



Operating instructions

CombiMaster



Explanation of the pictograms



Danger!

Directly hazardous situation that could result in very severe injury or death.



Warning:

Potentially hazardous situation that could result in severe injury or death.



Caution!

Potentially hazardous situation that could result in minor injury.



Corrosive substances



Risk of fire!



Risk of burns!



Attention: Damage may be caused if this is ignored.



Handy tips for everyday use

Dear Customer

Congratulations on the purchase of your new CombiMaster.

Your decision to buy a new CombiMaster means that you now have a top-of-the-range combi-steamer.

Your CombiMaster will give you many years of reliable service in your kitchen thanks to its outstanding quality of workmanship and almost unlimited cooking potential.

We give a 12 month warranty from the date of initial installation.

The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

We hope that enjoy using your new CombiMaster.

Your

RATIONAL AG

You can reach our Technical Customer Support Service 7 days a week on: +44 1582 480388

For any queries relating to use please ring the RATIONAL Chef☎Line: +44 7743 389863

Dealer:	Installer:
installed on: _____	
Appliance serial number:	

We reserve the right to make technical improvements!

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Safety Instructions



Warning:

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit. This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - Risk of fire.

Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.

In case of damage to the glass plate, please replace the entire plate immediately.



Warning:

Gas units only

- *If your unit is installed under an extractor hood, this must be switched on when the unit is in use - Combustion gases.*
- *If your unit is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations - Risk of fire. (Contact your installer.)*
- *Do not put objects on your unit's exhaust pipes - Risk of fire.*
- *Do not let objects block or obstruct the area below the unit's base. - Risk of fire!*
- *The unit must only be used in still conditions. - Risk of fire!*



What to do if you smell gas:

- *Shut off the gas supply immediately*
- *Do not touch any electrical controls*
- *Make sure the area is well ventilated*
- *Avoid naked flames or sparking*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the nearest fire station).*



Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit must not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety.

Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.



Warning:

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet - Containers with hot liquids can fall through or slip out of the cooking cabinet - Risk of combustion.*
- *Make sure that there are no cleaning fluid residues in the cooking cabinet before you start cooking with the unit. Thoroughly rinse away any residues with the hand shower - risk of chemical burns.*



Warning:

Safety instructions during use

- If containers are filled with liquid or contents which liquefy during cooking, do not use rack levels higher than those that allow the user to see into the slide-in containers - Risk of burns! Warning sticker is enclosed with appliance.
- Always open the cooking cabinet door very slowly (hot vapours) - Risk of burns.
- Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet - Risk of burns.
- The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls - Risk of burns.
- The hand shower and water from the hand shower may be hot – Risk of burns.
- Cool-down mode - Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.
- Do not touch the fan wheel - Risk of injury.
- Cleaning - Aggressive chemical fluid - Risk of chemical burns.
Always wear the correct protective clothing, safety goggles, gloves and facemasks during cleaning.
Follow the safety instructions in the "Manual cleaning" section.
- Do not store highly flammable or combustible materials near the unit - Risk of fire
- If mobile units and mobile oven racks are not moved, you must apply the parking brakes to the wheels. Racks could roll away on uneven floors - Risk of injury.
- If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.
- The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack - Risk of injury.
- Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold - Risk of injury.

Liability

Installations and repairs that are not carried out by authorised specialists or using original spare parts, and any technical change to the machine that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability.



Care

Your unit must be cleaned every day to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the “Manual cleaning” section..



Warning:

If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

- To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in “Moist Heat” (steaming) mode.
- Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.
- Do not use a high pressure cleaner to clean the unit.
- Do not treat the unit with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the units might discolour.
- Only use cleaning agents made by the unit’s manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.
- Do not use scouring products or scratchy cleaning agents.
- Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.
- Remove and clean the incoming air filter once per month (see Maintenance).

Inspection, maintenance and repair



Danger - High Voltage

- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The unit must be switched off at the mains for cleaning (apart from manual cleaning) and for inspection, maintenance or repair work.*
- *If the unit is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the unit is moved. If the unit is moved, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your unit should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Features

- ① **Appliance serial number**
(visible only when door is open)
- ② **Draft diverter** (optional)
(gas appliances only)
- ③ **Interior lighting**
- ④ **Appliance door with double glass pane**
- ⑤ **Door handle**
Table-top units: one-handed operation with slam function

Floor models: one-handed operation
- ⑥ **Unlocking device to open double glass door panel** (inside)
- ⑦ **Integral, self-draining door drip pan** (inside)
- ⑧ **Drip collector connected directly to appliance drain**
- ⑨ **Appliance feet**
(height adjustable)
- ⑩ **Unit data plate**
(with all the important electrical data such as power input, voltage, number of phases and frequency, as well as appliance model and appliance serial number, see also functions/ settings/model, Option number)
- ⑪ **Control panel**
- ⑫ **Protective cover for electrical installation area**
- ⑬ **Hand shower** (optional)
(with automatic rewind)
- ⑭ **Run-in guide** (Floor models)
- ⑮ **Air filter** (Installation area ventilation)

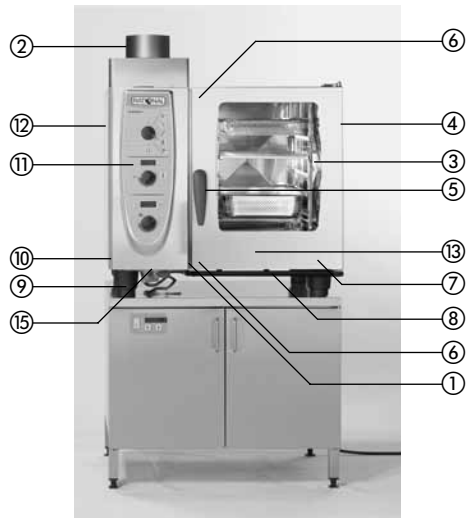
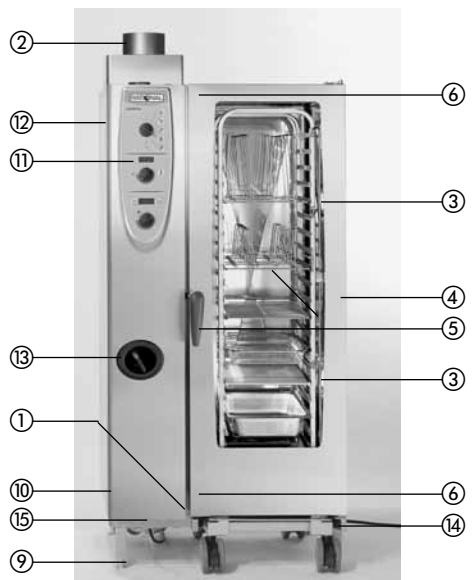


Table-top unit 6 x 1/1 GN, identical for 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN.



Floor unit 20 x 1/1 GN, identical for 20 x 2/1 GN.

Notes on using your unit

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- You can only use the unit in areas with a room temperature $> 5^{\circ}\text{C}$. For ambient temperatures of less than $+ 5^{\circ}\text{C}$, you must heat the cooking cabinet to room temperature ($> + 5^{\circ}\text{C}$) before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- A drip tray should always be inserted when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- At the end of its service life, the unit must not be disposed of with the general waste and must not be placed in the recycling containers at local authority collection points. We will be happy to help you with the disposal of your unit.

Max. load sizes for each unit size

6 x 1/1 GN	30 kg	(max. 15 kg per rack)
10 x 1/1 GN	45 kg	(max. 15 kg per rack)
20 x 1/1 GN	90 kg	(max. 15 kg per rack)
6 x 2/1 GN	60 kg	(max. 30 kg per rack)
10 x 2/1 GN	90 kg	(max. 30 kg per rack)
20 x 2/1 GN	180 kg	(max. 30 kg per rack)



If the maximum load sizes are exceeded, this can damage the unit.
Please note the maximum load sizes for food in the application manual.

Notes on using your unit

Table-top units with hanging racks

(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle and pull it out of the front locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Lift the hanging rack out of its fixing by lifting it up. Reverse the above sequence to reset.



Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)

- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.



Working with the hand shower

- If you use the hand shower, pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.

**Caution!**

The hand shower and water from the hand shower may be hot – Risk of burns.



The hand shower has no latch position. If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.

Make sure that the hand shower hose is fully rewound after use.

You must not use the hand shower to cool the cooking cabinet.

General instructions for use

H2O

The message "H2O" may appear on the display when you switch on. This means that the steam generator is not yet filled with water. When it is full the display goes out automatically.



If the cooking cabinet is hotter than the set temperature, the button for the selected mode will flash (e.g. Steam).

(See the „Cool Down“ section for cooling the cooking cabinet).



