

Gigasteam



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

Safety

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparation of suitable food.

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1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint.

Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Combi steamer Gigasteam 20110DRS
Art. No.:	117820
Material:	stainless steel
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	20
Guide rail format:	1/1 GN
Clearance between guide rail pairs, in mm:	65
Temperature range, min.–max., in °C:	20 - 300
Temperature control, in °C increments:	1
Time setting, from–to, in min.:	0 - 2880
Number of thermal processing programs, max. installed by factory default / max. available for programming:	250 / 1000
Number of thermal processing phases:	9
Number of fan motors:	2
Number of stages of fan speed:	6
Water connection:	2 x 3/4"
Connected load:	38,4 kW 63 A; 400 V 50/60 Hz
Dimensions (W x D x H), in mm:	935 x 1.030 x 1.870
Weight, in kg:	310,4

We reserve the right to implement technical modifications.

Version / Characteristics

- Operating mode: electric
- Equipment connection: 3 NAC
- Type of guide rails: longitudinal (with transport trolley)
- Functions:
 - automatic cleaning system
 - Cool-down mode during thermal processing phase
 - steam generation by means of direct injection
 - steam generation via a boiler
 - steaming
 - Delta-T thermal processing
 - HACCP data memory
 - combi steaming
 - manual humidification
 - low temperature thermal processing
 - reversing motor direction (fan wheels)
 - forced air heating
- Thermal processing mode:
 - manual
 - recipe selection
- Rack control function: no
- With cleaning program: yes
- Continuous operation: yes
- Thermal core probe connection: internal
- USB connection: in front
- Fume extractor: yes
- Internal lighting: yes
- LED display:
 - steam injection
 - Delta-T thermal processing
 - thermal processing phases
 - core temperature
 - fan speed
 - program
 - temperature

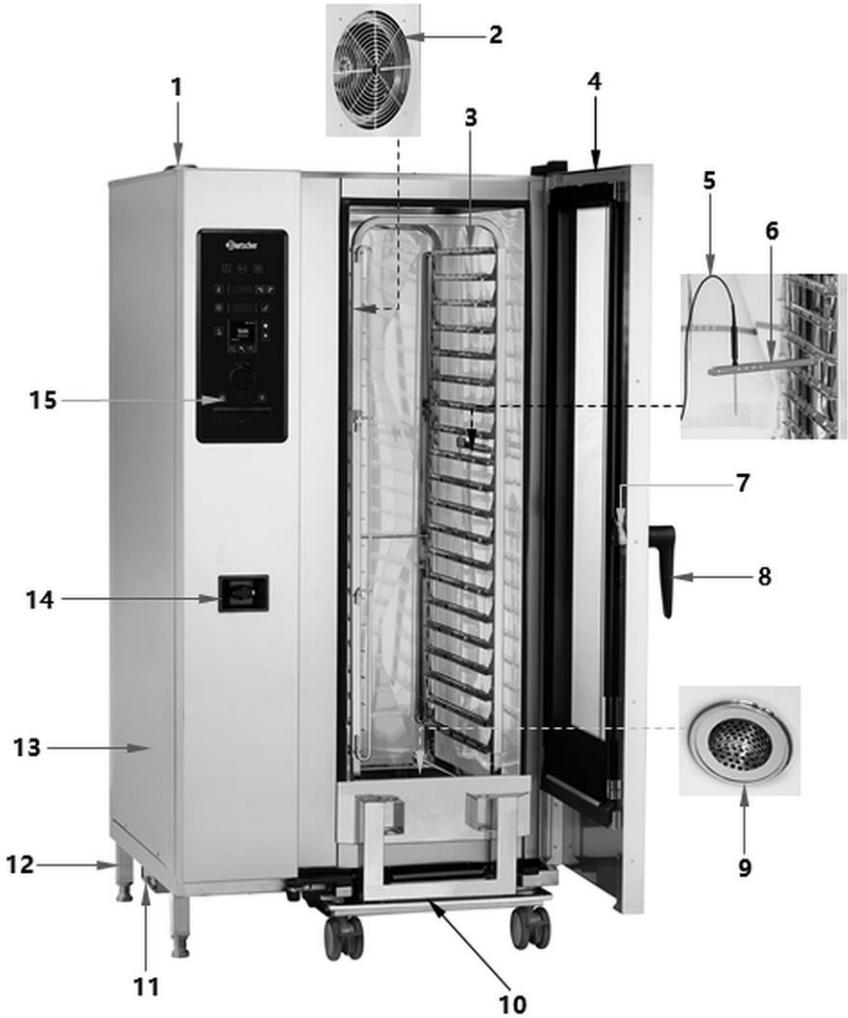
- time
- Control: rotary controller, key
- Features:
 - rounded thermal processing chamber
 - triple-glazed doors
 - integrated hand spray
 - LED lighting in door
- The set includes:
 - 1 transport trolley 20 x 1/1 GN
 - 1 thermal core probe, 4-point measurement
 - water hose, 2 pcs
 - installation materials
- **Important Indications:**
 - RCD fuse, 63 A, 500 mA
 - for water hardness exceeding 5° dH we expressly recommend using a suitable upstream water softener and keeping water pressure to maximum 3 bar.
 - installation / instruction by authorised service partner required
 - automatic cleaning system is suitable for solid cleaners
 - use requires drainage up to floor level
 - GN containers and grates are not included in the scope of delivery

4.2 Functions of the Appliance

The combi steamer with a transport trolley for 20 GN 1/1 containers is designed for thermal processing of food in large quantities and is ideal for mass catering facilities and commercial kitchens.

Its full range of equipment speaks for itself: thermal core probe with 4-point measurement, Delta-T thermal processing, low-temperature thermal processing and cleaning system.

4.3 List of Components of the Appliance



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Fig. 1

Description to Fig. 1

1. Fume extractor
2. Fan (2 pcs)
3. Transport trolley guide rails
4. Appliance door
5. Thermal core probe in the thermal processing chamber
6. Holder for thermal core probe
7. Door latch
8. Door handle
9. Drainage hole in the bottom of the thermal processing chamber
10. Transport trolley
11. Fan for electronics
12. Height adjustable feet (4 pcs)
13. Housing
14. Hand shower, can be lowered
15. Control elements

Equipment (included in delivery)

Gigasteam 20110 Transport Trolley



Fig. 2

- Material: chrome-nickel steel 18/10
- Designed for: Gigasteam 20110DRS combi steamer
- Guide rails format: GN 1/1
- Type of guide rails: longitudinal
- Number of shelf levels: 20
- Clearance between shelves: 65 mm
- Load-bearing capacity per guide rails pair, max.: 15 kg
- Total load-bearing capacity, max.: 90 kg
- Equipped with:
 - One front and one rear container lock
 - With holder for thermal core probe
- Swivel castors: 4 swivel castors, 2 with brakes
- Diameter of castors: 100 mm
- State at delivery: assembled for ready to use
- Included: transport handle
- Dimensions: W 560 x D 744 x H 1,745 mm
- Weight: 29.2 kg

Art. No. 117824

Technical Data

Equipment (available optionally)

Gigasteam 20110DRS handle bracket



Fig. 3

- Material: stainless steel
- Designed for: Gigasteam 20110DRS combi steamer transport trolley handle
- Type of installation: top left on the combi steamer

Important note: suitable for horizontal installation only

- Dimensions: W 360 x D 85 x H 77 mm
- Weight: 0.3 kg

Art. No. 117825

Handle Bracket Installation



Fig. 4



Fig. 5

- Attach the handle bracket to the upper left side of the combi steamer as shown in the figure above.
- Use the screws provided.
- If necessary, suspend the transport trolley handle from the bracket.

