Manitowoc

Combi Steamer

⚠ Read this manual before using

Convotherm 4 easyTouch

Operating Instructions USA – Original, ENG

Your meal. Our mission.

Convotherm

Table of Contents

1 General Information

Purpose of this section

This section explains how to use these operating instructions.

Contents

This section covers the following subjects:

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: ▪ 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: ▪ 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	▪ 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	▪ 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:

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
HP	HumidityPro	No	Yes	No	No	No
C.T	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	-	C̈T 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	-	C̈T 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	-	C̈T 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:

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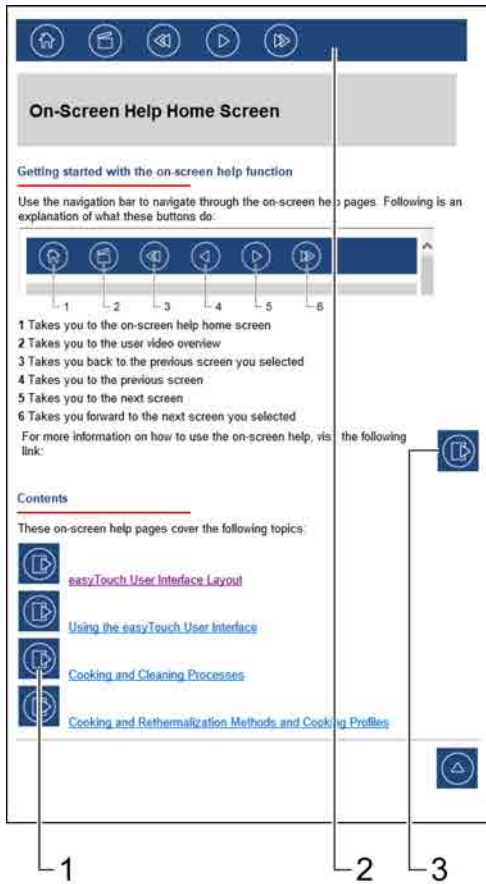
1	On-screen help table of contents: Can be used to directly access a specific topic by pressing the corresponding button
2	Navigation bar at the top of every on-screen help page
3	Press this button to get a brief description explaining how to use the on-screen help pages

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:
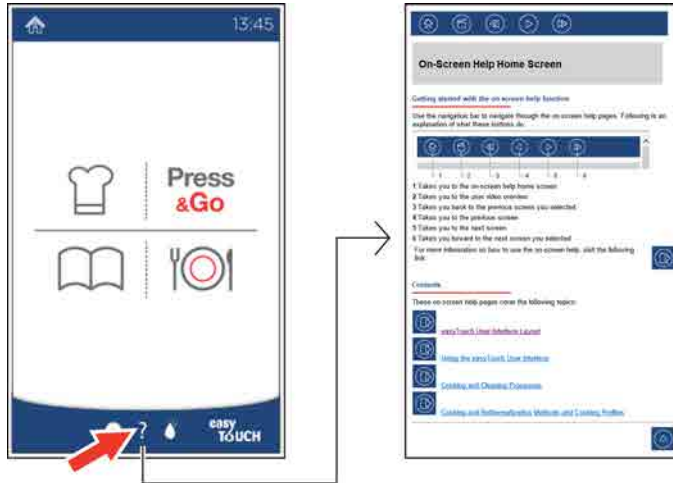
Accessing a description for the screen that is currently open

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
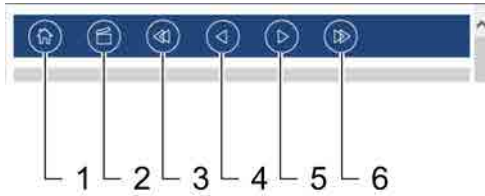
1	Press to go to the on-screen help home screen
2	Press to go to the list of user videos
3	Double-arrow "Back" button: Press to go back to the screen you were viewing before the current one
4	Single-arrow "Back" button: Press to go one screen back in the on-screen help pages
5	Single-arrow "Forward" 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
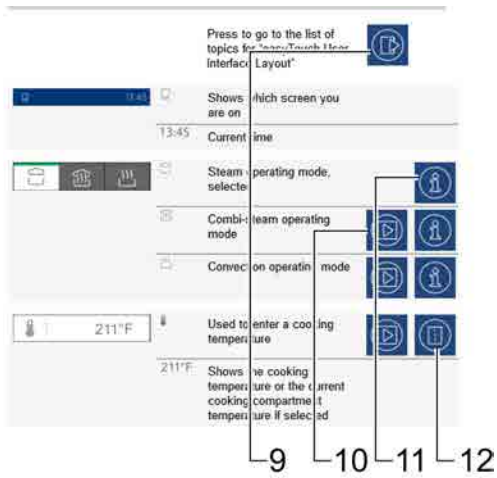
9	Press to view the list of topics for "easyTouch User Interface Layout"
10	Press to get a description of the following screen
11	Press to get additional information
12	Press to get instructions

