



Combi steamer

 Read instructions before use

Convotherm 4 easyTouch

Operating instructions - Original, ENG_GBR

Your meal. Our mission.

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1 General

Purpose of this chapter

This chapter provides information on how to use these operating instructions.

1.1 Structure of customer documentation

Contents of customer documentation

The customer documentation for the combi steamer includes the following documents:

- Installation manual
- User manual
- easyTouch Operating instructions (this manual, extract from the on-screen help)
- On-screen help integrated in easyTouch (full instructions on how to use the software)

Topics in the installation manual

The installation manual is intended for trained professional staff; see 'Requirements to be met by personnel' in the installation manual.

It contains the following topics:

- **Design and function:** describes the components relevant to installing the combi steamer
- **Safety:** describes all the hazards and appropriate preventive measures relevant to installation tasks
- **Moving the appliance:** contains necessary information on moving the combi steamer
- **Setting up the appliance:** lists and describes the options for setting up the combi steamer
- **Installation:** describes all the supply connections that are needed
- **Putting into service:** describes how to prepare the combi steamer for use for the first time
- **Removal from service:** describes the tasks that need to be performed at the end of the combi steamer life cycle
- **Technical data, connection drawings:** contain all the technical information needed for the combi steamer.
- **Checklists:** contains checklists for installing the combi steamer in compliance with the warranty

Topics in the user manual

The user manual is intended for trained staff and trained professional staff; see 'Requirements to be met by personnel' in the user manual.

It contains the following topics:

- **Design and function:** describes the components relevant to operating the combi steamer
- **Safety:** describes all the hazards and appropriate preventive measures relevant to operating the combi steamer
- **Cooking:** describes the rules, working procedures, operating steps and appliance usage instructions for cooking
- **Cleaning:** lists and describes cleaning methods, cleaning agents, working procedures, operating steps and appliance usage instructions for cleaning
- **Servicing:** contains warranty information, the servicing schedule, information about faults, errors and emergency use, plus working procedures, operating steps and appliance usage instructions for servicing

Topics in the Operating instructions and On-screen help

The Operating instructions and the On-screen help are intended for trained staff and trained professional staff; see 'Requirements to be met by personnel' in the user manual. For easyTouch models, the operating instructions are an extract from the On-screen help.

The Operating instructions and On-screen help include the following topics:

- **Layout of the user interface:** explains the combi steamer user interface
- **Using the software:** contains instructions for entering and opening cooking profiles, for opening cleaning profiles, for starting cooking and cleaning processes; describes how to make settings and how to import and export data
- **Selected cooking profiles:** lists tried and tested cooking profiles

1.2 Essential reading relating to safety

Safety information in the customer documentation

Safety information relating to the combi steamer 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 moving, setting up and installing the appliance and when preparing the appliance for first-time use and taking the appliance out of operation.

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.

Essential reading in the customer documentation

The contents of these operating instructions are confined to describing how to operate the user interface. Each set of instructions always ends with starting a process such as cooking or cleaning, for which warning notices must be heeded. The instructions for performing the actual process are given in the installation manual or the user manual.

To guarantee safety, all people who work with the combi steamer must have read and understood the following parts of the customer documentation before starting any work:

- depending on the activity to be performed, the chapter 'For your safety' in the installation manual or in the user manual
- the sections in the installation manual or in the user manual that describe the activity to be carried out

If you do not follow the safety information in the installation manual and the user manual, you risk potentially fatal injury and property damage.

1.3 About these operating instructions

Purpose

These operating instructions are intended to provide all those people who use the combi steamer with an overview of the easyTouch software and how to use it, and to enable them to perform essential tasks using the software.

The full instructions for working with easyTouch are given in the on-screen Help.

Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none"> ▪ Entering the cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Developing new cooking profiles ▪ Adjusting appliance settings May also perform all user actions if applicable.
User	Essentially performs specific operating tasks such as <ul style="list-style-type: none"> ▪ Selecting a cooking profile ▪ Starting a cooking profile ▪ Selecting a cleaning profile

Topics in the Operating instructions

Chapter/section	Purpose	Target group
General	Provides guidance on using these Operating instructions	Chef User
easyTouch at a glance	<ul style="list-style-type: none"> ▪ Outlines the user interface ▪ Explains how to use the software 	Chef User
Using the On-screen Help	Explains how to use the On-screen help	Chef User
Entering cooking profiles - Cook page	<ul style="list-style-type: none"> ▪ Describes the main pages of the user interface for entering cooking profiles ▪ Provides instructions for entering cooking profiles 	Chef User
Entering special cooking methods - Cook page	Provides instructions for entering cooking profiles for special cooking methods	Chef User
Entering cooking profiles - Regenerate page	<ul style="list-style-type: none"> ▪ Describes the main pages of the user interface for entering cooking profiles ▪ Provides instructions for entering cooking profiles 	Chef User
Cooking using easy-Touch	<ul style="list-style-type: none"> ▪ Describes the workflow sequences that the software steps through for cooking ▪ Contains the instructions for operating the user interface for cooking 	Chef User
Working with the cookbook	Contains instructions for using the cookbook	Chef User
Working with Press&Go / Press&Go+	Describes the Press&Go and Press&Go+ features Contains instructions for operating the combi steamer using Press&Go	Chef User
Cleaning using easy-Touch	<ul style="list-style-type: none"> ▪ Describes the workflow sequences that the software steps through for cleaning ▪ Contains the instructions for operating the user interface for cleaning 	User

Chapter/section	Purpose	Target group
Making settings in easy-Touch	Contains the instructions for making changes to settings	Chef
Operating the appliance in the event of a fault	Explains what operations can be performed in the event of a fault	Chef User

Notation for decimal points

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

2 easyTouch at a glance

Purpose of this chapter

easyTouch is the name of the user interface for your combi steamer.

These Operating instructions provide an overview of the main functions of the easyTouch user interface.

The Operating instructions also describe the main input pages, the buttons available on each page and what they do.

You can learn how to operate the easyTouch user interface by following the simple instructions for selecting the main functions and associated options.

You can find a full explanation of the easyTouch user interface in the On-screen Help.

2.1 The easyTouch home page

Introduction

After you switch on your combi steamer at the easyTouch control panel, the appliance runs a self-test.

The Home page

Once the software is ready, the home page of the easyTouch user interface is displayed:

	Indicates the current page
	08:54 Current time
	Cook Opens the 'Cook' page Manual input of cooking profiles
	Press & Go Opens the 'Press&Go' page Automatic cooking using Quick select
	Press & Go+ (can be set as displayed option) Opens the 'Press&Go+' page Cookbook favourites
	Cookbook Opens the 'Cookbook' page Managing cooking profiles
	Regenerate Opens the 'Regenerate' page Manual input of cooking profiles
	Settings Opens the 'Settings' page Access to the appliance settings
	Help Accessing the on-screen Help
	Cleaning Opens the 'Clean' page Selection of oven cleaning profiles

2.2 A summary of the easyTouch functions

Operating modes and cooking methods

In easyTouch you can work with the following operating modes from the 'Cook' page:

- Steam
- Combi-steam
- Convection
- Smoker (only available on appliances equipped with the ConvoSmoke option)

Using cooking functions (ACS+ extra functions) and Extra functions you can perform a range of cooking methods:

- Low-temperature cooking (LT-cooking)
- Delta-T cooking
- ecoCooking
- Cook&Hold

Press&Go / Press&Go+

'Press&Go' lets you run preset cooking profiles for automatic cooking using quick-select buttons. This makes cooking very easy while maintaining quality. This ensures optimum process reliability.

'Press&Go+' provides quick-select access to the selected cookbook favourites.

It is possible to switch the display between Zwischen 'Press&Go' and 'Press&Go+'.

The cookbook

With easyTouch you can quickly create your own cooking profiles and manage up to 399 cooking profiles from the 'Cookbook' page.

You can also find ready-made cooking profiles in the 'Cookbook'.

You can import and export cookbooks via the USB port.

Regenerating functions

In easyTouch you can work with the following regenerating functions from the 'Regenerate' page:

- À la Carte regenerating
- Banquet regenerating
- Plate regenerating

The Settings

You can make appliance settings for your combi steamer from the 'Settings' page.

Cleaning

In easyTouch, the 'Clean' page offers a choice of oven cleaning profiles:

- Cleaning profile for rinse with water
- Cleaning profile for rinse with ConvoCare rinse aid
- Fully automatic cleaning using ConvoClean+: Various cleaning profiles can be set for different levels of soiling and cleaning times, with steam disinfection and drying options
- Semi-automatic cleaning profile

The On-screen Help

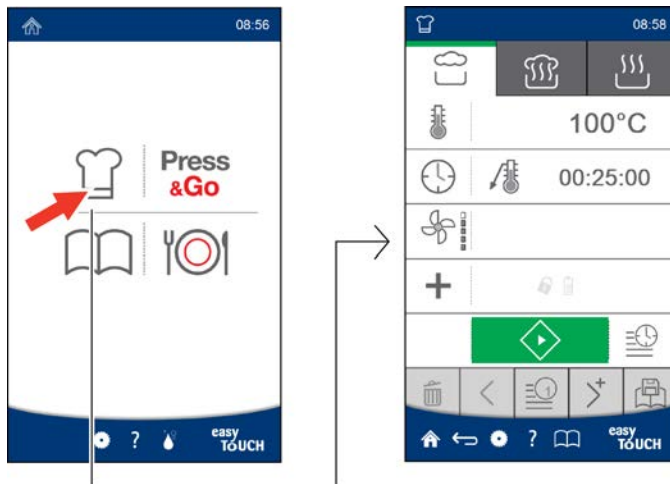
The On-screen help contains a full explanation of the easyTouch user interface. You can open the On-screen help from the Welcome page and from all the other pages.

2.3 How to operate easyTouch

Navigating around easyTouch

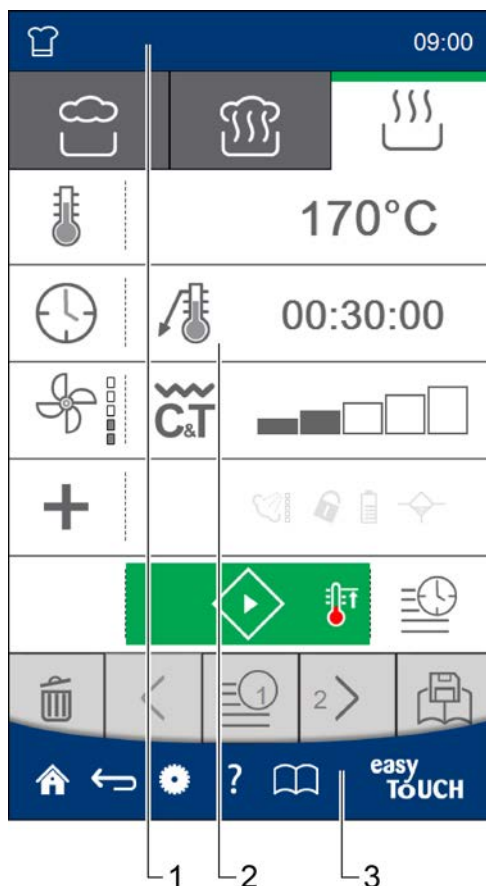
All the combi steamer functions can be accessed from various pages of the easyTouch user interface. These pages display a button for each available function.

The 'Home page' lets you access all the other pages of the easyTouch user interface, for instance the 'Cook' page, by pressing the relevant button.