Use an additional washer in the marked hole for mounting.

Gigasteam 20110DRS Access Ramp



Fig. 6

- Material: chrome-nickel steel 18/10
- Version: 2 guide rails
- Max. load-bearing capacity: 130 kg
- State at delivery: assembled for ready to use
- Features: fixing on a combi steamer
- Dimensions: W 680 x D 960 x H 55 mm
- Weight: 11.6 kg

Art. No. 117823

Assembly of the Appliance Access Ramp

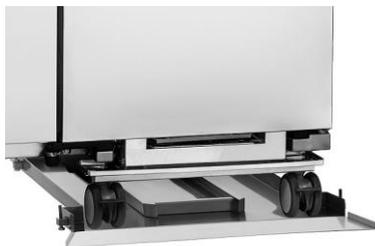


Fig. 7

In order to ensure safe entry of the transport trolley and plate transport trolley, a access ramp must be mounted under the appliance.

- Slide the access ramp under the appliance.
- First, fix the access ramp on the leg at the rear right-hand side. To this end, slide the forks of the access ramp over the combi steamer leg.
- Then pull the access ramp towards the leg on the front right-hand side.
- Place the curved flat bar on threaded bolts so that the leg is taken into account.
- Tighten the flat bar firmly with washers and nuts.

Plate Transport Trolley for Gigasteam 20110

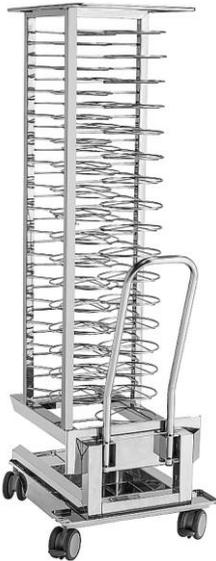


Fig. 8

- Material: chrome-nickel steel 18/10
- Designed for: Gigasteam 20110DRS combi steamer
- Number of plate holders: 50
- Size of plates: 210–320 mm
- Distance between plate holders: 32 mm
- Load capacity per plate holder, max.: 5 kg
- Total load-bearing capacity, max.: 250 kg
- Equipment: with thermal core probe holder for measuring the temperature of the plates
- Swivel castors: 4 swivel castors, 2 with brakes
- Diameter of castors: 100 mm
- State at delivery: assembled for ready to use
- Included: transport handle
- Dimensions: W 560 x D 850 x H 1,753 mm
- Weight: 42.6 kg

Art. No. 117822

5 Installation Instructions

5.1 Installation



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

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5.2 Unpacking and Positioning

Installation Room Requirements

The appliance is designed to operate indoors, and may not be used in open air.

The installation room, in which the appliance is to be set up must:

- be well ventilated and not exposed to weather conditions;
- feature a smooth and perfectly level floor;
- feature a load-bearing capacity adequate for the weight of the appliance at maximum load;
- feature an ambient temperature exceeding +5°C;
- feature a relative humidity of maximum 70%;
- conform to workplace and plant safety regulations;
- not contain any explosive materials nor substances;
- be suitable for food preparation.

WARNING

When choosing an installation site, keep the following factors in mind:

- NEVER leave flammable, explosive nor heat-sensitive items near the appliance;

Installation Instructions

- NEVER place explosive items (e.g., gas cylinders nor pressurised cylinders) near the appliance, otherwise there is a risk of deflagration;
- NEVER install the appliance near combustible nor heat-sensitive walls (e.g., made of wood). If this is not possible to avoid, use appropriate protective measures (e.g., heat-resistant foil) that will ensure keeping the wall temperature within the safe range (up to 60°C).

ATTENTION!

Observe fire safety regulations in force in the country of installation.

Transport / Unpacking

- The appliance must be transported using a forklift or similar means to avoid damage to the appliance's structure. First, transport the appliance to the final installation location and unpack it there.
- Do not drag nor push the appliance, as it may fall down. This may also cause damage to external elements or feet.
- Remove the outer packaging (wooden box and film) and dispose of it in accordance with the regulations in force in the country of installation.



CAUTION!

Choking hazard!

Prevent children from having access to packaging materials such as plastic bags, wood, staples and polystyrene elements.

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- After unpacking, check the appliance for transport damage. If you evidence them, inform your supplier and the transport company immediately. If in doubt, do not use the appliance until the extent of the damage has been determined.
- When the appliance is unpacked, it should be transported on a pallet for as long as possible.
- Follow the illustrations below for further transport and installation steps.



Fig. 9

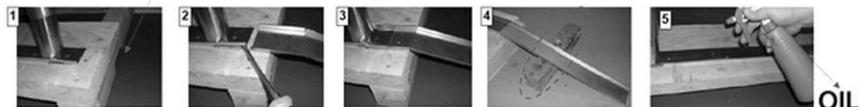
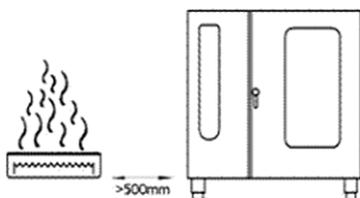


Fig. 10



A minimum clearance of 500 mm is required for heat sources (grill, deep fryer, hobs, etc.) on the left-hand side.

ATTENTION!

Too high an ambient temperature on the left-hand side of the appliance may cause it to shut down in an emergency.

Fig. 11

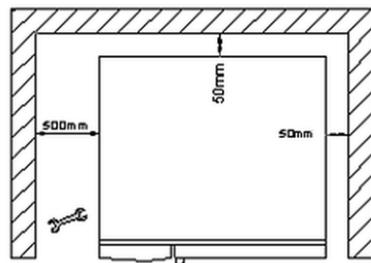


Fig. 12

The appliance must be installed at a sufficient distance from a wall to connect electricity and water and to be able to carry out repairs and maintenance work.

A clearance of 50 mm is required at the right-hand side and above the appliance to ensure good ventilation and cooling of the appliance.

- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.

5.3 Electrical Connection

- Before connecting the appliance to the power supply, make sure that voltage and frequency values on the rating plate are conforming to the existing electric installation. Connect the appliance only if the above mentioned parameters are consistent with each other!

