

# Convotherm mini

compact creativity



Combi oven  
Convotherm mini

OES mini 6.06, 6.10, 10.10  
User manual - Original, ENG

*Advancing Your Ambitions*



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## 1 General information

### 1.1 EC Declaration of Conformity

#### Manufacturer

Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany

#### **Authorized representative UK**

Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

#### Validity of Declaration of Conformity

This Declaration of Conformity applies to the following types of appliance:

OES 6.06 mini

OES 6.10 mini

OES 10.10 mini

#### Valid range for serial numbers

Conformity applies to the following range of serial numbers in conjunction with the part-number revision ID and the combi oven model:

- Serial number range starting in April 2022 (YYMM): **X##SD####**
- Part number and revision number: **XS(8,M,P)#####4####**

#### Declaration of Conformity with directives and standards

The manufacturer declares that the combi oven specified above complies with the following directives and the requirements in the following European standards:

##### **2006/42/EC (EC/CE) (Machinery Directive)**

- EN 60335-1:2012+AC:2014+A11:2014
- EN 60335-2-42: 2003+A1:2008+A11:2012

The safety objectives of European Directive 2014/35/EU (Low Voltage Directive) have been met in accordance with Annex I, Section 1.5.1 of the Machinery Directive.

##### **2014/53/EU (CE) (Radio Equipment Directive)**

- ETSI EN 300 328 V2.1.1: 2016-11 (Common User Interface)
- ETSI EN 300 440 V 2.2.1: 2018-07 (Common User Interface)
- ETSI EN 301 893 V 2.1.1: 2017:05 (Common User Interface)

The safety objective of European Directive **2014/30/EU (EMC Directive)** has been met in accordance with Article 3.1b of the Radio Equipment Directive.

- ETSI EN 301 489-1 V2.2.3: 2019
- EN 55014-1: 2006+A1:2009+A2:2011
- EN 55014-2: 1997+A2:2008
- EN 61000-3-2: 2014
- EN 6100-3-3:2013
- EN 61000-3-11: 2000
- EN 62233: 2008 (incl. Corr:2008)

**2011/65/EU (RoHS Directive)** and Directive (EU) 2015/863 amending Annex II of the RoHS Directive: EN 63000: 2019

#### Authorized body for documentation

The following person is authorized to compile the technical documentation:

- EU: Welbilt Deutschland GmbH, Talstraße 35, 82436 Eglfing, Germany
- UK: Welbilt UK Limited, Provincial Park, Nether Lane, Ecclesfield, Sheffield, S35 9ZX, United Kingdom

## 1.2 Environmental protection

### Statement of principles

Our customers' expectations, the legal regulations and standards and our company's own reputation set the quality and service for all our products.

We have an environmental management policy that not only ensures compliance with all environmental regulations and laws, but also commits us to continuous improvement of our green credentials.

We have developed a quality and environmental-management system in order to guarantee the continued manufacture of high-quality products, and to be sure of meeting our environmental targets.

This system satisfies the requirements of ISO 9001:2015 and ISO 14001:2015.

### Environmental protection procedures

We observe the following procedures:

- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- REACH chemical law
- Multiple re-use of cardboard packaging
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances

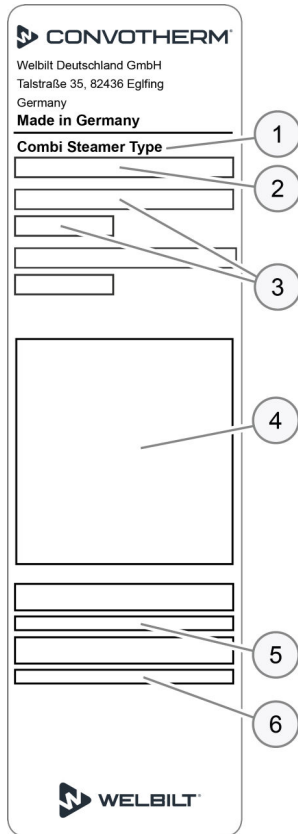
**Join us in our commitment to protect the environment.**

## 1.3 Identifying your combi oven

### Position of type plate

The type plate is located on the left-hand side of the combi oven.

### Layout and structure of the type plate



Item	Name
1	<b>Name of appliance</b> Combi Steamer
2	<b>Trade name</b>
	Element
	OES
	Meaning
	Electric appliance with water injection
	numbers xx.yy
	Appliance size
	mini
	Appliance series
3	<b>Electrical values</b>
4	<b>Appliance tests</b>
5	<b>Serial number</b>
6	<b>Part number</b>

## 1.4 Structure of customer documentation

### Contents of the appliance documentation

<b>Book type</b>	<b>Contents</b>
Installation manual	<ul style="list-style-type: none"><li>▪ Describes how to move, set up and install the appliance, and how to put the appliance into service</li><li>▪ Describes the hazards and appropriate preventive measures relevant to all installation tasks</li><li>▪ Contains the technical data</li></ul>
User manual	<ul style="list-style-type: none"><li>▪ Describes the working procedures and operating steps for cooking and cleaning</li><li>▪ Contains the servicing schedule and information on troubleshooting</li><li>▪ Describes the hazards and appropriate preventive measures relevant to operation</li></ul>
Operating instructions	<ul style="list-style-type: none"><li>▪ Describes the appliance user interface</li><li>▪ Contains instructions on how to use the software</li></ul>

### Documentation for accessories

Please refer to the relevant instructions for the accessory concerned (e.g. recoil hand shower, hood, stand on castors, stacking kit) for information on how to use the accessory.



## 1.5 About this user manual

### Who should read this manual

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Name of target group	Tasks
Owner of the combi oven or owner's member of staff who is responsible for the appliance and for the operating personnel	<ul style="list-style-type: none"><li>▪ Bears the responsibility for transferring knowledge to all other users about how to work safely and correctly with the appliance during operation, cleaning and servicing.</li><li>▪ Is responsible for ensuring that the appliance is in an operational state prior to use.</li></ul> See 'Owner obligations' on page 19 for details
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none"><li>▪ Entering the cooking profile data</li><li>▪ Editing existing cooking profiles in the cookbook</li><li>▪ Developing new cooking profiles</li><li>▪ Adjusting appliance settings</li></ul> May also perform all user tasks if applicable.
User	Essentially performs specific operating tasks such as <ul style="list-style-type: none"><li>▪ Loading the combi oven</li><li>▪ Starting cooking profiles</li><li>▪ Removing food</li><li>▪ Cleaning the combi oven</li><li>▪ Minor servicing tasks</li></ul>

### Notation for decimal points

---

A decimal point is always used in order to achieve international standardization.

## 1.6 Essential reading relating to safety

### Safety information in the customer documentation

Safety information relating to the combi oven appears only in the installation manual and the user manual.

The installation manual contains the safety information for the tasks covered by the manual and which are performed when transporting, setting up and installing the appliance and when putting the appliance into service and removing the appliance from service.

The user manual contains the safety information for the tasks covered by the manual and which are performed during cooking, cleaning and servicing work.

The safety information contained in the user manual and installation manual must always be considered to be part of the operating instructions. The safety information contained in the user manual and installation manual must always be observed when performing tasks that go beyond merely operating the software.

### Parts of this document that must be read without fail

**If you do not follow the information in this document, you risk potentially fatal injury and property damage.**

To guarantee safety, all people who work with the combi oven must have read and understood the following parts of this document before starting any work:

- the chapter 'For your safety' on page 16
- the sections that describe the activity to be carried out

### Danger symbol




Danger symbol	Meaning
---------------	---------



Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death.

### Form of warning signs

The warning signs are categorized according to the following hazard levels:

Hazard level	Consequences	Likelihood
 <b>DANGER</b>	Death / serious injury (irreversible)	Immediate risk
 <b>WARNING</b>	Death / serious injury (irreversible)	Potential risk
 <b>CAUTION</b>	Minor injury (reversible)	Potential risk
<b>NOTICE</b>	Damage to property	Potential risk

## 2 Design and function

### 2.1 The functions of the combi oven

#### The cooking modes

You can cook a range of food in your combi oven. The combi oven is able to do this by working in the following cooking modes:

- Steam
- Combi-steam
- Convection

#### Possible cooking methods

You can use the cooking modes to cook food in almost all possible ways.

The cooking modes can be applied to the following cooking methods:

- |             |                                |                                      |
|-------------|--------------------------------|--------------------------------------|
| ▪ Steaming  | ▪ Baking                       | ▪ Overnight cooking (optional)       |
| ▪ Blanching | ▪ Scalloping                   | ▪ Delta-T cooking (optional)         |
| ▪ Poaching  | ▪ Grilling                     | ▪ Cook&Hold (optional)               |
| ▪ Stew      | ▪ Gratinate                    | ▪ ecoCooking                         |
| ▪ Cooking   | ▪ Low-temperature cooking      | ▪ Low-oxygen slow cooking (optional) |
| ▪ Braising  | ▪ Defrosting                   | ▪ Regenerating (optional)            |
| ▪ Roasting  | ▪ Sous-vide cooking (optional) |                                      |

#### 'Regenerate' operating mode

You can regenerate a range of dishes with the 'Regenerate' operating mode. The combi oven is able to do this by working in the following cooking modes:

- À la Carte regenerating
- Banquet regenerating

#### Press&Go quick-select buttons (standard)

You can assign the cooking profiles stored in the cookbook, as well as cleaning methods, to the Press&Go quick-select buttons and use these buttons to start them.

#### The Press&Go operating mode (easyTouch)

When using the 'Press&Go' mode, the user works with preset cooking profiles that they can select and start automatically.

#### Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time. You can create your own cooking profiles and manage them in the 'Cookbook'. You can also find ready-made cooking profiles in the 'Cookbook'.

#### Oven cleaning (standard)

The following cleaning system is available for oven cleaning:

- ConvoClean fully automatic oven cleaning:
  - 4 cleaning levels for light to heavy soiling with shine
  - Oven cleaning using only CareStep rinse aid
- Semi-automatic oven cleaning

### **Cleaning the cooking chamber for an easyTouch appliance**

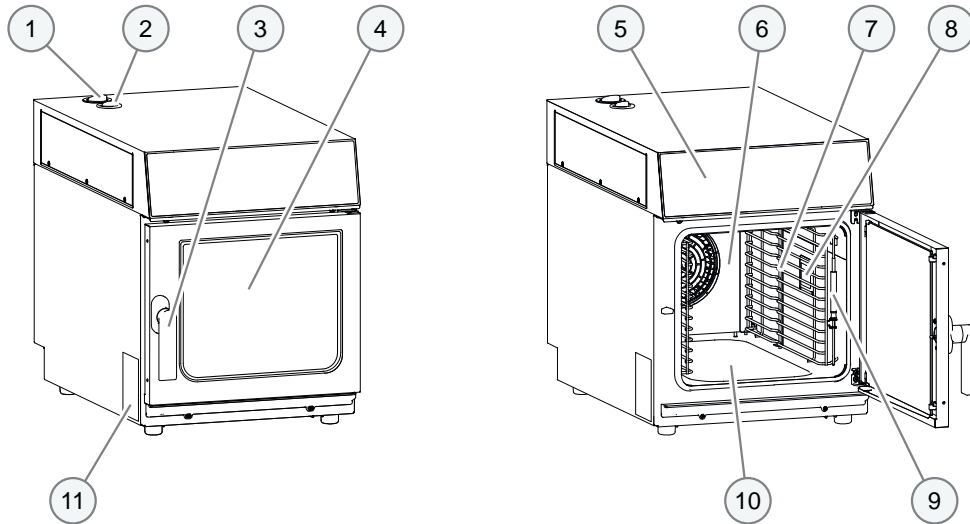
There are two cleaning systems available for oven cleaning:

- ConvoClean+ fully automatic oven cleaning:
  - 3 cleaning levels, with a Clean and Care booster
  - 2 minutes - QuickRinse, rinses with water only
  - 10 minute Express cleaning
  - Oven cleaning using only CareStep rinse aid
  - Cleaning profiles can be individually set as favourites
  - Cleaning calendar
- Semi-automatic oven cleaning

## 2.2 Design and function of the combi oven

### Components and function

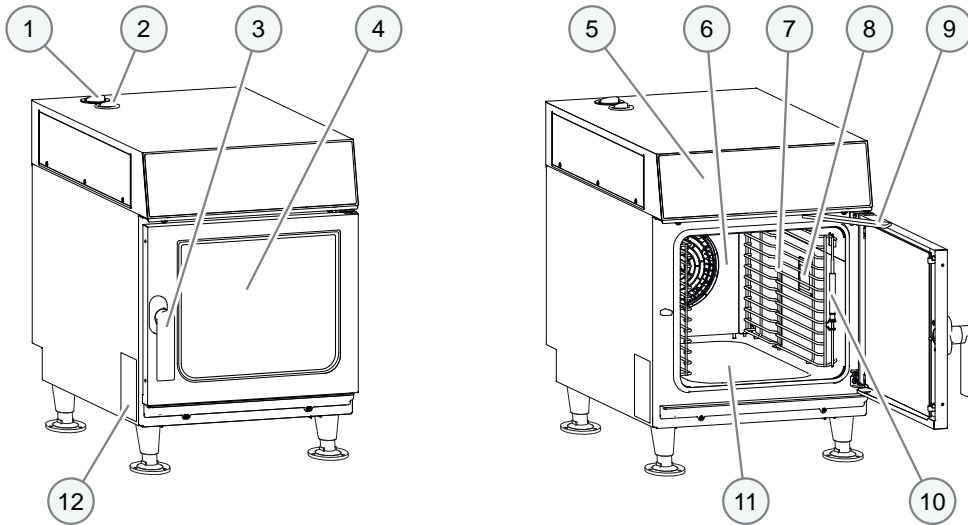
The following illustration shows a size 6.10 mini combi oven as an example for all appliances:



Item	Name	Function
1	Ventilation port	External air intake for removing the moisture from the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Door handle	<ul style="list-style-type: none"> <li>▪ Opens and closes the appliance door</li> <li>▪ Venting position for opening the appliance safely ("safety catch") (optional)</li> </ul>
4	Appliance door	Closes the cooking chamber
5	Operating panel	Used for operating the appliance
6	Suction panel	Distributes the heat evenly inside the cooking chamber
7	Rack	Holds standard-sized food containers
8	Oven light	Illuminates the cooking chamber
9	Core temperature probe (optional)	Used for measuring the core temperature
10	Cooking chamber	Contains the food during cooking operation
11	Type plate	Identifies the appliance

