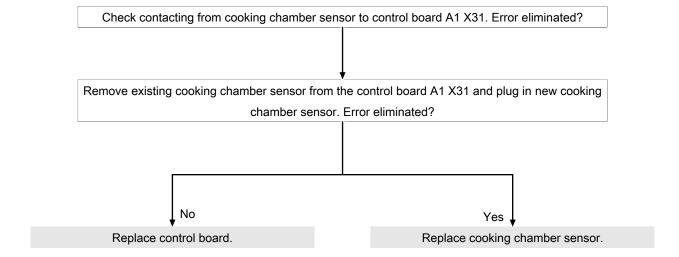
Fault message displayed	Description
Cooking sensor defective.	The core temperature sensor takes over the function of the cooking chamber sensor.
Water vapor sensor defective	The software controls the water vapor elimination. This results in higher water consumption.
Core temperature sensor defective. Cooking program was canceled.	Function no longer available.

11.3 Temperature sensor area

Cooking chamber sensor faulty (694,695)

Description

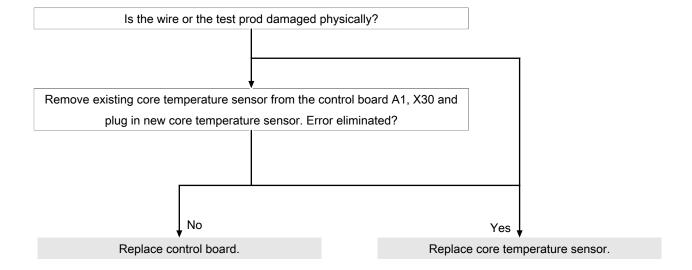
Emergency operation is activated automatically and displayed. The core temperature sensor takes over the function of the cooking chamber sensor. Cooking program with core temperature sensor is no longer available.



Core temperature sensor fault (699, 700)

Description

The core temperature function is no longer available.

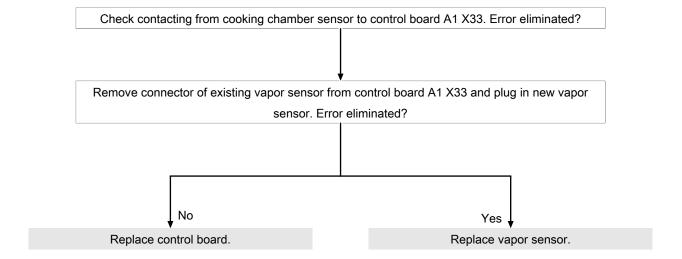


Vapour sensor fault (710)

Description

In the event of an error, emergency operation is activated and displayed automatically. The software controls steam elimination. In this case, increased water consumption may result.

Troubleshooting



54

Risk of frost (TMP_ID72, MMI_ID51)

Description

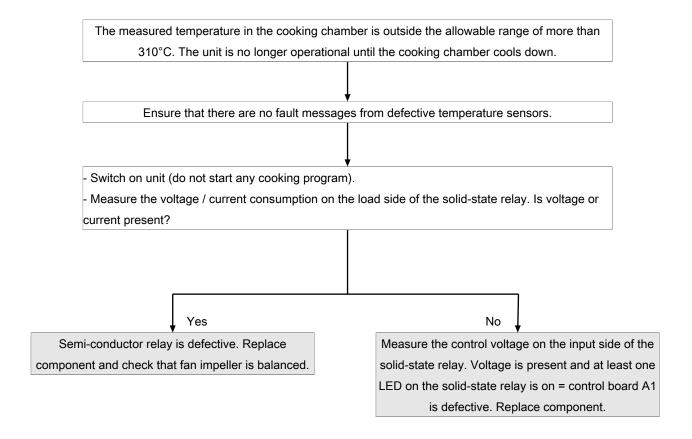
The unit is not ready for use. The temperature sensor on the control board is measuring a temperature of <0°C.

- → Increase the room temperature and switch on unit again.
- → Change location of the unit.

Excess temperature in the cooking chamber (ID18, ID73)

Description

The measured temperature in the cooking chamber is outside the allowable range of more than 310°C. The unit is no longer operational until the cooking chamber cools down. The measurement is taken by the cooking chamber sensor and core temperature sensor.



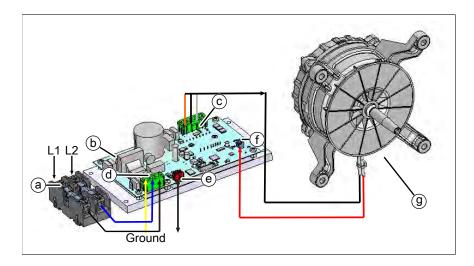
11.4 Motor area

▲ DANGER

Warning: electric shock! Danger of death!

When working on the power board, make sure that energized parts are exposed. Work on these components during operation and up to 3 minutes after enabling is not allows. Even if the motor is stopped and the appliance is de-energized, the connection terminals and components can conducted dangerous voltage!

Overview



- a Fuse F4, F4.1 6,25A
- c Connector S300. Power supply motor
- e Connector S500. CAN connection to control circuit board
- b Power board
- d Connector S100. Power supply circuit board
- f Connector S501. Input for temperature switch from motor

Engineered to Last

Safety limiter triggered (1480, MMI_ID80)

Description

There is a response from the safety circuit on the control board.

