



# OPERA

Part Number 12

**d C/2-G**  
DOMESTIC

**MODEL:**



C/2-20GF with  
optional pan racks

(2)CC10-GF

**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.**

## FOR YOUR SAFETY

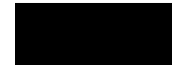
**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**

### POST IN A PROMINENT LOCATION

**INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.**

**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**





**WARNING:**

AS,  
TO  
ALLED IN

**CAUTION:**

**CAUTION:**

VENTS,  
, CHAR

**CAUTION:**

AVOID

**WARNING:**

EN

**CAUTION:** DO NOT USE PLASTIC PIPE. DRAIN MUST BE RATED FOR BOILING WATER.

**WARNING:** DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN.

**WARNING:** BLOCKING THE DRAIN IS HAZARDOUS.

**IMPORTANT:** IMPROPER DRAIN CONNECTION WILL VOID WARRANTY.

**IMPORTANT:** DO NOT ALLOW ANY WATER TRAPS IN THE LINE. A TRAP CAN CAUSE PRESSURE TO BUILD UP INSIDE THE CAVITY DURING STEAMING, WHICH WILL MAKE THE DOOR GASKET LEAK.

**WARNING:** WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.

**WARNING:** BEFORE CLEANING THE OUTSIDE OF THE OVEN, DISCONNECT THE ELECTRIC POWER SUPPLY. KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.

**WARNING:** ALLOW COOKING CHAMBER TO COOL BEFORE CLEANING.

**WARNING:** CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF EACH CLEANING AGENT. USE SAFETY GLASSES AND RUBBER GLOVES AS RECOMMENDED BY DELIMING AGENT MANUFACTURER.

**WARNING:** DO NOT MIX DE-LIMING AGENTS (ACID) AND DE-GREASERS (ALKALI).

**WARNING:** DO NOT PUT HANDS OR TOOLS INTO THE COOKING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.

**WARNING:** DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE RIGHT SIDE PANEL HAS BEEN RETURNED TO ITS PROPER LOCATION.

**NOTICE:** DO NOT USE A CLEANING OR DE-LIMING AGENT THAT CONTAINS ANY SULFAMIC ACID OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID. IF THE CHLORIDE CONTENT OF ANY PRODUCT IS UNCLEAR, CONSULT THE DISTRIBUTOR OR MANUFACTURER.

**NOTICE:** DO NOT USE ANY DE-GREASER THAT CONTAINS POTASSIUM HYDROXIDE OR SODIUM HYDROXIDE OR THAT IS ALKALINE.

**WARNING:** USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY GROEN OR THEIR AUTHORIZED DISTRIBUTOR VOIDS ALL WARRANTIES AND CAN RESULT IN BODILY INJURY TO THE OPERATOR AND DAMAGE THE EQUIPMENT. SERVICE BY OTHER THAN FACTORY-AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.

**WARNING:** HIGH VOLTAGE EXISTS INSIDE CONTROL COMPARTMENTS. DISCONNECT FROM BRANCH BEFORE SERVICING. FAILURE TO DO SO CAN RESULT IN SERIOUS INJURY OR DEATH.

|                               |          |
|-------------------------------|----------|
| IMPORTAN                      | ..... 2  |
| EQUIPMEN                      | ..... 4  |
| INSPECTIC                     | ..... 5  |
| WATER QU                      | ..... 6  |
| INSTALLAT                     | ..... 7  |
| INITIAL ST.                   | ..... 11 |
| OPERATING INSTRUCTIONS .....  | 13       |
| CLEANING .....                | 19       |
| MAINTENANCE .....             | 23       |
| TROUBLESHOOTING .....         | 23       |
| DIAGRAMS AND SCHEMATICS ..... | 25       |
| REFERENCES .....              | 26       |
| SERVICE LOG .....             | 27       |

# OM-CC-G

Your Groen C steel cooking with heat exchanger, an electrical control

All major components are encased in The cabinet is thick glass fiber located beneath

The door is removable left or right. On front of the unit and manual g sliding access door on the right side of the unit.

Standard controls let you to operate the Convection Combo in any one of three cooking modes:

1. As a convection oven
2. As a self-contained pressureless steamer
3. As a combination oven-steamer

Models CC10-G and C/2-20G differ in cooking chamber size and pan capacity:

CC10-G: 4 steam table pans (12x20x2½"), or 7 half-size (13x18") US bake pans

C/2-20G: 10 steam table pans (12x20x2½"), or 9 full-size (18x26") US bake pans

Units are supplied on a stainless steel stand. The smaller Convection Combo™ is available as the single CC10-GF or the double stacked (2) CC10-GF. The larger unit is available as the single C/2-20GF or the double-stacked (2)C/2-20GF.

Controls and monitoring displays for cooking times, operating mode and temperature selection are on the control panel. The upper portion of the panel has a digital cooking time readout and touch pads for setting cook times. Below the timer section are lights which indicate the status of the unit and touch pads to select the mode of operation and to switch on power.

A digital readout shows the selected temperature, which is entered by turning a dial. Pilot burner status is shown by a light on the pilot ignition switch.

An insulated, gas-fired steam generator is mounted behind the oven. Steam enters the oven through a connecting tube near the bottom left rear corner of the oven.

The deliming port is located on the stand just below the control panel. De-liming solution goes through

transferred to the oven

the heat the cooking and bottom drains the electrical unit, and is panel.

removable the stainless

steel drain pipe outside the oven. The drain pipe includes a spray condenser which suppresses any steam escaping from the chamber and a drain box.

## BURNER FIRING RATES

Input Rates, BTU/hour

| CC10-G or per chamber for (2)CC10-G   |                           |                         |
|---------------------------------------|---------------------------|-------------------------|
| Mode                                  | Natural Gas at 3.7" W.C.* | L.P. Gas at 10.5" W.C.* |
| Oven                                  | 45,000                    | 45,000                  |
| Steam                                 | 48,000                    | 48,000                  |
| Combo                                 | 54,600                    | 54,600                  |
| Preheat (Max)                         | 93,000                    | 93,000                  |
| C/2-20G or per chamber for (2)C/2-20G |                           |                         |
| Mode                                  | Natural Gas at 4.5" W.C.* | L.P. Gas at 10.0" W.C.* |
| Oven                                  | 90,000                    | 90,000                  |
| Steam                                 | 100,000                   | 100,000                 |
| Combo                                 | 100,000                   | 100,000                 |
| Preheat (Max)                         | 186,000                   | 186,000                 |

\*Manifold Pressure

Your Convect  
assembled in  
wooden crate  
receipt, inspec  
exterior dama

number and  
tion for future  
rovided at the  
manual.

**SHIPPING S  
CAN SNAP I**

**IOULD GET  
MATERIAL  
E THE UNIT  
ITS PLACE**

Carefully cut t  
the sides of th  
up off the unit  
equipment da  
wood or stapl

handling  
re skid.  
oose parts

are not discarded with the material.



The unit will be delivered in either a heavy carton (CC10-G and C/2-20GF) or a heavy wooden crate ((2)CC10-G and (2) C/2-20GF), strapped to a wooden skid. (CC10-GF pictured)

# OM-CC-G

It is essential to use soft water with water that has a high level of scale-forming hardness of your area to operate the oven.

Most water suppliers provide soft water. It is this component that is essential for the oven.

Your local water supply may contain minerals in your area that can cause scale in your steam generator parts per million (ppm) and should be tested.

Please follow these simple precautions:

1. The best way to prevent scale is to use a Groen PureSteam™ Water Treatment System which has been specifically designed for Groen steamers and combination ovens. **Do not rely on unproven water treatments** sold for scale prevention and removal. **They are not specifically designed to work with Groen steamers and combination ovens.**
2. A well-maintained water treatment system and a regular cartridge replacement schedule is essential.

Using soft water will extend the oven's life, higher efficiency and reduce the risk of scale.

Regular replacement of the spray condenser cartridges is essential for the unit's performance and life.