**Components and function (marine model)**

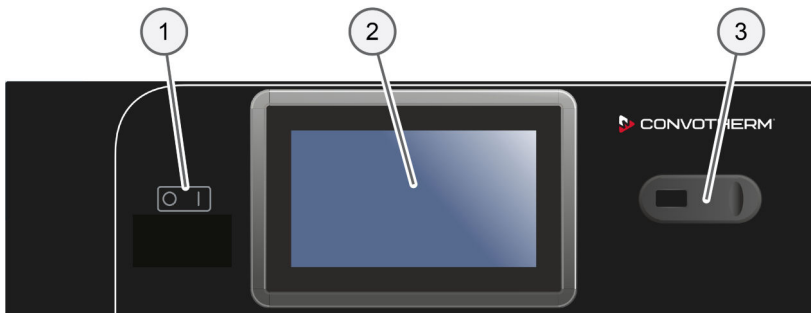
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Item	Name	Function
1	Ventilation port	External air intake for removing the moisture from the cooking chamber
2	Air vent	Allows hot vapour to escape
3	Door handle	<ul style="list-style-type: none"> <li>▪ Opens and closes the appliance door</li> <li>▪ Venting position for opening the appliance safely (“safety catch”) (optional)</li> </ul>
4	Appliance door	Closes the cooking chamber
5	Operating panel	Used for operating the appliance
6	Suction panel	Distributes the heat evenly inside the cooking chamber
7	Rack	Holds standard-sized food containers
8	Oven light	Illuminates the cooking chamber
9	Door holder	Fixes the appliance door so that it cannot close accidentally (marine model only)
10	Core temperature probe (optional)	Used for measuring the core temperature
11	Cooking chamber	Contains the food during cooking operation
12	Type plate	Identifies the appliance

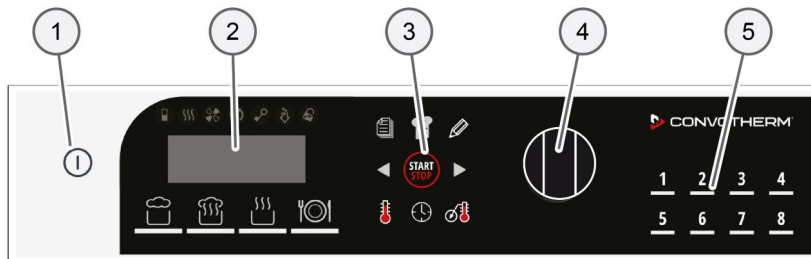
## 2.3 Layout and function of the operating panel

### Layout and elements of the operating panel (easyTouch)



Item	Name	Function
1	ON/OFF Appliance switch	Switches the combi oven on and off
2	Full touchscreen display	<ul style="list-style-type: none"> <li>Central controls for appliance</li> <li>Appliance operated by touching icons on the control panel (full touch screen display)</li> <li>Status displays</li> </ul>
3	USB port	For connecting a USB stick

### Layout and elements of the operating panel (standard)



Item	Name	Function
1	ON/OFF Appliance switch	Switches the combi oven on and off
2	Display and program selection	<ul style="list-style-type: none"> <li>Shows the selected cooking program and any extra functions that have been selected</li> <li>Selects the main cooking program or the regenerating program.</li> </ul>
3	Data input	<ul style="list-style-type: none"> <li>Selects the cooking parameters to be set.</li> <li>Starts the stops the cooking program</li> </ul>
4	Tilt selector switch	Rotating the switch adjusts the cooking parameters and extra functions
5	Press&Go buttons	Buttons that can be assigned to quick selection

## 3 For your safety

### Purpose of this chapter

This chapter provides you with all the information you need in order to use the combi oven safely without putting yourself or others at risk.

**This is a particularly important chapter that you should read through carefully.**

### 3.1 Basic safety code

#### Object of this safety code

This safety code aims to ensure that all persons who use the combi oven have a thorough knowledge of the hazards and safety precautions, and that they follow the warning notices given in the user manual and on the combi oven. If you do not follow this safety code, you risk potentially fatal injury and property damage.

#### Referring to the user manuals included in the customer documentation

Follow the instructions below:

- Read in full the chapter 'For Your Safety' and the chapters that relate to your work.
- Always keep to hand the manuals included in the customer documentation for reference.
- Pass on the user manuals included in the customer documentation with the combi oven if it changes ownership.

#### Working with the combi oven

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi oven.
- Only use the combi oven for the specified use. Never, under any circumstances, use the combi oven for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi oven. In particular, use the prescribed personal protective equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi oven, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

#### More on this ...

##### Related topics

▷ Intended use of your combi oven	17
▷ Warning signs on the combi oven	18
▷ Hazards arising from the appliance	22
▷ Safety devices	27
▷ Personal protective equipment	30

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## 3.2 Intended use of your combi oven

### Intended use

- The combi oven is designed and built solely for cooking different foodstuffs in standard-sized food containers (e.g. Gastronorm containers, standard baking trays). Steam, convection and combi-steam (non-pressurized superheated steam) are used for this purpose.
- The food containers can be made of stainless steel, ceramic, plastic, aluminium, enamelled steel or glass. Glass food containers must not exhibit any form of damage.
- The combi oven is intended solely for professional, commercial use.

### Restrictions on use

Some materials are not allowed to be heated in the combi oven:

- NO dry powder or granulated material
- NO highly flammable objects with a flash point below 270 °C, such as highly flammable oils, fats, plastics
- NO food in sealed tins or jars

### Requirements to be met by operating personnel

- The combi oven must only be operated by personnel who satisfy specific requirements. Please refer to 'Requirements to be met by personnel, working positions' on page 29 for the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

### Requirements relating to the operating condition of the combi oven

- The combi oven must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer regulations for operating and servicing the combi oven must be observed.
- The combi oven must not be loaded over the maximum permissible loading weight for the given model; see 'Loading capacity for the combi oven' on page 31.

### Requirements relating to the operating environment of the combi oven

#### **Specified operating environment for the combi oven**

- The ambient temperature lies between +4 °C and +35 °C
- NOT a toxic or potentially explosive atmosphere
- NEVER use or store gasoline or other flammable vapours, gases or liquids in the vicinity of a combi oven
- A dry kitchen floor to reduce the risk of accidents

#### **Specified properties of the installation location**

- NO fire alarm, NO sprinkler system directly above the appliance
- NO flammable materials, gases or liquids above, on, beneath or in the vicinity of the appliance

#### **Mandatory restrictions on use**

- Shelter from rain and wind must be provided if operated outdoors
- Appliance must NOT be shifted or moved during use

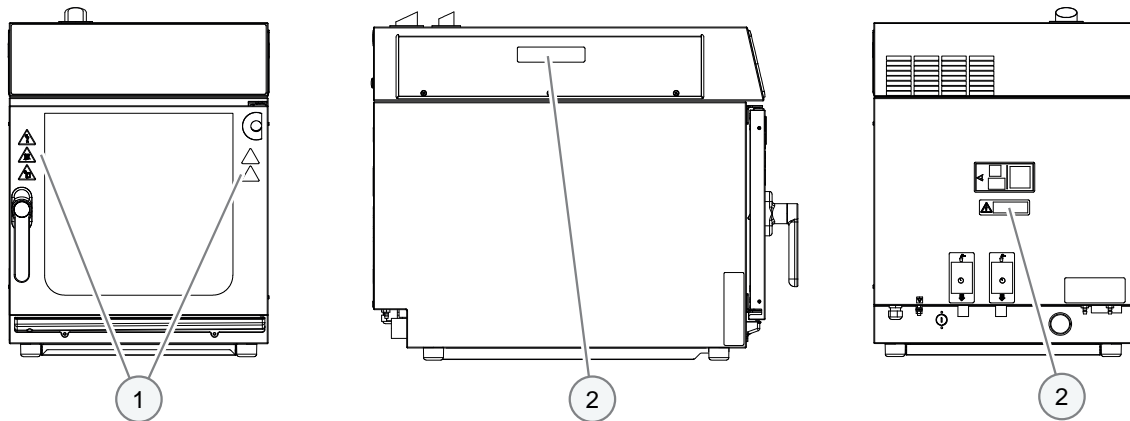
### Cleaning requirements

- Use only cleaning agents that have been approved by the manufacturer.
- Use only materials specified by the manufacturer for cleaning; see 'Cleaning instructions' on page 48.
- High-pressure cleaners must NOT be used for cleaning.
- Water spray or jets must NOT be used for cleaning the exterior. Use of an external water spray is permitted solely for cleaning the cooking chamber.
- The combi oven must NOT be treated with acids or exposed to acid fumes, except for the purpose of descaling the cooking chamber by an authorized service company in accordance with the manufacturer's instructions.

### 3.3 Warning signs on the combi oven






#### Positioning of warning signs

The following illustration shows a size 6.10 mini combi oven as an example for all appliances:




#### Warnings on the appliance door

Warning signs (1) on the appliance door:

Warning sign	Description
	Warning of hot food, hot food containers and hot liquids There is a risk of burns from hot food and hot food containers if food containers tip out of the shelf levels or food slips off food containers that are not held level. This risk is particularly high for shelf levels that lie above the sightline of the user. Spillage of hot liquid foods can result in scalds if the upper shelf levels are loaded with liquids or foods that produce liquid during cooking. Do not use shelf levels that lie above your sightline for liquid foodstuffs or food that will liquefy during cooking.
	<b>Only for ConvoClean / ConvoClean+ option</b> Warning of corrosive cleaning agents injected into oven There is a risk of chemical burns or irritation to skin, eyes and respiratory system from contact with sprayed cleaning agents and their vapours if the appliance door is opened during fully automatic cleaning (ConvoClean system).
	Hot steam and vapour hazard warning There is a risk of scalding from hot steam and vapour escaping when the appliance door is opened.
	Tipping or toppling warning for combi oven There is a risk of the combi oven toppling over if moved. Always take great care when moving the combi oven.
	Damage or detachment warning for appliance connections There is a risk of the appliance connections being damaged or detached if the combi oven is moved. Always ensure there is enough length in the supply cables and pipes when moving the combi oven.

#### Warning signs on the combi oven case

Warning signs (2) on the combi oven case:

Warning sign	Description
	High voltage / electric shock hazard warning There is a risk of electric shock from live parts if the safety cover is opened.

## 3.4 Owner obligations

### Owner obligations in summary

The owner bears the responsibility for transferring knowledge to all other users about how to work safely and correctly with the appliance during operation, cleaning and servicing. The owner is responsible for ensuring that the appliance is in an operational state prior to use.

These obligations include the following actions

- Training of all users in all safety-related functions and devices of the combi oven
- Providing all users with suitable guidance and instruction for the work they perform with the appliance
- Gathering reports from all users on problems and irregularities relating to the appliance and its use, and carrying out, or giving instructions on, relevant corrective measures.
- Observing all necessary servicing cycles for the appliance or appliance components
- Ensuring cybersecurity

### Personnel for working at the combi oven

The owner must ensure that operating or cleaning tasks on the combi oven are performed solely by qualified personnel as specified in 'Requirements to be met by personnel, working positions' on page 29.

### Staff training

The owner must train and instruct his staff with regard to the following points:

- Dealing with the hazards that generally exist in the kitchen environment in accordance with national regulations and requirements; please refer to 'General hazards' on page 20
- Working with the safety devices; see 'Safety devices' on page 27
- Using personal protective equipment; see 'Personal protective equipment' on page 30
- Hygiene requirements, respecting national regulations and requirements
- Dealing with the hazards arising specifically from this combi oven; see 'Hazards arising from the combi oven' on page 22

### Your safety and the safety of your staff

Before your personnel start working with the combi oven for the first time, familiarize yourself as the owner with the information contained in the chapter 'For your safety' (this chapter) and make relevant safety arrangements.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this chapter and in further instructions below, and instil in them the importance of taking the specified precautions.

Instruct your personnel to learn the safe-working rules and requirements given in the following instructions before they start work, and to follow them strictly.

### Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section 'Personal protective equipment' on page 30 of the 'For your safety' chapter for the relevant tasks.

### Cybersecurity

The owner must ensure that the measures they take in order to ensure cybersecurity are always up to date with the latest developments.

## 3.5 General hazards

### General rules for working in the kitchen

In general a huge range of hazards can arise in the kitchen. You must therefore wear the prescribed protective clothing in the kitchen, and in particular wear protective gloves when working with the kitchen appliances.

The following section describes the nature of these hazards, what effect they have and how you can avoid them.

### Spraying into hot fat

In the kitchen, water spray and splashing, for instance when using a water jet or spray, can cause the following hazards:



#### **Projectile-like dispersal of fat-and-water mixture**

When?

- If water is sprayed into containers holding hot fat, causing the water to vaporize rapidly

How can I avoid the hazard?

- ▷ Do not spray into hot fat
- ▷ Wear specified protective clothing, in particular protective gloves

### Spraying water onto hot surfaces

In the kitchen, water spray and splashing, for instance when using a water jet or spray, can cause the following hazards:



#### **Risk of scalding from splashing water**

When?

- If water is sprayed onto hot surfaces, e.g. into a cooking chamber

How can I avoid the hazard?

- ▷ Do not spray onto hot surfaces
- ▷ Wear specified protective clothing, in particular protective gloves

### Damp kitchen floor

In the kitchen, condensate running out during cooking, for instance, can cause the following hazards:



#### **Risk of slipping on damp kitchen floor**

Where?

- In front of the appliances

How can I avoid the hazard?

- ▷ Ensure that the floor around the appliance is dry at all times

### **Contact with cleaning agents**

---

Cleaning products are used in the kitchen. This can cause the following hazards:



**Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their fumes**

When?

- For all cleaning actions
- When handling cleaning-fluid canisters
- When abrasive cleaning products are used

How can I avoid the hazard?

- ▷ Wear personal protective equipment
- ▷ Do not let cleaning agents come into contact with your skin or eyes
- ▷ Do not breathe in spray
- ▷ Always use the specified cleaning products

### **Moving heavy loads**

---

In the kitchen, lifting heavy weights can result in tiredness, discomfort and problems with the moving equipment.



**Risk of injury from overstressing your body**

When?

- When lifting heavy containers and other heavy loads

How can I avoid the hazard?