The easyTouch input pages

You select the function you require by pressing the corresponding button on the relevant input page:



- 1 easyTouch header:
Shows the current page and current time. May also show the cooking profile name.
- 2 Main area containing buttons for entering data:
 - Dark grey button = function available or selected
 - Light grey button = function unavailable or not selected
- 3 easyTouch footer:
Buttons to the other pages and for navigating around easyTouch

3 Using the On-screen help

Purpose of this chapter

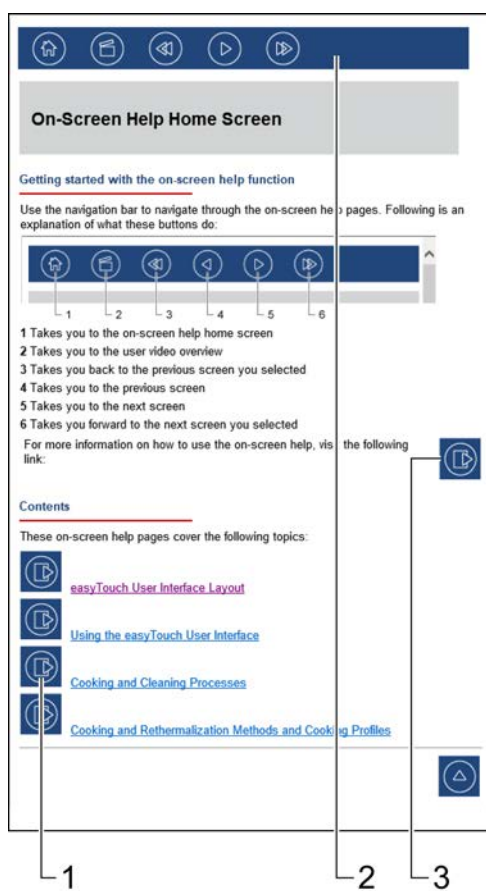
How to operate your combi steamer using the easyTouch user interface is explained in full in the on-screen Help, which you can display in the user interface.

This chapter explains how to open the on-screen Help and navigate around it.

3.1 The Welcome page of the On-screen Help.

Functions in the home page

The home page of the on-screen help is the central starting point for navigating around the on-screen help.

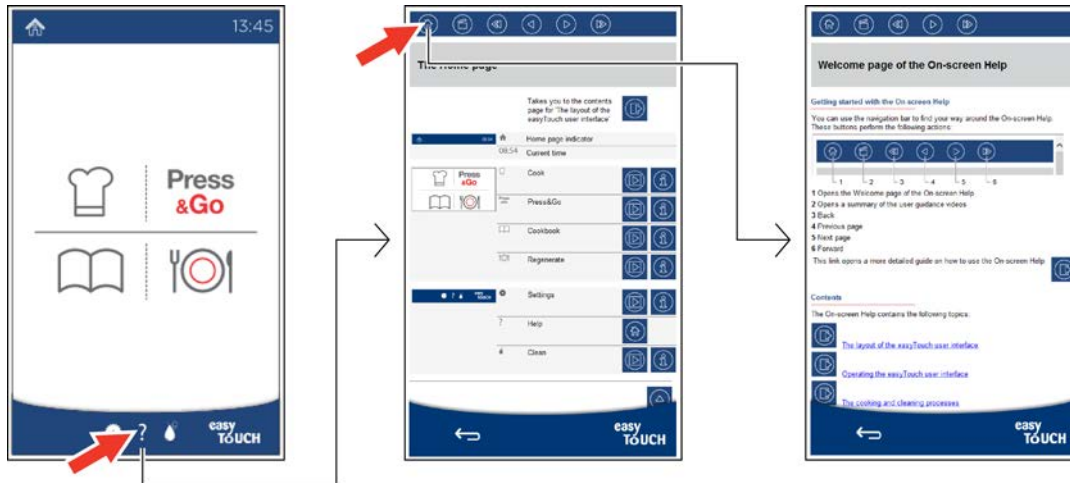


- 1 Contents of the on-screen help
Each button takes you to the associated topic
- 2 Navigation bar displayed as a header in every page of the on-screen help
- 3 Button for displaying a summary of how to use the on-screen help

3.2 Accessing the on-screen Help

Accessing the Welcome page

You can open the Welcome page of the On-screen help directly from the home page of the easyTouch user interface by pressing the question mark in the page footer:



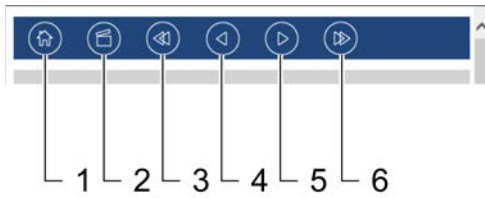
Accessing an explanation of the current page

You can display an explanation of the currently open page of the easyTouch user interface directly from this page by pressing the question mark in the page footer:



3.3 The navigation options in the on-screen Help pages

The navigation bar



- 1 Opens the Welcome page of the On-screen help

- 2 Opens a summary of the user videos

- 3 Back:
Opens the page you were viewing before your current page

- 4 Previous page:
Goes back one page in the On-screen help

- 5 Next page:
Goes forward one page in the On-screen help

- 6 Forward:
Returns to the page you were looking at when you pressed the 'Back' button

Navigate to the top of the page



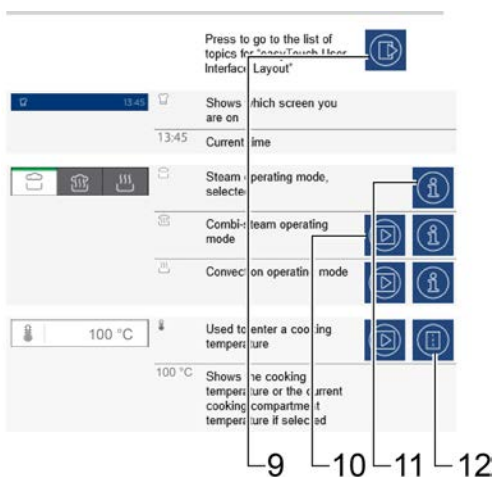
- 7 Goes up to the start of the current page

List of topics



- 8 Each button takes you to the associated topic

Buttons in the text area



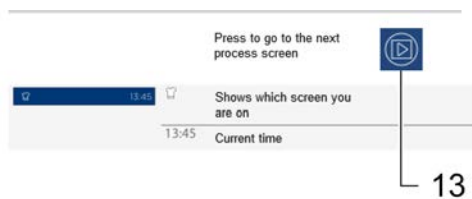
- 9 Takes you to the topics listed under 'The layout of the easyTouch user interface'

- 10 Opens an explanation of the following page

- 11 Opens further information on the topic

- 12 Opens instructions for this topic

Navigating around descriptions of process pages



13

Opens an explanation of the following process page

4 Entering cooking profiles - Cook page

Purpose of this chapter

This chapter summarizes the operating modes of your combi steamer, the cooking functions (ACS+ extra functions) available and the Extra functions. It also lists the special cooking methods you can use and describes how they work.

The chapter presents the 'Cook' page and 'Extra functions' page and explains the buttons available on each page and what they do. It also contains step-by-step instructions on how to enter cooking profiles from the 'Cook' page.

You can find more detailed information in the On-screen Help.

4.1 Working with the Cook page

The operating modes

From the 'Cook' page you can enter your cooking profiles using the following operating modes:

- Steam
- Combi-steam
- Convection
- Smoker (only available on appliances equipped with the ConvoSmoke option)

After selecting simple cooking parameters such as the cooking temperature and cooking time, you can then save these cooking profiles in the 'Cookbook' and under 'Press&Go' for running later.

Possible cooking methods

The operating modes are suitable for the following cooking methods:

Steam	Combi-steam	Convection	Smoker
<ul style="list-style-type: none"> ▪ Boiling ▪ Steaming ▪ Blanching ▪ Poaching ▪ Preserving 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Braising 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Gratinat ▪ Grilling ▪ Dry-roasting 	<ul style="list-style-type: none"> ▪ Smoking

Temperature range

In the operating modes you are cooking in the following temperature ranges:

Steam	Combi-steam	Convection	Smoker
30 °C to 130 °C	30 °C to 250 °C	30 °C to 250 °C	-

When you use the core temperature measurement function, you are working in a temperature range of 20 °C to 99 °C.

Cooking functions available

You can select certain cooking functions (ACS+ extra functions) depending on the operating mode:

Steam	Combi-steam	Convection	Smoker
<ul style="list-style-type: none"> ▪ Fan speed 	<ul style="list-style-type: none"> ▪ Fan speed ▪ HumidityPro 	<ul style="list-style-type: none"> ▪ Fan speed ▪ Crisp&Tasty 	-

Extra functions available

Extra functions suitable for your cooking profiles are available for selection from the 'Extra Functions' page, depending on the operating mode:

Steam

- Program lock
- Reduced power
- Start-time preset
- Message step

Combi-steam

- Program lock
- Reduced power
- Start-time preset
- Message step
- Grease removal































Convection

- Program lock
- Reduced power
- Start-time preset
- BakePro
- Message step
- Grease removal


Smoker


- Program lock
- Start-time preset
- Message step


4.2 The Cook page


 13:45	 Cook page indicator
 13:45	 Current time
  	 Steam operating mode, selected  Combi-steam operating mode  Convection operating mode
 100°C	 Cooking temperature input  100°C Displays the cooking temperature entered Temperature value selection: actual oven temperature
  00:25:00	 Cooking time input  Core temperature input  00:25:00 Cooking time or core temperature display
  HP  AUTO	 Fan speed, 5 levels Regulates the air-flow speed inside the cooking chamber  HP HumidityPro, 5 levels of adjustment or automatic regulation Regulates the air humidity in the cooking chamber  Crisp&Tasty, 5 levels of adjustment or automatic regulation Removes moisture from the cooking chamber AUTO Automatic regulation for 'HumidityPro'
  ΔT 	 Extra functions selection  ΔT Indicates a selected cooking method  Displays the selected extra functions





-  **Add moisture**
Brings moisture into the cooking chamber during cooking. Only available during the cooking operation.

-  **Start**
Starts the cooking operation


-  **Start with preheating**
Heats the cooking chamber with the appliance door closed


-  **Start with cool down**
Cools the cooking chamber with the appliance door open and the fan wheel running


-  **Stop**
Stops the cooking operation


-  **TrayTimer**
Timer that can be set for individual shelf levels to allow spare shelf levels to be used during a cooking operation.




-  **Delete cooking step**


-  **Go back one cooking step**


-  **Cooking steps view**


-  **Add/go forward a cooking step**


-  **Save cooking profile in the cookbook**




-  **Home page**

-  **Back**

-  **Settings**

-  **Help**

-  **Cookbook**

4.3 The Extra functions page



 Cook page indicator

13:45 Current time





LT Low-temperature cooking (LT-cooking)
Cooking method in which dishes are cooked at low temperatures; has three degrees of cooking


ΔT Delta-T cooking
Cooking method in which the oven temperature increases according to the core temperature; has 3 degrees of cooking


eco ecoCooking, selected
Cooking method in which the heating output is switched on and off during the finishing phase to reduce power consumption

C&H Cook&Hold
Cooking method containing a Cooking stage and a Hold stage, in which the temperature is held at a specified level; has 3 degrees of cooking


 Reduced power
Function that reduces the heating output in order to avoid load peaks during the cooking operation

 Program lock, selected
Function that prevents cooking processes being interrupted by a connected energy optimization system


 Start-time preset
Function that delays the start time for a cooking operation

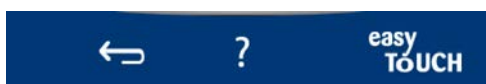
 BakePro
Baking function with steaming and automatically regulated fan rest period; has 5 levels

 Message step
Function that displays messages during the cooking operation

 Grease removal
Function that removes grease during the cooking operation



 Confirm selection




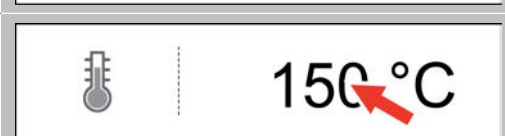





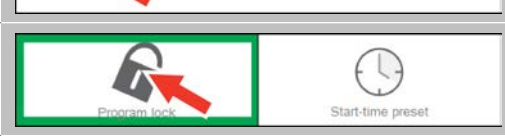




 Back

 Help

4.4 Entering a cooking profile that includes a cooking time

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		On the 'Cook' page, select one of the operating modes, e.g. 'Convection'.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.
5.		Press the 'Cooking time' button.
6.		On the 'Time' page, enter the cooking time you require.
7.		Select the 'Fan speed' level you require.
8.		Depending on the operating mode, select the 'Crisp&Tasty' or 'HumidityPro' level you require.
9.		Press the 'Extra functions' button.
10.		Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'.
11.		On the 'Cook' page, press the 'Add cooking step' button if you wish to enter another cooking step.