The allowable voltage deviation is $\pm 10\%$.

- A sufficiently sized multi-pole switch with a minimum contact separation of 3 mm must be installed near the appliance, in an easily accessible location. This switch is used to disconnect the appliance from the electrical supply during installation, repair, cleaning or maintenance. It is recommended that the switch has LOTO (Lockout/Tagout) maintenance protection.
- A suitably sized and easily accessible residual current protection (FI 300 mA/63 A circuit breaker) should be installed near the appliance.
- The appliance must be earthed via a connector on the appliance terminal strip.

Potential Equalising Connection

- Each appliance must be integrated into an efficient potential equalising system that complies with the regulations in force in the country of installation.
- Connect the potential equalising cord to the connection terminal marked with the  symbol.
- The connection clamp is found at the back of the appliance.

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5.4 Water Connection

- Make sure that the potable water connection is located close to the appliance.
- Before connecting to the appliance, pass enough water through the supply hose to remove any debris from the water line.
- Connect the appliance to the water supply at the indicated points (Fig. 13) using new hoses supplied by the manufacturer. **Old hoses must not be reused.**

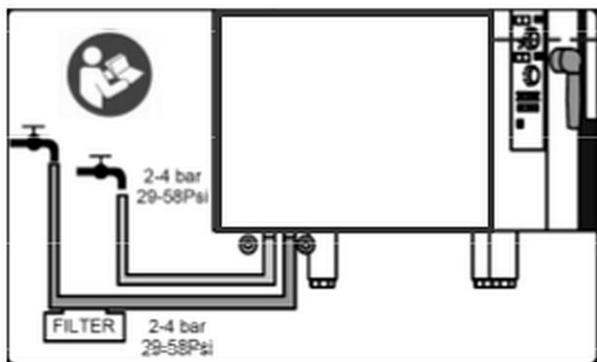


Fig. 13

- The pressure at the water inlet must be in the range of 200–400 kPa (2–4 kg/cm²). 250 kPa is recommended.

The inlet water must feature the following properties:

Drinking water quality	
Maximum temperature	15°C ±5 (cold water)
Hardness (CaCO ₃)	5–10° fH (water hardness, France) 7–14° fH (water hardness, England) 9–18° fH (water hardness, Germany)
Pressure	2–4 bar (200–400 kPa)
pH	6.5–7.5
TDS (residual solids)	max. 150 mg/l
Langelier index	>0,5

Salt and Metal Ion Content

Chlorine	< 20 mg/l
Sulfates + nitrates	< 20 mg/l
Free chlorine	< 20 mg/l
Chloramine	< 0,5 mg/l
Iron	< 0,1 mg/l
Total silica	< 10 mg/l

Recommended filters:

1. Fine Filter

If the water contains impurities such as sand, iron particles or floating substances, we recommend using a fine filter on the water inlet.

2. Activated Carbon Filter

If the water contains a high concentration of chlorine, exceeding 0.2 mg/l (ppm) (this information can be obtained from the water company), an activated carbon filter should be used.

3. Osmosis Recirculation System

If the chloride concentration exceeds 150 mg/l (ppm) (this information can be obtained from the water company), an osmosis recirculation system must be installed. In this case, note that the minimum conductivity must be 400 μ S.

4. Water Softening

This water treatment option is recommended when experience shows that the degree of calcination is high (no chloride contamination). Systems: H+. Ion Exchange or Kleensteam. We strongly discourage the use of sodium exchangers (such as those commonly used in dishwashers) due to sodium deposition and delay in reaching the thermal processing temperature when using table salt.

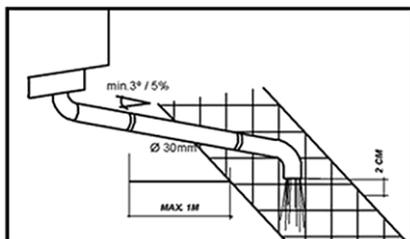
5.5 Drain Connection

- Water used for humidification or cleaning is drained out of the thermal processing chamber via a drain.

ATTENTION!

A drain that reaches floor level is indispensable.

- Fit a suitable drain pipe (not included in the delivery).
- Use a heat-resistant pipe and make sure it does not come into contact with liquids flowing out of the appliance when it is switched on: **the average temperature of the waste water is 65°C.**
- The drain pipe must be connected to a drain grating.



- The installation must be made so that the drain is below the outlet of the appliance waste water and there is sufficient slope (>5% or 3°) to ensure flow.
- Ensure that the openings of the standpipe are facing away from the rear wall to avoid condensation.

Fig. 14

CAUTION!

A clearance of at least 4 cm must be left between the drain pipe and the grate to prevent the back-flow of dangerous bacteria into the appliance.

5.6 Fume Extractor Connection

The appliance must be installed in such a way as to ensure sufficient ventilation to avoid an unacceptable concentration of harmful combustion products in the installation room.

We recommend installing a smoke and fume extractor hood pursuant to UNE-100165:2004.

The hood should extend 200–400 mm above the front of the appliance.

5.7 Inspections and Commissioning Test

Inspections Prior to Start-up

Before the first start-up, electric appliances must be thoroughly inspected in order to confirm the consistency of the appliance and its installation with regulations in force, technical data, and recommendations for safety.

The following conditions must be met:

- Temperature in the installation location must exceed +5°C.
- The thermal processing chamber must be empty.
- All packaging elements must be fully removed, including the protective film on external walls.
- Ventilation openings cannot be covered nor obstructed.
- Parts disassembled during installation of the appliance must be re-assembled.
- The main switch of the electric installation must be on, and water shut-off valve upstream of the appliance must be open.

6 Operating Instruction



WARNING!

Risk of burns!

During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.

Never touch the appliance during operation or immediately after it has been switched off.

Open and close the appliance door with a door handle only.

Use designated operating elements and handles only to operate.

When opening the appliance door, a hot steam may escape.

When opening the appliance door remain extremely cautious, and open the appliance door in two stages: leave them half-open (3-4 cm) for 4-5 seconds and only then do open them entirely.

During operation, the grate and food containers become very hot and remain hot for a while after finish of the cooking/roasting process.

To remove hot food containers use safety gloves or dish-washing cloths.

- Never install the appliance in the vicinity of heat sources, such as a grill or a deep-fryer.

- Never leave flammable materials near the appliance. **Fire hazard!**
- Do not put flammable materials nor food products containing alcohol in the combi steamer: it may cause self-ignition and fire that, in turn, may lead to an explosion.
- Avoid salting food inside the thermal processing chamber. If you cannot avoid this, clean the appliance as quickly as possible, otherwise the thermal processing chamber may be damaged.
- If glass elements (appliance door) get damaged or cracked, replace them immediately. To this end, contact the service company.
- If the appliance is not to be used (e.g. for 12 hours), leave the appliance door open.
- If the appliance is not to be used for a prolonged period of time (e.g., a number of days) close water supply and disconnect the appliance from mains power supply.