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:

4.1 Main Screen

	08:54	

Icon	Description
⌂	Indicates that you are on the main screen
08:54	Current time of day
Cook	Press to manually enter a cooking profile
Press&Go	Press for automatic cooking with quick-select options
Cookbook	Press to manage the various cooking profiles
Rethermalize	Press to manually enter a rethermalizing profile
Settings	
? Help	
Clean	

4.2 Cooking Screens

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

	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
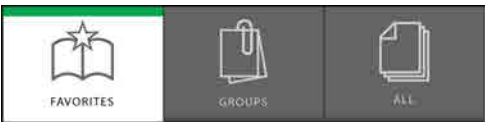
⌂	Main screen
←	Back
⚙	Settings
?	Help
📖	Cookbook

4.4 Press&Go Screen

	13:20	Current time of day
	(cooking profile icon)	Cooking profile (selected)
		Additional favorites, product groups, or cooking profiles
	∨	Press to scroll down
	∧	Press to scroll up
	⌂	Main screen
	←	Back
	⚙	Settings
	?	Help
	(drop icon)	Clean

4.5 Cookbook Screens

	📖	Indicates that you are on the "Cookbook" screen
	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

	⚬	Indicates that you are on the "Rethermalization" screen
	08:42	Current time of day
	⚬	À la carte rethermalization operating mode (selected)
	▭	Banquet rethermalization operating mode
	▤	Plate rethermalization operating mode
	🌡	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
	🕐	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
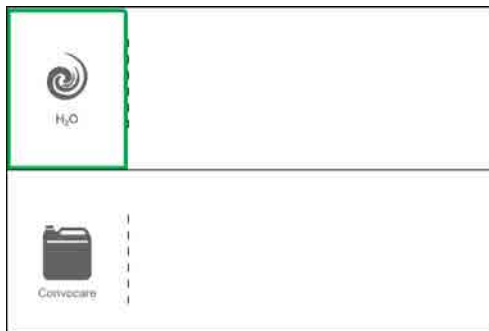
		H2O (selected) Press to rinse with water
		ConvoCare Press to rinse with ConvoCare rinse aid

	✓	Press to confirm your selections and start cleaning
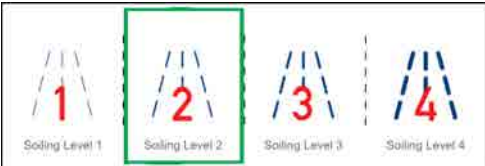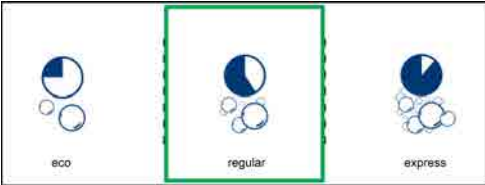
		Main screen
		Back
		Settings
	?	Help

