



Combi Steamer

⚠ Read this manual before using

Convotherm 4 easyTouch

Operating Instructions USA – Original, ENG

Your meal. Our mission.

 **Convotherm**

Table of Contents

1	General Information	5
1.1	Customer Documentation Structure	6
1.2	Safety information that must be read without exception	7
1.3	About These Operating Instructions	8
2	easyTouch Functions	9
2.1	easyTouch Functions at a Glance	10
2.2	Selected cooking profile	12
3	Using the On-Screen Help Pages	13
3.1	The On-Screen Help Home Screen	14
3.2	Accessing the On-Screen Help Pages	15
3.3	On-Screen Help Page Navigation Tools	16
4	easyTouch User Interface Layout	18
4.1	Main Screen	19
4.2	Cooking Screens	20
4.3	Cooking Screens – Smoker	22
4.4	Press&Go Screen	23
4.5	Cookbook Screens	24
4.6	Rethermalization Screens	25
4.7	Cleaning Screens – Options	27
4.8	Cleaning Screens – ConvoClean+	28
4.9	Cleaning Screens – Semi-Automatic	29
4.10	Settings Screen	30
4.11	Extra Functions Screen	31
4.12	Pre-Heating Screen	33
4.13	Cool down Screen	34
4.14	Cooking in Progress Screen	35
4.15	Cooking User Prompt Screen	36
4.16	Cleaning with ConvoClean+ in Progress Screen	37
4.17	Cleaning User Prompt Screen	38
5	Cooking and Rethermalizing Food with easyTouch	39
5.1	Instructions	40
5.1.1	Entering a Cooking Profile That Uses Steam	41
5.1.2	Entering a Cooking Profile That Uses Combi-Steam	43
5.1.3	Entering a Cooking Profile That Uses Convection	45
5.1.4	Entering a Cooking Profile That Uses the Smoker	47
5.1.5	Entering a Cooking Profile That Uses Rethermalization	48
5.1.6	Starting a Cooking Sequence	50
5.1.7	Stopping a Cooking Sequence	50
5.2	Cooking Workflows	51
5.2.1	Cooking Workflow with Pre-Heat Function	52
5.2.2	Cooking Workflow with Cool down Function	54
6	Using the Cookbook	56
6.1	Saving the Configured Cooking Profile in the Cookbook	57
6.2	Access the cooking profile in the cookbook	58
6.3	Delete the cooking profile from the cookbook	59

Table of Contents

7	Using Press&Go	60
7.1	Accessing Press&Go	61
8	Cleaning with easyTouch	62
8.1	Instructions	63
8.1.1	Configuring the Fully Automatic Oven Cleaning Profile	64
8.1.2	Starting a Cleaning Sequence	65
8.1.3	Stopping a Cleaning Sequence	65
8.2	Cleaning Workflows	66
8.2.1	Workflow for Oven Cleaning with Water	67
8.2.2	Workflow for Oven Cleaning with ConvoCare	69
8.2.3	Workflow for Fully Automatic Oven Cleaning with Canisters	71
8.2.4	Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing	73
8.2.5	Semi-Automatic Oven Cleaning Workflow	76
9	Configuring Settings in easyTouch	78
9.1	Setting a language	79
9.2	Setting a date and time	80
9.3	Importing Cookbooks	81
9.4	Selecting a Cookbook	82

1 General Information

Purpose of this section

This section explains how to use these operating instructions.

Contents

This section covers the following subjects:

	Page
Customer Documentation Structure	6
Safety information that must be read without exception	7
About These Operating Instructions	8

1.1 Customer Documentation Structure

Customer documentation parts

The customer documentation for the combi steamer is made up of the following:

- Installation manual
- Operating manual
- easyTouch operating instructions (this manual, which is an extract from the on-screen help pages)
- On-screen help integrated into easyTouch (complete instructions for using the software)

Installation manual topics

The installation manual is intended for trained qualified personnel; see "*Staff Requirements*" in the installation manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when installing the combi steamer
- **Safety:** Goes over all the hazards involved in the various installation activities and how to prevent and/or counter them
- **Transportation:** Contains important information on transporting the combi steamer
- **Setup:** Lists and describes the various setup options for the combi steamer
- **Installation:** Goes over all the necessary utility and hose connections
- **Placing into operation:** Explains how to put the combi steamer into operation for the first time
- **Removal from service:** Goes over the activities that need to be carried out at the end of the combi steamer's lifecycle
- **Technical data, scale drawings, and connection points:** Contain all the required technical information concerning the combi steamer
- **Checklists:** Includes checklists for the combi steamer's installation and warranty

Operating manual topics

The operating manual is intended for briefed staff and trained qualified staff; see "*Staff Requirements*" in the operating manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when using the combi steamer
- **Safety:** Goes over all the hazards involved in using the combi steamer and how to prevent and/or counter them
- **Cooking:** Goes over the various rules, workflows, operating steps, and actions required for cooking
- **Cleaning:** Lists and describes the cleaning processes, cleaning agents, workflows, operating steps, and actions required for cleaning
- **Maintenance:** Contains warranty information; the maintenance schedule; information on faults, errors, and emergency mode; and the workflows, operating steps, and actions required for maintenance

Operating instructions and on-screen help topics

The operating instructions and the on-screen help are intended for briefed staff and trained qualified staff; see "*Staff Requirements*" in the operating manual. For appliances with easyTouch, the operating instructions will be an extract from the on-screen help pages.

The operating instructions and the on-screen help cover the following topics:

- **User interface layout:** Goes over the combi steamer's user interface
- **Using the software:** Contains instructions on how to enter and access cooking profiles, access cleaning profiles, and start cooking and cleaning sequences; describes the various settings and goes over how to import and export data
- **Select cooking profiles:** Lists tried-and-true cooking profiles

1.2 Safety information that must be read without exception

Safety information found in the documentation for the customer

Only the installation manual and operating manual provide safety information for the combi steamer.

The installation manual provides safety information for the transportation, setup, installation, placing-into-operation, and removal-from-service tasks it describes.

The operating manual provides safety information for the cooking, cleaning, and maintenance tasks it describes.

When using the operating instructions, the operating manual or installation manual should always be consulted in order to obtain the relevant safety information. When performing activities that go beyond simply using the software, the safety information in the operating manual and installation manual must always be observed.

Parts of the customer documentation that must be read without exception

These operating instructions are exclusively limited to describing how to use the appliance's user interface. The various sets of instructions all end when a process in which warnings need to be observed (cooking and cleaning, for example) starts. For instructions on how carry out the corresponding process, please refer to the installation manual or to the operating manual.

In order to ensure their safety and the safety of others, everyone working with/on the combi steamer must read and understand the following customer documentation sections before starting any work:

- The "*For Your Safety*" section in the installation manual or in the operating manual, depending on the task being carried out
- The sections in the installation manual or operating manual describing the work that will be carried out

Failure to take the safety information in the installation and operating manuals into account may result in death, injury, or property damage.

1.3 About These Operating Instructions

Purpose

The purpose of these operating instructions is to provide everyone working with/on the combi steamer with an overview of its easyTouch software and how to use it, as well as to enable them to carry out basic tasks with the software.

The complete instructions for using easyTouch are found in the software's on-screen help pages.

Target groups

Name of target group	Tasks
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none"> ▪ Entering cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Coming up with new cooking profiles ▪ Configuring the appliance's settings and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi steamer, taking care of tasks such as: <ul style="list-style-type: none"> ▪ Selecting cooking profiles ▪ Starting cooking profiles ▪ Selecting cleaning profiles

Operating instructions outline

Section / sub-section	Purpose	Target group
General Information	Explains how to use these operating instructions	Cook Operator
Using the On-Screen Help Pages	Explains how to use the on-screen help pages	Cook Operator
easyTouch User Interface Layout	Describes the user interface's most important screens	Cook Operator
Cooking and Rethermalizing Food with easyTouch	<ul style="list-style-type: none"> ▪ Includes instructions that explain how to use the user interface in order to cook and rethermalize food ▪ Goes over the software's cooking and rethermalizing workflows 	Cook Operator
Using the Cookbook	Explains how to use the cookbook	Cook Operator
Using Press&Go	Explains how to operate the combi steamer with Press&Go	Cook Operator
Cleaning with easyTouch	<ul style="list-style-type: none"> ▪ Includes instructions that explain how to use the user interface in order to clean the appliance ▪ Goes over the software's cleaning workflows 	Operator
Configuring Settings in easyTouch	Explains how to configure the various settings	Cook

Decimal mark used

In order to ensure that all numbers can be properly understood internationally, a decimal point is always used.

2 easyTouch Functions

Purpose of this section

easyTouch is the combi steamer's user interface.

easyTouch enables you to quickly create your own cooking profiles, and has all the corresponding functions available on a single user interface level.

This section provides an overview of the functions in easyTouch, as well as a selection of available cooking profiles.

Contents

This section covers the following subjects:

	Page
easyTouch Functions at a Glance	10
Selected cooking profile	12

2.1 easyTouch Functions at a Glance

easyTouch operating modes

easyTouch features the following operating modes:

On the "Cooking" screen:

- Steam
- Combi-steam
- Convection
- Smoker (available only in appliances with the ConvoSmoker option)

On the "Rethermalization" screen:

- À la carte rethermalization
- Banquet regenerating
- Plate regenerating

By using these modes together with the various cooking functions (ACS+ extra functions) and extra functions, you can use a variety of cooking methods.

Available cooking functions and extra functions

The table below provides an overview showing which cooking functions (ACS+ extra functions) and extra functions are available for which operating modes.

"Yes" means that a function is available for the corresponding operating mode.

"No" means that the function is not available for the corresponding operating mode.

When a function is not available, you will not be able to select it when configuring a cooking profile.