## REGULARLY

## REPLACING THE

### STEAM GENERATOR/BOILER REGULARLY.

Groen Convection Combo™ ovens feature two separate water inlets — one for the steam generator/boiler (for treated water), the other for the spray condenser (untreated water). The second inlet will reduce water treatment requirements resulting in significant savings.

The dual water connections are on the rear of the unit.



Standard water connections for steam generator and drain spray condenser.

|   |  |
|---|--|
| <b>THE UNIT<br/>ELECTRICITY<br/>DAMAGE TO<br/>CODES.</b>  | <b>WITH GAS,<br/>ELECTRICITY<br/>AND/OR<br/>APPLICABLE</b> |
| <b>DO NOT INSTALL UNIT ON TOP OF A HEAT SOURCE (S)</b>  | <b>OF A HEAT SOURCE (S)</b>                                |
| <b>DO NOT INSTALL UNIT WITHIN FOUR FEET OF A HEAT SOURCE (S)</b>                                      | <b>THIN FOUR FEET OF A HEAT SOURCE (S)</b>                 |
| <b>TO AVOID DAMAGE TO THE UNIT, THE INSTALLATION MUST BE IN ACCORDANCE WITH ALL APPLICABLE CODES.</b> |  |

## Installation

### 1. Mounting

Minimum rear clearance is 6" from back of oven.

If you wish to install a Convection Combo™ on top of another, you should obtain a double stacked unit from the factory.

The unit must be installed in an adequately vented room with a provision for an ample air supply to the unit. The unit must be installed completely under a ventilation hood, since flue products exit the appliance over its entire depth. Anything which might restrict the flow of air for ventilation and combustion must be removed. Do not obstruct the flue cover or any front, side, top or rear vents after installation. The area directly around the Convection Combo™ must be cleared of all combustible material.

Installation must comply with local codes, or in the absence of local codes, conform to the National Fuel Gas Code ANSI Z223.1 - latest edition, including:

“The appliance and its individual shut-off valve must be **disconnected** from the gas supply piping system during any pressure testing of that system at test pressures **in excess of** ½ psig (3.45 kPa). The appliance must be **isolated** from the gas supply by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures **equal to or less than** ½ PSI (3.45 kPa).”

### 2. Gas Supply Connections

**WARNING**  
**THIS UNIT IS FOR COMMERCIAL USE. NEVER USE HOME OR RESIDENTIAL GRADE GAS CONNECTIONS. THEY DO NOT MEET GAS CODES AND COULD BE HAZARDOUS.**

Connect to the gas supply using ½ NPT pipe for the CC10-E and ¾ NPT pipe for the C/2-20E or an approved equivalent. Although the immediate connection to the Convection Combo™ is either ½ or ¾ NPT, the gas supply piping must be large enough to provide 93,000 BTU/hour for each CC10-G cooking chamber or 186,000 BTU/hour for each C/2-20G cooking chamber. Supply pressure must be at least 5" W.C. (maximum 14" W.C.) for natural gas or 12" W.C. (maximum 14" W.C.) for LP gas. **In Canada**, the installation must conform to the Canadian Gas Code, CAN 1-B149, Installation Codes for Gas Burning Appliances and Equipment, and/or local codes.

For units on casters, complete the gas supply connection using only connectors that meet the standards for movable gas appliances, ANSI Z21.69 — latest edition. Restrain movement of the unit by attaching a cable or chain to the eyelet (provided at the back of the frame) and anchoring the cable or chain to the wall or floor. Make the length and location of the cable such that the unit cannot pull on the gas connection while the cable is connected.

# OM-CC-G

## 3. Electrical

For a single stacked unit phase, 15 National Electrical Code (2017 edition). **REQUIRE** in the section Maximum Canada with the Code Part 1, an

## 4. Water Supply

A check valve must be installed in the incoming cold water line in keeping with local plumbing codes. Water line pressure should be between 30 and 60 PSI (210 and 410 kPa). A pressure regulator is required above 60 PSI (410 kPa).

A 3/4 inch (19 mm) NH connector is required to connect each water supply to the water inlet valve. The water feed line diameter may not be less than 1/2 inch (13 mm). Use a washer (or if necessary, two washers) in the hose connection. Do not allow the connections to have any leaks, no matter how small.

Minimum flow rate for water delivery is 1.5 gallons per minute. Below this rate your Combo oven will not operate. Condensate spray rate at 30 PSI is 0.34 gallons per minute for CC10-G units, and 0.7 gallons per minute for the C/2-20G. Double stacked units require double the rates. To convert a steamer or combination oven to a single water connection, order single cold water adapter (part # 138473).

## 5. Drain Connection

### a. Unit Without Drain Tank

(See figures on page 10)

A 1 1/2 inch (4 cm) ID (CC10-G) or 2 inch (5 cm) ID hose (C/2-20G) may be attached to the supplied drain outlet with a clamp. Do **not** use plastic pipe, because the drain must withstand very hot water.

**WARNING:**  
**DO NOT CONNECT THE OVEN DRAIN DIRECTLY TO A BUILDING DRAIN.**

There must be a free air gap between the end of the hose and the building drain. The free air gap should be as close as possible to the unit's drain. There must also be no

s between  
p.



must be a gap on each possible. share a n of both

ant downward pitch. This is especially important for double-stack units. The bottom unit is conceptually shown below.

**IMPORTANT: Do not allow any water traps in the line. A trap can cause pressure to build up inside the cavity during steaming, which will make the door gasket leak.**

**NOTE:** Improper drain connection will void the warranty.

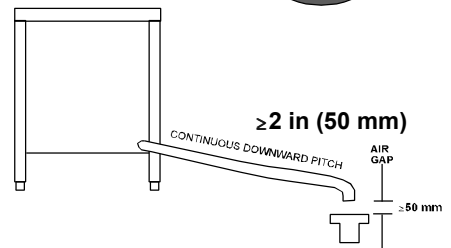
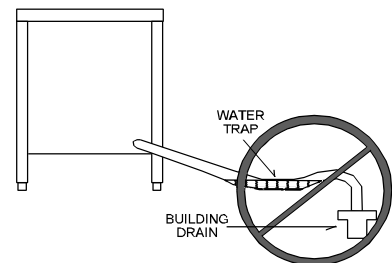
### b. Units With Drain Tank

(See figures on page 10)