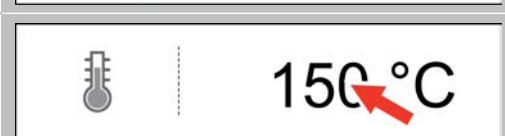


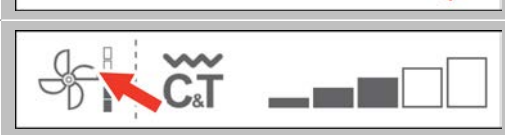




 **Result:** you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

4.5 Entering a cooking profile that contains a core temperature

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		On the 'Cook' page, select one of the operating modes, e.g. 'Convection'.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.
5.		Press the 'Core temperature' button.
6.		On the 'Temperature' page, enter the core temperature you require.
7.		Select the 'Fan speed' level you require.
8.		Depending on the operating mode, select the 'Crisp&Tasty' or 'HumidityPro' level you require.
9.		Press the 'Extra functions' button.
10.		Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'.
11.		On the 'Cook' page, press the 'Add cooking step' button if you wish to enter another cooking step.



Result: you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

4.6 Entering a cooking profile that includes a start-time preset

Area of use



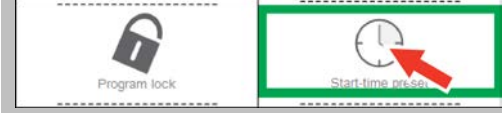

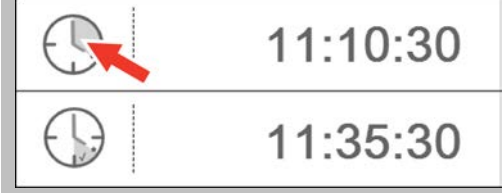


The 'Start-time preset' Extra function delays the start time for a cooking operation.

When you enter the start time, the appliance automatically calculates when cooking will end using the time length of the cooking profile. When you enter the finish time, the appliance automatically calculates when cooking will start.

After you enter the start time or finish time, the 'Start-time preset' is automatically added to a cooking profile as the first "cooking step".

Once you start the countdown from the 'Start-time preset' page, the cooking operation delays starting until the defined time.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Steam'. |
| 2. |  | On the 'Cook' page, enter all the cooking data for the cooking profile, for instance the 'Cooking temperature'. |
| 3. |  | Select the 'Start-time preset' Extra function on the 'Extra functions' page. |
| 4. |  | Confirm your selection. |
| 5. |  | Select the start time or finish time for the cooking profile on the 'Start-time preset' page. |
| 6. |  | On the 'Time' page, enter the start time or finish time you require. |
| 7. |  | Press the 'Start' button on the 'Start-time preset' page and watch for the software prompt. |



Result: the countdown starts. The cooking operation begins as soon as the countdown finishes.

Further steps:



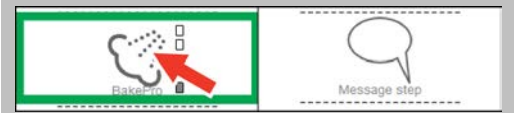


- Stop the cooking operation; see page 50 to find out how
- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how

4.7 Entering a cooking profile that includes BakePro

Area of use

The 'BakePro' Extra function is a special baking function that uses steaming.

Entering the cooking profile

-  Select the 'Convection' operating mode on the 'Cook' page.
-  On the 'Cook' page, enter the cooking data you require for the cooking profile, for instance the 'Cooking temperature'.
-  Select the 'BakePro' Extra function on the 'Extra functions' page.
-  Select one of the five cooking levels, e.g. '3'.
-  Confirm your selection.



Result: you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

4.8 Entering a cooking profile that contains a message step

Area of use



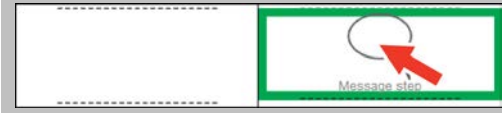



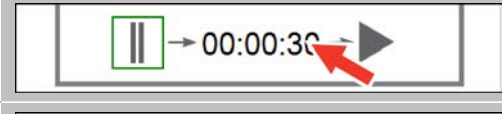


The 'Message step' extra function prompts the user to perform a specific action during the cooking operation.

Entering a message involves specifying the text of the message and selecting the display time for the message.

The 'Message step' is added to a cooking profile as a "Cooking step".

Pressing Start on the 'Message step' page will start the cooking operation and the 'Message step' cooking step will occur at the defined time.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Steam'. |
| 2. |  | On the 'Cook' page, enter all the cooking data for the cooking profile, for instance the 'Cooking temperature'. |
| 3. |  | Select the 'Message step' extra function on the 'Extra functions' page. |
| 4. |  | Confirm your selection. |
| 5. |  | Select the empty input panel on the 'Message step' page. |
| 6. |  | On the 'Enter message' page, enter the message text you require. |
| 7. |  | On the 'Message step' page, select the display time for the message. |
| 8. |  | On the 'Time' page, enter the display time you require. |
| 9. |  | Press the 'Start' button on the 'Message step' page and watch the software prompt. |



Result: the cooking operation starts. The message is displayed at the defined time.

Further steps:

- Stop the cooking operation; see page 50 to find out how
- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how





4.9 Entering a cooking profile that includes grease removal

Area of use

The 'Grease filter' Extra function removes grease automatically during the cooking operation.

The 'Grease filter' Extra function is only available on appliances equipped with the ConvoGrill option. The appliance must be specially prepared for this option.

Entering the cooking profile

-  On the 'Cook' page, select one of the operating modes, e.g. 'Convection'.
-  On the 'Cook' page, enter the cooking data you require for the cooking profile, for instance the 'Cooking temperature'.
-  Select the 'Grease removal' extra function on the 'Extra functions' page.
-  Confirm your selection.





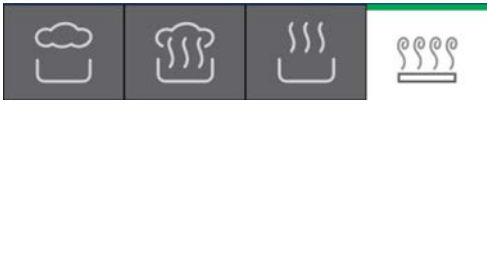











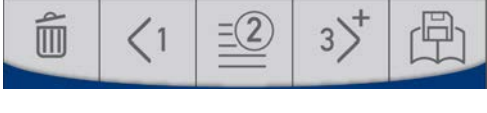

















Result: you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

4.10 The Cook page - Smoker

	 Cook page indicator
	 13:45 Current time
	 Steam operating mode  Combi-steam operating mode  Convection operating mode  Smoker operating mode, selected Food smoking, optional
	 Smoker time input 13:20:13 Displays the smoker time
	 Extra functions selection  Displays the selected extra functions
	 Start Starts the cooking operation  TrayTimer Timer that can be set for individual shelf levels to allow spare shelf levels to be used during a cooking operation.
	 Delete cooking step  Go back one cooking step  Cooking steps view
	 Add/go forward a cooking step  Save cooking profile in the cookbook
	 Home page  Back
	 Settings
	 Help
	 Cookbook




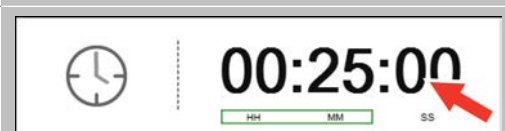


4.11 Entering a cooking profile containing Smoker

Area of use

The 'Smoker' operating mode is intended for smoking food.

The 'Smoker' operating mode is only available on appliances equipped with the ConvoSmoke option. The appliance must be specially prepared for this option.

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		Select the 'Smoker' operating mode on the 'Cook' page.
3.		Press the 'Cooking time' button.
4.		On the 'Time' page, enter the smoker time you require.
5.		Press the 'Extra functions' button.
6.		Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'.



Result: you have finished entering the cooking profile.

Further steps:







- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how


4.12 Saving in the cookbook your entered cooking profile

Requirements

- You are on the 'Cook' page or 'Regenerate' page.
- You have entered a cooking profile.

















Saving in the cookbook your entered cooking profile

-  On the 'Cook' page or 'Regenerate' page, press the 'Save as cooking profile' button.
-  Enter the name of the cooking profile on the 'Keyboard' page.
-  Confirm your entry.
-  Select the icon you require from the 'Select icon' page.
-  If a suitable icon is not available, press the 'USB' button to import the icon via the USB port of the easyTouch control panel.
-  Confirm your selection.











 **Result:** the cooking profile is now saved in the 'Cookbook'.

4.13 Selected cooking profiles

Range of cooking profiles

Product					ACS+
Frozen baguette		170 °C	15 min	-	 1
Baked Potato		180 °C	-	93 °C	-
Crème Caramel / Royal		80 °C	35 min	-	-
Fish fingers		210 °C	12 min	-	 5
Proving, Baked goods		35 °C	3 min	-	 1
Roast chicken breast		235 °C	-	72 °C	-
Carrots, fresh		100 °C	8 min	-	-
Breaded pork cutlet		200 °C	9 min	-	 3

ConvoSmoke cooking profiles

Product	Step	Smoker					ACS+
Salmon steak	1	yes	-	-	15 min	-	-
	2	-		120 °C	-	50 °C	-
Herb salt	1	yes	-	-	75 min	-	-
	2	-		60 °C	20 min	-	 2
Chicken legs	1	yes	-	-	75 min	-	-
	2	-		180 °C	3 min	-	-
	3	-		170 °C	20 min	-	 5

5 Entering special cooking methods - Cook page

Purpose of this chapter

This chapter summarizes the special cooking methods you can use and describes how they work. It also contains step-by-step instructions on how to enter cooking profiles from the 'Cook' page. You can find more detailed information in the On-screen Help.

5.1 Working with special cooking methods

Working with special cooking methods

You can create cooking profiles to suit the special requirements of your products for the following cooking methods.

- Low-temperature cooking (LT-cooking)
- Delta-T cooking
- ecoCooking
- Cook&Hold

ecoCooking reduces the power consumption for the same cooking time.

For the other cooking methods, preset cooking profiles containing specific cooking data and multiple cooking steps are available depending on the operating mode and required cooking level. You can still modify the preset cooking profiles before you save the cooking profile in the 'Cookbook' or under 'Press&Go' for running later.

Cooking methods available

You can select these special cooking methods from the 'Extra Functions' page, depending on the operating mode:

Low-temperature cooking	Delta-T cooking	ecoCooking	Cook&Hold
<ul style="list-style-type: none">▪ Steam▪ Combi-steam▪ Convection	<ul style="list-style-type: none">▪ Steam▪ Combi-steam▪ Convection	<ul style="list-style-type: none">▪ Combi-steam▪ Convection	<ul style="list-style-type: none">▪ Steam▪ Combi-steam▪ Convection

5.2 Entering a cooking profile for the low-temperature cooking method







Area of use

Low-Temperature cooking is a cooking method in which food is cooked at low temperatures. This extends the cooking time. This option must always be used with the core temperature probe.