Button	Function	Steam	Combi-steam	Convection	Smoker	Rethermalization
Cooking function						
	Fan speed	Yes	Yes	Yes	No	Yes
	HumidityPro	No	Yes	No	No	No
	Crisp&Tasty	No	No	Yes	No	No
Extra Function						
	Low-temperature cooking	Yes	Yes	Yes	No	No
	Delta-T cooking	Yes	Yes	Yes	No	No
	ecoCooking	No	Yes	Yes	No	No
	Cook&Hold	Yes	Yes	Yes	No	No
	Program lock	Yes	Yes	Yes	Yes	Yes
	Pulsed fan operation	Yes	Yes	Yes	No	Yes
	Reduced power	Yes	Yes	Yes	Yes	Yes
	Start time pre-selection	Yes	Yes	Yes	Yes	No
	BakePro	No	No	Yes	No	No
	Instruction step	Yes	Yes	Yes	Yes	Yes

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters, such as cooking temperatures and cooking times, that can include up to 20 cooking steps. You can create your own cooking profiles and manage

up to 399 of them in the “cookbook.” In addition, the “cookbook” also comes with predefined cooking profiles.

Press&Go

The Press&Go function enables you to automatically cook food by pressing one-touch buttons with assigned cooking profiles. This ensures that you will get reliable and consistent results every single time.

Oven cleaning with easyTouch

By using the appliance’s cleaning modes, you can access the various oven cleaning profiles that are available:

- “Rinse with water” cleaning profile
- “Rinse with ConvoCare rinse aid” cleaning profile
- ConvoClean+ fully automatic cleaning: Adjustable cleaning profiles for varying levels of soiling and various cleaning times, with steam disinfection and drying functions available
- Semi-automatic cleaning profile

Settings

The Settings screen can be used to configure the combi steamer’s settings, including language, date/time, sound, etc.

Some of the available settings can only be accessed by entering a password. Moreover, the “Service” screen can only be accessed by service technicians.

2.2 Selected cooking profile

Various cooking profiles

Product					ACS+
Baguette, frozen		340 °F	15 min	-	1
Baked potato		355 °F	-	200 °F	-
Flan		175 °F	35 min	-	-
Fish sticks		410 °F	12 min	-	CT 5
Leavening baked goods		95 °F	3 min	-	1
Roasted chicken breast		455 °F	-	160 °F	-
Fresh carrots		210 °F	8 min	-	-
Pork schnitzel		391 °F	9 min	-	CT 3

Smoker cooking profiles

Product	Step	Smoker					ACS+
Salmon steak	1	yes	-	-	15 min	-	-
	2	-		247 °F	-	122 °F	-
Herb salt	1	yes	-	-	75 min	-	-
	2	-		139 °F	20 min	-	2
Chicken legs	1	yes	-	-	75 min	-	-
	2	-		355 °F	3 min	-	-
	3	-		337 °F	20 min	-	CT 5

3 Using the On-Screen Help Pages

Purpose of this section

To operate your combi steamer, you will need to use the various screens that make up the easyTouch user interface on the control panel. In other words, all of the appliance's functions can be found in these screens in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.

The on-screen help pages explain, in detail, how to use the easyTouch user interface and operate the combi steamer. These pages can be viewed on the user interface.

This section explains how to access the on-screen help pages and navigate through them.

Contents

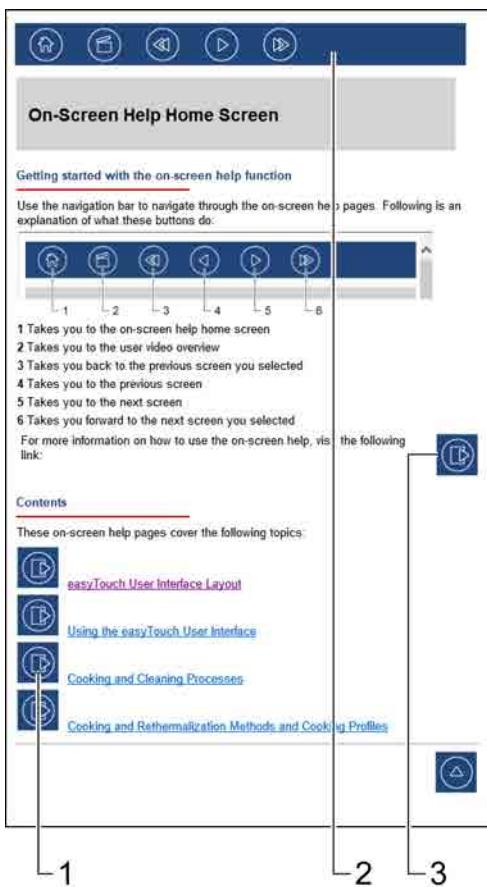
This section covers the following subjects:

	Page
The On-Screen Help Home Screen	14
Accessing the On-Screen Help Pages	15
On-Screen Help Page Navigation Tools	16

3.1 The On-Screen Help Home Screen

Home screen functions

The on-screen help home screen is the central starting point for navigating through the various on-screen help pages.

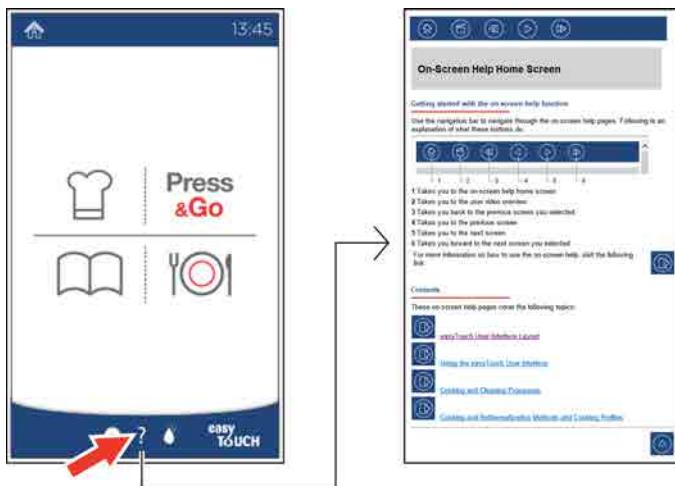


-
- 1 On-screen help table of contents:
Can be used to directly access a specific topic by pressing the corresponding button
 - 2 Navigation bar at the top of every on-screen help page
 - 3 Press this button to get a brief description explaining how to use the on-screen help pages
-

3.2 Accessing the On-Screen Help Pages

Accessing the home screen

To access the on-screen help home screen directly, press the question mark icon at the bottom of the easyTouch user interface's main screen:



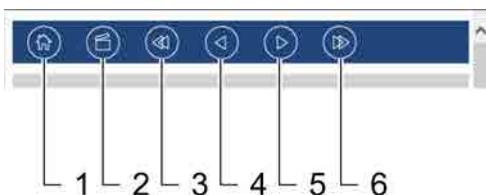
Accessing a description for the screen that is currently open

To directly access a description of the easyTouch user interface screen that is currently open, press the question mark icon at the bottom of the screen:



3.3 On-Screen Help Page Navigation Tools

The navigation bar



- 1 Press to go to the on-screen help home screen
- 2 Press to go to the list of user videos
- 3 Double-arrow “Back” button:
Press to go back to the screen you were viewing before the current one
- 4 Single-arrow “Back” button:
Press to go one screen back in the on-screen help pages
- 5 Single-arrow “Forward” button:
Press to go one screen forward in the on-screen help pages
- 6 Double-arrow “Forward” button:
Press to return to the page you left when you pressed the double-arrow “Back” button

Button for scrolling to the top of the screen



- 7 Press to scroll all the way to the top of the current screen

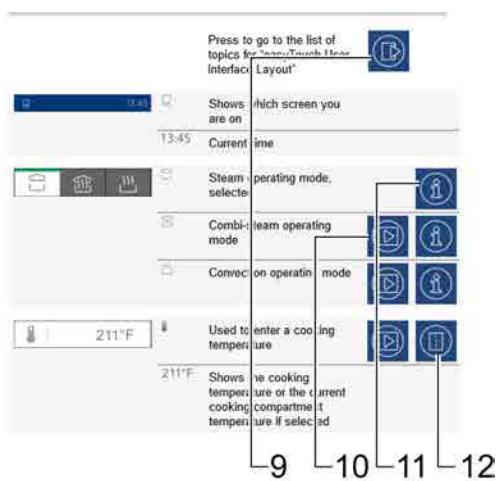
List of topics

[Contents](#)
This section covers the following subjects:



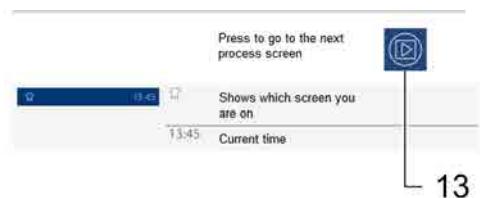
- 8 Can be used to directly access a specific topic by pressing the corresponding button

Text area buttons



- 9 Press to view the list of topics for “easyTouch User Interface Layout”
 - 10 Press to get a description of the following screen
 - 11 Press to get additional information
 - 12 Press to get instructions
-

Navigation tools in process screen descriptions



- 13 Press to get a description of the following process screen

4 easyTouch User Interface Layout

Purpose of this section

To operate your combi steamer, you will need to use the various screens that make up the easyTouch user interface on the control panel. In other words, all of the appliance's functions can be found in these screens in the form of buttons. To use one of these functions, simply touch the corresponding button with your finger.