0:35



Time settings

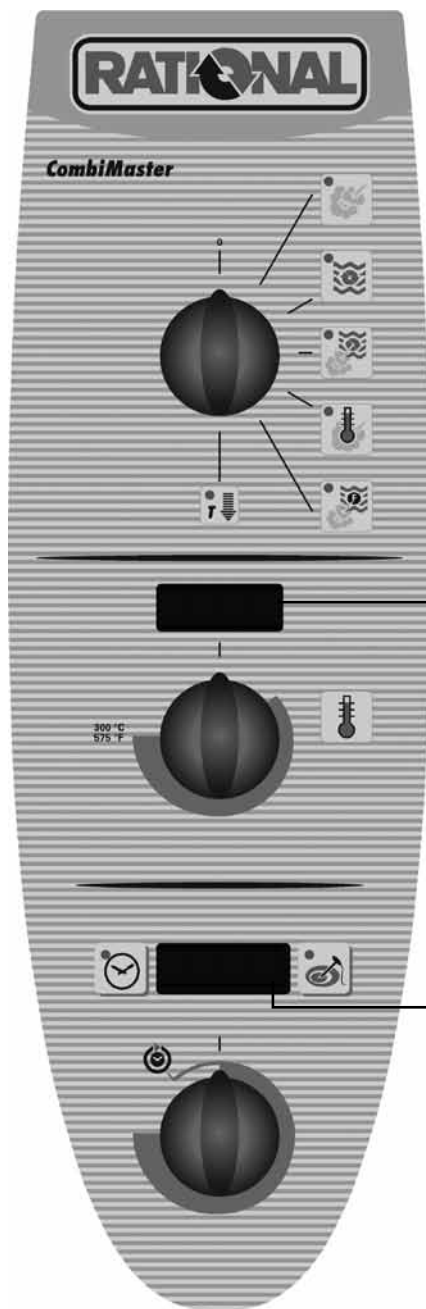
The cooking time can be set for up to 30 minutes in 1-minute intervals and in 5-minute intervals for more than 30 minutes .



rES

"RESET" (gas units only)

If the burner malfunctions "rES" will light up on the display. After 15 sec. you will hear an audible signal. Press the "Clock" button to restart the automatic ignition process. If the "rES" display does not light up again after approx. 15 seconds, the flame is burning and the unit is operational. Please notify Customer Support if the display is still lit after pressing the button repeatedly.



Moist Heat (100 °C)



Dry Heat (30 °C to 300 °C)



Combi-Steam (30 °C to 300 °C)



Control Mode switch



Vario-Steam (30 °C to 99 °C)



Finishing® (30 °C to 300 °C)



Additional „Cool Down“ function

Cabinet temperature display



Cabinet temperature dial



Heating mode display



Clock button (0 to 23 hours 59 min.)



Button for core temperature
(0 °C -99°C)

Display for time/core temperature



Dial for time of day/core temperature

Control modes



„Moist Heat“ mode

The high-performance steam generator produces fresh steam. This is fed, unpressurised, into the cooking cabinet and is circulated at high speed by the fan. The patented control system regulates the input of steam, supplying only as much as the food is actually able to absorb. In this mode cabinet temperature is set to a constant 100 °C.



„Dry Heat“ mode

Powerful heating elements heat the dry air. The fan circulates the hot air evenly throughout the cabinet. Cabinet temperature can be set to between 30 °C and 300 °C.



„Combi-Steam“ mode

Moist Heat and Dry Heat modes are combined by a control system. This creates a hot, humid climate for especially intensive cooking. The temperature can be set to between 30 °C and 300 °C. The humidity is controlled continually to prevent the food drying out.



„Vario-Steam“ mode

An electronic control system with temperature sensors accurate to one degree maintains the pre-selected temperature throughout the cabinet. Sensitive controls and automatic control engineering ensure that the cooking climate is just right for the product. The cabinet temperature can be variably set to between 30 °C and 99 °C.



„Finishing®“ mode

The two operating modes moist heat and dry heat are combined. This produces the ideal cooking climate, both preventing the food drying out and the formation of unwanted puddles. Cabinet temperature can be individually set to between 30° C and 300 °C.



Moist Heat mode



„Moist Heat“

The steam generator produces hygienic fresh steam. In this mode the cabinet temperature is set to a constant 100 °C.

Cooking modes:

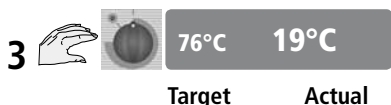
Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.



Preheat until heating indicator light goes out



Or work with the core temperature probe



Target

Actual

Sample dishes

• Mise en place

Tomatoes concassé, garnishes (vegetables, fruit), mushrooms, blanching juliennes and brunoises, blanching vegetables for stuffings, roulades etc., peeling onions and chestnuts, soaking pulses.

• Starters

Scrambled eggs, poached eggs, hard-boiled eggs, asparagus, vegetable flans, stuffed vegetables (onions, kohlrabi, leeks, celery, etc.).

• Soup garnishes

Dumplings, ravioli, vegetable royale.

• Main courses

Boiled beef, cured ham, knuckle of pork, tongue, boiling fowl, turkey legs, meat in aspic, fish.

• Side dishes

Risotto/rice, dumplings, pasta (noodles), fresh and frozen vegetables, vegetable casseroles, potato roulade, boiled/jacket potatoes.

• Desserts

Fresh or frozen fruit (e.g. hot raspberries), stewed fruit, rice pudding.



Moist Heat mode



Hints

- To get the most out of your Combi-Master check daily the types of food which can be cooked together using „Moist Heat“. Remember that fish, meat, vegetables, side dishes and fruit can be cooked together (as long as they are all being prepared by the same method).
- Cook **potatoes** in perforated GN containers, the perforations let the steam circulate and give faster, more intensive cooking.
- **Vegetable stock** can be collected by inserting a container on the bottom rack.
- It is better to use two shallower GN containers rather than one high one => this **reduces bulk** and avoids heavy layers of food.
- **Dumplings** should be placed in a shallow solid GN container.
- **Rice and cereals** are the only foods to which you should add water: 1 part grain, 1.5 to 2 parts water.
- **Tomatoes** are easy to skin: „Moist Heat“ for approx. 1 min, then plunge into cold water.



Dry Heat mode



„Dry Heat“

Powerful heating elements heat the dry air. Cabinet temperature can be set to between **30 °C and 300 °C**.

Cooking methods:

Baking, roasting, grilling, deep-frying, gratinating, glazing.



Preheat until heating indicator light goes out.



Or work with the core temperature probe



Target

Actual

Sample dishes

- **Mise en place**

Sweating bacon, roasting bones, allowing dough (yeast) to rise.

- **Starters**

Meatballs, vegetarian bakes, vegetables au gratin, vegetable pasties, pies, sirloin, chicken wings, finger food, duck breasts, quiches, shortcrust pastry, tartlets.

- **Soup garnishes**

Savoury straws, cheese croûtons.

- **Main courses**

Steak, rump steak, T-bone steak, liver, rissoles, chicken breast, chicken legs, half / whole chickens, turkey, pheasant, quail, breadcrumbed meat, breaded convenience food, vegetarian cutlets, duck breasts, cutlets, pizza.

- **Side dishes**

Potato pancakes, roast potatoes, potato gratin, rösti, baked potatoes, Idaho potatoes, potato soufflés, Macaire potatoes, duchesse potatoes.

- **Desserts**

Sponges, marble cakes, plain cakes, fancy cakes, flaky pastry, croissants, bread, rolls, baguettes, shortcrust pastry, apple strudel, bakery products (precooked), frozen pastry.



Dry Heat mode



Hints

- **Cooking times**
Cooking times will depend on product quality, weight and height. Do not overload grids or containers so that air can circulate evenly.
- **General notes on pan-frying**
 - **Preheat** to as high a temperature as possible (300 °C) to build up sufficient stored heat.
 - Load as quickly as possible in order to minimise cabinet temperature drop.
 - **During cooking** (with a full load) open the door briefly to allow excess moisture to escape.
 - With flash-fried and fried products which give off a lot of moisture (e.g. chicken legs), if possible reduce loads to 75 or up to a maximum of 50% of the greatest theoretical load.

- **Breaded products**

all types of breadcrumb coating can be used. Browning is improved by brushing with fat or a blend of paprika and oil. Press the breadcrumbs in firmly, brush with melted fat and do not overload the unit. Rule of thumb: allow approx. 8 to 10 minutes per 1 cm thickness of meat.

Preheat: to 300 °C (at least until heating indicator light goes out).

Optimum cut thickness: 1,5 to 2 cm.

Optimale Schnittstärken: 1,5 bis 2 cm.

Accessories: Roasting and baking tray or granite-enamelled container. For even browning on the top and bottom surfaces, make sure that the slices are of the same thickness or the same size.

- **Gratinating**

light and dark meat dishes, fish, mussels, asparagus, chicory, broccoli, fennel, tomatoes, toast.

Preheat: to 300 °C (at least until heating indicator light goes out). Set to desired temperature after loading.

E.G.: Grids or containers (20 mm) for gratinating toast, steaks and soups.



Dry Heat mode

- **Baking**

Preheat to baking temperature. For a full load you may need to select a higher preheating temperature.

Baking temperature: approx. 20 to 25 °C lower than in a conventional oven.

For rolls use only every second shelf.

For frozen convenience products preheat to 300 °C.

Defrost frozen rolls and leave to rise for a short time.

Accessories:

Use perforated Teflon-coated baking trays, Roasting and baking trays or granite enamelled GN containers.



Combi-Steam mode



„Combi-Steaming“

Moist Heat and Dry Heat modes are combined by a control system. This creates a hot, humid climate for especially intensive cooking.

The temperature can be set to between **30 °C** and **300 °C**.

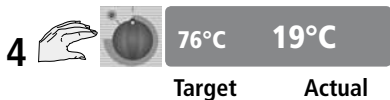
Cooking modes: roasting, baking.



Preheat until heating indicator light goes out.



Or work with the core temperature probe



Target

Actual

Sample dishes

- **Mise en place**
Roasting bones.
- **Vorspeisen**
Quiche Lorraine, Gemüseauflauf, Flans, Moussaka, Lasagne, Canneloni, Paella, Nudelauf.
- **Starters**
Quiche Lorraine, vegetable soufflés, flans, moussaka, lasagne, canneloni, paella, pasta bakes.
- **Side dishes**
Potato gratin, frozen products (potato turnovers), baked potatoes.
- **Desserts**
Yeast dough.
- **Miscellaneous**
Bread, rolls, pretzels (frozen dough portions).