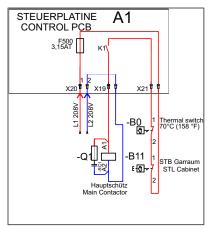


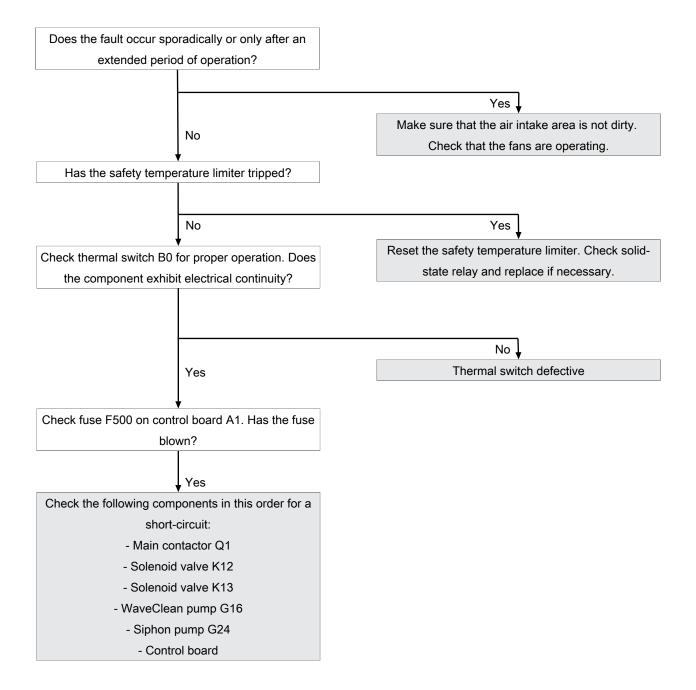
Image: Overview of the safety circuit

A1 Control board

B11 Safety temperature limiter

B0 Thermal switch

Q1 Main contactor



Safety limiter triggered. Cooking program was cancelled (1479)

Description

There is a response from the safety circuit on the control board.

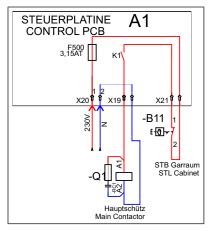


Image: Overview of the safety circuit

- A1 Control board
- Q1 Main contactor

B11 Safety temperature limiter

Troubleshooting

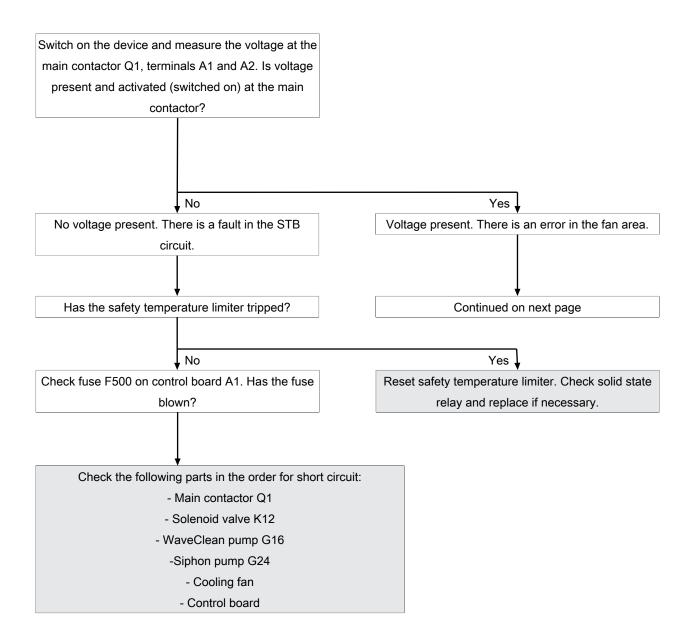
Restart the unit. Troubleshoot the displayed error message.

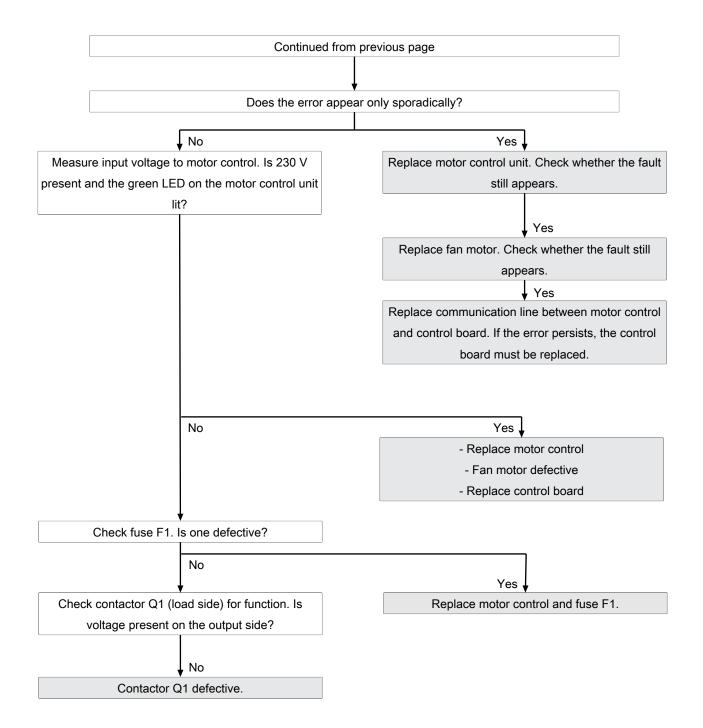


Fan faulty. Operation not possible (1481)

Description

INFORMATION	Nature and source of the hazard	
	If the error message 1480: Safety temperature limiter triggered also appears, troubleshooting must be carried out accordingly.	
	The control board A1 does not receive any response via the CAN bus cable from motor power board T10. There is an fault in the fan area.	
	Troubleshooting	
INFORMATION	Nature and source of the hazard	
	Perform software update. The installed version should be 2.6 or higher. From	
	this version on, the software contains an optimized motor control and new er-	
	ror messages.	