This section provides an overview of the most important screens in the easyTouch user interface and explains the buttons in them and the corresponding functions. For a full description of the easyTouch user interface, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Main Screen	19
Cooking Screens	20
Cooking Screens – Smoker	22
Press&Go Screen	23
Cookbook Screens	24
Rethermalization Screens	25
Cleaning Screens – Options	27
Cleaning Screens – ConvoClean+	28
Cleaning Screens – Semi-Automatic	29
Settings Screen	30
Extra Functions Screen	31
Pre-Heating Screen	33
Cool down Screen	34
Cooking in Progress Screen	35
Cooking User Prompt Screen	36
Cleaning with ConvoClean+ in Progress Screen	37
Cleaning User Prompt Screen	38

4.1 Main Screen



Indicates that you are on the main screen

08:54

Current time of day



Cook

Press to manually enter a cooking profile



Press&Go

Press for automatic cooking with quick-select options



Cookbook

Press to manage the various cooking profiles



Rethermalize

Press to manually enter a rethermalizing profile



Settings



Help



Clean

4.2 Cooking Screens



Indicates that you are on the cooking screen

Current time of day



Steam operating mode, selected

Combi-steam operating mode

Convection operating mode



Used to enter a cooking temperature

Shows the cooking temperature you entered
If you press on it, it will show the current cooking compartment temperature instead



Press to enter the cooking time (selected)

Press to enter the internal temperature

Shows the cooking time or the internal temperature



Five Fan speed settings
Controls the airflow speed inside the cooking compartment

Humidity Pro, five settings or automatic mode
Controls the moisture inside the cooking compartment

Crisp&Tasty, five settings or automatic mode
Removes moisture from the cooking compartment

Automatic mode
for "Humidity Pro" or "Crisp&Tasty"



Press to select extra functions

Shows the selected cooking method

Shows the selected extra functions



Manual steaming

Press to add moisture to the cooking compartment during the cooking sequence.



Start

Press to start the cooking sequence



Start with pre-heating

Press to heat up the cooking compartment while the appliance door is closed



Start with cool down

Press to cool down the cooking compartment with the fan running while the appliance door is open



TrayTimer

Timer that can be set for individual rack levels.



Press to delete the cooking step



Press to go one cooking step back



Cooking steps view



Press to add a cooking step/go to the next cooking step



Press to save the cooking profile in the cookbook



Main screen



Back



Settings



Help

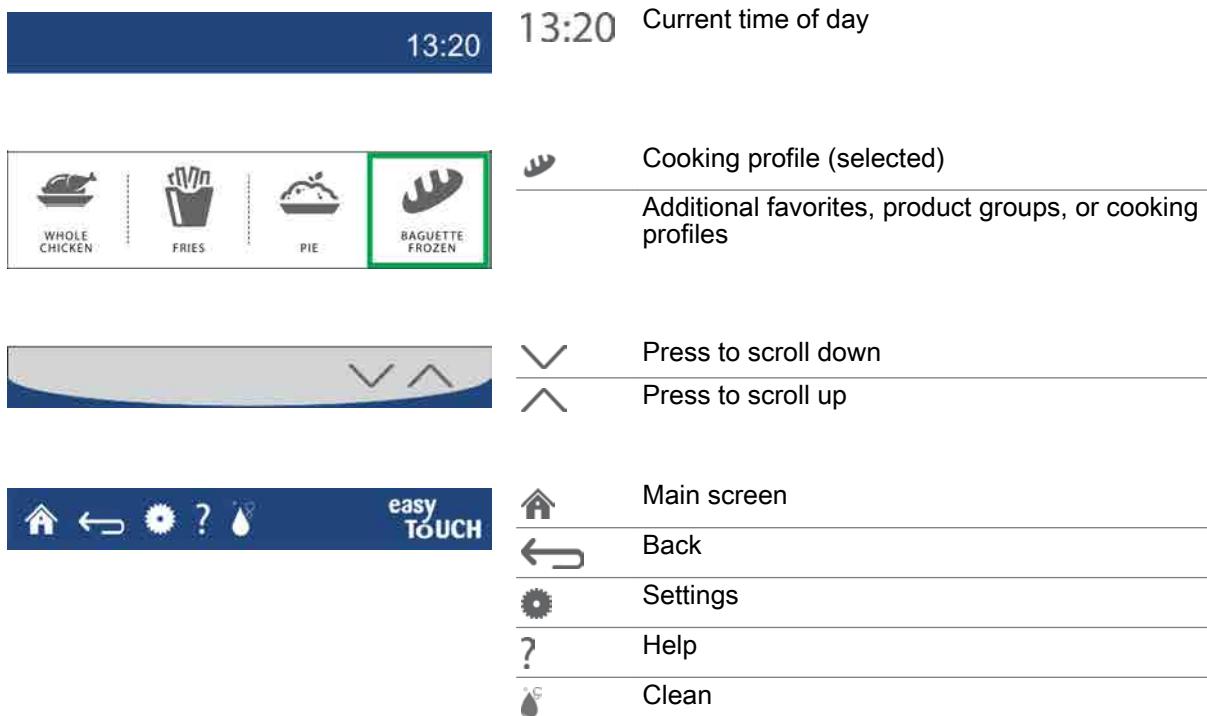


Cookbook

4.3 Cooking Screens – Smoker

	13:45		Indicates that you are on the cooking screen
	13:45		Current time of day
			Steam operating mode
			Combi-steam operating mode
			Convection operating mode
			Smoker operating mode (selected) Used to smoke food; optional
	13:20:13		Press to enter the smoking time
	13:20:13		Shows the smoking time
			Press to select extra functions
			Shows the selected extra functions
			Start Press to start the cooking sequence
			TrayTimer Timer that can be set for individual rack levels.
			Press to delete the cooking step
			Press to go one cooking step back
			Cooking steps view
			Press to add a cooking step/go to the next cooking step
			Press to save the cooking profile in the cookbook
			Main screen
			Back
			Settings
			Help
			Cookbook

4.4 Press&Go Screen



4.5 Cookbook Screens



Indicates that you are on the “Cookbook” screen

08:47

Current time of day



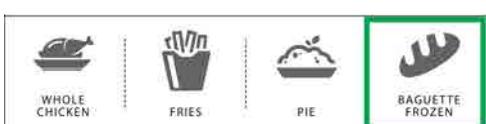
Favorites (selected)
Selected cooking profile



Product groups
Cooking profiles grouped together in groups



Cooking profiles
All the cooking profiles in the cookbook,
max. 399 cooking profiles with up to 20
cooking steps each



Cooking profile (selected)

Additional favorites, product groups, or cooking profiles



Press to scroll down



Press to switch cooking profile (selected)



Press to scroll up



Main screen



Back



Settings



Help



Cookbook

4.6 Rethermalization Screens



Indicates that you are on the "Rethermalization" screen

08:42

08:42

Current time of day



À la carte rethermalization operating mode (selected)



Banquet rethermalization operating mode



Plate rethermalization operating mode



Used to enter a cooking temperature

256°F

Shows the cooking temperature you entered
If you press on it, it will show the current cooking compartment temperature instead



Press to enter the cooking time (selected)



Press to enter the internal temperature

00:05:00

Shows the cooking time or the internal temperature



Five Fan speed settings
Controls the airflow speed inside the cooking compartment



Press to select extra functions



Shows the selected extra functions



Start
Press to start the cooking sequence



TrayTimer
Timer that can be set for individual loading levels.



Press to save the cooking profile in the cookbook



	Main screen
	Back
	Settings
	Help
	Cookbook

4.7 Cleaning Screens – Options



Shows that you are on the “Cleaning” screen

13:20

Current time of day



Options cleaning mode (selected)

Press to clean with water or rinse aid only



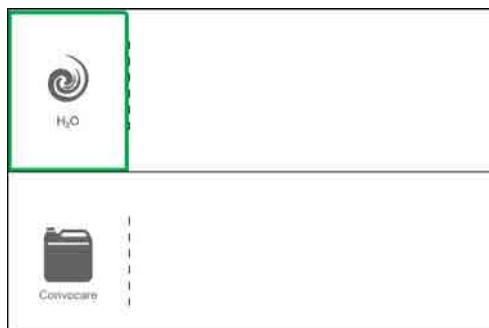
ConvoClean+ cleaning mode

Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters



Semi-automatic cleaning mode

Press to clean with the program issuing prompts indicating the next step



H2O (selected)

Press to rinse with water



ConvoCare

Press to rinse with ConvoCare rinse aid



Press to confirm your selections and start cleaning



easy
TOUCH



Main screen



Back



Settings



Help

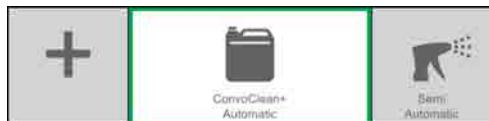
4.8 Cleaning Screens – ConvoClean+



Shows that you are on the “Cleaning” screen

13:20

Current time of day



Options cleaning mode

Press to clean with water or rinse aid only



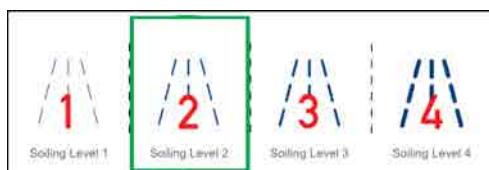
ConvoClean+ cleaning mode (selected)

Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters



Semi-automatic cleaning mode

Press to clean with the program issuing prompts indicating the next step



Cleaning level 1 for ConvoClean+
Light soiling



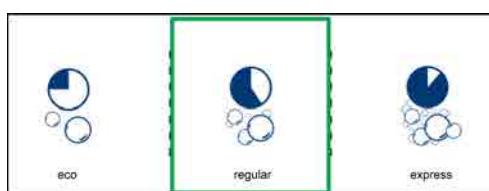
Cleaning level 2 for ConvoClean+ (selected)
Medium soiling



Cleaning level 3 for ConvoClean+
Heavy soiling



Cleaning level 4 for ConvoClean+
Extremely heavy soiling



eco

Economy cleaning duration for ConvoClean+



regular (selected)