Low-Temperature cooking is particularly suitable for meat, poultry or fish. This method is the optimum way to cook food for preserving quality. Far less juice is lost, producing a result that is much juicier and much more tender.

You can customize the preset cooking data and cooking steps for your cooking profile.

Preset Steam cooking data

Degree of cooking	Cooking step	Operating mode	Cooking temperature in °C	Cooking time in minutes	Core temperature in °C	ACS+
Well done	1	Steam	100	10	-	-
	2	Steam	80	-	72	 1
	3	Steam	80	-:-	-	 1
Medium	1	Steam	100	10	-	-
	2	Steam	60	-	54	 1
	3	Steam	52	-:-	-	 1
Rare	1	Steam	100	10	-	-
	2	Steam	55	-	48	 1
	3	Steam	46	-:-	-	 1


Preset Combi-steam cooking data


Degree of cooking	Cooking step	Operating mode	Cooking temperature in °C	Cooking time in minutes	Core temperature in °C	ACS+
Well done	1	Convection	130	10	-	-
	2	Convection	75	20	-	 C.T 5
	3	Combi-steam	75	-	72	 1
	4	Combi-steam	70	-:-	-	 1
Medium	1	Convection	130	10	-	-
	2	Convection	60	20	-	 C.T 5
	3	Combi-steam	60	-	54	 1
	4	Combi-steam	50	-:-	-	 1
Rare	1	Convection	130	10	-	-
	2	Convection	55	20	-	 C.T 5
	3	Combi-steam	55	-	48	 1
	4	Combi-steam	46	-:-	-	 1


Preset Convection cooking data


Degree of cooking	Cooking step	Operating mode	Cooking temperature in °C	Cooking time in minutes	Core temperature in °C	ACS+
Well done	1	Convection	130	10	-	-
	2	Convection	78	20	-	C.T 5
	3	Convection	78	-	72	1
	4	Convection	72	-:-	-	C.T 5
	5	Convection	72	-	-	1
Medium	1	Convection	130	10	-	-
	2	Convection	60	20	-	C.T 5
	3	Convection	60	-	54	1
	4	Convection	50	-:-	-	1
Rare	1	Convection	130	10	-	-
	2	Convection	55	20	-	C.T 5
	3	Convection	55	-	48	1
	4	Convection	46	-:-	-	1

Entering the cooking profile


- 

On the 'Cook' page, select one of the operating modes, e.g. 'Combi-steam'.
- 

Select the 'Low-temperature cooking' cooking method on the 'Extra functions' page.
- 

Select one of the three degrees of cooking, e.g. 'Well Done'.
- 

Confirm your selection.

 **Result:** the multistep cooking profile for 'Low-temperature cooking' opens.

Further steps:

- Change cooking steps; see page 41 to find out how
- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

5.3 Entering a cooking profile for the Delta-T cooking method

Area of use

Delta-T cooking is a cooking method in which the oven temperature increases according to the core temperature of the food. This option must always be used with the core temperature probe.


Delta-T cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.


You can customize the preset core temperature and Delta-T temperature for your cooking profile.


Preset cooking data


Operating mode	Degree of cooking	Difference in °C	Cooking time in minutes	Core temperature in °C	ACS+
Steam	Well done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-
Combi-steam	Well done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-
Convection	Well done	40	-	72	-
	Medium	40	-	54	-
	Rare	40	-	48	-


Entering the cooking profile

- 


On the 'Cook' page, select one of the operating modes, e.g. 'Convection'.
- 

Select the 'Delta-T cooking' cooking method on the 'Extra functions' page.
- 

Select one of the three degrees of cooking, e.g. 'Medium'.
- 

Confirm your selection.
- 

If you need to, change the preset cooking data, for instance the 'Core temperature'.

 **Result:** the cooking profile opens.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

5.4 Entering a cooking profile for the ecoCooking method

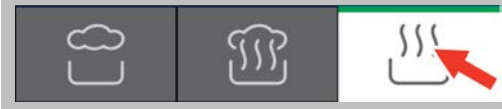


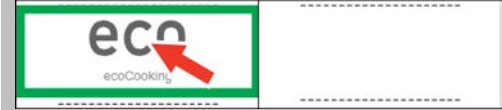

Area of use

ecoCooking is a cooking method that uses intelligent pulsed technology to cut the power consumption by 25% for the same cooking period.

The ecoCooking cooking method consists of an initial cooking stage and a finishing stage. In the initial cooking stage you are cooking using standard processes to transfer heat to the product quickly. In the finishing stage, you are mainly using the existing heat inside the cooking chamber and the product to finish cooking the product to a precise degree.

This cooking method is ideal for food that requires long cooking times, such as roasts, roast beef and large roasting joints.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| 2. |  | Enter the cooking data you require for the initial cooking stage of your cooking profile, for instance the 'Cooking temperature'. |
| 3. |  | Enter the 'Cooking time' or 'Core temperature' you require. |
| 4. |  | Select the 'ecoCooking' cooking method on the 'Extra functions' page. |
| 5. |  | Confirm your selection. |



Result: you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

5.5 Entering a cooking profile for the Cook&Hold cooking method

Area of use


Cook&Hold is a two-stage cooking method. It consists of a Cook stage and a Hold stage, in which the temperature is held at a specified level. In the Cook stage, the food is cooked in the Steam, Combi-steam or Convection operating modes. In the Hold stage, the food finishes cooking at the preset cooking temperature in the optimum way to preserve quality.


When entering a cooking profile, you cannot select the Cook&Hold cooking method until the 2nd cooking step. You cannot select a cooking time for the Hold stage.


Preset cooking data


Operating mode	Degree of cooking	Cooking temperature in °C	Cooking time in minutes	Core temperature in °C	ACS+
Steam	Well done	72	--	-	✿ 1
	Medium	54	--	-	✿ 1
	Rare	48	--	-	✿ 1
Combi-steam	Well done	72	--	-	✿ 1
	Medium	54	--	-	✿ 1
	Rare	48	--	-	✿ 1
Convection	Well done	72	--	-	✿ 1
	Medium	54	--	-	✿ 1
	Rare	48	--	-	✿ 1

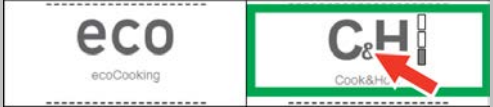
Entering the cooking profile

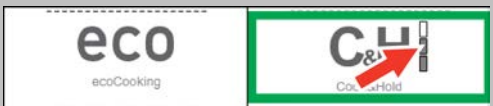
- 

On the 'Cook' page, select one of the operating modes, e.g. 'Combi-steam'.
- 

On the 'Cook' page, enter the cooking data you require for the first cooking step (Cook stage) of the cooking profile, for instance the 'Cooking temperature'.
- 

Press the 'Add cooking step' button.
- 

On the 'Cook' page, select the operating mode for the second cooking step (Hold stage) of the cooking profile, e.g. 'Convection'.
- 

Select the 'Cook&Hold' cooking method on the 'Extra functions' page.
- 

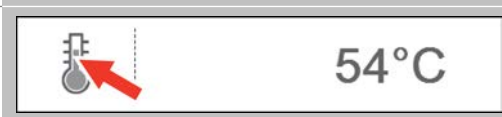
Select one of the three degrees of cooking, e.g. 'Medium'.

7.



Confirm your selection.

8.



On the 'Cook' page, change the cooking temperature for the Hold stage of the cooking profile if you wish to.



Result: you have entered the 2-stage 'Cook&Hold' cooking profile.

Further steps:


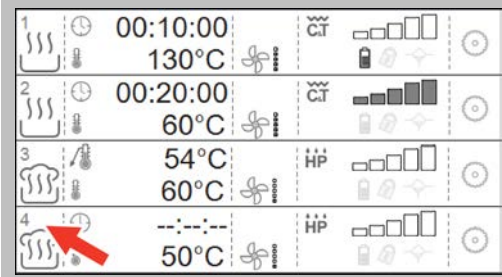


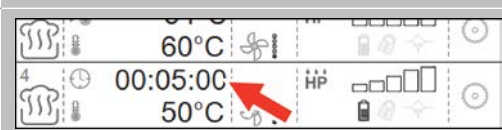

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

5.6 Editing a cooking step in a cooking profile

Area of use

You can edit a cooking step when entering a cooking profile from the 'Cook' page and when selecting a multistep cooking profile from the 'Cookbook'. During a cooking operation, you can only edit the cooking step that is currently in progress during cooking.

Editing a cooking step

1.  Press the 'Cooking steps view' button on the 'Cook' page.
2.  Select the cooking step you require from the 'Cooking steps view' page, e.g. '4'.
3.  Once the cooking step is displayed on the 'Cook' page, make the changes you want to the cooking data for this cooking step, e.g. 'Cooking time'.
4.  Press the 'Cooking steps view' button on the 'Cook' page.
5.  Check the changes on the 'Cooking steps view' page.
6.  Confirm the changes.



Result: the changes have been made to the cooking step.

Further steps:


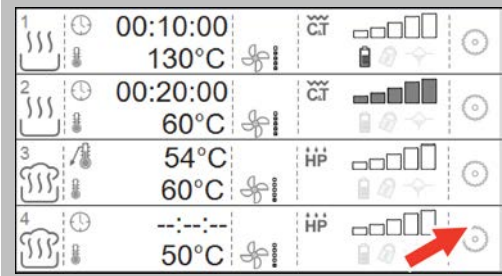
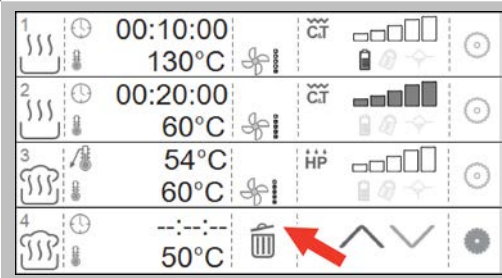
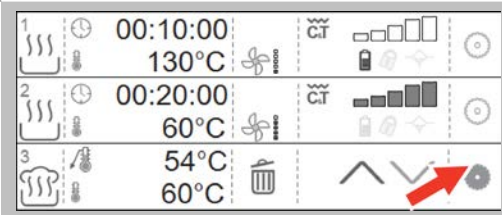

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how


5.7 Moving or deleting a cooking step in a cooking profile

Area of use

You can delete or move a cooking step when entering a cooking profile from the 'Cook' page and when selecting a multistep cooking profile from the 'Cookbook'. Once a cooking operation is in progress, cooking steps can no longer be moved or deleted.

Moving or deleting a cooking step

1.  Press the 'Cooking steps view' button on the 'Cook' page.
2.  In the 'Cooking steps view' page, select the 'Edit cooking step' button for the relevant cooking step in order to open the function.
3.  Press the 'Delete cooking step' button to remove a cooking step from the cooking profile. Or use the 'Up' and 'Down' buttons to change the order of the cooking steps.
4.  Select the 'Edit cooking step' button again to close the function.
5.  Confirm the changes.

 **Result:** you have edited the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

6 Entering cooking profiles - Regenerate page

Purpose of this chapter

This chapter summarizes the regenerating functions in your combi steamer.

It presents the 'Regenerate' page and explains the buttons available on this page and what they do. It also contains step-by-step instructions on how to enter a cooking profile from the 'Regenerate' page.

You can find more detailed information in the On-screen Help.

6.1 Working with the Regenerate page

The regenerating functions

'Regenerate' is the combi steamer regenerating function, which is used to finish precooked meals, ready to serve. 'Regenerate' is suitable for practically all types of dishes. The dishes are arranged as plated meals or in GN containers ready for regenerating.