Fan faulty. Cooking program was cancelled (701)

Description

INFORMATION

Nature and source of the hazard

If the error message *1480: Safety temperature limiter triggered* also appears, troubleshooting must be carried out accordingly.

The control board A1 does not receive any response via the CAN bus cable from motor power board T10. There is an fault in the fan area.

Troubleshooting

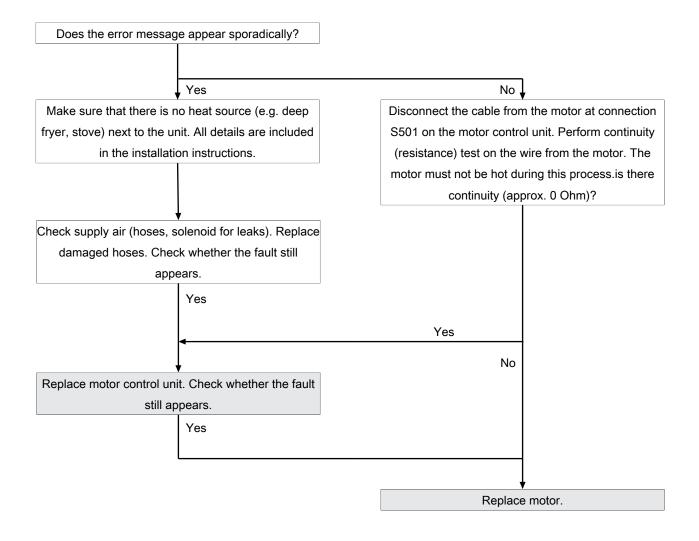
(see "Troubleshooting", Page 62)



Overtemperature fan motor (FAN_ID6)

Description

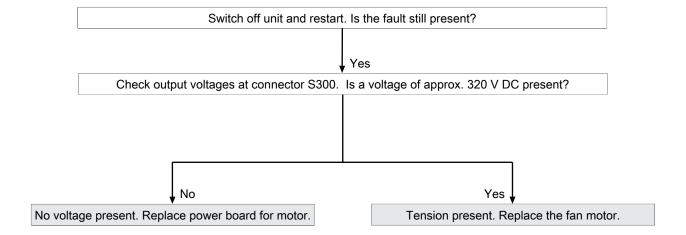
The temperature from the motor is monitored via an integrated thermal switch (bimetal). In faultless condition this is closed (passage). In the event of an error, the contact opens and the error message FAN_ID6: Motor overtemperature appears. After cooling down, the thermoswitch resets itself automatically.



Fan fault (FAN_ID23)

Description

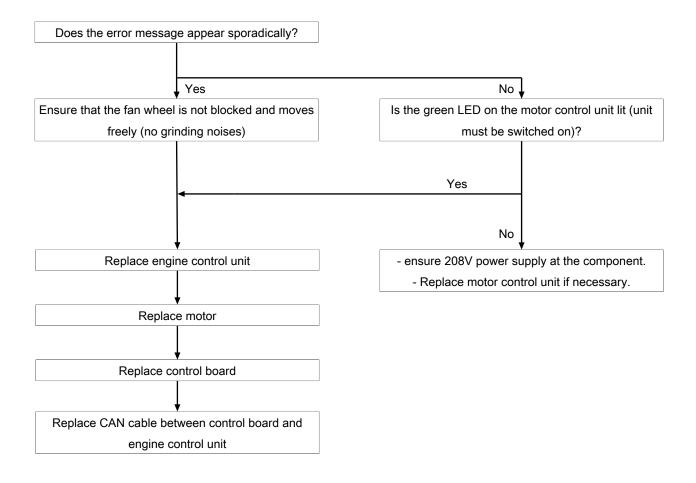
The control board A1 does not receive any speed feedback from the power board T10. There is a fault in the power supply from the power board or a fault on the fan.



Motor system faulty (FAN_ID27)

Description

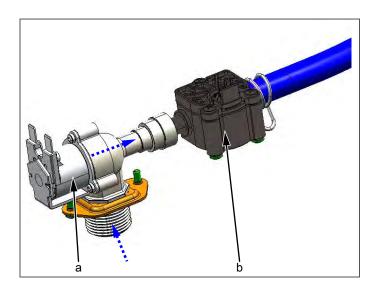
The error message is generated when the control board receives a too low or no speed from the motor control. After unit restart via "ON/ OFF" the error is reset. A new query is made at the start of the cooking program.



11.5 Water area

Water pressure too low (709)

Description



a Magnetic valve

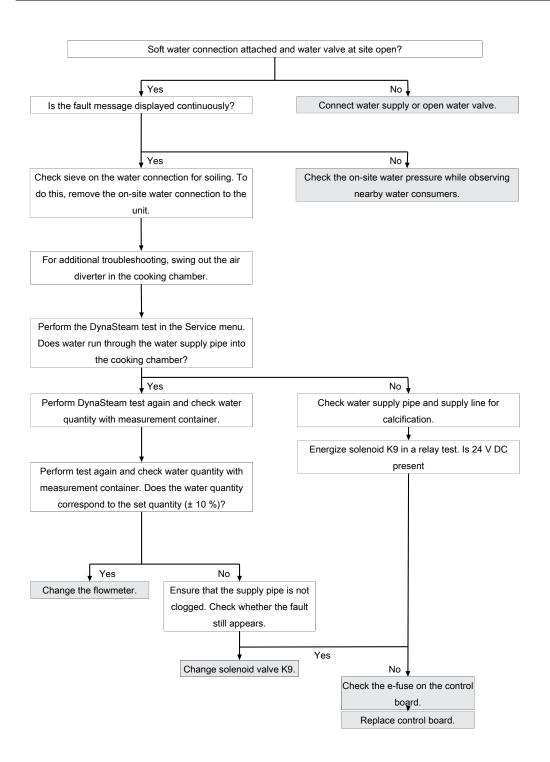
b Flowmeter

The message appears when the water pressure is too low. This is a notification that does not result in interruption of the cooking program.

