



Combi Steamer

 Read this manual before using

Convotherm 4 easyTouch

Operating Instructions USA – Original, ENG

Your meal. Our mission.

Table of Contents

1	General Information	5
1.1	Customer Documentation Structure	6
1.2	Safety information that must be read without exception	7
1.3	About These Operating Instructions	8
2	easyTouch Functions	9
2.1	easyTouch Functions at a Glance	10
2.2	Selected cooking profile	12
3	Using the On-Screen Help Pages	13
3.1	The On-Screen Help Home Screen	14
3.2	Accessing the On-Screen Help Pages	15
3.3	On-Screen Help Page Navigation Tools	16
4	easyTouch User Interface Layout	18
4.1	Main Screen	19
4.2	Cooking Screens	20
4.3	Cooking Screens – Smoker	22
4.4	Press&Go Screen	23
4.5	Cookbook Screens	24
4.6	Rethermalization Screens	25
4.7	Cleaning Screens – Options	27
4.8	Cleaning Screens – ConvoClean+	28
4.9	Cleaning Screens – Semi-Automatic	29
4.10	Settings Screen	30
4.11	Extra Functions Screen	31
4.12	Pre-Heating Screen	33
4.13	Cool down Screen	34
4.14	Cooking in Progress Screen	35
4.15	Cooking User Prompt Screen	36
4.16	Cleaning with ConvoClean+ in Progress Screen	37
4.17	Cleaning User Prompt Screen	38
5	Cooking and Rethermalizing Food with easyTouch	39
5.1	Instructions	40
5.1.1	Entering a Cooking Profile That Uses Steam	41
5.1.2	Entering a Cooking Profile That Uses Combi-Steam	43
5.1.3	Entering a Cooking Profile That Uses Convection	45
5.1.4	Entering a Cooking Profile That Uses the Smoker	47
5.1.5	Entering a Cooking Profile That Uses Rethermalization	48
5.1.6	Starting a Cooking Sequence	50
5.1.7	Stopping a Cooking Sequence	50
5.2	Cooking Workflows	51
5.2.1	Cooking Workflow with Pre-Heat Function	52
5.2.2	Cooking Workflow with Cool down Function	54
6	Using the Cookbook	56
6.1	Saving the Configured Cooking Profile in the Cookbook	57
6.2	Access the cooking profile in the cookbook	58
6.3	Delete the cooking profile from the cookbook	59

7	Using Press&Go	60
7.1	Accessing Press&Go	61
8	Cleaning with easyTouch	62
8.1	Instructions	63
8.1.1	Configuring the Fully Automatic Oven Cleaning Profile	64
8.1.2	Starting a Cleaning Sequence	65
8.1.3	Stopping a Cleaning Sequence	65
8.2	Cleaning Workflows	66
8.2.1	Workflow for Oven Cleaning with Water	67
8.2.2	Workflow for Oven Cleaning with ConvoCare	69
8.2.3	Workflow for Fully Automatic Oven Cleaning with Canisters	71
8.2.4	Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing	73
8.2.5	Semi-Automatic Oven Cleaning Workflow	76
9	Configuring Settings in easyTouch	78
9.1	Setting a language	79
9.2	Setting a date and time	80
9.3	Importing Cookbooks	81
9.4	Selecting a Cookbook	82

1 General Information

Purpose of this section

This section explains how to use these operating instructions.

Contents

This section covers the following subjects:

	Page
Customer Documentation Structure	6
Safety information that must be read without exception	7
About These Operating Instructions	8

1.1 Customer Documentation Structure

Customer documentation parts

The customer documentation for the combi steamer is made up of the following:

- Installation manual
- Operating manual
- easyTouch operating instructions (this manual, which is an extract from the on-screen help pages)
- On-screen help integrated into easyTouch (complete instructions for using the software)

Installation manual topics

The installation manual is intended for trained qualified personnel; see “*Staff Requirements*” in the installation manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when installing the combi steamer
- **Safety:** Goes over all the hazards involved in the various installation activities and how to prevent and/or counter them
- **Transportation:** Contains important information on transporting the combi steamer
- **Setup:** Lists and describes the various setup options for the combi steamer
- **Installation:** Goes over all the necessary utility and hose connections
- **Placing into operation:** Explains how to put the combi steamer into operation for the first time
- **Removal from service:** Goes over the activities that need to be carried out at the end of the combi steamer’s lifecycle
- **Technical data, scale drawings, and connection points:** Contain all the required technical information concerning the combi steamer
- **Checklists:** Includes checklists for the combi steamer’s installation and warranty

Operating manual topics

The operating manual is intended for briefed staff and trained qualified staff; see “*Staff Requirements*” in the operating manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when using the combi steamer
- **Safety:** Goes over all the hazards involved in using the combi steamer and how to prevent and/or counter them
- **Cooking:** Goes over the various rules, workflows, operating steps, and actions required for cooking
- **Cleaning:** Lists and describes the cleaning processes, cleaning agents, workflows, operating steps, and actions required for cleaning
- **Maintenance:** Contains warranty information; the maintenance schedule; information on faults, errors, and emergency mode; and the workflows, operating steps, and actions required for maintenance

Operating instructions and on-screen help topics

The operating instructions and the on-screen help are intended for briefed staff and trained qualified staff; see “*Staff Requirements*” in the operating manual. For appliances with easyTouch, the operating instructions will be an extract from the on-screen help pages.

The operating instructions and the on-screen help cover the following topics:

- **User interface layout:** Goes over the combi steamer’s user interface
- **Using the software:** Contains instructions on how to enter and access cooking profiles, access cleaning profiles, and start cooking and cleaning sequences; describes the various settings and goes over how to import and export data
- **Select cooking profiles:** Lists tried-and-true cooking profiles

1.2 Safety information that must be read without exception

Safety information found in the documentation for the customer

Only the installation manual and operating manual provide safety information for the combi steamer.

The installation manual provides safety information for the transportation, setup, installation, placing-into-operation, and removal-from-service tasks it describes.

The operating manual provides safety information for the cooking, cleaning, and maintenance tasks it describes.

When using the operating instructions, the operating manual or installation manual should always be consulted in order to obtain the relevant safety information. When performing activities that go beyond simply using the software, the safety information in the operating manual and installation manual must always be observed.

Parts of the customer documentation that must be read without exception

These operating instructions are exclusively limited to describing how to use the appliance's user interface. The various sets of instructions all end when a process in which warnings need to be observed (cooking and cleaning, for example) starts. For instructions on how carry out the corresponding process, please refer to the installation manual or to the operating manual.

In order to ensure their safety and the safety of others, everyone working with/on the combi steamer must read and understand the following customer documentation sections before starting any work:

- The "*For Your Safety*" section in the installation manual or in the operating manual, depending on the task being carried out
- The sections in the installation manual or operating manual describing the work that will be carried out

Failure to take the safety information in the installation and operating manuals into account may result in death, injury, or property damage.

1.3 About These Operating Instructions

Purpose

The purpose of these operating instructions is to provide everyone working with/on the combi steamer with an overview of its easyTouch software and how to use it, as well as to enable them to carry out basic tasks with the software.

The complete instructions for using easyTouch are found in the software's on-screen help pages.

Target groups

Name of target group	Tasks
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none">▪ Entering cooking profile data▪ Editing existing cooking profiles in the cookbook▪ Coming up with new cooking profiles▪ Configuring the appliance's settings and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi steamer, taking care of tasks such as: <ul style="list-style-type: none">▪ Selecting cooking profiles▪ Starting cooking profiles▪ Selecting cleaning profiles

Operating instructions outline

Section / sub-section	Purpose	Target group
General Information	Explains how to use these operating instructions	Cook Operator
Using the On-Screen Help Pages	Explains how to use the on-screen help pages	Cook Operator
easyTouch User Interface Layout	Describes the user interface's most important screens	Cook Operator
Cooking and Rethermalizing Food with easyTouch	<ul style="list-style-type: none">▪ Includes instructions that explain how to use the user interface in order to cook and rethermalize food▪ Goes over the software's cooking and rethermalizing workflows	Cook Operator
Using the Cookbook	Explains how to use the cookbook	Cook Operator
Using Press&Go	Explains how to operate the combi steamer with Press&Go	Cook Operator
Cleaning with easyTouch	<ul style="list-style-type: none">▪ Includes instructions that explain how to use the user interface in order to clean the appliance▪ Goes over the software's cleaning workflows	Operator
Configuring Settings in easyTouch	Explains how to configure the various settings	Cook

Decimal mark used

In order to ensure that all numbers can be properly understood internationally, a decimal point is always used.