- ▷ Observe the rules associated with handling heavy loads

### 3.6 Hazards arising from the appliance

#### General rules for working with the appliance

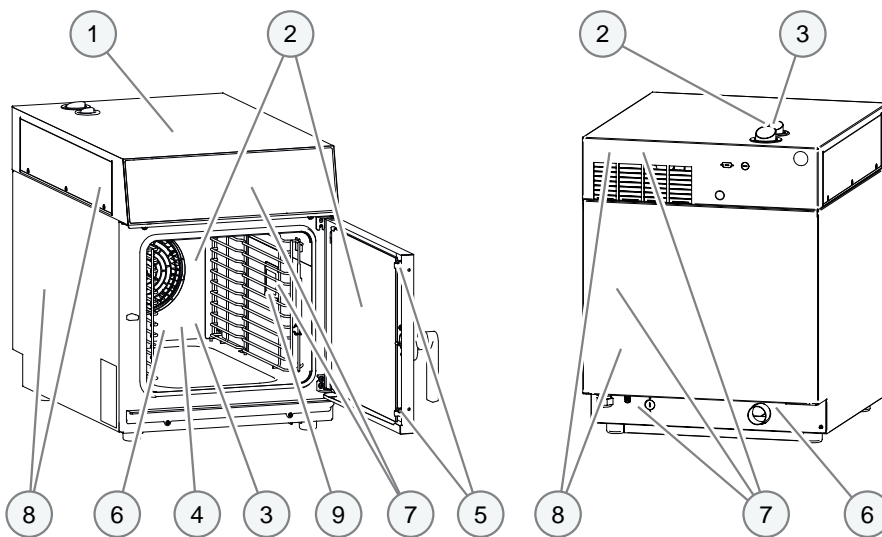
The combi oven is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of the combi oven, however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must always ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

#### Hazard points

The following illustration shows a size 6.10 mini combi oven as an example for all appliances:



Item	Safety hazard/cause of hazard	Hazard locations
1	Proximity to flammable materials	On top of the appliance
2	Hot surfaces	Air vent, ventilation port, appliance door, cooking chamber
3	Hot steam / vapour	Air vent, ventilation port, cooking chamber
4	Hot liquids	Cooking chamber
5	Parts moving against each other	<ul style="list-style-type: none"> <li>▪ Appliance door</li> <li>▪ Door holder (marine model only)</li> </ul>
6	Contact with cleaning agents	Cooking chamber, cleaning-fluid connection
7	Live parts	Operating panel, oven light, covers, appliance case (cover for electrical parts)
8	Spraying down the appliance with water	Operating panel, covers, appliance case
9	Sharp-edged sheet-metal parts	Cooking-chamber wall in lampholder area
10	Break in the cold chain	(no picture)
11	Spoilt food as a result of growth of micro-organisms in a warm environment	(no picture)

### Proximity to flammable materials

---

Heat produced in the appliance during cooking operations can cause the following hazards:



#### Fire hazard from heat given off by the appliance

What can cause this?

- By storing flammable materials, gases or liquids on top of the appliances

How can I avoid the hazard?

- ▷ Do not store flammable materials, gases or liquids on top of the appliance
- ▷ Do not store gas canisters immediately beside the appliance

### Hot surfaces

---

During and after the cooking operation, heat produced by the appliance can cause the following hazards:



#### A risk of burns from hot surfaces

Where?

- Externally on the appliance door
- On the top of the appliance, in particular on the air vent and on the ventilation port
- Internally on the appliance door
- Inside the entire cooking chamber, including all parts that are or were inside during cooking mode

How can I avoid the hazard?

- ▷ Do not touch surfaces for any length of time
- ▷ Wear specified protective clothing, in particular protective gloves

### Hot steam / vapour

---

Operating the appliance door can result in the following hazards:



#### Risk of scalding from hot steam/vapour

Where? When?

- On the air vent and on the ventilation port on top of the appliance
- When opening the appliance door during and after cooking

How can I avoid the hazard?

- ▷ Do not get close to the air vent or ventilation port
- ▷ Always open the appliance door slowly and carefully
- ▷ Use the appliance door's venting position
- ▷ When cooling takes place during the cooking or cleaning operation or as a result of the cool down function, expect to face a stronger blast of steam than usual, and make sure any bystanders step back from the appliance.
- ▷ Wear specified protective clothing, in particular protective gloves

### Hot liquids

---

When loading the appliance with food that involves hot liquids, the following hazards can arise:



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

When?

- When taking hot, liquid food out of the cooking chamber

How can I avoid the hazard?

- ▷ Make sure that the racks are fixed in place properly.
- ▷ Do not exceed the maximum loading weight
- ▷ Only use containers with suitable GN dimensions.
- ▷ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing
- ▷ Insert the food containers correctly 'Placing food in the combi oven' on page 40
- ▷ To prevent spillage of hot liquid, place a cover on food containers after removing from the appliance and before moving them further.
- ▷ Wear specified protective clothing, in particular protective gloves

### Parts moving against each other

---

Operating and otherwise using the appliance can result in the following hazards:



#### **Risk of hands being pinched**

Where?

- On accessories used to load food into the appliance
- On appliance door parts during cleaning

How can I avoid the hazard?

- ▷ Wear specified protective clothing, in particular protective gloves
- ▷ Exercise caution when using the appliance

### Contact with cleaning agents

---

The following hazards can arise while cleaning the appliance:



#### **Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning agents and their fumes**

What can cause this?

- If the cooking chamber has not been cooled sufficiently
- If the appliance door is opened during the fully automatic cleaning process
- When cleaning-fluid canisters are replaced
- If cleaning agents are added to the cooking chamber

How can I avoid the hazard?

- ▷ Let the cooking chamber cool to below 60 °C before any cleaning tasks
- ▷ Do not open the appliance door until prompted by the software
- ▷ After cleaning has finished, visually check that all cleaning agent residues have been removed by thorough rinsing.
- ▷ Exercise caution when handling cleaning agents and cleaning agent canisters.



### Live parts

Maintenance tasks performed on the appliance can cause the following hazards:



#### **Risk of electric shock from live parts**

Where?

- Under covers
- Under the operating panel
- On the mains power lead

How can I avoid the hazard?

- ▷ Servicing work carried out under the cover, behind the operating panel or on the power supply cable must only be performed by qualified electricians from an authorized service company
- ▷ Do not remove the cover or the operating panel

### Spraying down the appliance with water

Cleaning tasks performed on the appliance can cause the following hazards:



#### **Risk of electric shock caused by a short-circuit**

When?

- If the appliance comes into contact with water

How can I avoid the hazard?

- ▷ Do not wash down the outer case with water
- ▷ Disconnect the appliance from the power supply when cleaning the outside of the appliance

### Sharp-edged sheet-metal parts

Maintenance tasks performed on the appliance can cause the following hazards:



#### **Risk of cuts from sharp edges**

When?

- When carrying out servicing work behind sheet-metal parts with sharp edges
- When handling sharp-edged sheet-metal parts

How can I avoid the hazard?

- ▷ Exercise caution when performing these tasks
- ▷ Wear personal protective equipment

### Break in the cold chain

A break in the cold chain can cause the following hazards if food is eaten:



#### **Risk from microbiological contamination of food**

When?

- When cooking is manually interrupted
- When the food cold-chain is broken by loading the cooking chamber in advance
- When cooking is interrupted because of a power failure

How can I avoid the hazard?

- ▷ Make sure that the cold chain is not broken
- ▷ Never interrupt cooking for so long that micro-organism growth can occur
- ▷ Do not store food temporarily in the appliance
- ▷ Do not place cold food in the oven when cooking at low temperatures
- ▷ Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.

### Micro-organism growth at 30 - 65 °C

Cooking within a low temperature range can result in the following hazards:



**Risk of food going bad as a result of micro-organism growth in a warm environment (temperature range 30 – 65 °C)**

When?

- If cold food is placed in the appliance when in use for regeneration, low-temperature cooking, or holding food at temperature
- In general during low-temperature cooking or when holding food at temperature

How can I avoid the hazard?

- ▷ Never place additional cold food in the appliance while it is in use for regenerating, low-temperature cooking or holding food at temperature.
- ▷ Only allow qualified staff to perform low-temperature cooking (< 65 °C)
- ▷ Reduce the number of micro-organisms on the food before low-temperature cooking, e. g. by searing.
- ▷ Check the end product to make sure it is suitable for consumption
- ▷ Exercise the care required by HACCP

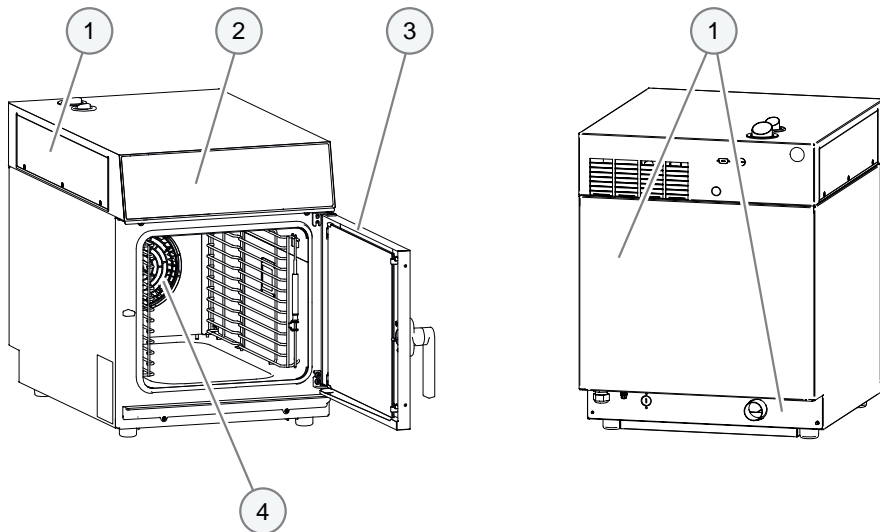
### 3.7 Safety devices

#### Meaning

The combi oven has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted, secured correctly and in working order when operating the combi oven.

#### Position and function

The following illustration shows a size 6.10 mini combi oven as an example for all appliances:



Item	Safety device	Function	Check
1	Covers can only be removed using a tool	Prevents live parts from being touched accidentally Prevents access to the moving fan from the wiring compartment	Check that the covers are in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Appliance door	Protects the user and outside environment from hot steam	Check regularly for scratches, cracks, indentations etc. and replace door if any are found
4	Suction panel in cooking chamber; can only be removed using a tool	Prevents access to the moving fan and ensures good heat distribution	See 'Releasing and securing the suction panel' on page 62
5 (no picture)	Safety thermostat for cooking chamber	Switches off the appliance if temperature too high	An error code is output in the event of a fault (Please contact an authorized service company to reset the safety thermostat)
6 (installed by customer)	Disconnecter	Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in a hazardous situation	There is no need for the user to perform a test.

**Safety measures**

---

The following measures increase the safety additionally:

Measure	Function	Check
Magnetic switch for appliance door (electric door sensor)	<ul style="list-style-type: none"> <li>▪ When the appliance door is opened, the switch stops:                             <ul style="list-style-type: none"> <li>▪ rotation of the fan wheel (comes to a stop after a few seconds)</li> <li>▪ operation of the heating element</li> <li>▪ Distribution of the cleaning agents by the fully automatic oven cleaning system</li> </ul> </li> <li>▪ Prompt to close the appliance door</li> </ul>	Check magnetic door switch at low temperature <b>Action:</b> <ul style="list-style-type: none"> <li>▪ Open the appliance door fully</li> <li>▪ Press Start</li> </ul> <b>Result:</b> Motor must not start up.
Appliance door handle with venting position (optional)	<ul style="list-style-type: none"> <li>▪ Prevents scalding of user's face and hands from escaping steam</li> </ul>	When appliance is at low temperature, check door positions as described in 'Opening and closing the appliance door safely' on page 36 in the user manual
Door holder (marine model only)	Fixes the appliance door so that it cannot close accidentally	Check that the door holder keeps the appliance door open.
Restart after power failure in case cleaning agent was left in the appliance	<ul style="list-style-type: none"> <li>▪ Restarts fully automatic oven cleaning in a defined state after power failure</li> </ul>	None

## 3.8 Requirements to be met by personnel, working positions

### Requirements to be met by operating personnel

The table shows the skills required to perform the specified roles. One person may perform more than one role depending on need and organization of work, provided this person has the skills required for the role concerned.

Role	Skills required	Tasks
Chef Person in authority in the kitchen environment	<ul style="list-style-type: none"> <li>▪ Has relevant professional training</li> <li>▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations</li> <li>▪ Must keep records in accordance with HACCP</li> <li>▪ Trained in how to operate the combi oven</li> </ul>	<p>The owner's member of staff who is responsible and personally fulfils the owner obligations (see 'Owner obligations' on page 19)</p> <p>Essentially performs organizational tasks such as</p> <ul style="list-style-type: none"> <li>▪ Entering the cooking profile data</li> <li>▪ Editing existing cooking profiles in the cookbook</li> <li>▪ Developing new cooking profiles</li> <li>▪ Adjusting appliance settings</li> </ul> <p>May also perform all user actions if applicable</p>
User	<ul style="list-style-type: none"> <li>▪ Semi-skilled</li> <li>▪ Trained in how to operate the combi oven</li> <li>▪ Works under supervision</li> <li>▪ Knows the regulations associated with handling heavy loads</li> </ul>	<p>Essentially performs specific operating tasks such as</p> <ul style="list-style-type: none"> <li>▪ Loading the combi oven</li> <li>▪ Starting the cooking profile</li> <li>▪ Removing food</li> <li>▪ Cleaning the combi oven</li> <li>▪ Fitting accessories where needed for specific cooking operations</li> <li>▪ Minor servicing tasks</li> </ul>

### Working positions during operation

The working position for personnel when operating the combi oven is in front of the appliance door.

### Working positions during cleaning and servicing

The working position for staff during cleaning and servicing is the entire appliance area.

## 3.9 Personal protective equipment

### Operation and servicing

Activity	Materials used	Personal protective equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> <li>▪ Protective clothing</li> <li>▪ Heat protective gloves (compliant with EN 407 in European Union)</li> <li>▪ Safety boots</li> </ul>
Handling the core temperature probe (option)	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> <li>▪ Protective clothing</li> <li>▪ Heat protective gloves (compliant with EN 407 in European Union)</li> </ul>
Removing and fitting parts	Tools and equipment depend on the task	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> <li>▪ Protective clothing</li> <li>▪ Heat protective gloves (compliant with EN 407 in European Union)</li> </ul>

### Cleaning

Activity	Used cleaning agents	Personal protective equipment
<ul style="list-style-type: none"> <li>▪ Oven cleaning of any kind</li> <li>▪ Handling cleaning agent containers</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoClean forte</li> <li>▪ ConvoCare K (concentrate)</li> <li>▪ ConvoCare (ready-to-use)</li> </ul>	Items of protection equipment, depending on cleaning agent being used: <ul style="list-style-type: none"> <li>▪ Breathing mask</li> <li>▪ Safety goggles</li> <li>▪ Protective gloves</li> <li>▪ Protective clothing/apron</li> </ul> The EC safety datasheet for the relevant cleaning agent contains a more precise specification of these items. An up-to-date copy can be obtained from the manufacturer. Refer to the label on the cleaning agent concerned.
<ul style="list-style-type: none"> <li>▪ Cleaning the double glass door</li> <li>▪ Cleaning the operating panel</li> </ul>	Common household glass cleaner	Follow the instructions given by the manufacturer of the cleaning agent you are using
<ul style="list-style-type: none"> <li>▪ Cleaning the outside of the appliance case including operating panel outside</li> <li>▪ Cleaning components and accessories according to relevant instructions</li> </ul>	Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	Follow the instructions given by the manufacturer of the cleaning agent you are using
Cleaning the stand (optional)	Standard household stainless steel cleaner	Follow the instructions given by the manufacturer of the cleaning agent you are using

## 4 Cooking procedures

### Reference to the operating instructions

Please read the operating instructions for the combi oven to find out about using the software and the software routines.