Normal cleaning duration for ConvoClean+



express

Short cleaning duration for ConvoClean+



Steam disinfection

Cleaning function for ConvoClean+



Dry

Cleaning function for ConvoClean+



Press to confirm your selections and start cleaning



Main screen



Back



Settings



Help

4.9 Cleaning Screens – Semi-Automatic



Shows that you are on the “Cleaning” screen

13:20

Current time of day



Options cleaning mode

Press to clean with water or rinse aid only



ConvoClean+ cleaning mode

Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters

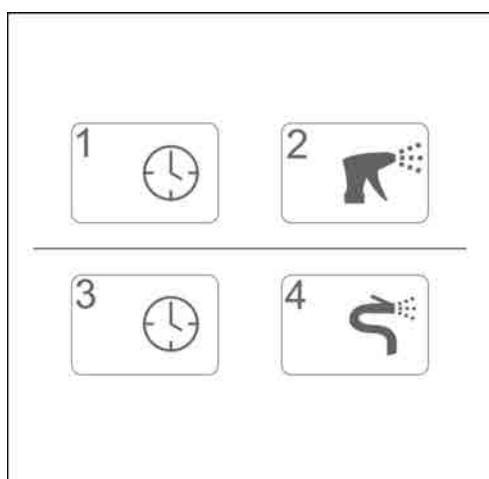


Semi-automatic cleaning mode (selected)

Press to clean with the program issuing prompts indicating the next step



Press to confirm your selections and start cleaning



Cleaning level 1

Appliance cleaning in progress



Cleaning level 2

Spray cleaning agent into cooking compartment



Cleaning level 3

Appliance cleaning in progress



Cleaning level 4

Rinse cooking compartment with water



easy
TOUCH



Main screen



Back



Settings



Help

4.10 Settings Screen

	13:20		Indicates that you are on the “Settings” page
	13:20		Current time of day
	General	General appliance settings for cooking and cleaning	
	Language	Language setting for the user interface	
	Cookbook	Used to select a cookbook	
	Service	Support for maintenance work and troubleshooting	
	Logbook	List with logged control interface actions and error messages	
	Date/Time	Used to set the date and time	
	Sound	Used to set the tone and volume for acoustic signals	
	Password	Used to set passwords	
	Import/Export	Used to import and export appliance data with the help of a connected external data storage device	
	Videos	Used to access tutorial videos	
	Backup/Restore	Used to back up and restore appliance data with the help of a connected external data storage device	
	Transfer	Used to set up data transfers to a connected server	
	Main screen		
	Back		
	Help		

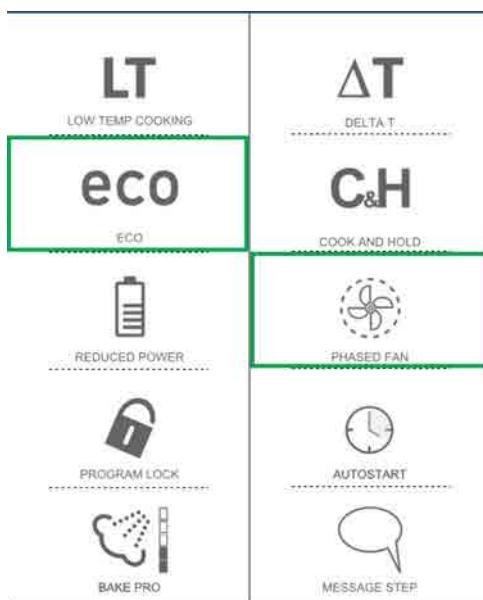
4.11 Extra Functions Screen



Indicates that you are on the cooking screen

13:45

Current time of day



LT LOW TEMP COOKING	ΔT DELTA T	LT Low-temperature cooking Cooking method in which food is cooked at low temperatures
eco ECO	C&H COOK AND HOLD	ΔT Delta-T cooking Cooking method in which the cooking compartment temperature increases depending on the food's internal temperature
REDUCED POWER	PHASED FAN	eco ecoCooking (selected) Cooking method in which the heat output in the finishing cooking stage is controlled using cycles in order to reduce energy consumption levels.
PROGRAM LOCK	AUTOSTART	C&H Cook&Hold Cooking method consisting of a cooking stage and a stage in which a specific temperature is maintained. Requires the use of the core temperature probe
BAKE PRO	MESSAGE STEP	Reduced power Function that reduces heat output in order to prevent load peaks during the cooking process
		Pulsed fan (selected) Function that reduces the motor frequency in order to reduce the airflow speed inside the cooking compartment
		Program lock Function that prevents connected energy optimizing systems from interrupting cooking sequences
		Start time pre-selection Function that can be used to set the start time for a cooking sequence to a defined time in the future
		BakePro Baking function with steaming and automatically controlled fan stop times
		Instruction step Function used to show messages

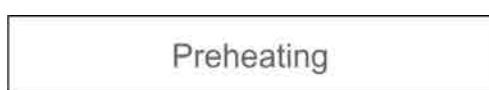
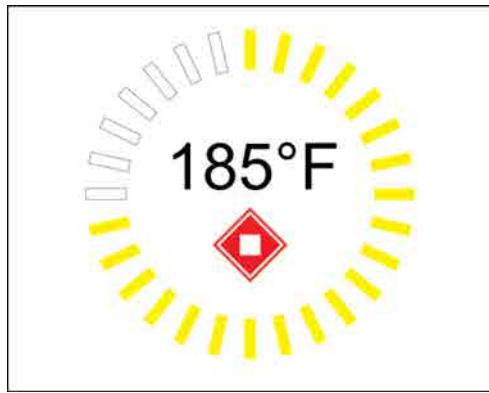
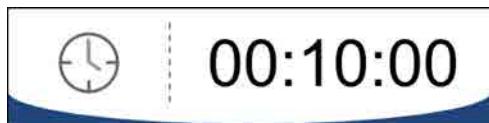


Press to confirm your selections



	Main screen
	Back
	Settings
	Help
	Cookbook

4.12 Pre-Heating Screen

	 Shows which screen you are on 13:45 Current time of day
	 • Indicates that the pre-heating temperature is being shown (optional) • Press to change the pre-heating temperature 285°F Pre-heating temperature
	Tells the operator that the following step is currently in progress: Pre-heating
	 Total progress during pre-heating, yellow, clockwise 185°F Current cooking compartment temperature  Stop Press to stop pre-heating
	 • Indicates that the hold time is being shown (optional) • Press to change the hold time 00:10:00 Cooking compartment temperature hold time after pre-heating
	 Press to go back to the "Cooking" screen

4.13 Cool down Screen

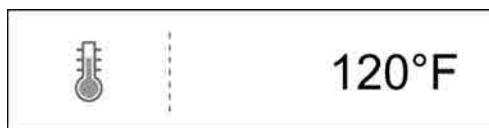


Shows which screen you are on

13:45



Current time of day



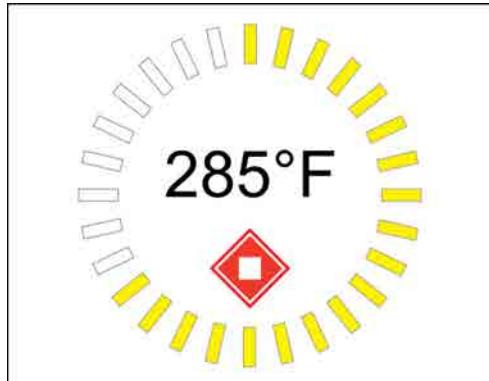
- Indicates that the cool down temperature is being shown (optional)
- Press to change the cool down temperature

120°F

Cool down temperature



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



Total progress during cool down, yellow, counterclockwise

285°F

Current cooking compartment temperature



- Stop
Press to stop the cool down process



Press to go back to the "Cooking" screen

4.14 Cooking in Progress Screen

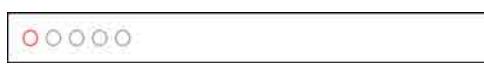


- Shows which screen you are on
13:45 Current time of day

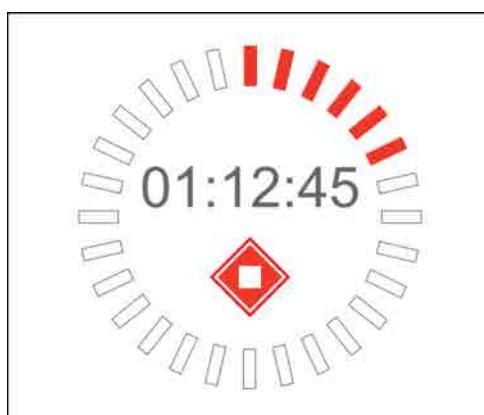


- Shows the operating mode for the current cooking step
 Cooking temperature or internal temperature for the current cooking step

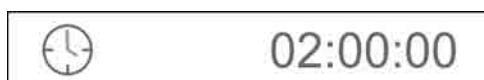
180°F Selected cooking temperature or internal temperature for the current cooking step



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



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



- Total cooking time or elapsed cooking time
02:00:00 Total cooking time or elapsed cooking time for the cooking profile



- Manual steaming
Option available with the convection operating mode
Used to add moisture (in the form of steam or a spray mist) to the cooking compartment during cooking.

- TrayTimer
Timer that can be set for individual rack levels.