4.8 Cleaning Screens – ConvoClean+

ConvoClean+ 13:20	🌡️	Shows that you are on the "Cleaning" screen
	13:20	Current time of day
+ ConvoClean+ Automatic / Semi Automatic	+	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
Soiling Level 1 / Soiling Level 2 / Soiling Level 3 / Soiling Level 4	1	Cleaning level 1 for ConvoClean+ Light soiling
	2	Cleaning level 2 for ConvoClean+ (selected) Medium soiling
	3	Cleaning level 3 for ConvoClean+ Heavy soiling
	4	Cleaning level 4 for ConvoClean+ Extremely heavy soiling
eco / regular / express	eco	eco Economy cleaning duration for ConvoClean+
	regular	regular (selected) Normal cleaning duration for ConvoClean+
	express	express Short cleaning duration for ConvoClean+
Steam Disinfection / Drying	🌀	Steam disinfection Cleaning function for ConvoClean+
	〰️	Dry Cleaning function for ConvoClean+
✓	√	Press to confirm your selections and start cleaning
🏠 ← ⚙ ? easy TOUCH	🏠	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
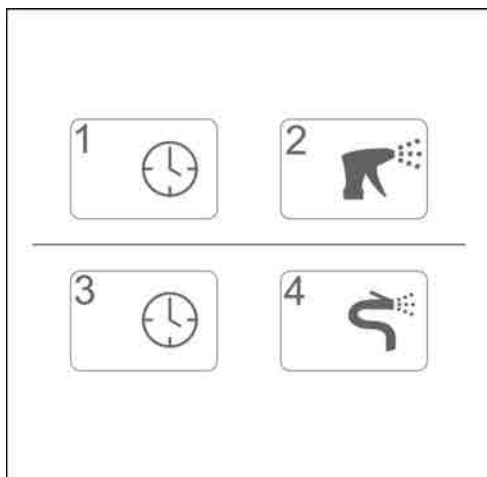
	1 🕒	Cleaning level 1 Appliance cleaning in progress
	2 🔫	Cleaning level 2 Spray cleaning agent into cooking compartment
	3 🕒	Cleaning level 3 Appliance cleaning in progress
	4 ⤴	Cleaning level 4 Rinse cooking compartment with water

	🏠	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
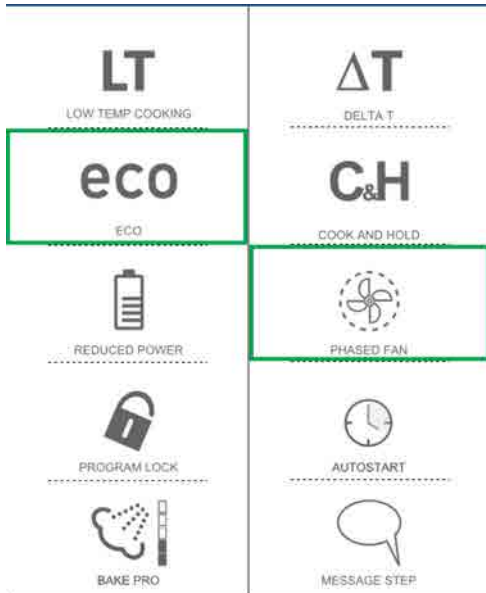
LT	Low-temperature cooking	Cooking method in which food is cooked at low temperatures
ΔT	Delta-T cooking	Cooking method in which the cooking compartment temperature increases depending on the food's internal temperature
eco	ecoCooking (selected)	Cooking method in which the heat output in the finishing 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	
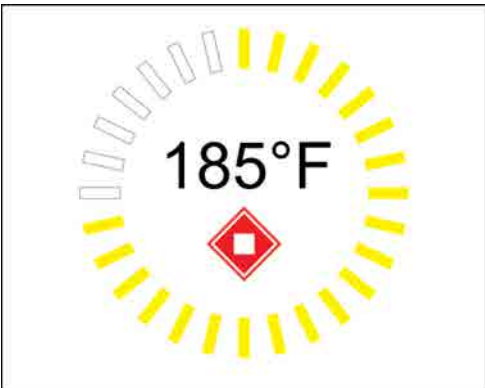
	Main screen
	Back
	Settings
	Help
	Cookbook
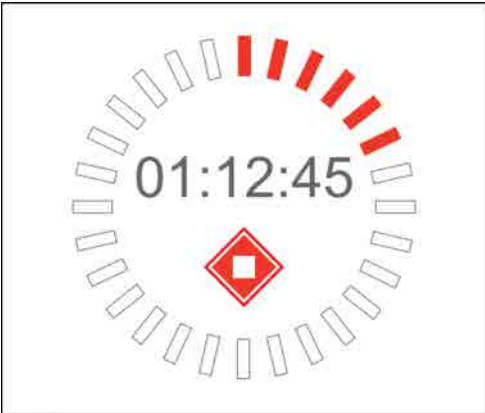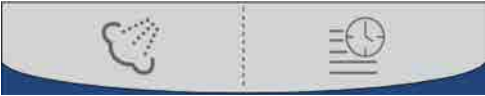
4.12 Pre-Heating Screen

	🍳	Shows which screen you are on
	13:45	Current time of day

	🌡	• Indicates that the pre-heating temperature is being shown (optional) • Press to change the pre-heating temperature
	285°F	Pre-heating temperature

