

## **Silversteam 5230M - 5111M - 7111M - 10111M**



**116622 - 116726 - 116728 - 116731**

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**Read this instruction manual before using and keep it available at all times!**

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

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This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

### Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

## Safety

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### Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

### Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

### Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

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### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparation of suitable food.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

### 3 Transport, Packaging and Storage

#### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

#### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

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When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

#### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### Version / characteristics of combi steamers 116622, 116726, 116728, 116731

- Series: Silversteam
- Operating mode: electric
- Appliance connection: ready to plug in (116622) / 3NAC (116726, 116728, 116731)
- Functions:
  - convection
  - steaming
  - combi steaming
  - low temperature thermal processing
  - reversing motor direction (fan wheels)
  - steam production by means of direct injection
- Temperature control: stepless
- Type of guide rails: crosswise
- Continuous operation
- Thermal core probe connection: side
- Easy regulation of vapour extractor
- Internal lighting
- LED display:
  - steam injection
  - core temperature
  - temperature
  - time
- Control: knob
- Indicator lights: ON/OFF, temperature
- Internal lighting
- Features:
  - Rounded baking chamber
  - Removable guide rails
  - Double door glazing, easy opening of internal door for cleaning
  - LED lighting in door
  - Socket (500 W) for connection of an extractor hood (116726, 116728, 116731)

- Important indication: For water hardness exceeding 5° dH we expressly recommend using a suitable upstream water softener and keeping water pressure to maximum 3 bar.

### 4.1 Technical Specifications

<b>Name:</b>	<b>Combi steamer Silversteam 5230M</b>
Art. No.:	<b>116622</b>
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Rail format:	2/3 GN
Distance between guide pairs in mm:	74
Temperature range, min.–max., in °C:	50 - 280
Time setting, from–to, in min.:	0 - 120
Number of thermal processing programmes:	1
Number of thermal processing phases:	1
Number of motors:	1
Stages of fan speed:	2
Water connection:	3/4"
Connected load:	3,3 kW   230 V   50 Hz
Dimensions (W x D x H), in mm:	620 x 780 x 675
Weight, in kg:	57,2

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We reserve the right to implement technical modifications.

The set includes:

- 1 grate 2/3 GN
- 1 tray 2/3 GN
- 1 water supply tube

<b>Name:</b>	<b>Combi steamer Silversteam 5111M</b>
Art. No.:	<b>116726</b>
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	5
Guide rail format:	1/1 GN, 600 x 400
Distance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 280
Time setting, from–to, in min.:	0 - 120
Number of thermal processing programmes:	1
Number of thermal processing phases:	1
Number of motors:	1
Stages of fan speed:	2
Water connection:	3/4"
Connected load:	6,3 kW   400 V 3NAC   50 Hz
Dimensions (W x D x H), in mm:	890 x 830 x 675
Weight, in kg:	88,6

We reserve the right to implement technical modifications.

The set includes:

- 1 grate 1/1 GN
- 1 tray 1/1 GN
- 1 water supply tube

<b>Name:</b>	<b>Combi steamer Silversteam 7111M</b>
Art. No.:	<b>116728</b>
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	7
Guide rail format:	1/1 GN, 600 x 400
Distance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 280
Time setting, from–to, in min.:	0 - 120
Number of thermal processing programmes:	1
Number of thermal processing phases:	1
Number of motors:	2
Stages of fan speed:	2
Water connection:	3/4"
Connected load:	9,6 kW   400 V 3NAC   50 Hz
Dimensions (W x D x H), in mm:	885 x 825 x 855
Weight, in kg:	103,0

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We reserve the right to implement technical modifications.

The set includes:

- 1 grate 1/1 GN
- 1 tray 1/1 GN
- 1 water supply tube

<b>Name:</b>	<b>Combi steamer Silversteam 10111M</b>
Art. No.:	<b>116731</b>
Material:	CNS 18/10
Thermal processing chamber material:	CNS 18/10
Number of guide rail pairs:	10
Guide rail format:	1/1 GN, 600 x 400
Distance between guide rail pairs, in mm:	74
Temperature range, min.–max., in °C:	50 - 280
Time setting, from–to, in min.:	0 - 120
Number of thermal processing programmes:	1
Number of thermal processing phases:	1
Number of motors:	2
Stages of fan speed:	2
Water connection:	3/4"
Connected load:	12,6 kW   400 V 3NAC   50 Hz
Dimensions (W x D x H), in mm:	890 x 830 x 1.065
Weight, in kg:	120,0

We reserve the right to implement technical modifications.

The set includes:

- 1 grate 1/1 GN
- 1 tray 1/1 GN
- 1 water supply tube

## Protective Measures

The combi steamer is equipped with the following safety and protective mechanisms:

### **Protective thermostat in thermal processing chamber:**

if temperature in the thermal processing chamber reaches 350°C, the thermostat interrupts the supply circuit of the appliance's heaters.

