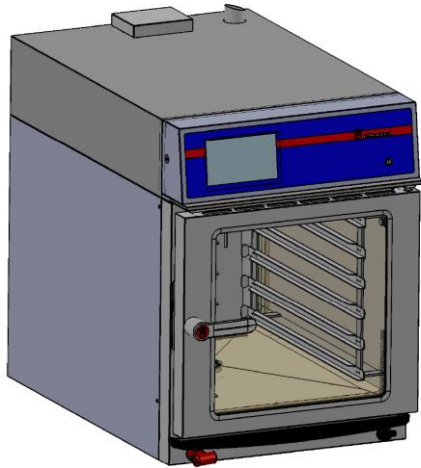




**eloma**



# Genius<sup>MTC</sup>

Sizes: 2/3, 1/1

Type of energy: Electric

## Original operating instructions

Subject to technical changes.  
Read carefully before use.  
Keep for future use.

## Imprint

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## Cooking forum and user tips

Website: [www.eloma.com](http://www.eloma.com)

User hotline: +49 (0) 8141 395-150

## Service

Service hotline: +49 (0) 35023 63888



Appliance type: .....

Appliance no.: .....

**Dealer:**

**Installer:**

Date: .....

Installed on: .....

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# 1 About this document





## 1.1 Content and target audience

These original operating instructions describe how to operate, clean and care for the combi-steamer safely, along with measures for remedying errors. The operating instructions are aimed at people who will operate, clean and care for the combi-steamer.

## 1.2 Handling this document

- Keep these operating instructions accessible for operating and cleaning staff.
- Keep these operating instructions throughout the combi-steamer's entire life cycle.
- Pass these operating instructions on to subsequent owners.

## 1.3 Symbols used and layout of warnings

Symbol	Explanation
	Warning: a warning follows this symbol.
1.	Multi-step instruction: multiple instructions must be followed
2.	in the given order.
	Single-step instruction: exactly one instruction must be followed.
	List of several single-step instructions:
	instructions can be followed in any order.

Tab. 1: Explanation of the symbols used



### **DANGER!**

#### **Type and source of the danger!**

Consequence: non-compliance will result in death.

- ▶ Action to avoid the danger.



**WARNING!**

**Type and source of the danger!**

Consequence: non-compliance will result in serious injury.

- ▶ Action to avoid the danger.



**CAUTION!**

**Type and source of the danger!**

Consequence: non-compliance will result in minor injury.

- ▶ Action to avoid the danger.

**NOTE!**

**Type and source of the danger!**

Consequence: non-compliance will result in material damage.

- ▶ Action to avoid the danger.



**Information**

- ▶ Technical note or tip on operation.

## 1.4 Use of images

Images are provided as examples only and may differ from the combi-steamer supplied.

## 1.5 Warranty and disclaimer of liability

You will find information on liability for material defects and warranty conditions in our general terms and conditions of business (T&C).

## 1.6 Models

The models are labelled with the type of levels.

- 2/3 levels GN 2/3\*.
- 1/1 levels GN 1/1.

---

\* This device is not available for the U.S. market.

## 2 Safety

### 2.1 Qualifications of operating staff

- ▶ Make sure that this combi-steamer is only operated and cleaned by persons who have received instruction, regular training and a health and safety briefing.
- ▶ Make sure that the combi-steamer is only operated and cleaned by persons who have read the entire operating instructions carefully and have understood the safety information.
- ▶ Make sure that the following persons only operate the combi-steamer if a person with the above-named qualifications is supervising or giving instruction:
  - Children
  - Persons with impaired physical, sensory or mental abilities
  - Persons who do not have the above-named qualifications
- ▶ Make sure that only an Eloma service partner carries out repairs or maintenance work on the combi-steamer.

### 2.2 Safety information

#### 2.2.1 Prior to operation

##### **Personal injury from electric shock**

- ▶ Only start up fully functional, undamaged combi-steamers.
- ▶ Do not start up any combi-steamers with damaged electrical cables. Have damaged electrical cables replaced by an Eloma Service partner.
- ▶ Do not open the housing.
- ▶ In the event of a malfunction:
  - Disconnect the combi-steamer from the power supply (e.g. external disconnecter) and ensure it cannot be switched back on.
  - Close the on-site water tap.
- ▶ Make sure that only an Eloma service partner carries out repairs.

##### **Risk of injury from parts falling out**

- ▶ Remove loose parts from the chamber.

---

### 2.2.2 During cooking

#### **Risk of crushing from opening and closing the chamber door**

- ▶ Make sure that no persons are within the chamber door's radius of rotation.
- ▶ Close the chamber door carefully.

#### **Risk of burns from hot surfaces**

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Do not touch the hanging rack when removing foodstuffs.
- ▶ Do not touch the glass part of the door or the housing.
- ▶ Do not touch the pipes for exhaust air and waste water.

#### **Risk of scalding from hot liquids**

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Do not load the combi-steamer above head height.

#### **Risk of scalding from hot steam**

- ▶ Wear protective clothing (e.g. long-sleeved clothing and protective gloves).
- ▶ Open the chamber door carefully.

#### **Risk of fire from flammable materials**

- ▶ Do not load the combi-steamer with food containing highly flammable ingredients (e.g. alcohol).
- ▶ Make sure there are no flammable materials over or on the combi-steamer.
- ▶ Do not keep any flammable materials, gases or liquids (e.g. petrol) in the vicinity of the combi-steamer.
- ▶ Do not place any highly flammable materials over the combi-steamer.
- ▶ Clean the combi-steamer regularly.
- ▶ Do not operate the combi-steamer in toxic or potentially explosive atmospheres.
- ▶ If the combi-steamer has been installed under a hood: turn the hood on during operation.
- ▶ If the combi-steamer has been installed outdoors: only operate it in an area protected from the wind.

### **Material damage from improper use**

- ▶ Use suitable accessories correctly in the chamber to prevent any damage to the combi-steamer.
- ▶ Make sure that no objects are within the chamber door's radius of rotation.

### **Material damage from overheating**

- ▶ Make sure that the supply air opening and the ventilation slots are unobstructed and not covered.
- ▶ Keep the area between the appliance feet unobstructed to ensure sufficient ventilation below the combi-steamer.

## **2.2.3 Cleaning**

### **Risk of burns from hot surfaces**

- ▶ Allow the combi-steamer to cool before cleaning it.

### **Risk of chemical burns from cleaning and rinse agents**

- ▶ Observe the safety information for the prescribed cleaning and rinse agents (see section 11.3).

For manual cleaning:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Allow the combi-steamer to cool before cleaning it.
- ▶ Do not inhale spray mist from the cleaning and rinse agents.

For combi-steamers with an autoclean program:

- ▶ Keep the chamber door closed whilst the autoclean program is running.

When changing the canisters for cleaning or rinse agents:

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).

### **Risk of burns from hot fat**

- ▶ Only install deep fat fryers, portable stoves or similar vessels containing hot fat outside the radius of action of the hand shower.

**Material damage from improper cleaning**

- ▶ Do not clean the housing with the hand shower, water jets, steam cleaners or high-pressure cleaners.
- ▶ Only use the prescribed cleaning and rinse agents (see section 11.3).
- ▶ Do not clean the housing with flammable cleaning agents.
- ▶ Observe the cleaning intervals (see section 11.2).

**2.2.4 Hygiene****Health hazard from insufficient hygiene**

- ▶ Observe the cleaning intervals (see section 11.2).
- ▶ Clean the core probe (option) before use.
- ▶ Clean the sous-vide probe (option) before use.

**2.2.5 Combi-steamer on movable support stands****Risk of injury from electric shock**

- ▶ Do not move the combi-steamer over – or place on top of – electrical cables.

**Risk of tipping and uncontrolled movements due to uneven floors**

- ▶ Only move the combi-steamer on an even floor (max. 10° inclination).
- ▶ Move the combi-steamer carefully.
- ▶ Once the combi-steamer has been transported, secure its castors with the immobilisation brake.

**2.2.6 Maintenance****Risk of fire from improper maintenance**

- ▶ Make sure that only an Eloma service partner carries out maintenance work.
- ▶ Observe the maintenance intervals (see section 11.10).

### 3 Description of the appliance

#### 3.1 Appliance overview

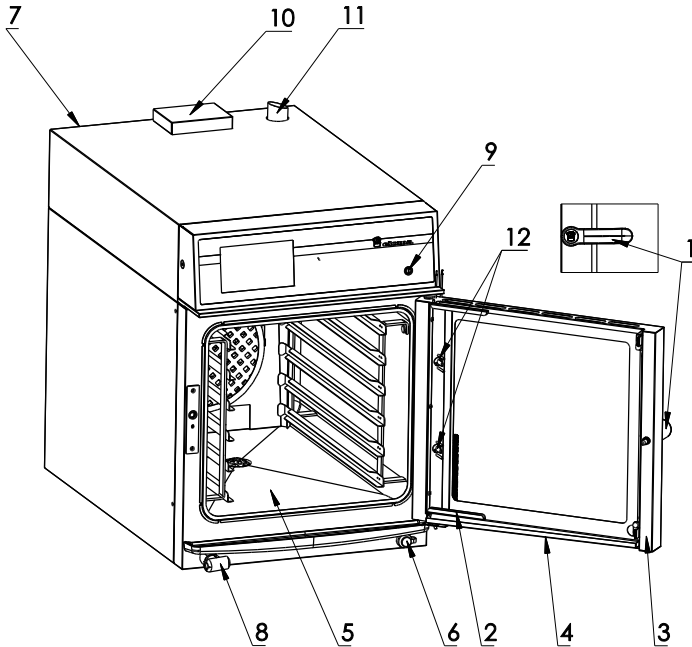


Fig. 1: Appliance overview, right hinged

1. Door handle
2. Inner door
3. Chamber door
4. Drip channel
5. Chamber
6. USB port
7. Cool air inlet (on the back of the appliance)
8. Hand shower
9. Control panel with **On/Off** toggle key
10. Supply air opening
11. Exhaust air pipe
12. Chamber light

### **3.2 Use for intended purpose**

The combi-steamer shall only be used for the thermal preparation of food, with the exception of food containing highly flammable ingredients (e.g. alcohol).

The combi-steamer may be operated without supervision.

The combi-steamer is designed for use in commercial environments.

### **3.3 Operation modes**

#### **3.3.1 Steam**

In steam operation mode, food is cooked at a constant temperature in a high-humidity environment (water vapour).

#### **3.3.2 Convection**

In convection operation mode, dry air is used to roast and bake food. This operation mode is suitable for all foods which should be crispy and browned.

#### **3.3.3 Combi steam**

In combi steam operation mode, the combination of humidity and temperature creates an atmosphere in the chamber which prevents the surface of the foodstuff from drying out and speeds up the passage of heat through the foodstuff.

#### **3.3.4 Bake**

In baking operation mode, the foodstuff is baked using hot air. The dry air can be humidified through the periodic injection of steam.

### 3.4 Additional functions

#### 3.4.1 Preheating/cool down

The preheating/cool down additional function is used to heat the chamber temperature up or cool it down to the set nominal temperature.

From 250°C, the chamber temperature displayed may vary depending on the application.

There should not be any food in the chamber when the preheating/cool down additional function is active.

For combi-steamers with optional autoclean function: At temperatures of <100 °C/<212 °F and when the preheating/cool down additional function is active, the autoclean jet sprays cold water into the chamber in order to cool it down.

Available in all operation modes.

#### 3.4.2 Fan speed (for 1/1 only)

The fan speed additional function is used to vary the speed of the fan.

Available in all operation modes except steam.

#### 3.4.3 Holding

The holding function can be used to keep cooked food at a specified chamber temperature.

Once the other steps have been selected, the holding function is added as the final cooking step.

Available in all operation modes except baking, if the nominal temperature of the final cooking step is <140 °C (<284 °F).

#### 3.4.4 Pre-set timer

The pre-set timer function can be used to specify a time when the cooking program should start or end. An end time cannot be set if a cooking step is controlled via the core temperature.

Available in all operation modes.

#### 3.4.5 Steam protection system

The steam protection system additional function (SPS®) is used to extract the steam present in the combi-steamer shortly before the end of

the cooking program, so that only a small amount of steam escapes when the chamber door is opened.

### **3.5 Special programs**

Special programs are semi-automatic programs with pre-set recommended cooking settings which can be changed.

#### **3.5.1 Delta-T-cooking**

The Delta-T-cooking special program is a particular form of low temperature cooking. Throughout the entire cooking step, the combi-steamer maintains a set temperature difference (delta T) between the current actual core temperature and the current actual temperature in the chamber.

The cooking step ends as soon as the set nominal core temperature is reached.

#### **3.5.2 Low temperature cooking (LT cooking)**

The low temperature cooking special program is used to cook food gently in a low temperature range.

#### **3.5.3 Cook and hold**

The cook and hold special program is used to add the holding function as the final cooking step once the other steps have been selected. The holding function can be used to keep cooked food at a specified chamber temperature.

#### **3.5.4 Regeneration**

The regeneration special program can be used to gently reheat food that has been fully cooked and cooled down.

### **3.6 HACCP protocol**

During operation, all the cooking data of a cooking program and cleaning program are saved as an HACCP protocol. The HACCP protocol can be read out via a USB connection.

### 3.7 Changing the default settings

The combi-steamer is supplied with default settings that are specific to the country. The user can modify the default settings using the *Settings* screen.

#### 3.7.1 Default settings

The following parameters can be modified in the Settings menu:

- Date and time
- Language
- Logs and operating data acquisition
- Input keyboards
- Password entry for additional user levels

#### 3.7.2 Default settings for user level 1

The following access data is required to modify the level 1 default settings:

- Password: 1234

The following parameters can be modified in user level 1:

- Time format:
  - 24 hour
  - 12 hour with a.m./p.m.
- Temperature unit
  - °C
  - °F
- Preheating ON
- % preheating increase
- Light mode
- Show mode
- Sound settings
  - Preheating end
  - Program end
  - Multi cooking/slot end
  - Multi cooking/slot start
  - Step end
  - Keep warm

## 4 Screen description

### 4.1 Screen layout

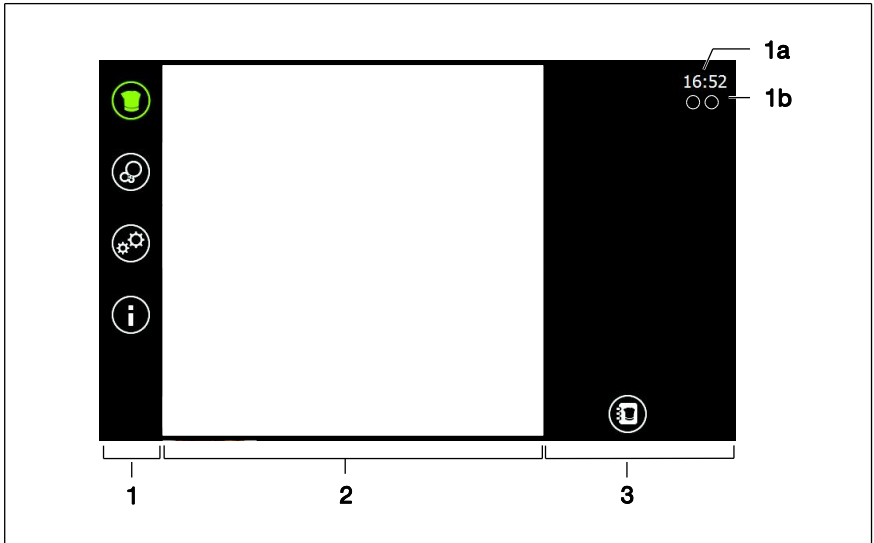




Fig. 2: Screen layout

Item	Symbol	Name and function
1		Main menu
		<b>Home</b> field Switch to the <i>Home</i> screen
		<b>Care</b> field Switch to the <i>Care</i> screen
		<b>Settings</b> field Switch to the <i>Settings</i> screen
		<b>Manual</b> field Switch to the integrated <i>manual</i>
		<b>Return</b> field Switch to the previous screen

## Screen description

Item	Symbol	Name and function
1a	–	Shows the current time
1b	For example, 	<b>Status overview</b> field Shows error messages
2		Functions area
3	For example, 	<b>Program list</b> field Switch to the Programs screen

Tab. 2: Description of the screen layout

### 4.1.1 Screen elements

#### Toggle keys



Toggle keys can be On or Off.



Touch the toggle keys to switch a function on or off.

#### Sliders



Sliders can be moved horizontally and, on the Climatic® MT screen, in all directions.

Move the slider to adjust values.

#### Fields

Example: **Settings** field

**SPS**

Fields are areas which contain a symbol and call up an action when touched. Fields are used for navigation, for setting values or for activating functions.

**SPS**

Highlighted fields indicate which area or function is active.

**SPS**

Greyed-out fields cannot be activated.

## Activation line



Fig. 3: Activation line example

The activation line is displayed when a field in a list is touched. The activation line is closed when a different field is touched.