You can enter new cooking profiles and also work with the following regenerating functions from the 'Regenerate' page:

- À la Carte regenerating
- Banquet regenerating
- Plate regenerating

Temperature range

When using the regenerating functions, you are cooking in the following temperature ranges:

À la Carte regenerating	Banquet regenerating	Plate regenerating
120 °C to 160 °C	120 °C to 160 °C	120 °C to 160 °C

When you use the core temperature control function, you are working in a temperature range of 20 °C to 99 °C.

Cooking functions available

You can select certain cooking functions (ACS+ extra functions) when using the regenerating functions:



































À la Carte regenerating	Banquet regenerating	Plate regenerating
<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed

Extra functions available

Extra functions suitable for your cooking profiles are available for selection from the 'Extra Functions' page when using the regenerating functions:

à la Carte regenerating	Banquet regenerating	Plate regenerating
<ul style="list-style-type: none">▪ Program lock▪ Reduced power	<ul style="list-style-type: none">▪ Program lock▪ Reduced power	<ul style="list-style-type: none">▪ Program lock▪ Reduced power

6.2 The Regenerate page

 08:42	 Regenerate indicator
 08:42	 Current time
  	 Regenerate à la carte regenerating function, selected <hr/>  Banquet regenerating function <hr/>  Plate regenerating function
 125°C	 Cooking temperature input <hr/>  125°C Displays the cooking temperature entered Temperature value selection: actual oven temperature
  00:05:00	 Cooking time input, selected <hr/>  Core temperature input <hr/>  00:05:00 Cooking time or core temperature display
	 Fan speed, 5 levels Regulates the air-flow speed inside the cooking chamber
 	 Extra functions selection <hr/>  Displays the selected extra functions
    	 Start Starts the cooking operation <hr/>  Start with preheating Heats the cooking chamber with the appliance door closed <hr/>  Start with cool down Cools the cooking chamber with the appliance door open and the fan wheel running <hr/>  Stop Stops the cooking operation <hr/>  TrayTimer Timer that can be set for individual shelf levels to allow spare shelf levels to be used during a cooking operation.



Save cooking profile in the cookbook



Home page



Back



Settings




Help



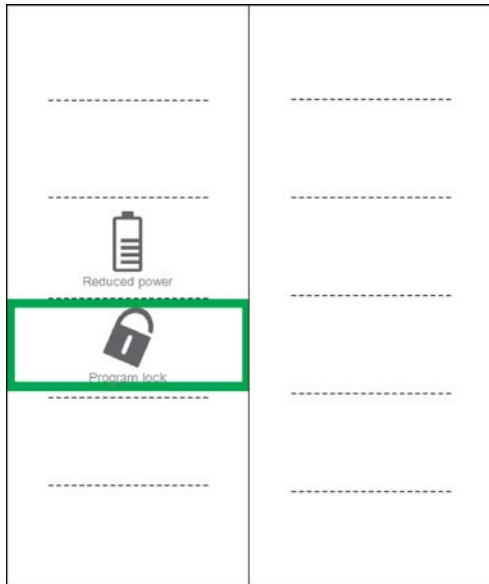
Cookbook


6.3 The Extra functions page




 Cook page indicator


13:45 Current time

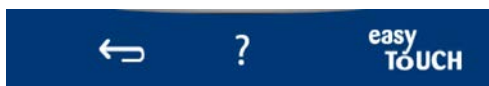


 Reduced power
Function that reduces the heating output in order to avoid load peaks during the cooking operation

 Program lock, selected
Function that prevents cooking processes being interrupted by a connected energy optimization system



 Confirm selection


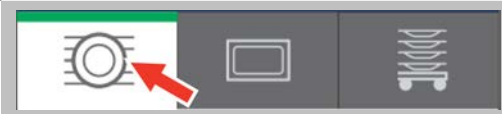










 Back

 Help

6.4 Entering a cooking profile using Regenerate

Entering the cooking profile

1.		Press the 'Regenerate' button on the 'Home page'.
2.		On the 'Regenerate' page, select one of the regenerating functions, e.g. 'à la Carte regenerating'.
3.		Press the 'Cooking temperature' button.
4.		On the 'Temperature' page, enter the cooking temperature you require.
5.		Press the 'Cooking time' button or 'Core temperature' if applicable.
6.		Enter the cooking time you require on the 'Time' page or, if applicable, enter the core temperature you require on the 'Temperature' page.
7.		Select the 'Fan speed' level you require.
8.		Press the 'Extra functions' button.
9.		Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'.

 **Result:** you have finished entering the cooking profile.

Further steps:

- Start the cooking operation; see page 50 to find out how
- Save the cooking profile in the cookbook; see page 31 to find out how

7 Cooking using easyTouch

Purpose of this chapter

This chapter contains a general description of a cooking operation using easyTouch and step-by-step instructions for the essential cooking actions.

You can find more detailed information in the On-screen Help.

7.1 Cooking at a glance

The cooking operations in easyTouch

In order to cook with your combi steamer you need a suitable cooking profile for your product. You can enter the cooking profile from scratch on the 'Cook' page or 'Regenerate' page of the easyTouch user interface. You can also select and run a cooking profile from the cooking profiles available on the 'Cookbook' page.

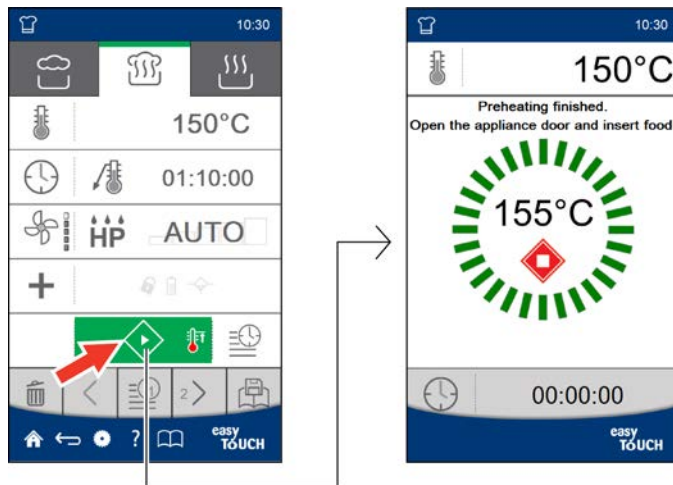
Before starting a cooking operation, you must always be familiar with the rules and hazard warnings in the user manual that relate to working safely with the appliance, and you must follow the instructions given there.

During the cooking operation, the user is guided through successive process pages by user information and action prompts. The user can still make changes to the cooking profile via the process pages.

The process pages use progress indicators to show the progress of the cooking operation and also display time and temperature information. User information and a beep signal notify the user that a cooking operation has finished.

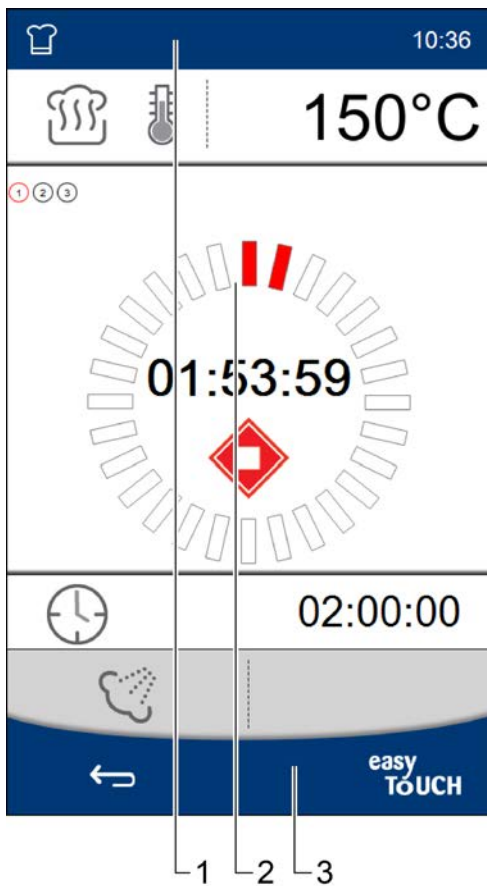
Starting a Cooking operation

After starting a cooking operation you are taken to the relevant Cooking process page:



The Cooking process page

Example of a Cooking process page in the easyTouch user interface:




- 1 Header:
Shows the current page, the name of the selected cooking profile and the current time
- 2 Main area of the process page:
 - Displays cooking profile data
 - Shows user information and action prompt
 - Contains the Stop button
 - Displays the progress using a TriColor indicator ring:
 - Yellow = in preparation
 - Red = in progress
 - Green = ready
- 3 Footer:
Navigation button


7.2 Starting a cooking process

Requirements

- Before starting the cooking process, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely with the appliance, and you follow the instructions given there.
- You have entered a new cooking profile.

Starting a cooking operation

1.  Press the 'Start' button to start the cooking operation.

 **Result:** the cooking process starts.

Further steps:

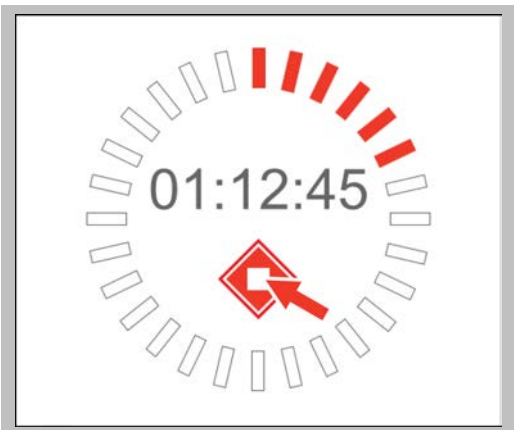
- Stop the cooking operation; see page 50 to find out how
- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how


7.3 Stopping a cooking process

Requirements

- You have started the cooking process.

Stopping a cooking operation

1.  Press the 'Stop' button to stop the cooking operation.

 **Result:** the cooking operation stops and the 'Cook' page is displayed.

8 Working with the cookbook

Purpose of this chapter

This chapter contains a general description of how to use the cookbook and also step-by-step instructions for essential operations using the Cookbook.

It presents the 'Cookbook' page and explains the buttons available on this page and what they do. You can find more detailed information in the On-screen Help.

8.1 The cookbook at a glance

The cooking profiles in the cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time.

You can enter cooking profiles from scratch on the 'Cook' page or 'Regenerate' page and save them in the easyTouch 'Cookbook'. In this cookbook you can save up to 399 cooking profiles, each containing up to 20 cooking steps

You can open a saved cooking profile from the 'Cookbook' and then use it immediately for cooking.

You can edit and re-save the cooking profile via the 'Cook' page or 'Regenerate' page. And you can even remove a cooking profile entirely from the 'Cookbook'.

To keep things clearer, you can group the cooking profiles into product groups. These product groups are then also available in 'Press&Go'.



























You can save as favourites those cooking profiles that you want to access quickly. These favourites are available as Quick-select options in Press&Go+.

Changing the cookbook

You can use the 'Settings' option in easyTouch to manage a selection of cookbooks. For instance you can select a different cookbook and modify the cooking profiles or even add new cooking profiles.




If you want to use an established 'Cookbook' for other Convothem combi steamers, you can export and import this cookbook via the USB port.

8.2 The Cookbook page

 08:47	 Cookbook indicator
08:47	 Current time
  	 Favourites, selected Selected cooking profiles
	 Product groups Cooking profiles grouped together
 Fried Mea...  Frozen Ba...  Frozen Br...	 Favourites, Product groups or Cooking profiles
  	 Down
	 Edit cooking profile, selected
	 Up
    easy TOUCH	 Home page
	 Back
	 Settings
	 Help

8.3 Opening a cooking profile from the cookbook

Opening a cooking profile from the cookbook

-  Press the 'Cookbook' button on the 'Home page'.
-  On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook.
-  Select the cooking profile you require, for instance baguette.