Troubleshooting

The water pressure at the water connection must be at least 2 bar.

68



The water pressure is too low; cleaning has been paused.

Description

The fault message appears if the flowmeter registers an insufficient water quantity during WaveClean. The program is stopped until the water pressure is sufficiently high again.

Troubleshooting

Ensure customer-supplied water supply on the soft water connection of unit. The supply pressure on the water connection must be at least 2 bar. If the fault occurs sporadically, check the on-site water pressure while observing nearby water consumers.



11.6 Electronics / control area

SOF_ID22: E-Fuse has triggered

Description

All components supplied with 24V DC are protected by an electronic fuse on the control board, which triggers in the event of a short circuit. The reset is carried out via a button on the control board. The device must be switched on. The component causing the problem must then be localized.

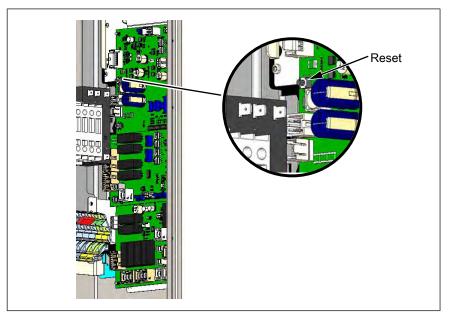
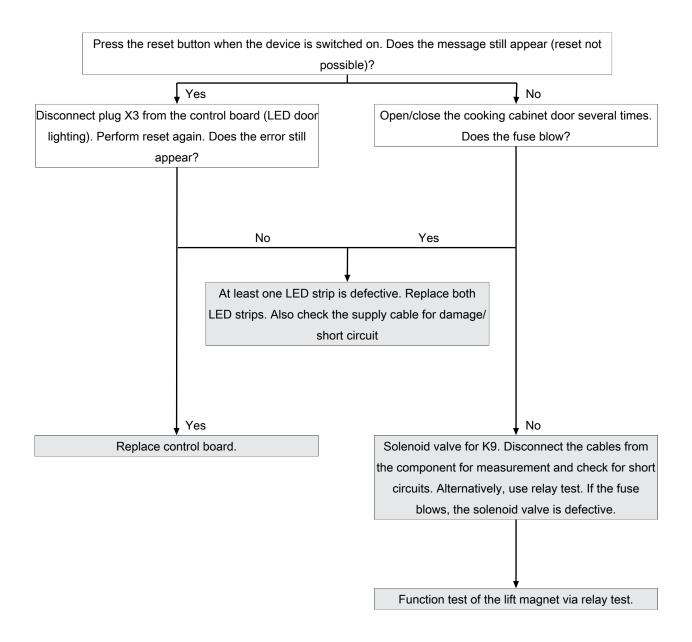


Image: Position Reset button of the fuse

Troubleshooting



SOF_ID35: Power supply voltage critical

Description

The software monitors the supply voltage from the power supply unit. The adjustable output voltage must be 24V. If the voltage is below 23.6V, the error message appears. This can result in the control unit switching off sporadically.

Troubleshooting

→ Check the output voltage from the power supply unit and set to 24V if necessary. → Replace the power supply unit.

Increased temperature of the electronics (MMI_ID53, MMI_ID54)

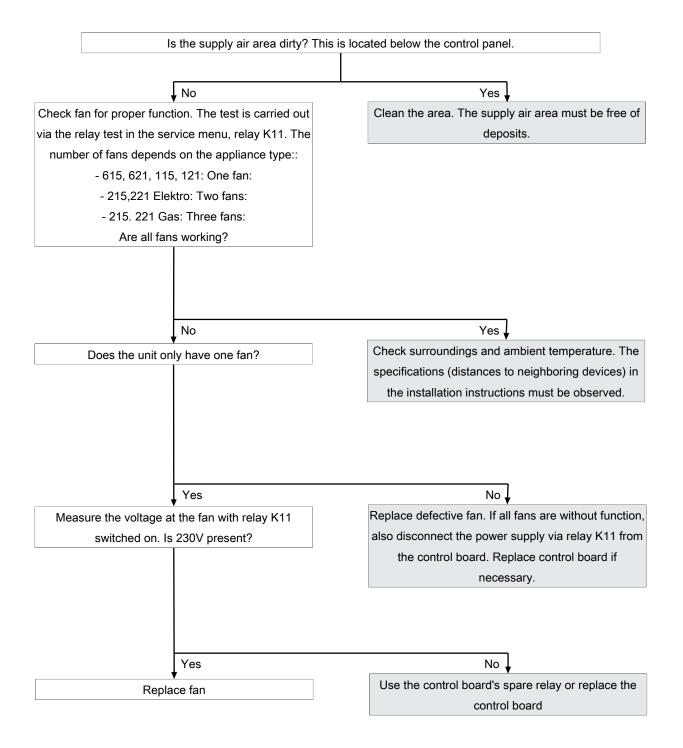
Description

MMI_ID53:

The temperature sensor on the control board is measuring a temperature of >65°C (149°F). The current cooking program is continued.

MMI_ID54:

The temperature sensor on the control board is measuring a temperature of >78°C (172°F). The current cooking program is continued.