		Tells the operator that the following step is currently in progress: Pre-heating

	ııı	Total progress during pre-heating, yellow, clockwise
	185°F	Current cooking compartment temperature
	◆	Stop Press to stop pre-heating

	🕐	• Indicates that the hold time is being shown (optional) • Press to change the hold time
	00:10:00	Cooking compartment temperature hold time after pre-heating

	⬅	Press to go back to the "Cooking" screen

4.13 Cool down Screen

13:45	Shows which screen you are on
13:45	Current time of day

	▪ Indicates that the cool down temperature is being shown (optional) ▪ Press to change the cool down temperature
120°F	Cool down temperature

Cooldown	Tells the operator that the following step is currently in progress: Cool down

	Total progress during cool down, yellow, counterclockwise
285°F	Current cooking compartment temperature
◆	Stop Press to stop the cool down process

⇐	Press to go back to the "Cooking" screen
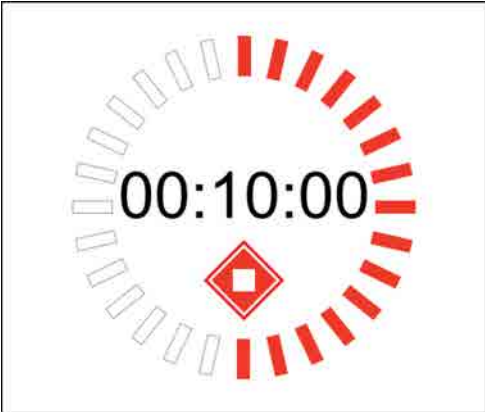
4.14 Cooking in Progress Screen

13:45	(chef icon)	Shows which screen you are on
	13:45	Current time of day

180°F	(steam mode icon)	Shows the operating mode for the current cooking step
	(thermometer icon)	Cooking temperature or internal temperature for the current cooking step
	180°F	Selected cooking temperature or internal temperature for the current cooking step

○ ○ ○ ○ ○	○	Current cooking profile step, red
	○	Remaining cooking profile steps, gray

01:12:45	(red bars)	Total progress during cooking, red, clockwise
	01:12:45	Remaining cooking time or current internal temperature
	◆	Stop Press to stop the cooking sequence

02:00:00	(clock icon)	Total cooking time or elapsed cooking time
	02:00:00	Total cooking time or elapsed cooking time for the cooking profile

(steam / timer buttons)	(steaming icon)	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.
	(TrayTimer icon)	TrayTimer Timer that can be set for individual rack levels.

(back / easyTouch bar)	⇐	Press to go back to the "Cooking" screen
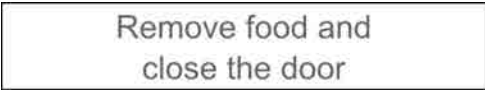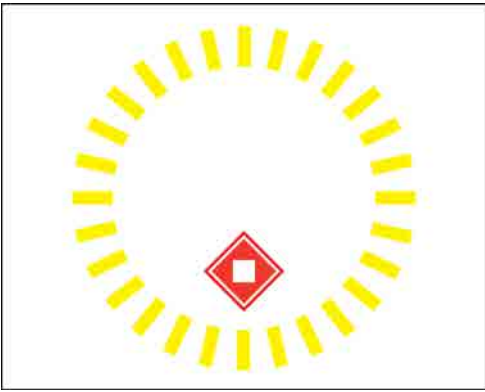
4.15 Cooking User Prompt Screen

	🍴	Shows which screen you are on
	13:45	Current time of day
	🌡	Cooking temperature or internal temperature for the current cooking step
	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
	ⅠⅠ⁄	Green color: Ready for operator action
	285°F	Current cooking compartment temperature
	◈	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
13:20	Current time of day

	Shows the cleaning level
	Shows the cleaning duration
	Shows that the steam disinfection extra function is being used
	Shows that the drying extra function is being used

Cleaning	Tells the operator that the following step is currently in progress: Cleaning