### 4.1 Basic principles for loading the combi oven

#### 4.1.1 Loading capacity for the combi oven

##### Maximum load

		6.06 mini	6.10 mini	10.10 mini
Applies to GN containers/baking trays				
Maximum load per appliance	[kg]	13	20	30
Maximum load per shelf	[kg]	5	5	5

##### Maximum number of food containers

		6.06 mini	6.10 mini	10.10 mini
GN rack				
Number of GN 2/3 containers / baking trays with a depth of 40 mm	[Qty]	6	-	-
Number of GN 2/3 containers / baking trays with a depth of 65 mm	[Qty]	4	-	-
Number of GN 1/1 containers / baking trays with a depth of 40 mm	[Qty]	-	6	10
Number of GN 1/1 containers / baking trays with a depth of 65 mm	[Qty]	-	4	6
Plates set on shelf grills				
Number of plates, maximum diameter 26 cm	[Qty]	-	8	12
Number of plates, maximum diameter 28 cm	[Qty]	4	-	-

Only use GN containers, GN shelf grills and GN baking trays with standard dimensions.

## 4.2 Operating principles and instructions for cooking

### 4.2.1 Turning the combi oven on and off

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Basic rules for safe operation**

If it is known or evident that the combi oven has been moved after installation without authorization (whether intentionally or unintentionally), the appliance must not be put back into service until all the following requirements have been met:




- The appliance and fittings or accessories being used show no signs of damage.
- The installed electrical power cables, water supply pipes and pipes for wastewater and cleaning products show no signs of damage, are fixed securely, are not leaking from any point and appear safe and in working order on visual inspection.
- The 'Requirements relating to the operating condition of the combi oven' on page 17 are met.
- The 'Requirements relating to the operating environment of the combi oven' on page 17 are met.
- All warning signs are in their designated position.

#### **Rules for safe operation of the appliance**

To avoid hazards, the following rules must be observed when operating the appliance:




- The air vent and the ventilation port on the top of the appliance, the ventilation slots on the rear of the appliance and the openings in the base in the front area between the feet must not be covered, obstructed or blocked.
- The racks must be attached securely.
- The suction panel must be secured properly in place.

#### **Switching on the combi oven**

- |    |   |  |
|----|---|--|
| 1. |  | Switch on the combi oven.  |
| 2. |  | Check that the oven light comes on while the appliance is running the self-diagnostics test. |
| 3. |  | Wait until the software is ready for use.  |



**Switching off the combi oven at the end of the working day**

1.  Perform the necessary cleaning tasks as specified in the cleaning and servicing schedule.
2.  Switch off the combi oven.
3.  Leave the appliance door ajar in order to let moisture escape.

**Switching off the combi oven before prolonged breaks in use**

Switch off the water and power on site before prolonged breaks in use.

## 4.2.2 How to cook

### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

### **Prior knowledge required**

You need to know these operations:

- Opening and closing the appliance door safely 36
- Loading and removing food 40
- Putting away and retrieving the core temperature probe 41
- Using a USB stick 42

### **Rules**

Using plates in the combi oven is only permitted for regenerating.

### **Requirements**

- You are sufficiently familiar with using the software to be able to select saved cooking profiles or enter new cooking profiles that are suitable for the food you wish to cook, and to run these profiles, see operating instructions
- The combi oven and accessories and fittings used have been cleaned properly.
- There are no foreign objects in the cooking chamber.
- The suction panel is fitted and secured in place.
- If the combi oven sits on an open stand: There is no food whatsoever in the stand.
- The racks are fitted and secured.
- The weight of the food does not exceed the maximum loading weight.
- The food containers have the correct GN dimensions to fit.



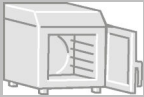
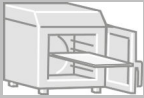
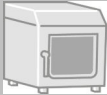
#### **For appliances with a USB port:**

- The sliding cover is covering the USB port.

#### **Size 6.10 mini and 10.10 mini:**




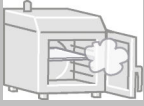


- The suction panels are in place.

### **How to cook**

1.		Select a cooking profile from the cookbook or enter a new cooking profile.
2.		Follow the prompts displayed by the software.
3.		Open the appliance door.
4.		Place the prepared food in the combi oven.
5.		Close the appliance door again.

## 4 Cooking procedures

---

6.		Start the cooking operation.
7.		Wait for the cooking operation to finish.
8.		An audible signal is given when the cooking operation is finished. Follow the prompts displayed by the software.
9.		Open the appliance door.
10.		Take out the food.
11.		Close the appliance door again.

## 4.3 Instructions for handling the appliance for cooking

### 4.3.1 Opening and closing the appliance door safely

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Requirements**

Make sure that the appliance is secured against slipping if placed on a work surface.

#### **Opening the appliance door safely**

1.



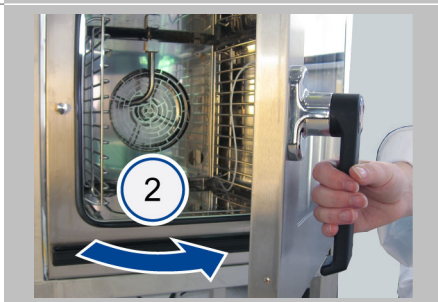
#### **⚠ WARNING**

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

- Always open the appliance door slowly and carefully.

Turn the door handle towards the top right (1).  
For left-hinged appliance doors: Turn the door handle to the left upwards.

2.



Open the door slowly (2).

#### **Closing the appliance door safely**

Close the appliance door with a gentle slam.

**Opening the appliance door safely (marine model)**

1.



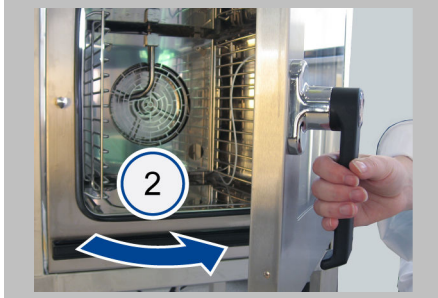
**⚠ WARNING**

**Risk of scalding from hot steam and vapour**

- Always open the appliance door slowly and carefully.

Turn the door handle to the right upwards (1).  
For left-hinged doors: Turn the door handle to the left upwards.

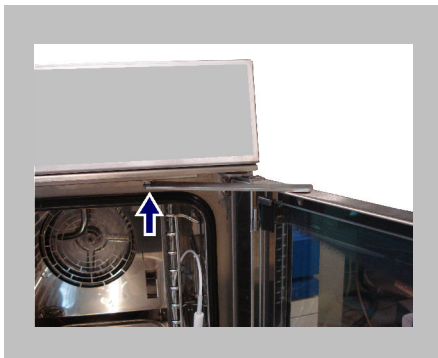
2.



Open the door slowly (2) until the door holder engages at the top.

**Closing the appliance door safely (marine model)**

1.



**⚠ WARNING**

**Risk of burns from touching the door holder**

- Wear personal protective equipment when lifting the door holder.

**⚠ CAUTION**

**Risk of cuts to fingers**

- Exercise caution when performing this action.
- Wear personal protective equipment.

Lift the door holder.

2.



Close the appliance door carefully.

### 4.3.2 Opening and closing the appliance door safely (with optional safety catch)

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Requirements**

Make sure that the appliance is secured against slipping if placed on a work surface.

#### **Opening the appliance door safely**

1.



#### **⚠ WARNING**

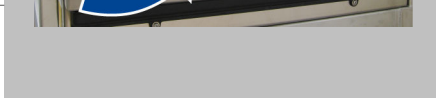
##### **Risk of scalding from hot steam and vapour**

- Always open the appliance door slowly and carefully.
- Always use the venting position of the appliance door.

Turn the door handle towards the top right to the venting position (1).

For left-hinged appliance doors: Turn the door handle to the left upwards.

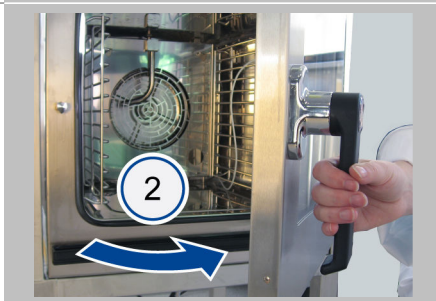
2.



Turn the door handle again upwards to the right (1).

For left-hinged appliance doors: Once again turn the door handle towards the top left.

3.

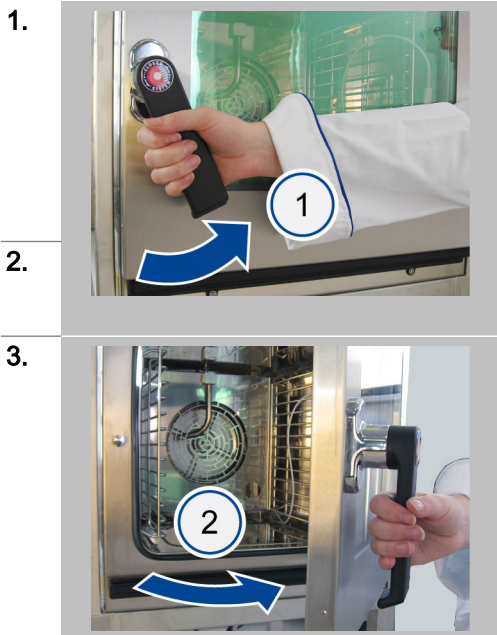


Open the door slowly (2).

#### **Closing the appliance door safely**

Close the appliance door with a gentle slam.

**Opening the appliance door safely (marine model)**



**⚠ WARNING**

**Risk of scalding from hot steam and vapour**

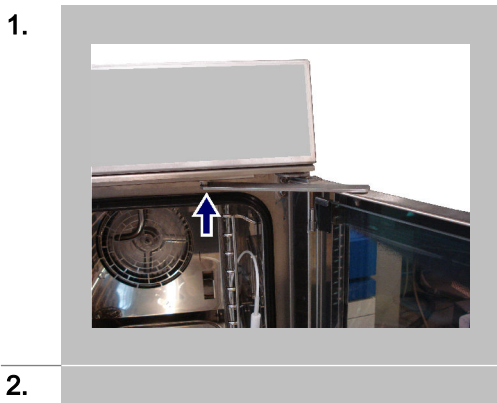
- Always open the appliance door slowly and carefully.

Turn the door handle to the right upwards (1).  
For left-hinged appliance doors: Turn the door handle to the left upwards.

Turn the door handle again upwards to the right (1).  
For left-hinged appliance doors: Once again turn the door handle towards the top left.

Open the door slowly (2) until the door holder engages at the top.

**Closing the appliance door safely (marine model)**



**⚠ WARNING**

**Risk of burns from touching the door holder**

- Wear personal protective equipment when lifting the door holder.

**⚠ CAUTION**

**Risk of cuts to fingers**

- Exercise caution when performing this action.
- Wear personal protective equipment.

Lift the door holder.

Close the appliance door carefully.

### 4.3.3 Loading and removing food

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

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You need to know these operations:

- Opening and closing the appliance door safely

36

#### **Requirements**

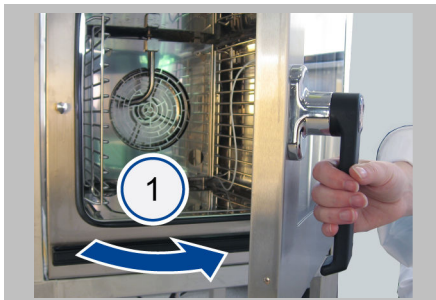
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- The racks are fitted and secured.
- The weight of the food does not exceed the maximum loading weight.
- The food containers have the correct GN dimensions to fit.

#### **Loading**

---

1.



Open the appliance door (1).

2.



#### **⚠ WARNING**

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

- Make sure you insert the containers, baking trays and shelf grills correctly into the right rails.

Place the food onto the required shelf levels (2).

- Start from the bottom.
- Always slide in containers, baking trays or shelf grills as far as they will go.
- When using shelf grills to place the food in the oven, leave the lowest shelf level empty.

#### **Removing food**

---

1. Open the appliance door.
2. Keep the food containers horizontal when removing.



### 4.3.4 Putting away and retrieving the core temperature probe

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

You need to know these operations:

- Opening and closing the appliance door safely

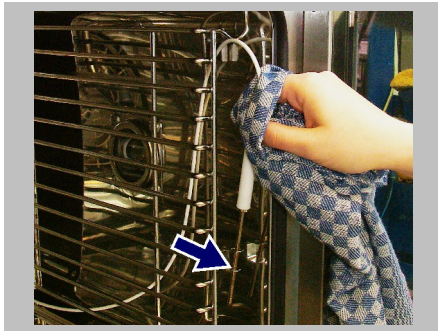
36

#### **Purpose**

The core temperature probe must be stowed away when it is not needed for the cooking operation. Otherwise the probe risks getting damaged.

#### **Putting away the core temperature probe**

1.



Slide the core temperature probe into the holder.

**NOTICE!** Keep the cable tidy.

Do not let the cable get trapped between the appliance door and the hygienic gasket when closing the appliance door.

#### **Retrieving the core temperature probe**

1.



**Risk of stab wounds from sharp-ended parts**

- Take care when handling the core temperature probe.

Pull the core temperature probe out of the holder.

### 4.3.5 Using a USB stick

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

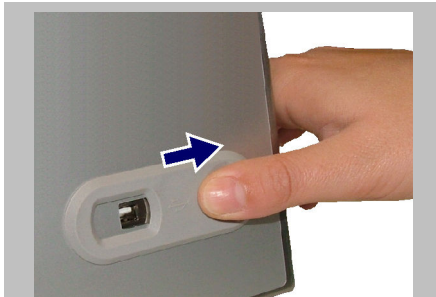
#### **Purpose of the USB sliding cover**

The sliding cover protects the USB port so that no water vapour can get into the control electronics during cooking or cleaning.

During cooking and cleaning, make sure that any USB stick has been removed and that the USB port is closed by the sliding cover.

#### **Inserting the USB stick**

1.



Slide the sliding cover on the USB port to the right.

2.



Plug in the USB stick.  
If the USB stick is too large, use a standard commercial adapter cable.