Due to safety reasons, when the appliance is installed, it is mandatory to place a safety sticker at the height of 1600 mm from the floor, saying: **'Risk of burning! Hot liquid inside the container!'**, which is part of the delivery.

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- When grilling or roasting food products on a grate, it is necessary to place a container for collecting grease or juices on a level below or at the bottom of the thermal processing chamber.
- Mind the correct usage of the thermal core probe: Introduce the thermal core probe at the thickest point of the food product, proceeding from top to bottom, until reaching the centre of the product by the tip of the thermal core probe.
- If there is the need to intervene with the prepared food during its thermal processing, open the appliance door for possibly the shortest period of time to prevent temperature drop in the chamber to an extent deteriorating the thermal processing results.
- To compensate the heat loss, we recommend pre-heating the appliance.

NOTE!

Before cooking/roasting, heat the appliance up to the temperature higher than the intended cooking/roasting temperature by 20-25%. After reaching the pre-heating temperature, the appliance may be loaded.

The temperature should then be reduced to the temperature provided for the preparation of the dish.

- To provide for perfect and uniform thermal processing of food, we recommend using GN containers with limited height, for a good and suitable air circulation is secured.

Operating Instruction

- There must be a clearance of at least 2 cm between the top GN container/food in bottom food containers.
- Do not overfill GN containers; also, spread food for thermal processing evenly, preferably in a single layer, to achieve a satisfactory result.
- If the appliance is not used fully loaded, GN containers/baking trays should be distributed over the entire height of the thermal processing chamber without overloading it, to ensure effective air circulation between GN containers/baking trays: Owing to this thermal processing results can be optimised and processing times can be reduced.
- Exceeding the maximum load may lead to damage to the appliance. The maximum loads specified by the manufacturer must be observed.

ATTENTION!

Maximum load per GN container: 15 kg

6.1 Operation

Appliance Preparation

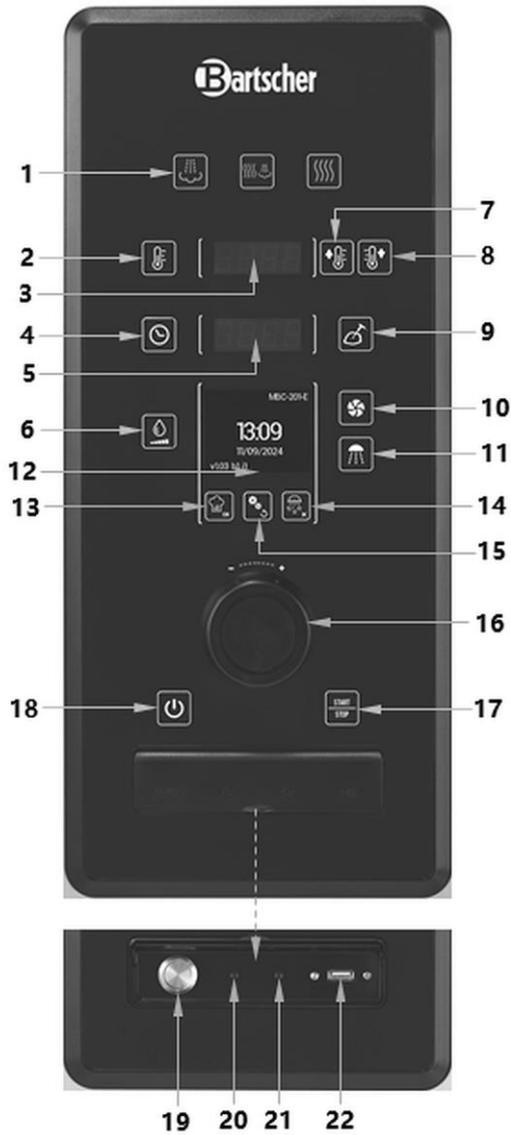
1. Prior to operation, clean the appliance inside and outside according to instructions in section 6 “**Cleaning**”.
2. Thoroughly dry all cleaned surfaces and elements.
3. Also, accessories and baking trays should be thoroughly cleaned and dried before each use.
4. Before the first start-up, check the correctness of installation, stability, and levelling of the appliance, as well as execution of all connections.

Use of Transport Trolley

The transport trolley can hold 20 GN containers and can be exchanged for another transport trolley as soon as thermal processing is complete.

1. Place the required food in GN containers.
2. Place GN containers with food on guide rails of the transport trolley.
3. Secure GN containers at front and rear with container locks, lifting them slightly up and placing before GN containers.
4. Use the handle to slide the loaded transport trolley into the thermal processing chamber of the appliance.
5. Set the thermal processing parameters.
6. Prepare food.
7. Once the heat processing is complete, carefully pull the transport trolley out of the heat processing chamber using the handle.

Control Elements



EN

Fig. 15

Key to Fig. 15

1. Keys for selecting thermal processing modes (steaming | combi steam | forced air heating)
2. Key for temperature setting
3. Temperature indicator
4. Time setting key
5. Time indicator
6. Humidity key
7. Cooling key
8. Pre-heating key
9. Thermal core probe key
10. Fan speed key
11. Manual steaming key
12. Main display
13. Recipe selection key + OK
14. Settings key + Undo key
15. Automatic cleaning program key + Delete key
16. Push rotary controller
17. Start/Stop key
18. Control panel ON/OFF key
19. ON/OFF switch
20. Thermal core probe connection
21. Thermal core probe connection
22. USB media connection

EN

First Start-Up

Autotest Program Execution

The autotest program is a function by which the appliance automatically adjusts to ambient conditions:

- its **operating parameters** are adjusted to ambient temperature in which the appliance is installed.
- it calibrates the humidity sensor and recalculates the appliance's boiling point for correct operation with the integrated steam generator.

1. Switch the appliance on with the ON/OFF switch (19, Fig. 15).

An autotest must be carried out when the appliance is switched on for the first time.



The autotest must be confirmed by pressing the rotary controller.

Once the message is confirmed, the process begins.

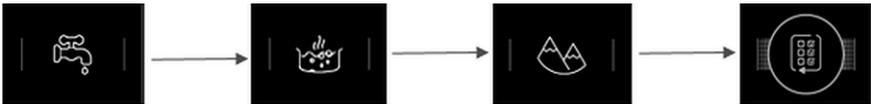
Operating Instruction



Always remember to remove the transport materials and documents supplied with the appliance from the thermal processing chamber.

When the door is closed after confirmation, the temperature in the thermal processing chamber is checked and the program continues.