### **WARNING!**

**That protection must be reactivated by technical service personnel as its operation indicates that other elements must be inspected.**

### **Appliance door contact switch:**

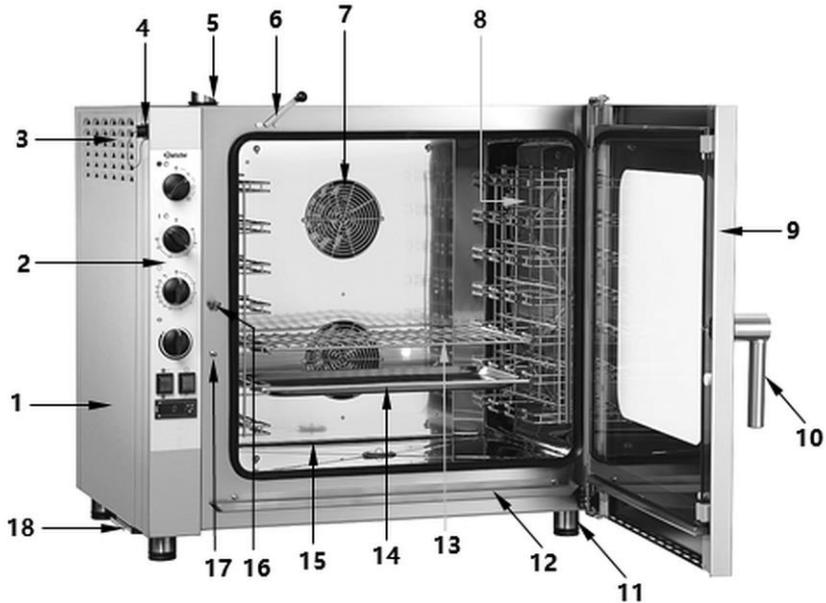
interrupts the appliance operation after opening the door — either the heating system or the fan are switched off. When the appliance door is closed, the operation is resumed.

## 4.2 Functions of the Appliance

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The combi steamer is designed for preparation of food and keeping it warm with the use of suitable accessories. Manual operation provides for control of all thermal processing processes without unnecessary complications and according to needs.

## 4.3 List of Components of the Appliance



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Fig. 1

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 1. Housing                      | 2. Control panel                     |
| 3. Ventilation openings         | 4. Thermal core probe connection     |
| 5. Fume extractor               | 6. Humidity discharge valve          |
| 7. Fan (2x)                     | 8. Guide rails                       |
| 9. Door                         | 10. Door handle                      |
| 11. Height-adjustable feet (4x) | 12. Drain tray                       |
| 13. Grate                       | 14. GN container                     |
| 15. Thermal processing chamber  | 16. Door latch                       |
| 17. Contact switch              | 18. Control panel ventilation filter |

## 5 Installation Instructions

### 5.1 Installation



#### CAUTION!

**Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.**

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

#### NOTE!

**The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.**

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#### Place of Installation

- The appliance is designed to operate in closed rooms and may not be used in open air nor subject to unfavourable atmospheric conditions.
- The appliance may be used in properly ventilated room in order to avoid excessive accumulation of harmful substances in the air.
- We recommend positioning the appliance under a fume extractor hood or to remove hot vapours and odours from the thermal processing chamber outside.
- The surface under the appliance must feature load-bearing capacity suitable for the appliance's weight with maximum load.
- Place the appliance on a stable, even, dry surface that features water resistance and high temperature resistance.
- The installation place must be easily accessible and sufficiently spacious to allow easy operation of the appliance.

## Installation Instructions

- The appliance must be transported to the installation location in packaging, on its dedicated wooden pallet.
- Transportation must be executed with the use of pallet trolley, observing all safety precautions, in order to avoid the risk of tipping it over. Also, following the operation period, the oven must be transported on a pallet and manipulate with the highest caution, in order to avoid the risk of tipping it over.

## Unpacking / Positioning

- Remove the external packaging (wooden crate and/or carton box) and utilize it according to regulations in force in the country of installation.

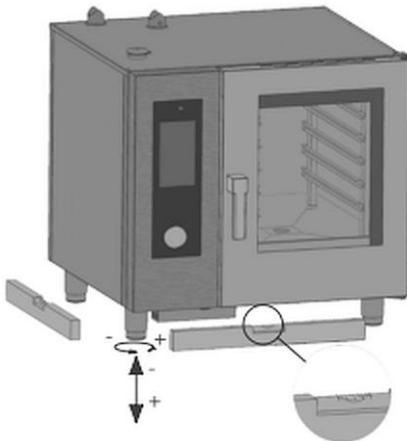


### CAUTION!

#### Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- Check if the appliance is undamaged.
- Before positioning the appliance, check the dimensions and exact positions of the electric, water, and extraction connections.



- Position the appliance vertically — to this end, the height of adjustable feet is set with a spirit level, as indicated in Fig. 2.

#### ATTENTION!

Differences in height or tilting may negatively influence the appliance's functionality.

Fig. 2

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.

- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- Remove all accessories, information materials, and plastic bags from the appliance.
- Check if ventilation openings and fume extractor are not covered nor obstructed in any way.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- Never place the appliance directly next to walls, low walls, division walls kitchen furniture, or other surfaces made of flammable materials. Unconditionally observe fire-fighting regulations in force.