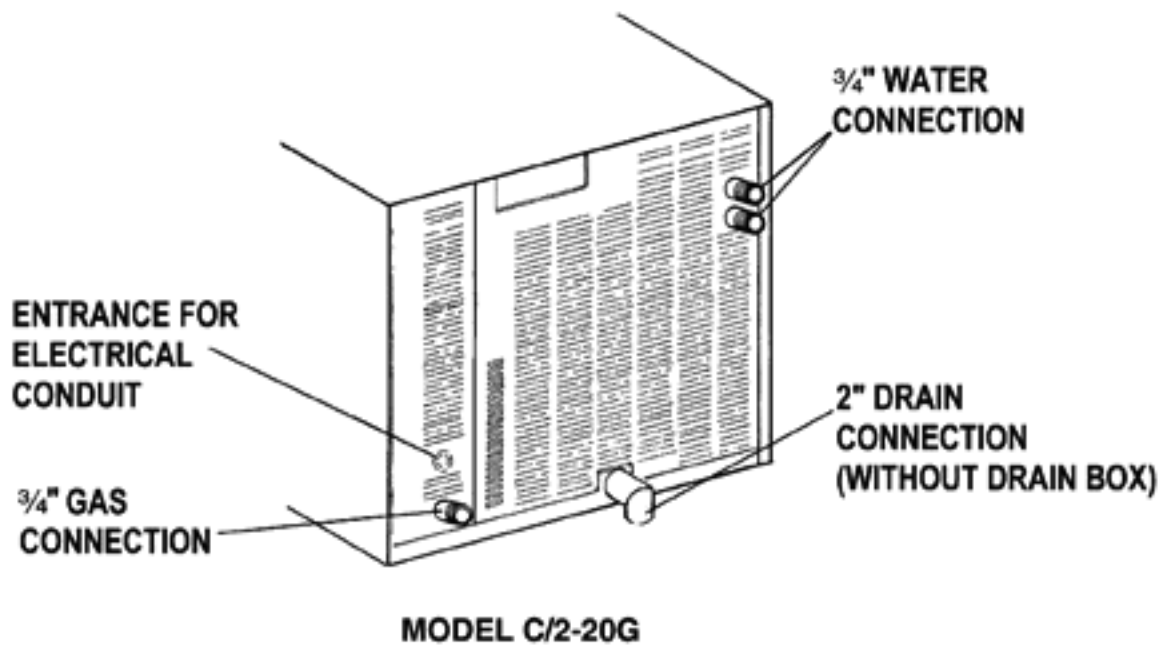
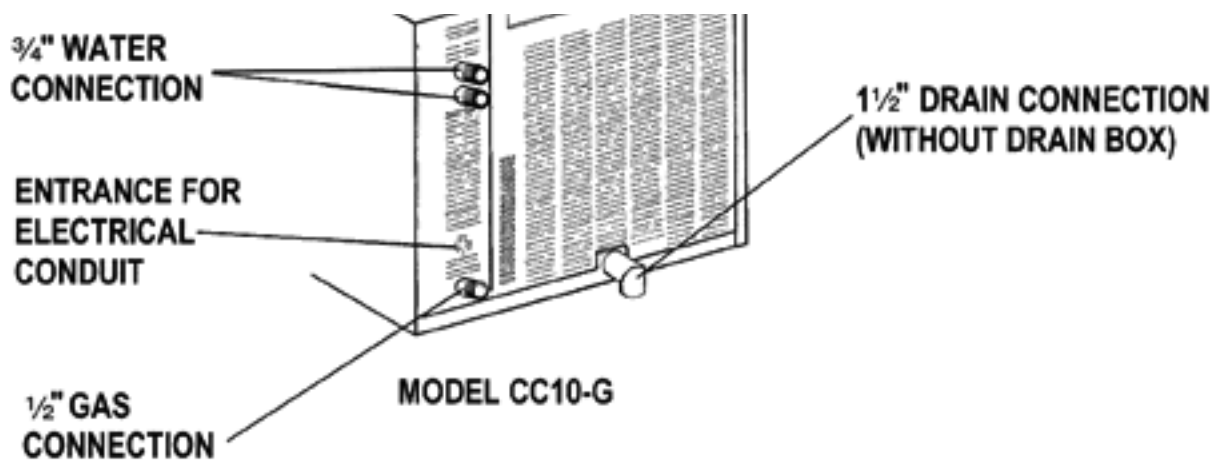
A hose may be attached to the supplied drain elbow with a clamp. Use 1 1/2 inch ID hose for CC10-G or 2" ID hose for C/2-20G. The hose may be connected directly to a building drain since the drain tank has an air vent, which eliminates the need for a free air gap at the building drain.

Do not block the air vent in any way. Do not attach anything to the vent tube or reduce its size.

Do **NOT** use plastic pipe in the drain line, because the drain must withstand very hot water.

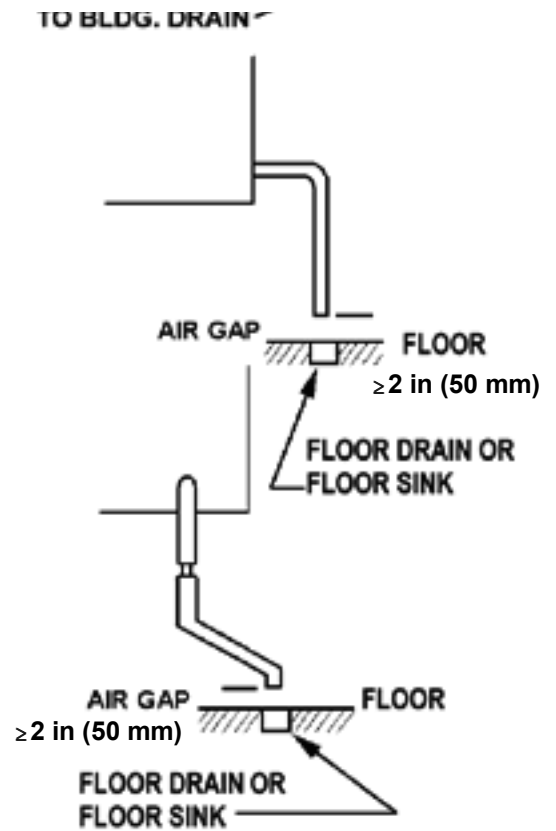
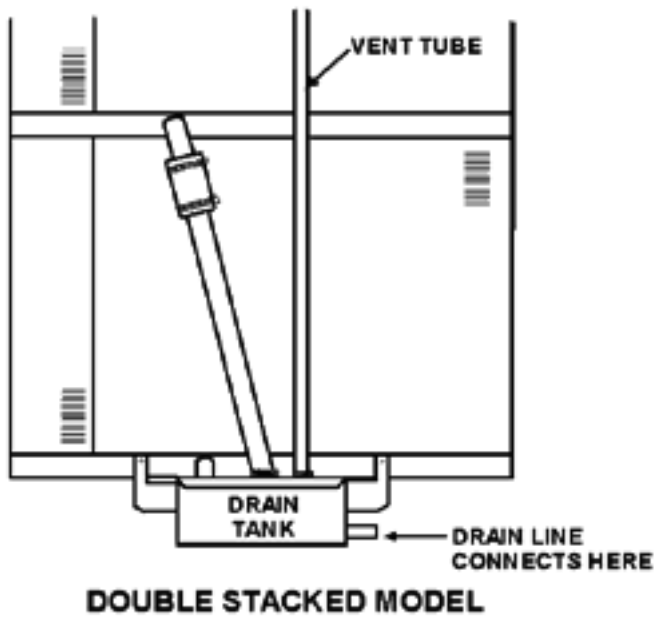
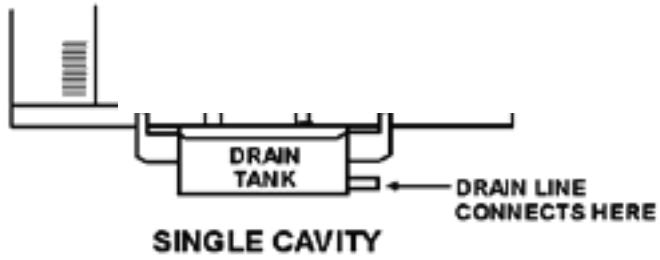






Cu

30x



**ANY POTENTIAL HAZARD PROCEDURE**

**OPERATING**

After the Conversion test it to ensure

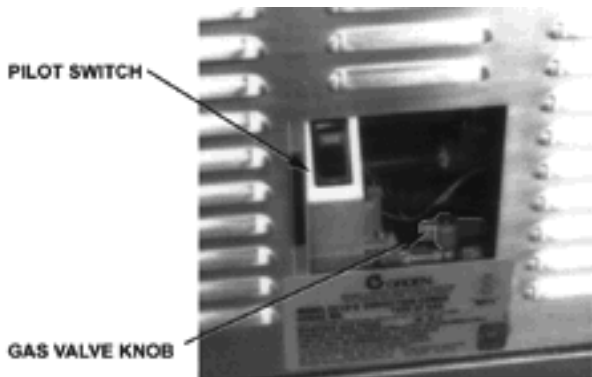
1. Remove the cover from the interior
2. Check the controls to ensure that the fit is correct
3. Make sure the controls on the newer unit are in the same position so that it is

When the unit is in operation, the pilot switch is controlled via the touch pad on the front panel.