Combi-Steam mode



Hints

- Do not place joints too close together to allow even cooking.
- Joints with rinds or larger joints should be steamed for approximately 1/3 of the cooking time.
- Collect condensate in a container (additional rail) and make the gravy by adding it to the lightly roasted bones.
- **Preparing sauces**
 - Place a solid container on an additional rail.
 - Add bones, mirepoix, seasonings to the container and roast under the meat.
 - Add the collected stock
 - Braise for the duration of cooking.
 - Very concentrated stock for gravies/sauces.
- **Roulades**

place in solid GN container, top with hot sauce and cover with container.
- **Baking**

Bake yeast dough, flaky pastry, choux pastry on baking/roasting trays, Teflon trays can also be used.

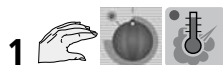


Vario-Steam mode



„Vario-steaming“

The steam generator produces hygienic fresh steam. Cabinet temperature can be variably set to between 30 °C and 99 °C.



Preheat until heating indicator light goes out.



Or work with the core temperature probe



Target

Actual

Sample dishes

- **Mise en place**

Blanching bacon and ham, poaching fish garnishes, soups, sauces, stocks, fumets etc., pasteurising (semi-preserved foods).

- **Starters**

Galantines, fish dumplings, terrines, vacuum dishes.

- **Soup garnishes**

Stuffing, dumplings, royale.

- **Main courses**

Fish (salmon, sole etc.), cured ham, poultry, vacuum dishes (chicken breast, boiled beef, veal tongue), turkey fillet, chicken breasts, beef fillet, Vitello sausage.

- **Side dishes**

Flans, vegetable casseroles, polenta.

- **Desserts**

Fruit, crème caramel, cabinet pudding.



Vario-Steam mode



Hints

- **„Vario-Steam“ cooking times**

Moist Heat cooking times can be used as approximate values. As a general rule, the lower the cooking temperature the longer the cooking time.

- **Approximate cabinet temperatures**

- **„Vario-Steam“:**

Soup garnishes:	75 to 90 °C
Fish, shellfish and crustaceans:	65 to 90 °C
Meat and sausages	72 to 75 °C
Light meat	75 to 85 °C
Dark meat:	80 to 90 °C
Poultry:	80 °C
Desserts:	65 to 90 °C

- **Seasoning**

Season with care. Low cooking temperatures intensify the characteristic taste of seasonings.

When vacuum cooking be sure to add the exact amount of fumet, essence or reduction!

- **Preserving fruit/vegetables**

Cover the food with hot or cold liquid, depending on the firmness of the raw product and the type of preserve you want. The diameter of the preserving jars used should not exceed 100 mm. The cooking temperature will depend on the type of product (ripeness, size of pieces). Approximate temperature: 74 to 99 °C.

Note:

The jars must not be closed

- **Advantages:**

- Firm textured fillings.
- Products have intenser taste and aroma.
- Stock loss very low in fatty material.
- Approximate temperature: 72 to 80 °C.

- **Cook direct in the serving dish, e.g. fish.**



Finishing® mode



„Finishing®“

A combination of Moist Heat and Dry Heat modes. This produces the ideal cooking climate, by preventing the food drying out and also the formation of unwanted puddles. Cabinet temperature can be set to between **30 °C** and **300 °C**.

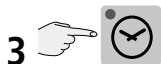


Preheat to operating temperature.



0:25

We recommend a cabinet temperature of between 120 °C and 140 °C, but the temperature can be varied for different products.



0:08

As a rule time is between 5 and 8 minutes for food arranged on plates – but times will vary depending on the product, product temperature, number of plates, how full they are and the desired serving temperature.



76°C

19°C

Target

Actual

Sample dishes

• Starters

All types of spaghetti, cannelloni, lasagne, vegetable dishes, cheese and herb noodles, quiche Lorraine, spring rolls, vegetarian cutlets, onion flans.

• Main courses

All types of roast, meat loaves, bakes, ready-to-serve meals, roulades, stuffed vegetables.

• Side dishes

Rice, potatoes, noodles, pasta, vegetables, soufflés, gratins.

• Desserts

Strudel, hot fruit.

Or work with the core temperature prober



Finishing® mode



Hints

- **Finishing® utensils**

Porcelain plates, earthenware, glass, silverware, copper pans, stainless steel, aluminium dishes (brought in).

- **Banqueting service/tour groups**

Reheat plates in the mobile plate rack.

- Large quantities in next to no time.
- Fast loading and unloading.
- Shorter serving times, so high hourly throughput, rapid table change, more turnover.
- For plates up to 31 cm in diameter

- Serving dishes are heated as well, storing heat until the food reaches the table.

- **Thermocover:** for bridging short waiting periods or transporting food

- Arrange food evenly and not too closely on plates or dishes.

- Before arranging vegetables and side dishes for mix with a little butter or fat.

- Sauces
Usually added after .

- Bulky items need more time to heat up.



Working with the core temperature probe



Caution!

The core temperature probe can be hot – Risk of burns.

Wear oven gloves.



Insert the needle of the core temperature probe into the thickest point at an angle of 30-45 degrees. You must insert the needle through the middle of the food.



- Always correctly position the core temperature probe in the park position provided – Risk of damage.
- Do not let core temperature probe hang out of cooking cabinet - Risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet - Risk of damage.

Can be selected for all control modes



1			
2			160°C
3			
4			76°C 19°C
		Target	Actual

The timer is not operational.

A buzzer sounds when the preselected temperature has been reached.



Working with the core temperature probe



Hints

- When roasting meat for slicing set the core temperature approx. 5 °C lower, as the joint will continue to cook during the cool-down phase.
For example: „Roasting“, core temperature – cooking time ratio.
- To avoid holes (protein coagulation) in the product, cool the core temperature probe before use.
- You can change the set temperatures and cooking modes at any time.
- Core temperature measurement establishes the optimum serving temperature when ®.

Approximate core temperature values

Beef	How well done	Core temperature
Fillet of beef	medium	55 - 58 °C
Sirloin	medium	55 - 60 °C
Beef rose	well done	85 - 90 °C
Roast beef	well done	80 - 85 °C
Aitchbone	well done	90 °C

Pork

Leg	well done	75 °C
Leg	pale pink	65 - 68 °C
Saddle	pale pink	65 - 70 °C
Shoulder	well done	75 °C
Belly/ stuffed	well done	75 - 80 °C
Belly	well done	80 - 85 °C
Knuckle, roasted	well done	80 - 85 °C
Knuckle, cured	well done	80 - 85 °C
Ham	very succulent	64 - 68 °C
Smoked pork chops (Buffet slices)		65 - 70 °C 55 - 60 °C
knuckle pickled	well done	75 - 80 °C
Cured rib of pork	well done	65 °C
Ham in breadcrumbs		65 - 68 °C



Working with the core temperature probe

Approximate core temperature values

Beef	How well done	Core-temperature
Veal		
Saddle of veal	pale pink	58 - 65 °C
Leg of veal, and topside	well done	78 °C
noisettes, fricandeau		
Loin with kidneys	well done	75 - 80 °C
Roast veal/shoulder	well done	75 - 80 °C
Breast of veal	well done	75 - 78 °C
Saddle of mutton	rare	65 - 70 °C
Saddle of mutton	well done	80 °C
Leg of mutton	rare	70 - 75 °C
Leg of mutton		82 - 85 °C

Lamb

When the meat is well done the core temperature is between 79 °C and 85 °C. The colour of the meat core is grey, slightly pale pink. The meat juices are clear.

Leg	rare	60 - 62 °C
Leg	well done	68 - 75 °C
Saddle	rare	54 - 58 °C
Saddle	well done	68 - 75 °C
Shoulder	well done	78 - 85 °C

Approximate core temperature values

Beef	How well done	Core-temperature
Pies and similar		
Poultry		
Chicken	well done	85 °C
Goose/duck	well done	90 - 92 °C
Turkey	well done	80 - 85 °C
Pies		72 - 74 °C
Meat loaf		72 - 78 °C
Terrines		60 - 70 °C
Galantines		65 °C
Ballotines		65 °C
Foie gras		45 °C
Fish, e.g. salmon	medium	60 °C



Cool Down Function

Appliance settings – Celsius / Fahrenheit

You have been running your appliance at high temperature and you now want to carry on working at reduced cabinet temperature. Use the „Cool Down“ function to cool the cabinet quickly and gently.



Warning:

- Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.
- During "Cool Down", the fan wheel does not switch off when the door is opened.
- Do not touch the fan wheel - Risk of injury.
- During "Cool Down", hot vapours emerge from the cooking cabinet - Risk of burns.

Temperatures may be displayed in degrees Celsius or degrees Fahrenheit.

Changing the Celsius / Fahrenheit display



Simultaneously press „Clock“ button and „Core temperature“ button and hold down for more than 10 seconds.



or



1 Close door.



3 Open door.



Close cabinet doors before selecting „Cool Down“.

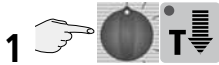


Cleaning

For hygiene reasons and to prevent malfunctions it is essential to clean your unit every day.

- Follow the safety instructions on the spray bottle and cleaner canister.
- Use only genuine cleaning agents and the genuine hand spray gun (article no.: 6004.0100) from the unit manufacturer.
- Never leave hand spray guns under pressure.
- Never spray other people, animals or objects.