The following figure shows the steps, up to the point of confirmation and termination of the autotest program:



2. To terminate the autotest, press the rotary controller or the Start/Stop key.

6.2 Thermal processing

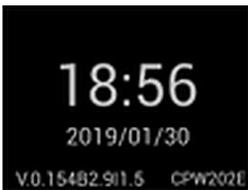
Switching the Appliance ON/OFF

1. Switch the appliance on using the main ON/OFF switch (19, Fig. 15) behind the front cover of the control panel.



1. To switch the control panel of the appliance on or off, press the ON/OFF switch, which is located at the left-hand side below the push rotary controller.

Each time the screen is switched on, the values from the last use are displayed. The first time the appliance is switched on, the default values are used.



Screen off



Screen on

Selection of thermal processing method

1. Select the thermal processing method by pressing the corresponding key on the control panel.

The selected key lights up.

The following thermal processing methods can be selected:



Steaming

Moist heat is generated by injecting water onto the heating elements of the thermal processing chamber.

Temperature range: 30–130°C

Humidity range: 100%



Combi steaming

Heating with dry heat from the resistors in the thermal processing chamber.

Moist heat is generated by steam. The appliance is controlled by a combination of both forced air heating/steaming functions.

Temperature range: 20–300°C

Humidity range: 0–100%



Baking with forced air heating

Heating comes from the resistors in the thermal processing chamber.

The humidity is created from the food itself. When the selected humidity is reached, the oven regulates itself accordingly.

Temperature range: 20–300°C

Humidity range: 0–100%

6.3 Functions menu

Temperature



Temperature setting key

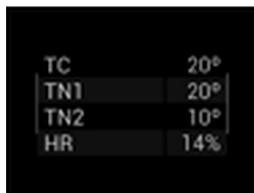
The selected temperature is displayed on the temperature indicator.

1. Press the key to set the temperature.

The temperature indicator blinks.

2. Set the temperature by rotating the rotary controller.

3. Confirm the selected temperature by pressing the rotary controller or wait 3 seconds — then the setting will be saved automatically.



4. To display the actual thermal processing chamber temperature, keep the temperature setting key pressed for 3 seconds.

In the case of the Delta-T function, the temperature cannot be changed.

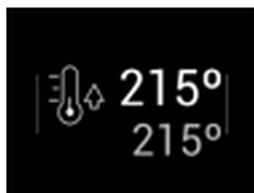
EN

Preheating



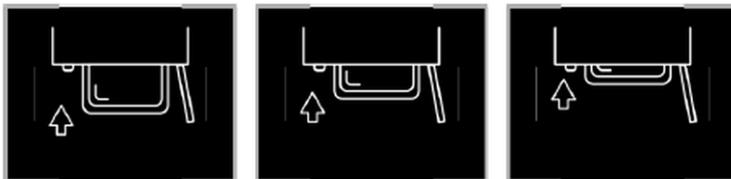
Pre-heating key

The appliance can be pre-heated if the temperature is higher than the thermal processing chamber temperature. This function automatically calculates the temperature and humidity.



As long as the pre-heating function is active, the actual temperature and the selected target temperature of the thermal processing chamber are displayed.

At the end of the pre-heating process, an acoustic signal and the display indicate that the food to be thermally processed can be inserted.



In the case of thermal processing with a thermal core probe, the probe must be inserted into the centre of the thickest piece of food to be thermally processed. The thermal core probe must be fully inserted into the food being thermally processed.



Cooling



Cooling key

The oven temperature must be above 45°C for the cooling process to be applied. The animation indicates that the door must be opened for cooling.



To stop the cooling process, open the door or press the cooling key again.

During the cooling process, both the fan guard and the GN container guide rails must be firmly in place.

ATTENTION!

Do not cool the appliance by introducing cold water into the thermal processing chamber.

A hand shower must not be used to cool down the thermal processing chamber.

Thermal Processing with Timer Function



Time setting key

1. You can set the thermal processing time.

1. Press the key to set the time.

The time indicator blinks.

2. Set the thermal processing time by rotating the rotary controller.

3. Confirm the selected thermal processing time by pressing the rotary controller or wait 3 seconds, in which case the setting is automatically saved.

By rotating the rotary controller to the left, the continuous mode is set. Maximum time setting: 48 hours.

Thermal Processing with Thermal Core Probe / Delta-T



Thermal core probe key

When this key is pressed, the display switches from time to thermal core probe temperature.

To switch from thermal core probe to Delta-T mode or back to thermal core probe mode, press and hold this key for 3 seconds.

The selected mode appears on the main display.

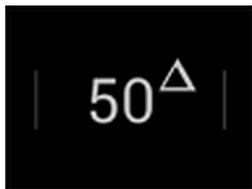


The appliance is equipped with a thermal core probe in the thermal processing chamber. In addition, two additional external thermal core probes can be connected to the appliance.

If an external thermal core probe is connected to the appliance, pressing the key for 3 seconds will display four options on the main display. The selected option must be selected and confirmed by pressing the rotary controller.

- During thermal processing in thermal core probe mode, temperature and humidity values are selected and the thermal processing ends when the temperature in the food reaches the selected temperature.
- Thermal processing in Delta-T mode is carried out according to the temperature of the thermal core probe inside the food to be processed and the configurable

temperature of the thermal processing chamber. During the thermal processing, a constant temperature difference is maintained between the temperature of the thermal processing chamber and the core temperature of the food.



The standard value for Delta-T is 50. This value can be set between 20 and 80 in the setup menu. The lower this value is, the smaller the temperature difference between the thermal processing chamber and the food core, so that the food is cooked very slowly and gently.

Humidity



Humidity key

The selected humidity appears on the main display.

1. To set the humidity, use the humidity key and press the rotary controller.
2. Press the humidity key or the push rotary controller again to confirm.

NOTE!

The humidity key is only active in the forced air heating and combi steaming modes, as in the steaming mode the humidity is permanently set to 100%.



The humidity can be set in increments of 10%.

NOTE!

Please note that the combi steamer in forced air heating mode never produces steam, but uses the steam produced by the food itself.

Fan Speed



Fan speed key

The selected fan speed level will appear on the main display.

1. Press the fan speed key.

The fan speed key blinks.

2. Set the fan speed level of 1–6 by rotating the pressed rotary control.

The higher the number of rotations, the higher the air speed level.

There are 6 possible settings:

- Level 1: 500 RPM with motor stops
- Level 2: 500 RPM
- Level 3: 700 RPM
- Level 4: 1,100 RPM
- Level 5: 1,200 RPM
- Level 6: 1,440 RPM

NOTE!

Low air speeds are recommended for baked goods or small, delicate foods.



Indicator for the selected fan speed level

Humidification



Humidification key

During thermal processing, pressing this key sprays water into the thermal processing chamber. The surface of the food is moistened, resulting in a golden, crispy crust.

When creating recipes for each phase, the moistening level can be set.

1. Press the Humidification key.
2. Use the push rotary controller to select the humidification level.
3. Press the humidification key or the push rotary controller again to confirm.