The controls above operate in the same manner as the altitude controls delivered with the unit. You

can program the altitude as follows:

- a. If the unit is on, turn it off by pressing the **ON** touch pad.
- b. Press and hold the **STEAM** touch pad while turning the unit on by pressing the **ON** touch pad. The Time/Status display will show the letters AL and a number representing the altitude in thousands of feet. If the altitude has not been set for your unit, the display will be 0.
- c. Enter an altitude value between 0 and 15, using the numbered touch pads. For example, if the unit will be operating at 7,000 feet, enter 7.
- d. Press the **START** touch pad to accept the change.



**These controls are behind the sliding door on the right side panel, facing the unit.**

4. Turn on electrical service to the unit. **Because the unit will not operate without electrical power, no attempt should be made to operate the unit in the event of a power failure.**
5. The control panel will not operate until the pilot burner has been ignited. To light the pilot burner, activate the pilot switch located next to the main gas valve. Once the pilot ignition sequence has been successfully completed, a green light will glow, and power will be supplied to the front panel.
6. The “trial for ignition” period is roughly 70 to 90 seconds. If the pilot burner does not light within 90 seconds of pilot switch activation, the ignition system automatically stops the gas flow to the pilot burner and cancels the ignition trial. If the ignition trial is terminated, turn off the pilot switch and repeat the trial for ignition. During initial start-up, the pilot may require several trials in order to bleed air from the gas piping. Subsequent start-up should only require about five seconds to achieve ignition.

**NOTE:** See Automatic Operation of Pilot at the end of this section.

**Altitude Metric Conversion**

| Altitude |        | Setting |
|----------|--------|---------|
| Feet     | Meters |         |
| 1000     | 305    | 1       |
| 2000     | 610    | 2       |
| 3000     | 914    | 3       |
| 4000     | 1219   | 4       |
| 5000     | 1524   | 5       |
| 6000     | 1830   | 6       |
| 7000     | 2133   | 7       |
| 8000     | 2438   | 8       |
| 9000     | 2745   | 9       |
| 10000    | 3048   | 10      |
| 11000    | 3353   | 11      |
| 12000    | 3658   | 12      |
| 13000    | 3962   | 13      |
| 14000    | 4267   | 14      |
| 15000    | 4572   | 15      |

## OM-CC-G

### 9. Select Fahrenheit

The Convex is set to Fahrenheit. To change to Celsius, press the **TEMP** button. The display will show **°C**. Press the **TEMP** button again to return to Fahrenheit.

### 10. To Test Steam

unit. (For Operation from the top panel, see Fast Start)

The **WAIT** light indicates the generator is ready to turn off.

When the **WAIT** light comes on, this indicates that the water is at its standby temperature. The timer only controls operations in the Steamer Mode. Enter a time and press **START**. ("Time" is set in minutes and hours only. Seconds are not displayed).

Examples: 2 minutes = 00:02

(Just press 2).

1 hour and 30 minutes = 01:30

(Press 1, 3, and 0, or press 9 and 0 the timer will change to 1:30)

The colon [:] between the numbers will blink and the generator will begin to produce steam. Time only counts down when the **READY** light is lit.

**NOTE:** You cannot change modes if the timer is running.



**WARNING**  
WHEN YOU OPEN THE DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. THE STEAM CAN CAUSE BURNS.

on the Time/Status pad. Set the temperature. The **WAIT** light (1) the heater raises the temperature. Wait 5 minutes, then the light will go out. **NOTE:** In either the

on the power pad. Press the **TEMP** button to

350°F (175°C). The **WAIT** light will come on. Within eight minutes of a cold start, the **WAIT** light should go out and the **READY** light come on. When that happens, turn the **COOK** setting down to 320°F (160°C). The **HOT** light will come on. Heat-up times may vary slightly with voltage or water pressure differences.

13. To shut down the unit, switch off the power. The pilot burner may also be turned off to conserve energy.
14. If the Convection Combo™ works as described, the unit is functioning correctly and is ready for use.

ANY POTENTIAL  
PROCEDURES  
DO NOT OPERATE  
PARTITION  
DO NOT OPERATE

OPERATING  
PARTMENT

**NOTE:** Before

## A. Controls

Operator controls  
unit. Their use

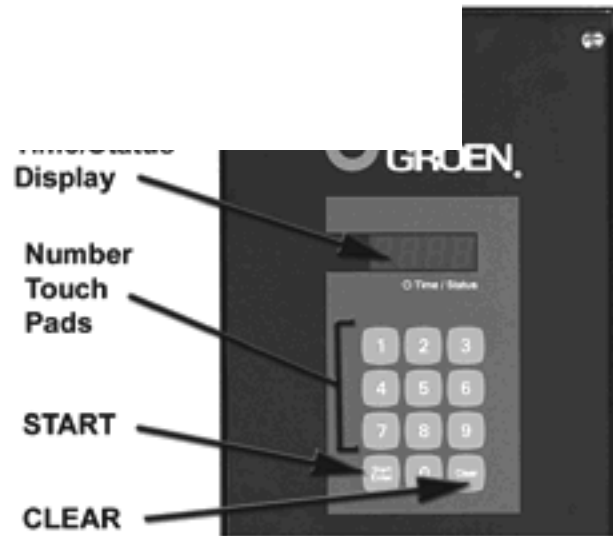
### 1. Time Section

In Oven and Combo Modes, the timer functions only as a “cooking time minute minder” and does not turn the unit on or off. In the Steamer Mode, however, it controls the steaming function.

- Time/Status Display** — Shows operating time remaining in the Steamer, Oven or Combo Mode. The timer counts **down**. If the unit is equipped with, and operating in the optional Hold Mode, the timer will count **up** alternating with the word “Hold,” and will show the total accumulated time that the product has been holding. The display shows operating time in “hours:minutes” format. For example, entering 9 and 0 will result in a display of 01:30.
- Number touch pads** — used to enter time values.
- CLEAR** — Pressing this touch pad once stops the beeper and resets the timer to the time that was last set. Pressing twice clears it to 00:00. At the end of a cooking period, opening the door is the same as pressing **CLEAR** once.
- START** — Press this touch pad to start the timer. If the unit is in Steamer Mode, it will also cause steaming to begin.