Here is what to do



1 Cool the cooking cabinet to below 60 °C (see the "Cool Down" section).



2 Switch unit off.



3 Swivel hanging rack and air baffle to the middle



Warning:

Aggressive chemical fluid – risk of chemical burns.

It is essential that you use: protective clothing, safety goggles, gloves, facemask and the unit manufacturer's hand spray gun.



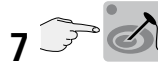
Spray the space behind the air baffle, cooking cabinet, inside of the door and door seal with cleaner.

- 5 Reset and lock the air baffle and hanging rack in place. Close the cooking cabinet door.



Warning:

Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.



Hold down the core temperature button for 10 seconds.



The cleaning program starts.





Cleaning



Warning:

*Aggressive chemical fluid – risk of chemical burns.
It is essential that you use: protective clothing,
safety goggles, gloves and facemask.*

At the end of the cleaning time, you will be prompted to open the doors.



door



9



When the cleaning program has finished, rinse the appliance down, including behind the air baffle.

10

Wipe the cooking cabinet and door seal with a damp cloth. If necessary, fold back the inner pane and wipe it down as well.

11

Close the cooking cabinet door.



0:10



To dry the cooking cabinet, "Hot air" mode is automatically switched on for 10 minutes after the cabinet door is closed.



End



12



You exit the cleaning program by selecting a cooking mode.

You need:

Hand spray gun – article no.: 6004.0100



Warning:

*Aggressive chemical fluid – risk of chemical burns.
It is essential that you use: protective clothing,
safety goggles, gloves and facemask.*

*Rinse the spray gun nozzle and nozzle extension
with clean water after every use.*

*Rinse the cleaning bottle with warm water after
use.*



Cleaning the cooking cabinet seal every day will extend its service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.

Clean the glass windows inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.

If there is heavy soiling, allow the residues soften for 10 minutes in "Moist Heat" mode before cleaning.

A couple of drops of salad oil will clear any stiffness in the pump plunger (manual spray gun).



Servicing - Steam generator descaling

Your appliance is equipped with the patented automatic Self Clean system. Automatic Self Clean significantly extends the period between descaling intervals. The steam generator in your appliance still needs regular descaling, depending on water hardness and use.

We recommend the following descaling intervals, based on 8 hours' steaming per day:

up to 18 °dH (to 3.2 mmol/litres)	at least 1x annually
up to 24 °dH (to 4.3 mmol/litres)	at least 2x annually
over 24 °dH (to 4.3 mmol/litres)	at least 3x annually

These recommended descaling intervals may vary from the approximate values given above, depending on the composition of the water (e.g. minerals).

Steam generator descaling



2 Close cabinet doors.



Press core temperature button down for 10 seconds until the cabinet temperature display shows „CLEn”.



Rotate cabinet temperature knob to the right until „CALC” appears on the display.



The descaling process is started.

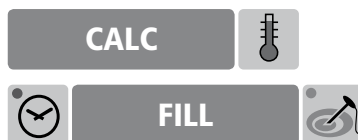


If the cabinet temperature is over 40 °C when descaling commences, „Cool Down” starts automatically – see „Cool Down” display

Steam generator is drained



When pumping out has finished the display shows:



You will be asked to top up with descaling fluid.

6 Open cabinet doors.



Servicing - Steam generator descaling



Remove left grid shelf and air baffle.



Guide hose into steam inlet opening as far as the mark

Note

The allocation of marks to unit size is described in the instructions for the descaler pump.



Warning:

Aggressive chemical fluid – risk of chemical burns.

It is essential that you use: protective clothing, safety goggles, gloves, facemask and the unit manufacturer's descaler pump.



Insert hanging rack and fix hose with wire hooks



Place canister of descaling fluid in the cooking cabinet and run the hose into the canister



Descaling fluid reacts with lime and can foam over.

11 Very slowly fill with descaling fluid using the appliance manufacturer's descaling pump.



Warning:

Aggressive chemical fluid – risk of chemical burns. There may be residues of the descaling fluid in the hoses. Rinse the descaling accessories thoroughly with water.

Wear: protective clothing, safety goggles, gloves and facemask.

Electric appliances

6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN
3,5 litres	6 litres	6 litres
10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
8,5 litres	9 litres	11,5 litres

Gas appliances

6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN
4 litres	7 litres	6,5 litres
10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
9 litres	8 litres	11 litres

Remove the descaling accessories (hand pump and canister) from the cabinet.



Servicing - Steam generator descaling

12 Remove descaler accessories from the cooking cabinet (hand pump and canister).

13 Thoroughly rinse off any descaling fluid in the cooking cabinet and descaler accessories with water.



Remove descaler accessories, insert air baffle and left hanging rack, and lock in place



After 30 seconds, "door" appears on the display.



16 Close the cooking cabinet door.



The length of the descaling phase is displayed.



The steam generator is automatically rinsed several times. The appliance then automatically switches to Steam.



"End" appears on the display when descaling is complete.



You exit the descaling process by selecting a cooking mode. You can now use your unit for cooking.

Note:

You need:

Electric descaler pump – Article no.: 60.70.409

Descaler, 10 litre canister – Article no.: 6006.0110



Aborting the descaling process Draining the steam generator

Aborting the descaling process

If necessary you can discontinue the descaling process.

Before filling with descaling fluid



please hold down the core temperature button for 10 seconds.



Your appliance can now be used for cooking.

After filling with descaling fluid



Switch appliance off and wait for 4 seconds



Switch appliance on



Descaling is discontinued if the core temperature button is pressed within 30 seconds.

If the core temperature button is not pressed within 30 seconds descaling will continue.



The steam generator is automatically drained and thoroughly rinsed.

Your appliance can now be used for cooking.

Draining the steam generator

You can drain the steam generator before moving it or to stop it freezing.



2 Open cabinet doors.



Press core temperature button for 10 seconds until „CLEn“ appears on cabinet temperature display.



Rotate cabinet temperature knob to the right until „SC“ appears on the display.



The steam generator is drained.



Fault indications

Any faults in your appliance
will be indicated on the display.



Faults in your appliance which allow you to carry
on cooking can be suppressed by pressing the clock
button.

Fault indication	Cause	Remedial action
E1	Appliance defective	
E2	Heating switched off for more than 2 minutes by an external energy optimising system.	Check energy optimisation system!
E3	Appliance defective	Notify Customer Service!
E4	Appliance defectivet	Notify Customer Service!
E5	Core temperature probe defective	Appliance can be operated without core temperature probe. Notify Customer Service!
E6	Appliance defective	Notify Customer Service!
E7	Appliance defective	Notify Customer Service!
E8	Appliance defective	Notify Customer Service!
E9	Appliance defective	Notify Customer Service!
E10	Appliance defective	Notify Customer Service!
E11	No control mode displayed after switching on	Notify Customer Service!
E13	Appliance defective	Notify Customer Service!
E14	Appliance defective	Notify Customer Service!
E15	Appliance defective	Notify Customer Service!
E16	Appliance defective	Notify Customer Service!
E17	Ambient temperature too low	Room temperature must exceed 5 °C!
E18	Appliance defective	Notify Customer Service!
E19	Appliance defective	Notify Customer Service!
E20	Appliance defective	Notify Customer Service!
E21	Appliance defective	Notify Customer Service!
E22	Appliance defective	Notify Customer Service!

Sample applications: beef and veal

Product	Hints	Accessories	load per container		pre- haeting	
			1/1	2/1		
Fillet steak	season, brush with oil	CombiGrill	9 pcs.		 300 °	
Rump steak	season, brush with oil do not flatten	CombiGrill	9 pcs.		 300 °	
Sirloin	season, brush with oil	Grid and CNS	6 kg	12 kg	 200 °	
Roast beef (Braised beef)	add mirepoix Ø 80–100 mm, cover CNS	100 mm CNS	6-8 kg	12-16 kg	 200 °	
Beef roulades	season, add hot sauce, cover with 20 mm GN	65 mm CNS	20-25 pcs.	40-50 pcs.	 200 °	
Fillet of beef Wellington		20 mm granite	6-8 kg	12-16 kg	 200 °	
Aitchbone		Grid and CNS	6-8 kg	12-16 kg	 100 °	
Fillet of veal	season, brush with oil	CombiGrill	8 pcs.		 250 °	
Veal cutlets	season just before loading	CombiGrill	8 pcs.		 250 °	
Roast veal		Grid and 65 mm CNS	9 kg	16 kg	 200 °	
Knuckle of veal		Grid and 40 mm CNS	6 pcs.	12 pcs.	 200 °	
Osso bucco	cover CNS	65 mm CNS	15 pcs.	30 pcs.	 200 °	
Breast of veal		Grid and 65 mm CNS	1 pcs.	2 pcs.	 100 °	
Saddle of veal		Grid and 40 mm CNS	1 pcs.	2 pcs.	 200 °	
Shoulder of veal		Grid and 40 mm CNS	6-8 kg	12-16 kg	 200 °	

Please note that quantities given always refer to a full load. In certain instances reducing the load can improve food quality. Foods are natural products, cooking times and temperatures are intended as guides and should, if necessary, be adjusted to suit the individual product.