Display of the selected humidification level

EN

There are 6 humidification levels:

- Level 0: Moisture dispensing switched off.
- Level 1: 3 cycles: 2" with humidification and 2" without humidification.
- Level 2: 3 cycles: 3" with humidification and 2" without humidification
- Level 3: 3 cycles: 4" with humidification and 3" without humidification
- Level 4: 3 cycles: 5" with humidification and 3" without humidification
- Level 5: 3 cycles: 6" with humidification and 4" without humidification

NOTE!

If the temperature in the thermal processing chamber exceeds 270°C, the humidification function is not activated.

6.3.1 Recipe Settings

The following keys are located at the bottom of the main display:



1. **Recipes/OK** key: Access to recipes or key to confirm the process.
2. **System setup/Back** key: Access to settings or key to exit the current screen.
3. **Cleaning/Remove** key: Access to cleaning options or key to delete the process.

Recipes/OK key



Recipes and additional functions / OK key

Single press: access to recipe selection menu

Press for 3 seconds: access to recipe editing menu

Recipe Selection

When the Recipes/OK key is pressed, various food products groups and additional regeneration functions will appear on the main display:

Food products groups:



- Poultry
- Meat
- Fish
- Egg products
- Vegetables/additives
- Bakery/confectionery products

Additional functions:



- Overnight cooking
- Vacuum thermal processing
- Cold meat
- Dehydration
- Pasteurisation
- Fermentation
- Smoking
- Regeneration

1. Select the food products group using the push rotary controller. The recipes of the selected food products group will be displayed.



By pressing the **System setup/Back** key, you will return to the food products group display.

EN

2. In the recipe display, select the recipe by rotating the push rotary controller.
3. Call up the recipe by pressing the push rotary controller.



Within the recipe, you can navigate through various thermal processing phases to view or change the thermal processing parameters.

Press the **Start/Stop** key to start the recipe.

Editing Recipes

To edit recipes, first press the **Recipes/OK** key and call up the recipe editing options (navigating with the push rotary controller through **Food Products Groups**, **Additional Functions** to **Edit Recipes**).



In the next display you will find options for **creating**, **editing**, **deleting**, **importing** and **exporting** recipes.

1. Select the function by pressing the push rotary controller.
2. Confirm the selection by pressing the push rotary controller or the **Recipes/OK** key.
3. By pressing the **System setup/Back** key, you will return to the food products group selection display.

Creating Recipes



1. Select the **Create recipes** symbol using the push rotary controller or the **Recipes/OK** key.
2. Enter the name of the recipe, confirming the letters by pressing the rotary controller.
3. Once the name has been entered, press the **Recipes/OK** key or the push rotary controller pressed for 3 seconds to confirm it and move on to the **Food Products Group** selection.
4. Select **Food Products Group** or **Additional Function**: Use the push rotary controller to select the Food Products Group in which the recipe is to be stored and press the push rotary controller to confirm.



5. Creating **Thermal Processing Phases**: Select the parameters for the first **Thermal Processing Phase** of the recipe: thermal processing mode,

temperature, time or thermal core probe, air humidity, fan speed and humidification.

6. Confirm each phase by pressing the **Recipes/OK** key (by which the parameters selected in each phase are confirmed) until the recipe is completed with a maximum of 9 phases.



7. Confirm the thermal processing phase settings by pressing the **Recipes/OK** key or by holding down the rotary controller for 3 seconds.



There is also the option of a **Pause Phase**, in which the appliance asks you to open the door and the time is set to zero (PAUSE).



8. To erase the thermal processing phase, press the **Cleaning/Remove** key.



There is also the option of a **Pause Phase**, in which the appliance asks you to open the door and the time is set to zero (PAUSE).

Editing Recipes



1. Using the push rotary controller, select the food products group in which the recipe is to be changed and then the recipe itself to be changed.
2. Edit parameters in the thermal processing phases of the recipe in the same way as when creating the recipes.
3. When you have finished making changes, press the **Recipes/OK** key for 3 seconds.

This is followed by the option to overwrite the recipe or create a new recipe.



Saving: This saves the changed parameters of the recipe that is currently being edited.

Saving as: Saves the new recipe with the changed parameters (independently of the original recipe) with a new name (this is followed by the question in which food products group it should be saved).

Deleting Recipe



1. Using the push rotary controller, select the food products group in which the recipe is to be removed and then the recipe itself to be removed.
2. Edit parameters in the thermal processing phases of the recipe in the same way as when creating the recipes.

Once the recipe to be removed has been selected, a confirmation message appears on the screen.

3. Press **Undo** to change the selection or **OK** to confirm the deletion of the recipe.



Exporting and Importing Recipes

When an external memory device is connected to the USB connection, all recipes can be imported or exported to the corresponding food products groups in the memory device.

New recipes are added to existing recipes. Recipes with the same name cannot be imported.



Exporting:

1. Insert the USB device into the corresponding connector.
2. Press the **Recipes/OK** key and use the push rotary controller to switch to the option for exporting recipes.
3. Confirm the selection by pressing the push rotary controller or the **Recipes/OK** key.

The exporting screen appears.

Finally, the screen for saving appears.

Importing:

4. Insert the USB device into the corresponding connector.
5. Press the **Recipes/OK** key and use the push rotary controller to switch to the option for importing recipes.
6. Confirm the selection by pressing the push rotary controller or the **Recipes/OK** key.

The display for importing appears.

7. Press on Apply all and then on **OK**.

The display for saving appears.

8. Confirm the selection by pressing the push rotary controller or the **Recipes/OK** key.



Exporting display



Importing display

6.3.2 System Menu

After pressing **System setup**, various options are displayed:



Using the push rotary controller, you can navigate through the three screens and select the settings.

Language



There are 5 different languages available:

- Spanish
- English
- French
- German
- Italian

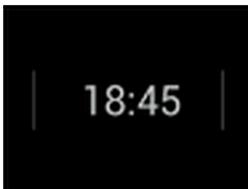


1. Select the language of choice.
2. Confirm with **OK**.

Date and Time

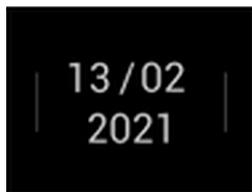


Allows you to set the date and time.



Time

1. Select time format: 24 h – 12 h.
2. Select the time.



Date:

1. Select date format.
2. Select the date.

Temperature Units



Allows you to change from degrees Celsius to degrees Fahrenheit.

1. Select the temperature scale symbol and use the push rotary controller to switch from one scale to the other.

Time Delay



Allows you to activate the thermal processing process at the time in manual or recipe mode.



1. Select the time delay symbol.
2. First select the start time.
3. Select recipe mode (chef's hat) or manual mode (keys with hand).
4. In recipe mode, select the recipe.
5. In manual mode, select the parameters (temperature, humidity, time, fan speed).



Once the parameters are set and the setup is confirmed with **OK**, the time delay starts.

The oven cannot be used during the time delay function.