2 easyTouch Functions

Purpose of this section

easyTouch is the combi steamer's user interface.

easyTouch enables you to quickly create your own cooking profiles, and has all the corresponding functions available on a single user interface level.

This section provides an overview of the functions in easyTouch, as well as a selection of available cooking profiles.

Contents

This section covers the following subjects:

	Page
easyTouch Functions at a Glance	10
Selected cooking profile	12

2.1 easyTouch Functions at a Glance

easyTouch operating modes

easyTouch features the following operating modes:

On the “Cooking” screen:

- Steam
- Combi-steam
- Convection
- Smoker (available only in appliances with the ConvoSmoker option)

On the “Rethermalization” screen:

- À la carte rethermalization
- Banquet regenerating
- Plate regenerating

By using these modes together with the various cooking functions (ACS+ extra functions) and extra functions, you can use a variety of cooking methods.










Available cooking functions and extra functions

The table below provides an overview showing which cooking functions (ACS+ extra functions) and extra functions are available for which operating modes.

“Yes” means that a function is available for the corresponding operating mode.

“No” means that the function is not available for the corresponding operating mode.

When a function is not available, you will not be able to select it when configuring a cooking profile.

Button	Function	Steam	Combi-steam	Convection	Smoker	Rethermalization
Cooking function						
	Fan speed	Yes	Yes	Yes	No	Yes
	HumidityPro	No	Yes	No	No	No
	Crisp&Tasty	No	No	Yes	No	No
Extra Function						
LT	Low-temperature cooking	Yes	Yes	Yes	No	No
ΔT	Delta-T cooking	Yes	Yes	Yes	No	No
eco	ecoCooking	No	Yes	Yes	No	No
C&H	Cook&Hold	Yes	Yes	Yes	No	No
	Program lock	Yes	Yes	Yes	Yes	Yes
	Pulsed fan operation	Yes	Yes	Yes	No	Yes
	Reduced power	Yes	Yes	Yes	Yes	Yes
	Start time pre-selection	Yes	Yes	Yes	Yes	No
	BakePro	No	No	Yes	No	No
	Instruction step	Yes	Yes	Yes	Yes	Yes

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters, such as cooking temperatures and cooking times, that can include up to 20 cooking steps. You can create your own cooking profiles and manage

up to 399 of them in the “cookbook.” In addition, the “cookbook” also comes with predefined cooking profiles.

Press&Go

The Press&Go function enables you to automatically cook food by pressing one-touch buttons with assigned cooking profiles. This ensures that you will get reliable and consistent results every single time.

Oven cleaning with easyTouch

By using the appliance’s cleaning modes, you can access the various oven cleaning profiles that are available:

- “Rinse with water” cleaning profile
- “Rinse with ConvoCare rinse aid” cleaning profile
- ConvoClean+ fully automatic cleaning: Adjustable cleaning profiles for varying levels of soiling and various cleaning times, with steam disinfection and drying functions available
- Semi-automatic cleaning profile

















Settings

The Settings screen can be used to configure the combi steamer’s settings, including language, date/ time, sound, etc.










Some of the available settings can only be accessed by entering a password. Moreover, the “Service” screen can only be accessed by service technicians.

2.2 Selected cooking profile

Various cooking profiles

Product					ACS+
Baguette, frozen		340 °F	15 min	-	 1
Baked potato		355 °F	-	200 °F	-
Flan		175 °F	35 min	-	-
Fish sticks		410 °F	12 min	-	 5
Leavening baked goods		95 °F	3 min	-	 1
Roasted chicken breast		455 °F	-	160 °F	-
Fresh carrots		210 °F	8 min	-	-
Pork schnitzel		391 °F	9 min	-	 3

Smoker cooking profiles

Product	Step	Smoker					ACS+
Salmon steak	1	yes	-	-	15 min	-	-
	2	-		247 °F	-	122 °F	-
Herb salt	1	yes	-	-	75 min	-	-
	2	-		139 °F	20 min	-	 2
Chicken legs	1	yes	-	-	75 min	-	-
	2	-		355 °F	3 min	-	-
	3	-		337 °F	20 min	-	 5

3 Using the On-Screen Help Pages

Purpose of this section

To operate your combi steamer, you will need to use the various screens that make up the easyTouch user interface on the control panel. In other words, all of the appliance's functions can be found in these screens in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.

The on-screen help pages explain, in detail, how to use the easyTouch user interface and operate the combi steamer. These pages can be viewed on the user interface.

This section explains how to access the on-screen help pages and navigate through them.

Contents

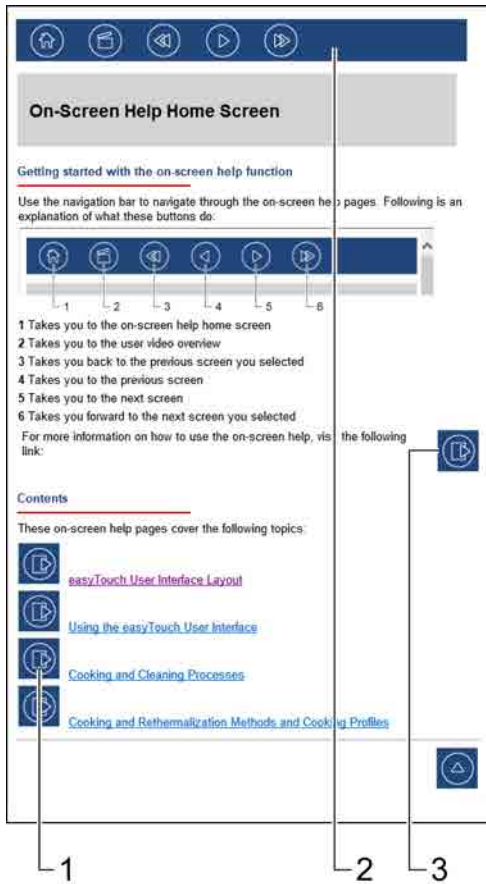
This section covers the following subjects:

	Page
The On-Screen Help Home Screen	14
Accessing the On-Screen Help Pages	15
On-Screen Help Page Navigation Tools	16

3.1 The On-Screen Help Home Screen

Home screen functions

The on-screen help home screen is the central starting point for navigating through the various on-screen help pages.

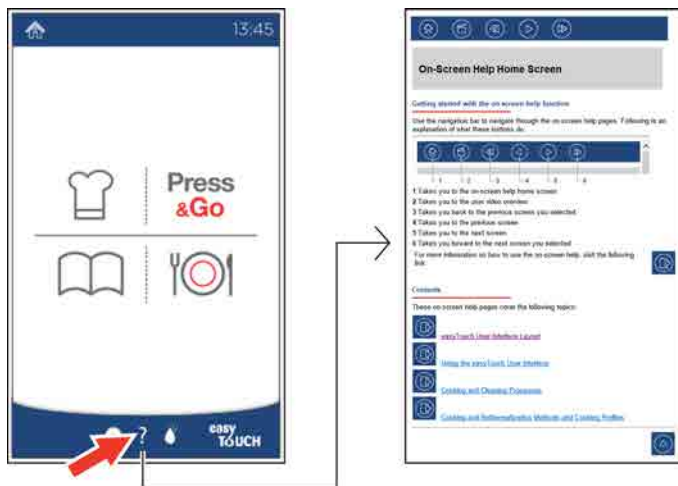


- 1 On-screen help table of contents:
Can be used to directly access a specific topic by pressing the corresponding button
- 2 Navigation bar at the top of every on-screen help page
- 3 Press this button to get a brief description explaining how to use the on-screen help pages

3.2 Accessing the On-Screen Help Pages

Accessing the home screen

To access the on-screen help home screen directly, press the question mark icon at the bottom of the easyTouch user interface's main screen:



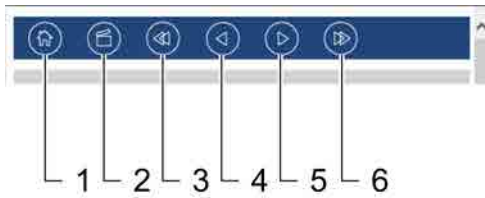
Accessing a description for the screen that is currently open

To directly access a description of the easyTouch user interface screen that is currently open, press the question mark icon at the bottom of the screen:



3.3 On-Screen Help Page Navigation Tools

The navigation bar



- 1 Press to go to the on-screen help home screen
- 2 Press to go to the list of user videos
- 3 Double-arrow “Back” button:
Press to go back to the screen you were viewing before the current one
- 4 Single-arrow “Back” button:
Press to go one screen back in the on-screen help pages
- 5 Single-arrow “Forward” button:
Press to go one screen forward in the on-screen help pages
- 6 Double-arrow “Forward” button:
Press to return to the page you left when you pressed the double-arrow “Back” button

Button for scrolling to the top of the screen



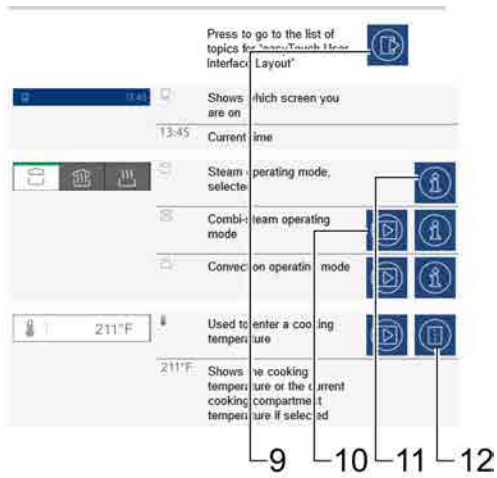
- 7 Press to scroll all the way to the top of the current screen

List of topics



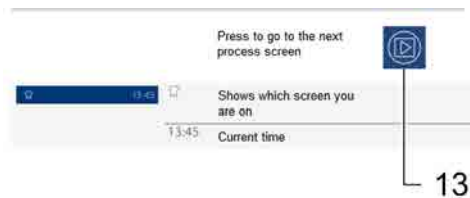
- 8 Can be used to directly access a specific topic by pressing the corresponding button

Text area buttons



- 9 Press to view the list of topics for “easyTouch User Interface Layout”
- 10 Press to get a description of the following screen
- 11 Press to get additional information
- 12 Press to get instructions

Navigation tools in process screen descriptions



- 13 Press to get a description of the following process screen

4 easyTouch User Interface Layout

Purpose of this section

To operate your combi steamer, you will need to use the various screens that make up the easyTouch user interface on the control panel. In other words, all of the appliance's functions can be found in these screens in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.














This section provides an overview of the most important screens in the easyTouch user interface and explains the buttons in them and the corresponding functions. For a full description of the easyTouch user interface, please consult the on-screen help pages.

Contents
























This section covers the following subjects:

	Page
Main Screen	19
Cooking Screens	20
Cooking Screens – Smoker	22
Press&Go Screen	23
Cookbook Screens	24
Rethermalization Screens	25
Cleaning Screens – Options	27
Cleaning Screens – ConvoClean+	28
Cleaning Screens – Semi-Automatic	29
Settings Screen	30
Extra Functions Screen	31
Pre-Heating Screen	33
Cool down Screen	34
Cooking in Progress Screen	35
Cooking User Prompt Screen	36
Cleaning with ConvoClean+ in Progress Screen	37
Cleaning User Prompt Screen	38


4.1 Main Screen


 08:54	 Indicates that you are on the main screen <hr/> 08:54 Current time of day
 <hr/> 	 Cook Press to manually enter a cooking profile <hr/>  Press & Go Press for automatic cooking with quick-select options <hr/>  Cookbook Press to manage the various cooking profiles
   easy TOUCH	 Settings <hr/>  Help <hr/>  Clean


4.2 Cooking Screens


	<p> Indicates that you are on the cooking screen</p> <hr/> <p>13:45  Current time of day</p>
	<p> Steam operating mode, selected</p> <hr/> <p> Combi-steam operating mode</p> <hr/> <p> Convection operating mode</p>
	<p> Used to enter a cooking temperature</p> <hr/> <p>211°F  Shows the cooking temperature you entered If you press on it, it will show the current cooking compartment temperature instead</p>
	<p> Press to enter the cooking time (selected)</p> <hr/> <p> Press to enter the internal temperature</p> <hr/> <p>00:25:00  Shows the cooking time or the internal temperature</p>
	<p> Five Fan speed settings Controls the airflow speed inside the cooking compartment</p> <hr/> <p>HP  Humidity Pro, five settings or automatic mode Controls the moisture inside the cooking compartment</p> <hr/> <p>CT  Crisp&Tasty, five settings or automatic mode Removes moisture from the cooking compartment</p> <hr/> <p>AUTO  Automatic mode for "Humidity Pro" or "Crisp&Tasty"</p>
	<p>+  Press to select extra functions</p> <hr/> <p>ΔT  Shows the selected cooking method</p> <hr/> <p> Shows the selected extra functions</p>




-  **Manual steaming**
Press to add moisture to the cooking compartment during the cooking sequence.


-  **Start**
Press to start the cooking sequence


-  **Start with pre-heating**
Press to heat up the cooking compartment while the appliance door is closed


-  **Start with cool down**
Press to cool down the cooking compartment with the fan running while the appliance door is open


-  **TrayTimer**
Timer that can be set for individual rack levels.




-  **Press to delete the cooking step**


-  **Press to go one cooking step back**


-  **Cooking steps view**


-  **Press to add a cooking step/go to the next cooking step**


-  **Press to save the cooking profile in the cookbook**




-  **Main screen**

-  **Back**



-  **Settings**

-  **Help**





-  **Cookbook**

4.3 Cooking Screens – Smoker





-  Indicates that you are on the cooking screen
-  13:45 Current time of day





-  Steam operating mode
-  Combi-steam operating mode
-  Convection operating mode
-  Smoker operating mode (selected)
Used to smoke food; optional





-  Press to enter the smoking time
-  13:20:13 Shows the smoking time








-  Press to select extra functions
-  Shows the selected extra functions








-  Start
Press to start the cooking sequence
-  TrayTimer
Timer that can be set for individual rack levels.















-  Press to delete the cooking step
-  Press to go one cooking step back
-  Cooking steps view
-  Press to add a cooking step/go to the next cooking step
-  Press to save the cooking profile in the cookbook



-  Main screen
-  Back
-  Settings
-  Help
-  Cookbook

4.4 Press&Go Screen

	13:20	Current time of day
		Cooking profile (selected) Additional favorites, product groups, or cooking profiles
		Press to scroll down
		Press to scroll up
		Main screen
		Back
		Settings
		Help
		Clean

4.5 Cookbook Screens



Indicates that you are on the “Cookbook” screen

08:47

08:47

Current time of day



Favorites (selected)
Selected cooking profile



Product groups
Cooking profiles grouped together in groups



Cooking profiles
All the cooking profiles in the cookbook,
max. 399 cooking profiles with up to 20
cooking steps each



Cooking profile (selected)

Additional favorites, product groups, or cooking profiles



Press to scroll down



Press to switch cooking profile (selected)



Press to scroll up



Main screen



Back



Settings




























Help








Cookbook

4.6 Rethermalization Screens


 08:42	 Indicates that you are on the "Rethermalization" screen
08:42	08:42 Current time of day
	 À la carte rethermalization operating mode (selected)  Banquet rethermalization operating mode  Plate rethermalization operating mode
 256°F	 Used to enter a cooking temperature 256°F Shows the cooking temperature you entered If you press on it, it will show the current cooking compartment temperature instead
  00:05:00	 Press to enter the cooking time (selected)  Press to enter the internal temperature 00:05:00 Shows the cooking time or the internal temperature
	 Five Fan speed settings Controls the airflow speed inside the cooking compartment
  	 Press to select extra functions  Shows the selected extra functions
 	 Start Press to start the cooking sequence  TrayTimer Timer that can be set for individual loading levels.
	 Press to save the cooking profile in the cookbook