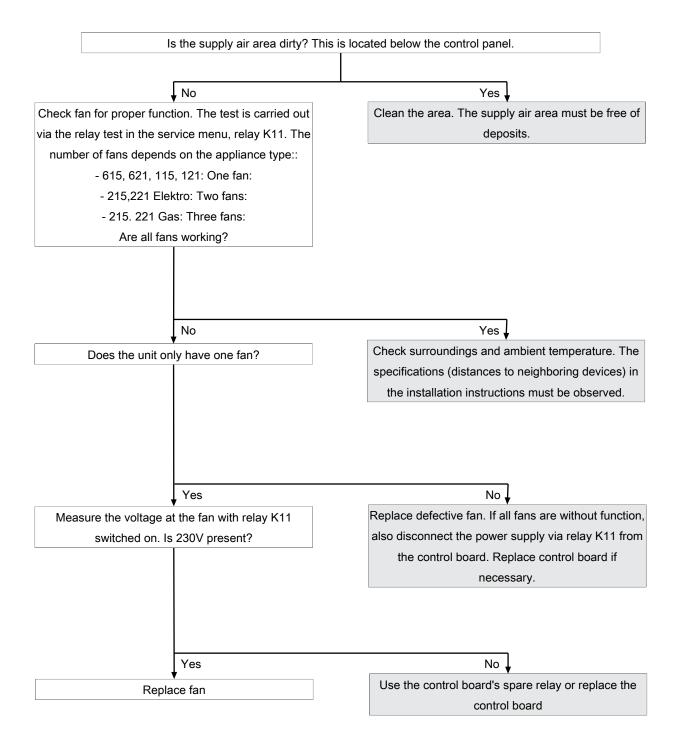


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Excessive temperature of the electronics (MMI_ID50)

Description

The temperature sensor on the control board is measuring a temperature of >80°C (176°F). The unit is no longer operational until it cools down.





The NFCTag is not present (1520)

Description

Access to the configuration key is not possible. The configuration key is located on the control board.

Troubleshooting

- → Remove the configuration memory and plug it in again. Deenergize unit beforehand.
- → Replace the configuration memory.
- → Replace control board.

CAN connection faulty

Description

There is a communication fault between the operating panel and control panel. In addition, temperature sensor and fan fault messages appear on the touchscreen.

Troubleshooting

- → Replace communication cable between operating panel and control panel circuit board.
- → Replace control board.
- → Replace operating panel.

5007: Not enough storage space for software update

Description

The internal memory is full. The current version will be restarted. The cause can be faulty data import (additional content).

Troubleshooting

- → Replace operating panel. Alternatively, continue to operate with the current software.
- → Send the operating pane to the manufacturer for repair.

5008: No new version found

Description

The following causes generate the message:

USB stick not recognized or not present

Required content not present on the USB stick or saved incorrectly.

The software version on the unit is newer than that on the USB stick.



=M06-117C

- → Check content and structure of the USB stick.
- → Ensure that the USB interface is functioning properly.
 - → On USB sticks with an LED, the LED must be on.
 - → Check communication, e.g. by exporting HACCP data
- → Use a different USB stick

If the message appears after a software update, confirm by pressing "OK". In individual cases, this may be required several times.



5009: The application could not be started. Application will be restarted.

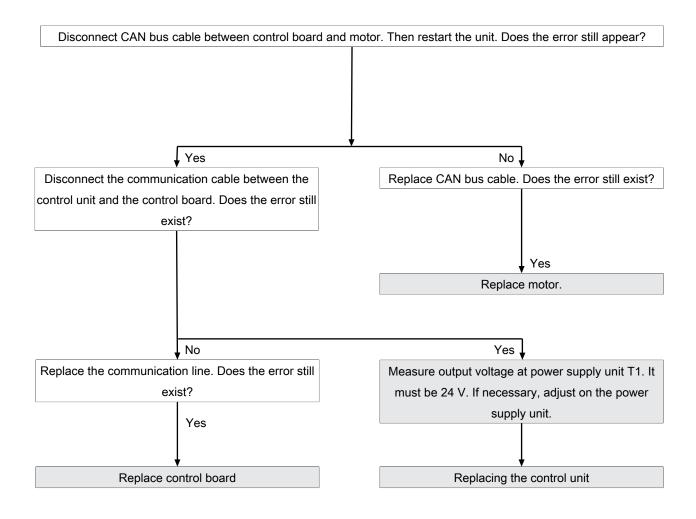
Description

The software does not boot. There is a fault in the communication or the software is damaged.

Troubleshooting

- → Confirm the message with "OK".
 - → The software is restarted.
- → The error may appear twice. Repeat the procedure. If the error continues to appear, proceed as described in the troubleshooting guide.

Troubleshooting takes place by disconnecting individual CAN bus connections. Other error messages are generated in the process. The decisive factor is that the original message "5009 or 5010" is no longer displayed.



5010: Application could not be started. Restore configuration backup?

Description

Starting the software is not possible because of an error. The system will attempt to restore the configuration.

Troubleshooting

- → Confirm message. An automatic restore starts.
- → Next, update the software.
- → If the error continues to appear, the operating panel needs to be replaced.

5013: Application could not be restored

Description

Starting the software is not possible because of an error. The system will attempt to restore the configuration.

Troubleshooting

- → Confirm message. An automatic restore starts.
- → Next, update the software.
- → If the error continues to appear, the operating panel needs to be replaced.

5027: The application can not be started. Perform software update

Description

The software does not boot. There is a software error.

Troubleshooting

Perform a software update.

- → Switch off the unit
- → Insert prepared USB stick.
- → Switch on the unit.
- → Follow the instructions on the screen. Confirm this with OK.

Device was restarted after a power failure

Description

The message appears after an interruption of the supply voltage during an active cooking program.



- → Ensure that the appliance has not been switched off using the "On/Off" switch when the cooking program is active. In this case, the control is disconnected from power, which is interpreted by the software as a power failure. Stop the cooking program before switching the unit off.
- → Make sure that the customer's supply voltage is reliable.
- → Check that the "On/Off" switch functions properly and is in the correct position.
 - → The switch must be fastened securely.
 - → The switch is available separately.
- → Check the electrical connections and screw connections in the area of the mains connection terminal, transformer and power line to the control board.
- → Replace control board. It supplies voltage to the operating panel.
- → Replace transformer.
- → Replace operating panel.