### 2. Status Lights

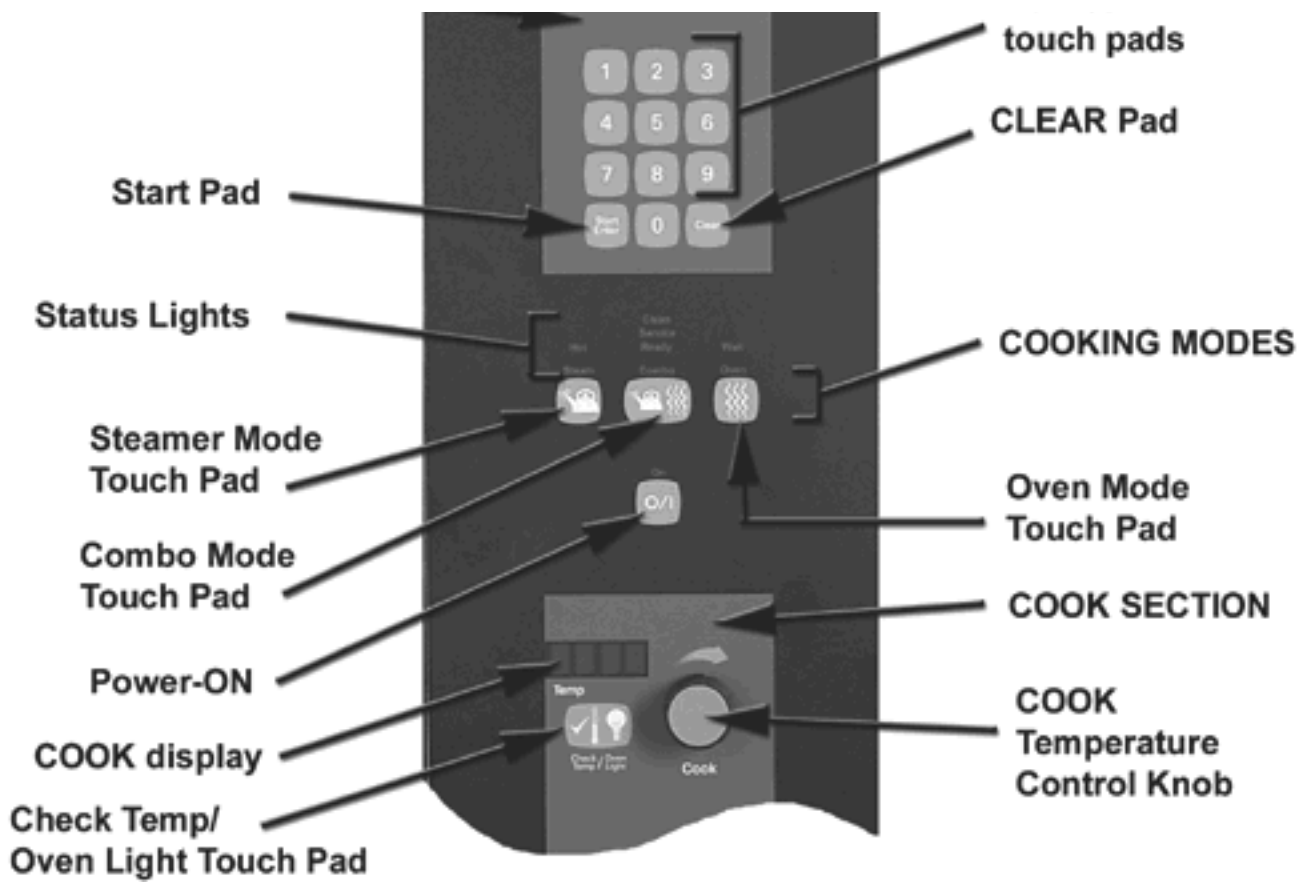
- HOT** — Indicates chamber temperature is more than 15°F (8°C) over the set temperature. (See Paragraph 5 in this section)



- SERVICE** — Indicates that there is a problem which **might** require a service call. If there is such a problem, the beeper will sound and the **SERVICE** light will be on when you switch on the power. The unit may continue to operate, depending on the type of problem. Refer to the Troubleshooting section to determine the nature and severity of the problem.
  - WAIT** — Indicates the unit is either heating or cooling toward the set temperature. The **HOT** and **WAIT** lights will both be on if the chamber is more than 15°F (8°C) above the set point.
  - READY** — Indicates the unit is ready for use.
  - CLEAN** - Indicates the unit needs cleaning. The unit will temporarily function if this light is flashing.
- ### 3. Cooking Mode Selection

These touch pads are used to select the mode of operation. If a mode is off, pressing the pad for that mode will turn it on. If the mode is on, pressing its pad will turn it off. A light just above each pad indicates which has been selected.

TIM  
SEC



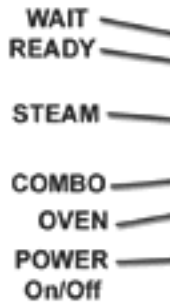
- a. **STEAM**
- b. **COMBO**  
conve
- c. **OVEN**  
only.

electric power  
If the  
you turn on  
ting section).

There is a  
now, press  
more times to

rating modes

operation in  
of this, the



4. **Power**

The **ON** touch pad turns the unit on or off. When power is on, the **ON** light just above the touch pad is lit. Use of this pad does not reset the controls. The unit will always come on in the same mode it was in when shut down.

5. **Temperature (TEMP) Section**

- a. The Cook display shows the selected temperature in either Oven or Combo Mode. It is blank in the Steamer Mode.
- b. Turning the Temperature Control Knob selects the cooking temperatures in 5°F increments. The control ranges are:

|            |                       |
|------------|-----------------------|
| Oven Mode  | 200-575°F (95-300°C)  |
| Combo Mode | 220-575°F (105-300°C) |

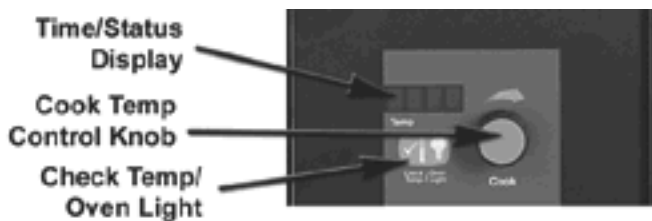
**NOTE:** Maximum temperature is limited to 500°F when either the optional probe or optional hold mode is in use.

indicator light for that mode will be lit. If the unit is not already in the Steamer Mode, press the **STEAM** touch pad. The **STEAM** light will come on and the Cook display will go blank.

- d. If the unit was recently used in Oven or Combo Mode, the **HOT** light may come on, indicating that the cooking chamber is too hot for use as a steamer. The unit can be cooled quickly to the steaming temperature range by leaving the door open or following the Fast Cool procedure described near the end of this section (Paragraph 4). With the door open, the generator can fill and heat the water to 200°F (93°C), but it cannot produce steam.



**WARNING**  
**WHEN YOU OPEN THE DOOR STAY AWAY FROM ANY STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.**



6. **Optional Features**

If the following features are included, please refer to the control panel guide which was provided with the unit:

- Cook Only Guide: P/N 121084
- Programmable: P/N 121042
- Probe & Hold: P/N 121072

- e. The **WAIT** light will be on until the water reaches 200°F (93°C). It will then turn off and the **READY** light will come on. You are now ready to steam foods in your Convection Combo™.
- f. Load the food into pans in an even, uniform layer.
- g. Carefully open the door and slide the pan or pans onto the pan racks in the cooking chamber. If you are only using one pan, place it in the middle position. Close the door.

## OM-CC-G

- h. Press the **Time/Temp** key to enter the time you want to cook. Press the **Time/Temp** key again to erase the time.
- i. When you enter the time, the **Time/Temp** unit will count down.
- j. If you do not press any keys during the period, the unit will not start.



**WARNING**  
**WHEN YOU OPEN THE DOOR STAY AWAY FROM ANY STEAM COMING OUT OF THE UNIT. STEAM CAN CAUSE BURNS.**

- k. When the timer reaches zero, it stops steam generation and sounds a beeper. Water in the steam generator stays at its standby temperature (200°F - 93°C). On older models, the beeper will sound until the door is opened or **CLEAR** is pressed.
  - l. Carefully open the door. If the food is cooked, remove the pans using hot pads or oven mitts to protect your hands.
  - m. After the display has counted down to zero, opening the door or pressing **CLEAR once** will reset the display to the time that was last used. Pressing **START** will repeat the cook cycle. If the same cooking time will be used, you only need to press the number keys when you first set that time.
  - n. After the Time/Status display has counted down to zero, you can reset the time to zero by either (1) opening the door **and** pressing **CLEAR** or pressing **CLEAR** twice. A new cooking time may then be set by using the number keys.
- ### 2. Oven Mode
- a. To use the Convection Combo™ as a convection oven, switch on the electric power by pushing the **ON** touch pad. (If the **SERVICE** light comes on when you turn on the power, see the Troubleshooting section).
  - d. Use the Temperature Control Knob to set the desired cooking temperature between 200° and 575° F (93° to 300° C). NOTE: Maximum temperature is limited to 500°F when the either the optional probe or optional hold mode is in use. The temperature will appear in the Cook display. Unless the cooking chamber is already at or above the selected temperature, the unit will start heating and the **WAIT** light will come on.
  - e. If the unit was recently used at a temperature 15°F (8°C) or more over the selected temperature, the **HOT** and **WAIT** lights will come on. The unit can be cooled quickly to the desired cooking temperature by leaving the door open or following the Fast Cool procedure described near the end of this section (Paragraph 4).
  - f. The **READY** light will indicate when the oven is at the desired temperature.
  - g. Load the food into the pan or pans in a uniform layer.
  - h. The Convection Combo™ will operate in Oven Mode with the timer either on or off. If you want to time cooking, press the numbered pads in the Time/Status portion of the control panel to set the cooking time. The time will appear in the Time/Status display. If you enter the wrong number, press **CLEAR** to erase the time from the display, and reenter the time. Remember that the timer **does not control** the unit in the Oven Mode.



de of  
ed. Because  
: mode will  
i the Combo  
pad. The  
if the steam  
ter will flow

nob to set  
etween 220  
emperature

l  
(°C) higher  
than the temperature selected, the **HOT** and  
**WAIT** lights will turn on. The unit can be  
cooled quickly by leaving the door open or  
following the Fast Cool procedure described  
near the end of this section (Paragraph 4).