	Main screen
	Back
	Settings
	Help
	Cookbook

4.7 Cleaning Screens – Options





 Shows that you are on the “Cleaning” screen

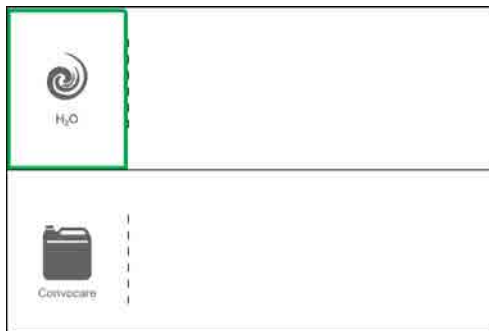
13:20 Current time of day





+ Options cleaning mode (selected)
 Press to clean with water or rinse aid only

 **ConvoClean+ cleaning mode**
 Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters

 **Semi-automatic cleaning mode**
 Press to clean with the program issuing prompts indicating the next step




 **H2O (selected)**
 Press to rinse with water


 **Convocare**
 Press to rinse with ConvoCare rinse aid





✓ Press to confirm your selections and start cleaning










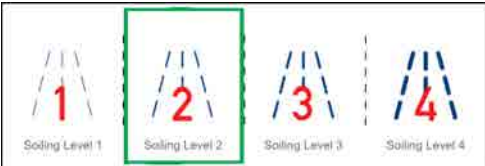




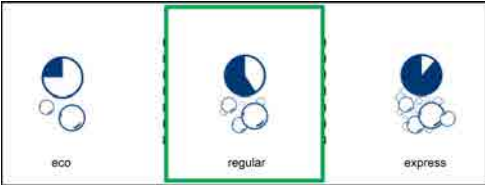













 **Main screen**

 **Back**

 **Settings**


 **Help**

4.8 Cleaning Screens – ConvoClean+


	 Shows that you are on the “Cleaning” screen  13:20 Current time of day
	 Options cleaning mode Press to clean with water or rinse aid only  ConvoClean+ cleaning mode (selected) Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters  Semi-automatic cleaning mode Press to clean with the program issuing prompts indicating the next step
	 Cleaning level 1 for ConvoClean+ Light soiling  Cleaning level 2 for ConvoClean+ (selected) Medium soiling  Cleaning level 3 for ConvoClean+ Heavy soiling  Cleaning level 4 for ConvoClean+ Extremely heavy soiling
	 eco Economy cleaning duration for ConvoClean+  regular (selected) Normal cleaning duration for ConvoClean+  express Short cleaning duration for ConvoClean+
	 Steam disinfection Cleaning function for ConvoClean+  Dry Cleaning function for ConvoClean+
	 Press to confirm your selections and start cleaning
	 Main screen  Back  Settings  Help


4.9 Cleaning Screens – Semi-Automatic




 Shows that you are on the “Cleaning” screen
13:20 Current time of day




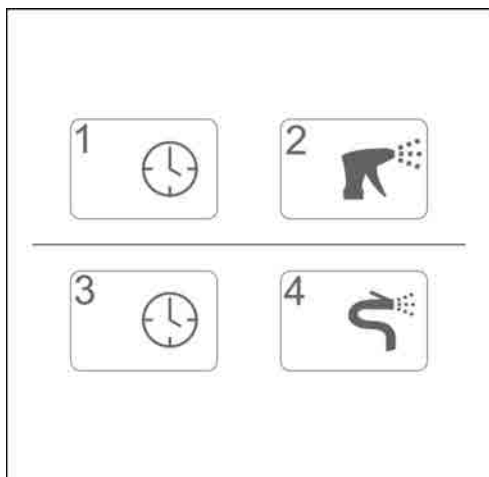
 Options cleaning mode
 Press to clean with water or rinse aid only


 ConvoClean+ cleaning mode
 Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters


 Semi-automatic cleaning mode (selected)
 Press to clean with the program issuing prompts indicating the next step





 Press to confirm your selections and start cleaning




 Cleaning level 1
 Appliance cleaning in progress


 Cleaning level 2
 Spray cleaning agent into cooking compartment


 Cleaning level 3
 Appliance cleaning in progress


 Cleaning level 4
 Rinse cooking compartment with water



 Main screen


 Back

 Settings


 Help


4.10 Settings Screen





 Indicates that you are on the “Settings” page
13:20 Current time of day





 **General**
 General appliance settings for cooking and cleaning


 **Language**
 Language setting for the user interface


 **Cookbook**
 Used to select a cookbook


 **Service**
 Support for maintenance work and troubleshooting


 **Logbook**
 List with logged control interface actions and error messages


 **Date/Time**
 Used to set the date and time


 **Sound**
 Used to set the tone and volume for acoustic signals

 **Password**
 Used to set passwords


 **Import/Export**
 Used to import and export appliance data with the help of a connected external data storage device


 **Videos**
 Used to access tutorial videos


 **Backup/Restore**
 Used to back up and restore appliance data with the help of a connected external data storage device

 **Transfer**
 Used to set up data transfers to a connected server




 **Main screen**

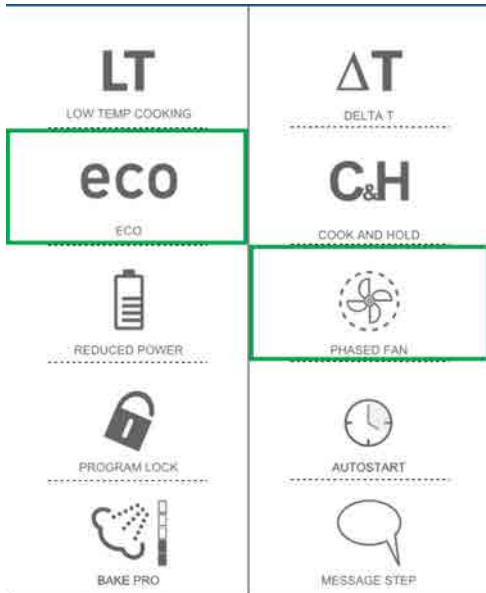
 **Back**

 **Help**

4.11 Extra Functions Screen



 Indicates that you are on the cooking screen
13:45 Current time of day





LT Low-temperature cooking
 Cooking method in which food is cooked at low temperatures


ΔT Delta-T cooking
 Cooking method in which the cooking compartment temperature increases depending on the food's internal temperature


eco ecoCooking (selected)
 Cooking method in which the heat output in the finishing cooking stage is controlled using cycles in order to reduce energy consumption levels.


C&H Cook&Hold
 Cooking method consisting of a cooking stage and a stage in which a specific temperature is maintained. Requires the use of the core temperature probe


 Reduced power
 Function that reduces heat output in order to prevent load peaks during the cooking process

 Pulsed fan (selected)
 Function that reduces the motor frequency in order to reduce the airflow speed inside the cooking compartment


 Program lock
 Function that prevents connected energy optimizing systems from interrupting cooking sequences

 Start time pre-selection
 Function that can be used to set the start time for a cooking sequence to a defined time in the future






 BakePro
 Baking function with steaming and automatically controlled fan stop times

 Instruction step
 Function used to show messages






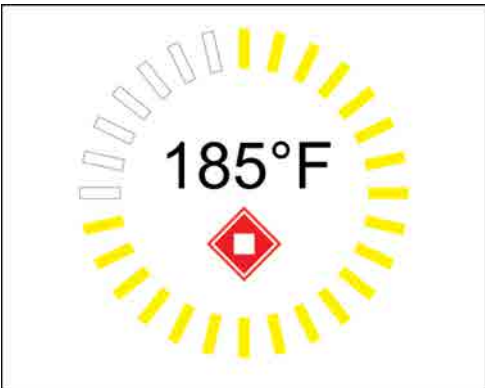








 Press to confirm your selections
















	Main screen
	Back
	Settings
	Help
	Cookbook











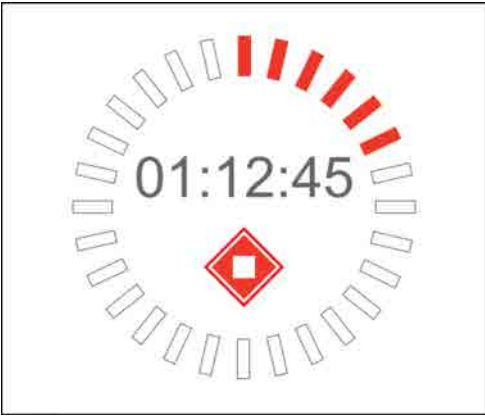











4.12 Pre-Heating Screen

	 Shows which screen you are on <hr/> 13:45 Current time of day
	 <ul style="list-style-type: none"> Indicates that the pre-heating temperature is being shown (optional) Press to change the pre-heating temperature <hr/> 285°F Pre-heating temperature
	<p>Tells the operator that the following step is currently in progress: Pre-heating</p>
	 Total progress during pre-heating, yellow, clockwise <hr/> 185°F Current cooking compartment temperature <hr/>  Stop Press to stop pre-heating
	 <ul style="list-style-type: none"> Indicates that the hold time is being shown (optional) Press to change the hold time <hr/> 00:10:00 Cooking compartment temperature hold time after pre-heating
	 Press to go back to the "Cooking" screen











4.13 Cool down Screen

	 Shows which screen you are on <hr/>  Current time of day
	 <ul style="list-style-type: none"> ▪ Indicates that the cool down temperature is being shown (optional) ▪ Press to change the cool down temperature <hr/>  Cool down temperature
	<p>Tells the operator that the following step is currently in progress: Cool down</p>
	 Total progress during cool down, yellow, counterclockwise <hr/>  Current cooking compartment temperature <hr/>  Stop Press to stop the cool down process
	 Press to go back to the "Cooking" screen