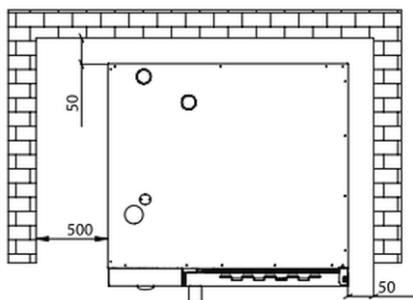


Fig. 3

- Maintain minimum clearance of at least 50 mm at the rear and sides between the appliance and walls or other objects (Fig. 3).
- Leave a clearance of 500 mm between the left side of the appliance and other objects for the purpose of facilitating installation and maintenance of the appliance.

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- When it is not possible to maintain the recommended clearance, employ appropriate protective measures (e.g. a foil made of a heat-resistant material) that will ensure keeping the wall temperature within the safe range (up to 60°C).

## Installation Instructions

### Water Connection

- Make sure that the potable water connection is located close to the appliance.
- In new installation is carried out, before the appliance is connected to water supply system, drain sufficient amount of water to prevent contamination of magnetic valves.

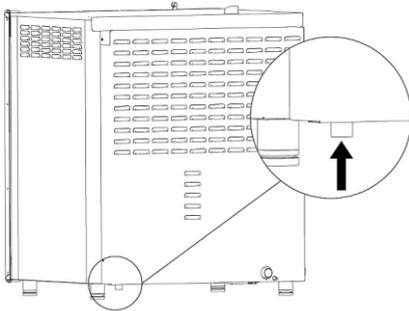


Fig. 4

- Fix the included water supply hose to the appliance's connection element (3/4"). The connection is located under the appliance, to the right (Fig. 4).
- Connect the other end of the water pressure hose to cold water installation and install a closing valve and a filter between them.
- Make sure that the closing valve is installed in an easily accessible place for the user.

#### **ATTENTION!**

**Hydraulic water pressure should be max. 3 bar.**

If the water pressure in the installation is higher, install pressure reducer upstream of the appliance.

The minimum water pressure should be exceeding 1.5 bar to assure correct operation of the appliance.

In order for the device to operate properly and to avoid limescale deposits in the thermal processing chamber, drinking water of hardness up to 5° d.H (according to German scale) must be available.

#### **ATTENTION!**

**With water hardness exceeding 5° d.H (according to German scale) a suitable water softening device must be installed upstream of the appliance.**

### Drain Connection

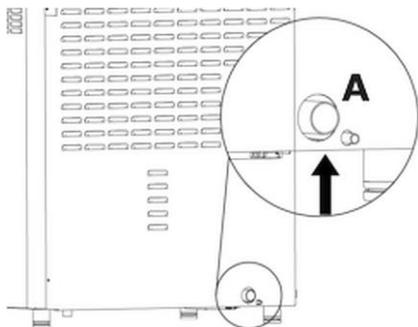


Fig. 5

To provide for liquid drainage from the thermal processing chamber, the appliance is equipped with water drain.

The connection (A, Fig. 5) is located at the bottom right side of the back of the appliance, and features 32 mm diameter.

Connect the suitable PVC discharge tube to the **A** connection and connect it with suitable hose, which must be routed to a drainage system.

### Electrical Connection

- Before connecting the appliance to the power supply, make sure that voltage and frequency values on the rating plate are conforming to the existing electric installation. Connect the appliance only if the above mentioned parameters are consistent with each other!  
The allowable voltage deviation is  $\pm 10\%$ .
- In order to directly connect the appliance to electrical supply, install an automatic breaker between the appliance and the electrical installation, suitable for the power value. Follow installation indications, so that contacts of such a mechanism must feature suitable spacing, providing for full discharge with respect to conditions for overvoltage category III. The disconnecting mechanism should be installed so that it is available for the operating personnel all the time.
- The main switch, to which the plug of the mains power cord is connected, should be set to '0' (zero) position. Have a qualified personnel check if the cord's section is suitable for the power consumed by the appliance.
- The **116622** appliance is factory equipped with connection cord and mains plug (single-phase, 230 V).
- To connect the appliance to electric supply, it is enough to insert the plug in a single grounded socket.
- When placing the appliance, make sure the power plug is easily accessible to immediately unplug the appliance if necessary.
- The electric power circuit must be protected by at least 16 A fuse. Connect the appliance only directly to a wall grounded socket and do not use any power boards or multisockets.

### WARNING!

The appliance is delivered with a certified power cord and plug: it is prohibited to manipulate them or modify them.

### Potential Equalising Connection

- The potential equalising connection between various appliances should be executed at the connection clamp, marked with  $\nabla$  symbol.
- The connection clamp is found at the back of the appliance.
- This clamp renders it possible to connect a potential equalising cord with section of  $4 \text{ mm}^2 - 10 \text{ mm}^2$ .

### Adjustment of Door Locking Pin

After placing the appliance in the selected location, check the closing mechanism and position of door seals on the thermal processing chamber.

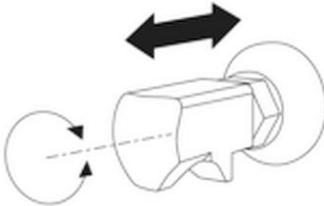


Fig. 6

It is possible to adjust the depth of the locking pin in order to assure that the chamber is properly locked during thermal processing.

It is possible to adjust the door pressure against the seal. Screw the pin in to increase the pressure or screw it out to reduce the pressure (Fig. 6).