## Overlay

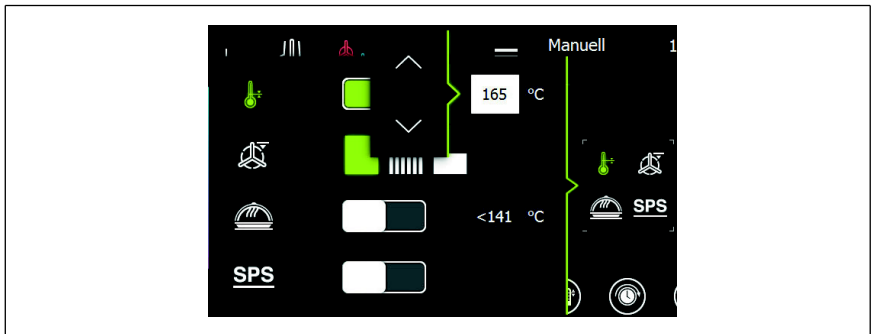


Fig. 4: Overlay example

Overlays appear as a second level over the screen and show extended setting options. Overlays are opened by touching a field and closed by touching the same field again or an area outside of the overlay.

# Screen description

## 4.2 Home screen

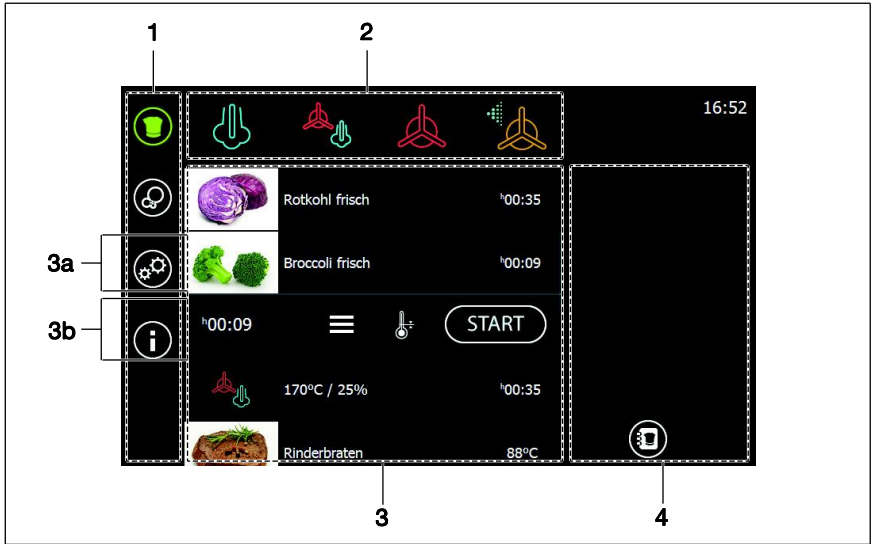










Fig. 5: Home screen

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Modes of operation
		<b>Steam</b> field Switch to steam operation mode
		<b>Combi steam</b> field Switch to combi steam operation mode
		<b>Convection</b> field Switch to convection operation mode
		<b>Baking</b> field Switch to baking operation modes
3		Last20 list Shows the last 20 cooking programs selected
3a		<b>Cooking program</b> field Show the activation line

Item	Symbol	Name and function
3b		Activation line Shows the total cooking time of the cooking program
		<b>Step-insight</b> field Switch to the <i>Step-insight</i> screen
		<b>Preheating/cool down</b> field Open the <i>Preheating/cool down</i> overlay
4		Additional menu
		<b>Program list</b> field Switch to the <i>Programs</i> screen

Tab. 3: Description of the Home screen

### 4.3 Cooking settings screens

#### 4.3.1 Cooking settings screen in the steam, combi steam and convection operation modes

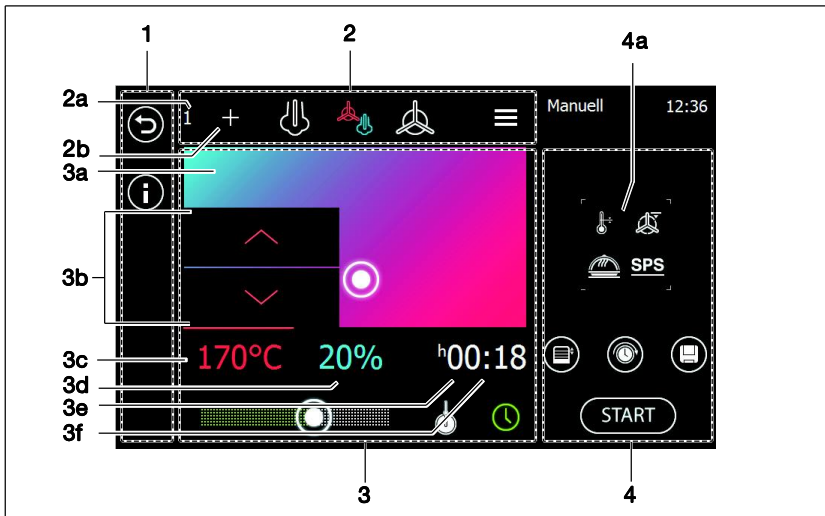









Fig. 6: Cooking settings screen in the combi steam operation mode, for example

## Screen description

---






Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Modes of operation
2a		Current cooking step
		<b>Steam field</b> Switch to steam operation mode
		<b>Combi steam field</b> (In this example, combi steam operation mode is selected)
		<b>Convection field</b> Switch to convection operation mode
		<b>Step-insight field</b> Switch to the <i>Step-insight</i> screen
2b	+	<b>Add field</b> Add a cooking step after the one currently displayed
3		Cooking settings
3a		Climatic® MT screen Move the slider on the Climatic® MT screen to change the following settings: <ul style="list-style-type: none"><li>• In steam and convection operation modes: nominal temperature</li><li>• In combi steam operation mode: nominal temperature and nominal humidity</li></ul>
3b		<b>Up/Down fields</b> Increase or decrease nominal temperature or nominal humidity
3c		<b>Temperature field</b> Set the nominal temperature in °C

---

Item	Symbol	Name and function
3d		<p><b>Humidity field</b>                      (Not available in steam or convection operation mode)                      In combi steam operation mode: set the humidity as a percentage</p>
		<p><b>Supply air flap field</b>                      (Only available in convection operation mode)                      Open or close the supply air flap</p>
3e		Shows the cooking time or the core temperature of the selected cooking step
3f		Shows the total cooking time of all cooking steps
	--:--	The total cooking time of all cooking steps cannot be displayed, as at least one cooking step is controlled via the core temperature
		<p><b>Core temperature field</b>                      Control the cooking step via core temperature</p>
		<p><b>Cooking time field</b>                      Control the cooking step via cooking time</p>

## Screen description

---

Item	Symbol	Name and function
4		Additional menu
		<b>Pre-set timer</b> field (Only available before the program starts) Open the <i>Pre-set timer</i> overlay
		<b>Multi cooking</b> field (Only available with a single-step cooking program and before the program starts) Switch to the <i>Multi cooking</i> screen
		<b>Save</b> field (Only available before the program starts) Switch to the <i>Save</i> screen
		<b>Start</b> field (Only available before the program starts) Start the cooking program
		<b>OK</b> field (Only available whilst a program is running) Accept changes and continue with the cooking process
4a		<b>Additional functions</b> field Open the <i>Additional functions</i> overlay, see section 4.3.3 Additional functions that have been selected are highlighted

Tab. 4: Description of the Cooking settings screen in the steam, combi steam and convection operation modes

4.3.2 Cooking settings screen in the baking operation modes

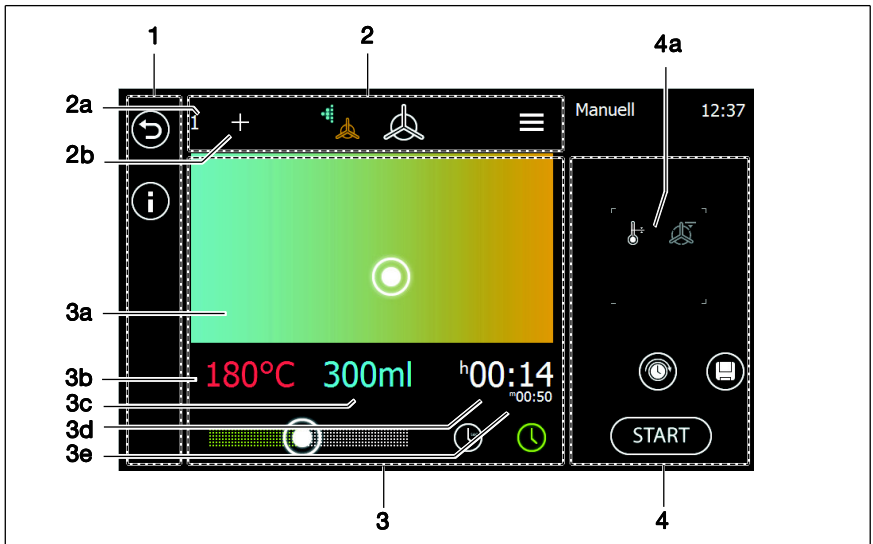



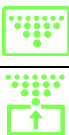









Fig. 7: Cooking settings screen in the bake with steam operation mode, for example

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Modes of operation
2a		Current cooking step
		<b>Bake with steam</b> field (In this example, bake with steam operation mode is selected)
		<b>Bake without steam</b> field Switch to bake without steam operation mode
		<b>Step-insight</b> field Switch to the <i>Step-insight</i> screen
2b	+	<b>Add</b> field Add a cooking step after the one currently displayed

## Screen description

Item	Symbol	Name and function
3		Cooking settings
3a		Climatic® MT screen Move the slider on the Climatic® MT screen to change the following settings: <ul style="list-style-type: none"><li>In bake with steam operation mode: nominal temperature and steam</li><li>In bake without steam operation mode: nominal temperature</li></ul>
3b		<b>Temperature</b> field Set the nominal temperature in °C
3c		<b>Steam</b> field (Only available in bake with steam operation mode) Set the steam in millilitres (ml) or seconds (sec)
		<b>Supply air flap</b> field (Only available in bake without steam operation mode) Open or close the supply air flap
3d		Shows the cooking time of the selected cooking step
3e		In bake with steam operation mode: shows the rest period
		<b>Rest period</b> field Set the rest period in seconds
		<b>Cooking time</b> field Control the cooking step via cooking time
4		Additional menu
		<b>Pre-set timer</b> field (Only available before the program starts) Open the <i>Pre-set timer</i> overlay

Item	Symbol	Name and function
		<p><b>Multi cooking</b> field</p> <p>(Only available with an individual cooking step and before the program starts)</p> <p>Switch to the <i>Multi cooking</i> screen</p>
		<p><b>Save</b> field</p> <p>(Only available before the program starts)</p> <p>Switch to the <i>Save</i> screen</p>
		<p><b>Start</b> field</p> <p>(Only available before the program starts)</p> <p>Start the cooking program</p>
		<p><b>OK</b> field</p> <p>(Only available whilst a program is running)</p> <p>Accept changes and continue with the cooking process</p>
4a		<p><b>Additional functions</b> field</p> <p>Open the <i>Additional functions</i> overlay, see section 4.3.3</p> <p>Additional functions that have been selected are highlighted</p>

Tab. 5: Description of the Cooking settings screen in the baking operation modes

## Screen description

### 4.3.3 Additional functions overlay

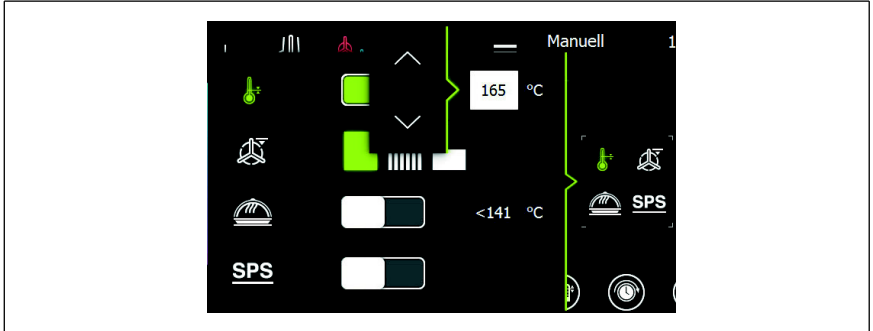







Fig. 8: Additional functions overlay with pre-heating, change pre-heating temperature additional function, for example

Symbol	Name and function
	Switch the pre-heating/cool down additional function on/off
	Shows the set pre-heating temperature to which the chamber will be pre-heated or cooled down Becomes active when the pre-heating/cool down additional function is switched on Touch the <b>Up/Down</b> fields to change the pre-heating temperature
	Set the fan speed (half/full) and phasing (Only available for 1/1)
	Switch the holding additional function on/off (Only available if nominal temperature < 140°C) Max. 12 hours
	Switch the steam protection system additional function on/off

Tab. 6: Description of the Additional functions overlay

4.4 Step-insight screen

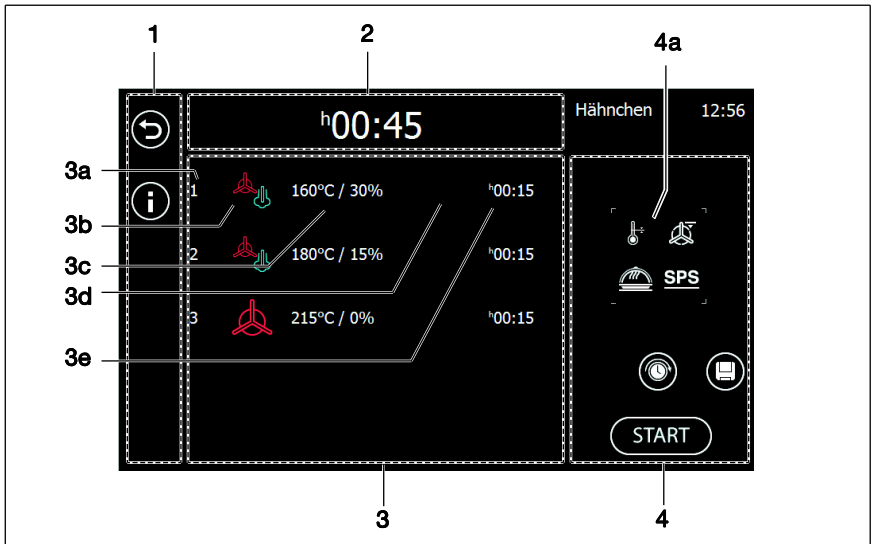






Fig. 9: Step-insight screen, with two cooking steps, for example

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Shows the total cooking time of all cooking steps
3		Cooking steps
3a		Shows the number of the cooking step
3b		Shows the operation mode selected for the cooking step
3c		Shows the cooking settings (nominal temperature/nominal humidity/amount of steam) for the cooking step
3d		Shows the set fan speed additional function In bake with steam operation mode: shows the rest period

## Screen description

---

Item	Symbol	Name and function
3e		Shows the cooking time of the cooking step
		<b>Add field</b> Add a cooking step to the end of the list
4		Additional menu
		<b>Pre-set timer field</b> (Only available before the program starts) Open the <i>Pre-set timer</i> overlay
		<b>Multi cooking field</b> (Only available with a single-step cooking program and before the program starts) Switch to the <i>Multi cooking</i> screen
		<b>Save field</b> (Only available before the program starts) Switch to the <i>Save</i> screen
4a		<b>Additional functions field</b> Additional functions that have been selected are highlighted

---

Tab. 7: Description of the Step-insight screen

4.5 Multi cooking screen

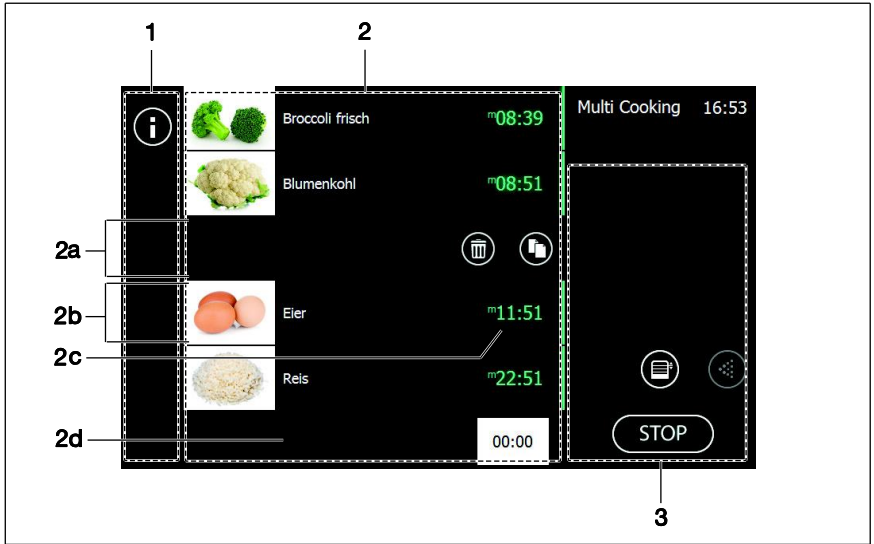








Fig. 10: Multi cooking screen whilst a program is running

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		List of cooking programs for multi cooking
2a		Activation line
		<b>Delete</b> field Delete the cooking program
		<b>Copy</b> field Copy the cooking program
2b		<b>Cooking program</b> field Show the activation line

## Screen description

Item	Symbol	Name and function
2c		Shows the cooking time of the cooking step
	Blue	Remaining cooking time
	Green	Load the combi-steamer with food
	Yellow	Remove the foodstuff
	Grey	Joint end time, combi-steamer does not need to be loaded with food yet
	Red	Cooking time exceeded
2d		<b>Add</b> field Add the cooking program manually
		<b>Up/Down</b> fields Set the cooking time
3		Additional menu
		<b>Pre-set timer</b> field (Only available before the program starts)
		<b>Multi cooking</b> field Open the <i>Programs</i> overlay to select other cooking programs with the same cooking settings
		<b>Manual humidification</b> field (Only available whilst a program is running) Touch the field for as long as steam should be injected
		<b>Stop</b> field (Only available whilst a program is running) End multi cooking prematurely