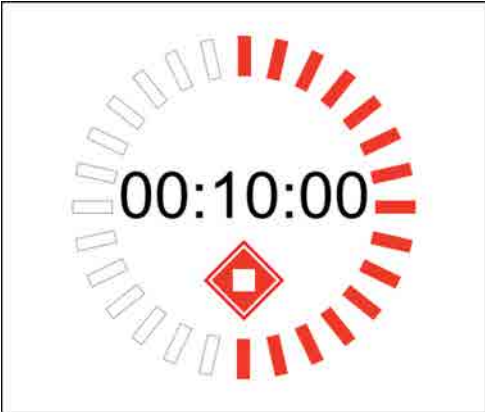




4.14 Cooking in Progress Screen

	 Shows which screen you are on <hr/>  Current time of day
	 Shows the operating mode for the current cooking step <hr/>  Cooking temperature or internal temperature for the current cooking step <hr/>  Selected cooking temperature or internal temperature for the current cooking step
	 Current cooking profile step, red <hr/>  Remaining cooking profile steps, gray
	 Total progress during cooking, red, clockwise <hr/>  Remaining cooking time or current internal temperature <hr/>  Stop Press to stop the cooking sequence
	 Total cooking time or elapsed cooking time <hr/>  Total cooking time or elapsed cooking time for the cooking profile
	 Manual steaming Option available with the convection operating mode Used to add moisture (in the form of steam or a spray mist) to the cooking compartment during cooking. <hr/>  TrayTimer Timer that can be set for individual rack levels.
	 Press to go back to the "Cooking" screen







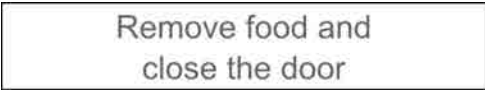
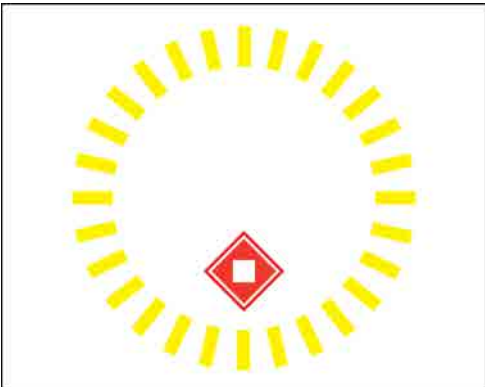



4.15 Cooking User Prompt Screen

	 Shows which screen you are on
	 Cooking temperature or internal temperature for the current cooking step <hr/> 285°F Selected cooking temperature or internal temperature for the current cooking step
	Prompt asking the operator to perform a specific action for the current cooking step
	 Green color: Ready for operator action <hr/> 285°F Current cooking compartment temperature <hr/>  Stop Press to stop the cooking sequence
	 Press to go back to the "Cooking" screen

4.16 Cleaning with ConvoClean+ in Progress Screen

	 Shows that you are on the "Cleaning" screen <hr/>  Current time of day
	 Shows the cleaning level <hr/>  Shows the cleaning duration <hr/>  Shows that the steam disinfection extra function is being used <hr/>  Shows that the drying extra function is being used
	<p>Tells the operator that the following step is currently in progress: Cleaning</p>
	 Total progress during cleaning, red, clockwise <hr/>  Remaining cleaning time <hr/>  Stop Press to stop the cleaning sequence. Can only be used before cleaning agent is sprayed in
	<p>No function</p>

4.17 Cleaning User Prompt Screen

	 Shows that you are on the "Cleaning" screen <hr/>  Current time of day
	 Shows the cleaning level <hr/>  Shows the cleaning duration
	<p>Prompt asking the operator to perform a specific action for the current cleaning step</p>
	 Yellow color: Prompt asking the operator to perform an action <hr/>  Stop Press to stop the cleaning sequence
	<p>No function</p>

5 Cooking and Rethermalizing Food with easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out when cooking and rethermalizing food with easyTouch. It also describes the various workflows involved.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Instructions	40
Cooking Workflows	51

5.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out with the easyTouch user interface when cooking and rethermalizing food.

Contents

This section covers the following subjects:

	Page
Entering a Cooking Profile That Uses Steam	41
Entering a Cooking Profile That Uses Combi-Steam	43
Entering a Cooking Profile That Uses Convection	45
Entering a Cooking Profile That Uses the Smoker	47
Entering a Cooking Profile That Uses Rethermalization	48
Starting a Cooking Sequence	50
Stopping a Cooking Sequence	50

5.1.1 Entering a Cooking Profile That Uses Steam

Applications

The “steam” operating method is suitable for the following cooking methods:

- Boiling
- Steaming
- Blanching
- Poaching
- Preserving

The special cooking methods that use the “steam” operating mode are:

- Low-oxygen slow cooking
- Low-temperature cooking
- Overnight cooking

Temperature range

When you use the “steam” cooking method, you will be working within a temperature range of 85 °F to 265 °F.

Available cooking functions








Five fan speed settings


Available extra functions

- LT** Low-temperature cooking
- ΔT** Delta-T cooking
- C&H** Cook&Hold
- Reduced power
- Pulsed fan operation
- Program lock
- Start time pre-selection
- Instruction step

Entering the cooking profile

- | | | |
|----|--|---|
| 1. | | Press the “Cook” button on the main screen. |
| 2. | | On the “Cooking” screen, select the “steam” operating mode. |
| 3. | | Press the “cooking temperature” button. |
| 4. | | Enter the cooking temperature you want on the “Temperature” screen. |

5.		Press the "Cooking time" button.
6.		Enter the cooking time you want on the "Time" screen.
7.		Select the "fan speed" setting you want.
8.		Press the "Extra functions" button.
9.		On the "Extra functions" screen, select the extra functions you want.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- Saving the cooking profile in the cookbook. For more information, *go to* Page 57
- For more information on cooking workflows, *go to* Page 51

5.1.2 Entering a Cooking Profile That Uses Combi-Steam

Applications



Combi-steam is a combination of convection and steam. “Combi-steam” is an appliance operating mode in which food is cooked using combi-steam, The “combi-steam” operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Braising






Temperature range

When you use the “combi-steam” cooking method, you will be working within a temperature range of 85 °F to 480 °F.





Available cooking functions






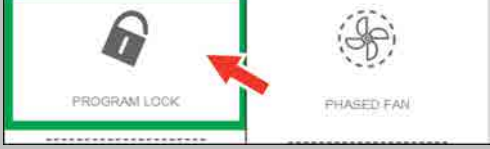
-  Five fan speed settings
-  HumidityPro, either with five manual settings or in automatic mode


Available extra functions

- LT** Low-temperature cooking
- ΔT** Delta-T cooking
- eco** ecoCooking
- C&H** Cook&Hold
-  Reduced power
-  Pulsed fan operation
-  Program lock
-  Start time pre-selection
-  Instruction step

Entering the cooking profile

1.  Press the “Cook” button on the main screen.
2.  On the “Cooking” screen, select the “combi-steam” operating mode.
3.  Press the “cooking temperature” button.
4.  Enter the cooking temperature you want on the “Temperature” screen.

5.		Press the "Cooking time" button.
6.		Enter the cooking time you want on the "Time" screen.
7.		Select the "fan speed" setting you want.
8.		Select the "HumidityPro" setting you want or select "AUTO" if you want the appliance to control the moisture level automatically.
9.		Press the "Extra functions" button.
10.		On the "Extra functions" screen, select the extra functions you want.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- Saving the cooking profile in the cookbook. For more information, *go to* Page 57
- For more information on cooking workflows, *go to* Page 51

5.1.3 Entering a Cooking Profile That Uses Convection

Applications

“Convection” is an appliance operating mode in which food is cooked using dry heat. The “convection” operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Cooking au gratin
- Broiling
- Dry roasting



The special cooking methods that use the “convection” operating mode are:

- ΔT cooking
- Overnight cooking







Temperature range

When you use the “convection” cooking method, you will be working within a temperature range of 85 °F to 480 °F.