### 4.3.6 Inserting and removing racks

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

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You need to know these operations:

- Opening and closing the appliance door safely

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#### **Requirements**

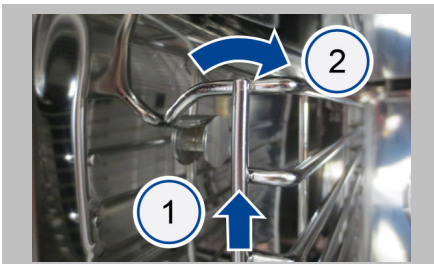
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- All food containers and other accessories used for cooking have been removed from the cooking chamber.

#### **Removing racks (6.06 mini)**

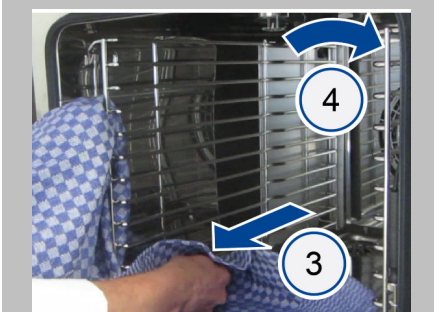
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1.



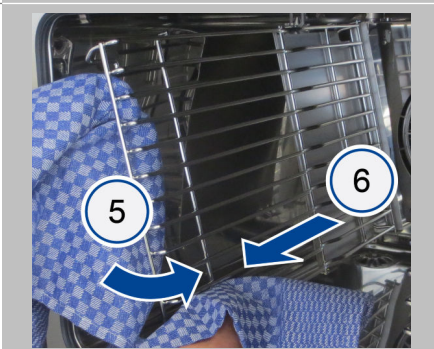
Lift the rack up slightly at the front (1) and lift it over the front mount (2).

2.



Pull the rack forwards slightly (3) and lift it over the rear mount (4).

3.

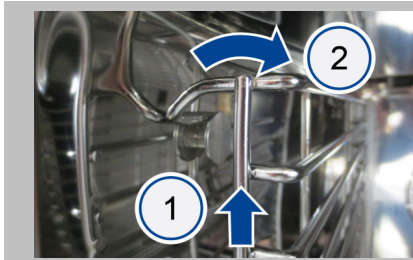


Pivot the rack into the oven (5) so that it sits at a slight angle, and remove it from the cooking chamber (6).

**Removing racks (6.10 mini)**

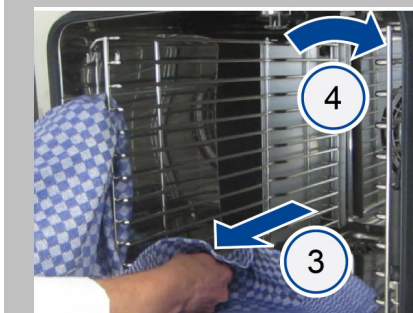
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1.



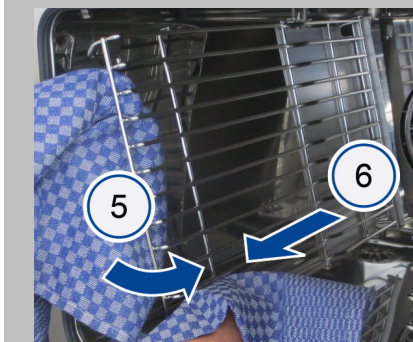
Lift the rack up slightly at the front (1) and lift it over the front mount (2).

2.



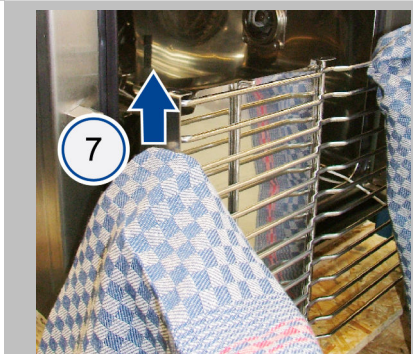
Pull the rack forwards slightly (3) and lift it over the rear mount (4).

3.



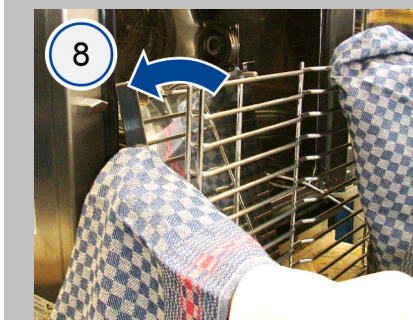
Pivot the rack into the oven (5) so that it sits at a slight angle, and remove it from the cooking chamber (6).

4.



Slide the ventilation plate upwards (7).

5.

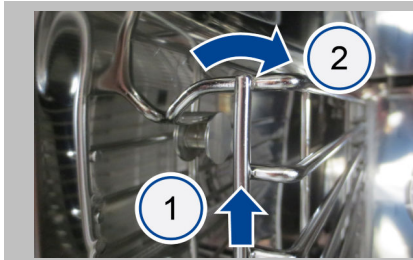


Tilt the ventilation plate backwards (8) and disconnect the slide rack from the ventilation plate.

### Removing racks (10.10 mini)

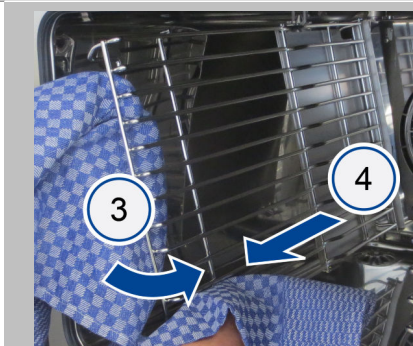
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1.



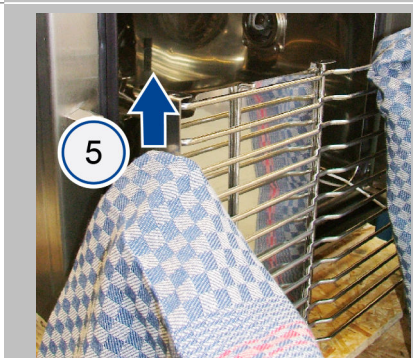
Push the rack upwards (1) and lift it over the mounts (2).

2.



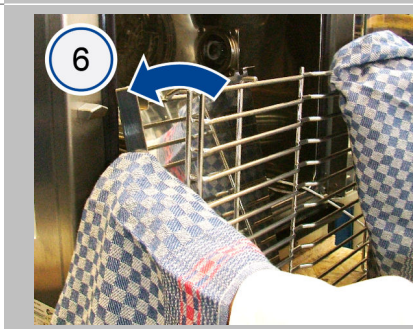
Pivot the rack into the oven (3) so that it sits at a slight angle, and remove it from the cooking chamber (4).

3.



Slide the ventilation plate upwards (5).

4.



Tilt the ventilation plate backwards (6) and disconnect the slide rack from the ventilation plate.

### Fitting the racks

---

1. To fit the two racks, follow the steps for removing the racks in the reverse order.
2. Check that the racks have been attached properly.
3. Check that the food containers can slide in easily.  
This is a way of making sure that the two racks have not been swapped over.



## 5 Cleaning procedures

### Reference to the operating instructions

Please read the operating instructions for the combi oven to find out about using the software and the software routines.

## 5.1 Basic principles for cleaning the combi oven

### 5.1.1 Cleaning method

#### Cleaning method

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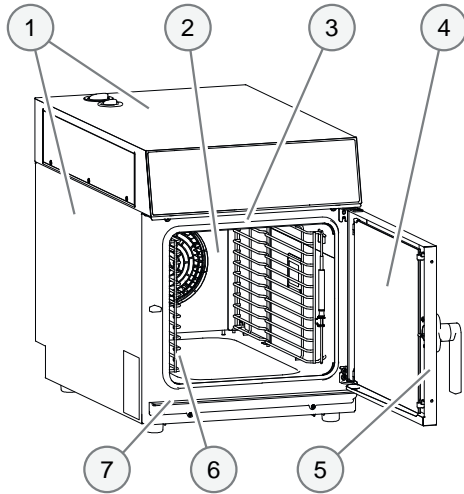
Cleaning method	Description	Criteria for use
Oven cleaning without using cleaning agents	<ul style="list-style-type: none"> <li>▪ A fully automatic process in which the temperature and program length are software-controlled.</li> <li>▪ The cooking chamber is rinsed solely with water without using cleaning agents</li> </ul>	<ul style="list-style-type: none"> <li>▪ To remove very light soiling or odours between separate cooking operations</li> <li>▪ To remove dust, for instance, from the intensively cleaned combi oven after a prolonged period out of use</li> </ul>
Fully automatic oven cleaning using connected canisters	<ul style="list-style-type: none"> <li>▪ A fully automatic process in which the temperature, program length, use of cleaning agents and rinsing are software-controlled.</li> <li>▪ The software controls how much cleaning agent is dispensed, with the cleaning fluids supplied automatically to the cooking chamber from connected canisters.</li> </ul>	<ul style="list-style-type: none"> <li>▪ Daily cleaning after all cooking operations are finished for the day</li> <li>▪ Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation.</li> <li>▪ After servicing work on the combi oven to remove all dirt from the cooking chamber</li> </ul>
Semi-automatic oven cleaning	<ul style="list-style-type: none"> <li>▪ A semi-automatic process in which the temperature and program length of individual wash cycles are software-controlled.</li> <li>▪ The cleaning agents are sprayed into the cooking chamber by hand.</li> <li>▪ The cooking chamber is rinsed out manually with a water spray or alternatively wiped out thoroughly using plenty of water and a soft cloth</li> </ul>	<ul style="list-style-type: none"> <li>▪ Daily cleaning after all cooking operations are finished for the day</li> <li>▪ As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains</li> <li>▪ Before putting the combi oven into operation for the first time, to clean the cooking chamber of all dirt accumulated during transportation, setting-up and installation.</li> <li>▪ After servicing work on the combi oven to remove all dirt from the cooking chamber</li> </ul>

Cleaning method	Description	Criteria for use
Oven cleaning only using rinse aid from connected canister	<ul style="list-style-type: none"> <li>▪ A fully automatic process in which the temperature, program length, use of rinse aid and rinsing are software-controlled.</li> <li>▪ The software controls how much rinse aid is dispensed, with the cleaning fluids supplied automatically to the cooking chamber from connected canisters.</li> </ul>	<ul style="list-style-type: none"> <li>▪ As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains</li> <li>▪ If there is a white deposit or dark discolouration in the cooking chamber</li> </ul>
Oven cleaning by hand	<ul style="list-style-type: none"> <li>▪ An entirely manual process without software support                             <ul style="list-style-type: none"> <li>▪ The cooking chamber is not heated</li> <li>▪ The user controls how long the cleaning agents are left to act.</li> </ul> </li> <li>▪ The cleaning agents are sprayed into the cooking chamber by hand.</li> <li>▪ The cooking chamber is rinsed out manually with a water spray or alternatively wiped out thoroughly using plenty of water and a soft cloth</li> </ul>	<ul style="list-style-type: none"> <li>▪ To remove dirt or odours between separate cooking operations after the cooking chamber has cooled down</li> <li>▪ As an extra cleaning process after fully automatic oven cleaning if some of the dirt still remains</li> <li>▪ For cleaning specific areas of the cooking chamber such as the oven drain</li> <li>▪ If there is a white deposit or dark discolouration in the cooking chamber</li> </ul>

## 5.1.2 Cleaning instructions

### Overview

The following illustration shows a size 6.10 mini combi oven as an example for all appliances:



Item	Name
1	Outside of appliance case
2	Cooking chamber
3	Hygienic gasket
4	Double glass door
5	Appliance door
6	Oven drain
7	Door drip tray

### Daily cleaning tasks

More frequent cleaning may be necessary depending on the degree of soiling.

What must be cleaned?	Procedure	Cleaning agents
Cooking chamber	'How to perform semi-automatic oven cleaning' on page 54	ConvoClean forte
	'How to perform fully automatic oven cleaning' on page 52	ConvoClean forte and ConvoCare
Hand shower (option)	Rinse thoroughly at least once with water	-
Fan compartment behind suction panel	'How to clean the cooking chamber behind the suction panel' on page 58	ConvoClean forte
Hygienic gasket around appliance door	'How to clean the hygienic gasket' on page 61	Common household detergent
Oven drain	<ul style="list-style-type: none"> <li>▪ Remove any residues</li> <li>▪ Rinse out to prevent blockage</li> <li>▪ Spray cleaning agent into the drain and rinse with water</li> </ul>	ConvoClean forte
Outside of appliance case including control panel exterior	Clean by hand with a soft cloth <b>Rules to be observed:</b> <ul style="list-style-type: none"> <li>▪ Never clean the outer case of the appliance with a water jet or water spray.</li> <li>▪ Disconnect the appliance from the power supply when cleaning the outside of the appliance</li> </ul>	Common household detergent / glass cleaner
Sliding cover of the USB port (only for easyTouch)	Clean by hand with a soft cloth	Common household detergent



## 5 Cleaning procedures

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What must be cleaned?	Procedure	Cleaning agents
<ul style="list-style-type: none"><li>▪ Check the cooking chamber daily for signs of a white deposit or dark discolouration</li><li>▪ Clean only when needed</li></ul>	<ul style="list-style-type: none"><li>▪ Run CareStep interim cleaning</li><li>▪ Check the cooking chamber once again after the cleaning program is done</li></ul>	ConvoCare
Containers, baking trays, shelf grills and other accessories used for cooking	<ul style="list-style-type: none"><li>▪ Clean by hand using a soft, non-abrasive sponge</li><li>▪ Rinse off after with water</li></ul>	Common household detergent

### Weekly cleaning tasks

More frequent cleaning may be necessary depending on the degree of soiling.

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	'How to clean the double glass door' on page 60	Common household glass cleaner
Appliance door, door drip tray and appliance drip tray	<ul style="list-style-type: none"><li>▪ Clean by hand using a soft cloth and cleaning agent</li><li>▪ Wipe off thoroughly with a soft cloth and clean water</li><li>▪ Dry with a soft cloth</li></ul>	ConvoClean forte
Stand (option)	Clean by hand with a soft cloth	Standard household stainless steel cleaner
Stacking kit (Option)	Clean by hand with a soft cloth	Standard household stainless steel cleaner
Ship oven stand (marine model only)	Clean by hand with a soft cloth	Standard household stainless steel cleaner

### Additional stipulated cleaning tasks

The following cleaning tasks are stipulated in addition to the regular cleaning tasks:

- The appliance must be cleaned before first use.
- The appliance must be cleaned before and after any periods out of use.
- The appliance must be cleaned after any servicing work.

### 5.1.3 Cleaning agents

#### Cleaning agents

Use solely the cleaning agents specified here to clean the combi oven and its accessories.