Result: the cooking profile opens and is displayed on the 'Cook' page or 'Regenerate' page.

Further steps:

- Start the cooking operation; see page 50 to find out how

8.4 Deleting a cooking profile from the cookbook

Deleting a cooking profile from the cookbook






-  Press the 'Cookbook' button on the 'Home page'.
-  On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook.
-  Press the 'Edit cooking profiles' button on the 'Cooking profiles' page.
-  On the 'Edit cooking profiles' page, select the cooking profile you wish to delete, e.g. baguette.
-  Press the 'Delete cooking profile' button on the 'Edit cooking profiles' page.
-  Confirm that you wish to remove it.



Result: the cooking profile is now deleted from the 'Cookbook'.

8.5 Selecting cooking profiles as favourites

Selecting cooking profiles as favourites

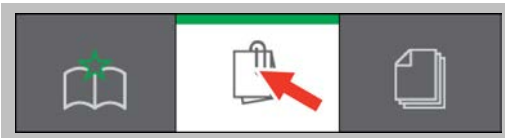






-  Press the 'Cookbook' button on the 'Home page'.
-  On the 'Cookbook' page, press the 'Favourites' button.
-  Press the 'Edit Favourites' button on the 'Favourites' page.
-  On the 'Select as favourites' page, select your chosen cooking profile, for instance baguette.
-  Press 'Confirm' on the 'Select as favourites' page.




Result: the cooking profile is now available for quick selection on the 'Favourites' page.

8.6 Creating a new product group

Creating a new product group

1.  On the 'Cookbook' page, press the 'Product groups' button.
2.  On the 'Product groups' page, press the 'Edit product groups' button.
3.  On the 'Edit Product groups' page, press the 'Add product group' button.
4.  Enter the name of the product group on the 'Keyboard' page.
5.  Select the icon you require for this product group from the 'Icon selection' page.
6.  If a suitable icon is not available, press the 'USB' button to import the icon via the USB port of the easyTouch operating panel.
7.  Confirm your selection.

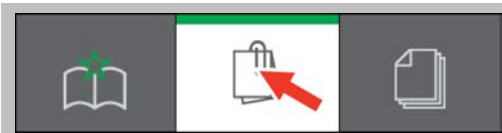
 **Result:** you have created the new product group


Further steps:


- Add cooking profiles to the product group; see page 57 to find out how


8.7 Adding cooking profiles to a product group


Adding cooking profiles to a product group

- 

On the 'Cookbook' page, press the 'Product groups' button.
- 

Press the Product group button on the 'Product groups' page.
- 

Press the 'Edit product groups' button on the page for the product group.
- 

Select the cooking profiles you require on the 'Add or remove cooking profiles' page.
- 

Confirm your selection.



Result: you have added the cooking profiles to the product group.

9 Working with Press&Go / Press&Go+

Purpose of this chapter

This chapter contains a general description of how to use 'Press&Go' and 'Press&Go+'.

It presents the 'Press&Go' page and explains the buttons available on this page and what they do. In addition it contains step-by-step instructions for essential operations using 'Press&Go'.

You can select in the Settings whether you wish to work with Press&Go or Press&Go+.

You can find more detailed information in the on-screen Help.

9.1 Press&Go at a glance

Quick-select cooking with Press&Go

In 'Press&Go' you can provide the user with specific preset cooking profiles, which the user can now simply select but not modify. The user selects the cooking profile required and the cooking operation starts running immediately. For the 'Press&Go' user, access to the 'Home page' and hence the entire user interface can be password-protected.

Cooking profiles that you want to be available on the 'Press&Go' page must be arranged in product groups in the cookbook.

In 'Press&Go' you are also able to restrict the available oven cleaning profiles.

Cooking using a selection of cooking profiles

In 'Press&Go' you can cook several product batches in parallel in different shelf levels. These batches can either contain the same product or different products from one product group.














For parallel cooking, however, only those cooking profiles are offered for selection that have the same cooking temperature, cooking functions and Extra functions. These cooking profiles can only differ in terms of cooking time.

As soon as you open the appliance door in order to load the cooking chamber with a new product batch, the cooking operations currently in progress are paused. The cooking operations resume as soon as you close the appliance door again.

The system monitors all the cooking operations and automatically notifies you when a particular product can be removed.

You can stop the cooking operation for a cooking profile for one or more product batches before it has finished without affecting the cooking operations for the remaining batches.

9.2 The Press&Go page

	<p>13:20 Current time</p>
	<p> Product groups or Cooking profiles</p>
	<p> Extra bake, optional Function that adds an extra cooking stage to cooking profiles</p>
	<p> Start-time preset, optional Function that delays the start time for a cooking operation</p>
	<p> Down</p>
	<p> Up</p>
	<p> Home page</p>
	<p> Back</p>
	<p> Help</p>
	<p> Cleaning</p>

9.3 The Shelf levels page in Press&Go



Action prompt



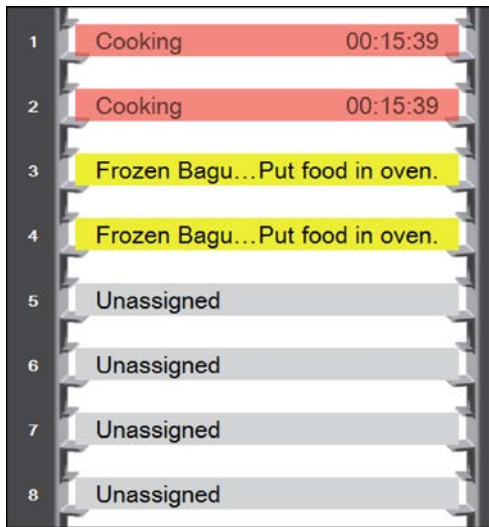
Icon for the selected cooking profile

Frozen Baguette

Name of the cooking profile



Select another cooking profile



Shelf level number



Shelf level unoccupied, shown in grey



Shelf level selected, shown as yellow



Shelf level occupied and cooking operation in progress, shown as red



Cooking operation finished, shown as green



Go down to select further shelf levels



Up




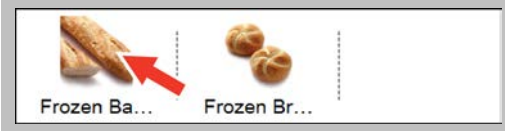
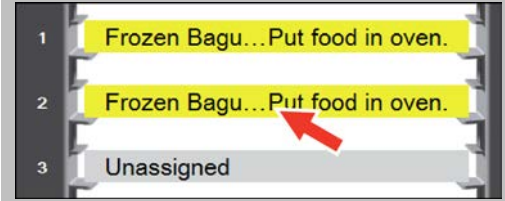

Back

9.4 Selecting and running a cooking profile

Requirements

Before starting the cooking operation, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely with the appliance, and you follow the instructions given there.

Selecting and running a cooking profile

- | | | |
|----|---|---|
| 1. |  | If applicable, select the product group you require from the 'Press&Go' page, for instance baked goods. |
| 2. |  | Select the cooking profile you require, for instance baguette. |
| 3. |  | Within a few seconds select one or more shelf levels from the 'Shelf levels' page. |
| 4. |  | Follow the software prompt. |






Result: the cooking operation starts.

Further steps:

- Stop the cooking profile before it has finished; see page 62 to find out how

9.5 Stopping a cooking profile before it has finished

Stopping a cooking profile before it has finished

-  Select the cooking profile you wish to stop from the 'Cooking in progress' page.
-  Press the 'Cancel' button within 5 seconds.
-  On the 'Confirm cancel' page, press the 'Confirm' button within a few seconds.

➔ **Result:** the cooking operation stops and the 'Press&Go' page is displayed.

9.6 Adding extra cooking time to cooking profiles

Requirements

After the cooking operation has finished, you want to continue cooking the finished product for a little longer.

Selecting and running a cooking profile

-  Press the 'Extra bake' button on the 'Press&Go' page.

➔ **Result:** the cooking operation starts immediately.

Further steps:

- Stop the cooking operation; see page 50 to find out how

9.7 Entering the start-time preset in Press&Go

Area of use

The 'Start-time preset' in Press&Go delays the start of the cooking operation for a selected cooking profile.



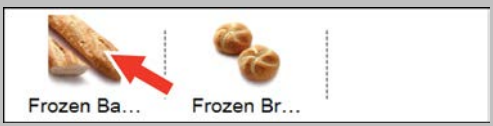


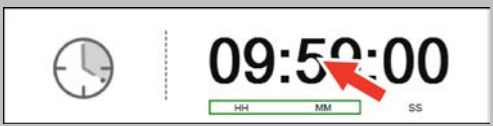

When you enter the start time, the appliance automatically calculates when cooking will end using the time length of the cooking profile. When you enter the finish time, the appliance automatically calculates when cooking will start.

Once you start the countdown, the cooking operation delays starting until the defined time. During the cooking operation you can still place food in any spare shelf levels.

Requirements

Before starting the cooking operation, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely with the appliance, and you follow the instructions given there.

Setting the start-time preset

1.  On the 'Press&Go' page, select the product group you require, for instance baked goods.
2.  Press the 'Start-time preset' button on the 'Press&Go' page.
3.  Select the cooking profile you require, for instance baguette.
4.  If applicable, select the day of the week you require from the 'Press&Go start-time preset' page.
5.  Select the start time or finish time for the cooking profile on the 'Press&Go start-time preset' page.
6.  On the 'Time' page, enter the start time or finish time you require.
7.  Press the 'Start' button on the 'Press&Go start-time preset' page and follow the software prompt.



Result: the countdown starts. The cooking operation begins as soon as the countdown finishes.

Further steps:

- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how
- Stop the cooking profile before it has finished; see page 62 to find out how

9.8 Press&Go+ at a glance

Quick-select cooking with Press&Go+

'Press&Go+' gives the user direct access to the selected cookbook favourites. The user selects the cooking profile required and the cooking operation starts running immediately. The cooking operation proceeds just as it would when launched from the Cook page or Regenerate page.

10 Cleaning using easyTouch

Purpose of this chapter

This chapter summarizes the available cleaning profiles. It also contains a general description of a cleaning process and step-by-step instructions for essential cleaning operations.

It presents the 'Clean' page and explains the buttons available on this page and what they do.

You can find more detailed information in the On-screen Help.

10.1 Cleaning at a glance

The cleaning processes in easyTouch

The 'Cleaning' page provide a choice of oven cleaning profiles:

- Cleaning profile for rinse with water
- Cleaning profile for rinse with ConvoCare rinse aid
- Fully automatic cleaning using ConvoClean+: Various cleaning profiles can be set for different levels of soiling and cleaning times, with steam disinfection and drying options
- Semi-automatic cleaning profile

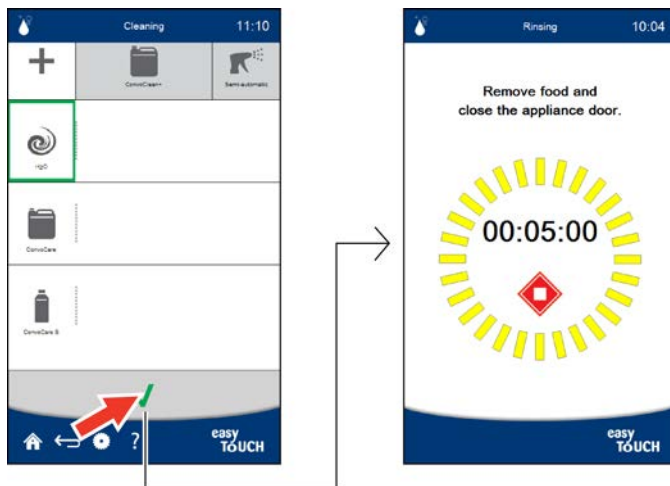
Before starting a cleaning process, you must always be familiar with the rules and hazard warnings in the user manual that relate to safe working during cleaning, and you must follow the instructions given there.