Available cooking functions



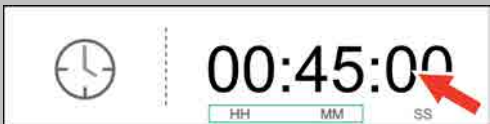



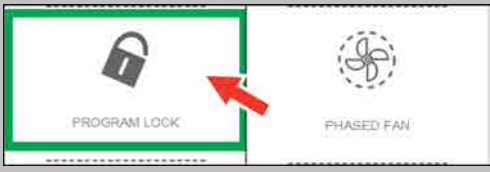
-  Five fan speed settings
-  Five Crisp&Tasty settings


Available extra functions

- LT** Low-temperature cooking
- ΔT** Delta-T cooking
- eco** ecoCooking
- C&H** Cook&Hold
-  Program lock
-  Pulsed fan operation
-  Reduced power
-  Start time pre-selection
-  BakePro
-  Instruction step

Entering the cooking profile

- | | | |
|----|---|--|
| 1. |  | Press the “Cook” button on the main screen. |
| 2. |  | On the “Cooking” screen, select the “convection” operating mode. |
| 3. |  | Press the “cooking temperature” button. |

4.		Enter the cooking temperature you want on the “Temperature” screen.
5.		Press the “Cooking time” button.
6.		Enter the cooking time you want on the “Time” screen.
7.		Select the “fan speed” setting you want.
8.		Select the “Crisp&Tasty” setting you want.
9.		Press the “Extra functions” button.
10.		On the “Extra functions” screen, select the extra functions you want.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to Page 50*
- Saving the cooking profile in the cookbook. For more information, *go to Page 57*
- For more information on cooking workflows, *go to Page 51*





5.1.4 Entering a Cooking Profile That Uses the Smoker

Applications







The “Smoker” operating mode is suitable for smoking food.

The “Smoker” operating mode will only be available in appliances with the smoker option. Before using this operating mode, the appliance needs to be specifically set up for it.

Available extra functions

-  Reduced power
-  Program lock
-  Start time pre-selection
-  Instruction step

Entering the cooking profile

1.  Press the “Cook” button on the main screen.
2.  On the “Cooking” screen, select the “smoker” operating mode.
3.  Press the “Cooking time” button.
4.  Enter the smoking time you want on the “Time” screen.
5.  Press the “Extra functions” button.
6.  On the “Extra functions” screen, select the extra functions you want.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- Saving the cooking profile in the cookbook. For more information, *go to* Page 57
- For more information on cooking workflows, *go to* Page 51

5.1.5 Entering a Cooking Profile That Uses Rethermalization

Applications

“Rethermalization” is a combi steamer operating mode in which pre-cooked food is heated up and fully cooked so that it can be served. Almost any type of food can be rethermalized, although it needs to be placed on a plate or in a container first.

There are three operating modes:

- À la carte rethermalization
- Banquet regenerating
- Plate regenerating

Temperature range

When “rethermalizing” food, you will be working within a temperature range of 250 °F to 320 °F.

Available cooking functions



Five fan speed settings

Available extra functions



Reduced power



Reduced fan speed





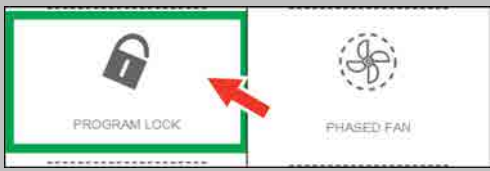
Program lock




Instruction step

Entering the cooking profile

1.		Press the “Rethermalize” button on the main screen.
2.		On the “Rethermalization” screen, select one of the operating modes, e.g., “À la carte rethermalization”.
3.		Press the “cooking temperature” button.
4.		Enter the cooking temperature you want on the “Temperature” screen.
5.		Press the “Cooking time” button.
6.		Enter the cooking time you want on the “Time” screen.

7.		Select the "fan speed" setting you want.
8.		Press the "Extra functions" button.
9.		On the "Extra functions" screen, select the extra functions you want.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- Saving the cooking profile in the cookbook. For more information, *go to* Page 57
- For more information on cooking workflows, *go to* Page 51

5.1.6 Starting a Cooking Sequence

Prerequisites

- Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have configured a new cooking profile.

Starting a Cooking Sequence

1.  Press the “Start” button to start the cooking sequence.

 **Result:** The cooking sequence will start.

Next steps:

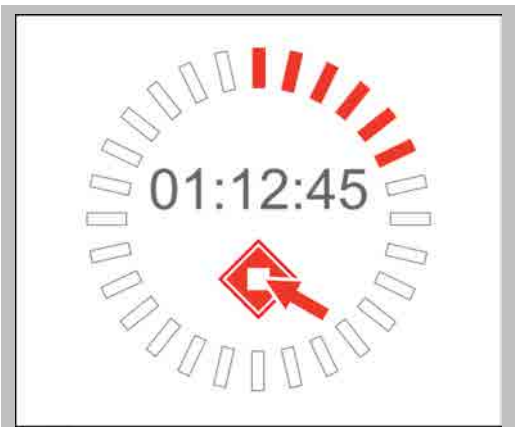
- Stopping the cooking sequence. For more information, *go to* Page 50
- Cook with the cooking profile (for more on how to do this, please refer to the “*How to Cook with Your Combi Steamer*” section in the operating manual)


5.1.7 Stopping a Cooking Sequence

Prerequisites

- You must have started the cooking sequence already.

Stopping a Cooking Sequence

1.  Press the “Stop” button to stop the cooking sequence.

 **Result:** The cooking sequence will stop and the “Cooking” screen will be displayed.

5.2 Cooking Workflows

Purpose of this section

This section goes over the workflows that the appliance's easyTouch software uses for cooking.

Contents

This section covers the following subjects:





	Page
Cooking Workflow with Pre-Heat Function	52
Cooking Workflow with Cool down Function	54

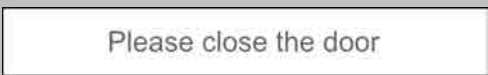
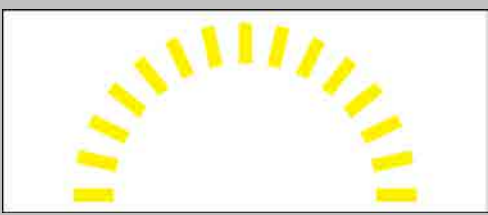

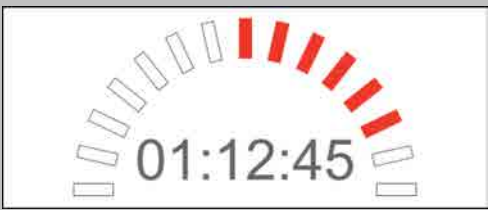


5.2.1 Cooking Workflow with Pre-Heat Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too low for the selected cooking profile.

Cooking workflow steps

Step 1	<p>Start with pre-heating The appliance lets the user know that the cooking compartment will be pre-heated after starting.</p>	
Step 2	<p>Pre-heating After the “Start” button is pressed, the appliance lets the user know that it is pre-heating the cooking compartment.</p>	<p>Preheating</p>
	<p>Automatic pre-heating At the same time, the appliance will automatically heat up the cooking compartment to the cooking temperature set in the cooking profile. The progress indicator will show the process’ progress by lighting up the progress bars with a yellow light (clockwise).</p>	
Step 3	<p>Holding the cooking compartment temperature Once the cooking temperature is reached, the appliance will continue to show the “Pre-heating” message.</p>	<p>Preheating</p>
	<p>Hold time countdown At the same time, the appliance will hold the cooking compartment temperature for 10 minutes and show the countdown for the hold time. The progress indicator will show the process’ progress by lighting up the progress bars with a yellow light (clockwise).</p>	
Step 4	<p>The appliance prompts the user to put the food inside The appliance emits an acoustic signal and prompts the user to put the food inside the cooking compartment.</p>	<p>Insert Product!</p>
	<p>Appliance ready At the same time, the appliance will show the cooking temperature. The progress indicator will change color to green.</p>	





<p>Step 5</p>	<p>The user puts the food inside the appliance While the user is putting the food inside the cooking compartment, the appliance shows a prompt asking them to close the appliance door.</p>	
	<p>Prompt asking the user to close the appliance door At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 6</p>	<p>Cooking Immediately after the appliance door is closed, the cooking sequence starts. The appliance will show the cooking steps' progress by changing the color of the corresponding cooking step circle to red (from left to right).</p>	
	<p>Automatic cooking sequence At the same time, the appliance will show the remaining cooking time or the internal temperature reached, as applicable. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 7</p>	<p>The cooking process ends Once cooking is done, the circle for the last cooking step will change color to red.</p>	
	<p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	

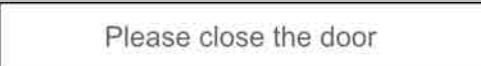
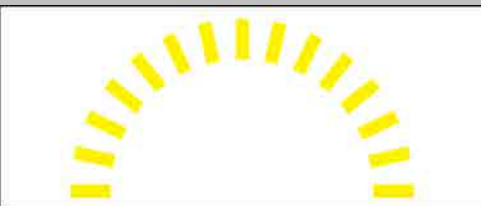




5.2.2 Cooking Workflow with Cool down Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too high for the selected cooking profile.