Product	Use	Container
ConvoClean forte For normal to heavy soiling ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	Oven cleaning ▪ By hand ▪ Semi-automatic	Spray bottle
	Fully automatic oven cleaning	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
ConvoCare K (concentrate)	For mixing a ready-to-use ConvoCare solution in the specified mixture ratio	-
ConvoCare Rinse aid in the specified mixing ratio ▪ Not intended for cleaning containers, baking trays, shelf grills or other accessories	▪ Fully automatic oven cleaning ▪ Oven cleaning using only rinse aid, CareStep cleaning profile	Cleaning-fluid canisters located under the combi oven and connected to the cleaning system
	Manual aftercare of cooking chamber interior	Spray bottle
Common household glass cleaner	▪ Cleaning the double glass door ▪ Cleaning the operating panel	-
Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	▪ Cleaning the outside of the appliance case including operating panel outside ▪ Cleaning components and fittings according to relevant instructions ▪ Cleaning containers, baking trays, shelf grills and other accessories used for cooking	-
Standard household stainless steel cleaner	▪ Cleaning the stand (optional) ▪ Cleaning the stacking kit (optional)	-

#### Using cleaning agents

You must wear personal protective equipment when using certain cleaning agents.

Follow the instructions given in the chapter 'Personal protective equipment' on page 30 and the current EC safety data sheets pertaining to the ConvoClean forte, ConvoCare K (concentrate) and ConvoCare cleaning agents.

Personnel must be trained regularly by the owner of the combi oven.

## 5.1.4 Preparing the cleaning agents

### Preparing the cleaning agents

Preparation form	Handling / Usage	Cleaning agents
Spray bottle	<ul style="list-style-type: none"> <li>▪ Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.</li> <li>▪ Rinse out the spray bottle weekly.</li> <li>▪ Rinse out the nozzle, nozzle extension and nozzle pipe after each use.</li> <li>▪ Do not store the spray bottles containing cleaning agents in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food.</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoClean forte</li> <li>▪ ConvoCare</li> </ul>
Canister	<ul style="list-style-type: none"> <li>▪ Connect the canisters containing the cleaning agents to the combi oven cleaning system.</li> <li>▪ Before every fully automatic oven cleaning program, check that there is enough cleaning agent in each canister.</li> <li>▪ Do not store the spare canisters containing cleaning agents in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food.</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoClean forte</li> <li>▪ ConvoCare</li> </ul>
	<ul style="list-style-type: none"> <li>▪ Only use ConvoCare K (concentrate) for mixing the ready-to-use ConvoCare solution (in the specified mixture ratio) in an empty canister.</li> <li>▪ Do not store canisters containing ConvoCare K in the immediate vicinity of the combi oven but keep in dedicated storage areas away from food.</li> </ul>	<ul style="list-style-type: none"> <li>▪ ConvoCare K (concentrate)</li> </ul>

## 5.2 Operating principles and instructions for fully automatic cleaning processes

### 5.2.1 How to perform fully automatic oven cleaning

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

You need to know these operations:

- Opening and closing the appliance door safely 36
- Replacing the rinse aid canister 65
- Replacing the cleaning agent canister 67




#### **Handling canisters**

- Make sure that the canisters are in the intended position

#### **Requirements**

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber.
- There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 51.

#### **How to perform fully automatic oven cleaning**

- |    |   |   |
|----|---|---|
| 1. |  | Select the cleaning profile and start the cleaning process.   |
| 2. |  | <p><b>⚠ WARNING</b></p> <p><b>Risk of irritation to skin, eyes and respiratory system</b></p> <ul style="list-style-type: none"> <li>▪ Do not let the rinse aid come into contact with skin, eyes or mucous membranes.</li> <li>▪ Do not inhale vapours from the rinse aid.</li> <li>▪ Wear personal protective equipment.</li> </ul> |
|    |   | Wait for the cleaning process to finish.  |
| 3. |  | An audible signal is given when the cleaning process is finished.<br>Follow the prompts displayed by the software.  |

4.



- Open the appliance door and check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents.
- Check the cooking chamber for any foreign matter that may have entered with the rinse water. Remove any foreign matter.
- If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.

5.



Leave the appliance door ajar to let the cooking chamber dry out.

## 5.3 Operating principles and instructions for user-assisted cleaning processes

### 5.3.1 How to perform semi-automatic cooking chamber cleaning

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

You need to know these operations:




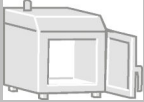

- Inserting and removing racks












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#### **Requirements**

- You are sufficiently familiar with using the software to be able to select and run different cleaning profiles; please refer to the Operating instructions for the combi oven.
- No food has been left in the cooking chamber. There are no foreign objects in the cooking chamber.
- All containers, baking trays, shelf grills and any other accessories have been removed from the cooking chamber.
- The oven drain is not blocked or clogged with any residues. The filter is fitted in place on the oven drain.
- The interior glass door of the appliance door is secured properly in place.
- The suction panel is properly locked in place.
- The appliance door is closed.
- You have provided the necessary cleaning resources for your cleaning program; see 'Preparing the cleaning agents' on page 51.

#### **How to perform semi-automatic cooking chamber cleaning**

1.		Select the cleaning profile and start the cleaning process.
2.		Wait for the soak cycle to finish (about 10 minutes).
3.		An audible signal is given when the soak cycle is finished. You are prompted to spray in the cleaning agent.
4.		Open the appliance door.
5.		Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, the rack and the oven drain.

6.		Close the appliance door.
7.		Wait for the wash cycle to finish (about 10 minutes).
8.		An audible signal is given when the wash cycle is finished. You are prompted to rinse off the cooking chamber.
9.		Open the appliance door.
10.		<p><b>▲WARNING</b></p> <p><b>Risk of food contamination from cleaning agent or rinse aid</b></p> <ul style="list-style-type: none"> <li>Use an external water spray to rinse out thoroughly the suction panel from all sides, the area behind the suction panel, the entire cooking chamber and the oven drain. Alternatively, use plenty of clean water and a soft cloth to wipe off thoroughly the area behind the suction panel, the suction panel and the entire cooking chamber.</li> </ul> <p>Rinse out thoroughly the area behind the suction panel, the suction panel, the rack, the entire cooking chamber and the oven drain.</p>
11.		Close the appliance door.
12.		Wait for the wash cycle to finish (about 10 minutes).
13.		An audible signal is given when the wash cycle is finished.
14.		Check the cleaning result. The cooking chamber should look clean and not smell of leftover food or cleaning agents. If the cleaning result is not good enough, either clean and rinse the cooking chamber manually or run a cleaning profile again.
15.		Rinse out the cooking chamber, the rack, the suction panel and the area behind it thoroughly with a jet of water, or wipe off the cooking chamber and accessories thoroughly with plenty of water and a soft cloth. For heavy soiling, you can repeat the cleaning process.
16.		Leave the appliance door ajar to let the cooking chamber dry out.

### 5.3.2 How to clean the cooking chamber by hand

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**






You need to know these operations:

- Opening and closing the appliance door safely 36
- Inserting and removing racks 43
- Releasing and securing the suction panel 62

#### **Requirements**

- The appliance is off and entirely without power.
- The cooking chamber has cooled down to < 60 °C after its last use.
- You have the required cleaning agent in the spray bottle available for use; see 'Preparing the cleaning agents on page 51'.
- The oven drain is not blocked or clogged with any residues.
- The racks are removed.
- **For appliances with a USB port:** The USB cover is covering the USB port.

#### **How to clean the cooking chamber by hand**

1.		Hinge out the suction panel into the cooking chamber.
2.		Use the spray bottle to spray cleaning agent around the cooking chamber, the suction panel and the area behind the suction panel, and the oven drain.
3.		Leave the cleaning agent to work for 10 to 20 minutes.
4.		<div style="border: 1px solid black; padding: 2px; display: inline-block;"><b>⚠ WARNING</b></div> <p><b>Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</b></p> <ul style="list-style-type: none"> <li>▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.</li> </ul> <p>Use a water spray to thoroughly rinse out the suction panel from all sides, the area behind the suction panel, and the entire cooking chamber. For heavy soiling, you can repeat the cleaning process.</p>
5.		Secure the suction panel back in place.



## 5 Cleaning procedures

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6.



Check that the suction panel is fitted correctly:

- The suction panel is in place and secured.

7.



Leave the appliance door ajar to let the cooking chamber dry out.

### 5.3.3 How to clean the cooking chamber behind the suction panel

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**





You need to know these operations:

- Opening and closing the appliance door safely 36
- Inserting and removing racks 43
- Releasing and securing the suction panel 62

#### **Requirements**

- The cooking chamber has cooled down to < 60 °C after its last use.
- The appliance is off and entirely without power.
- You have the required cleaning agent available for use: spray bottle containing ConvoClean new or ConvoClean forte; see 'Preparing the cleaning agents' on page 51
- The oven drain is not blocked or clogged with any residues.

#### **How to clean the cooking chamber behind the suction panel**

- |    |   |  |
|----|---|--|
| 1. |  | Remove the racks and the suction panel.  |
| 2. |  | Use the spray bottle to spray the cleaning agent onto all sides of the suction panel and onto the area behind the suction panel.   |
| 3. |  | Leave the cleaning agent to work for 10 to 20 minutes.   |
| 4. |  | <div style="border: 1px solid black; padding: 2px; display: inline-block;"><b>⚠ WARNING</b></div> <p><b>Risk of food contamination from cleaning agent or rinse aid resulting from inadequate rinsing</b></p> <ul style="list-style-type: none"> <li>▪ If the appliance does not have a hand shower, use an external water spray instead of the hand shower or wipe down the cooking chamber, fittings and the area behind the suction panel thoroughly with plenty of water and a soft cloth.</li> </ul> <p>Use a water spray to rinse out thoroughly the suction panel from all sides, the area behind the suction panel, the entire cooking chamber and the oven drain. Alternatively, use plenty of clean water and a soft cloth to wipe off thoroughly the area behind the suction panel, the suction panel and the entire cooking chamber.<br/>For heavy soiling, you can repeat the cleaning process.</p> |

## 5 Cleaning procedures

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5.



Secure the suction panel back in place.

6.



Leave the appliance door ajar to let the cooking chamber dry out.

### 5.3.4 How to clean the double glass door

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**


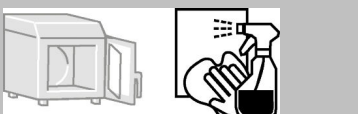


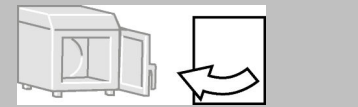
You need to know these operations:

- Opening and closing the appliance door safely 36
- Releasing and securing the interior glass door. 64

#### **Requirements**

- The cooking chamber has cooled down to < 60 °C after its last use.
- You have household glass cleaner available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.
- The appliance door has cooled to room temperature after the last operation.

#### **How to clean the double glass door**

- |    |   |   |
|----|---|---|
| 1. |   | Open the appliance door and hinge the interior glass panel away from the double glass door.   |
| 2. |  | Use a soft clean cloth and the cleaning product to clean each side of both the interior and exterior glass panels of the double glass door.<br>Take care not to scratch the glass as you clean. |
| 3. |  | Use a soft clean cloth and clean water to wipe off each side of both the interior and exterior glass panels of the double glass door.   |
| 4. |  | Use a soft clean cloth to dry off each side of both the interior and exterior glass panels of the double glass door.  |
| 5. |  | Hinge the interior glass panel of the appliance door back and secure in place.  |

### 5.3.5 How to clean the hygienic gasket

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

---

You need to know these operations:

- Opening and closing the appliance door safely

36

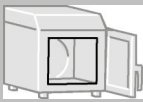




#### **Requirements**

---

- The cooking chamber has cooled down to < 60 °C after its last use.
- You have household detergent available as the necessary cleaning product.
- You have several (at least three) soft clean cloths available for use.

#### **How to clean the hygienic gasket**

---

- |    |   |   |
|----|---|---|
| 1. |   | Open the appliance door.  |
| 2. |  | Use a soft clean cloth and the cleaning product to clean the hygienic gasket. |
| 3. |  | Use a soft clean cloth and clean water to rinse the hygienic gasket.          |
| 4. |  | Use a soft clean cloth to dry the hygienic gasket thoroughly.                 |
| 5. |  | Leave the appliance door open to let the hygienic gasket dry off completely.  |

## 5.4 Instructions for handling the appliance for cleaning

### 5.4.1 Releasing and securing the suction panel

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Prior knowledge required**

You need to know these operations:

- Opening and closing the appliance door safely 36
- Inserting and removing racks 43

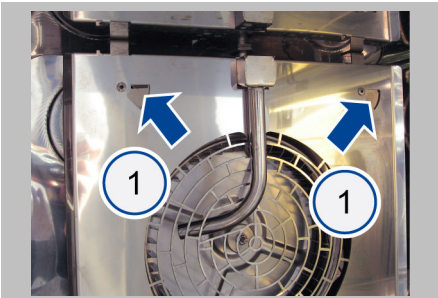
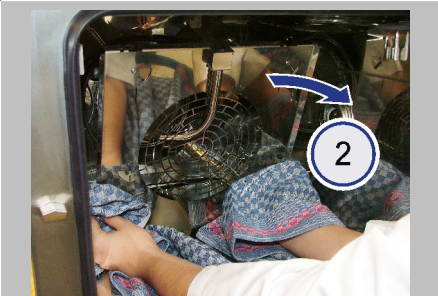
#### **Requirements**

- The appliance is off and entirely without power.
- The cooking chamber has cooled down to < 60 °C after its last use.
- The rack has been removed.

#### **Materials required**

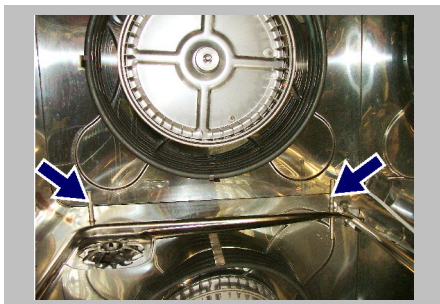
Suitable tool for undoing the fasteners e.g. flat-blade screwdriver

#### **Releasing and hinging out the suction panel**

-  Use the tool to release the left (1) and right (1) fasteners.
-  Push the suction panel upwards and remove it (2).

### Securing the suction panel

1.



To secure the suction panel, follow the steps in the reverse order that you performed to release it.

- Note that the suction panel must engage in the pins on the floor of the appliance.