Cooking process			Maximum load quantity for each type of unit				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
 230-250 ° 7-10 Min.			27 pcs.	45 pcs.	45 pcs.	54 pcs.	108 pcs.
 260 ° 8-10 Min.			27 pcs.	45 pcs.	45 pcs.	54 pcs.	108 pcs.
 160-180 ° 5-10 Min.	 120-140 ° CT 56 °		18 kg	36 kg	30 kg	60 kg	100 kg
 160-180 ° 90-120 Min.	 120-140 ° CT 80 °		18 kg	36 kg	30 kg	60 kg	100 kg
 130-140 ° 60-80 Min.			75 pcs.	150 pcs.	125 pcs.	250 pcs.	500 pcs.
 160-180 ° CT 80-90 °	 120-140 ° CT 56 °		18 kg	36 kg	30 kg	60 kg	100 kg
 85 ° CT 80-90 °			18 kg	36 kg	30 kg	60 kg	100 kg
 160-180 ° 5-10 Min.	 120-140 ° CT 68 °		24 pcs.	40 pcs.	40 pcs.	48 pcs.	96 pcs.
 240 ° 10-12 Min.			24 pcs.	40 pcs.	40 pcs.	48 pcs.	96 pcs.
 160-180 ° 30 Min.	 140 ° CT 75 °		18 kg	36 kg	30 kg	60 kg	100 kg
 140 ° CT 85 °	 170 ° 10 Min.		18 pcs.	36 pcs.	30 pcs.	60 pcs.	120 pcs.
 130-140 ° ca. 90 Min.			45 pcs.	90 pcs.	75 pcs.	150 pcs.	300 pcs.
 20 Min.	 140 ° CT 85 °	 160-200 ° 10 Min.	3 pcs.	6 pcs.	5 pcs.	10 pcs.	20 pcs.
 160-180 ° 10 Min.	 120-140 ° CT 68 °		2 pcs.	4 pcs.	3 pcs.	6 pcs.	12 pcs.
 160-180 ° 10 Min.	 140-160 ° CT 80-85 °		18 kg	36 kg	30 kg	60 kg	100 kg

Sample applications: pork, mutton and lamb

Product	Hints	Accessories	load per container		pre-heating	
			1/1	2/1		
Pork medallions	season, brush with oil approx. 70 to 80 g	CombiGrill	20 pcs.		 300 °	
Escalopes	au naturel, brush with oil	CombiGrill	9 pcs.		 300 °	
Pork chops (breaded)	browning fat,	Roasting and baking tray	8 pcs.	16 pcs.	 250 °	
Burgers		Roasting and baking tray	10 pcs.	30 pcs.	 300 °	
Meat balls		20 mm granite	45 pcs.	90 pcs.	 250 °	
Saddle of pork		Grid and 40 mm CNS	8 kg	16 kg	 250 °	
Roast pork Neck		Grid and 65 mm CNS	8 kg	16 kg	 250 °	
Roast pork with crackling	(stuffed pork belly), make portion-sized cuts after step 1, then season	Grid and 40 mm CNS	5-7 kg	10-14 kg	 100 °	
Smoked neck of pork	boned	Grid and 65 mm CNS	6-8 kg	12-16 kg	 100 °	
Knuckle of pork	save stock, for use e.g. with sauerkraut	Grid and 65 mm CNS	7-9 pcs.	14-18 pcs.	 100 °	
Leg of pork	make cuts after step 1, then season	Grid Potato Baker	6-8 pcs.		 100 °	
Ham in breadcrumbs	3/4 precook ham, then coat	Roasting and baking tray	ca. 6 kg	ca. 12 kg	 200 °	
Mince-meat roast	use grid if in tins	20 mm granite	6 kg	12 kg	 200 °	
Meat loaf	pack into aluminium trays	Grid	4-6 kg	8-12 kg	 200 °	
Spare ribs	marinate for 12 h after steaming	Grid and 20 mm granite	3 kg	6 kg	 100 °	

Please note that quantities given always refer to a full load. In certain instances reducing the load can improve food quality. Foods are natural products, cooking times and temperatures are intended as guides and should, if necessary, be adjusted to suit the individual product.



Cooking process			Maximum load quantity for each type of unit				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
230-250 ° CT 68-72 °			60 pcs.	100 pcs.	100 pcs.	120 pcs.	240 pcs.
250-270 ° 10-12 Min.			27 pcs.	45 pcs.	45 pcs.	54 pcs.	108 pcs.
190-220 ° CT 72 °			24 pcs.	40 pcs.	40 pcs.	48 pcs.	96 pcs.
200-200 ° CT 76-80 °			30 pcs.	60 pcs.	50 pcs.	100 pcs.	150 pcs.
180-200 ° CT 76-80 °			135 pcs.	270 pcs.	225 pcs.	450 pcs.	900 pcs.
180 ° 30 Min.	130-150 ° CT 65 °		16 kg	32 kg	24 kg	48 kg	96 kg
140-180 ° CT 76-80 °			16 kg	32 kg	24 kg	48 kg	96 kg
20 Min.	140-160 ° CT 74-76 °	200-220 ° 15-20 Min.	15 kg	30 kg	25 kg	50 kg	75 kg
80 ° CT 65-72 °			16 kg	32 kg	24 kg	48 kg	96 kg
100 ° CT 87 °			18 pcs.	36 pcs.	30 pcs.	60 pcs.	90 pcs.
20 Min.	140-160 ° CT 78-80 °	220 ° 15-20 Min.	18 pcs.	36 pcs.	30 pcs.	60 pcs.	90 pcs.
160-180 ° 20-30 Min.	140-160 ° CT 72-78 °		12 kg	24 kg	18 kg	36 kg	72 kg
140-160 ° CT 80 °			18 kg	36 kg	30 kg	60 kg	90 kg
130 ° CT 72-80 °			18 kg	36 kg	30 kg	60 kg	90 kg
60 Min.	180-220 ° 10-15 Min.		9 kg	18 kg	15 kg	30 kg	45 kg

Sample applications: sausages and frozen food

Food	Hints	Suitable GN container/grid	load per container		pre- heating	
			1/1	2/1		
Sausages, to reheat		40 mm CNS	30 pcs.	60 pcs.	 85 °	
Stuffing	ffor mise en place cover with foil	20 mm CNS	50 pcs.	100 pcs.	 85 °	
Live dumplings	lightly grease container	20 mm CNS	30 pcs.	60 pcs.	 100 °	
Semi-preserved foods	filling weight 200 g	20 mm CNS	40 pcs.	80 pcs.	 100 °	
Sausages in jars (250 g)	Attention: Cook without lid! Test jars to make sure they can withstand heating	20 mm CNS	40 pcs.	80 pcs.	 100 °	
Frozen convenience foods:						
Chicken drumsticks- and thighs	prefried	20 mm granite	20 pcs.	40 pcs.	 250 °	
Fish fingers	breaded	Roasting and baking tray	50 pcs.	100 pcs.	 300 °	
Quiche Lorraine	Pre-baked in ø 8 cm aluminium tins 2 cm high, preheat 300 °C	20 mm CNS or Perforated aluminium	24 pcs.	48 pcs.	 300 °	
Lasagne	precooked	CNS 65 mm	10 port.	20 port.	 200 °	
Pizza	precooked	Perforated aluminium	2 pcs.	4 pcs.	 300 °	

Please note that quantities given always refer to a full load. In certain instances reducing the load can improve food quality. Foods are natural products, cooking times and temperatures are intended as guides and should, if necessary, be adjusted to suit the individual product.



Cooking process			Approx. loading capacity				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x2/1 10x1/1	20x1/1	20x2/1
 85 ° CT 72 °			180 pcs.	360 pcs.	300 pcs.	600 pcs.	1200 pcs.
 85 ° 10-20 Min.			300 pcs.	600 pcs.	500 pcs.	1000 pcs.	2000 pcs.
 100 ° 10-15 Min.			180 pcs.	360 pcs.	300 pcs.	600 pcs.	1200 pcs.
 100 ° 40-60 Min.			120 pcs.	240 pcs.	200 pcs.	400 pcs.	800 pcs.
 100 ° 50-70 Min.			120 pcs.	240 pcs.	200 pcs.	400 pcs.	800 pcs.
 160 ° 20-25 Min.			120 pcs.	240 pcs.	200 pcs.	400 pcs.	800 pcs.
 200-220 ° 20 Min.			300 pcs.	600 pcs.	500 pcs.	1000 pcs.	2000 pcs.
 200 ° 20 Min.			144 pcs.	288 pcs.	450 pcs.	900 pcs.	1800 pcs.
 140 ° 30-40 Min.			30 port.	60 port.	50 port.	100 port.	200 port.
 200 ° 10-12 Min.			12 pcs.	24 pcs.	20 pcs.	40 pcs.	80 pcs.

Sample applications: Game, poultry and pies

[illegible]

[illegible]

Sample applications: Fish, shellfish and crustaceans

Food	Hints	Suitable GN container/grid	load per container		pre- heating	
			1/1	2/1		
Salmon (whole)	Salmon, put abdomen flap outside	CNS 20 mm	1 pcs.	2 pcs.	 100 °	
Salmon trout fillets, Salmon steaks	in serving dish, add fumet or wine	CNS 20 mm	20 pcs. 15 pcs.	40 pcs. 30 pcs.	 100 °	
Halibut (portions)	salt, pepper, chopped herbs	CNS 20 mm	15 port.	30 port.	 100 °	
Sole roulades	can also be stuffed	CNS 20 mm	30 pcs.	60 pcs.	 100 °	
Plaice	pale side up	Roasting and baking tray	4-5 pcs.	8-10 pcs.	 250 °	
Pan fried trout	season, brush with oil	Roasting and baking tray	3-5 pcs.	6-10 pcs.	 250 °	
Blue trout	season stock with vinegar; put abdomen flap to the side	CNS 40 mm	8-10 pcs.	16-20 pcs.	 100 °	
Perch (on vegetable julienne)	first blanch julienne	CNS 20 mm	10-12 pcs.	20-24 pcs.	 100 °	
Mussels	add wine, vegetable julienne, etc.	CNS 40 or 65 mm	1-2 kg	2-4 kg	 100 °	
Fish dumplings		CNS 20 mm	50 pcs.	100 pcs.	 100 °	
Fish terrine		Grid	3 pcs.	6 pcs.		
Squid (whole)		CNS 20 mm Grid	1 pcs.	2 pcs.	 100 °	
Frozen convenience foods:						
Fish,	gratinated in aluminium foil, multiple portions	CNS 20 mm	12 pcs.	24 pcs.	 250 °	
Fish fillet (pre-baked)		CNS 20 mm	18 pcs.	36 pcs.	 250 °	

Please note that quantities given always refer to a full load. In certain instances reducing the load can improve food quality. Foods are natural products, cooking times and temperatures are intended as guides and should, if necessary, be adjusted to suit the individual product.