- i. Open onto t  
If you middl
- j. If the press  
betwe displa  
down the cooking time. When the timer has  
counted down to zero, it will sound a beeper.  
This sound will continue until the door is  
opened or the **CLEAR** pad is pressed.
- k. To stop cooking, take the pans out of the  
oven using hot pads or oven mitts to protect  
your hands from the hot pans. The unit will  
continue heating to keep the chamber at the  
set temperature until the temperature control  
is reset, or the power is shut off.



**WARNING**  
**PANS AND INTERNAL PARTS OF THE OVEN**  
**WILL BE VERY HOT. AVOID CONTACT WITH**  
**HOT SURFACES.**

- l. Opening the door during operation shuts off  
power to the heaters and fan and stops the  
timer, but it has no other effect on the  
controls. When the door is closed, operation  
continues. Note that cooking time will be  
extended by the period the door was open.

### 3. Combo Mode

- a. If the unit is off, switch on the electric power  
by pressing the ON touch pad. (If the  
**SERVICE** light comes on when you turn on  
the power, see the Troubleshooting section).  
If the door is closed and the cooking  
temperature is above 200°F (93°C) the fan  
will begin to operate.
- b. If the power is already on, and there is a  
number in the time display window, press  
the **CLEAR** touch pad one or more times to  
reset the time to zero.



**WARNING**  
**WHEN YOU OPEN THE DOOR STAY AWAY**  
**FROM ANY STEAM COMING OUT OF THE UNIT.**  
**STEAM CAN CAUSE BURNS.**

- f. The **WAIT** light will be on until the water in  
the steam generator reaches boiling and the  
air in the cooking chamber reaches the set  
temperature. It will then turn off and the  
**READY** light will come on to indicate that the  
oven is at the desired temperature.
- g. The unit will operate in Combo Mode with  
the timer either on or off. If you want to time  
the cooking, press the numbered pads in the  
Time/Status portion of the control panel to  
set the cooking time. The time will appear in  
the Time/Status display. If you enter the  
wrong number, press the **CLEAR** touch pad  
to erase the time from the display, and enter  
the time again. The timer **does not control**  
the unit in Combo Mode.
- h. Load the food into the pan or pans in a  
uniform layer.

d the timer is quickly by **START**. The status display is the only **door open**.

**WHEN YOU  
FROM ANY  
STEAM CAN**

- i. Open onto t  
If you middl
- j. If the pad.  
the Time/Status display will blink and the time will count down the cooking time. When the timer has counted down to zero, it will sound a beeper. This beeping will continue until the door is opened or the **CLEAR** pad is pressed.
- k. To stop cooking, take the pans out of the oven using hot pads or oven mitts to protect your hands from the hot pans. The unit will continue steaming and heating the oven at the set temperature until the temperature control is reset or the power is shut off.

**OBJECTS  
URING THE  
ATING FAN**

, press any

- a. Press the touch pad for the mode in which the unit is operating.
- b. Switch off the power by pressing the **ON** touch pad.

Leave the door at least partially open, if local sanitation regulations permit.

**4. Fast Cool**



To keep your cleaning shou

sier,

**A. Suggeste**

1. Mild c
2. Stainl  
Zepp
3. Stean  
as **Gr**  
1148(  
liming  
cryste  
**about**
4. De-gr
5. Cloth
6. Plasti
7. Spray
8. Measuring cup
9. Nylon pad
10. Towels
11. Plastic disposable gloves

**B. PROCEDURE**

**1. Exterior Cleaning**

- a. Prepare a warm solution of the mild detergent as instructed by the supplier. Wet a cloth with this solution and wring it out. Use the moist cloth to clean the outside of the unit. Do not allow freely running liquid to touch the controls, the control panel, any electrical part or any open louver.
- b. To remove material which may be stuck to the unit, use plastic wool, a fiber brush, or a plastic or rubber scraper with a detergent solution.
- c. Stainless steel surfaces may be polished with a recognized stainless steel cleaner such as Zepper®.
- d. For glass surfaces, use a mild detergent without abrasives or a high quality glass/surface cleaner with a clean cloth or sponge. Do not spray hot glass with water or chemicals. This could cause the glass to break from thermal shock.
- e. Use a mild soap without abrasives and warm water to clean the door gasket. **DO NOT** use caustic oven cleaners on the door gasket, as this will damage it.



**NEVER SUPPLY OUTSIDE OF**

**CLEANING CONTROLS AND TS. NEVER ANY PART OF**

**THE TOP FLUE COVER AND THE OVEN TOP. BOTH AREAS MAY BE VERY HOT.**

**DON'T MIX DE-LIMING AGENTS (ACID) WITH DE-GREASERS (ALKALI) ANYWHERE IN THE UNIT**

**AVOID CONTACT WITH ANY CLEANERS, DE-LIMING AGENT OR DE-GREASER AS RECOMMENDED BY THE SUPPLIER. MANY ARE HARMFUL. READ THE WARNINGS AND FOLLOW THE DIRECTIONS!**

**EVEN WHEN THE UNIT HAS BEEN SHUT OFF, DON'T PUT HANDS OR TOOLS INTO THE COOKING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.**

**DON'T USE ANY CLEANING OR DE-LIMING AGENT THAT CONTAINS ANY SULFAMIC AGENT OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID (HCl). TO CHECK FOR CHLORIDE CONTENT SEE ANY MATERIAL SAFETY DATA SHEETS PROVIDED BY THE CLEANING AGENT MANUFACTURER.**

**UNIT MAY BE HOT. TAKE PRECAUTIONS TO PREVENT CONTACT WITH HOT SURFACES.**

To clean the cooking chamber and/or de-lime the steam generator of the CC10-G or C/2-20G, a special sequence of operations (the Clean Cycle) has been programmed into the Convection Combo™ computer. To run this automatic Clean Cycle for cleaning, de-liming or both actions at the same time, follow the instructions outlined on the following page.

**IMPORTANT**

**DO NOT USE ANY METAL MATERIAL (SUCH AS METAL SPONGES) OR METAL IMPLEMENTS (SUCH AS A SPOON, SCRAPER OR WIRE BRUSH) THAT MIGHT SCRATCH THE SURFACE. SCRATCHES MAKE THE SURFACE HARD TO CLEAN AND PROVIDE PLACES FOR BACTERIA TO GROW. DO NOT USE STEEL WOOL, WHICH MAY LEAVE PARTICLES IMBEDDED IN THE SURFACE WHICH COULD EVENTUALLY CAUSE CORROSION AND PITTING.**

**DO NOT SP  
HOT. GLAS  
DOOR IS RA**

- f. Always the ju betwe front | the dc clean sure t prope as sh preve

C) or less, rich it may two minutes, ) fill, before **99** into the read



**OVEN TO  
FAST COOL**

## 2. Interior CLEANING STEPS

For the (2)CC-10G and (2)C/2-20G double-stacked units, the cleaning processes must be performed on each cavity. When double-stack units are being cleaned, wait five minutes after starting the first oven clean cycle (Time/Status display will show **CL:40**) before you start to clean the second cavity.

| Clean Cooking Chamber Only | De-Lime Steam Generator Only | Clean Chamber and De-Lime Generator |
|----------------------------|------------------------------|-------------------------------------|
| Omit step 3                | Omit step 2                  | Perform all steps in order          |

Before beginning this procedure, make sure the oven HOT light is not on. If the HOT light is on, use the FAST COOL instructions on page 18 to cool the oven cavity.