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After adjustment, re-tighten the bolt making sure that the lock anchor is pointed downwards.

## 5.2 Inspections and Commissioning Test

### Inspections Prior to Start-up

Before the first start-up, electric appliances must be thoroughly inspected in order to confirm the consistency of the appliance and its installation with regulations in force, technical data, and recommendations for safety.

The following conditions must be met:

- Temperature in the installation location must exceed +4°C.
- The thermal processing chamber must be empty.
- All packaging elements must be fully removed, including the protective film on external walls.
- Ventilation openings cannot be covered nor obstructed.
- Parts disassembled during installation of the appliance must be re-assembled.
- The main switch of the electric installation must be on, and water shut-off valve upstream of the appliance must be open.

### First Start-up

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The commissioning of the appliance is realized upon the basis of the test cycle allowing for checking the correctness of operation and revealing any damages or problems.

Use the **M 1** rotary function controller to switch on the appliance, by rotating it to one of the functions, e.g. **I 2** (thermal processing with hot air).

Set the cooking/roasting cycle with the following parameters:

Time: 10 minutes or for **I 6** (unlimited time)

Temperature: 150 °C

Steam injection: position 2 of the **M 4** controller

#### **NOTE!**

**An acoustic signal may sound when the appliance is switched on. This is normal and it will be off after a few seconds.**

### Inspection During Commissioning

When commissioning, the following conditions must be met:

- Internal lighting switches on automatically.
- The appliance is switched off after opening the door and is switched on again after closing it.
- The temperature setting thermostat in the appliance is triggered only when the set temperature is reached. The heater(s) switch on in intervals.
- In appliances with two fans, motors feature the same direction of rotation.
- Fan motors automatically change direction after 3 minutes; when the motor is stopped, the break lasts 20 seconds.
- After setting the steam injection, water flows out of the water hose in the thermal processing chamber towards the fan.
- At the end of the cooking/roasting cycle, an acoustic signal sounds for approx. 15 seconds. It is off after a couple of seconds.

## 6 Operating Instruction

### 6.1 Indications for the User



#### **WARNING!**

##### **Risk of burns!**

**During operation, the housing and appliance door become very hot and remain hot for a while after switching the appliance off.**

Never touch the appliance during operation or immediately after it has been switched off.

Open and close the appliance door with a door handle only.

Use designated operating elements and handles only to operate.

##### **When opening the appliance door, a hot steam may escape.**

When opening the appliance door remain extremely cautious, and open the appliance door in two stages: leave them half-open (3-4 cm) for 4-5 seconds and only then do open them entirely.

**During operation, the grate and food containers become very hot and remain hot for a while after finish of the cooking/roasting process.**

To remove hot food containers use safety gloves or dish-washing cloths.

- Never install the appliance in the vicinity of heat sources, such as a grill or a deep-fryer.
- Never leave flammable materials near the appliance. **Fire hazard!**
- Do not put flammable materials nor food products containing alcohol in the combi steamer: it may cause self-ignition and fire that, in turn, may lead to an explosion.
- Avoid salting food inside the thermal processing chamber. If you cannot avoid this, clean the appliance as quickly as possible, otherwise the thermal processing chamber may be damaged.
- If glass elements (appliance door) get damaged or cracked, replace them immediately. To this end, contact the service company.
- If the appliance is not to be used (e.g. for 12 hours), leave the appliance door open.
- If the appliance is not to be used for a prolonged period of time (e.g., a number of days) close water supply and disconnect the appliance from mains power supply.
- When the combi steamer is to be placed on another combi steamer or appropriate base it is not recommended to use guides higher than the ones enabling the user to look into the container.

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Due to safety reasons, when the appliance is installed, it is mandatory to place a safety sticker at the height of 1600 mm from the floor, saying: **'Risk of burning! Hot liquid inside the container!'**, which is part of the delivery.

- When grilling or roasting food products on a grate, it is necessary to place a container for collecting grease or juices on a level below or at the bottom of the thermal processing chamber.
- To provide for perfect and uniform thermal processing of food, we recommend using trays with limited height, GN containers or baking forms, for a good and suitable air circulation is secured. A clearance of at least 2 cm must be maintained between the top tray and the food.
- Do not overfill the trays nor containers, and products for processing should be arranged uniformly, to obtain satisfactory results.
- Mind the correct usage of the thermal core probe: Introduce the thermal core probe at the thickest point of the food product, proceeding from top to bottom, until reaching the centre of the product by the tip of the thermal core probe.
- If there is the need to intervene with the prepared food during its thermal processing, open the appliance door for possibly the shortest period of time to prevent temperature drop in the chamber to an extent deteriorating the thermal processing results.
- To compensate the heat loss, we recommend pre-heating the appliance.