Cooking process			Approx. loading capacity					
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1	
 78 ° CT 67 °			2 pcs.	4 pcs.	3 pcs.	6 pcs.	12 pcs.	
 78 ° CT 68 °			120 pcs. 90 pcs.	240 pcs. 180 pcs.	200 pcs. 150 pcs.	400 pcs. 300 pcs.	800 pcs. 600 pcs.	
 78 ° CT 68 °			90 port.	180 port.	150 port.	300 port.	600 port.	
 78 ° CT 67 °			180 pcs.	360 pcs.	300 pcs.	600 pcs.	1200 pcs.	
 220-220 ° CT 66 °			30 pcs.	60 pcs.	50 pcs.	100 pcs.	200 pcs.	
 200-220 ° CT 66 °			30 pcs.	60 pcs.	50 pcs.	100 pcs.	200 pcs.	
 100 ° CT 68 °			30 pcs.	60 pcs.	50 pcs.	100 pcs.	200 pcs.	
 85 ° CT 68 °			36 pcs.	72 pcs.	60 pcs.	120 pcs.	240 pcs.	
 95 ° 10-15 Min.			6 kg	12 kg	10 kg	20 kg	40 kg	
 75 ° 8-15 Min.			300 pcs.	600 pcs.	500 pcs.	1000 pcs.	2000 pcs.	
 70-75 ° CT 68 °			9 pcs.	18 pcs.	15 pcs.	30 pcs.	60 pcs.	
 100 ° CT 90 °	 80 ° 30 Min.		6 pcs.	12 pcs.	10 pcs.	20 pcs.	40 pcs.	
 200-220 ° 10-20 Min.			72 pcs.	144 pcs.	120 pcs.	240 pcs.	480 pcs.	
 180 ° CT 68 °			108 pcs.	216 pcs.	180 pcs.	360 pcs.	720 pcs.	

Sample applications: vegetables, side dishes

Product	Hints	Accessories	load per container		pre-heating	
			1/1	2/1		
Broccoli	frozen (fresh, perforated container, plunge in iced water)	CNS 65 mm perforated	5 kg	10 kg	 100 °	
Cauliflower	cut rosettes	CNS 65 mm perforated	ca. 4 heads	ca. 8 heads	 100 °	
Brussels sprouts	frozen, season when frozen, butter just before serving	CNS 65 mm perforated	5 kg	10 kg	 100 °	
Spinach	fresh	CNS 65 mm perforated	2 kg	4 kg	 100 °	
Kohlrabi		CNS 65 mm perforated	5 kg	10 kg	 100 °	
Carrots parisienne		CNS 65 mm perforated	5 kg	10 kg	 100 °	
Petits pois		CNS 65 mm perforated	5 kg	10 kg	 100 °	
Asparagus	cook in stock/water	CNS 65 mm	2-3 kg	4-6 kg	 100 °	
Tomatoes	blanch for e.g. tomatoes concassé, salad	20 mm perforated	28 pcs.	56 pcs.	 100 °	
Green beans	frozen, whole or cut, fresh blanch, plunge into iced water	CNS 65 mm perforated	5 kg	10 kg	 100 °	
Mushrooms	sprinkle with lemon, add white wine if desired	CNS 65 mm	2 kg	4 kg	 100 °	
Savoy cabbage (blanch)	cut out stalk, plunge fresh cabbage into iced water	CNS 65 mm	2-3 heads	4-6 heads	 100 °	
Peppers (stuffed)	use only red and yellow	CNS 65 mm	20-25 pcs.	40-50 pcs.	 200 °	
Cauliflower au gratin	every 2nd rack	Grid CNS 20 mm	30 port.	60 port.	 300 °	
Vegetable platter (Serving dish)	pre-prepared, butter /fat just before serving	Grid or CNS 20 mm	4 pcs.	8 pcs.	 150 °	
Baked vegetables		CNS 65 mm granite	30 port.	60 port.	 180 °	
Stuffed cabbage rolls	blanch leaves well, (frozen, preheat 300 °C)	65 mm perforated CNS 65 mm	25 pcs.	50 pcs.	 180 °	
Peasant-style omelette	fill approx. 1- to 2 cm below edge	CNS 40 mm	30 port.	60 port.	 150 °	
Soaking cereals	preparing cold and leaving to soak shortens cooking time	CNS 65 mm granite	2 kg	4 kg	 100 °	
Moussaka	fill 2 cm under top edge	CNS 65 mm	30 port.	60 port.	 200 °	

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Cooking process				Maximum load quantity for each type of unit				
	1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
	 100 ° 10-15 Min.			15 kg	30 kg	25 kg	50 kg	75 kg
	 100 ° 12-18 Min.			12 heads	24 heads	20 heads	40 heads	80 heads
	 100 ° 14-18 Min.			15 kg	30 kg	25 kg	50 kg	75 kg
	 100 ° 2-5 Min.			6 kg	12 kg	10 kg	20 kg	30 kg
	 100 ° 15-20 Min.			15 kg	30 kg	25 kg	50 kg	75 kg
	 100 ° 15-18 Min.			15 kg	30 kg	25 kg	50 kg	75 kg
	 100 ° 15-18 Min.			15 kg	30 kg	25 kg	50 kg	75 kg
	 100 ° 12-15 Min.			9 kg	18 kg	15 kg	30 kg	45 kg
	 100 ° 1-2 Min.			225 pcs.	336 pcs.	280 pcs.	560 pcs.	1120 pcs.
	 100 ° 15-18 Min.			15 kg	30 pcs.	25 kg	50 kg	75 kg
	 100 ° 10-12 Min.			6 kg	12kg	10 kg	20 kg	40 kg
	 100 ° 6-8 Min.			9 heads	18 heads	15 heads	30 heads	60 heads
	 160-180 ° 45 Min.			75 pcs.	125 pcs.	125 pcs.	250 pcs.	375 pcs.
	 250 ° 8-10 Min.			90 port.	180 port.	150 port.	300 port.	600 port.
	 110-130 ° 8-12 Min.			12 pcs.	24 pcs.	20 pcs.	40 pcs.	80 pcs.
	 170 ° CT 80 °	 190 ° 10 Min.		60 port.	120 port.	100 port.	200 port.	300 port.
	 140-160 ° CT 76-80 °			60 pcs.	120 pcs.	100 pcs.	200 pcs.	300 pcs.
	 140 ° 35 Min.	 160 ° 10 Min.		90 port.	180 port.	150 port.	300 port.	600 port.
	 100 ° 30 Min.			12 kg	24 kg	20 kg	40 kg	80 kg
	 15 Min.	 140-180 ° CT 72-78 °		60 port.	120 port.	100 port.	200 port.	300 port.

Sample applications: Eggs, side dishes

Product	Hints	Accessories	load per container		pre-heating	
			1/1	2/1		
Eggs (hard boiled)	Soft 7 Min. Hard 15 Min.	CNS 65 mm perforated	60-100 pcs.	120-200 pcs.	 100 °	
Royale	in tins or GN containers	CNS 65 mm	4 litre	8 litre	 90 °	
Egg soufflés	bring milk to the boil, then blend in eggs, cover with foil	CNS 65 mm	4 litre	8 litre	 90 °	
Scrambled egg	beat eggs, whisk in milk or cream, cover	CNS 65 mm	4 litre	8 litre	 100 °	
Quiche	prebake base	20 mm granite	10 pcs.	20 pcs.	 165 °	
Boiled potatoes	cut into quarters, salt, mix well	CNS 100-150 perforated	8-14 kg	16-28 kg	 100 °	
Jacket potatoes	large potatoes can also be cooked on the grid as Idaho potatoes	CNS 100-150 perforated	6-12 kg	14-24 kg	 100 °	
Dumplings	lightly oil CNS container	CNS 20 mm	30 pcs.	60 pcs.	 100 °	
Roast potatoes	cooked au point, watch bulk	40 mm granite	2 kg	4 kg	 300 °	
Potatoes in foil	wrap potatoes in foil, lay on bed of salt	CNS 20 mm	20 pcs.	40 pcs.	 200 °	
Potato gratin	make sure slices are of equal thickness,	40 mm granite	30 port.	60 port.	 140 °	
Potatoes Macaire	frozen product	20 mm granite	40 pcs.	80 pcs.	 250 °	
Vacuum cooked Potatoes	quartered, shaped	Grid	4-4,5 kg	8-9 kg		
Rice	long grain, stock – water: ratio 2:1, soaking shortens cooking time	CNS 65 mm	2 kg	4 kg	 100 °	
Wild rice	ratio 3:1, shortened cooking time	CNS 65 mm	2 kg	4 kg	 100 °	
Rice pudding	3 parts milk, 1 part round grain rice, cinnamon stick, sugar, vanilla	CNS 65 mm	2 kg	4 kg	 99 °	
Pasta (Finishing®)	spaghetti, noodles, tagliatelle etc.	CNS 65 mm	2 kg	4 kg	 100 °	
Canneloni	cover evenly with sauce	CNS 65 mm	30 port.	60 port.	 200 °	
Lasagne		CNS 65 mm	20 port.	40 port.	 160 °	
Pasta soufflé	blend egg mixture in well	CNS or granite	20 port.	40 port.	 180 °	