Tab. 8: Description of the Multi cooking screen whilst a program is running

4.6 Programs screen

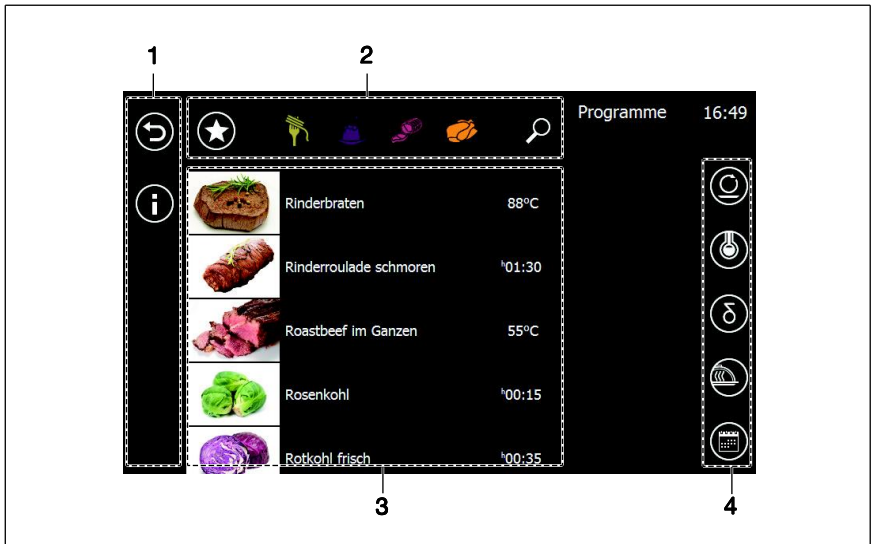











Fig. 11: Programs screen




Item	Symbol	Name and function
1		<b>Return</b> field (Not available if Programs is set as the start screen) Switch to the set start screen
2		Filter and search functions
		<b>Favourites</b> field Filter the list of saved cooking programs according to favourites
	For example 	<b>Menu group</b> fields Filter the list of saved cooking programs by menu groups
		<b>Search</b> field Search for a cooking program by keyword

## Screen description

Item	Symbol	Name and function
3		List of saved cooking programs
4		Special programs
		<b>Regeneration field</b> Open the <i>Regeneration</i> overlay, see section 4.6.1
		<b>Delta-T-cooking field</b> Open the <i>Delta-T-cooking</i> overlay, see section 4.6.2
		<b>Low temperature cooking (LT cooking) field</b> Open the <i>LT cooking</i> overlay, see section 4.6.3
		<b>Cook and hold field</b> Open the <i>Cook and hold</i> overlay, see section 4.6.4
		<b>Weekly pre-scheduled program field</b> Open the <i>Weekly pre-scheduled program</i> overlay, see section 4.6.5






Tab. 9: Description of the Programs screen

### 4.6.1 Regeneration overlay

Symbol	Name and function
	<b>Banquet field</b> Regenerate the plates in the mobile tray rack
	<b>Batches field</b> Regenerate pans
	<b>Plates field</b> Regenerate the plates on the grid




Tab. 10: Description of the Regeneration overlay

### 4.6.2 Delta-T-cooking overlay

Symbol	Name and function
For example,  + 	<b>Convection plus Delta-T-cooking</b> field Set any operation mode before the Delta-T-cooking cooking step
	<b>Delta-T-cooking</b> field Cooking settings with Delta-T-cooking as the first cooking step
 + 	<b>Delta-T + Delta-T-Cooking</b> field Cooking settings with several Delta-T-cooking steps

Tab. 11: Description of the Delta-T-cooking overlay


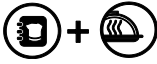
### 4.6.3 LT cooking overlay

Symbol	Name and function
For example,  + 	<b>Convection plus LT cooking</b> field Set any operation mode before the LT cooking cooking step
	<b>LT cooking</b> field Cooking settings with LT cooking as the first cooking step

Tab. 12: Description of the LT cooking overlay

## Screen description

### 4.6.4 Cook and hold overlay

Symbol	Name and function
For example, 	<b>Convection plus holding field</b> Set any operation mode before the holding cooking step
	<b>Program list plus holding field</b> Open the program list Selected program with the holding additional function as the final cooking step

Tab. 13: Description of the Cook and hold overlay

### 4.6.5 Weekly pre-scheduled program overlay

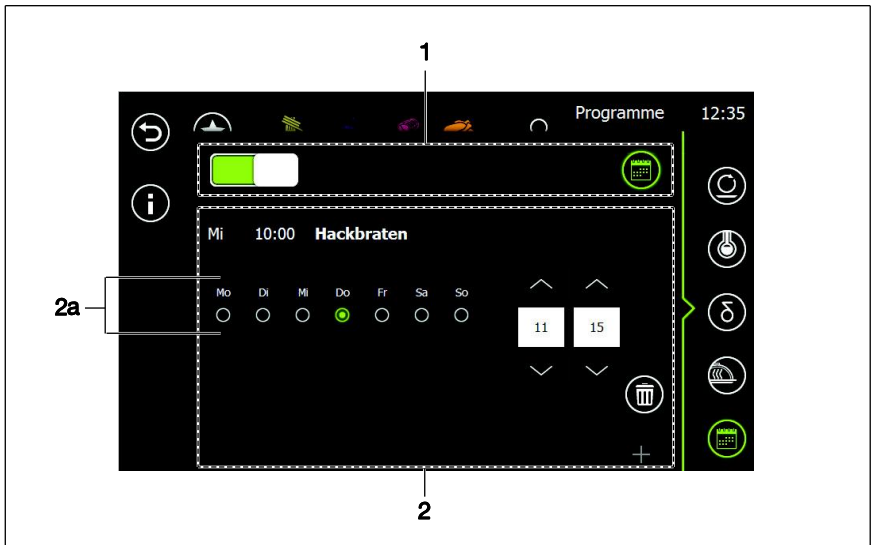






Fig. 12: Weekly pre-scheduled program overlay

Item	Symbol	Name and function
		Switch the weekly pre-scheduled program on/off
1		<b>Cooking program</b> field Show the weekly program settings
2		Weekly program settings
2a		<b>Days of the week</b> field Set the day(s) of the week
		<b>Up/Down</b> fields Set the hour, minute and time of day
		<b>Program list</b> field (Only available if no cooking program has been selected) Show the list of saved cooking programs in order to select one as the weekly pre-scheduled program
		<b>Delete</b> field (Only available if a cooking program has already been selected) Delete the cooking program from the weekly pre-scheduled program
	+	<b>Add</b> field Show the weekly program settings

Tab. 14: Description of the weekly pre-scheduled program overlay

4.7 Operational screen

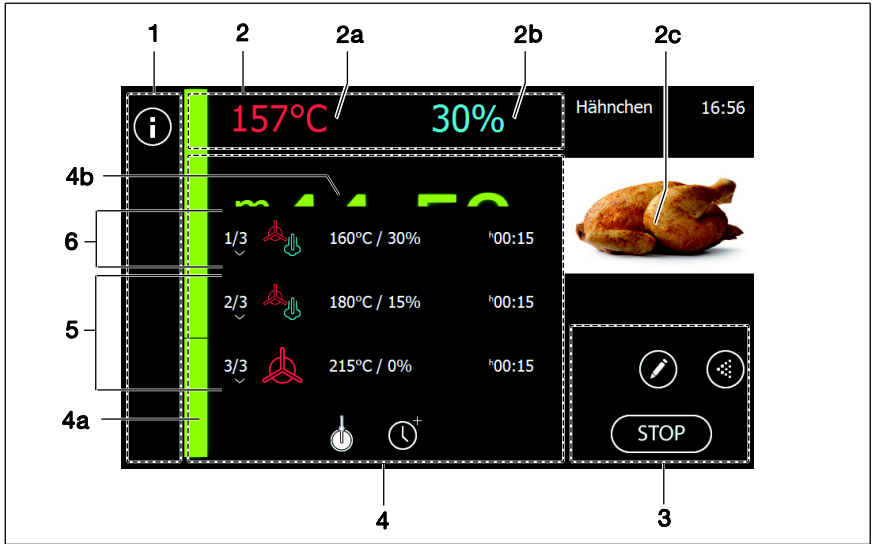









Fig. 13: Operational screen for a cooking program

Item	Symbol	Name and function
1		Main menu, <b>see section 4.1</b>
2		Information regarding the current cooking step
2a		<b>Nominal temperature</b> field Touch to show the current temperature in the chamber
2b		<b>Nominal humidity</b> field Touch to show the humidification process
2c		Picture relating to the cooking program (Only available if a picture is present for the cooking program)

Item	Symbol	Name and function
3		<p>Additional menu</p> <hr/> <p><b>Change</b> field</p> <p> Switch to the <i>Cooking settings</i> screen</p> <p>Change the cooking settings for current or upcoming cooking steps during operation</p> <hr/> <p><b>Multi cooking</b> field</p> <p> (Only available with single-step cooking programs or for the final cooking step)</p> <p>Switch to the <i>Multi cooking</i> screen</p> <hr/> <p><b>Manual humidification</b> field</p> <p> Touch the <b>Manual humidification</b> field for as long as steam should be injected</p> <hr/> <p><b>Save</b> field</p> <p> (Only available once the cooking program has run)</p> <p>Switch to the <i>Save</i> screen</p> <hr/> <p><b>Stop</b> field</p> <p> End the cooking program prematurely</p>
4		<p>Information regarding the cooking program</p>
4a		<p>The time bar provides a visual representation of how a running cooking program or cleaning program is progressing.</p> <p>The time bar is divided into segments. The size of the segment corresponds to the cooking time of the cooking step.</p> <p>The time bar is blocked if the current or next cooking step is one controlled via core temperature. The time bar starts running again as soon as a time-controlled cooking step is active which is not followed by one controlled via core temperature.</p>

## Screen description

Item	Symbol	Name and function
4b		Shows the total cooking time of all cooking steps
		<b>Core temperature</b> field Show the current core temperature
		<b>Extension to cooking time</b> field Extend the cooking time
5		Step-overview
6		<b>Cooking step</b> field Touch to open the step-overview Touch again to close the step-overview

Tab. 15: Description of the Operational screen

## 4.8 Care screen

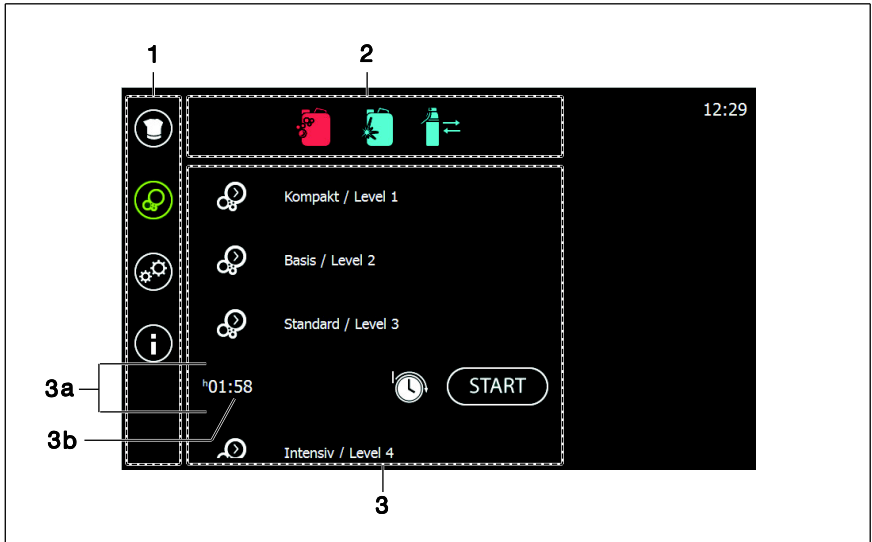










Fig. 14: Care screen

Item	Symbol	Name and function
1		Main menu, see section 4.1
2		Counters for cleaning agent, rinse agent, water filter
		<b>Cleaning agent</b> field After the cleaning agent has been changed: Reset cleaning agent counter to 100% by tapping and confirming
		Indicates that the cleaning agent must be changed
		<b>Rinse agent</b> field
		After the rinse agent has been changed: Reset rinse agent counter to 100% by tapping and confirming
		Indicates that the rinse agent must be changed
		<b>Water softening unit</b> field
		After the water softener has been changed: Reset water softener counter to 100% by tapping and confirming
		Indicates that the water softening unit must be changed
3		Clean and care programs, see section 11.5.1
		Show the activation line
3a		Activation line
3b		Shows the duration of the clean and care program
		<b>Pre-set timer</b> field Set the start time
		<b>Start</b> field Start the clean and care program

Tab. 16: Description of the Care screen

4.9 Save screen

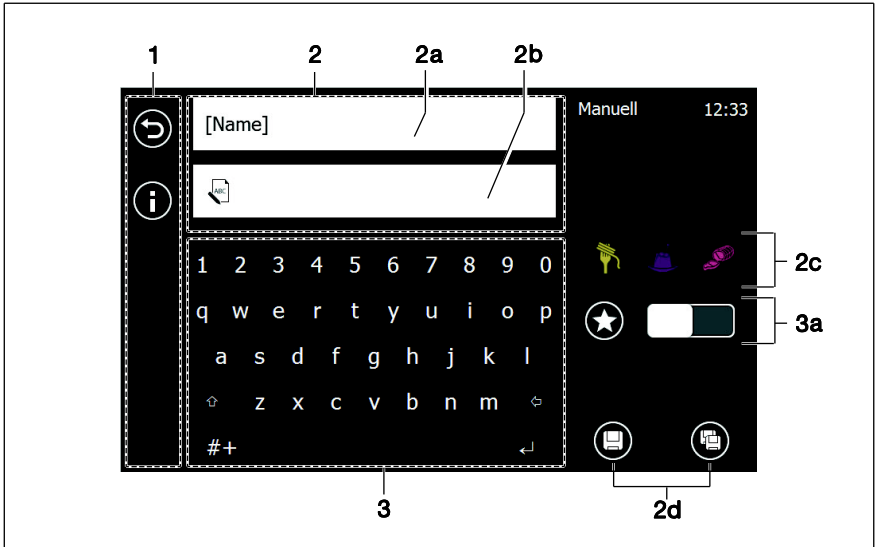





Fig. 15: Save screen

Item	Symbol	Name and function
1		Main menu, <b>see section 4.1</b>
2		Information regarding the cooking program
2a		<b>Program name</b> field Enter the program name with the keyboard
2b		<b>Comment</b> field Enter a comment with the keyboard
2c		<b>Menu group</b> fields Assign the cooking program to a menu group

Item	Symbol	Name and function
2d		<b>Picture</b> field Add a picture from the picture archive
		<b>Save</b> field Overwrite existing program
		<b>Save as</b> field Create new cooking program
3		Keyboard
3a		<b>On/Off</b> toggle key Add the cooking program to favourites

Tab. 17: Description of the Save screen

## 5 Operation

### 5.1 Switching on the combi-steamer

#### **NOTE!**

**Condensation forms due to the change in ambient temperature!**

Damage to the electronics

- ▶ Make sure that the combi-steamer's ambient temperature is above +4°C.

1. Open the on-site water tap.
2. Press the **On/Off** toggle key.  
The start screen appears.  
The combi-steamer is ready to use.

### 5.2 Switching off the combi-steamer if it is not going to be used for a short period

- ▶ Press the **On/Off** toggle key.  
The screen turns off.

### 5.3 Switching off the combi-steamer if it is not going to be used for a prolonged period

1. Press the **On/Off** toggle key.  
The screen turns off.
2. Close the on-site water tap.
3. Open the chamber door.


### 5.4 What to do in the event of a power failure




Reaction of combi-steamer in the event of a power failure:

- The screen turns off.
- The fan wheel stops.
- The combi-steamer no longer heats up.

1. Close the on-site water tap.
2. Open the chamber door.

 The combi-steamer is in standby mode when the power supply is restored. Other instructions (continue or end cooking program) are displayed on the screen.

 Power failure during the autoclean program:  
It is only possible to start safety flushing – no other functions are available.

## 5.5 Using appliance components

### 5.5.1 Hand shower





#### **WARNING!**

#### **Hot steam created by spraying water into the hot chamber!**

Scalding

- ▶ Allow the chamber to cool down before cleaning it with the hand shower.

 Only use the hand shower to clean the chamber.

 The hand shower can only be used when the chamber door is open.

1. Pull out the hand shower.
2. Hold the hand shower firmly during use.
3. To retract, allow the hand shower to slide back into its resting position slowly.