	Total progress during cleaning, red, clockwise
00:10:00	Remaining cleaning time
	Stop Press to stop the cleaning sequence. Can only be used before cleaning agent is sprayed in

easy TOUCH	No function

4.17 Cleaning User Prompt Screen

ConvoClean+ 13:20	Shows that you are on the "Cleaning" screen
	13:20 Current time of day
SOILING LEVEL 1 · REGULAR · STEAM DISINFECTION · DRYING	Shows the cleaning level
	Shows the cleaning duration
	Shows that the steam disinfection extra function is being used
	Shows that the drying extra function is being used
Remove food and close the door	Prompt asking the operator to perform a specific action for the current cleaning step
	Yellow color: Prompt asking the operator to perform an action
	Stop Press to stop the cleaning sequence
easy TOUCH	No function

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:

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:

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
HP	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.	301°F	Press the "cooking temperature" button.
4.	247°F	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
- Broiling
- Baking
- Dry roasting
- Cooking au gratin

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
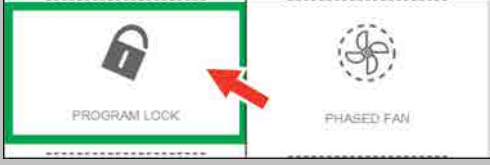
✿	Five fan speed settings
C&T	Five Crisp&Tasty settings

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.	337°F	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
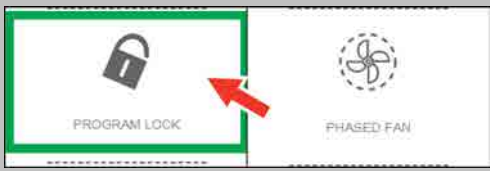
Entering the cooking profile

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.	256°F	Press the "cooking temperature" button.
4.	283°F	Enter the cooking temperature you want on the "Temperature" screen.
5.	00:05:00	Press the "Cooking time" button.
6.	00:07:00	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:
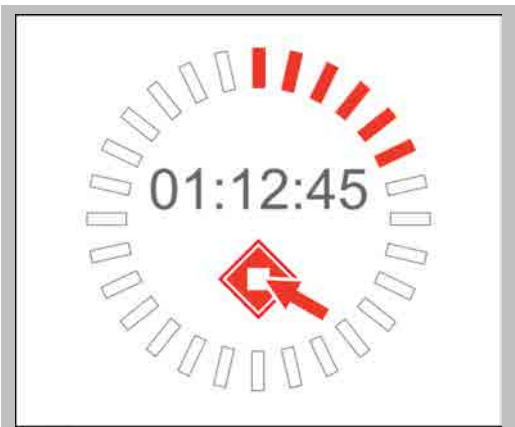
- Stopping the cooking sequence. For more information, *go to* Page 50
- Cook with the cooking profile (for more on how to do this, please refer to the *"How to Cook with Your Combi Steamer"* section in the operating manual)

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:
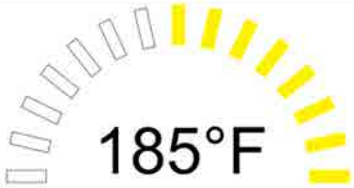
5.2.1　Cooking Workflow with Pre-Heat Function

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	**Start with pre-heating** The appliance lets the user know that the cooking compartment will be pre-heated after starting.	
Step 2	**Pre-heating** After the "Start" button is pressed, the appliance lets the user know that it is pre-heating the cooking compartment.	Preheating
	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).	185°F
Step 3	**Holding the cooking compartment temperature** Once the cooking temperature is reached, the appliance will continue to show the "Pre-heating" message.	Preheating
	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).	00:07:59
Step 4	**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.	Insert Product!
	Appliance ready At the same time, the appliance will show the cooking temperature. The progress indicator will change color to green.	285°F

Step 5	**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.	Please close the door
	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.	
Step 6	**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).	○○○○○
	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).	01:12:45
Step 7	**The cooking process ends** Once cooking is done, the circle for the last cooking step will change color to red.	○○○○○
	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.	Done ✓

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

Step 1	**Start with cool down** The appliance lets the operator know that the cooking compartment will be cooled down after starting.	
Step 2	**Open appliance door** After the "Start" button is pressed, the appliance prompts the user to open the appliance door.	Please open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Insert Product!
	Appliance ready At the same time, the appliance will show the cooking temperature. The progress indicator will change color to green.	185°F

Step 5	**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.	Please close the door
	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.	
Step 6	**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).	○ ○ ○ ○ ○
	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).	01:12:45
Step 7	**The cooking process ends** Once cooking is done, the circle for the last cooking step will change color to red.	○ ○ ○ ○ ○
	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.	Done ✓