## 5.4.2 Releasing and securing the interior glass door.

### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

### **Prior knowledge required**

You need to know these operations:

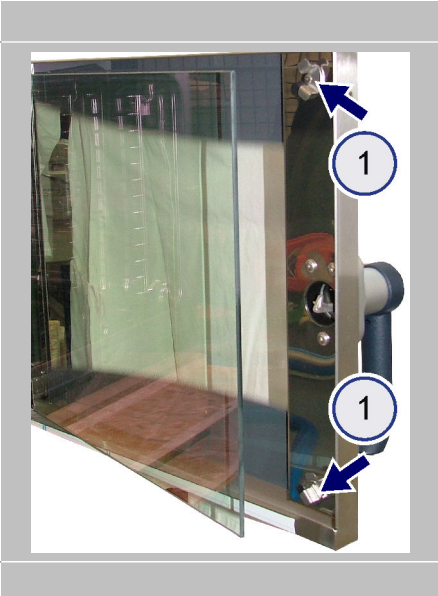
- Opening and closing the appliance door safely

36

### **Requirements**

- The cooking chamber has cooled down to  $< 60\text{ }^{\circ}\text{C}$  after its last use.

### **Releasing and hinging away the interior glass door**

1. Open the appliance door.
2.  Turn the quick-release catches (1) on the double glass door.
3. Hinge the interior glass panel away.

### **Securing the interior glass door**

1. To secure the interior glass door, follow the steps in the reverse order that you performed to release it.
2. Re-close the double glass door using the quick-release catches (1). Make sure not to reach or grab between the door and the interior glass panel in order to prevent crushing or cutting your hands and fingers. The appliance door cannot close until this is the case.



### 5.4.3 Replacing the rinse aid canister

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Materials required**

- One empty canister (10 litres) for the ConvoCare rinse aid
- Enough soft water (approx. 10 litres); (for specification see the 'Water quality' section of the 'Technical data' in the Installation manual)
- ConvoCare K concentrate (0.33 l)

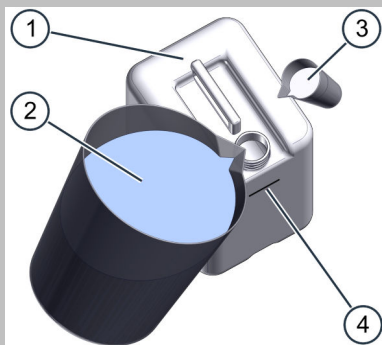
#### **Mix up the ConvoCare rinse aid in the canister**

To avoid excessive foaming, follow the procedure below when mixing the ConvoCare K concentrate with soft water to produce the rinse aid:

1.

2.

3.



4.

5.

Open the empty canister (1).

Fill the canister with soft water (2) until it reaches just below the 10 litre mark (4).

#### **⚠ WARNING**

##### **Risk of irritation to skin, eyes and respiratory system**

- Do not let the rinse aid come into contact with skin, eyes or mucous membranes.
- Do not inhale vapours from the rinse aid.
- Wear personal protective equipment.

Then pour 0.33 l of the ConvoCare K concentrate (3) carefully into the canister (1).

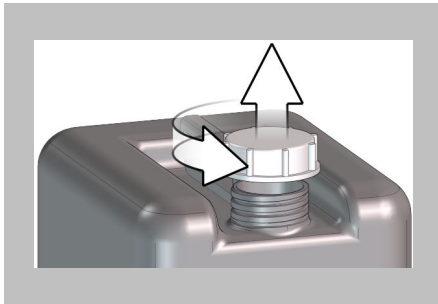
Check the fluid level in the canister:

- If the level is below the 10 litre mark (4), carefully add the extra amount of soft water (2) required.
- If the level is above the 10 litre mark (4), the rinse aid is a little less concentrated than specified. You can still use the rinse aid at the lower concentration.

Replace the cap on the canister and tip it up to mix the liquids together thoroughly.

**Replacing the rinse aid canister**

1.



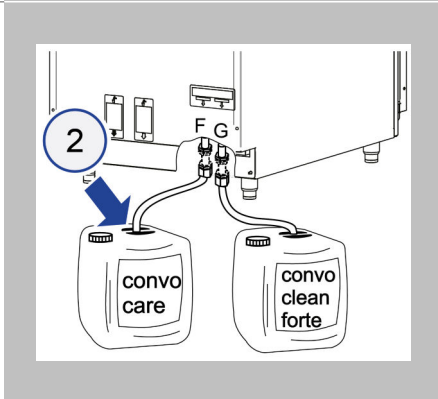
**⚠ WARNING**

**Risk of irritation to skin, eyes and respiratory system**

- Do not let the rinse aid come into contact with skin, eyes or mucous membranes.
- Do not inhale vapours from the rinse aid.
- Wear personal protective equipment.

Remove the cap from the ConvoCare rinse aid mixing canister.

2.



**⚠ WARNING**

**Risk of food contamination by cleaning agents**

- When replacing the cleaning-fluid canister canisters, take care to fit the correct tube to each canister.
- When filling the canisters, check the tubes to make sure you are adding the correct chemical.
- Locate the canister that is connected by the (green) tube to the rinse aid connector (F) underneath the appliance on the side.
- Unscrew the green supply pipe plus suction nozzle from the empty canister of ConvoCare (2).
- Remove the empty rinse aid canister.

3.

- Place ready the new canister (2) filled with rinse aid.
- Feed the (green) supply tube plus suction nozzle into the full canister (2) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.

- Check the position of the canisters:
    - The surface on which the canisters sit must not lie above the level at which the appliance feet meet the appliance case.
    - The surface on which the canisters sit must not lie more than 1 metre below this level.
  - Check that you have connected the tube to the correct connector.
    - The rinse aid must be attached to appliance connector F.
- (The colour green is used throughout.)

## 5.4.4 Replacing the cleaning agent canister

### **⚠ For your safety when using the combi oven**

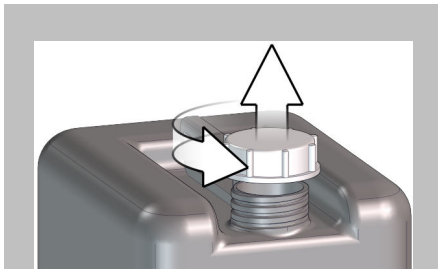
Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

#### **Materials required**

- Replacement canister of ConvoClean forte

#### **Replacing the cleaning agent canister**

1.



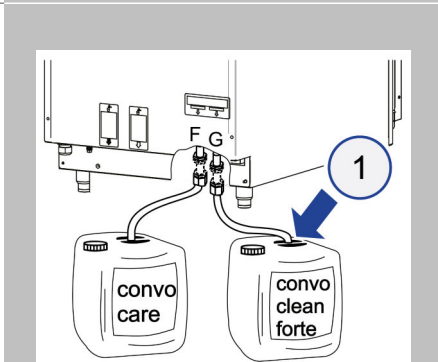
#### **⚠ WARNING**

##### **Risk of irritation to skin, eyes and respiratory system**

- Do not let the rinse aid come into contact with skin, eyes or mucous membranes.
- Do not inhale vapours from the rinse aid.
- Wear personal protective equipment.

Remove the seal on the replacement canister for the ConvoClean forte cleaning agent.

2.



#### **⚠ WARNING**

##### **Risk of food contamination by cleaning agents**

- When replacing the cleaning-fluid canister canisters, take care to fit the correct tube to each canister.
- When filling the canisters, check the tubes to make sure you are adding the correct chemical.

- Locate the canister that is connected by the (red) tube to the cleaning agent connector (G) underneath the appliance on the side.
- Unscrew the (red) supply tube plus suction nozzle from the located canister (1).
- Remove the empty cleaning agent canister.

3.

- Place ready the new canister (1) filled with cleaning agent.
- Feed the (red) supply tube plus suction nozzle into the full canister (1) and screw it on.
- Make sure that there are no kinks in the tube and that the vent hole on the canister cap is unobstructed.

4.

- Check the position of the canisters:
    - The surface on which the canisters sit must not lie above the level at which the appliance feet meet the appliance case.
    - The surface on which the canisters sit must not lie more than 1 metre below this level.
  - Check that you have connected the tube to the correct connector.
    - The cleaning agent must be attached to appliance connector G.
- (The colour red is used throughout.)

## 6 Servicing procedures

### 6.1 Basic principles for servicing

#### 6.1.1 Contact customer service

##### Required information

Please have the following appliance data to hand when contacting our customer service:

- Part number of your appliance (see 'Identifying your combi oven' on page 7)
- Serial number of your appliance (see 'Identifying your combi oven' on page 7)

##### Contact details for Convotherm Germany

**Welbilt Deutschland GmbH**  
 Talstraße 35  
 82436 Eglfing  
 Germany

<b>Head office</b>	
Phone	(+49) (0) 8847 67 - 0
Fax	(+49) (0) 8847 414
e-mail	info@convotherm.de
Internet	www.convotherm.com www.welbilt.com
<b>Application support</b>	
Hotline	(+49) (0) 8847 67 - 899
e-mail	convotherm.chefshotline@welbilt.com
<b>Sales</b>	
Phone (appliances/accessories)	(+49) (0) 8847 67 - 890
e-mail (appliances/accessories)	convotherm.order@welbilt.com
Phone (spare parts)	(+49) (0) 8847 67 - 880
e-mail (spare parts)	convotherm.spares@welbilt.com
<b>Customer service</b>	
Technical hotline (office hours)	(+49) (0) 8847 67 - 541
Technical Hotline (outside office hours)	(+49) (0) 175 405 41 09
e-mail	convotherm.service@welbilt.com
Documents download centre (spare-parts lists, circuit diagrams, service manuals, brochures, instructions)	www.convotherm.com/resources www.convotherm.com/Service#Service

**Contact details for Welbilt Asia**

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**SEA Region**

Welbilt Asia Pacific 627A Aljunied Road, #05-03  
Biztech Centre, Singapore 389842

Phone +65 6420 0800

e-mail info.apac@welbilt.com

**CHINA**

Welbilt Shanghai 255 Yangzhai Road, Bldg 5, 5A,  
Changning District, Shanghai, China 200051

Phone +86 21 61526100

**JAPAN**

Welbilt Japan Hibiya Eisen Building 707,  
1-6-3 Yurakucho, Chiyoda-ku, Tokyo 100-0006

Phone +81 03 6550 8234

Fax +81 03 6550 8235

**INDIA**

Welbilt Foodservice India 3rd Floor, Plot no. 117 , Sector 44.  
Gurugram -122003 Haryana, India

Phone +91 124 4763700

e-mail sales.india@welbilt.com

## 6.1.2 Warranty information

### Warranty information

Warranty claims involving your combi oven will only be honoured if the unit has been installed by a qualified Service Engineer from an authorized service company in accordance with the instructions in the installation manual. The manufacturer must be in receipt of a fully completed checklist, enclosed with the appliance, before a warranty claim can be dealt with.

The warranty does not cover damage resulting from improper setup, installation, use, cleaning, use of cleaning agents, servicing, repair or descaling.

To extend the spare parts warranty to 2 years, you need to register the appliance on the manufacturer's homepage ([www.convotherm.de](http://www.convotherm.de)) after installing the appliance.

### 6.1.3 Servicing schedule

#### Rules for servicing the appliance

The combi oven must be serviced regularly to ensure it can operate safely and reliably. Servicing includes maintenance tasks that can be performed by the user as well as maintenance work that must be carried out by a qualified Service Engineer from an approved customer service office.

Whenever servicing is performed:

- The appliance must be cleaned after any servicing work.

#### Servicing tasks that the user can perform

<b>What must be serviced?</b>	<b>When?</b>	<b>Parts required</b>
Replacing the halogen lamp for the oven light	If the halogen lamp does not come on in any operating mode	As listed in the spare parts list: 1 halogen lamp 12V

#### Servicing tasks that Customer services must perform

<b>What must be serviced?</b>	<b>How often / When?</b>
General servicing	Annually
Water treatment must be adjusted correctly	If there is a white deposit in the cooking chamber

## 6.2 Troubleshooting

### 6.2.1 Error codes

#### Errors and required responses (standard)

The following table lists the errors that you may be able to resolve yourself. If the combi oven continues to display the error after you have tried to resolve it, please contact customer service. Always contact customer service for help if any error messages appear that are not listed here.

Error code	Description of error	Required response
E01	Not enough water: Water pressure is less than 0.5 bar 5 seconds after valve activation	<ul style="list-style-type: none"> <li>▪ Open water supply</li> <li>▪ Contact customer service</li> </ul>
E02	Wiring compartment too hot	<ul style="list-style-type: none"> <li>▪ Clean fluff filter on the rear of the appliance</li> <li>▪ Clear air intake at rear of appliance</li> <li>▪ Contact customer service</li> </ul>
E03	Fan fault / Motor TP (thermal cutout) has tripped or fault in frequency converter	<ul style="list-style-type: none"> <li>▪ Check fuse in building</li> <li>▪ Contact customer service</li> </ul>
E04	Extra fan fault in electrical compartment	<ul style="list-style-type: none"> <li>▪ Clean fluff filter on the rear of the appliance</li> <li>▪ Clear air intake at rear of appliance</li> <li>▪ Contact customer service</li> </ul>
E11	Over-temperature detected by oven sensor (B6)	Contact customer service
E15	Over-temperature detected by condenser sensor (B3)	<ul style="list-style-type: none"> <li>▪ Open water supply</li> <li>▪ Contact customer service</li> </ul>
E16	Dehumidifier flap error: the dehumidifier flap cannot be initialized	<ul style="list-style-type: none"> <li>▪ Restart the appliance</li> <li>▪ Contact customer service</li> </ul>
E21	Oven sensor (B6) open circuit	Contact customer service
E22	Core temperature probe (B10) open circuit	Contact customer service
E25	Condenser sensor (B3) open circuit	Contact customer service
E29	Core temperature probe (B10) has a ground fault	Contact customer service
E80	ID error (identification error): Appliance does not recognize the type of heating	Contact customer service
E81	Cooking profile not saved correctly	<ul style="list-style-type: none"> <li>▪ Download cooking profile again</li> <li>▪ Import cooking profiles stored on the IDM</li> <li>▪ Contact customer service</li> </ul>
E83	Inadmissible cooking function	<ul style="list-style-type: none"> <li>▪ Re-enter the cooking program</li> <li>▪ Contact customer service</li> </ul>
E96	Communication error between SM and BM	<ul style="list-style-type: none"> <li>▪ Unplug the appliance for approx. 10 seconds and restart</li> <li>▪ Contact customer service</li> </ul>
E97	Error message not possible	Contact customer service
None	IDM Error (IDM = identification module)	<ul style="list-style-type: none"> <li>▪ Switch the appliance off and back on again.</li> <li>▪ If the error is still displayed: Contact customer service</li> </ul>
None	Fatal IDM Error (IDM = identification module)	Contact customer service



**Errors and required responses (easyTouch)**

The following table lists the errors that you may be able to resolve yourself. If the combi oven continues to display the error after you have tried to resolve it, please contact customer service. Always contact customer service for help if any error messages appear that are not listed here.