## Operation

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### 5.5.2 Temperature sensors (option)

Two sensor versions available:

- External core temperature sensor
- External sous-vide sensor (for vacuum cooking)

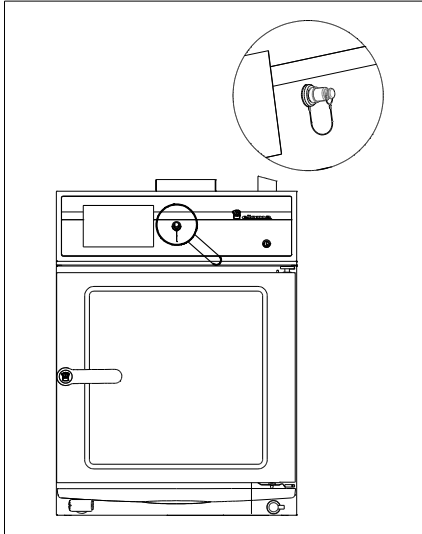


Fig. 16: Connection socket for external temperature sensor

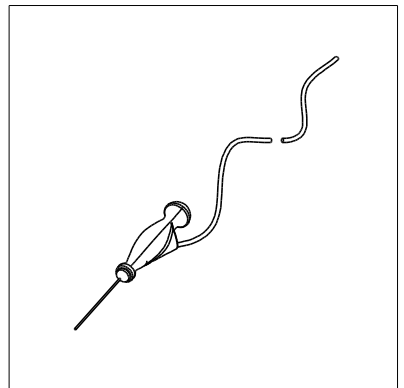
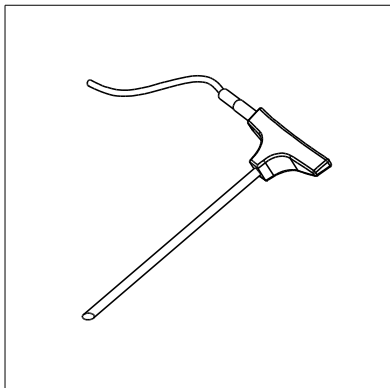


Fig. 17: Sensors with plug; left image: core temperature sensor; right image: sous-vide sensor



**CAUTION!**

**Risk of burns from hot temperature sensor!**

Minor burns on the skin

- ▶ Wear protective gloves.



**CAUTION!**

**Risk of injury from the point of the temperature sensor!**

Stab wound

- ▶ Be careful not to injure yourself or other persons in the immediate vicinity.
- ▶ Do not make fast movements whilst holding the temperature sensor.

1. Clean the temperature sensor before use.
2. Remove the temperature sensor before taking out the foodstuff wearing protective gloves.
3. Hang up the temperature sensor in the place provided for it after use.

## 6 Home

### 6.1 Selecting an operation mode

#### Prerequisite


- The *Home* screen is displayed.
  
- ▶ Touch one of the following fields:
  - **Steam** field
  - **Combi steam** field
  - **Convection** field
  - **Baking** field


The *Cooking settings* screen appears.

### 6.2 Changing the humidity/steam

#### Prerequisite

- The *Cooking settings* screen is displayed.

 Humidity is not available in the steam and convection operation modes. Steam is not available in the bake without steam operation mode.

 Humidity is set as a percentage. Steam can be set in millilitres (ml) or seconds (sec).

#### 6.2.1 Changing the humidity/steam using the Climatic® MT screen

- ▶ Push the slider on the Climatic® MT screen up or down to change the humidity/steam.

#### 6.2.2 Changing the humidity/steam using the Humidity field

1. Touch the **Humidity** field or the **Steam** field.  
The **Up/Down** fields appear.
2. Touch the **Up/Down** fields to change the humidity/steam.

## 6.3 Changing the temperature

### Prerequisite

- The *Cooking settings* screen is displayed.

### 6.3.1 Changing the temperature using the Climatic® MT screen

- ▶ Drag the slider on the Climatic® MT screen left or right to change the nominal temperature.

### 6.3.2 Changing the temperature using the Temperature field

1. Touch the **Temperature** field.
2. Touch the **Up/Down** fields to change the nominal temperature.

## 6.4 Setting the cooking time or core temperature

### Prerequisite

- The *Cooking settings* screen is displayed.

The cooking step can be controlled via the cooking time or nominal core temperature.

### 6.4.1 Controlling the cooking step via the cooking time

1. Touch the **Cooking time** field.
2. Push the slider left or right to adjust the cooking time.

### 6.4.2 Controlling the cooking step via the temperature sensor

### Prerequisite

- The temperature sensor has been inserted into the foodstuff.
1. Touch the **Core temperature** field.
  2. Push the slider left or right to adjust the nominal core temperature.

### 6.5 Setting the additional functions

#### Prerequisite

- The *Cooking settings* screen is displayed.
1. Touch the **Additional functions** field.  
The *Additional functions* overlay opens (see section 4.3.3).
  2. Activate the additional function with the **On/Off** toggle key or change its values.  
Additional functions which have been activated or changed are highlighted in the **Additional functions** field.

### 6.6 Adding a cooking step

#### Prerequisite

- The *Cooking settings* screen is displayed.

 A maximum of 20 cooking steps can be defined.

1. Touch the **Add** field.  
The *Cooking settings* screen for the new cooking step appears.  
The total number of cooking steps increases.
2. Select the operation mode and cooking settings.

### 6.7 Changing a cooking step

#### Prerequisite

- The *Cooking settings* screen is displayed.

#### 6.7.1 Changing/deleting cooking settings

1. Touch the **Step-insight** field.  
The *Step-insight* screen appears.
  2. Hold down the cooking step you wish to delete for 7 s.  
The cooking step disappears from the *Step-insight* screen.
- or –
3. Touch the cooking step you wish to change.  
The *Cooking settings* screen appears.
  4. Change the cooking settings.

## 6.7.2 Changing the operation mode

- ① The cooking settings made for a cooking step are lost when the operation mode is changed.
  
- ① It is only possible to switch from the steam, combi steam or convection operation modes to the baking operation modes, or vice versa, using the *Home* screen. When such a change is made, all previously set cooking steps are lost.
  - ▶ Touch the corresponding operation mode field in order to select it.

If the operation mode is not available:

- ▶ Touch the **Return** field to switch to the *Home* screen.
- ▶ Touch the **Operation mode** field.

## 6.8 Setting the pre-set timer

### Prerequisite

- The *Cooking settings* screen is displayed.

1. Touch the **Pre-set timer** field.  
The *Pre-set timer* overlay opens.
2. Touch the **On/Off** button to set the start time or the end time.  
The **Pre-set timer** field is highlighted.

- ① An end time cannot be set if a cooking step is controlled via the core temperature.
  3. Touch the **Up/Down** field to set the start time or the end time.

## 7 Programs

### 7.1 Selecting a program

#### Prerequisite

- The *Programs* screen is displayed.

#### 7.1.1 Searching for a cooking program using the filter function

1. Touch the **Favourites** field or the **Menu group** fields.  
The list of cooking programs is reduced in accordance with the selected filter.
2. Select the cooking program you were searching for: touch the **Cooking program** field.  
Or  
Change the filter.

#### 7.1.2 Searching for a program by entering a keyword

1. Touch the **Search** field.  
The keyboard appears.
2. Enter a keyword with the keyboard.  
The list of cooking programs is reduced in accordance with the entered keyword.
3. Select the cooking program you were searching for: touch the **Cooking program** field.  
Or  
Enter a different keyword.

## 7.2 Changing a saved cooking program

### Prerequisite


- The *Programs* screen is displayed.
- ▶ Touch the **Cooking program** field.  
The activation line appears.

### 7.2.1 Changing the pre-heating/cool down additional function

1. Touch the **Pre-heating** field in the activation line.
2. If the pre-heating/cool down function is activated:
  - Use the slider to adjust the temperature in increments of 1 °C or 1 °F.
  - Or
  - Use the **On/Off** button to deactivate the pre-heating/cool down function.
3. If the pre-heating/cool down function is deactivated:
  - Use the **On/Off** toggle key to activate the pre-heating/cool down function and adjust the temperature in increments of 1 °C or 1 °F with the slider.

### 7.2.2 Changing cooking settings

1. Touch the **Step-insight** field.  
The *Step-insight* screen appears.
2. Touch the cooking step.  
The *Cooking settings* screen appears.
3. Change the cooking settings.

 Changed cooking settings can be saved before or after the program has been executed.

- ▶ Touch the **Save** field to save changes (see section 9).

### 7.3 Selecting a special program

#### 7.3.1 Starting the regeneration, LT cooking or Delta-T-cooking special programs

##### Prerequisite

- The *Programs* screen is displayed.
1. Touch the special program field.  
The overlay opens.
  2. Touch the required option.  
The *Cooking settings* screen appears with recommended cooking settings.
  3. Change the cooking settings if necessary.
  4. Activate the special program in the second cooking step via the cooking settings (see section 6.7).
  5. Touch the **Start** field.  
The special program runs.
  6. End the special program prematurely: touch the **Stop** field.
  7. Save the special program if necessary: Touch the **Save** field.

#### 7.3.2 Starting the cook and hold special program

##### Prerequisite

- The *Programs* screen is displayed.
1. Touch the **Cook and hold** field.  
The *Cook and hold* overlay opens.
  2. Touch the required option.  
For an operation mode plus holding: the *Cooking settings* screen appears.  
For a cooking program plus holding: the list of cooking programs appears.
  3. Change the cooking settings or touch the cooking program.  
The *holding* function has been activated.
  4. Touch the **Start** field.  
The special program runs.
  5. End the special program prematurely: touch the **Stop** field.

---

### 7.3.3 Weekly pre-scheduled program special program

#### Prerequisite

- The *Programs* screen is displayed.
- ▶ Touch the **Weekly pre-scheduled program** field.  
The *Weekly pre-scheduled program* overlay opens.  
The cooking programs which have already been set appear.

#### Adding a weekly pre-scheduled program

1. Touch the **Add** field.  
The weekly program settings appear.
2. Touch the **Days of the week** fields to select the day of the week.
3. Touch the **Up/Down** fields to set the hour and minute of the start time.
4. Touch the **Program list** field.  
The list of saved cooking programs appears.
5. Touch a cooking program to set it as the weekly pre-scheduled program.

#### Changing or deleting a weekly pre-scheduled program

1. Touch the cooking program which has already been added.  
The weekly program settings appear.
2. Change the weekly program settings.  
Or  
Touch the **Delete** field to delete the cooking program from the weekly pre-scheduled program.

#### Switching a weekly pre-scheduled program on/off


1. Touch the **On/Off** toggle key to activate the weekly pre-scheduled program.  
The **Weekly pre-scheduled program** field is highlighted.
2. Touch the **On/Off** toggle key again to deactivate the weekly pre-scheduled program.

### 8 Multi Cooking

#### 8.1 Setting and starting multi cooking

##### Prerequisite

- The *Cooking settings* screen is displayed.


 Multi cooking is only possible with cooking programs consisting of one cooking step.

1. Touch the **Multi cooking** field.  
The *Multi cooking* screen is displayed.
2. Change the list of cooking programs for multi cooking if necessary (see section 8.2).
3. Touch the **Pre-set timer** field to set the pre-set timer if necessary (see section 6.8).
4. Touch the **Start** field to start multi cooking.  
The cooking time of the individual cooking programs counts down.
5. If there is a pre-set timer where the end time is set: load the combi-steamer with food as prompted.
6. When the cooking time is over, open the chamber door.
7. Take out the corresponding foodstuff (see section 10.5).
8. Close the chamber door.  
Multi cooking continues.
9. End multi cooking prematurely.: touch the **Stop** field.

#### 8.2 Changing the list of cooking programs for multi cooking

##### Prerequisite

- The *Multi cooking* screen is displayed.

 The list of cooking programs for multi cooking can also be changed whilst a program is running. A pre-set timer cannot be set whilst a program is running.

### Changing the order of cooking programs

1. Touch the **Cooking program** field and keep your finger on it.
2. Pull the cooking program to the required position in the list.

### Deleting a cooking program from the list

1. Touch the **Cooking program** field.  
The activation line appears.
2. Touch the **Delete** field to delete the cooking program.

### Copying a cooking program into the list

1. Touch the **Cooking program** field.  
The activation line appears.
2. Touch the **Copy** field.  
The cooking program is inserted into the list with the same settings.  
When copying whilst a program is running: the pre-set timer is not transferred.

### Adding a saved cooking program

1. Touch the **Multi cooking** field.  
The *Cooking programs* overlay opens.
2. Touch the cooking program(s).
3. Touch the **Next** field in the *Cooking programs* overlay to confirm your selection.  
The cooking programs are added to the list.  
When adding whilst a program is running: the pre-set timer is not transferred.

### Adding a cooking time manually

1. Touch the **Add** field.
2. Use the **Up/Down** fields to set the cooking time.  
The set cooking time is added to the list as a manual cooking step.  
When adding whilst a program is running: the pre-set timer is not transferred.

### 9 Saving cooking programs

#### Prerequisite

Before a cooking program starts:

- The *Cooking settings* screen is displayed.
- The cooking settings for one or more cooking steps have been made.

Whilst a program is running:

- The cooking program has been executed.
- The **Stop** field has not yet been touched.

1. Touch the **Save** field.  
The *Save* screen appears.
2. Touch the **Program name** field.  
The keyboard appears.
3. Enter the program name with the keyboard.



Notes on changing an existing cooking program:

- If the program name remains unchanged, the existing cooking program will be overwritten.
- If the program name is changed, the cooking program will be saved under the new program name.

4. Touch the **Comment** field if necessary to add notes regarding the program, e.g. "dice vegetables".



The comment is displayed on the *Step-insight* screen.

5. Touch one of the **Menu group** fields to assign the cooking program to a menu group.
6. Touch the **Picture** field if necessary to add a picture from the picture archive.
7. Touch the **On/Off** toggle key if necessary to add the cooking program to favourites.

8. Touch the **Save** field.  
The cooking program is added to the list of cooking programs.  
The *Programs* screen appears.
9. Touch the **Save as** field  
The cooking program is added to the list of cooking programs under a new name.

# 10 Starting and ending programs

## 10.1 Loading the combi-steamer with food

### Prerequisite

- If the pre-heating additional function is set: the pre-heating additional function has finished.



### **CAUTION!**

#### **Risk of burns from hot surfaces and liquids!**

Minor burns on the skin

- ▶ Wear protective gloves.
- ▶ Only open the chamber door with the handle.
- ▶ Only use containers with a clear view of the contents for liquids or foodstuffs that become liquid when heated.



### **CAUTION!**

#### **Risk of crushing from opening and closing the chamber door!**

Crushing and bruising of upper body parts

- ▶ Make sure that no persons are within the chamber door's radius of rotation.
- ▶ Open and close the chamber door carefully.



### **CAUTION!**

#### **Risk of fire from highly flammable ingredients!**

Burns on the skin

- ▶ Do not load the combi-steamer with food containing highly flammable ingredients (e.g. alcohol).

1. Open the chamber door to the ventilation position to allow steam to escape before opening it fully.
2. Do not load the combi-steamer above head height.  
If using tall pans, only load every second level in order to ensure a sufficient gap is maintained.
3. Close the chamber door fully.

### 10.2 Starting a cooking program

#### Prerequisite

- The *Cooking settings* screen is displayed.

Or

- The *Programs* screen is displayed.

1. *Programs* screen: touch the **Cooking program** field in the list of saved cooking programs.

The activation line appears.

Or

*Cooking settings* screen: make the cooking settings for one or more cooking steps.


2. Load the combi-steamer with food (see section 10.1).


3. Touch the **Start** field to start the program.

The program runs.

The *Operational* screen appears.

The cooking program is finished as soon as the cooking time of the final cooking step has elapsed or the nominal core temperature of the final cooking step has been reached.

-  If a pre-set timer has been set, once the **Start** field is touched, the screen will be blocked for further operation. The set start or end time is displayed. Touch the **Stop** field if necessary to change the settings.

-  The pre-heating additional function can be ended prematurely.

### 10.3 Changing a program whilst it is running

#### Prerequisite

- The cooking program has been started.
- The *Operational* screen is displayed.

#### 10.3.1 Showing the actual temperature

- ▶ Touch the **Nominal temperature** field.  
The actual temperature is displayed briefly.

## Starting and ending programs

---

### 10.3.2 Showing the actual humidity

- ▶ Touch the **Nominal humidity** field.  
Actual humidity is displayed as a %.

### 10.3.3 Showing the actual core temperature

- ① The actual core temperature of the foodstuff can be displayed too, as long as the cooking step is not controlled via the core temperature. The core probe must be used correctly in order to display the actual core temperature accurately (see section 5.5.2).
- ▶ Touch the **Core temperature** field.  
The actual core temperature is displayed briefly.

### 10.3.4 Extending the cooking time

- ① The cooking time of the final cooking step is extended in increments of 1 minute by default.
- ▶ Touch the **Extension to cooking time** field to extend the cooking time for the final cooking step.

### 10.3.5 Changing cooking settings

- ① Whilst a program is running, cooking settings can only be changed for a cooking step which is already running or has not yet run.
  1. Touch the **Change** field.  
The *Cooking settings* screen appears.  
The cooking program continues to run.
  2. Change the cooking settings.
  3. Touch the **OK** field to confirm the change.  
The change is adopted.

### 10.3.6 Manual humidification

- ▶ Touch the **Manual humidification** field for as long as steam should be injected.

### 10.3.7 Starting multi cooking

- ① Multi cooking can only be started for single-step cooking programs or in the final cooking step.
  1. Touch the **Multi cooking** field.  
A list of similar cooking programs appears.
  2. Select the cooking program(s).  
The *Multi cooking* screen is displayed.
  3. Touch the **OK** field to confirm the change.
  4. Change the list of cooking programs for multi cooking (see section 8.2).

### 10.4 Ending a cooking program

- ① If the holding function has been set, an audible signal rings once the final cooking step is over and the holding function starts. The screen is blocked for further operation whilst the holding function is running.
- ① The holding function can be ended prematurely.
  - ▶ End the cooking program prematurely: touch the **Stop** field.
  - ▶ Once the program has been executed:
    - Touch the **Stop** field.
    - Take out the foodstuff (see section 10.5).