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:
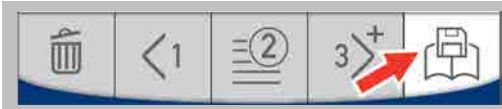
6.1 Saving the Configured Cooking Profile in the Cookbook

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

1.		On the "Cooking" or "Rethermalization" screen, press the "Save as cooking profile" button.
2.		Enter the name of the cooking profile on the "Keyboard" screen.
3.		Confirm your selections.
4.		On the "Select symbol" screen, select a symbol.
5.		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

1.		Press the "Cookbook" button while on the main screen.
2.		In the "Cookbook" screen, press the "Cooking profiles" button in order to view all the cooking profiles in the cookbook.
3.		Select the cooking profile you want ("BAGUETTE FROZEN," for example)
4.		Confirm your selections.
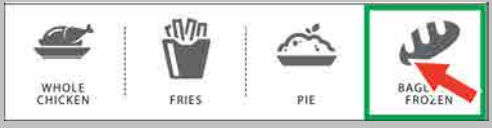
Result: The cooking profile will be opened and displayed in the "Cooking" or "Rethermalization" screen as applicable.

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

1.		Press the "Cookbook" button while on the main screen.
2.		In the "Cookbook" screen, press the "Cooking profiles" button in order to view all the cooking profiles in the cookbook.
3.		In the "All cooking profiles" screen, select the cooking profile you want to delete ("BAGUETTE FROZEN," for example).
4.		Press the "Edit cooking profile" button.
5.		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:

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:

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.
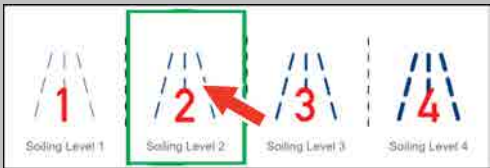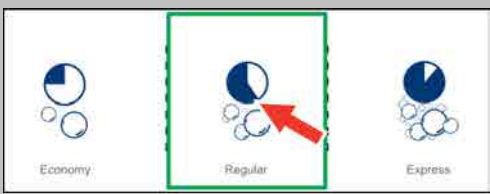
Contents

This section covers the following subjects:

8.1.1　Configuring the Fully Automatic Oven Cleaning Profile

Configuring the cleaning profile

1.		Press the "Clean" button while on the main screen, for example
2.		On the "Cleaning" screen, select the "ConvoClean+" cleaning mode.
3.		Select the cleaning level you want (cleaning level 2, for example).
4.		Select the cleaning duration you want ("Regular," for example).
5.		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:
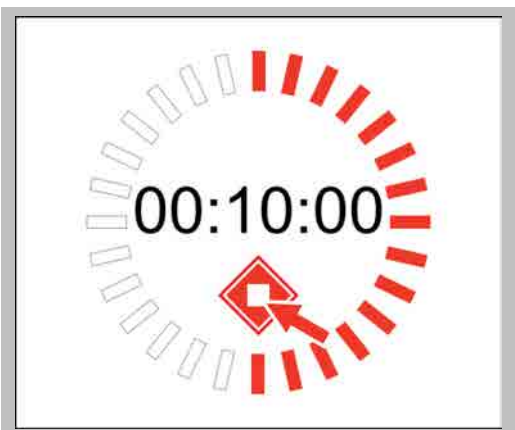
- Stopping the cleaning sequence. For more information, *go to* Page 65
- Clean with the cleaning profile (for more on how to do this, please refer to the *How to Clean the Combi Steamer* section in the operating manual)

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:

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	**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.	Remove food and open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Remove food and close the door
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 4	**Cleaning starts** Immediately after the appliance door is closed, the cleaning sequence starts.	H_2O Flushing
	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).	00:10:00

Step 5	**The cleaning process ends** After drying, the appliance will show a message indicating that the cleaning sequence is done.	H_2O 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

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.	Remove food and open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Remove food and close the door
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 4	**Cleaning starts** Immediately after the appliance door is closed, the cleaning sequence starts.	H_2O Flushing
	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).	00:10:00

Step 5	**The ConvoCare sequence starts** Immediately after the appliance door is closed, the ConvoCare sequence starts.	ConvoCare in progress
	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).	00:10:00
Step 6	**The cleaning process ends** After drying, the appliance will show a message indicating that the cleaning sequence is done.	ConvoCare 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.	✓