During the cleaning process, the user is guided through successive process pages by user information and action prompts.

User information and a beep signal notify the user that a cleaning process has finished.

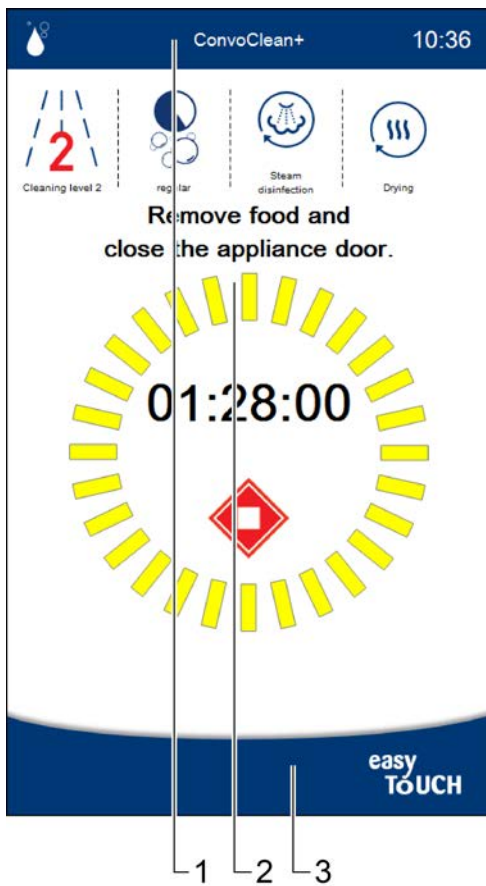
Starting a cleaning process

After starting a cleaning process you are taken to the relevant Cleaning process page.



The Cleaning process page


Example of a Cleaning process page in the easyTouch user interface:





- 1 easyTouch header:
Shows the current page, the selected cleaning profile and the current time
- 2 Main area of the process page:
 - Displays cleaning profile data
 - Shows user information and action prompt
 - Contains the Stop button
 - Displays the progress using a TriColor indicator ring:
 - Yellow = in preparation
 - Red = in progress
 - Green = ready
- 3 easyTouch footer

10.2 The Cleaning page - options





 Cleaning page indicator


 Cleaning

 Current time





 Options cleaning system, selected
Cleaning only with water or rinse aid

 ConvoClean+ cleaning system
Fully automatic oven cleaning using cleaning agents from connected canisters.

 Semi-automatic cleaning system
Cleaning under software guidance



 H₂O, selected
Rinse with water


 ConvoCare
Rinse with ConvoCare rinse aid from canister

 ConvoCare
Rinse with ConvoCare rinse aid from single-measure dispensing bottles



 Confirms your selections and starts cleaning



 Home page

 Back

 Settings

 Help

10.3 The Cleaning page - ConvoClean+



Cleaning page indicator



Cleaning



Current time



Options cleaning system
Cleaning only with water or rinse aid



ConvoClean+ cleaning system, selected
Fully automatic oven cleaning using cleaning agents from connected canisters.



Semi-automatic cleaning system
Cleaning under software guidance



Cleaning level 1 for ConvoClean+
Light soiling



Cleaning level 2 for ConvoClean+, selected
Moderate soiling



Cleaning level 3 for ConvoClean+
Heavy soiling



Cleaning level 4 for ConvoClean+
Very heavy soiling



eco
Sustainable cleaning program for ConvoClean+



regular, selected
Standard cleaning program length for ConvoClean+



express
Short cleaning program length for ConvoClean+



Steam disinfection
Cleaning function for ConvoClean+







Drying
Cleaning function for ConvoClean+



Confirms your selections and starts cleaning



	Home page
	Back
	Settings
	Help

10.4 The Cleaning page - semi-automatic



Cleaning page indicator

Cleaning

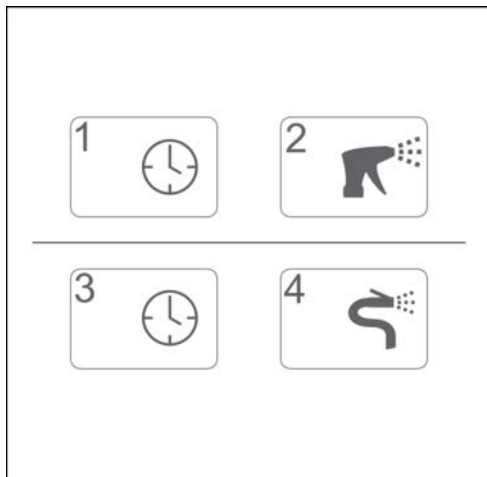
13:20 Current time



Options cleaning system
Cleaning only with water or rinse aid

ConvoClean+ cleaning system
Fully automatic oven cleaning using cleaning agents from connected canisters.

Semi-automatic cleaning system, selected
Cleaning under software guidance



Cleaning step 1
Appliance being cleaned

Cleaning step 2
Spray cooking chamber with cleaning agent

Cleaning step 3
Appliance being cleaned

Cleaning step 4
Rinse out cooking chamber with water



Confirms your selections and starts cleaning



Home page




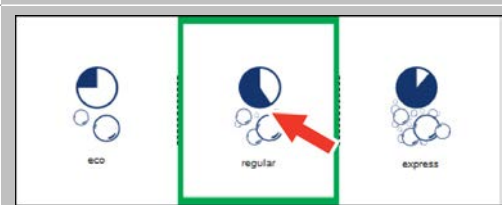
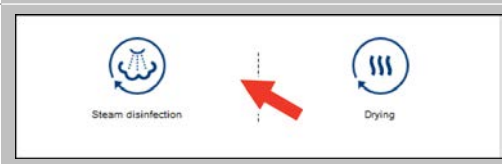
Back

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10.5 Entering the cleaning profile for fully automatic oven cleaning

Entering the cleaning profile

-  Press the 'Clean' button on the 'Home page'.
-  Select the 'ConvoClean+' cleaning system from the 'Clean' page.
-  Select the cleaning level you require, for instance 'cleaning level 2'.
-  Select the Mode you require, e.g. 'regular'.
-  If required, select either or both Extra functions 'Steam disinfection' and 'Drying'.



Result: you have finished entering the cleaning profile.

Further steps:

- Start the cleaning process; see page 72 to find out how


10.6 Starting the cleaning process

Requirements

- Before running a cleaning profile, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely during cleaning, and you follow the instructions given there.
- You have entered the cleaning profile you require.

Starting the cleaning process

1.  Press the 'Confirm' button to start the cleaning process.

 **Result:** the cleaning profile starts immediately.

Further steps:

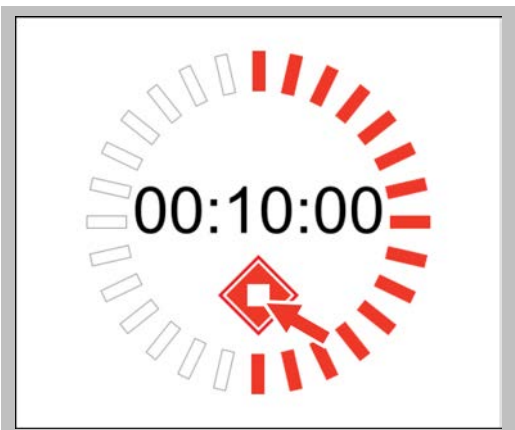
- Stop the cleaning process; see page 72 to find out how
- Clean using the cleaning profile; the 'Cleaning procedures' chapter in the User manual shows you how


10.7 Stopping the cleaning process

Requirements

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

Stopping the cleaning process

1.  Press the 'Stop' button to stop the cleaning process.

 **Result:** the cleaning process is stopped (only possible if cleaning agent has not been added yet).

11 Making settings in easyTouch

Purpose of this chapter

This chapter contains step-by-step instructions for making essential 'Settings' using easyTouch. It presents the 'Settings' page and explains the buttons available on this page and what they do. You can find more detailed information in the On-screen Help.

11.1 The Settings at a glance

Appliance settings and access permissions

You can use the 'Settings' page to make various appliance settings for your combi steamer. Access to appliance settings can be linked to access permissions for different user groups, in other words they can only be accessed with a password.

Whether a user is granted access to a particular area of the 'Settings' page is indicated as follows:

- Button is dark grey: area is available.
- Button is light grey: area is unavailable.

The 'Service' area is only available to the service engineer.

Working with the USB port

For some areas of the 'Settings' you need the USB port on your combi steamer. This is located on the easyTouch control panel.


11.2 The Settings page




 Settings indicator


13:20 Current time





 **General**
General appliance settings for cooking and cleaning

 **Languages**
Language setting for the user interface


 **Cookbook**
Cookbook selection

 **Service**
Support for servicing tasks and troubleshooting


 **Logbook**
List of recorded controller actions and error messages


 **Date/Time**
Date and time settings


 **Sound**
Volume adjustment and sound selection for audible signals

 **Password**
Password definition for Press&Go


 **Import/Export**
Import/export of appliance data using a connected external data storage device

 **Videos**
Access to user videos

 **Backup/Restore**
Appliance data backup/restore using a connected external data storage device

 **Transfer**
Configuring data transfer to a connected server





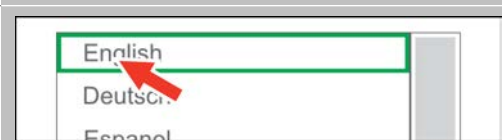

 Home page


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 Help

11.3 Setting the language


Setting the language


-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'Languages' button on the 'Settings' page.
-  Select the language you require from the 'Languages' page.
-  Confirm your selection.

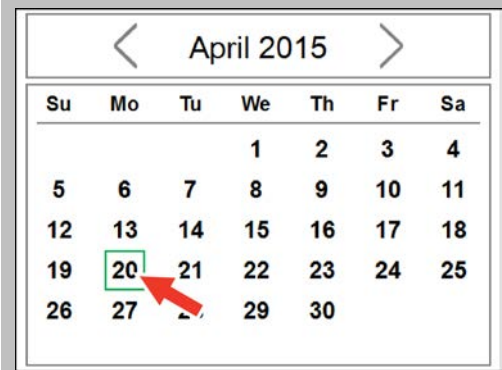
 **Result:** the language setting is adopted.

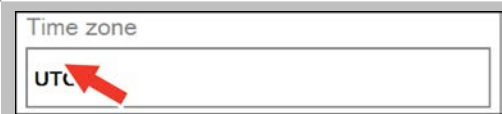
11.4 Setting the date and time


Setting the date and time


- 


Press the 'Settings' button on e.g. the 'Home page'.
- 

Press the 'Date/Time' button on the 'Settings' page.
- 

Select the date you require on the 'Date/Time' page.
- 

Select the time zone you require.
- 

Set the current time.
- 

Enter the current time on the 'Time' page.
- 



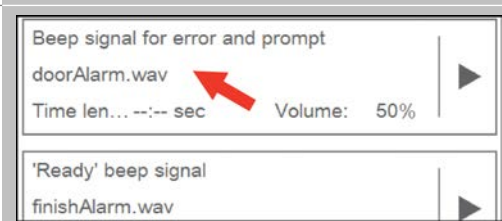




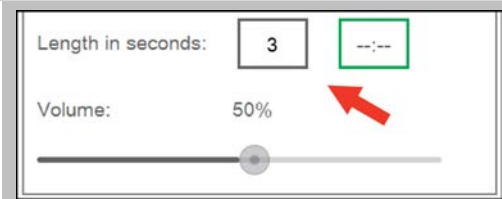

Confirm your entry.