- Press to go back to the "Cooking" screen

4.15 Cooking User Prompt Screen

 13:45	 Shows which screen you are on 13:45 Current time of day
 285°F	 Cooking temperature or internal temperature for the current cooking step 285°F Selected cooking temperature or internal temperature for the current cooking step
Insert Product!	Prompt asking the operator to perform a specific action for the current cooking step
	 Green color: Ready for operator action 285°F Current cooking compartment temperature  Stop Press to stop the cooking sequence
 easy TOUCH	 Press to go back to the "Cooking" screen

4.16 Cleaning with ConvoClean+ in Progress Screen

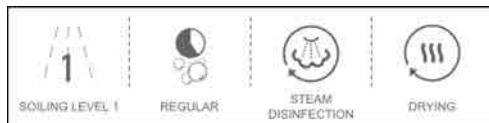


Shows that you are on the "Cleaning" screen

13:20

13:20

Current time of day



Shows the cleaning level

SOILING LEVEL 1

REGULAR

STEAM DISINFECTION

DRYING



Shows the cleaning duration



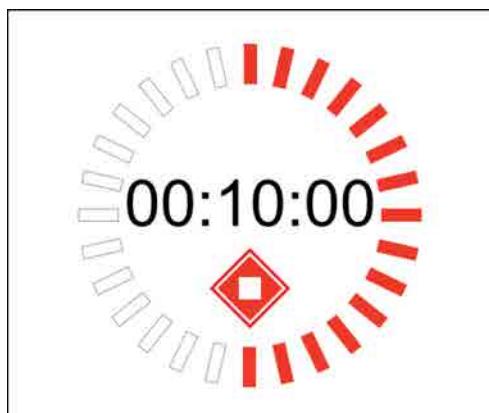
Shows that the steam disinfection extra function is being used



Shows that the drying extra function is being used



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



Total progress during cleaning, red, clockwise

00:10:00

Remaining cleaning time



Stop

Press to stop the cleaning sequence. Can only be used before cleaning agent is sprayed in



No function

4.17 Cleaning User Prompt Screen

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

5 Cooking and Rethermalizing Food with easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out when cooking and rethermalizing food with easyTouch. It also describes the various workflows involved.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Instructions	40
Cooking Workflows	51

5.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out with the easyTouch user interface when cooking and rethermalizing food.

Contents

This section covers the following subjects:

	Page
Entering a Cooking Profile That Uses Steam	41
Entering a Cooking Profile That Uses Combi-Steam	43
Entering a Cooking Profile That Uses Convection	45
Entering a Cooking Profile That Uses the Smoker	47
Entering a Cooking Profile That Uses Rethermalization	48
Starting a Cooking Sequence	50
Stopping a Cooking Sequence	50

5.1.1 Entering a Cooking Profile That Uses Steam

Applications

The “steam” operating method is suitable for the following cooking methods:

- Boiling
- Poaching
- Steaming
- Preserving
- Blanching

The special cooking methods that use the “steam” operating mode are:

- Low-oxygen slow cooking
- Low-temperature cooking
- Overnight cooking

Temperature range

When you use the “steam” cooking method, you will be working within a temperature range of 85 °F to 265 °F.

Available cooking functions



Five fan speed settings

Available extra functions

LT

Low-temperature cooking

ΔT

Delta-T cooking

C&H

Cook&Hold



Reduced power



Pulsed fan operation



Program lock



Start time pre-selection



Instruction step

Entering the cooking profile

1.



Press the “Cook” button on the main screen.

2.



On the “Cooking” screen, select the “steam” operating mode.

3.



Press the “cooking temperature” button.

4.



Enter the cooking temperature you want on the “Temperature” screen.

5.		00:25:00	Press the “Cooking time” button.
6.		00:35:00 HH MM SS	Enter the cooking time you want on the “Time” screen.
7.			Select the “fan speed” setting you want.
8.			Press the “Extra functions” button.
9.		PROGRAM LOCK PHASED FAN	On the “Extra functions” screen, select the extra functions you want.



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to Page 50*
- Saving the cooking profile in the cookbook. For more information, *go to Page 57*
- For more information on cooking workflows, *go to Page 51*

5.1.2 Entering a Cooking Profile That Uses Combi-Steam

Applications

Combi-steam is a combination of convection and steam. "Combi-steam" is an appliance operating mode in which food is cooked using combi-steam. The "combi-steam" operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Braising

Temperature range

When you use the "combi-steam" cooking method, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions



Five fan speed settings



HumidityPro, either with five manual settings or in automatic mode

Available extra functions



Low-temperature cooking



Delta-T cooking



ecoCooking



Cook&Hold



Reduced power



Pulsed fan operation



Program lock



Start time pre-selection



Instruction step

Entering the cooking profile

- 1.

Press the "Cook" button on the main screen.

- 2.

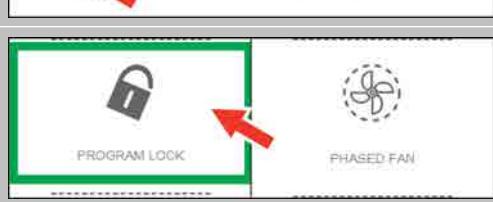
On the "Cooking" screen, select the "combi-steam" operating mode.

- 3.

Press the "cooking temperature" button.

- 4.

Enter the cooking temperature you want on the "Temperature" screen.

5.		Press the “Cooking time” button.
6.		Enter the cooking time you want on the “Time” screen.
7.		Select the “fan speed” setting you want.
8.		Select the “HumidityPro” setting you want or select “AUTO” if you want the appliance to control the moisture level automatically.
9.		Press the “Extra functions” button.
10.		On the “Extra functions” screen, select the extra functions you want.



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- Saving the cooking profile in the cookbook. For more information, *go to* Page 57
- For more information on cooking workflows, *go to* Page 51

5.1.3 Entering a Cooking Profile That Uses Convection

Applications

“Convection” is an appliance operating mode in which food is cooked using dry heat. The “convection” operating method is suitable for the following cooking methods:

- Roasting
- Baking
- Cooking au gratin
- Broiling
- Dry roasting

The special cooking methods that use the “convection” operating mode are:

- ΔT cooking
- Overnight cooking

Temperature range

When you use the “convection” cooking method, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions

-  Five fan speed settings
-  Five Crisp&Tasty settings

Available extra functions

- LT** Low-temperature cooking
- ΔT** Delta-T cooking
- eco** ecoCooking
- C&H** Cook&Hold
-  Program lock
-  Pulsed fan operation
-  Reduced power
-  Start time pre-selection
-  BakePro
-  Instruction step

Entering the cooking profile



1. Press the “Cook” button on the main screen.

2. On the “Cooking” screen, select the “convection” operating mode.

3. Press the “cooking temperature” button.

4.		Enter the cooking temperature you want on the "Temperature" screen.
5.		Press the "Cooking time" button.
6.		Enter the cooking time you want on the "Time" screen.
7.		Select the "fan speed" setting you want.
8.		Select the "Crisp&Tasty" setting you want.
9.		Press the "Extra functions" button.
10.		On the "Extra functions" screen, select the extra functions you want.



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to Page 50*
- Saving the cooking profile in the cookbook. For more information, *go to Page 57*
- For more information on cooking workflows, *go to Page 51*

5.1.4 Entering a Cooking Profile That Uses the Smoker

Applications

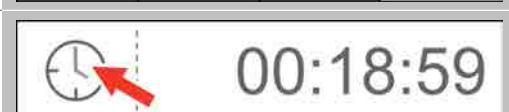
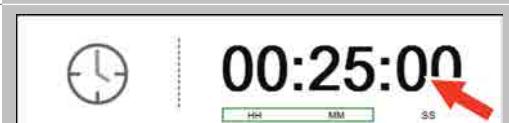
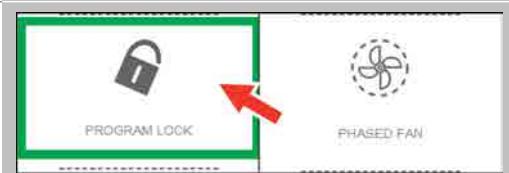
The “Smoker” operating mode is suitable for smoking food.

The “Smoker” operating mode will only be available in appliances with the smoker option. Before using this operating mode, the appliance needs to be specifically set up for it.

Available extra functions

- | | |
|--|--------------------------|
| | Reduced power |
| | Program lock |
| | Start time pre-selection |
| | Instruction step |

Entering the cooking profile

1.  Press the “Cook” button on the main screen.
2.  On the “Cooking” screen, select the “smoker” operating mode.
3.  Press the “Cooking time” button.
4.  Enter the smoking time you want on the “Time” screen.
5.  Press the “Extra functions” button.
6.  On the “Extra functions” screen, select the extra functions you want.



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to Page 50*
- Saving the cooking profile in the cookbook. For more information, *go to Page 57*
- For more information on cooking workflows, *go to Page 51*

5.1.5 Entering a Cooking Profile That Uses Rethermalization

Applications

“Rethermalization” is a combi steamer operating mode in which pre-cooked food is heated up and fully cooked so that it can be served. Almost any type of food can be rethermalized, although it needs to be placed on a plate or in a container first.

There are three operating modes:

- À la carte rethermalization
- Banquet regenerating
- Plate regenerating

Temperature range

When “rethermalizing” food, you will be working within a temperature range of 250 °F to 320 °F.

Available cooking functions



Five fan speed settings

Available extra functions



Reduced power



Reduced fan speed



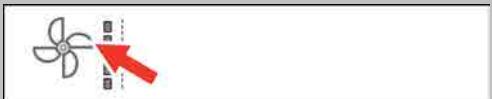
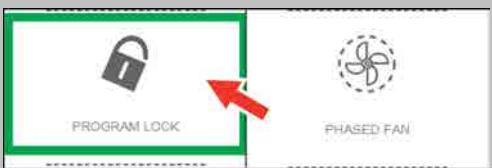
Program lock



Instruction step

Entering the cooking profile

1.		Press the “Rethermalize” button on the main screen.
2.		On the “Rethermalization” screen, select one of the operating modes, e.g., “À la carte rethermalization”.
3.		Press the “cooking temperature” button.
4.		Enter the cooking temperature you want on the “Temperature” screen.
5.		Press the “Cooking time” button.
6.		Enter the cooking time you want on the “Time” screen.