The battery of the MMI must be replaced (1478)

Description

The date and time are lost after the unit is switched on or they reset. HACCP and log data are no longer saved in a form that can be

Replacement requires disassembly of the operating unit.

Troubleshooting

INFORMATION

Battery type

Required battery: Button cell CR1220 3 V.

- **Changing the battery** → De-energizing the unit
 - → Removing the control unit
 - → Detaching lines to the operating unit
 - → Remove rear cover from touchscreen. This requires removing the four fastening screws.
 - → Change the battery.
 - → Reassembly is carried out in reverse order.

- **Setting the date/time** → Restoring the power supply
 - → Set the date and time in the basic settings or service menu.



INFORMATION

After replacing the battery, it is mandatory to set the date/time. Otherwise, the error message will continue to appear when the unit is switched on.

When the unit is switched on for the first time after replacement, the error message appears because the date/time has not yet been set.



SA_ID4: Error in dehumidification control

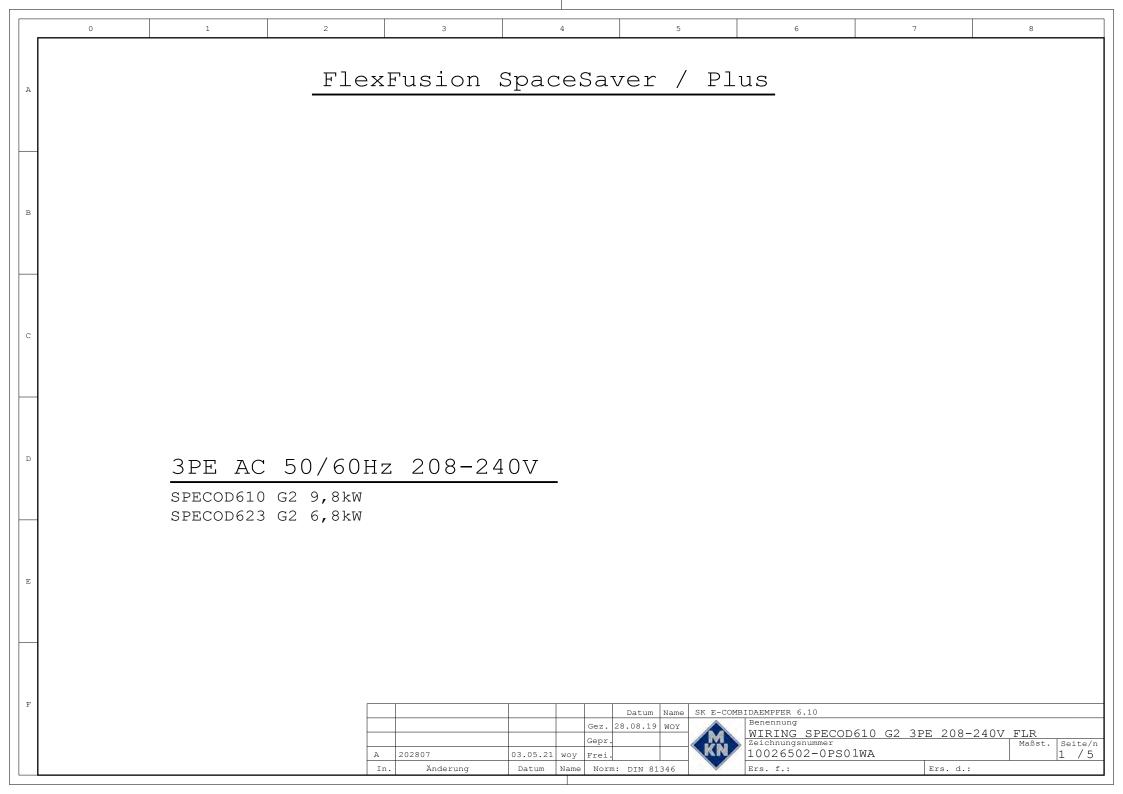
Description

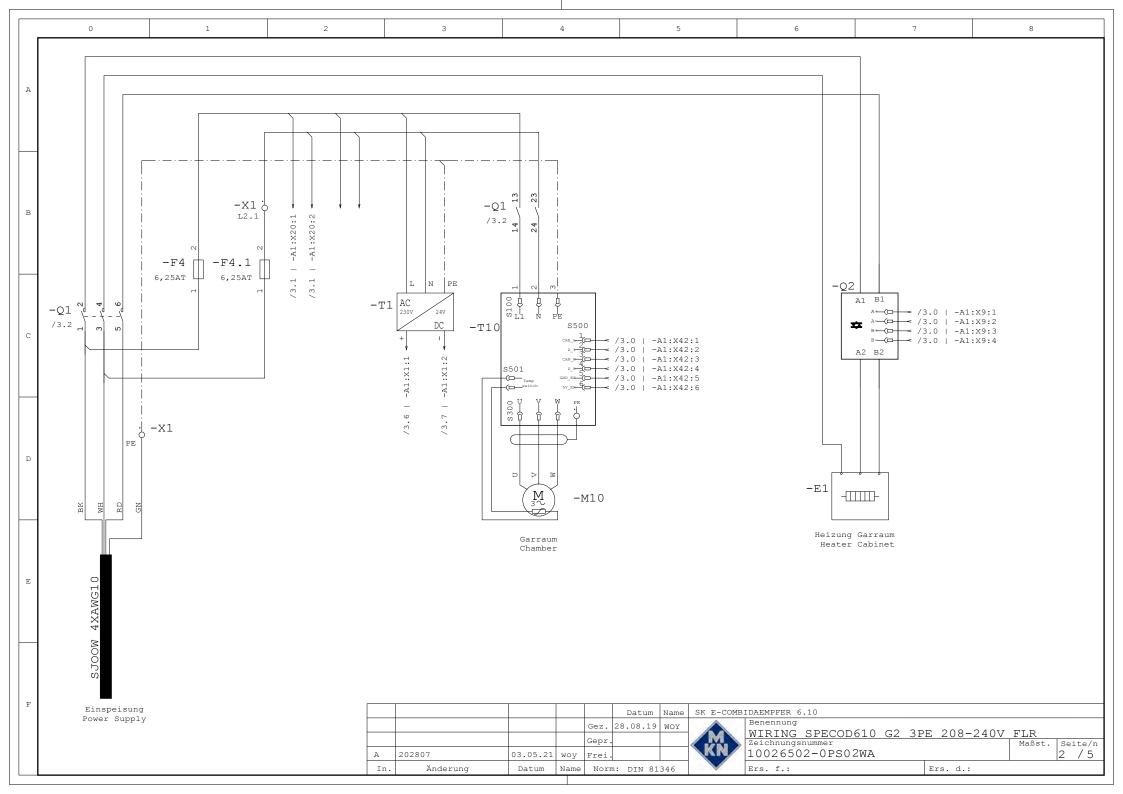
The error message only appears if the solenoid is activated in the relay test.