<b>Error code</b>	<b>Reference</b>	<b>Description of error</b>	<b>Required response</b>
3	E25.0	Condenser sensor (B3) open circuit	Contact customer service
5	E21.0	Oven sensor (B6) open circuit	Contact customer service
6	E22.1	Core temperature probe (B10) open circuit	Contact customer service
7	E22.2		
8	E22.3		
9	E22.4		
12	E25.1	Condenser sensor (B3) has a ground fault	Contact customer service
14	E21.1	Oven sensor (B6) has a ground fault	Contact customer service
15	E29.1	Core temperature probe (B10) has a ground fault	Contact customer service
16	E29.2		
17	E29.3		
18	E29.4		
21	E15.0	Over-temperature detected by condenser sensor (B3)	<ul style="list-style-type: none"> <li>▪ Open water supply</li> <li>▪ Contact customer service</li> </ul>
23	E11.0	Over-temperature detected by oven sensor (B6)	Contact customer service
24	E02.0	Wiring compartment too hot	<ul style="list-style-type: none"> <li>▪ Clean fluff filter on the rear of the appliance</li> <li>▪ Clear air intake at rear of appliance</li> <li>▪ Contact customer service</li> </ul>
25	E12.1	Over-temperature detected by core temperature probe (B10)	Correct the sensor position
26	E12.2		
27	E12.3		
28	E12.4		
29	E03.0	Fan fault / Motor TP (thermal cutout) has tripped or fault in frequency converter	<ul style="list-style-type: none"> <li>▪ Check fuse in building</li> <li>▪ Contact customer service</li> </ul>
30	E96.0	Communication error between SM and BM	<ul style="list-style-type: none"> <li>▪ Unplug the appliance for approx. 10 seconds and restart</li> <li>▪ Contact customer service</li> </ul>
31	E99.0	Communications interface fault	Unplug the appliance for approx. 10 seconds and restart
32	E99.9	General initialization error	Unplug the appliance for approx. 10 seconds and restart

33	E01.0	Not enough water: Water pressure is less than 0.5 bar 5 seconds after valve activation	<ul style="list-style-type: none"> <li>▪ Open water supply</li> <li>▪ Contact customer service</li> </ul>
36	E04.0	Extra fan fault in electrical compartment	<ul style="list-style-type: none"> <li>▪ Clean fluff filter on the rear of the appliance</li> <li>▪ Clear air intake at rear of appliance</li> <li>▪ Contact customer service</li> </ul>
38	E16.0	Dehumidifier flap error: the dehumidifier flap cannot be initialized	<ul style="list-style-type: none"> <li>▪ Restart the appliance</li> <li>▪ Contact customer service</li> </ul>
47	E83.0	Inadmissible cooking function	<ul style="list-style-type: none"> <li>▪ Re-enter the cooking program</li> <li>▪ Contact customer service</li> </ul>
48	–	Invalid data in the identification module (IDM)	<ul style="list-style-type: none"> <li>▪ Unplug the appliance for approx. 10 seconds and restart</li> <li>▪ Contact customer service</li> </ul>
49	–	Cannot load error text	<ul style="list-style-type: none"> <li>▪ Switch the appliance off and on</li> <li>▪ Contact customer service</li> </ul>
72	E03.0	Fan fault / Motor TP (thermal cutout) has tripped or fault in frequency converter	<ul style="list-style-type: none"> <li>▪ Check fuse in building</li> <li>▪ Contact customer service</li> </ul>

## 6.2.2 Emergency mode

### Operating the combi oven in emergency mode

Your combi oven has an emergency mode that lets you continue to use it when it has a fault that cannot be resolved quickly.

This gives you continued but limited use of the appliance even though it has a fault.

**Always notify your customer service office however.**

### Requirements

- The appliance is in emergency mode.
- An audible signal is given.
- An error code is shown in the display.

### Operating the appliance in emergency mode

1.









Confirm the displayed error and start a cooking profile or a cleaning profile that is based on an available operating mode.

### Limitations

- Cooking times may be longer and uneven cooking may result. So pay particular attention to the cooking operation and the cooked condition of your product.
- Water consumption may increase.
- Fully automatic and semi-automatic oven cleaning may not be possible or only have limited functions available.
- The core temperature probe and the optional sous-vide sensor may not work.
- Only those functions can be selected that will not be impaired by the active fault in question.

**Cooking programs that can be used in emergency mode (standard)**

The following table summarizes which cooking programs can be operated in emergency mode for different errors:






Error no.	Display text							Comments
E01.0	Low water	-	-	up to 180 °C	--	up to 180 °C	up to 180 °C	No program that uses steam
E02.0	Overtemperature in electrical area	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	<ul style="list-style-type: none"> <li>Let the appliance cool down</li> <li>Finish cooking the product at a low cooking temperature</li> </ul>
E04.0	Cooling fan malfunction	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	<ul style="list-style-type: none"> <li>Let the appliance cool down</li> <li>Finish cooking the product at a low cooking temperature</li> </ul>
E15.0	Overtemperature in condenser	-	-	up to 180 °C	-	up to 180 °C	up to 180 °C	Increased water consumption through constant cooling of the condenser
E22.0	CTC faulty	X	X	X	X	X	X	No operation using the CTC
E25.0	Condenser probe broken	X	up to 180 °C	up to 180 °C	up to 180 °C	up to 180 °C	up to 180 °C	Increased water consumption through constant cooling of the condenser
E81.0	Program memory error	X	X	X	X	X	X	Error usually cleared by switching the appliance off and on
E83.0	Algo error	X	X	X	X	X	X	
-	IDM error	X	X	X	X	X	X	

x Operation possible

- Operation not possible

**Cooking programs that can be used in emergency mode (easyTouch)**

The following table summarizes which cooking programs can be operated in emergency mode for different errors:

Error code	Error code	Display text						Comments
33	E01.0	Low water	-	-	up to 180 °C	--	up to 180 °C	No program that uses steam
24	E02.0	Overtemperature in electrical area	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	<ul style="list-style-type: none"> <li>Let the appliance cool down</li> <li>Finish cooking the product at a low cooking temperature</li> </ul>
36	E04.0	Cooling fan malfunction	X	up to 140 °C	up to 140 °C	up to 140 °C	up to 140 °C	<ul style="list-style-type: none"> <li>Let the appliance cool down</li> <li>Finish cooking the product at a low cooking temperature</li> </ul>
21	E15.0	Overtemperature in condenser	-	-	up to 180 °C	-	up to 180 °C	Increased water consumption through constant cooling of the condenser
6-9	E22. ..	CTC faulty	X	X	X	X	X	No operation using the CTC
3	E25.0	Condenser probe broken	X	up to 180 °C	up to 180 °C	up to 180 °C	up to 180 °C	Increased water consumption through constant cooling of the condenser
47	E83.0	Algo error	X	X	X	X	X	Error usually cleared by switching the appliance off and on
48	-	IDM error	X	X	X	X	X	

x Operation possible

- Operation not possible

## 6.2.3 Problems during use

### Problems with the food being cooked

Problem	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	'Releasing and securing the suction panel' on page 62
	On sizes 6.10 and 10.10 only: Ventilation plate not fitted correctly or not fitted at all	On sizes 6.10 and 10.10 only: Fix ventilation plate to rack; see 'Releasing and securing the suction panel' on page 62 for how to do this
	Cooking chamber not preheated	Preheat the cooking chamber
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
	Heater has failed completely or part of heater is faulty	Contact customer service

### Problems with the appliance

Problem	Possible cause	Required response
The oven light will not turn on	The oven light is switched under software control.	To check whether the halogen lamp is working, switch the combi oven off and then back on; see 'Turning the combi oven on and off' on page 32
	The halogen lamp for the oven light is faulty.	'Replacing the lamp for the oven light' on page 79
Appliance does not respond to any input for 10-20 seconds	Software crash	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
Function icons no longer available	Malfunction	Switch the appliance off and back on at the ON/OFF switch
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the appliance door	Whatever the cause	<b>Caution: risk of contamination:</b> Discard any food that has come into contact with this water.
	Blockage or constriction in the drain pipe or wastewater system	<ul style="list-style-type: none"> <li>▪ Check the drain pipe and customer's wastewater system and clean out if necessary</li> <li>▪ Fit funnel waste trap if necessary</li> </ul>
	Permanent drain connection on appliances equipped with semi-automatic oven cleaning	
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean appliance drain
Water standing in cooking chamber	Oven drain is blocked	Rinse out oven drain
Steam is escaping from the ventilation port on top of the appliance	Faulty valve in ventilation port	<b>WARNING Risk of scalding from hot steam and vapour</b> Contact customer service
A lot of steam is coming out from the side of the closed appliance door during operation.	Faulty door gasket	<ul style="list-style-type: none"> <li>▪ Check the hygienic gasket for damage and replace it if necessary</li> <li>▪ If there is no obvious reason for the problem, contact customer service</li> </ul>

**Problems with cleaning**

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<b>Problem</b>	<b>Possible cause</b>	<b>Required response</b>
Black marks in the cooking chamber	Incorrect cleaning agent	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte for semi-automatic cleaning</li> </ul>
	Water too hard	Adjust water hardness; see 'Technical data' in the installation manual
Poor cleaning result	Water pressure too low	<ul style="list-style-type: none"> <li>▪ Testing the water pressure</li> <li>▪ If necessary, increase the customer's water pressure</li> </ul>
	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	<ul style="list-style-type: none"> <li>▪ Use ConvoClean forte for fully automatic cleaning</li> <li>▪ Use ConvoClean forte for semi-automatic cleaning</li> </ul>

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## 6.3 Servicing tasks

### 6.3.1 Replacing the lamp for the oven light

#### **⚠ For your safety when using the combi oven**

Before starting work, it is essential that you familiarize yourself with the rules and hazard warnings specified in the chapter 'For your safety on page 16' and in this instruction manual, and follow the instructions given there.

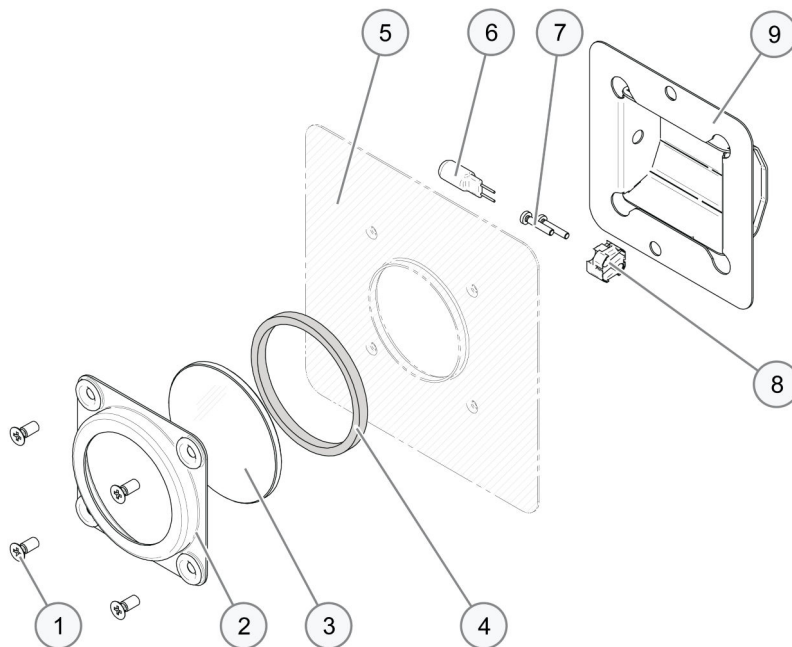
#### **Prior knowledge required**

You need to know these operations:

- Inserting and removing racks

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#### **Construction of the cooking chamber light**



#### **Cooking chamber-light components and their function**

Item	Name	Function
1	Countersunk screws	Used to fix cover on cooking chamber light
2	Trim	Allows access to the lamp
3	Glass	Protects the lamp from moisture
4	Sealing washer	Seal for the cooking chamber lamp
5	Cooking chamber wall	Fixing surface for the cooking chamber light
6	12 V lamp	Light source
7	Oval-head screws	Used to fix the lampholder in place
8	Lampholder	Holds the lamp
9	Reflector housing	<ul style="list-style-type: none"> <li>▪ Receptacle for the fitted lamp</li> <li>▪ Reflects the light</li> </ul>

### Spare parts contents

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The following spare parts are required:

- 12 V lamp
- Sealing washer

### Materials required

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- Phillips screwdriver
- Allen key
- Socket-head wrench
- Soft clean cloth or glove for handling the lamp
- Cover (e.g. cloth) for protecting the floor of the cooking chamber

### Handling the lamp

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Always wear gloves or use a cloth to handle the working lamp. Never touch the glass bulb of new or reusable lamps with bare fingers.

If it is not possible to remove the lamp intact e.g. the contact pins are left behind, contact a service engineer immediately.

### Requirements

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- Before any intervention work, the appliance must be disconnected from the power supply, protective measures taken to ensure the power cannot be switched on again, and a check performed to verify that the appliance is actually de-energized.
- The cooking chamber has cooled down to < 60 °C after its last use.
- The rack has been removed.
- The oven floor is covered to protect it from scratching by dropped parts.
- The lamp is off and has cooled down.
- The new supplied sealing washer has been checked for damage and is intact.

### Removing the lamp

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1.



**Risk of cuts from sharp-edged sheet-metal parts**

- Exercise caution.
- Wear personal protective equipment as specified in safety regulations.

Unscrew and remove the countersunk screws (1).

Remove the trim (2), the glass panel (3) and the seal (4) from the cooking chamber wall (5).

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2.

Dispose of the removed sealing washer (4) in the garbage.

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3.

Reach through the hole in the cooking chamber wall (5) into the reflector housing (9) and pull the lamp (6) out of the lampholder.



### Fitting the lamp

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1.



**Risk of cuts from sharp-edged sheet-metal parts**

- Exercise caution.
- Wear personal protective equipment as specified in safety regulations.

Plug the new lamp (6) into the lampholder (8).

- 
2. Fit the new sealing washer (4), glass (3) and cover (2) using the countersunk screws (1) you removed earlier.  
First screw in all the countersunk screws (1) slightly before tightening each of them firmly.
- 
3. Check whether the cover (2) and the glass (3) can move.  
If the cover (2) or glass (3) can still move, carefully tighten the countersunk screws (1) even more firmly.
- 
4. Remove the protective cover from the oven floor and any objects left in the cooking chamber.
- 
5. Refit the rack.
- 
6. Wipe or rinse out the cooking chamber.
- 
7. Switch on the combi oven and check that the lamp (6) is working.



Combi oven  
Convotherm mini

OES mini 6.06, 6.10, 10.10

Serial no.

Item no.

Order no.

Additional technical documentation can be found in the download center at :  
[www.convotherm.com](http://www.convotherm.com)



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