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Cooking process			Maximum load quantity for each type of unit				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
 100 ° 7-15 Min.			300 pcs.	600 pcs.	500 pcs.	1000 pcs.	2000 pcs.
 77 ° 50 Min.			12 litre	24 litre	20 litre	40 litre	80 litre
 85 ° 15-25 Min.			12 litre	24 litre	20 litre	40 litre	80 litre
 100 ° CT 75 °	 200 ° 5-8 Min.		12 litre	24 litre	20 litre	40 litre	80 litre
 150 ° 10 Min.	 175 ° 10 Min.		60 pcs.	120 pcs.	100 pcs.	200 pcs.	400 pcs.
 100 ° 40-55 Min.			24 kg	48 kg	42 kg	80-90 kg	160-180 kg
 100 ° 40-55 Min.			18 kg	36 kg	36 kg	60-72 kg	120-154 kg
 100 ° 30-40 Min.			90 pcs.	180 pcs.	150 pcs.	300 pcs.	450 pcs.
 220 ° 30-40 Min.			6 kg	12 kg	10 kg	20 kg	30 kg
 180 ° 45-50 Min.			90 pcs.	180 pcs.	150 pcs.	300 pcs.	450 pcs.
 125 ° CT 80 °	 150 ° 10 Min.		60 port.	120 port.	100 port.	200 port.	300 port.
 200-220 ° 15-18 Min.			120 pcs.	240 pcs.	200 pcs.	400 pcs.	800 pcs.
 100 ° 30 Min.			20-25 kg	40-50kg	40-50 kg	90 kg	180 kg
 100 ° 35-45 Min.			6 kg	12 kg	10 kg	20 kg	40 kg
 100 ° 45-55 Min.			6 kg	12 kg	10 kg	20 kg	40 kg
 90-99 ° 50-60 Min.			6 kg	12 kg	10 kg	20 kg	40 kg
 100 ° 10 Min.			6 kg	12 kg	10 kg	20 kg	40 kg
 170 ° CT 80 °			90 port.	180 port.	150 port.	300 port.	450 port.
 150 ° CT 80 °	 170-190 ° 10 Min.		60 port.	120 port.	100 port.	200 port.	300 port.
 150-170 ° CT 80 °	 170-190 ° 5 Min.		60 port.	120 port.	100 port.	200 port.	300 port.

Sample applications: Pasty, bread, rolls, desserts 1

Product	Hints	Accessories	load per container		pre-heating	
			1/1	2/1		
Apple strudel (Strudel dough)	brush with milk, egg or sugar-water	Roasting and baking tray	2 pcs.	4 pcs.	 200 °	
Frozen apple turnovers	brush with liaison if desired preheat	Roasting and baking tray	10 pcs.	20 pcs.	 200 °	
Sponge base (Swiss rolls)		20 mm granite	1 kg	2 kg	 200 °	
Sponge base Ring	Ø 26 cm, every 2nd rack	Roasting and baking tray	2 shapes	4 shapes	 200 °	
Flaky pastry, pies, fleurons	brush carefully with egg,	Roasting and baking tray	Dez 15 pcs.	24-30 pcs.	 180 °	
Flaky pastry tartlets - fresh	every 2nd rack	Roasting and baking tray	je nach Größe	je nach Größe	 180 °	
Puff pastries filled (with cheese etc.)	evtl. mit Ei bestreichen	Roasting and baking tray	12 pcs.	24 pcs.	 180 °	
Tray cakes	every 2nd rack	20 mm or 40 mm	30 port.	60 port.	 180 °	
Christmas stollen	line tins well	Roasting and baking tray	2 kg	4 kg	 180 °	
Croissants – fresh	cook "Vario-Steam" 34 °C,	Roasting and baking tray	12 pcs.	24 pcs.	 180 °	
Compote	cut fruit up evenly, leave to firm after steaming	CNS 65 mm	30 port.	60 port.	 120 °	
Fruit garnishes	Cut or shape apples, pears etc.	20 mm	30 pcs.	60 pcs.	 100 °	
Hot fruit	frozen fruit, raspberries, strawberries, blackberries, in serving dish	Grid	15 pcs.	30 pcs.	 90 °	
Fruit conserves (Jars without lids)	Ø 10–12 cm, e.g. pears, filling volume 1 litre	Grid or 20 mm	10 pcs.	20 pcs.	 100 °	
Cabinet pudding	line tins (foil or baking paper)	Grid	4 pcs.	8 pcs.	 90 °	
Crème caramel (glasses)	darioles, cocottes, timbales etc.	Grid or 20 mm	40 pcs.	80 pcs.	 80 °	

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Cooking process			Maximum load quantity for each type of unit				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
 140-160 ° 40-60 Min.			6 pcs.	12 pcs.	10 pcs.	20 pcs.	40 pcs.
 150-170 ° 15-25 Min.			60 pcs.	120 pcs.	100 pcs.	200 pcs.	300 pcs.
 140-160 ° 10-20 Min.			6 kg	12 kg	10 kg	20 kg	40 kg
 140-160 ° 15-40 Min.			6 shapes	12 shapes	10 shapes	20 shapes	40 shapes
 150-170 ° 8-15 Min.	 160-180 ° 5-20 Min.		45 pcs.	90 pcs.	75 pcs.	150 pcs.	300 pcs.
 150-170 ° 5-10 Min.	 160-180 ° 2-10 Min.						
 170 ° 20-25 Min.	 160-180 ° 5-20 Min.		24 pcs.	48 pcs.	40 pcs.	80 pcs.	160 pcs.
 140-160 ° 30-50 Min.			90 port.	180 port.	150 port.	300 port.	600 port.
 140-160 ° 10-15 Min.	 150-170 ° 20-30 Min.		6 kg	12 kg	10 kg	20 kg	40 kg
 150-170 ° CT 85 °	 160-180 ° 10 Min.		24 pcs.	48 pcs.	40 pcs.	80 pcs.	160 pcs.
 120 ° 20-25 Min.			90 port.	180 port.	150 port.	300 port.	600 port.
 100 ° 6-8 Min.			180 pcs.	360 pcs.	300 pcs.	600 pcs.	1200 pcs.
 80-90 ° 4-6 Min.			90 pcs.	180 pcs.	150 pcs.	300 pcs.	600 pcs.
 100 ° 50-60 Min.			30 pcs.	60 pcs.	50 pcs.	100 pcs.	200 pcs.
 90 ° 45 Min.			12 pcs.	24 pcs.	20 pcs.	40 pcs.	80 pcs.
 77 ° 40-50 Min.			120 pcs.	240 pcs.	200 pcs.	400 pcs.	800 pcs.

Sample applications: Pasty, bread, dessert 2

Food	Hints	Suitable GN container/grid	load per container		pre- heating	
			1/1	2/1		
Yeast cakes	every 2nd rack	20 mm granite or Roasting and baking tray	2 kg	4 kg	 180 °	
Yeast plaits 500 g		20 mm granite or baking tray perforated	2 pcs.	4 pcs.	 180 °	
Cheesecake	every 2nd rack	60 mm granite	40 port.	80 port.	 180 °	
Marble cake	grease tins carefully, cut top after baking for 10 minutes	Grid or Roasting and baking tray	4 Kasten- shapes	8 Kasten- shapes	 180 °	
Mixed-grain bread		20 mm granite or baking tray perforated	3 pcs.	6 pcs.	 180 °	
Short pastry and piped biscuits	make sure thickness is even every 2nd rack	20 mm granite Roasting and baking tray	24 pcs.	48 pcs.	 160 °	
Danish pastries	baking temperature depends on filling	Roasting and baking tray or baking tray perforated	10 pcs.	20 pcs.	 200 °	
Madeira-type cake	tins on grids	Grid	4 pcs.	8 pcs.	 200 °	
Savarin	butter and flour tins	Grid	10 pcs.	20 pcs.	 180 °	
Stollen approx. 200 g	light mix	Roasting and baking tray	4 shapes	8 shapes	 180 °	
Streusel cake	spread crumble evenly	20 mm granite	40 port.	80 port.	 180 °	
Viennese-style sponge	spread mix evenly Ø 26 cm flan ring	20 mm granite or Roasting and baking tray			 200 °	
Rolls	frozen	Perforated aluminium Roasting and baking tray	15 pcs.	30 pcs.	 180 °	
White bread tin (700 g)	every 2nd rack	20 mm granite Roasting and baking tray	4 pcs.	8 pcs.	 180 °	
Crisp up baguettes, rolls, day goods	frozen portions, approx. 45-50 g	Roasting and baking tray or baking tray perforated	10-12 pcs.	20-24 pcs.	 180 °	
Toast	butter lightly if desired	Grid or Roasting and baking tray	15-18 pcs.	30-36 pcs.	 250 °	
Vacuum cooked fruit	add wine, liqueur etc.	Grid	4 kg	8 kg	 90 °	
Cinnamon whirls	cook "Variosteam" 30 °C	20 mm granite or. Roasting and baking tray	12 pcs.	24 pcs.	 180 °	
Plum cake	Yeast dough approx. 5mm thick/prove	20 mm granite or. Roasting and baking tray	30 port.	60 port.	 180 °	