Cooking workflow steps

<p>Step 1 Start with cool down The appliance lets the operator know that the cooking compartment will be cooled down after starting.</p>	
<p>Step 2 Open appliance door After the “Start” button is pressed, the appliance prompts the user to open the appliance door.</p>	<p>Please open door for cooldown</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 3 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
<p>Automatic cooling down At the same time, the appliance will automatically down the cooking compartment down to the cooking temperature set in the cooking profile. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 4 The appliance prompts the user to put the food inside Once the cooking temperature is reached, the appliance emits an acoustic signal and prompts the user to put the food inside the cooking compartment.</p>	<p>Insert Product!</p>
<p>Appliance ready At the same time, the appliance will show the cooking temperature. The progress indicator will change color to green.</p>	

<p>Step 5</p>	<p>The user puts the food inside the appliance While the user is putting the food inside the cooking compartment, the appliance shows a prompt asking them to close the appliance door.</p>	
	<p>Prompt asking the user to close the appliance door At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 6</p>	<p>Cooking Immediately after the appliance door is closed, the cooking sequence starts. The appliance will show the cooking steps' progress by changing the color of the corresponding cooking step circle to red (from left to right).</p>	
	<p>Automatic cooking sequence At the same time, the appliance will show the remaining cooking time or the internal temperature reached, as applicable. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 7</p>	<p>The cooking process ends Once cooking is done, the circle for the last cooking step will change color to red.</p>	
	<p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	

6 Using the Cookbook

Purpose of this section

This section provides step-by-step instructions for the most important tasks required in order to use the easyTouch cookbook.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

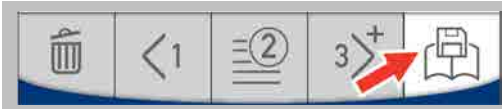




	Page
Saving the Configured Cooking Profile in the Cookbook	57
Access the cooking profile in the cookbook	58
Delete the cooking profile from the cookbook	59

6.1 Saving the Configured Cooking Profile in the Cookbook

Prerequisites

- This section assumes that you are on the “Cooking” or “Rethermalization” screen.
- You must have configured a cooking profile already.

Saving the configured cooking profile in the cookbook





-  On the “Cooking” or “Rethermalization” screen, press the “Save as cooking profile” button.
-  Enter the name of the cooking profile on the “Keyboard” screen.
-  Confirm your selections.
-  On the “Select symbol” screen, select a symbol.
-  Confirm your selections.




Result: The cooking profile is now stored in the cookbook.

6.2 Access the cooking profile in the cookbook

Accessing a cooking profile in the cookbook

-  Press the “Cookbook” button while on the main screen.
-  In the “Cookbook” screen, press the “Cooking profiles” button in order to view all the cooking profiles in the cookbook.
-  Select the cooking profile you want (“BAGUETTE FROZEN,” for example)
-  Confirm your selections.



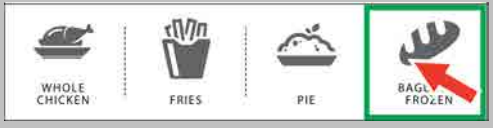


 **Result:** The cooking profile will be opened and displayed in the “Cooking” or “Rethermalization” screen as applicable.


Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- For more information on cooking workflows, *go to* Page 51

6.3 Delete the cooking profile from the cookbook

Delete the cooking profile from the cookbook

-  Press the "Cookbook" button while on the main screen.
-  In the "Cookbook" screen, press the "Cooking profiles" button in order to view all the cooking profiles in the cookbook.
-  In the "All cooking profiles" screen, select the cooking profile you want to delete ("BAGUETTE FROZEN," for example).
-  Press the "Edit cooking profile" button.
-  In the "Edit cooking profiles" screen, press the "Delete cooking profile" button.

 **Result:** The cooking profile has now been deleted from the cookbook.

7 Using Press&Go

Purpose of this section

This section provides step-by-step instructions for the most important tasks required in order to use the easyTouch Press&Go function.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Accessing Press&Go	61

7.1 Accessing Press&Go

Accessing Press&Go

1.  Press the "Press&Go" button while on the main screen.
2.  Enter the password

 **Result:** The Press&Go screen will open.

Next steps:

- Selecting and starting a cooking sequence. For more information, *go to* Page 50

8 Cleaning with easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out when cleaning with easyTouch. It also describes the cleaning workflows for the various cleaning profiles.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Instructions	63
Cleaning Workflows	66

8.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out with the user interface when cleaning the appliance.



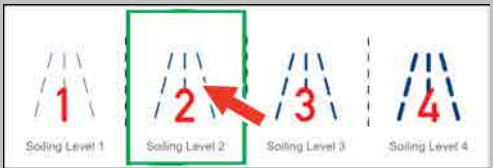
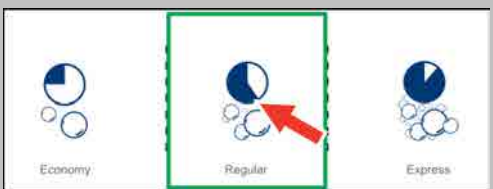
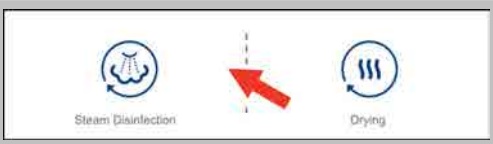
Contents

This section covers the following subjects:

	Page
Configuring the Fully Automatic Oven Cleaning Profile	64
Starting a Cleaning Sequence	65
Stopping a Cleaning Sequence	65

8.1.1 Configuring the Fully Automatic Oven Cleaning Profile

Configuring the cleaning profile

-  Press the “Clean” button while on the main screen, for example
-  On the “Cleaning” screen, select the “ConvoClean+” cleaning mode.
-  Select the cleaning level you want (cleaning level 2, for example).
-  Select the cleaning duration you want (“Regular,” for example).
-  If you want, activate the “Disinfection” and/or “Drying” extra functions.



Result: You have now configured the cleaning profile.

Next steps:

- Starting the cleaning sequence. For more information, *go to* Page 65
- For more information on cleaning workflows, *go to* Page 66


8.1.2 Starting a Cleaning Sequence

Prerequisites

- Before starting a cleaning profile, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have entered the cleaning profile you want.

Starting a Cleaning Sequence

1.  Press the "Confirm" button to start the cleaning sequence.

 **Result:** The cleaning profile will start immediately.

Next steps:

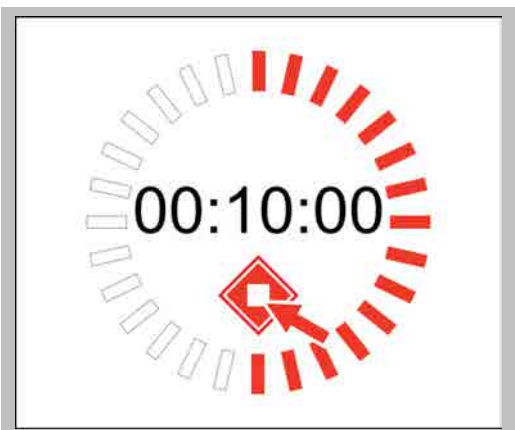
- Stopping the cleaning sequence. For more information, *go to* Page 65
- Clean with the cleaning profile (for more on how to do this, please refer to the *How to Clean the Combi Steamer* section in the operating manual)


8.1.3 Stopping a Cleaning Sequence

Prerequisites

- You must have entered a cleaning profile.
- You must have started the cleaning profile.

Stopping a Cleaning Sequence

1.  Press the "Stop" button to stop the cleaning sequence.

 **Result:** The cleaning sequence will stop (only possible if no cleaning agent has been added yet).

8.2 Cleaning Workflows

Purpose of this section

This section goes over the workflows that the appliance's easyTouch software uses for cleaning.