**NOTE!**

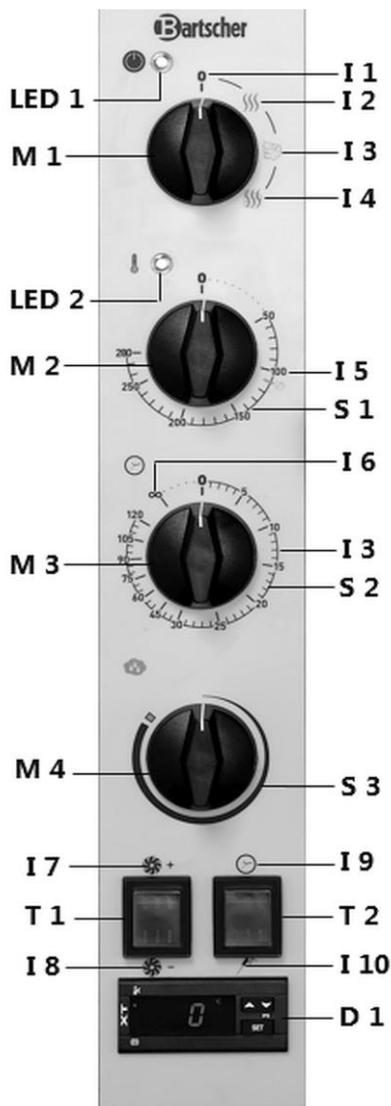
**Before cooking/roasting, heat the appliance up to the temperature higher than the intended cooking/roasting temperature by 20-25%. After reaching the pre-heating temperature, the appliance may be loaded.**

**The temperature should then be reduced to the temperature provided for the preparation of the dish.**

**Preparation of the Appliance**

1. Before starting-up, clean the appliance inside and outside, as well as accessories, observing indications in section 6 '**Cleaning**'.
2. Thoroughly dry all cleaned surfaces and elements.
3. Before the first start-up, check the correctness of installation, stability, and levelling of the appliance, as well as execution of all connections.

### 6.2 Control Panel



<b>M 1</b>	Function selector knob
<b>I 1</b>	OFF position
<b>I 2</b>	Cooking/roasting
<b>I 3</b>	Cooking/roasting with steam
<b>I 4</b>	Combi steaming
<b>M 2</b>	Temperature control
<b>I 5</b>	Setting of cooking/roasting with steam (approx. 110°C)
<b>S 1</b>	Temperature scale in °C (50–280)
<b>M 3</b>	Timer
<b>I 6</b>	Unlimited time position
<b>S 2</b>	Time scale in minutes (0–120)
<b>M 4</b>	Steam injection controller
<b>S 3</b>	Steam injection scale (1–10)
<b>T 1</b>	Fan speed selector switch
<b>I 7</b>	Level 2 fan speed setting
<b>I 8</b>	Level 1 fan speed setting
<b>T 2</b>	Time / thermal core probe activation time switch
<b>I 9</b>	Time activation
<b>I 10</b>	Thermal core probe activation
<b>D 1</b>	Core temperature digital controller
<b>LED 1</b>	ON/OFF indicator
<b>LED 2</b>	Operating mode indicator

Fig. 7

### 6.3 Settings

#### Cooking/Roasting With Hot Air

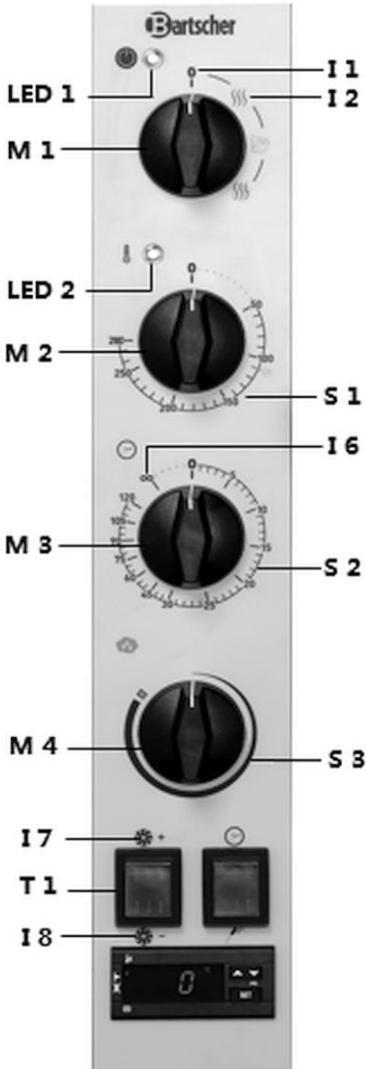


Fig. 8

1. To set the cooking/roasting with hot air, rotate the **M 1** function selector knob clockwise to **I 2** position.
2. Then, set the temperature by rotating the **M 2** temperature controller clockwise to the selected position.
3. To end with, set the cooking/roasting time by rotating the **M 3** timer clockwise to the selected position.

After the set time has expired, an acoustic signal will sound and the appliance will switch off automatically.

To skip setting the time, rotate the timer to **I 6** position (unlimited time).

The fan speed is set with **T 1** switch.

4. Select level and set the **T 1** switch to a suitable position, **I 7** or **I 8**.

**Note:** The **T 2** switch must be in **I 9** position (time activation).

#### Cooking/roasting with convection and steam injection

1. To add humidity to the cooking/roasting with hot air process, rotate the **M 4** controller to the selected position.
2. Rotate it clockwise in order to increase the steam injection level in the thermal processing chamber, and counter-clockwise — to reduce it.