### 10.5 Removing the foodstuff



#### **CAUTION!**

##### **Risk of burns from hot surfaces!**

Minor burns on the skin

- ▶ Wear protective gloves.
- ▶ Only open the chamber door with the handle.



#### **CAUTION!**

##### **Risk of crushing from opening and closing the chamber door!**

Crushing and bruising of upper body parts

- ▶ Make sure that no persons are within the chamber door's radius of rotation.
- ▶ Open and close the chamber door carefully.

1. Open the chamber door.
2. Remove the foodstuff.
3. After removing the foodstuff: Close the chamber door.

## 11 Cleaning and care

### 11.1 Notes on manual cleaning



**CAUTION!**

**Risk of burns from hot surfaces!**

Burns on the skin

- ▶ Allow the combi-steamer to cool before cleaning it.



**CAUTION!**

**Risk of scalding from hot steam!**

Burns on the skin

- ▶ Allow the combi-steamer to cool before cleaning it.



**CAUTION!**

**Risk of chemical burns from cleaning and rinse agents!**

Chemical burns to the skin and eyes

- ▶ Allow the combi-steamer to cool before cleaning it.
- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Observe the safety information for the prescribed cleaning and rinse agents (see section 11.3).
- ▶ Do not inhale spray mist from the cleaning and rinse agents.

**NOTE!**

**Material damage from incorrect cleaning agents!**

Stains in the chamber, damage to the housing

- ▶ Only use the prescribed cleaning and rinse agents (see section 11.3).
- ▶ Do not clean the housing with flammable cleaning agents.
- ▶ Do not use sharp, pointed objects for cleaning.
- ▶ Do not use scouring or abrasive cleaning agents (e.g. steel wool).

## Cleaning and care

---

### 11.2 Cleaning intervals

Interval	What	How
Daily, after the end of production	Chamber	see section 11.4 see section 11.5
	Operating unit	Mild cleaning agent, soft cloth
	Door handle	Mild cleaning agent, soft cloth
	Drip channel on the chamber door	see section 11.6
	Door seal	see section 11.7
Monthly	Ventilation slots	Mild cleaning agent, brush
	Glass parts of the door	see section 11.8
	External surfaces	Grease solvent or special stainless steel cleaner, soft cloth

*Tab. 18: Description of cleaning intervals*


### 11.3 Prescribed cleaning and rinse agents

The following cleaning and rinse agents are approved for cleaning the chamber:

- Eloma multi-clean special cleaner
- Eloma multi-clean rinse aid

The accompanying safety information can be found on the cleaner or rinse-aid canister or at [www.eloma.com](http://www.eloma.com).

## 11.4 Cleaning the chamber manually

-  For combi-steamers with an autoclean program: we recommend using the autoclean program to clean the combi-steamer.

### Prerequisite

- The foodstuff has been removed.
  - There are no accessories in the chamber.
  - The fat filter (option) has been removed.
  - The combi-steamer has cooled down.
1. Remove large particles of food and fat residue.
  2. Start a cooking program with the following cooking settings to soften any residue:
    - Nominal temperature: 60°C
    - Nominal humidity: 100%
    - Cooking time: 10 minutes
  3. Mix the prescribed cleaning agent with water in the ratio 1:10 in the manual sprayer pump (see section 11.3).
  4. Spray the chamber with the mixture of cleaning agent and water.
  5. Close the chamber door.
  6. Leave the cleaning agent to work for a maximum of 20 minutes.
  7. Open the chamber door.
  8. Flush the chamber thoroughly with the hand shower.
  9. Start a cooking program with the following cooking settings to dry the chamber:
    - Nominal temperature: 120°C
    - Nominal humidity: 0%
    - Cooking time: 10 minutes
  10. Open the chamber door and allow the residual moisture to escape.

### 11.5 Cleaning the chamber with the autoclean program

#### 11.5.1 Cleaning and care programs

Cleaning programs	Purpose
Level 1	Minor soiling caused by several instances of preparing steamed vegetables, meat or fish
Level 2	Average soiling caused by the occasional preparation of roasted or grilled foods
Level 3	Major soiling caused by several instances of preparing roasted or grilled foods
Level 4	Extreme soiling caused by the continuous preparation of roasted or grilled foods with significant burning
Short program	Removal of extensive soiling in day-to-day use This is not a complete clean and cools down the combi-steamer
Flushing	For minor soiling or between cooking processes in day-to-day use
Safety flushing	Flushing when a cleaning program is cancelled
Start-up	After the cleaning or rinse agent canister has been changed and on initial start-up to fill the intake hoses

*Tab. 19: Description of the clean and care programs*

#### 11.5.2 Starting the autoclean program (option)

##### Prerequisite

- The foodstuff has been removed.
- There are no accessories in the chamber.
- The fat filter (option) has been removed.
- The *Care* screen is displayed.



### **WARNING!**

#### **Risk of chemical burns from cleaning agents!**

Chemical burns to the skin and eyes

- ▶ Do not open the chamber door whilst the autoclean program is running.
- 1. Touch the cleaning stage (see section 11.5.1).  
The activation line appears.
- 2. Touch the **Pre-set timer** field if necessary to set the start time.
- 3. Touch the **Start** field.
- 4. End the cleaning program prematurely: touch the **Stop** field.  
The *Care* screen appears.



If the cleaning program is ended prematurely before the "Drying" cleaning step, the "Flushing" cleaning program must run before a cooking process can be started again.

### **11.5.3 Changing the canisters for cleaning or rinse agents**



### **WARNING!**

#### **Risk of chemical burns from cleaning agents!**

Chemical burns to the skin and eyes

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Observe the safety information for the prescribed cleaning and rinse agents (see section 11.3).

### **NOTE!**


#### **Material damage from mixing up cleaning and rinse agents!**

- ▶ Observe the connection labels on the combi-steamer.
- ▶ Attach the cleaning agent to the red canister connection.
- ▶ Attach the rinse agent to the blue canister connection.

### **NOTE!**

#### **Material damage from incorrect cleaning or rinse agent!**

- ▶ Only use the prescribed cleaning and rinse agents (see section 11.3).

 The connections for the cleaning and rinse agents are labelled on the combi-steamer.

1. Switch off the combi-steamer.
2. Detach the hoses from the canisters for the cleaning agent and/or rinse agent.
3. Place new canisters below the combi-steamer.
4. Observe the connection labels on the combi-steamer:
  - Attach the cleaning agent to the red canister connection.
  - Attach the rinse agent to the blue canister connection.
5. Switch on the combi-steamer.
6. Start the "Start up" cleaning program (see section 11.5.4).

### 11.5.4 Starting the "Start up" cleaning program

#### Prerequisite

- The combi-steamer is switched on.
- The cleaning agent and/or rinse agent have been changed.

1. Navigate to the *Care* screen.
2. Touch "Start up".
3. Touch the **Start** field.
4. Once the "Start up" cleaning program has run:
  - Reset the cleaning agent counter: touch the **Cleaning agent** field.
  - Reset the rinse agent counter: touch the **Rinse agent** field.

### 11.6 Cleaning the drip channel on the chamber door

#### Prerequisite

- The combi-steamer is switched off.
  - The combi-steamer has cooled down.
- ▶ Clean the drip channel.

## 11.7 Cleaning the door seal

### Prerequisite

- The combi-steamer is switched off.
- The combi-steamer has cooled down.



- ▶ Check the door seal for damage on a regular basis.
- ▶ Replace damaged door seals.

1. Clean the door seal by hand using a cloth and a mild grease solvent.
2. Remove the cleaning agent with fresh water.

## 11.8 Cleaning the glass parts of the door

### Prerequisite

- The combi-steamer is switched off.
- The combi-steamer has cooled down.

### NOTE!

#### Damage from opening the inner door incorrectly!

Damage to the door hinges

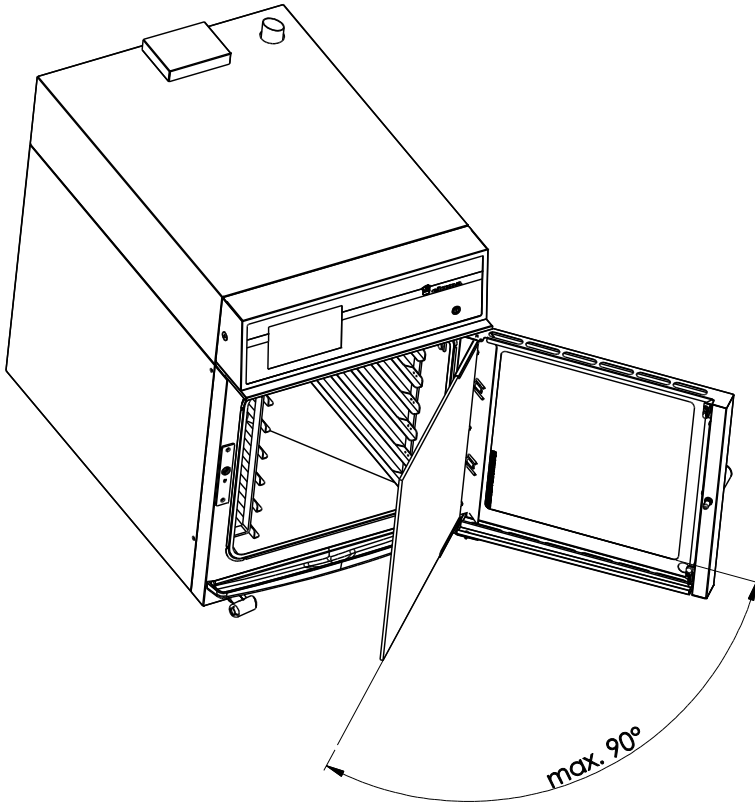
- ▶ Do not open the inner door wider than 90°.
- ▶ Hold the inner door firmly during cleaning.
- ▶ Check the door hinges on a regular basis.

### NOTE!

#### Damage from improper cleaning!

Damage to the halogen light in the door.

- ▶ Take care while cleaning.
- ▶ Do not press against the light.



*Fig. 18: Opening the inner door*

- ▶ Hold the inner door firmly during cleaning.
- ▶ Clean the panes of glass using a grease solvent and a soft cloth.
- ▶ Clean stainless steel using a special stainless steel cleaner or a mild cleaning agent and a soft cloth.

## 11.9 Resetting the water treatment counter

### Prerequisite:

- Water treatment/water softening cartridge has been changed.
- 1. Switch on the combi-steamer.
- 2. Touch the **Care** field.  
The *Care* screen appears.
- 3. Touch the **Water softening unit** field to reset the counter for the water softening unit.

## 11.10 Maintenance intervals



### **WARNING!**

#### **Risk of fire from improper maintenance!**

#### Burns

- ▶ Make sure that only an Eloma service partner carries out maintenance work.
- ▶ Observe the maintenance intervals.



We recommend that you conclude a maintenance contract.

- ▶ Have an Eloma service partner perform maintenance at least once a year or after 2500 operating hours.

### 11.11 Changing the lights

#### Prerequisite

- The combi-steamer is switched off.
- The combi-steamer has cooled down.

#### NOTE!

#### Damage from opening the inner door incorrectly!

Damage to the door hinges

- ▶ Do not open the inner door wider than 90°.
- ▶ Hold the inner door firmly when changing the light.

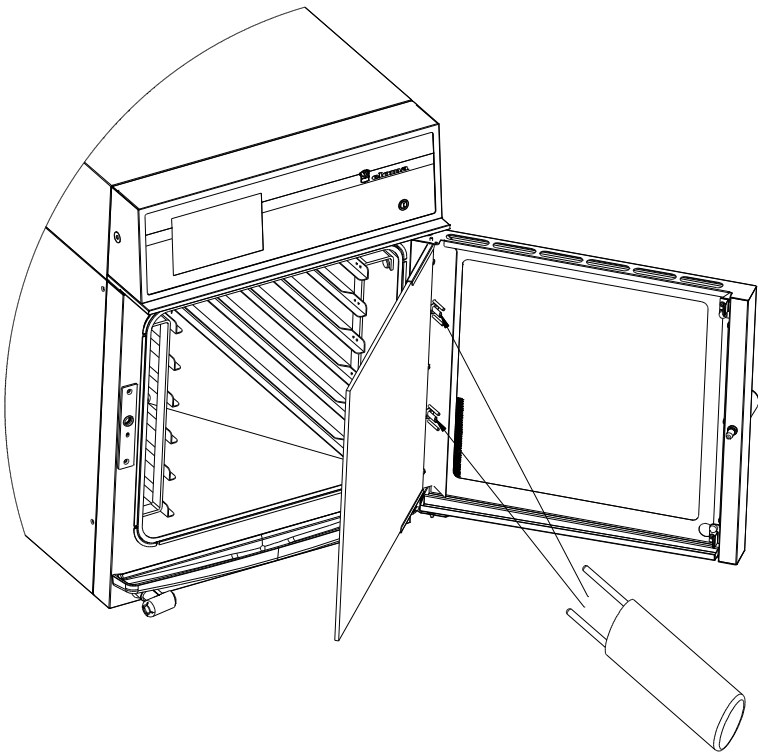


Fig. 19: Changing the light

- ▶ Remove the defective light.
- ▶ Insert the light.  
Suitable light: halogen 12 V – 20 W; socket G4 300 G

## 12 Unit settings



### Prerequisite

- The *Settings* screen is displayed.



\* denotes areas that are password-protected.

\*\* denotes areas that are displayed on the basis of access rights.

Level 1	Level 2	Description
Appliance information		Displays essential information about the combi-steamer (important if you are contacting the hotline) Touch here to zoom in and display the information in more detail.
[Date and time]		Set the day of the week, hour and minute
[Set language]		Select the language
Keyboard		Select the keyboard
Protocol	HACCP	Displays the HACCP logs for cooking, baking and cleaning procedures, sorted by days
	Consumption	Displays consumption data for the logged cooking, baking and cleaning procedures, sorted by days
	Door openings	Displays how often the door has been opened and closed
	Operating data	Displays operating data and consumption data

## Unit settings

Level 1	Level 2	Description
	Error messages	Displays the error messages and warnings that have been output, sorted in order of appearance
Settings	Service*	Enter password to enable password-protected areas
Picture Manager**		<ul style="list-style-type: none"><li>▪ Delete all or individual pictures</li><li>▪ Save all or individual pictures to a USB stick</li><li>▪ Load all pictures from a USB stick</li></ul>
Recipe Manager**		<ul style="list-style-type: none"><li>▪ Delete all or individual cooking programs</li><li>▪ Save all or individual cooking programs on a USB stick</li><li>▪ Load cooking program from a USB stick</li></ul>
Sound Manager**		<ul style="list-style-type: none"><li>▪ Delete all or individual user audible signals</li><li>▪ Save all or individual user audible signals to a USB stick</li><li>▪ Load audible signals from a USB stick</li></ul>
General Settings**		Change the settings for the combi-steamer, e.g. temperature unit (°C/°F), time format, lighting mode
Operational Settings**		Activate and deactivate various operating modes, e.g. program protection

Tab. 20: Settings screen

## 13 Troubleshooting

### 13.1 Causes of errors and action to take







Errors	Possible cause	Action
Nothing happens when the combi-steamer is turned on	External main switch is turned off.	▶ Turn the main switch on.
	Fuse has tripped.	▶ Check the fuses in the building's distribution system.
	The ambient temperature of the combi-steamer was below +4°C for a prolonged period of time.	▶ Heat the chamber to > 20°C. ▶ Only operate the combi-steamer in frost-proof areas.
Water in the chamber does not drain	Drain is blocked.	▶ Clean the drain filter. ▶ Clean the appliance drain. ▶ Make sure that the on-site drainage system is not obstructed.
White stains in the chamber	Water is too hard.	▶ Install a water softening unit or replace it.
Black stains in the chamber	Water quality is poor.	▶ Install a water filter or replace it.
	Wrong cleaning agent has been used.	▶ Use Eloma multi-clean special cleaner. Damage caused by incorrect cleaning agents cannot be remedied.
Water dripping from the appliance door	Door seal is worn or damaged.	▶ Replace the door seal.

## Troubleshooting

Errors	Possible cause	Action
The combi-steamer no longer heats up	Show mode is activated.	▶ Deactivate Show mode (see section 12).
The light is off	The light is defective	▶ Replace the light.

Tab. 21: Description of errors, possible causes and action to take

### 13.2 Error messages

Code	Possible cause	Action
600 604	 Cleaning agent is empty.	▶ Change the cleaning agent (see section 11.5.3).
601 605	 Rinse agent is empty.	▶ Change the rinse agent (see section 11.5.3).
602	 Water softener empty.	▶ Change water softener.
	 Water pressure is too low.	▶ Contact your Eloma service partner.
001	 Chamber door is open.	▶ Close the chamber door.
318	 Insufficient water for producing steam	▶ Check the water connection.
551	USB stick not inserted.	▶ Insert USB stick.
550		▶ Contact your Eloma service partner.
111	Chamber sensor 1 is defective.	▶ Contact your Eloma service partner.
113 – 116	Core temperature sensor is defective.	▶ Contact your Eloma service partner.  The combi-steamer can be operated with restrictions.