8.2.3 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

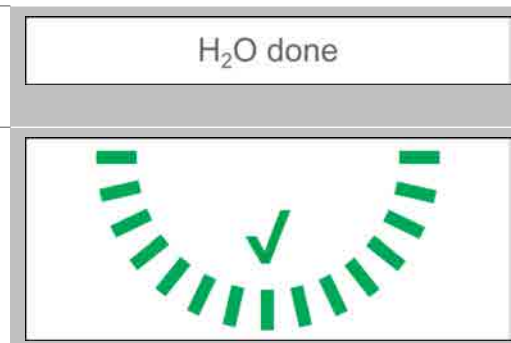|		
Step 1	**Open appliance door and remove all food from the cooking compartment** After the "Confirm" button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.	Remove food and open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Remove food and close the door
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 4	**Cleaning starts** Immediately after the appliance door is closed, the cleaning sequence starts.	Cleaning
	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).	00:10:00

Step 5	**The disinfection process starts** After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.	Disinfection
	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).	00:10:00
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.	Drying
	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).	00:05:00
Step 7	**The cleaning process ends** After drying, the appliance will show a message indicating that the cleaning sequence is done.	Convoclean 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.	✓

8.2.4 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

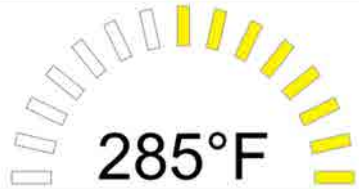|		
Step 1	**Open appliance door and remove all food from the cooking compartment** After the "Confirm" button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.	Remove food and open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Remove food and close the door
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
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.	Insert ConvoClean in ...
	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).	00:10:00

Step 5	**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.	Insert 1 ConvoClean
	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.	
Step 6	**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.	Insert ConvoCare in ...
	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).	00:10:00
Step 7	**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.	Add in 1 ConvoCare
	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.	
Step 8	**Cleaning in progress** Once the rinse aid is added and the appliance door is closed, the cleaning sequence starts.	Cleaning
	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).	00:10:00
Step 9	**The disinfection process starts** After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.	Disinfection
	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).	00:10:00

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.	Drying
	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).	00:05:00
Step 11	**The cleaning process ends** After drying, the appliance will show a message indicating that the cleaning sequence is done.	Convoclean 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.	✓

8.2.5   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

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.	Remove food and open door for cooldown
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	285°F
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.	Cooldown
	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).	285°F
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.	Remove food and close the door
	The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 4	**1st cleaning stage** Immediately after the appliance door is closed, the cleaning sequence's 1st cleaning stage (soaking stage) starts.	Cleaning in progress
	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).	00:10:00

Step 5	**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.	Spray in detergent and close the door afterwards
	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.	
Step 6	**2nd cleaning stage** After the appliance door is closed, the 2nd cleaning stage will start (actual cleaning stage).	Cleaning in progress
	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).	00:10:00
Step 7	**The appliance prompts the user to rinse the cooking compartment with water** After cleaning, the appliance prompts the user to rinse the cooking compartment.	Open the door and rinse the cavity with hand shower
	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.	
Step 8	**The cleaning process ends** After the appliance door is closed, the appliance will show a message indicating the cleaning sequence is done.	Cleaning 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.	✓

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:

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

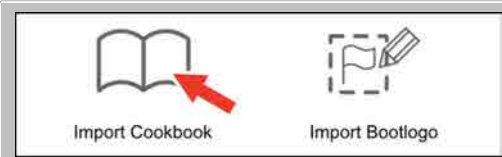|		
1.		Press the "Settings" button while on the main screen, for example
2.		In the "Settings" screen, press the "Date/Time" button.
3.		In the "Date/Time" screen, select the date you want.
4.		Press the "Enter time" button.
5.		Enter the current time on the "Time" screen.
6.		Confirm your selections.

 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

1.		Press the "Settings" button while on the main screen, for example
2.		In the "Settings" screen, press the "Import/Export" button.
3.		Plug in the USB stick.
4.		In the "Import/Export" screen, press the "Import cookbook" button.
5.		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

1.		Press the "Settings" button while on the main screen, for example
2.		In the "Settings" screen, press the "Cookbook" button.
3.		In the "Cookbook" screen, select the cookbook you want.
4.		Confirm your selections.
5.		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

Serial No.
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Order No.

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