Operating Instruction

Delta-T



With this option, by rotating and pressing the push rotary controller you can select the Delta-T value for the thermal processing.

HACCP

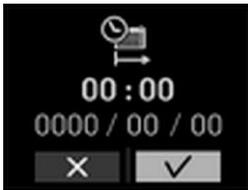


To comply with current HACCP regulations, the appliance stores the data it is working with during operation.

All data relating to the operating mode, air humidity, thermal processing chamber temperature and food temperature is stored every minute.

This data can be displayed on the screen or downloaded to an external device via USB. When selecting this option, set the period for which data is to be downloaded.

By default, data from the last 30 days is downloaded.

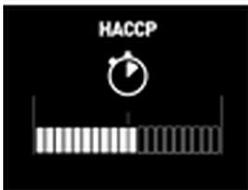


Start date and time

Default: current date and time -30 days. No earlier date can be selected.

End date and time

Default: current date and time. No later date can be selected.



1. Press **OK** to download data to a USB device. The progress of the download process is displayed.
2. Press **Setup/Back** to return to the previous display.

Acoustic Signal



Option to select from 5 available acoustic signals.

When the option is selected, the corresponding melody will be played.



1. Select the melody (using the **Recipes/OK** key or the push rotary controller pressed in).
2. Set the volume.
3. You can use the **Setup/Back** key to return to the setup screen.



In this case, the setting is not changed.

Pressing the **Recipes/OK** key or the push rotary controller confirms the option and returns to the setup screen.

EN

Importing/Exporting Setup



Allows you to import the appliance setup from a USB device or export the current appliance setup to a USB device:

- language
- temperature scale
- Delta-T setup
- acoustic signal
- automatic switching off of the display
- brightness of the display
- Wi-Fi network selection

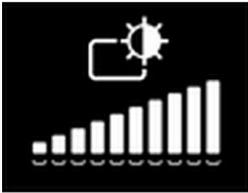
Operating Instruction

Brightness



If no activity is detected for 5 minutes, the backlight intensity will decrease.

When any key is pressed, the backlight returns to the intensity set by the user.



Once this option is entered, the value flashes and the intensity can be selected by rotating and pressing the push rotary controller.

By pressing, the intensity is confirmed and the display returns to the setup screen.

Automatic Display Switch-Off



Allows the energy-saving function of the display to be switched on/off. By default, this function is enabled.



The display switches off when not in use for 15 minutes.

1. Press the **ON/OFF** key to switch the display back on.



2. Press the **Automatic Display Switch-Off** option to select it and return to the setup screen.

EN

Wi-Fi



Allows you to activate the Wi-Fi connection

Technical Menu



When you enter the technical menu, a list of options is displayed. Enter the password of “1 3 5 7”, to enter this menu. This area is reserved for technical service.

6.3.3 Automatic Cleaning

WARNING!

Cleaning agents cause severe skin burns and serious eye damage.

Wear protective goggles and gloves when cleaning the appliance.

The appliance has an automatic cleaning program with solid cleaning agents.



Cleaning option key.

1. Press this key to call up the cleaning option selection menu.

The selection menu shows 6 different options:

- water rinsing
- gentle cleaning
- medium intensity cleaning
- intensive cleaning
- rinsing
- spraying



Using the push rotary controller, you can move between the different options. Each cleaning option has different phases. The duration of each phase is displayed.

2. To start the cleaning program, select the option and then press the **Start/Stop** key.

3. For each cleaning option, follow the indications on the display.

When the thermal processing chamber temperature exceeds 45°C, the appliance automatically initiates cooling.

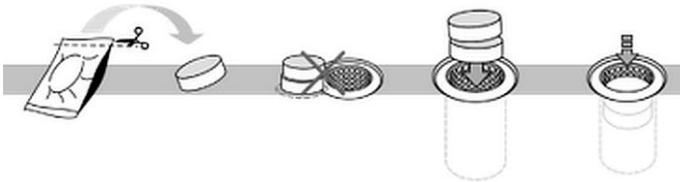
4. Always add the displayed amount of cleaning agent or rinse aid.



ATTENTION!

Remove all GN containers before starting cleaning.

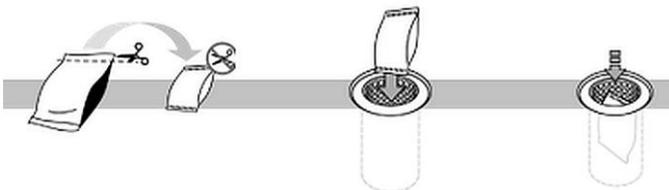
5. Always place the cleaning and rinse aid tablets in the opening in the centre of the thermal processing chamber bottom.
6. Remove any solid dirt from the cleaning agent before placing it in the hole.
7. Remove the tablet from the plastic packaging before placing it in the hole.



EN

Rinse aid powder is packaged in water-soluble sachets.

8. Remove the outer plastic packaging and place the sachet in the opening of the bottom of the baking chamber.



9. Close the appliance door.

The cleaning phase continues. An acoustic signal indicates the end of the program.

10. To interrupt the automatic cleaning program, press the **Start/Stop** key and confirm the end.

NOTE!

Once the cleaning agent has been added, it is not possible to interrupt the cleaning process. As a precautionary measure, an automatic rinsing process is carried out.

Use of individual options and cleaning or rinse agents:

Option	Type of soiling	Cleaning agent
Water rinsing	Water-soluble soiling	-
Mild cleaning	Light soiling and limescale deposits from using the appliance at temperatures up to 200°C	Cleaning tablets
Medium intensity cleaning	Soiling and limescale deposits from grilling or frying/baking processes	Cleaning tablets
Intensive cleaning	Intensive soiling and limescale deposits from grilling or frying/baking processes	Cleaning tablets
Rinsing	Soiling and limescale deposits from thermal processing in which food is baked or steamed	Rinse aid powder

ATTENTION!

If the power supply fails during automatic cleaning, the cleaning program is interrupted.

When the power is restored, the thermal processing chamber is water-rinsed.

CAUTION!

Before carrying out thermal processing in the appliance, make sure that there are no cleaning or degreasing agents in the thermal processing chamber.

Remove any chemical residues and water-rinse the thermal processing chamber thoroughly using a hand shower.

7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

- Always use appropriate personal protective equipment during all cleaning operations. When performing manual cleaning operations with direct use of cleaning agents, the use of protective gloves and goggles is mandatory, as cleaning agents can cause injury and burns through contact and inhalation.
- NEVER use abrasive or powdery, not aggressive or corrosive cleaning agents (e.g., hydrochloric/muriatic acid or sulphuric acid, soda lye, etc.), abrasive or pointed tools (e.g., sanding sponges, scrapers, steel brushes, etc.), steam or pressurized water jets to clean components or accessories. Caution! Do not use these tools nor materials to clean the bottom structure/underside of the appliance.

7.2 Cleaning

Regular Cleaning by User

1. To secure correct operation, hygiene and efficiency, clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning food leftovers.