### Cooking/roasting with steam

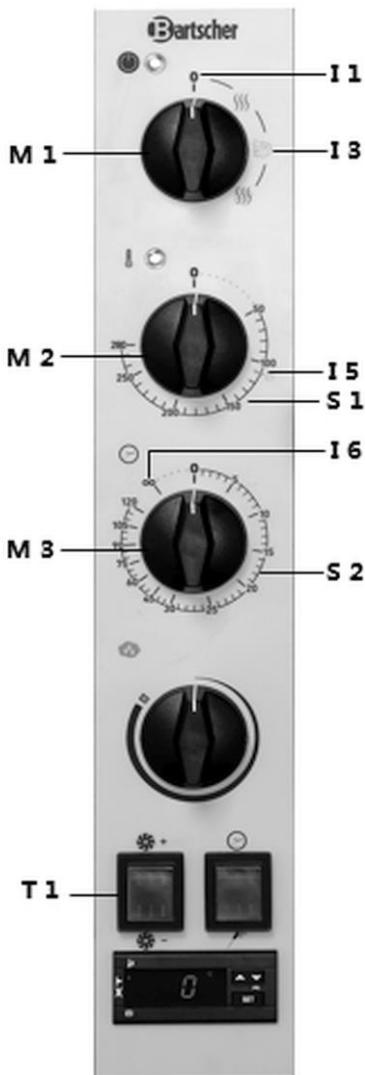


Fig. 9

1. To set the cooking/roasting with steam, rotate the **M 1** function selector knob clockwise to **I 3** position.
2. Then, set the temperature by rotating the **M 2** temperature controller clockwise to the selected position.

For traditional cooking/roasting with steam, it is recommended to set the appliance to 110°C, which is marked as **I 5** at the temperature scale.

3. To end with, set the cooking/roasting time by rotating the **M 3** timer clockwise to the selected position.

After the set time has expired, an acoustic signal will sound and the appliance will switch off automatically.

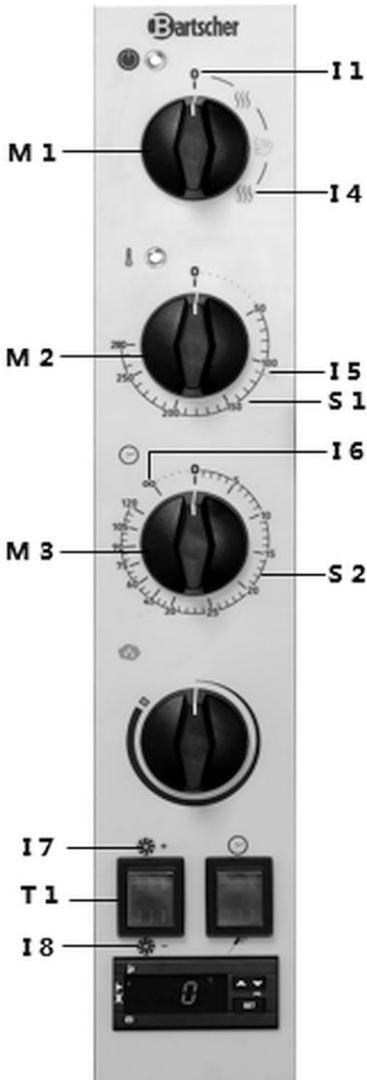
To skip setting the time, rotate the timer to **I 6** position (unlimited time).

The fan speed is set with **T 1** switch.

4. Select level and set the **T 1** switch to a suitable position, **I 7** or **I 8**.

**Note:** The **T 2** switch must be in **I 9** position (time activation).

### Combi steaming (cooking/roasting with air circulation/steam)



1. To set the cooking/roasting with air circulation/steam, rotate the **M 1** function selector knob clockwise to **I 4** position.
2. Then, set the temperature by rotating the **M 2** temperature controller clockwise to the selected position.
3. To end with, set the cooking/roasting time by rotating the **M 3** timer clockwise to the selected position.

After the set time has expired, an acoustic signal will sound and the appliance will switch off automatically.

To skip setting the time, rotate the timer to **I 6** position (unlimited time).

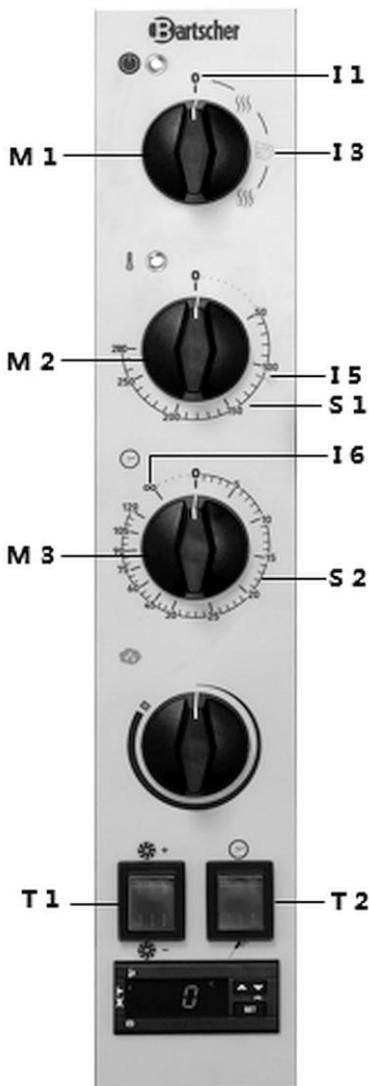
The fan speed is set with **T 1** switch.