Result: the date and time settings are adopted.

11.5 Setting the beep signals

Setting the beep signals



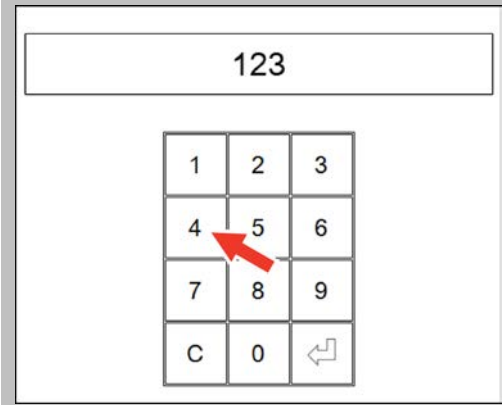

- | | | |
|----|---|---|
| 1. |  | Press the 'Settings' button on e.g. the 'Home page'. |
| 2. |  | Press the 'Sound' button on the 'Settings' page. |
| 3. |  | On the 'Sound' page, select the type of beep signal you require. |
| 4. |  | On the 'Set beep signal' page, select the button for the currently selected beep signal. |
| 5. |  | On the 'Select beep signal' page, select from the list of beep signals the audible signal you require (selection is outlined in green). |
| 6. |  | Or import an audible signal via the USB port. |
| 7. |  | Confirm your selection. |
| 8. |  | On the 'Set beep signal' page, set the length and volume of the beep signal. |
| 9. |  | Confirm your entry. |



Result: the settings for the beep signal are adopted.

11.6 Setting a password for Press&Go

Setting a password for Press&Go



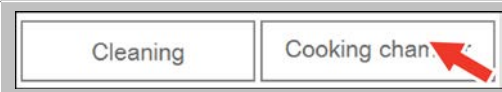


-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'Password' button on the 'Settings' page.
-  Enter the 4-digit password on the 'Password' page using the numbers on the keypad.
-  Confirm your entry.




Result: the password is saved.

11.7 Changing from Press&Go to Press&Go+

Changing from Press&Go to Press&Go+

-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'General' button on the 'Settings' page.
-  Press the 'Cooking chamber' button on the 'General' page.
-  Press the 'Press&Go - Press&Go+' button on the 'Cooking chamber' page.
-  Confirm the change.



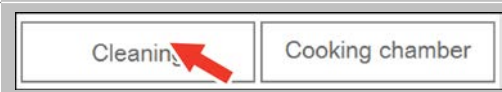


 **Result:** The setting is adopted.


Further steps:

- Make settings for Press&Go; see page 82 to find out how

11.8 Making settings for cleaning



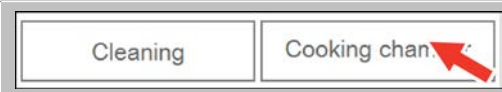
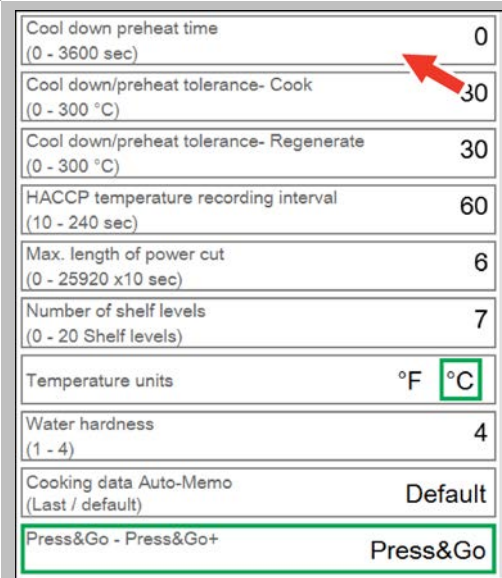

Making general settings


-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'General' button on the 'Settings' page.
-  Press the 'Cleaning' button on the 'General' page.
-  On the 'Cleaning' page, check and if necessary modify the current settings for the ConvoClean+ fully automatic cleaning option.
-  Confirm your selection.

 **Result:** the setting is adopted.

11.9 Making settings for the cooking chamber




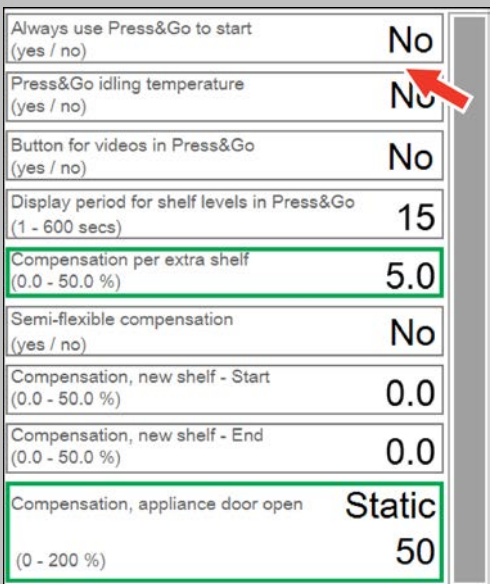
Making general settings


1.  Press the 'Settings' button on e.g. the 'Home page'.
2.  Press the 'General' button on the 'Settings' page.
3.  Press the 'Cooking chamber' button on the 'General' page.
4.  On the 'Cooking chamber' page, check and if necessary modify the current settings for the cooking chamber.
5.  Confirm the changes.


 **Result:** the settings are adopted.

11.10 Making settings for Press&Go

Making general settings

1.  Press the 'Settings' button on e.g. the 'Home page'.
2.  Press the 'General' button on the 'Settings' page.
3.  Press the 'Press&Go' button on the 'General' page.
4.  On the 'Press&Go' page, check and if necessary modify the current settings for Press&Go.

Always use Press&Go to start (yes / no)	No
Press&Go idling temperature (yes / no)	No
Button for videos in Press&Go (yes / no)	No
Display period for shelf levels in Press&Go (1 - 600 secs)	15
Compensation per extra shelf (0.0 - 50.0 %)	5.0
Semi-flexible compensation (yes / no)	No
Compensation, new shelf - Start (0.0 - 50.0 %)	0.0
Compensation, new shelf - End (0.0 - 50.0 %)	0.0
Compensation, appliance door open (0 - 200 %)	Static 50
5.  Confirm the changes.





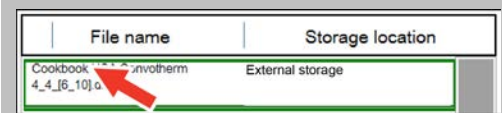

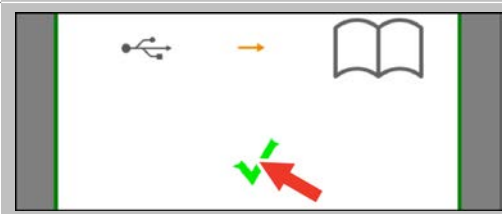
 **Result:** the settings are adopted.

11.11 Importing a cookbook

Requirements

- A USB stick containing cookbook data is available.

Importing a cookbook

-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'Import/Export' button on the 'Settings' page.
-  Plug in the USB stick.
-  Press the 'Import cookbook' button on the 'Import/Export' page.
-  On the 'Import Cookbook' page, select the cookbook you want to import from the USB stick.
-  Confirm your selection.
-  Confirm the import.





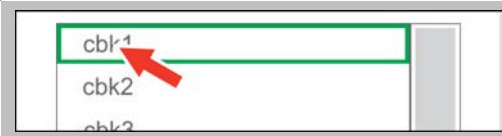


Result: the cookbook has been imported from the USB stick.

11.12 Selecting a cookbook

Requirements

- A cookbook has been imported.

Selecting a cookbook

-  Press the 'Settings' button on e.g. the 'Home page'.
-  Press the 'Cookbook' button on the 'Settings' page.
-  Select the cookbook you require from the 'Cookbook' page.
-  Confirm your selection.
-  Confirm you wish to adopt the setting.



Result: the cooking profiles in the cookbook can now be selected from the 'Cookbook' page.

12 Operating the appliance in the event of a fault

Purpose of this chapter

This chapter explains how to operate your easyTouch combi steamer in the event of a fault. It presents the 'System error' page and explains the buttons available on this page and what they do. You can find more detailed information in the On-screen Help.

12.1 Working in the event of a fault

The procedure in the event of a fault

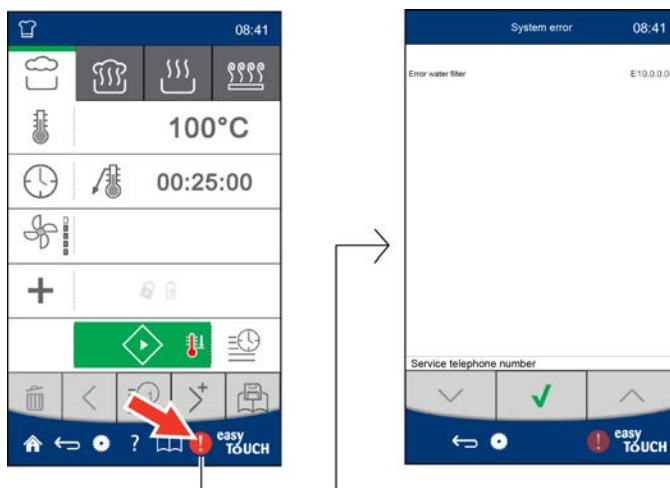
If the 'System error' page is displayed, this indicates that a system fault has occurred during operation of your combi steamer. The 'Error' button is simultaneously displayed in the footer of every easyTouch page to indicate a fault situation. This button is displayed all the time a system fault exists.

Check whether you can correct the system error yourself. Otherwise use the Service phone number or contact your Customer service office to repair the fault. Please refer to the User manual, under the 'Error codes' and 'Emergency mode' topics in the 'Troubleshooting' section of the 'Servicing' chapter, to find out which faults you can correct yourself and what action you need to take.

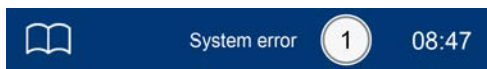
Your combi steamer has an emergency mode that lets you continue to use it when it has a fault that cannot be resolved quickly. This gives you continued but limited use of the appliance even though it has a fault. If the system error that is displayed allows you limited use of the appliance, you can close the 'System error' page and continue to operate the appliance.

Navigation in the event of a fault

Pressing the 'Error' button displayed in the footer of every page will open the 'System error' page, where you can see live system errors.

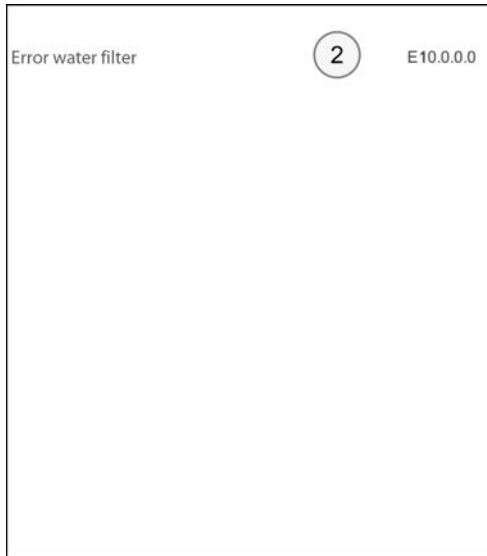


12.2 The System error page



① System error

08:47 Current time



② List containing system error and error code



③ Service phone number



∨ Down

✓ Confirm error

∧ Up



← Back

⚙ Settings

! Error

Combi steamer Convotherm 4 easyTouch

Serial no.

Item no.

Order no.

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