**WARNING**  
**UNIT MAY BE HOT. DO NOT TOUCH HOT SURFACES.**  
**DO NOT PUT HANDS OR OTHER OBJECTS INTO COOKING CHAMBER WHILE CONVECTION COMBO™ IS OPERATING. THE ROTATING FAN CAN BE HAZARDOUS.**

**MODE BY PRESSING ANY BUTTON OR BY CLOSING AND REOPENING THE DOOR. DO NOT REACH IN THE OVEN UNTIL THE FAN HAS STOPPED MOVING.**  
**OVEN MAY BE HOT — WEAR GLOVES OR USE OVEN MITTS TO AVOID BURNS.**  
**DO NOT OPERATE THE UNIT IN ANY MODE UNLESS ALL FOUR REMOVABLE PARTITIONS HAVE BEEN RETURNED TO THEIR PROPER LOCATIONS.**

### STEP 2

Make sure to clean all food particles out of the drain.

**On a daily basis**, follow the degreaser supplier's instructions, and apply degreaser to the entire cooking cavity and pan racks.

**Once a week**, remove oven racks and partitions in order. Use an oven mitt if the oven is hot. To remove partitions:

Left — The left partition includes a back plate and an air distribution baffle. Lift up to disengage the four hooks from their support posts and remove the partition from the chamber (see pictures on next page).

Right — The right partition includes a large, circular, flared opening that is centered in front of the fan. Push upward to disengage the four hooks from their support posts and remove the partition from the chamber.

Bottom — The bottom partition has a small circular pattern of drain holes. Lift it directly up and off from its four support posts.

Top — The  
Remove it  
left to right  
support posts

, you may

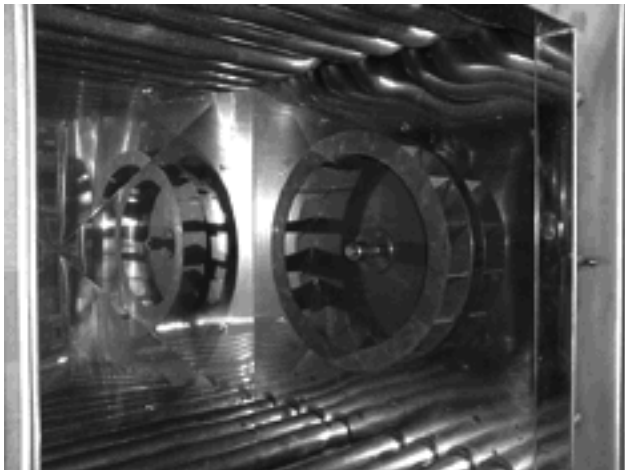
is a back  
le. Push  
to their  
**necessary**,  
plate, baffle

Y,

**ANY MODE  
PARTITIONS  
R PROPER**



**Cooking Chamber with Partitions in Place**



**Cooking Chamber with Partitions Removed**

**STEP 2, Continued**

Apply cleaner to the oven walls and heat exchange tubes. Apply it also to the rear of each removable partition.

Return the four partitions to their proper locations in the following order:

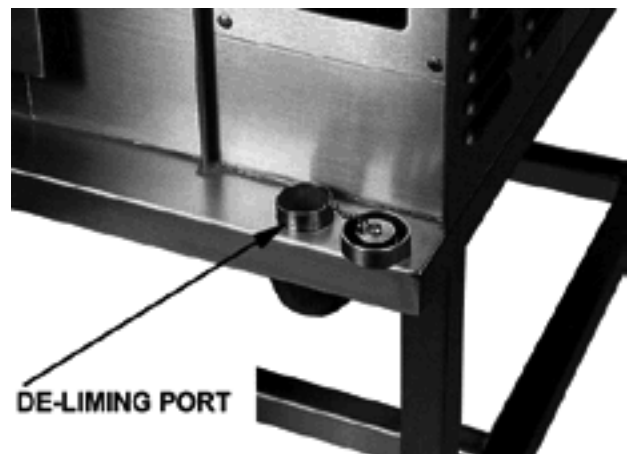
Top — The top partition is flat and has no holes. Install it by pushing upward, then pushing from right to left to engage the four hooks to their support posts.

Bottom — The bottom partition has a small circular pattern of drain holes. Place it directly down onto the four support posts.

Right — The right partition includes a large, circular, flared opening that must be centered in front of the fan. Push downward to engage the four hooks to their support

**STEP 3 (Deliming Only)**

Water hardness affects the de-limer's performance. In very hard water, stronger solutions and more frequent applications of de-limer may be necessary. (Refer to Water Quality and Treatment on Page 6).



**The deliming port is located directly below the control panel.**



**De-limer is poured through the port into the delimer reservoir.**

## OM-CC-G

Following  
liming sol  
Groen De  
one pint (1  
Replace c

Pour one  
into the cc

turn off the  
down the  
ny baked-on  
crub pad  
**reaser is**  
**askets.**

IF THERE IS  
OVEN FLO  
AMOUNT O  
THERE IS  
CLEANER  
BREATHE A

BURN YOU.

### STEP 4

Close the door and press **START**. The Time/Status display will read **CL:45**. The unit will then complete the cleaning cycle, counting down to **CL:00**. When double-stack units are being cleaned, wait five minutes after starting the first oven clean cycle (display will show **CL:40**) before you start to clean the second cavity.

If both cleaning and deliming, in about two minutes, the de-liming solution in the reservoir will be drawn into the steam generator. Remove the cap from the fill port and pour one quart of clean water into the reservoir. The water will also be drawn into the generator. Replace the cap.

**NOTE:** To exit the **Clean Cycle** at any time press and hold the **CLEAR** touch pad for three seconds.

After halting the Clean Cycle, and before you cook any food, be sure to thoroughly wash out all chemical residue by filling and draining the steam generator. (Enter Steam Mode and wait 60 to 90 seconds to fill; enter Oven Mode, take the unit out of all modes or simply turn it off to drain). Wait at least three minutes before restarting the unit.

Also wipe chemical residues from the cooking chamber with a wet, clean cloth before you cook anything. **Rinse the cloth often**. This cleaning must include **both sides** of the removable partitions, the racks, and the tubes and walls behind the partitions. The racks and partitions may be rinsed in a sink.

If the timer stops and the SERVICE light stays on, there has been an error which prevents the unit from completing the clean cycle. Take the following steps:

- 1) Reset the unit. Re-enter "99." The Time/Status display should read "CC" or "CL." Press **START**.
- 2) If the unit fails again to complete its clean cycle, call your authorized Groen Service Agency.

### Clean Cycle Counter

The unit tracks the total number of clean cycles completed. To check this total, first turn off the unit. Press and hold the 0 touch pad while turning on the unit. The total will be displayed in the Time/Status display.

The Groen Control Panel has a minimum maintenance interval for service, on Groen represent

of the latch  
1 clockwise.

If steam or condensation is on the door, take

the Steam  
locks.

1. Check the door is closed in the paper latch pin and gasket if it

adjustment.  
wise until the  
it leaks.

2. Inspect the door is not blocked.

## Troubleshooting

### A. Pilot Burner

Remember that the front control panel will not operate until the pilot switch has been activated and the pilot burner flame has been ignited (green light is on). For details, see Initial Start-Up on page 11. If the procedure described in Initial Start-Up has been followed and the pilot burner still does not light, contact your authorized Groen Service Agency.

### B. Resetting the Solid State Controls

*(If problems persist call an authorized Groen Service Agency)*

If the controls stop responding to normal commands, or the unit is behaving oddly, reset the controls using the following procedure:

1. Switch off the power by pressing the **ON** touch pad.
2. While pressing the **COMBO** touch pad, switch the power back on. If no errors are present, the unit will beep and show four zeroes in the Time/Status display. If there are errors, the unit will **not** beep, but will display Service Codes, both in the Time/Status and Cook displays. **Note the Service Codes.** Press **CLEAR** to exit the Service Mode and refer to the following explanation of service messages.