4. Select level and set the **T 1** switch to a suitable position, **I 7** or **I 8**.

**Note:** The **T 2** switch must be in **I 9** position (time activation).

Fig. 10

### Cooking/roasting with thermal core probe



1. Use the **M 1** function selector knob to select the cooking/roasting mode, rotating it to one of the following positions: **I 2 – I 3 – I 4**.
2. Set the temperature by rotating the **M 2** temperature controller clockwise to the selected position.

When cooking/roasting with thermal core probe, always rotate the **M 3** timer to **I 6** position (unlimited time).

Set the remaining parameters (stem injection, fan speed) as needed.

3. To activate the thermal core probe, set the **T 1** switch to **I 10** position.
4. Use the **D 1** digital controller to set the core temperature in the prepared food:
  - press the SET button — the indicator blinks,
  - use arrow buttons to set the core temperature,
  - press the SET button to confirm the setting.

As soon as the set core temperature inside the prepared food is reached, an acoustic signal sounds, the appliance switches itself off and the preparation is finished.

Fig. 11

### Thermal Core Probe Connection



Fig. 12



Fig. 13

1. To connect the thermal core probe, remove the plug **A** (Fig. 12) from the connection location in the upper left corner of the appliance.
2. Press and hold the red lock **B** and insert the thermal core probe **C** (Fig. 13) into a dedicated opening.
3. Finally, release the red lock **B**.
4. To remove the thermal core probe, press the red lock **B** again and remove the thermal core probe **C**.
5. Release the red lock **B**.
6. Re-fit the plug **A** in the connection location.

### Placing Thermal Core Probe in Proper Location within the Food

#### **ATTENTION!**

**To avoid any damage to the thermal core probe, introduce it into the appliance only over the door.**

The thermal core probe is set by inserting it in the prepared food, until its tip is located inside the food (where the thickness of the prepared food is the greatest). Thermal core probe detects temperature in a point located in the proximity of the probe.

### Humidity Discharge Valve

The humidity extraction function consists in removal of humidity that may condense in the thermal processing chamber during cooking/roasting process.

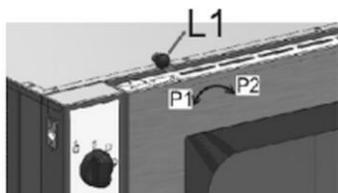


Fig. 14

1. Set the discharge valve lever **L1** to the following positions:

**P1 left:** VALVE CLOSED

**P2 right:** VALVE OPEN

Also, when the discharge valve is closed, there is no threat of overpressure in the thermal processing chamber existing, for the pressure is still being controlled by the extractor.

We recommend to set the discharge valve lever in closed position **P1** for 'Steaming' and 'Combi steaming'.

### Interior Lighting

Lighting of the thermal processing chamber is automated and connected with the appliance's operation. At the end of the cooking/roasting cycle (e.g., when the timer is set to '0' or the core temperature reaches the set value), the lighting is off.

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### Switching the Appliance Off



Fig. 15

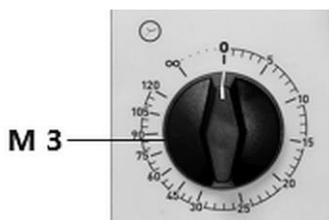


Fig. 16

1. To switch the appliance off, the **M 1** function selector knob must be set to **I 1** (OFF) position.  
**LED 1** goes off.
2. To finish the preparation process earlier, rotate the **M 3** timer to '**0**' position (also in the case of cooking/roasting with the set core temperature).

### Recommendations for cooking

#### Roasting

For more effective cooking, it is recommended to place the roasted foods on the steel rod grill in order to achieve more uniform cooking between the upper and lower part without having to turn the product during cooking. If you want to collect the juices, place a tray below the grill in the rails.

#### Grilling

To obtain the optimal effect during grilling in the oven chamber is necessary to use the grill (preferably aluminium).

The oven is generally set in convection mode, with valve open and temperature between 230 °C and 270 °C according to the type of product and browning that is to be obtained, and ventilation between 4 and 6.

#### Frying

All breaded and pre-fried frozen foods can be fried in the device. In case of breaded products, spray a thin layer of oil in such way that it is absorbed by the bread.

Frozen pre-fried products can be fried without adding oil.

Use non-stick aluminium trays or special frying baskets. Set the oven to convection with the valve open, at temperature of 250°C and ventilation between 4 and 6.

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### Recommendations for cooking uniformity

The uniform cooking process may vary depending on type of prepared products. In such case it is recommended to lower temperature and change (increase or decrease) the fan rotation speed.

Using correct trays increases the general cooking uniformity of the oven. Always select the tray with the minimum depth possible for the product to be cooked. Aluminium trays offer more uniform cooking than steel trays.

### Cooking in a vacuum bag

Product can be cooked directly inside a vacuum bag. This type of cooking allows for particularly soft and flavoured meat to be obtained and at the same time decreases spoilage of the product.