Code	Possible cause	Action
117/127	Sensor for steam discharge is defective.	<p>▶ Contact your Eloma service partner.</p> <p>The combi-steamer cannot be operated.</p>
130	Core temperature sensor is defective.	<p>▶ Contact your Eloma service partner.</p> <p>The combi-steamer can be operated with restrictions.</p> <p>The cooking program with core temperature cannot be started.</p>
211/212	Overheating of the chamber or overheating of the drive chamber fan	<p>▶ Contact your Eloma service partner.</p>
311	Water pressure is too low.	<p>▶ Open the on-site water tap.</p> <p>▶ Check the on-site water pressure.</p> <p>The combi-steamer can be operated with restrictions.</p> <p>The autoclean program is interrupted and cannot be run.</p> <p>▶ Contact your Eloma service partner.</p>
312	Too little water is available for the steam operation mode.	<p>▶ Contact your Eloma service partner.</p> <p>The combi-steamer can be operated with restrictions.</p>
511 – 513	Overheating of electrical components	<p>▶ Contact your Eloma service partner.</p>

*Tab. 22: Description of error messages, possible causes and action to take for gas and electric appliances*

### 14 Disposal



Do not dispose of the appliance with residual waste.

- ▶ Dispose of the appliance in accordance with the applicable local regulations for waste equipment.
- ▶ Contact the local authorities for further information.



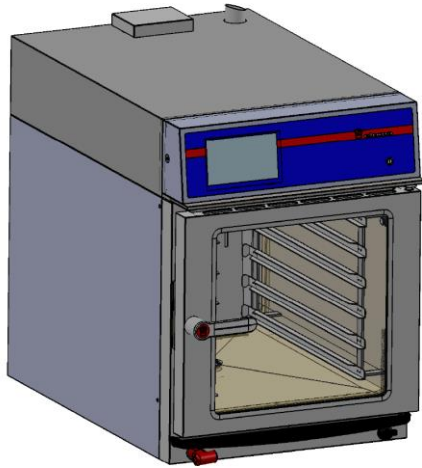






**eloma**

bet\_el2001992\_gmtc\_03\_en | 01/2016



# Genius<sup>MTC</sup>

Sizes: 1/1

Type of energy: Electric

## Installation instructions

Subject to technical changes.  
Read carefully before use.  
Keep for future use.

## Imprint

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## Cooking forum and user tips

Website: [www.eloma.com](http://www.eloma.com)

User hotline: +49 (0) 8141 395-150

## Service

Service hotline: +49 (0) 35023 63888



Appliance type: .....

Appliance no.: .....

**Dealer:**

**Installer:**

Date: .....

Installed on: .....

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# 1 About this document





## 1.1 Content and target audience

These installation instructions describe how to transport, position and install the combi-steamer safely. The installation instructions are directed to people who will transport, position and install the appliance.

## 1.2 Handling this document

- Keep these installation instructions accessible for installation staff.
- Keep these installation instructions throughout the combi-steamer's entire life cycle.
- Pass these installation instructions on to subsequent owners.
- These installation instructions include a wiring diagram of the combi-steamer. The wiring diagram is supplied with this combi-steamer and can be found in the installation area. Make sure that the wiring diagram is kept in the installation area.

## 1.3 Symbols used and layout of warnings

Symbol	Explanation
	Warning: a warning follows this symbol.
1. 2.	Multi-step instruction: multiple instructions must be followed in the given order.
	Single-step instruction: exactly one instruction must be followed.
 	List of several single-step instructions: instructions can be followed in any order.

Tab. 1: *Explanation of the symbols used*



### **DANGER!**

#### **Type and source of the danger!**

Consequence: non-compliance will result in death.

- ▶ Action to avoid the danger.



### **WARNING!**

#### **Type and source of the danger!**

Consequence: non-compliance will result in serious injury.

- ▶ Action to avoid the danger.



### **CAUTION!**

#### **Type and source of the danger!**

Consequence: non-compliance will result in minor injury.

- ▶ Action to avoid the danger.

### **NOTE!**

#### **Type and source of the danger!**

Consequence: non-compliance will result in material damage.

- ▶ Action to avoid the danger.



### **Information**

- ▶ Technical note or tip on operation.

## **1.4 Use of images**

Images are provided as examples only and may differ from the combi-steamer supplied.

## **1.5 Warranty and disclaimer of liability**

You will find information on liability for material defects and warranty conditions in our general terms and conditions of business (T&C).

## 1.6 Models

The models are labelled with the type of levels.

- 2/3 levels GN 2/3\*.
- 1/1 levels GN 1/1.

---

\* This device is not available for the U.S. market.

## 2 Safety

### 2.1 Qualifications of installation staff

- ▶ The combi-steamer must be installed by an Eloma service partner.
- ▶ Make sure that the combi-steamer is only installed and started up by persons who have read these entire installation instructions and the entire operating instructions carefully and have understood the safety information.
- ▶ Make sure that the combi-steamer is only connected to the water supply by approved and authorised skilled staff.
- ▶ Make sure that the combi-steamer is connected to the power supply only by a qualified electrician: Comply with locally applicable regulations, VDE regulations and the regulations of the power supply company.

### 2.2 Safety information

#### 2.2.1 Improper installation

##### **Risk of injury from improper installation**

- ▶ Only perform the installation in accordance with these installation instructions.
- ▶ Do not modify the combi-steamer.

#### 2.2.2 Transport

##### **Risk of injury and material damage from improper transport**

- ▶ Do not stack the combi-steamer on a pallet.
- ▶ Secure the combi-steamer against falling down on a pallet.

##### **Risk of tipping and uncontrolled movements due to uneven floors**

- ▶ Only transport the combi-steamer on an even floor (max. 10° inclination).
- ▶ Move the combi-steamer carefully.

---

### 2.2.3 Positioning

#### **Risk of injury and material damage from improper positioning**

- ▶ The combi-steamer must be positioned by at least two persons.
- ▶ Only stack the combi-steamer using the rack accessory.
- ▶ When stacking combi-steamers with the rack accessory:
  - Only stack two combi-steamers.
  - Secure the combi-steamers against falling down.

### 2.2.4 Electrical connection

#### **Electric shock from live parts**

- ▶ Make sure that only suitably qualified experts connect the appliance to the electrical supply.
- ▶ Observe the data on the combi-steamer type plate.
- ▶ Replace any damaged electrical cables immediately. Do not connect any combi-steamers with damaged electrical cables.
- ▶ Route lines so that they cannot become damaged.
- ▶ Do not connect the combi-steamer if you suspect it is damaged inside.

### 2.2.5 Water connection

#### **Water damage from improper installation of the water connection**

- ▶ Make sure that only suitably qualified experts connect the appliance to the water supply.
- ▶ Observe the data on the combi-steamer type plate.
- ▶ Route lines so that they cannot become damaged.
- ▶ Do not connect the combi-steamer if you suspect it is damaged inside.
- ▶ Install a non-return valve conforming to DIN EN 13959, Type EA in the on-site drinking water installation upstream of the combi-steamer.

### 3 Planning the installation

#### 3.1 Appliance overview – Connections

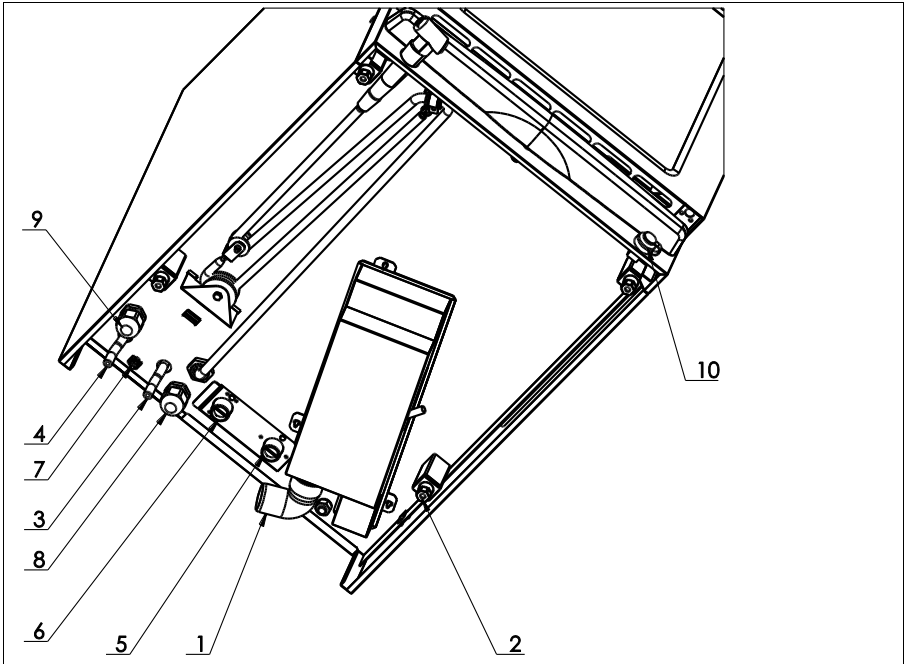


Fig. 1: Connections: size 2/3\* or 1/1, electric

- 1 Connection for waste water line
- 2 Feet, adjustable
- 3 Connection for cleaning agent (option)
- 4 Connection for rinse agent (option)
- 5 Connection for soft water
- 6 Connection for hard water
- 7 Connection for potential equalisation
- 8 Connection for electrical cable
- 9 Connection for energy optimiser system
- 10 USB port

\* This device is not available for the U.S. market.

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3.2 Appliance data

Appliance data		2/3*	1/1
Housing		Stainless steel	
Appliance dimensions [mm]	Width	520 [20 ½"]	520 [20 ½"]
	Depth	640 [25 ⅛"]	805 [31 ¾"]
	Height	705 [27 ¾"]	705 [27 ¾"] USA 805 [31 ¾"]
Number of levels		6 x GN2/3	6 x GN1/1
Grid spacing [mm]		63 [2 ½"]	
Temperature adjustment range in the chamber [°C]		30 – 300	
Weight	[kg]	70	83
	[lbs]	154	182.6
Packaging weight	[kg]	16	18
	[lbs]	35.2	39.6
Noise level [db (A)]		< 70	
Permissible ambient temperature [°C]		> 4	

Tab. 2: Appliance data

\* This device is not available for the U.S. market.

## Planning the installation



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### 3.3 Connection data

#### 3.3.1 Water connection

<b>Water connection</b>	<b>2/3*</b>	<b>1/1</b>
Water type	Drinking water	
Water connection	2 x G 3/4 A	
Connection type	1/2" hose with 3/4" screw union and flat packing (flexible, pressure-resistant, tested by the DVGW and approved in accordance with EN 61770)	
Connection pressure [bar] / [kPa]	2 – 6/200 – 600	
Flow rate (dependent on pressure)		
Soft water [l/h]	6	8
Hard water [l/h]	30	30

*Tab. 3: Water connection*

-  The specified values for hard water are dependent on pressure and correspond to a pressure of 4 bar / 400 kPa.
-  If the total water hardness is  $\geq 14^\circ\text{dH}$ , we recommend supplying the hard water connection with treated water.  
The key factor in determining the correct type of water treatment is the composition of the water. Before installation, please check the water quality and water hardness with your local water supply company.

\* This device is not available for the U.S. market.



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### 3.3.2 Waste water connection

Waste water connection	Value
Waste water line	
Minimum diameter [mm]	40 [1 5/8"]
Maximum length [m]	1 [39 1/3"]
Material	HT pipe PA-I 1818 DIN 16560
Waste water	
Maximum temperature [°C]	80

Tab. 4: Waste water connection

### 3.3.3 Electrical connection

- 
 Applicable for all electrical connections: Use residual current operated circuit breaker.
  
- 
 In view of the components in the appliance (transformers, capacitors, etc.), we recommend a miniature circuit-breaker with cut-out characteristic D for connecting the combi-steamer.

Electrical connection	2/3*	1/1
3 AC 200 V		
Connected load [kW]	5.5	7.1
Power consumption [A]	15.8	20.5
Electrical protection [A]	3x20	3x25
3 AC 208 V		
Connected load [kW]	–	7.7
Power consumption [A]	–	21.3
Electrical protection [A]	–	3x25

\* This device is not available for the U.S. market.

## Planning the installation

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<b>3 AC 480 V</b>		
Connected load [kW]	–	7.8
Power consumption [A]	–	9.4
Electrical protection [A]	–	3x10
<b>3 AC 440 V</b>		
Connected load [kW]	5	6.6
Power consumption [A]	6.5	8.7
Electrical protection [A]	3x10	3x10
<b>1 NAC 220 V</b>		
Connected load [kW]	–	5.8
Power consumption [A]	–	26.3
Electrical protection [A]	–	1x32
<b>1 NAC 208 V / 2 AC 208 V</b>		
Connected load [kW]	–	6.4
Power consumption [A]	–	30.9
Electrical protection [A]	–	1x32 / 2x32
<b>1 NAC 208 V / 2 AC 208 V</b>		
Connected load [kW]	–	5.2
Power consumption [A]	–	25
Electrical protection [A]	–	1x32 / 2x32
<b>3 AC 200 – 240 V</b>		
Connected load [kW]	4.5–6.4	5.9–8.5
Power consumption [A]	12.9–15.5	17–20.4
Electrical protection [A]	3x16	3x20–3x25
<b>3 AC 380 – 400 V / 3 NAC 380 – 400 V</b>		
Connected load [kW]	5.3–5.9	7–7.8
Power consumption [A]	8.1–8.5	10.7–11.3

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Electrical protection [A]	3x10	3x16
<b>2 AC 200 – 240 V</b>		
Connected load [kW]	3–4.4	4–5.8
Power consumption [A]	15.1–18.1	20–24
Electrical protection [A]	2x16–2x20	2x25
<b>1 NAC 200 – 240 V</b>		
Connected load [kW]	3–4.4	4–5.8
Power consumption [A]	15.1–18.1	20–24
Electrical protection [A]	1x16–1x20	1x25
<b>3 AC 208–240 V</b>		
Connected load [kW]	–	6.4–8.5
Power consumption [A]	–	17.7–20.4
Electrical protection [A]	–	3x20–3x25
<b>2 AC 208–240 V</b>		
Connected load [kW]	–	4.3–5.8
Power consumption [A]	–	20.8–24
Electrical protection [A]	–	2x25
<b>1 NAC 208–240 V</b>		
Connected load [kW]	–	4.3–5.8
Power consumption [A]	–	20.8–24
Electrical protection [A]	–	1x25
<b>Dissipation of heat</b>		
Dissipation of heat, latent [MJ/h]	2,304	3,06
Dissipation of heat, sensitive [MJ/h]	1,613	2,142

Tab. 5: Electrical connection

## Planning the installation

### 3.4 Installation location requirements

- Ambient temperatures: > 4°C
  - Free of toxic or explosive gases or substances
  - If the appliance is to be operated outdoors: protected from rain, thunderstorms, lightning strikes and wind
  - We recommend positioning the combi-steamer underneath an extraction hood.
- ▶ Turn the extraction hood on during operation.

### 3.5 Minimum distances for operation and maintenance work

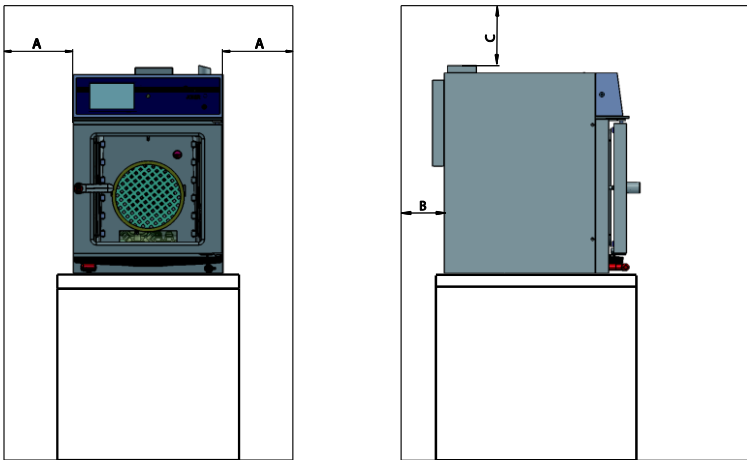


Fig. 2: Minimum distances for operation and maintenance work

Item	Position	Distance [mm]
A	Side to wall	
	Minimum distance	>50 [2"]
B	Rear of combi-steamer to wall	
	Minimum distance	>50 [2"]
C	Top edge of combi-steamer to ceiling	
	Extraction hood provided on site	>50 [2"]
	No extraction hood provided on site	>1000 [39 1/3"]

Tab. 6: Minimum distances for operation and maintenance work

### 3.6 Minimum depth of work surface

- ▶ Place the combi-steamer on counter tops with a depth  $\geq 900$  mm.



#### **CAUTION!**

#### **Risk of injury by appliance falling off!**

- ▶ When installing the combi-steamer with the front feet in position 2 (see Fig. 3), the appliance must be secured with the wall bracket (Item 3) to prevent it tipping over and the front feet must be secured with positioning plates (Item 4) to prevent it slipping.