Contents

This section covers the following subjects:





	Page
Workflow for Oven Cleaning with Water	67
Workflow for Oven Cleaning with ConvoCare	69
Workflow for Fully Automatic Oven Cleaning with Canisters	71
Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing	73
Semi-Automatic Oven Cleaning Workflow	76

8.2.1 Workflow for Oven Cleaning with Water

Prerequisites

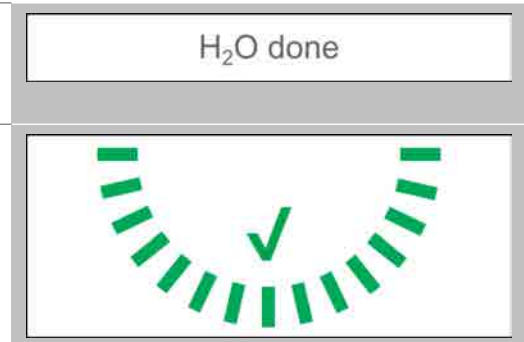
- The “oven cleaning with water” cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

Step 1	<p>Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p>
	<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
Step 2	<p>Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
	<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
Step 3	<p>Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p>
	<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
Step 4	<p>Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p>	<p>H₂O Flushing</p>
	<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	

Step 5 **The cleaning process ends**
After drying, the appliance will show a message indicating that the cleaning sequence is done.

The appliance prompts the user to confirm
At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.









8.2.2 Workflow for Oven Cleaning with ConvoCare

Prerequisites

- The “oven cleaning with ConvoCare” cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p>	<p>H₂O Flushing</p>
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	





<p>Step 5 The ConvoCare sequence starts Immediately after the appliance door is closed, the ConvoCare sequence starts.</p> <p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<div data-bbox="938 230 1430 309" style="border: 1px solid gray; padding: 5px; text-align: center;">ConvoCare in progress</div> <div data-bbox="938 327 1430 546" style="border: 1px solid gray; padding: 10px; text-align: center;">  </div>
<p>Step 6 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.</p> <p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	<div data-bbox="938 562 1430 633" style="border: 1px solid gray; padding: 5px; text-align: center;">ConvoCare done</div> <div data-bbox="938 685 1430 889" style="border: 1px solid gray; padding: 10px; text-align: center;">  </div>




8.2.3 Workflow for Fully Automatic Oven Cleaning with Canisters

Prerequisites

- A fully automatic oven cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p>	<p>Cleaning</p>
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	





<p>Step 5 The disinfection process starts After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.</p> <p>At the same time, the appliance will emit an acoustic signal and show the remaining disinfection time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<div style="border: 1px solid gray; padding: 5px; text-align: center;">Disinfection</div> 
<p>Step 6 The drying process starts Once the disinfection process is done, the appliance shows a message indicating that the cooking compartment is being dried.</p> <p>At the same time, the appliance will emit an acoustic signal and show the remaining drying time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<div style="border: 1px solid gray; padding: 5px; text-align: center;">Drying</div> 
<p>Step 7 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.</p> <p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	<div style="border: 1px solid gray; padding: 5px; text-align: center;">Convoclean done</div> 

8.2.4 Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing



Prerequisites

- A fully automatic oven cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts. Once the soaking stage is done, the appliance prompts the user to add cleaning agent.</p>	<p>Insert ConvoClean in ...</p>
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	

<p>Step 5</p>	<p>Add cleaning agent After the appliance door is opened, the appliance prompts the user to add cleaning agent and shows the required number of single-measure dispensing bottles.</p>	
	<p>The appliance waits The software will show the required number of single-measure dispensing bottles (up to five bottles). At the same time, it will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 6</p>	<p>Cleaning in progress Once the cleaning agent is added and the appliance door is closed, the cleaning sequence starts. The appliance will prompt the user to add rinse aid after the cleaning stage is done.</p>	
	<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 7</p>	<p>Add rinse aid After the appliance door is opened, the appliance prompts the user to add rinse aid and shows the required number of single-measure dispensing bottles.</p>	
	<p>The appliance waits The software will show the required number of single-measure dispensing bottles (up to three bottles). At the same time, it will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 8</p>	<p>Cleaning in progress Once the rinse aid is added and the appliance door is closed, the cleaning sequence starts.</p>	
	<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 9</p>	<p>The disinfection process starts After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.</p>	
	<p>At the same time, the appliance will emit an acoustic signal and show the remaining disinfection time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	





<p>Step 10 The drying process starts Once the disinfection process is done, the appliance shows a message indicating that the cooking compartment is being dried.</p> <p>At the same time, the appliance will emit an acoustic signal and show the remaining drying time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 11 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.</p> <p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	





8.2.5 Semi-Automatic Oven Cleaning Workflow

Prerequisites

- Semi-automatic oven cleaning must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Cooldown</p>
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p>
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 1st cleaning stage Immediately after the appliance door is closed, the cleaning sequence’s 1st cleaning stage (soaking stage) starts.</p>	<p>Cleaning in progress</p>
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	

<p>Step 5</p>	<p>The appliance prompts the user to spray cleaning agent inside After cleaning, the appliance prompts the user to spray cleaning agent into the cooking compartment.</p>	<p>Spray in detergent and close the door afterwards</p>
	<p>The appliance waits At the same time, the appliance will emit an acoustic signal as long as the appliance door is open and the progress indicator will change color to yellow.</p>	
<p>Step 6</p>	<p>2nd cleaning stage After the appliance door is closed, the 2nd cleaning stage will start (actual cleaning stage).</p>	<p>Cleaning in progress</p>
	<p>At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 7</p>	<p>The appliance prompts the user to rinse the cooking compartment with water After cleaning, the appliance prompts the user to rinse the cooking compartment.</p>	<p>Open the door and rinse the cavity with hand shower</p>
	<p>The appliance waits At the same time, the appliance will emit an acoustic signal as long as the appliance door is open and the progress indicator will change color to yellow.</p>	
<p>Step 8</p>	<p>The cleaning process ends After the appliance door is closed, the appliance will show a message indicating the cleaning sequence is done.</p>	<p>Cleaning done</p>
	<p>The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	

9 Configuring Settings in easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks involved in the use of easyTouch's settings.

Please note that some of the settings screens are password-protected.

For more detailed information, please consult the on-screen help pages.






Contents


This section covers the following subjects:

	Page
Setting a language	79
Setting a date and time	80
Importing Cookbooks	81
Selecting a Cookbook	82

9.1 Setting a language







Setting a language


- | | | |
|----|--|---|
| 1. |  | Press the "Settings" button while on the main screen, for example |
| 2. |  | In the "Settings" screen, press the "Languages" button. |
| 3. |  | In the "Languages" screen, select the language you want. |
| 4. |  | Confirm your selections. |
| 5. |  | Confirm that you want the new language to be applied. |

 **Result:** The language setting will be applied.

9.2 Setting a date and time

Setting a date and time

1.  Press the "Settings" button while on the main screen, for example
2.  In the "Settings" screen, press the "Date/Time" button.
3.  In the "Date/Time" screen, select the date you want.
4.  Press the "Enter time" button.
5.  Enter the current time on the "Time" screen.
6.  Confirm your selections.




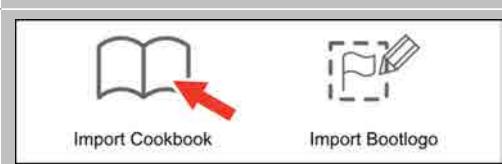
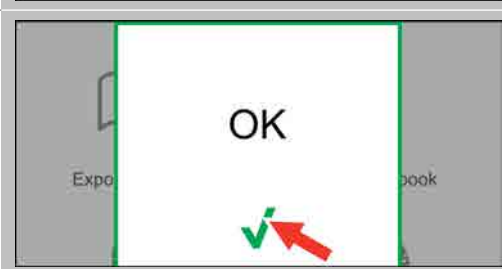
 **Result:** The date and time settings will be applied.

9.3 Importing Cookbooks

Prerequisites

- You must have a USB flash drive containing cookbook data.

Importing Cookbooks

-  Press the “Settings” button while on the main screen, for example
-  In the “Settings” screen, press the “Import/Export” button.
-  Plug in the USB stick.
-  In the “Import/Export” screen, press the “Import cookbook” button.
-  Confirm the import.








Result: The cookbook will be imported from the USB flash drive.

9.4 Selecting a Cookbook

Prerequisites

- You must have imported a cookbook.

Selecting a Cookbook

-  Press the “Settings” button while on the main screen, for example
-  In the “Settings” screen, press the “Cookbook” button.
-  In the “Cookbook” screen, select the cookbook you want.
-  Confirm your selections.
-  Confirm that you want the cookbook you just selected to be used.



Result: You will now be able to select the cookbook’s cooking profiles on the “Cookbook” screen.

Combi Steamer Convotherm 4 easyTouch

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