- | | | |
|----|---|---|
| 7. |  | Select the “fan speed” setting you want. |
| 8. |  | Press the “Extra functions” button. |
| 9. |  | On the “Extra functions” screen, select the extra functions you want. |



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, *go to Page 50*
- Saving the cooking profile in the cookbook. For more information, *go to Page 57*
- For more information on cooking workflows, *go to Page 51*

5.1.6 Starting a Cooking Sequence

Prerequisites

- Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have configured a new cooking profile.

Starting a Cooking Sequence

1.



Press the “Start” button to start the cooking sequence.



Result: The cooking sequence will start.

Next steps:

- Stopping the cooking sequence. For more information, *go to Page 50*
- Cook with the cooking profile (for more on how to do this, please refer to the “*How to Cook with Your Combi Steamer*” section in the operating manual)

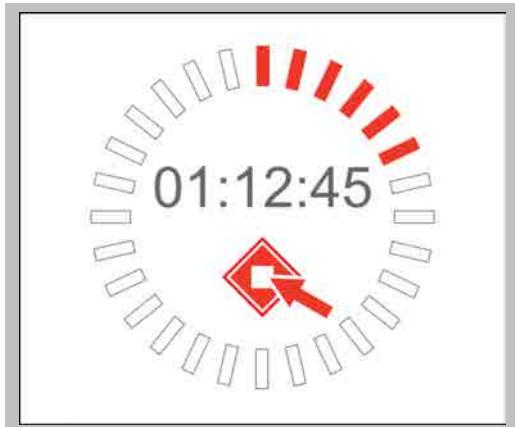
5.1.7 Stopping a Cooking Sequence

Prerequisites

- You must have started the cooking sequence already.

Stopping a Cooking Sequence

1.



Press the “Stop” button to stop the cooking sequence.



Result: The cooking sequence will stop and the “Cooking” screen will be displayed.

5.2 Cooking Workflows

Purpose of this section

This section goes over the workflows that the appliance's easyTouch software uses for cooking.

Contents

This section covers the following subjects:

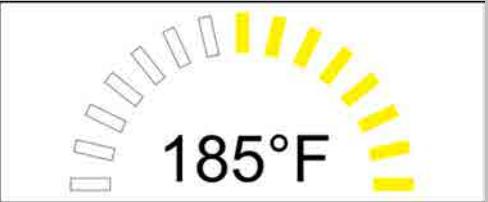
	Page
Cooking Workflow with Pre-Heat Function	52
Cooking Workflow with Cool down Function	54

5.2.1 Cooking Workflow with Pre-Heat Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too low for the selected cooking profile.

Cooking workflow steps

Step 1 Start with pre-heating The appliance lets the user know that the cooking compartment will be pre-heated after starting.	
Step 2 Pre-heating After the “Start” button is pressed, the appliance lets the user know that it is pre-heating the cooking compartment.	<p>Preheating</p> 
Step 3 Holding the cooking compartment temperature Once the cooking temperature is reached, the appliance will continue to show the “Pre-heating” message.	<p>Preheating</p> 
Step 4 The appliance prompts the user to put the food inside The appliance emits an acoustic signal and prompts the user to put the food inside the cooking compartment.	<p>Insert Product!</p> 

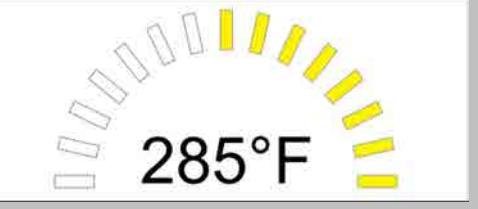
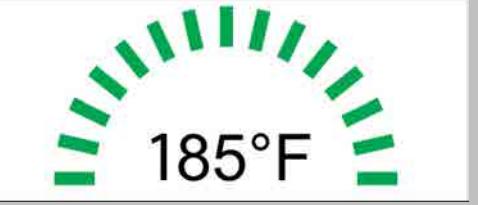
Step 5 The user puts the food inside the appliance While the user is putting the food inside the cooking compartment, the appliance shows a prompt asking them to close the appliance door.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;"> <p>Please close the door</p> </div>
Prompt asking the user to close the appliance door At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 6 Cooking Immediately after the appliance door is closed, the cooking sequence starts. The appliance will show the cooking steps' progress by changing the color of the corresponding cooking step circle to red (from left to right).	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
Automatic cooking sequence At the same time, the appliance will show the remaining cooking time or the internal temperature reached, as applicable. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
Step 7 The cooking process ends Once cooking is done, the circle for the last cooking step will change color to red.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;"> <p>Done</p>  </div>

5.2.2 Cooking Workflow with Cool down Function

Prerequisites

- You must have entered a new cooking profile or opened one from the “cookbook.”
- The cooking compartment temperature must be too high for the selected cooking profile.

Cooking workflow steps

Step 1 Start with cool down The appliance lets the operator know that the cooking compartment will be cooled down after starting.	
Step 2 Open appliance door After the “Start” button is pressed, the appliance prompts the user to open the appliance door.	Please open door for cooldown
The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 3 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.	Cooldown
Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment down to the cooking temperature set in the cooking profile. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).	
Step 4 The appliance prompts the user to put the food inside Once the cooking temperature is reached, the appliance emits an acoustic signal and prompts the user to put the food inside the cooking compartment.	Insert Product!
Appliance ready At the same time, the appliance will show the cooking temperature. The progress indicator will change color to green.	

Step 5 The user puts the food inside the appliance While the user is putting the food inside the cooking compartment, the appliance shows a prompt asking them to close the appliance door.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;"> <p>Please close the door</p> </div>
Prompt asking the user to close the appliance door At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 6 Cooking Immediately after the appliance door is closed, the cooking sequence starts. The appliance will show the cooking steps' progress by changing the color of the corresponding cooking step circle to red (from left to right).	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
Automatic cooking sequence At the same time, the appliance will show the remaining cooking time or the internal temperature reached, as applicable. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
Step 7 The cooking process ends Once cooking is done, the circle for the last cooking step will change color to red.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;">  </div>
The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.	<div style="border: 1px solid #ccc; padding: 5px; text-align: center;"> <p>Done</p>  </div>

6 Using the Cookbook

Purpose of this section

This section provides step-by-step instructions for the most important tasks required in order to use the easyTouch cookbook.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Saving the Configured Cooking Profile in the Cookbook	57
Access the cooking profile in the cookbook	58
Delete the cooking profile from the cookbook	59

6.1 Saving the Configured Cooking Profile in the Cookbook

Prerequisites

- This section assumes that you are on the “Cooking” or “Rethermalization” screen.
- You must have configured a cooking profile already.

Saving the configured cooking profile in the cookbook

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



Result: The cooking profile is now stored in the cookbook.

6.2 Access the cooking profile in the cookbook

Accessing a cooking profile in the cookbook

1. 
2. 
3. 
4. 

Press the “Cookbook” button while on the main screen.

In the “Cookbook” screen, press the “Cooking profiles” button in order to view all the cooking profiles in the cookbook.

Select the cooking profile you want (“BAGUETTE FROZEN,” for example)

Confirm your selections.



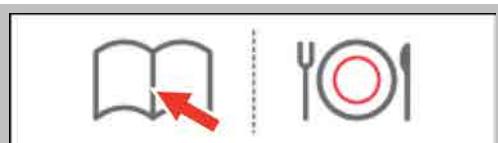
Result: The cooking profile will be opened and displayed in the “Cooking” or “Rethermalization” screen as applicable.

Next steps:

- Starting the cooking sequence. For more information, *go to* Page 50
- For more information on cooking workflows, *go to* Page 51

6.3 Delete the cooking profile from the cookbook

Delete the cooking profile from the cookbook

1. 
2. 
3. 
4. 
5. 

Press the “Cookbook” button while on the main screen.

In the “Cookbook” screen, press the “Cooking profiles” button in order to view all the cooking profiles in the cookbook.

In the “All cooking profiles” screen, select the cooking profile you want to delete (“BAGUETTE FROZEN,” for example).

Press the “Edit cooking profile” button.

In the “Edit cooking profiles” screen, press the “Delete cooking profile” button.



Result: The cooking profile has now been deleted from the cookbook.

7 Using Press&Go

Purpose of this section

This section provides step-by-step instructions for the most important tasks required in order to use the easyTouch Press&Go function.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Accessing Press&Go	61

7.1 Accessing Press&Go

Accessing Press&Go

1.  Press the “Press&Go” button while on the main screen.
2. Enter the password

 **Result:** The Press&Go screen will open.

Next steps:

- Selecting and starting a cooking sequence. For more information, *go to Page 50*

8 Cleaning with easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out when cleaning with easyTouch. It also describes the cleaning workflows for the various cleaning profiles.

For more detailed information, please consult the on-screen help pages.

Contents

This section covers the following subjects:

	Page
Instructions	63
Cleaning Workflows	66

8.1 Instructions

Purpose of this section

This section provides step-by-step instructions for the most important tasks that need to be carried out with the user interface when cleaning the appliance.

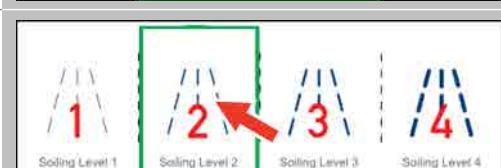
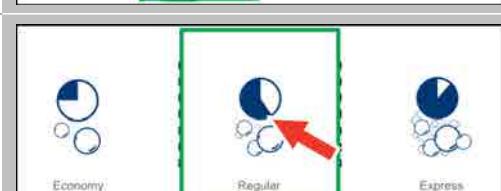
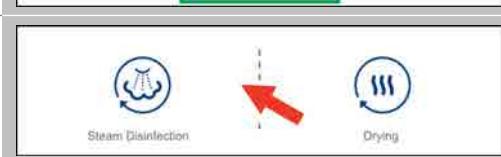
Contents

This section covers the following subjects:

	Page
Configuring the Fully Automatic Oven Cleaning Profile	64
Starting a Cleaning Sequence	65
Stopping a Cleaning Sequence	65

8.1.1 Configuring the Fully Automatic Oven Cleaning Profile

Configuring the cleaning profile

1. 
2. 
3. 
4. 
5. 