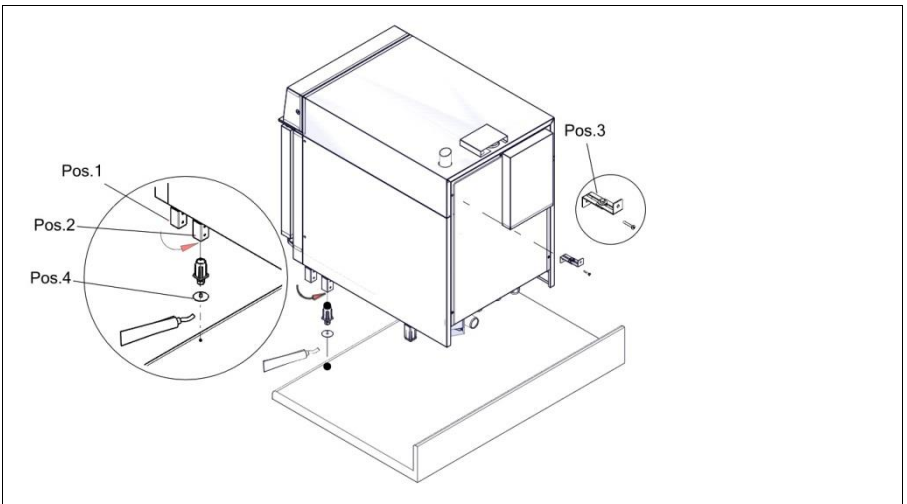


Fig. 3: Appliance fixing kit EL2002357



The appliance fixing kit (EL2002357) with the corresponding service document EL2002362 is available as an accessory from Eloma.

## Planning the installation

### 3.7 Minimum distances to other appliances

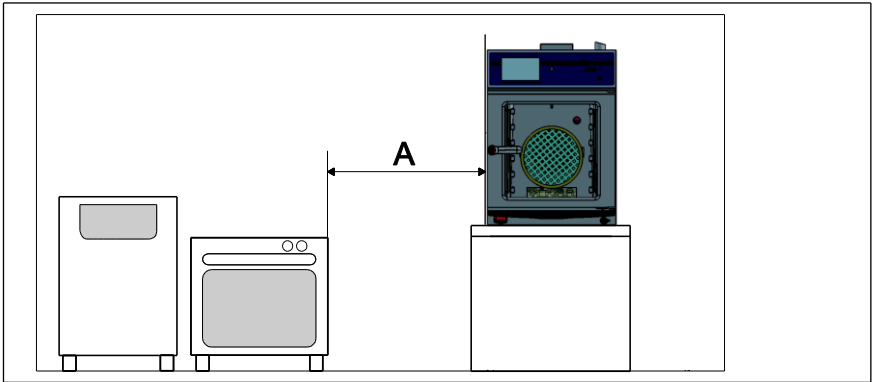


Fig. 4: Minimum clearance to other devices

Pos.	Clearance	Table-top and standalone devices
A	Between combi steamer and deep fat fryers or open hot fat/oil etc.	at least 1000 mm or, if possible, outside of the spray range of the hand-held spray head

Tab. 7: Minimum clearance to other devices



#### **CAUTION!**

##### **Fire damage as a result of fat explosion**

- ▶ The water jet from the hand-held spray head must never be directed at hot fat/oil.
- ▶ The vapours from the combi steamer must never come into contact with hot fat/oil.

### 4 Transporting the combi-steamer

#### 4.1 Transporting the combi-steamer with a lifting truck

- ▶ Use a lifting truck to transport, lift and lower the combi-steamer.
- ▶ Only transport the combi-steamer on a pallet.
- ▶ Observe the required clearance height and width.

#### 4.2 Unpacking the combi-steamer

1. Take all boxes, packaging material, accessories and documents out of the chamber.
2. Dispose of packaging in accordance with local regulations.
3. Remove the protective film from the sides, rear and top.
4. Remove residue with a glass cleaner.
5. Check the combi-steamer for damage. If the combi-steamer is damaged:
  - do not install the combi-steamer.
  - Contact your Eloma service partner.

### 5 Positioning the combi-steamer



#### **WARNING!**

##### **Injury from uncontrolled movements of the combi-steamer!**

Crushing under the appliance feet

- ▶ The combi-steamer must be lifted from the pallet by at least two persons.
- ▶ Pay attention to fingers when setting the combi-steamer down.



#### **CAUTION!**

##### **Hot liquids in slide-in containers!**


- ▶  After installing the device, affix the supplied warning sign on the front above the access level at a height of 1.60 m.



Caution! Hot liquids in slide-in containers!

1. Observe local and general rules relating to kitchen equipment.
2. If the appliance is installed in the vicinity of materials that are sensitive to heat or at risk of catching fire, observe the relevant fire protection regulations.
3. Ensure that the installation location requirements are met (see section 3.4).
4. Ensure that the minimum distances are complied with (see section 3.5, see section 3.6).
5. Secure the combi-steamer against tilting, falling down and becoming displaced.
6. Remove the transportation locking device from the chamber.
7. Remove the protective cap from the core probe (option).
8. Check the combi-steamer for external damage. Do not connect the combi-steamer if you suspect it is damaged inside.
9. Make sure that the fat filter (option) and drain filter are secure.
10. Make sure there are no flammable materials over the combi-steamer
11. Make sure that the supply air opening and the ventilation slots are unobstructed and not covered.

12. Keep the area between the appliance feet unobstructed to ensure sufficient ventilation below the combi-steamer.
13. Make sure that the installation position can bear the weight of the combi-steamer (see section 3.2).

 We recommend placing combi-steamers on support stands or wall units.

14. Position the combi-steamer so it is level. If necessary, use the height-adjustable appliance feet to compensate for any minor unevenness.

### 6 Connecting the combi-steamer

#### 6.1 Water connection

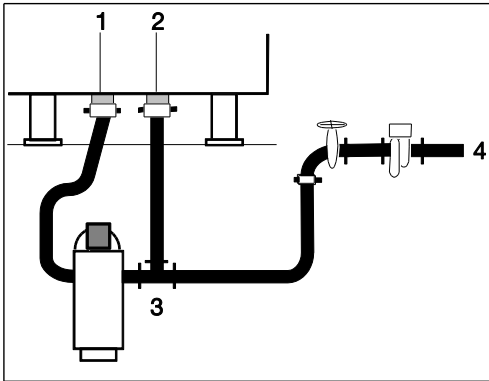
##### 6.1.1 Limit values

Parameter	Limit value
Total hardness	$\leq 3^\circ$ dH
pH value	7.0 – 8.5
Conductivity	$\leq 90$ $\mu$ S/cm
Cl <sup>-</sup>	<60 mg/l
SO <sub>4</sub>	<100 mg/l
SiO <sub>4</sub>	<10 mg/l
Fe	<0.05 mg/l
Mn	<0.05 mg/l
Cu	<0.05 mg/l
Cl <sub>2</sub>	<0.1 mg/l

*Tab. 8: Water limit values*

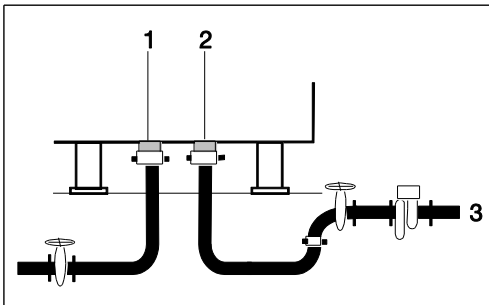
6.1.2 Water connection versions

Water connection for raw water from the mains supply, with a water softening unit



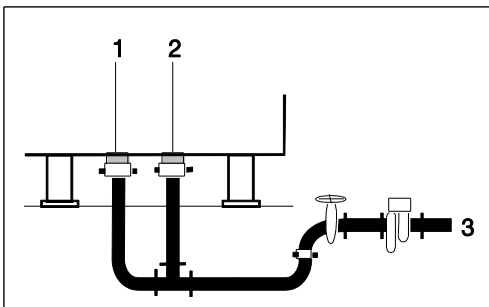
- 1 Soft water connection
- 2 Hard water connection
- 3 Water softening unit
- 4 Water connection

Separate water connection for soft water and raw water



- 1 Soft water connection
- 2 Hard water connection
- 3 Water connection

Combined water connection for soft water and raw water



- 1 Soft water connection
- 2 Hard water connection
- 3 Water connection

### 6.1.3 Installing the soft water connection and hard water connection

#### **NOTE!**

#### **Material damage from improper water connection!**

Water damage

- ▶ Make sure that the appliance is only connected to the water supply by approved and authorised skilled staff.
- ▶ Observe the connection labels on the combi-steamer.

#### **NOTE!**

#### **Material damage from installing the wrong water treatment systems!**

Damage to glass pane, chamber and parts of the appliance

- ▶ Do not install a sodium ion exchanger.
- ▶ Do not install any systems that use silicate dosing.
- ▶ Do not install any systems based on electromagnetic fields.




The soft water connection and hard water connection are labelled on the combi-steamer.

- ▶ Check the water quality and water hardness with your local water supply company.
- ▶ Observe the connection labels on the combi-steamer.
- ▶ If the water contains impurities such as sand, iron particles or suspended particles: install a 5 – 15 µm fine filter (e.g. activated carbon filter) for the soft and hard water connections.
- ▶ Always connect both water connections.

- ▶ If limit values are exceeded, perform the following actions:

Limit value exceeded	Action
Total hardness >3 °dH	▶ Install a hydrogen ion exchanger for the soft water connection.
Cl <sub>2</sub> >0.1 mg/l	▶ Install an activated carbon filter for the soft and hard water connections.
Cl <sup>-</sup> >60 mg/l and SiO <sub>4</sub> ≥ 10 mg/l	▶ Install a reverse osmosis system for the soft and hard water connections. ▶ Make sure that a residual hardness with a conductivity of 10 µS/cm is maintained.

*Tab. 9: Actions to take if limit values are exceeded*

-  Reverse osmosis systems are an alternative to full and partial demineralisation via filter systems. A reverse osmosis system removes water-hardening substances and non-hardening minerals from water.

## 6.2 Prescribed cleaning and rinse agents

The following cleaning and rinse agents are approved for cleaning the chamber:

- Eloma multi-clean special cleaner
- Eloma multi-clean rinse aid

The accompanying safety information can be found on the cleaner or rinse-aid canister or at [www.eloma.com](http://www.eloma.com).

## Connecting the combi-steamer

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### 6.2.1 Installing the autoclean connection (option)



#### **WARNING!**

##### **Risk of chemical burns from cleaning agents!**

Chemical burns to the skin and eyes

- ▶ Wear protective clothing (e.g. long-sleeved clothing, protective gloves and glasses).
- ▶ Observe the safety information for the prescribed cleaning and rinse agents (see section 6.2).

#### **NOTE!**

##### **Material damage from mixing up cleaning and rinse agents!**

- ▶ Observe the connection labels on the combi-steamer.
- ▶ Attach the cleaning agent to the red canister connection.
- ▶ Attach the rinse agent to the blue canister connection.

#### **NOTE!**

##### **Material damage from incorrect cleaning or rinse agent!**

- ▶ Only use the prescribed cleaning and rinse agents (see section 6.2).



The connections for the cleaning and rinse agents are labelled on the combi-steamer.

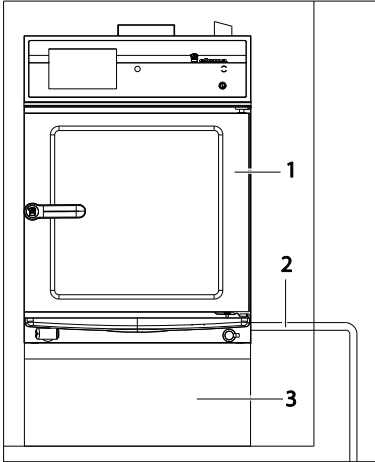
1. Determine the installation location of the canisters:
  - Place the canisters on the floor or below the bottom edge of the combi-steamer.
  - Maximum delivery head: 1.5 m [59"]
  - Maximum delivery distance: 10 m [394"]
2. Observe the connection labels on the combi-steamer:
  - Attach the cleaning agent to the red canister connection.
  - Attach the rinse agent to the blue canister connection.

### 6.3 Waste water connection

#### 6.3.1 Waste water connection versions

##### Fixed connection with siphon in the combi-steamer

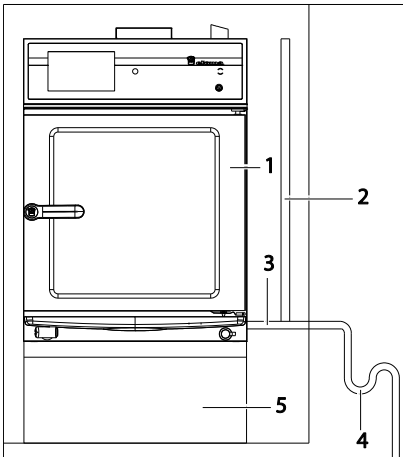
Application: if there is no on-site siphon, as a siphon is integrated in the device.



- 1 Combi-steamers
- 2 Fixed connection
- 3 Support stand

##### Fixed connection with air exhaust pipe; waste pipe with external siphon

Application: when an external siphon is present.



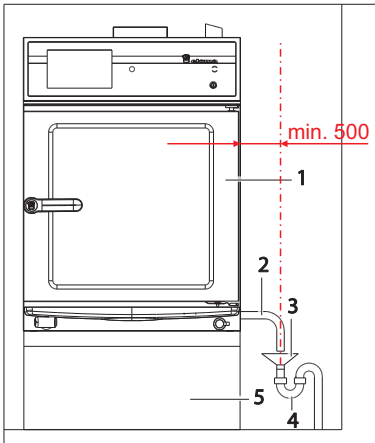
- 1 Combi-steamers
- 2 Air exhaust pipe
- 3 Fixed connection
- 4 Siphon
- 5 Support stand

## Connecting the combi-steamer

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### Waste water drain into vent tundish

Application: when an external siphon is present or the diameter of the external waste water pipe is too small.



- 1 Combi-steamers
- 2 Waste water pipe
- 3 Vent tundish
- 4 Siphon
- 5 Support stand

Distance: 500 mm or 20 inches

### 6.3.2 Installing the waste water connection

1. Observe the local waste water regulations.
2. Determine the connection version (see section 6.3.1).
3. Install the waste water pipe such that the slope is at least 5%.
4. Add three litres of water (101.4 oz) to the chamber to fill the siphon.

### 6.4 Electrical connection



#### **DANGER!**

##### **Electric shock from improper installation!**

- ▶ Make sure that the combi-steamer is connected to the power supply only by a qualified electrician.
- ▶ Comply with locally applicable regulations, VDE regulations and the regulations of the power supply company.
- ▶ Incorporate the combi-steamer into the potential equalisation system.



#### **DANGER!**

##### **Electric shock from damaged cables!**

- ▶ Replace any damaged electrical cables immediately. Do not connect any combi-steamers with damaged electrical cables.
- ▶ Route cables so that they are protected against becoming damaged during operation.

#### 6.4.1 Installing the electrical connection

- ▶ Observe the data on the type plate.



The combi-steamer can be connected via a fixed connection.

- ▶ Establish the fixed connection:
  - Connect the power cable to the terminals securely.
  - Make sure that the phases are connected correctly.
- ▶ Customer to provide and install an all-pole electric disconnecting device upstream of the appliance. This device must comply with the applicable regulations and standards and provide complete disconnection under category III overvoltage.
- ▶ If a connecting cable is not included in the scope of supply, use a cable which meets the relevant applicable regulations and standards and the following specifications:
  - Mains connecting cables must be oil-resistant, sheathed, flexible cables. They must not be lighter than a standard polychloroprene or other equivalent synthetic elastomer-sheathed cable that is identified as compliant with 60245 IEC 57.

## Connecting the combi-steamer

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- The following cable cross-sections must be observed:

Rated current of the combi-steamer [A]	Nominal cross-section [mm <sup>2</sup> ]
≤ 16	1.5 (1.0) <sup>a</sup>
> 16 and ≤ 25	2.5
> 25 and ≤ 32	4

NOTE: For mains connecting cables of polyphase appliances, the nominal conductor cross-section is based on the largest conductor cross-section for each phase at the point where the mains connecting cable is connected to the appliance terminals.

<sup>a</sup> Cables with the cross-sectional values specified in brackets may be used for portable appliances provided that they are no more than 2 m [80"] long.

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*Tab. 10: Minimum conductor cross-section (source: DIN EN 60335-1)*

- ▶ Install a residual-current-operated circuit-breaker on site in accordance with the relevant applicable regulations. We recommend a type B residual-current-operated circuit-breaker with a tripping current of 30 mA.
- ▶ For combi-steamers with the energy optimiser system: connect the appliance to an energy optimiser system (not included in the scope of supply).

### 6.4.2 Connecting potential equalisation

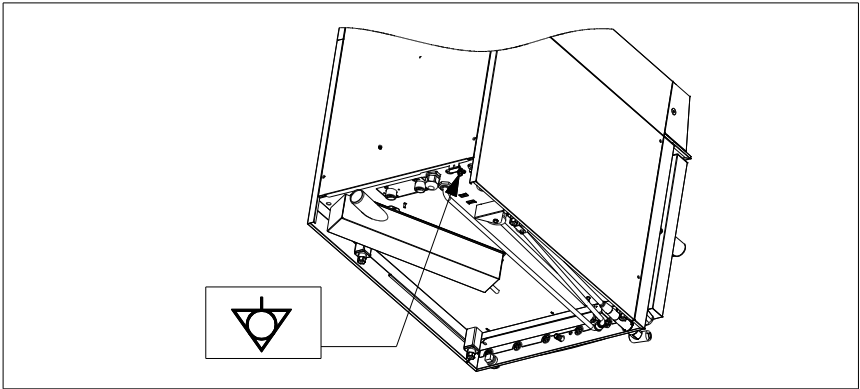


Fig. 5: Connection label for potential equalisation

- ▶ Connect the potential equalisation cable to the combi-steamer.