### C. Service Messages

There are two types of service messages:

1. Non-critical error: signaled by three quick beeps. The **SERVICE** light comes on for 15 seconds and then goes out.
2. Critical error: signaled by a continuous five second beep. The **SERVICE** comes on and stays on.

If there is a non-critical error you may continue to operate the unit. As soon as possible, check the Service Code. Turn off the unit by pressing the **ON** touch pad. While pressing the **COMBO** touch pad, switch the power back on. Note the numbers and refer to the Troubleshooting Guide which follows. Press **CLEAR** to exit the Service Mode.

If there is a critical error, the unit will not operate in its present mode, but it may operate in another mode. Check the Service Code as instructed above, then call your authorized Groen Service Agency.

If the problem continues after you follow the instructions in the Troubleshooting Guide, call your authorized Groen Service Agency.

# OM-CC-G

If a problem p

representative.

| CODE |   |  |
|------|---|--|
| 1    | Lc  |  |
| 2    | Hi  |  |
| 3    | M<br>tin<br>be  |  |
| 4    | Fε  |  |
| 6    | Faulty generator probe                                      | <ul style="list-style-type: none"> <li>• The unit will operate in Oven Mode only.</li> <li>• Call your Groen Service Agency</li> </ul>                                   |
| 7    | Time Between Fills  | Check for a leaky fill valve. <ul style="list-style-type: none"> <li>• The unit will operate in Oven Mode only.</li> <li>• Call your Groen Service Agency</li> </ul>     |
| 8    | Maximum generator drain time (3 minutes) has been exceeded. | Inspect the drain line and remove any blockage. Make certain that the drain is free-vented as detailed in the Installation Section of this Manual. (Paragraph 5, Page 8) |

## Will the Unit Operate? — After a Service Code Occurs

Will Convection Combo™ operate in \_\_\_\_\_ Mode when Code \_\_\_\_\_ is displayed?

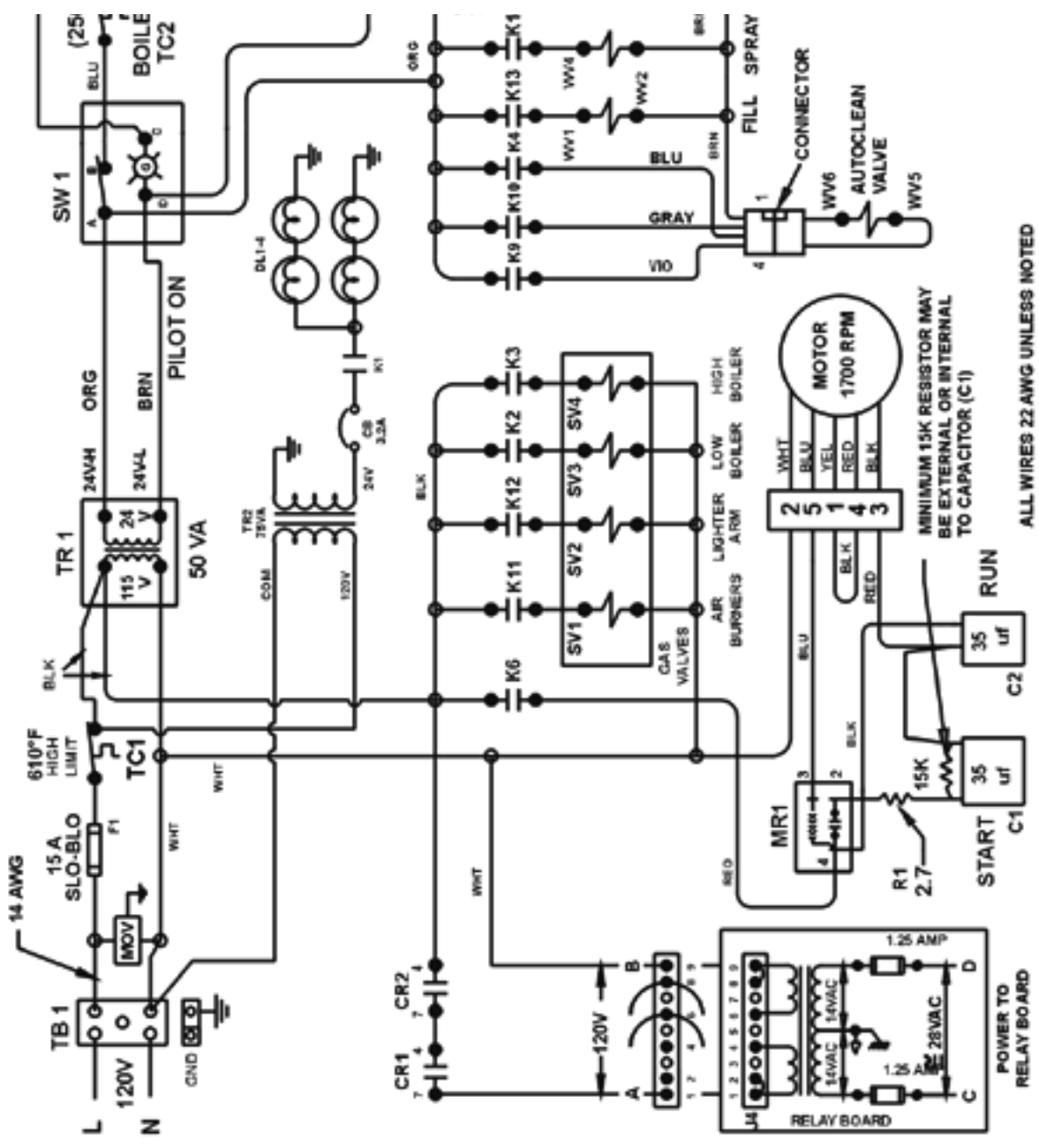
| Mode  | Service Code |     |     |     |     |     |     |       |
|-------|--------------|-----|-----|-----|-----|-----|-----|-------|
|       | 1            | 2   | 3   | 4   | 6   | 7   | 8   | 1 & 2 |
| Steam | Yes          | Yes | No  | Yes | No  | No  | No  | No    |
| Combo | Yes          | Yes | No  | No  | No  | No  | No  | No    |
| Oven  | Yes          | Yes | Yes | No  | Yes | Yes | Yes | Yes   |
| Clean | Yes          | Yes | No  | Yes | No  | No  | No  | No    |

**Door Light:** The door has a total of four light bulbs, two pair wired in series. If the top or bottom two bulbs fail to operate, replace each bulb individually to isolate the failed bulb. If all bulbs fail to operate, check the installation of the jumper cord between the door and the oven front panel (see Step F and photo on page 20).



### Diagrams & Schematics

CR1  
9 . . . . 6  
TEL



MINIMUM 15K RESISTOR MAY BE EXTERNAL OR INTERNAL TO CAPACITOR (C1)  
ALL WIRES 22 AWG UNLESS NOTED



## OM-CC-G

AMERICAN N  
INSTITUTE, II  
1430 Broadw:  
New York, Ne

ECOLAB, Inc.  
370 Wabash  
St. Paul, Minn  
800 328-3663

NATIONAL FI  
60 Battery Ma  
Quincy, Mass:

NFPA/70 The National Electrical Code

Model No. \_

\_\_\_\_\_

Serial No. \_

\_\_\_\_\_

Date Purch

\_\_\_\_\_

Purchase C

\_\_\_\_\_

| Date |  |  |
|------|--|--|
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |
|      |  |  |



1055 Mendell Davis Drive  
Jackson, MS 39272  
Telephone 601 372-3903  
Fax 601 373-9587  
[www.groen.com](http://www.groen.com)

**OM-CC-G and C/2-G**  
Part Number 121086 Rev. B