Press the “Clean” button while on the main screen, for example

On the “Cleaning” screen, select the “ConvoClean+” cleaning mode.

Select the cleaning level you want (cleaning level 2, for example).

Select the cleaning duration you want (“Regular,” for example).

If you want, activate the “Disinfection” and/or “Drying” extra functions.



Result: You have now configured the cleaning profile.

Next steps:

- Starting the cleaning sequence. For more information, *go to Page 65*
- For more information on cleaning workflows, *go to Page 66*

8.1.2 Starting a Cleaning Sequence

Prerequisites

- Before starting a cleaning profile, read and understand the rules, risks, and hazards associated with safely using the appliance (as described in the operating manual) and follow all the corresponding instructions.
- You must have entered the cleaning profile you want.

Starting a Cleaning Sequence

1.



Press the “Confirm” button to start the cleaning sequence.



Result: The cleaning profile will start immediately.

Next steps:

- Stopping the cleaning sequence. For more information, *go to Page 65*
- Clean with the cleaning profile (for more on how to do this, please refer to the *How to Clean the Combi Steamer* section in the operating manual)

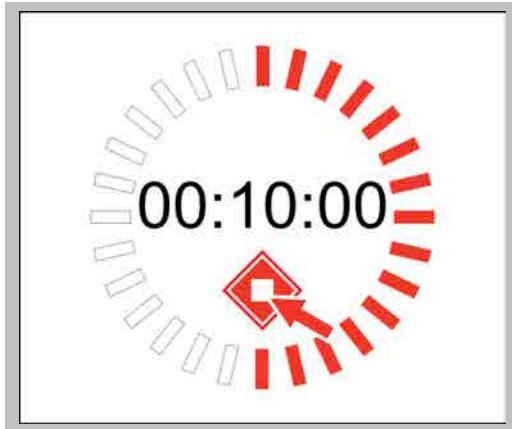
8.1.3 Stopping a Cleaning Sequence

Prerequisites

- You must have entered a cleaning profile.
- You must have started the cleaning profile.

Stopping a Cleaning Sequence

1.



Press the “Stop” button to stop the cleaning sequence.



Result: The cleaning sequence will stop (only possible if no cleaning agent has been added yet).

8.2 Cleaning Workflows

Purpose of this section

This section goes over the workflows that the appliance's easyTouch software uses for cleaning.

Contents

This section covers the following subjects:

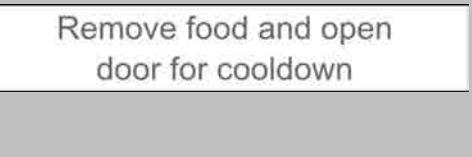
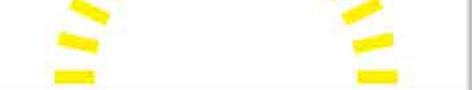
	Page
Workflow for Oven Cleaning with Water	67
Workflow for Oven Cleaning with ConvoCare	69
Workflow for Fully Automatic Oven Cleaning with Canisters	71
Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing	73
Semi-Automatic Oven Cleaning Workflow	76

8.2.1 Workflow for Oven Cleaning with Water

Prerequisites

- The “oven cleaning with water” cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	 <p>285°F</p>
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Coldown</p> 
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	 <p>285°F</p>
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p> <p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<p>H₂O Flushing</p>  <p>00:10:00</p>

Step 5 The cleaning process ends

After drying, the appliance will show a message indicating that the cleaning sequence is done.

H₂O done

The appliance prompts the user to confirm

At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.

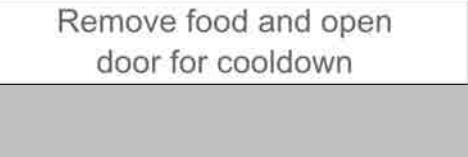
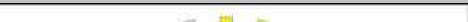
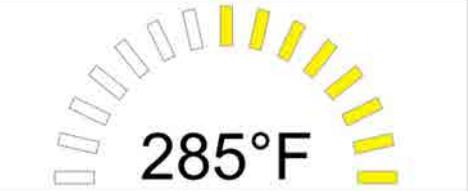
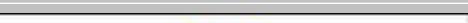
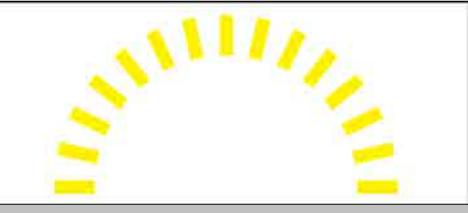
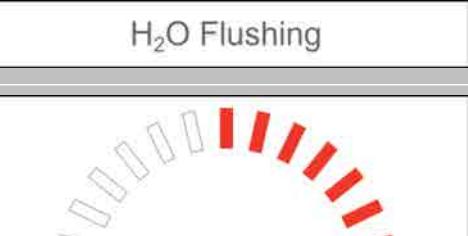


8.2.2 Workflow for Oven Cleaning with ConvoCare

Prerequisites

- The “oven cleaning with ConvoCare” cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	 <p>285°F</p>
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Coldown</p> 
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	 <p>285°F</p>
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p> <p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<p>H₂O Flushing</p>  <p>00:10:00</p>

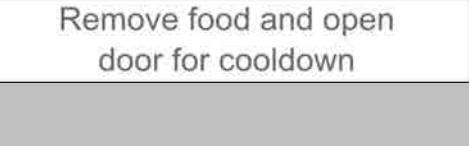
Step 5 The ConvoCare sequence starts Immediately after the appliance door is closed, the ConvoCare sequence starts.	ConvoCare in progress
Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	 00:10:00
Step 6 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.	ConvoCare done
The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.	

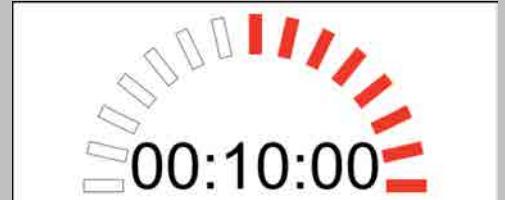
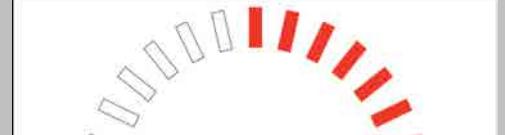
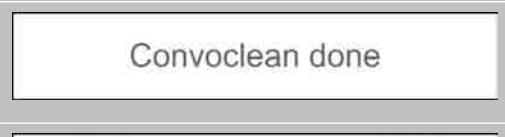
8.2.3 Workflow for Fully Automatic Oven Cleaning with Canisters

Prerequisites

- A fully automatic oven cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Coldown</p> 
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts.</p> <p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	<p>Cleaning</p> 

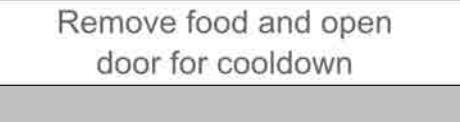
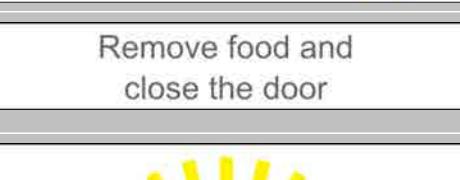
Step 5 The disinfection process starts After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.	 Disinfection
At the same time, the appliance will emit an acoustic signal and show the remaining disinfection time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	 00:10:00
Step 6 The drying process starts Once the disinfection process is done, the appliance shows a message indicating that the cooking compartment is being dried.	 Drying
At the same time, the appliance will emit an acoustic signal and show the remaining drying time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	 00:05:00
Step 7 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.	 Convoclean done
The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.	

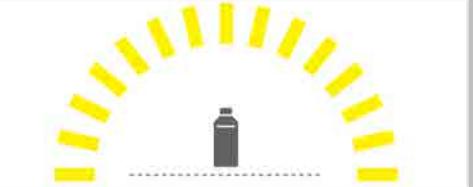
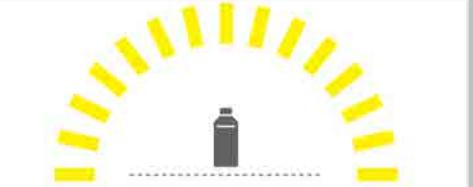
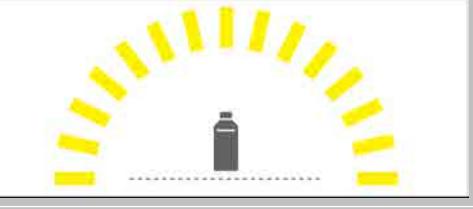
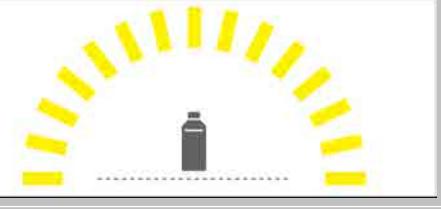
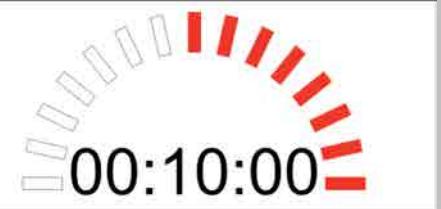
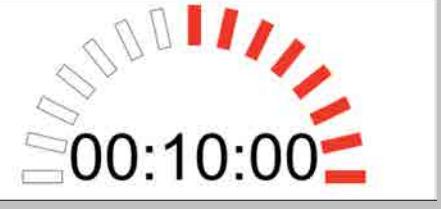
8.2.4 Workflow for Fully Automatic Oven Cleaning with Single-Measure Dispensing