## 6.5 Overview of network connection

### 6.5.1 General

After successfully connecting to the network, various data can be exchanged with the combi-steamer using the ProConnectMT software: Cooking programs, images, ring tones and log files. The ProConnectMT software can be downloaded free of charge at [www.eloma.com](http://www.eloma.com).

#### DHCP

- The DHCP (Dynamic Host Configuration Protocol) setting should be deactivated.
- It is necessary to assign a static IP address to enable communication with ProConnectMT.

#### IP address

- IP address: Address of the combi-steamer network.
- The IP address is used in the configuration with ProConnectMT:  
Example: 192.168.1.15
- The IP address may only be assigned once.

## Connecting the combi-steamer

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### Subnet mask

- Subnet mask: Bit mask of subnetwork.
- Standard address format is 255.255.255.0 for small networks.

### Gateway

- IP address of the router or of the PC.

### Network

- The network address is a binary logic operation between IP address and subnet mask.
- Example: 192.168.1.0

## 6.5.2 LAN connection

### Ethernet cable

- A crossover Ethernet cable must be used to establish direct connection between the combi-steamer and PC.
- An Ethernet patch cable must be used if a router or switch is used.

## 6.5.3 WLAN connection

- Combi-steamers with a WLAN adapter can be connected to the WiFi network.
- Network SSID must be sent.
- Encryption: WPA-PSK, WPA2-Personal, WEP
- Password protection:
  - The password should comprise 8 to 63 characters.
  - Permissible characters: a-z A-Z 0-9 \_ - + . # @ !
  - Impermissible characters: e.g. %\$\*=?>
  - The password can only be entered via a QWERTY keyboard (if necessary, switch to QWERTY keyboard before entering the password).

## 6.5.4 Firewalls

- ▶ Make sure that the ports 20, 21 and 22 are enabled in the firewall. They are necessary for ProConnectMT. The firewall can be configured on the PC or on the router.
- ▶ Check both firewalls if connection problems are experienced.

### 6.6 Network configuration

#### To connect PC to router

1. Connect the router to the power supply.
2. Wait for 1 minute.
3. Connect network cable between PC and router.

#### To connect combi-steamer

1. Disconnect the combi-steamer from the power supply.
2. Connect the WLAN adapter to the USB port on the combi-steamer (see installation instructions EL2002379).
- or –
3. Connect the LAN cable to the LAN socket on the combi-steamer (see installation instructions EL2001452).
4. Connect the combi-steamer to the power supply.

#### 6.6.1 LAN connection

1. Switch to the *Settings/Service* screen (see Fig. 6).



Fig. 6: *Settings/Service* screen

## Connecting the combi-steamer

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2. Enter password "opt3142" in the *Settings/Service* area (see 1, Fig. 6).
3. Select *Options / Network / LAN Network*.
4. Enter values for (see Fig. 7):
  - DHCP, IP address, subnet mask, gateway and network

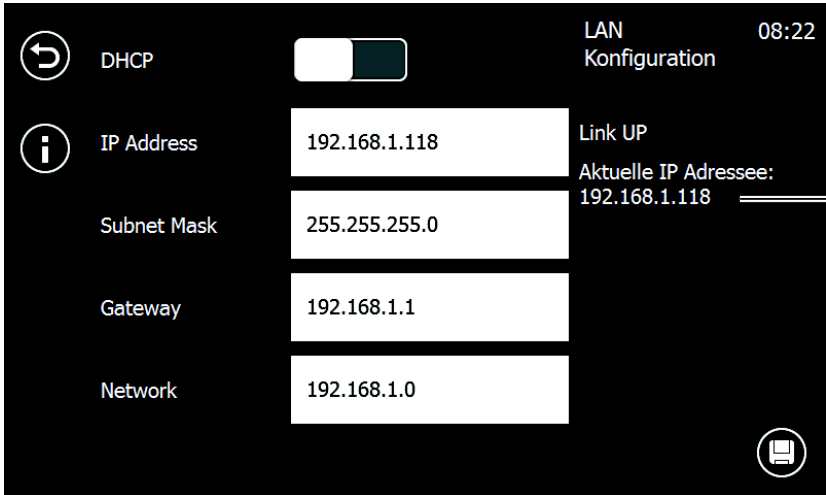



Fig. 7: LAN network configuration


5. Save changes with .

The current connection status is shown at the bottom of the screen (see 1, Fig. 7).

The connection status of IP and MAC address can be checked as follows:

- ▶ Switch to the *Settings/Service* screen.
- ▶ Tap Info line (with serial number) to view the details.

## 6.6.2 WLAN connection

1. Switch to the *Settings/Service* screen.
2. Enter password "opt3142" in the *Settings/Service* area.
3. Select *Options / Network / Wireless Network*.
4. Open the WLAN network list in the list box 1.  
The list shows "Not connected" or "Connected to".  
The search for existing networks starts automatically. If not, repeat procedure.
5. Select network.
6. Click outside the WLAN network list to minimise the selection list.
7. Enter the WLAN password and confirm with .
8. Enter values for (see Fig. 8):
  - DHCP, IP address, subnet mask, gateway and network

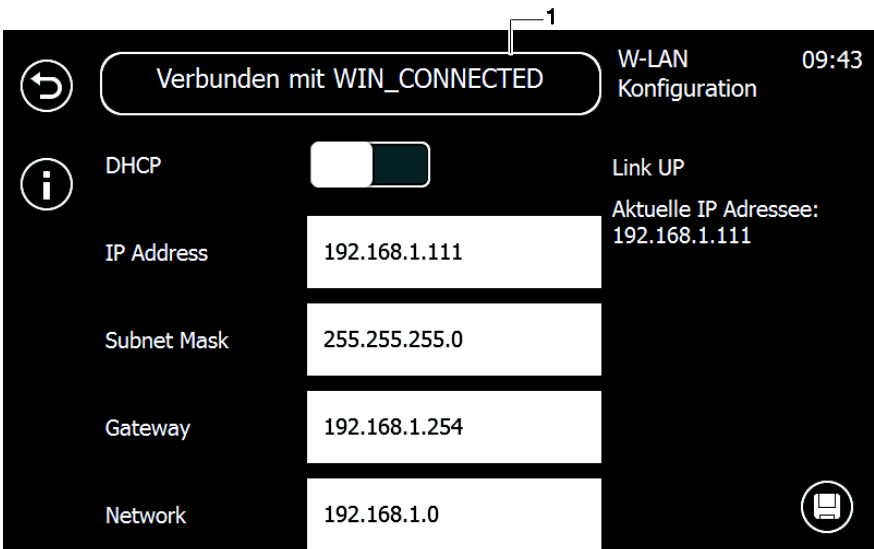



Fig. 8: WLAN configuration

9. Save changes with .

 For detailed information, go to info24 or contact an Eloma service partner.

### 7 Initial start-up

#### Prerequisite

- The combi-steamer has been installed in accordance with the installation instructions.
- All foreign objects have been removed from the chamber.

#### NOTE!

#### Condensation forms due to the change in ambient temperature!

Damage to the electronics

- ▶ On changing from a cold to a warm environment: only start up the combi-steamer once it has reached room temperature (after around 2 hours).
1. Open the on-site water tap.
  2. Observe the instructions for use provided with the water treatment system and adjust it if necessary.
  3. Switch on ventilation and air-conditioning systems.
  4. Switch on the combi-steamer (see operating instructions).
  5. Start the cooking program with the following cooking settings:
    - Nominal temperature: 250°C
    - Cooking time: 60 minutes
  6. For combi-steamers with an autoclean program (optional): start the "Start up" cleaning program (see operating instructions).

## 8 Dimension drawings

### 8.1 Dimension drawing: Size 2/3\*

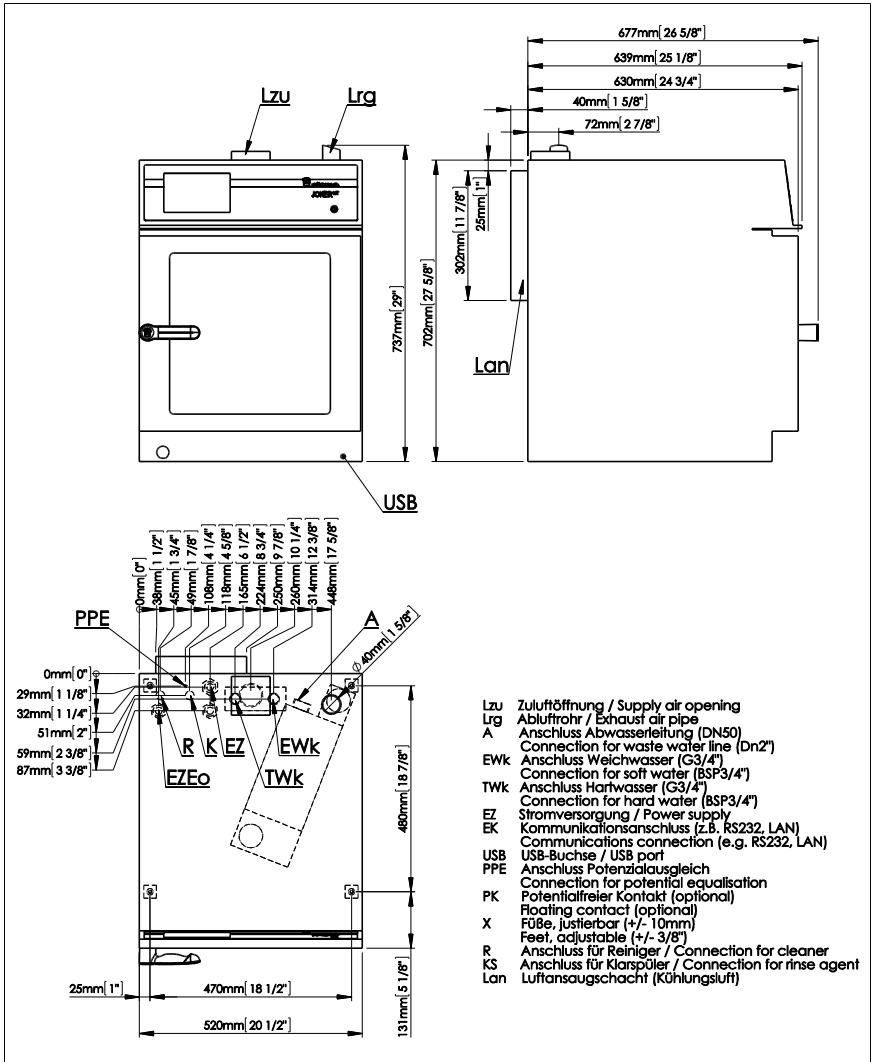


Fig. 9: Size 2/3\*

\* This device is not available for the U.S. market.

## 8.2 Dimension drawing: Size 1/1

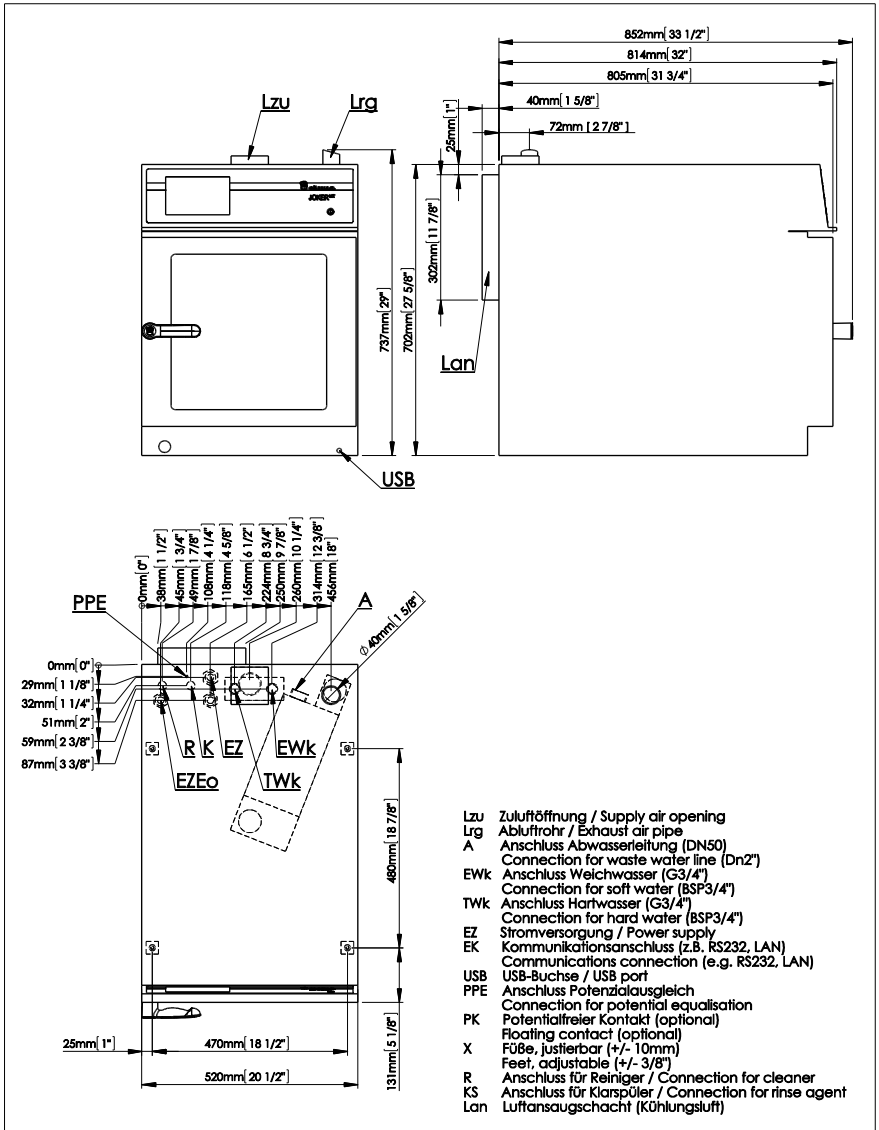


Fig. 10: Size 1/1

8.3 Dimension drawing Genius MTC

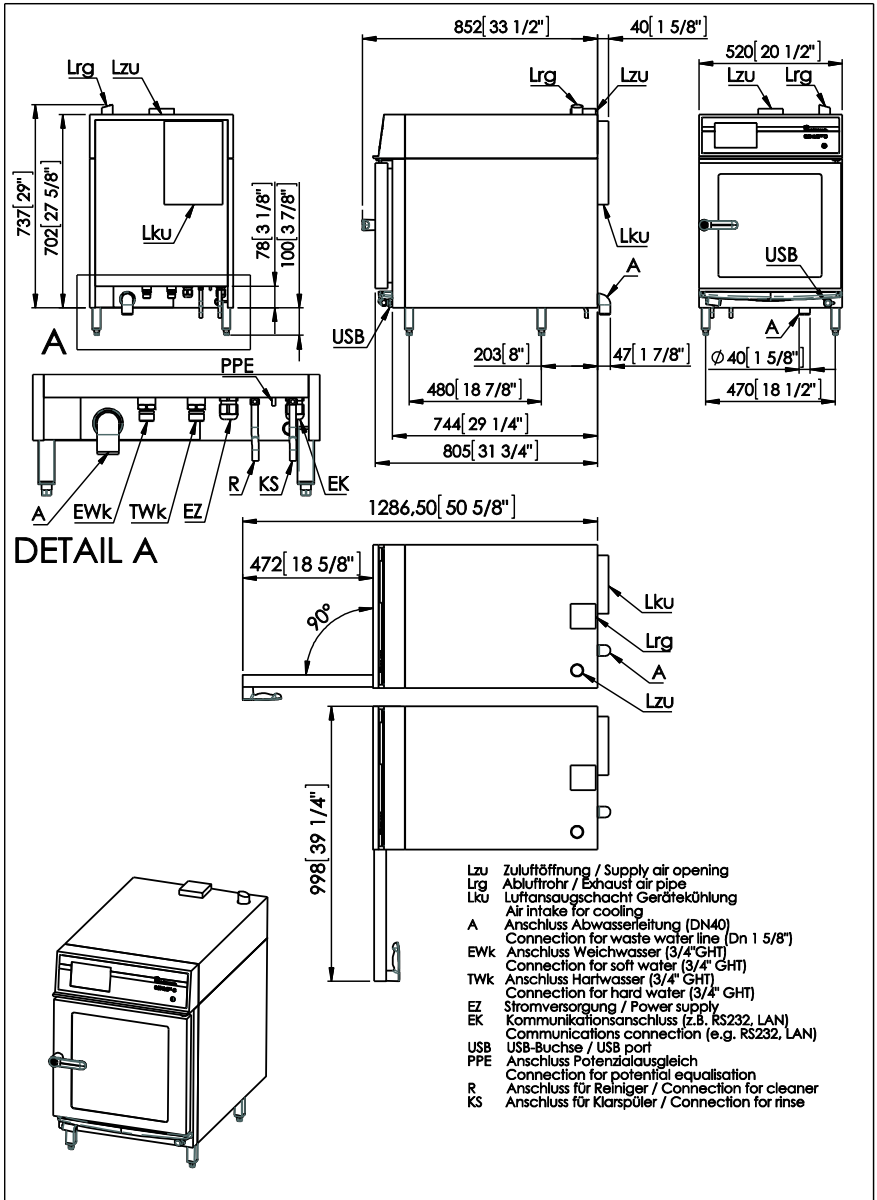


Fig. 11: Genius MTC



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