Pack the products into appropriate bags for vacuum cooking. Set the device to "Mixed cycle" at 100% humidity and ventilation between 3 and 4. The cooking chamber temperature must be maximum 3 °C-5 °C higher than the temperature which the core must reach. E.g. for an average fillet (60°C in the core) set the device temperature at 63 °C.

### Pasteurisation in a container

In that process the product is considered pasteurised when the core temperature reaches a value between 83 °C and 85 °C.

Depending on the type of product, dimensions of the container and amount of product it contains, the time of reaching the core temperature may vary. We recommend to use the core probe on a sample container (perforating the lid to allow the probe to enter) in order to detect the temperature of the entire production batch.

At the end of cooking the product must be quickly cooled down to +3°C to end the pasteurisation process.

## 7 Cleaning and Maintenance

### 7.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

### 7.2 Cleaning

#### User's Regular Cleaning

1. To secure correct operation, hygiene and efficiency, clean the appliance regularly at the end of each working day, and, if necessary, also in the meantime or when the appliance is not to be used for a longer time.

With regular cleaning you may avoid burning leftovers of baked goods and roasts.

2. Remove food from the appliance.
3. Provided the grate, trays and GN containers were used, remove them.
4. Clean the thermal processing chamber with lukewarm water with soap, a soft cloth or a sponge. Thoroughly rinse with fresh water, paying attention not to leave any cleaning agent residues. To end with, dry the thermal processing chamber thoroughly.
5. In the case of stubborn soiling, use special cleaning agents. Observe instructions of such a cleaning agent's manufacturer.
6. Clean the appliance from the outside with a soft, damp cloth. Dry all cleaned surfaces thoroughly. If needed, use only special cleaning agent for stainless steel. Usage of inadequate cleaning agents may cause oxidation of the appliance.
7. Regularly clean the fume extractor.

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#### Guide Rails



Fig. 17

To facilitate the cleaning of the thermal processing chamber, remove guide rails from the appliance.

1. To this end, loosen the knurled screws (left and right) and remove guide rails from the thermal processing chamber.
2. Clean guide rails with warm water, a soft cloth and a mild cleaning agent.

3. Thoroughly clean the guide rail with a soft cloth.
4. When the chamber and guide rails are clean, re-insert guide rails into the chamber and secure them with knurled screws.

### Appliance Door/Internal Glass Pane



Fig. 18



Fig. 19

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Double glazing facilitates cleaning. The internal glass pane may be opened and removed when required.

1. To this end, rotate clockwise both latches (top and bottom) that hold the internal glass pane in place (Fig. 18).
2. Tilt the internal glass pane (Fig. 19).
3. Clean both sides of internal glass pane and appliance door with the use of appropriate agents.

#### ATTENTION!

**Do not use any aggressive and abrasive cleaning agents.**

4. Thoroughly dry the internal glass pane from both sides.
5. Again, close the internal glass pane or re-insert it correctly, and lock latches in their initial positions by turning them counter-clockwise.

### Control Panel Ventilation Filter

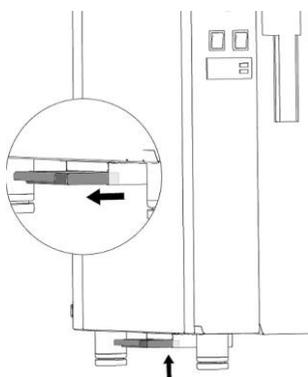


Fig. 20

Clean the control panel ventilation filter at least once a month.

1. Pull the ventilation filter from its holder by holding it with your fingers (Fig. 20).
2. Clean the ventilation filter manually with use of water and soap. Rinse with fresh water and then leave it to dry.

It is recommended to replace the ventilation filter at least once a year or even more frequently if the appliance is operated in environments featuring high concentration of flours or similar substances.

If the ventilation filter is damaged or worn, it must be replaced. It should be ordered as a spare part from the supplier.

### 7.3 Maintenance

- Regularly (at least once a year), have an authorized and specialised personnel verify the appliance. To this end, contact the service company.
- Before attempting any maintenance works, disconnect the power supply, close water supply and completely dry the appliance.
- Before moving the appliance into a new location, disconnect power and water supply lines, as appropriate.
- If the appliance is part of a system equipped with rollers, check if the electrical wiring, piping installation and hose connections have not been damaged during moving.
- After moving the appliance into a new location, and prior to its start-up, make sure that all electrical and water connections have been executed following standard regulations in force.

## 8 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

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In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error	Solution
Appliance does not switch on	Check electric power supply
	Check appliance fuses for damage
	Make sure the appliance door is closed correctly
	Check correct setting of cooking/roasting process parameters
	Make sure the appliance does not send error message

Error	Solution
If the appliance does not switch on following the actions above, contact the service company.	
Fan stops during operation	Switch the appliance off and wait for the motor overheating protection to be automatically re-set
	Make sure that ventilation openings are not covered nor obstructed
If the malfunction persists, contact the service company	
Water does not come out of water outlet openings in the thermal processing chamber	Check if the water shut-off valve is open
If the malfunction persists, contact the service company	
Thermal core probe does not work	Check if the timer is set to <b>I 6</b> position (unlimited time).
If the malfunction cannot be removed, contact the service company	

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## 9 Disposal

### Electrical Appliance

	<p>Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.</p>
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Electrical appliances should be returned to designated collection points.