2. Clean the appliance from the outside with a soft, damp cloth. Dry all cleaned surfaces thoroughly. If needed, use only special cleaning agent for stainless steel. Usage of inadequate cleaning agents may cause oxidation of the appliance.
3. The door seal of the appliance should be cleaned daily with a mild cleaning agent, especially if the appliance is used in continuous operation with a thermal processing chamber temperature higher than 260°C.
4. Regularly clean the fume extractor.
5. Clean the thermal processing chamber of the appliance daily using the automatic cleaning program. Follow indications in section “**Automatic cleaning**”.

EN

Transport Trolley

The transport trolley can be cleaned manually or through the automatic cleaning program. For manual cleaning, proceed as follows:

1. Pull the transport trolley out of the combi steamer.
2. Remove all the GN containers from the transport trolley.
3. Wipe the rack and guides with a soft, damp cloth and a mild cleaning agent.

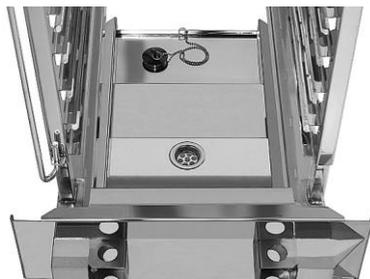


Fig. 16

4. Clean the drip tray of the transport trolley with warm water, a soft cloth and a mild cleaning agent.
5. Wipe with a clean cloth.
6. Then, dry cleaned surfaces thoroughly using a soft cloth.

Cleaning and Maintenance

7. After cleaning the transport trolley you can load it again and place it in the combi steamer.

NOTE!

When cleaning the transport trolley inside the combi steamer, follow indications in section “Automatic Cleaning”.

Appliance Door/Internal Glass Pane

The door of the combi steamer has triple glazing; both inner panes can be opened for cleaning.



1. First loosen both metal clamps (upper and lower) that hold the outer glass panes by pushing them outwards.
2. Open the outer glass pane.
3. Then release the two lower locks (top and bottom) that hold the inner glass pane.
4. Clean the open and fixed glass pane of the appliance door on both sides with a soft damp cloth. Use a mild cleaning agent, if required.
5. Wipe with a clean cloth.

Fig. 17

6. Dry inner glass panes and the glass pane of the appliance door thoroughly on both sides.
7. Close both glass panes.

The four metal clamps must snap back into place, which fixes both glass panes.

7.3 Maintenance

- Regularly (at least once a year), have an authorized and specialised personnel verify the appliance. To this end, contact the service company.
- Before attempting any maintenance works, disconnect the power supply, close water supply and completely dry the appliance.
- Before moving the appliance into a new location, disconnect power and water supply lines, as appropriate.
- If the appliance is part of a system equipped with rollers, check if the electrical wiring, piping installation and hose connections have not been damaged during moving.
- After moving the appliance into a new location, and prior to its start-up, make sure that all electrical and water connections have been executed following standard regulations in force.

8 Possible Malfunctions

In the event of a malfunction:

- you hear an intermittent acoustic signal.
- the edge of the screen flashes red.
- the triggered alarms are shown in the temperature and time display on the control panel.

When the push rotary controller is pushed, the error message disappears.

Call technical service to rectify the fault. Depending on the type of fault, however, some functions remain active after an error has occurred.

In the table below, you can find errors that can occur in this appliance, as well as corresponding messages and consequences for the operation of the appliance. The following alarms may be shown:

Possible Malfunctions

Error / Message	Description	Outcomes
Error 1 Thermal processing chamber thermometer (TC)	Thermal processing chamber thermometer defective TC is outside the value range [-10°C to 400°C]	The appliance is completely deactivated
Error 2 Thermal core probe (TN)	Defective thermal core probe (TN) TN is outside the value range [-10°C to 400°C]	The corresponding function and Delta-T are deactivated
Error 3 Vapour sensor (TV) (0623 only)	Vapour sensor (TV) is defective TV is outside the value range [-10°C to 400°C]	Only convection mode can be used
Error 4 Generator sensor (CP and CPW only)	Generator sensor defective Generator sensor is outside the value range [-10°C to 400°C]	Only convection mode can be used
Error 5 NTC sensor	NTC sensor is defective NTC sensor is outside the value range [-10°C to 400°C]	Blower (VE) switches to maximum speed
Error 6 Humidity sensor (HR)	Humidity sensor is defective HR sensor is outside the value range	The appliance is completely deactivated
Error 7 High temperature	NTC sensor reaches 60°C but does not exceed 70°C	The appliance is operating normally The message is displayed every 3" every 30"
Error 8 High temperature	NTC sensor exceeds 70°C	The appliance is completely deactivated
Error 9 Low water level (CP and CPW only)	VDV has been found to have been operating for 7 minutes or more and has not reached its maximum value	Only convection mode can be used

Error / Message	Description	Outcomes
Error 10 Emptying error (CP and CPW only)	The VAC has been found to be running for 1 minute or more and the minimum level is not dropping	Only convection mode can be used
Error 11 CV error (CP and CPW only)	TG < 80°C when CV is operating and TG does not increase by 3 degrees or more in 10 minutes	Only convection mode can be used
Error 12 CC error	When CC is operating and TC does not rise by 3 degrees or more in 25 minutes (if TC < setpoint -10)	The appliance is completely deactivated
Error 22 COM error	Communication error between cards	The appliance is completely deactivated
Error 23 Autotest error (CP and CPW only)	If the thermocouple value has not stabilised within 15 minutes during the autotest (TC).	Error message "Autotest"
Error 24 Calibration error (CP and CPW only)	If the thermocouple value has not stabilised within 15 minutes during the calibration (TC and TN1).	Error message "Calibration"
Error 25 Flowmeter error (CP and CPW only)	When the level is reached during filling after automatic emptying, but the flow meter does not detect it	Error message "Flow meter"

Possible Malfunctions

Error / Message	Description	Outcomes
Error 26 Filling level error (CP and CPW only)	If the flow meter counts too many litres during filling after automatic emptying and the filling level is not detected	Only convection mode can be used
Error 27 Boiler error (CP and CPW only)	For each of the two TG cooling processes: When VDV is active longer than it should be	Only convection mode can be used
Error 29 Power supply error	If the power supply is interrupted during program operation (start-up), the steamer remembers this error	Error message "Power supply"
Error 30 High generator temperature	When TG exceeds 120°C	Only convection mode can be used
Error 31 Frequency converter, FSC, FSV	Frequency converter does not detect motor and turbine speed	The appliance is completely deactivated
Error 32 TN2 sensor	(external) thermal core probe Defective TN 2. TN 2 is outside the value range [-10°C to 400°C]	Thermal probe function and Delta-T are deactivated by TN 2
Error 33 Setup error	SPI flash memory is defective	The appliance is completely deactivated

9 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.