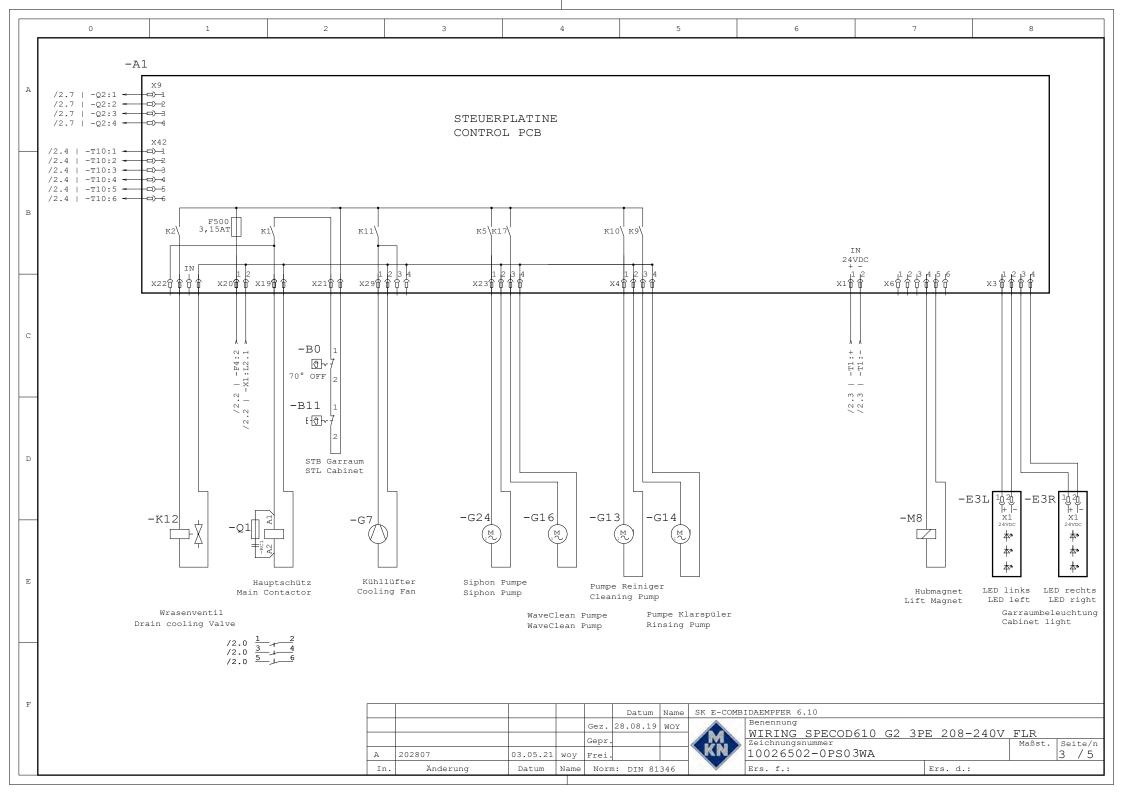
Troubleshooting

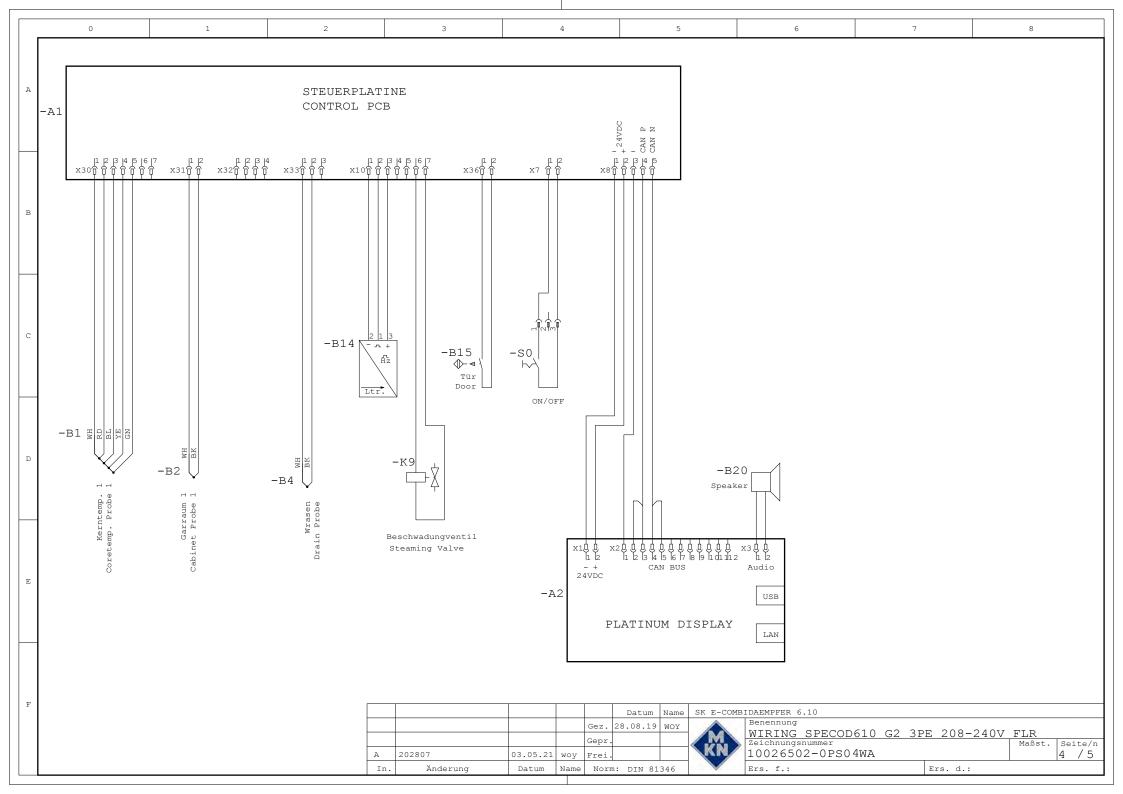
- → If the LED cooking cabinet lighting is working (switched on), there is a short circuit on the solenoid.
- → Replace defective solenoid.
- → If the LED cooking cabinet lighting does not work (is not switched on)
- → Troubleshooting according to *SOF_ID22: E-fuse has tripped* Carry out troubleshooting.

12 Circuit diagram 3PE AC 208-240V









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В

D

Benennung	MKN Nr. MKN	Bezeichnung	Description	Sicherung auf Platine	Bemerkung Comment
Denomination no.				Fuse on board	
A1	7.1. Idditional and an artist and artist artist and artist artist and artist		Control pcb		
A2	10020221	Bedienpanel G2 (Platinum)	Operation panel G2 (Platinum)		
A3	10019107	Zusatzplatine	Additional Control pcb		
B0	10014580	Thermoschalter 70° aus	Thermoswitch 70° off		
B1	10026102	Kerntemperaturfühler	Core temperature probe		
B2	10022881	Garraumfühler	Cabinet probe		
B4	10019980	Wrasen-Temperaturfühler	Drain probe		
B11	202807	Sicherheitstemperaturbegrenzer 330 °C	Safety limit switch 330 °C		
B14	10022323	Durchfussmengenmesser 0,15-3,8L/min	Flowmeter 0,15-3,8L/min		
B15	10013771	Reedkontaktschalter	Reed contact switch		
B20	10016690	Lautsprecher 50mm, 2W	Speaker 50mm, 2W		
E1	10014951	Rohrheizkörper 9,6 kW; 240V; mit Litze	Heating element 9,6 kW; 240V; with wires		only 610
EI	574180	Rohrheizkörper 6,6 kW; 240V; mit Litze	Heating element 6,6 kW; 240V; with wires		only 623