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Cooking process			Approx. loading capacity				
1 st Step	2 nd Step	3 rd Step	6x1/1	6x2/1	10x1/1	10x2/1 20x1/1	20x2/1
 140-160 ° 5-10 Min.	 160-180 ° 15-30 Min.		6 kg	12 kg	10 kg	20 kg	40 kg
 140-160 ° CT 85 °	 160-180 ° 10-15 Min.		6 pcs.	12 pcs.	10 pcs.	20 pcs.	40 pcs.
 140-150 ° 10-15 Min.	 140-160 ° 25-45 Min.		60 port.	120 port.	100 port.	200 port.	300 port.
 140-160 ° 35-55 Min.			12 shapes	24 shapes	20 shapes	40 shapes	80 shapes
 160-180 ° 10 Min.	 160-180 ° 30-50 Min.		9 pcs.	18 pcs.	15 pcs.	30 pcs.	60 pcs.
 140-160 ° 5-15 Min.			72 pcs.	144 pcs.	120 pcs.	240 pcs.	480 pcs.
 160-180 ° CT 85 °	 160-180 ° 5-10 Min.		60 pcs.	120 pcs.	100 pcs.	200 pcs.	300 pcs.
 160-180 ° 40-60 Min.			12 pcs.	24 pcs.	20 pcs.	40 pcs.	80 pcs.
 150-170 ° 8-12 Min.			30 pcs.	60 pcs.	50 pcs.	100 pcs.	200 pcs.
 140-160 ° 10-15 Min.	 150-170 ° 20-30 Min.		12 shapes	24 shapes	20 shapes	40 shapes	80 shapes
 140-160 ° 5-10 Min.	160-180 ° 15-30 Min.		120 port.	240 port.	200 port.	400 port.	600 port.
 140-160 ° 10-20 Min.			6 pcs.	12 pcs.	10 pcs.	20 pcs.	40 pcs.
 140 ° 5 Min.	 160-170 ° 8-15 Min.		45 pcs.	90 pcs.	75 pcs.	150 pcs.	300 pcs.
 140 ° 5 Min.	 170 ° 30-35 Min.		12 pcs.	24 pcs.	20 pcs.	40 pcs.	80 pcs.
 140-160 ° 5 Min.	 140-160 ° 5-10 Min.		60 pcs.	120 pcs.	100 pcs.	200 pcs.	400 pcs.
 250 ° 3-5 Min.			108 pcs.	216 pcs.	180 pcs.	360 pcs.	720 pcs.
 80-99 ° 20-30 Min.			24 kg	48 kg	40 kg	80 kg	160 kg
 150-170 ° 5 Min.	 150-170 ° 5-15 Min.		36 pcs.	72 pcs.	60 pcs.	120 pcs.	240 pcs.
 140-160 ° 30-40 Min.			90 port.	180 port.	150 port.	300 port.	450 port.

Before you call customer service

Error	Possible cause	To eliminate
Water dripping out of the unit's door	Door is not closed correctly. Door seal is worn or damaged.	If the door is closed correctly, the door handle will point down on floor units. Replace the door seal (see the „Maintenance“ section of the manual). Care instructions for a maximum service life: - At the end of production, clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, grid shelves, etc, are not fixed correctly.	Fix the air baffles and grid shelves correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the „Maintenance“ section of the manual).
Low water level: "Flashing water valve symbol".	Water valve closed. Water intake filter on the unit is clogged.	Open the water valve. Check and clean the filter. To do this: Close the water valve, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level. Drain is blocked.	Level the unit using a spirit level (see Installation Manual). Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions.

Before you call customer service

Error	Possible cause	To eliminate
The unit does not indicate a function after it is switched on.	External main switch is switched off. Fuse on the premises' distribution board has tripped. The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Switch on at the main switch. Check the fuses on the premises' distribution board. Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
The gas unit indicates „PLO“.	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. An electrician can permanently connect the unit (without a connector) with the correct polarity.
Gas unit constantly displays Reset.	The gas supply to the unit is interrupted. The gas pressure is too low.	Open the gas valve. Switch on the ventilation cover. Have the gas supply to the unit checked.
Cooking mode button flashing	The cooking cabinet is too hot	Use Cool down to cool the cooking cabinet (see the "Cool down" section of the "General User Instructions" manual).



Maintenance

The following inspections can be carried out by experienced employees. Only use genuine spare parts from the unit manufacturer.

Cleaning the air filter



Push the lever to the left in order to release the lug. Then push the filter to the left and pull down to remove.

- Clean the air filter in the dishwasher at least once a month and replace in unit after drying.
- Air filters should be replaced at least twice a year.
- Do not run the unit without an air filter.

Replacing the door seal



The door seal is fitted in a groove on the cooking cabinet.

- Pull the old seal out of the groove
- Clean the guide rail
- Insert new seal into the groove (moisten the retaining lips with soapy water)
- The rectangular part of the seal must be seated fully in the holding frame.

Cooking cabinet seals:

	Article no.:
6 x 1/1 GN	20.00.394
6 x 2/1 GN	20.00.395
10 x 1/1 GN	20.00.396
10 x 2/1 GN	20.00.397
20 x 1/1 GN	20.00.398
20 x 2/1 GN	20.00.399

Replacing the halogen lamp



First switch off the unit at the mains.

- Cover the unit drain in the cooking cabinet
- Remove the frame with glass and seal
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands)
- Replace sealing frame as well (article no.: 40.00.094)
- Screw the frame in place with glass and seal

EU Declaration of Conformity for electrical units

RATIONAL AG
Iglinger Straße 62
D-86899 Landsberg/Germany
www.rational-ag.com



Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster CM61, CM62, CM101, CM102, CM201, CM202
SelfCooking Center SCC61, SCC62, SCC101, SCC102, SCC 201, SCC 202

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma RATIONAL prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. RATIONAL erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK RATIONAL erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E RATIONAL declara que estos productos son conformes con las siguientes Directivas Europeas:
EE RATIONAL kinnitab, et antud tooted vastavad järgmistele EU normidele:
F RATIONAL déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
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H Mi, a RATIONAL kijelentjük, hogy ezen termékek megfelelnek az Európai Unió követendő irányelveinek:
HR RATIONAL izjavljuje da su ovi proizvodi skladni slijedećim smjernicama EU:
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NL RATIONAL verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A RATIONAL declara que estes produtos estão em conformidade com as seguintes directivas EU:
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RO Societatea RATIONAL declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
S RATIONAL försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER RATIONAL izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI RATIONAL izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma RATIONAL prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR RATIONAL bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

Including Low Voltage Directive LVD 2006/95/EC

(EN 60335-1:2002+A11+A1+A12+Corr.+A2:2006; EN 60335-2-42:2003; EN 50366:2003+A12006)

Electro Magnetic Compatibility EMC 2004/108/EC

(EN 55014-1:2006; EN 61000-3-2:2006; EN 61000-3-11:2000; EN 55014-2:1997+A1:2001)

LVD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS 2002/95/EC

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by DVGW



Landsberg, 01.12.2009

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Product Architect Electric Appliances

EU Declaration of Conformity for gas units

RATIONAL AG

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Product: Commercial CombiSteam Ovens Gas Heated Appliances

Types: CombiMaster CM61G, CM62G, CM101G, CM102G, CM201G, CM202G

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EE RATIONAL kinnitab, et antud tooted vastavad järgmistele EU normidele:

F RATIONAL déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:

FIN RATIONAL vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:

GB RATIONAL declares that these products are in conformity with the following EU directives:

GR RATIONAL δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.

H Mi, a RATIONAL kijelentjük, hogy ezen termékek megfelelnek az Európai Unió kövelkező irányelveinek:

HR RATIONAL izjavljuje da su ovi proizvodi sukladni sljedećim smjernicama EU:

I RATIONAL dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:

LT RATIONAL patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:

LV Firma RATIONAL pazino, ka izstrādājumi atbilst sekojošām ES normām:

NL RATIONAL verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:

P A RATIONAL declara que estes produtos estão em conformidade com as seguintes directivas EU:

PL Firma RATIONAL oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:

RO Societatea RATIONAL declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:

RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:

S RATIONAL försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:

SER RATIONAL izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:

SI RATIONAL izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:

SK Firma RATIONAL prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:

TR RATIONAL bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels **2009/142/EC** (EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009)

Including Low Voltage Directive LVD 2006/95/EC (EN 60335-1:2002 + C1:2002 + A1:2004 + A11:2004 + A2+C1:2006 + A12:2006 + A1/C11:2007 + A13:2008; EN 60335-2-42:2003 + A1:2008; EN 60335-2-102:2006 + A1:2009; EN 62233:2008)

Including Electro Magnetic Compatibility EMC 2004/108/EC (EN 55014-1:2006;

EN 55014-2:1997+A1:2001 + A2:2008; EN 61000-3-2:2006; EN 61000-3-3:1995+A1:2001+A2:2005)

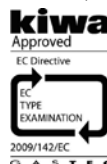
EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

Machinery Directive MD **2006/42/EC**

Restriction of Hazardous Substances RoHS **2002/95/EC**

Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by DVGW.



Landsberg, 30.07.2010

i.V. Bruno Maas
Manager R & D

R. Ottinghaus
i.V. Rainer Ottinghaus
Product Architect Gas Appliances

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