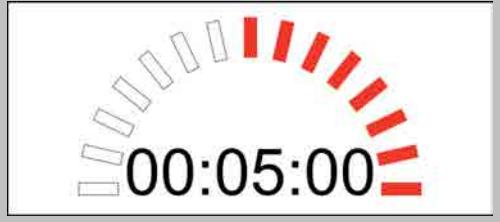
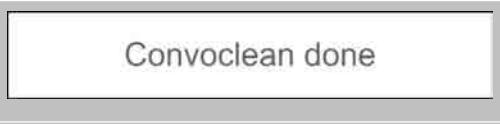
Prerequisites

- A fully automatic oven cleaning profile must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the "Confirm" button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Coldown</p> 
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 Cleaning starts Immediately after the appliance door is closed, the cleaning sequence starts. Once the soaking stage is done, the appliance prompts the user to add cleaning agent.</p>	<p>Insert ConvoClean in ...</p> 
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	

Step 5 Add cleaning agent After the appliance door is opened, the appliance prompts the user to add cleaning agent and shows the required number of single-measure dispensing bottles.	Insert 1 ConvoClean 
The appliance waits The software will show the required number of single-measure dispensing bottles (up to five bottles). At the same time, it will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 6 Cleaning in progress Once the cleaning agent is added and the appliance door is closed, the cleaning sequence starts. The appliance will prompt the user to add rinse aid after the cleaning stage is done.	Insert ConvoCare in ... 
Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	
Step 7 Add rinse aid After the appliance door is opened, the appliance prompts the user to add rinse aid and shows the required number of single-measure dispensing bottles.	Add in 1 ConvoCare 
The appliance waits The software will show the required number of single-measure dispensing bottles (up to three bottles). At the same time, it will emit an acoustic signal and the progress indicator will change color to yellow.	
Step 8 Cleaning in progress Once the rinse aid is added and the appliance door is closed, the cleaning sequence starts. Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	Cleaning 
Step 9 The disinfection process starts After cleaning, the appliance shows a message indicating that the cooking compartment is being disinfected with steam.	Disinfection 
At the same time, the appliance will emit an acoustic signal and show the remaining disinfection time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	

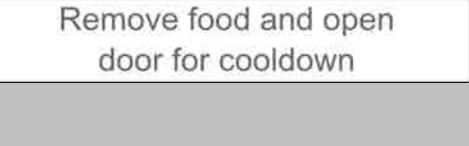
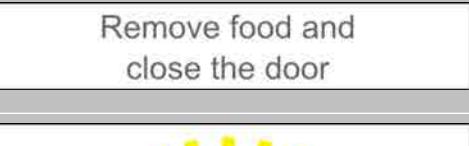
Step 10 The drying process starts Once the disinfection process is done, the appliance shows a message indicating that the cooking compartment is being dried.	 A grey rectangular box containing the word "Drying" in a black sans-serif font.
At the same time, the appliance will emit an acoustic signal and show the remaining drying time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).	 A grey rectangular box containing a digital timer display showing "00:05:00". Above the timer is a semi-circular progress bar with segments alternating in color between white and red, with the red segments currently illuminated on the right side.
Step 11 The cleaning process ends After drying, the appliance will show a message indicating that the cleaning sequence is done.	 A grey rectangular box containing the text "Convoclean done" in a black sans-serif font.
The appliance prompts the user to confirm At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.	 A grey rectangular box containing a semi-circular progress bar with segments alternating in color between white and green, with the green segments currently illuminated on both sides, centered around a green checkmark symbol.

8.2.5 Semi-Automatic Oven Cleaning Workflow

Prerequisites

- Semi-automatic oven cleaning must have been selected and started.
- The cooking compartment must be hotter than 105 °F.

Cleaning workflow steps

<p>Step 1 Open appliance door and remove all food from the cooking compartment After the “Confirm” button is pressed, the appliance prompts the user to remove all food from the cooking compartment and open the appliance door.</p>	<p>Remove food and open door for cooldown</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 2 Cooling down with Cool down function After the appliance door is opened, the appliance shows a message indicating that it is cooling down the cooking compartment with the Cool down function.</p>	<p>Coldown</p> 
<p>Automatic cooling down At the same time, the appliance will automatically cool down the cooking compartment. The progress indicator will show the corresponding progress by lighting up the progress bars with a yellow light (counterclockwise).</p>	
<p>Step 3 Remove all food and close appliance door After the cooking compartment has cooled down, the appliance prompts the user to remove all food and close the appliance door.</p>	<p>Remove food and close the door</p> 
<p>The appliance waits At the same time, the appliance will emit an acoustic signal and the progress indicator will change color to yellow.</p>	
<p>Step 4 1st cleaning stage Immediately after the appliance door is closed, the cleaning sequence's 1st cleaning stage (soaking stage) starts.</p>	<p>Cleaning in progress</p> 
<p>Automatic cleaning sequence At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	

<p>Step 5</p> <p>The appliance prompts the user to spray cleaning agent inside</p> <p>After cleaning, the appliance prompts the user to spray cleaning agent into the cooking compartment.</p>	<p>Spray in detergent and close the door afterwards</p>
<p>The appliance waits</p> <p>At the same time, the appliance will emit an acoustic signal as long as the appliance door is open and the progress indicator will change color to yellow.</p>	
<p>Step 6</p> <p>2nd cleaning stage</p> <p>After the appliance door is closed, the 2nd cleaning stage will start (actual cleaning stage).</p>	<p>Cleaning in progress</p>
<p>At the same time, the appliance will show the remaining cleaning time. The progress indicator will show the corresponding progress by lighting up the progress bars with a red light (clockwise).</p>	
<p>Step 7</p> <p>The appliance prompts the user to rinse the cooking compartment with water</p> <p>After cleaning, the appliance prompts the user to rinse the cooking compartment.</p>	<p>Open the door and rinse the cavity with hand shower</p>
<p>The appliance waits</p> <p>At the same time, the appliance will emit an acoustic signal as long as the appliance door is open and the progress indicator will change color to yellow.</p>	
<p>Step 8</p> <p>The cleaning process ends</p> <p>After the appliance door is closed, the appliance will show a message indicating the cleaning sequence is done.</p>	<p>Cleaning done</p>
<p>The appliance prompts the user to confirm</p> <p>At the same time, the appliance will emit an acoustic signal lasting 60 seconds and the prompt asking the user to confirm will be shown. The progress indicator will change color to green.</p>	

9 Configuring Settings in easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks involved in the use of easyTouch's settings.

Please note that some of the settings screens are password-protected.

For more detailed information, please consult the on-screen help pages.

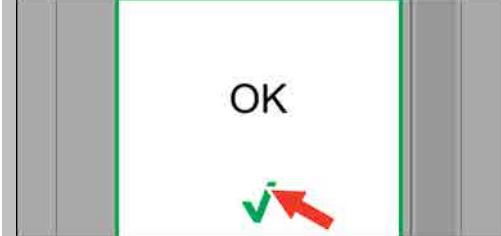
Contents

This section covers the following subjects:

	Page
Setting a language	79
Setting a date and time	80
Importing Cookbooks	81
Selecting a Cookbook	82

9.1 Setting a language

Setting a language

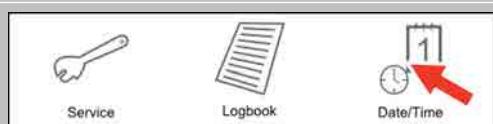
1.  Press the “Settings” button while on the main screen, for example
2.  In the “Settings” screen, press the “Languages” button.
3.  In the “Languages” screen, select the language you want.
4.  Confirm your selections.
5.  Confirm that you want the new language to be applied.



Result: The language setting will be applied.

9.2 Setting a date and time

Setting a date and time

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



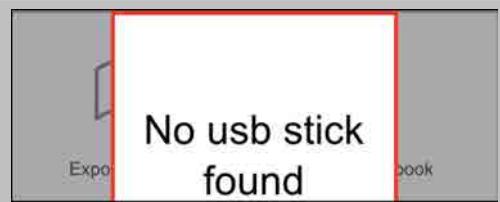
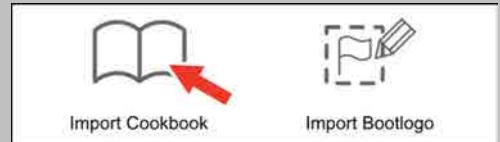
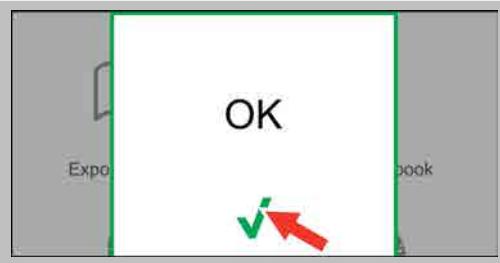
Result: The date and time settings will be applied.

9.3 Importing Cookbooks

Prerequisites

- You must have a USB flash drive containing cookbook data.

Importing Cookbooks

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



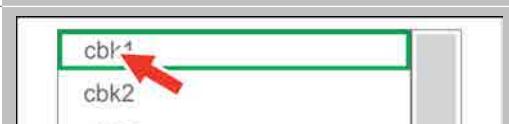
Result: The cookbook will be imported from the USB flash drive.

9.4 Selecting a Cookbook

Prerequisites

- You must have imported a cookbook.

Selecting a Cookbook

1.  Press the “Settings” button while on the main screen, for example
 2.  In the “Settings” screen, press the “Cookbook” button.
 3.  In the “Cookbook” screen, select the cookbook you want.
 4.  Confirm your selections.
 5.  Confirm that you want the cookbook you just selected to be used.
- **Result:** You will now be able to select the cookbook’s cooking profiles on the “Cookbook” screen.

Combi Steamer Convotherm 4 easyTouch

Serial No.

Item no.

Order No.

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