E3L/ E3R	10018561	LED Garraum	LED Cabinet		
F4/F4.1	10016452	Sicherung Fein 6,25A Träge	Fuse Fine 6,25A Slow		
A1-F500/A3-F900	203742	Sicherung 3,15 A Träge; 20 x 5 mm	Fuse 3,15 A ; 20 x 5 mm		
G7	203819	Kühllüfter 230 V;119x119 mm	Cooling fan; 230 V;119x119 mm	A1-F500	
G16	10026583	Pumpe 240 V; 60Hz WaveClean	Pump 240 V; 60Hz WaveClean	A1-F500	
G24	10026582	Pumpe 240 V; 60Hz Siphon	Pump 240 V; 60Hz Drain	A1-F500	
G13/G14	10020577	Pumpe 0,99L/min,	Pump 0,99L/min,	A3-F900	
K9	10022324	Magnetventil Beschwadung 24VDC	Solenoid valve 24VDC		
K12	201192	Magnetventil Wrasen	Solenoid valve drain cooling	A1-F500	
K12/K13	10026248	Doppelmagnetventil Wrasen/HoodIn	Solenoid valve drain cooling/HoodIn	A1-F500	Option HoodIn
M8	10022051	Hubmagnet 24VDC	Lift magnet24VDC		
M10	10018537	Motor	Motor		
Q1	10013970	Schütz 30 A, 230 V	Contactor 30 A, 230 V	A1-F500	
Q2	10011591	Halbleiterrelais Dual 50A; 4 - 32 V	Solid state relay (SSR) 50 A; 4 - 32 V		
S0	S0 10020346 Schalter Ein/Aus		Switch On/Off		
T1	T1 10020059 Netzteil 24VDC		Power Supply 24VDC		
T10	10018463	Leistungsplatine für Motor	Power pcb for motor	1	

					Datum	Name	SK E-COMBIDAEMPFER 6.10					
				Gez.	28.08.19	WOY		Benennung				
								WIRING SPECOD610 G2 3F	E 208-240V	FLR		
				Gepr.				Zeichnungsnummer		Maßst.	Seite/n	
A	202807	03.05.21	woy	Frei.				10026502-0PS05WA			5 / 5	
In.	Änderung	Datum	Name	Norm	: DIN 81	346		Ers. f.:	Ers. d.:			



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