



**M 7110G / 1166281**



**M 10110G / 1166311**

**ENGLISH**

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Bartscher GmbH  
Franz-Kleine-Str. 28  
D-33154 Salzkotten  
Germany

phone: +49 (0) 5258 971-0  
fax: +49 (0) 5258 971-120



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

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

## 1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

### 1.1 Important safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is not adapted for use with an external timer or remote control.
- This device may only be operated in technically proper and safe condition.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



**DANGER! Electric shock hazard!**

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.

- Never open the housing of the device. If the electrical connections are damaged or electrical or mechanical design is changed, **there is a risk of electrical shock.**
- **Never** immerse the connecting cable and the the power plug in water or other liquids.
- **Never** use abrasive agents and make sure no water gets into the device.
- Never handle the device with wet hands or while standing on the wet floor.
- Disconnect the device from the power supply:
  - when the device is not used,
  - in the case of interruptions during the operation of the device,
  - before cleaning the device.



## **HOT SURFACE! Danger of burns and injury!**

To avoid the hazard results please follow the safety instructions below.

- During operation, the surface of the device becomes very hot! Do not touch the hot surface of the device with bare hands! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.
- In the course of opening the combi steamer door the hot steam can may escape, so be particularly careful.
- Let the device cool down sufficiently before cleaning it.



### **Hot liquid in container! Danger of burns!**

To avoid the hazard results please follow the safety instructions below.

- When preparing the meals or liquids that are in the containers you should remember that they can boil over or splatter, both while cooking and when removing the containers from the steamer oven cooking compartment.

It is recommended to use the levels where the user can see the inside of the containers.



### **WARNING! Fire or explosion hazard!**

To avoid the hazard results please follow the safety instructions below.

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. **Never** place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- Make sure that the steam outlet is not blocked or plugged.
- **Never** operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- Reinigen Sie den Garraum regelmäßig und halten ihn immer sauber: die nicht entfernten Fette und Backrückstände können sich entzünden. Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- Should a fire occur, disconnect the device from the power supply (pull out the power plug!) initiate appropriate fire fighting measures. **Attention:** Do not pour water onto the device still being under voltage: **danger of electric shock!**

## 1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



**WARNING!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

This symbol highlights dangerous situations which could lead to injury or death.



**HOT SURFACE!**

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



**Hot liquid in container! Danger of burns!**

When containers hold liquid or products that turn liquid during cooking, do not place the containers on higher shelves so that the operator can always look into the container inside.



**CAUTION!**

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



**NOTE!**

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

### 1.3 Proper use



#### **CAUTION!**

**This device has been designed and built for commercial use and can be operated in kitchens by the qualified personnel only!**

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

**The combi steamer is intended only for preparation of appropriate food products.**



#### **CAUTION!**

**Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.**

**Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.**

**The operator is liable for all damages resulting from inappropriate use.**



## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **CAUTION!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



#### **NOTE!**

**The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.**

### 2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

## 3. Transport, packaging and storage

### 3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

### 3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



#### **NOTE!**

**If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.**

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

### 3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.  
If required refresh or renew.

## 4. Technical data

### 4.1 Combi steamer properties

- Produced from 18/10 chrome-nickel steel
- Operated by dials
- Maximum capacity of 10 1/1 GN or 600 x 400 mm baking trays
- Functions: recirculated air, steam cooking, convection-cooking
- Reversing engine direction (clockwise and counter clockwise rotation) ensuring optimal cooking compartment temperature
- Two-speed fan regulation
- Direct-injection steaming
- Steam extractor, adjustable
- Cooking compartment light
- LED internal temperature display
- Prepared to install a core temperature sensor (**116009**)
- Prepared to mount manual spray (**116005**)
- Dual pane glass door, easy access to the oven interior for cleaning
- Removable inside guide rails

### Safety features

**The device is equipped with the following security and safety features:**

**Safety thermostat** in the cooking compartment: if the cooking compartment overheats, the safety thermostat is activated and the supply of electricity to heating elements is interrupted.



**CAUTION!**

**The safety features can only be reactivated by qualified service personnel, as further control measures must be performed.**

**The door switch** interrupts the device's functioning when the door is open: the heating and circulation systems are turned off.

## 4.2 Technical specification

Name	Gas steam convection oven	
Model:	<b>M 7110G</b>	<b>M 10110G</b>
Code-No.:	<b>1166281</b>	<b>1166311</b>
Capacity:	max. 7 x 1/1 GN or 600 x 400 mm bakery trays	max. 10 x 1/1 GN or 600 x 400 mm bakery trays
Distance between trays:	74 mm	
Temperature range:	50 °C – 280 °C	
Power gas:	R 1/2" 16.5 kW	R 1/2" 19.0 kW
Power electric:	0.8 kW / 230 V 50 Hz	0.8 kW / 230 V 50 Hz
Water connection:	3/4"	
Water pressure:	max. 3 bar	
Dimensions:	W 890 x D 850 x H 930 mm	W 890 x D 850 x H 1150 mm
Weight:	119.8 kg	137.8 kg
Equipment:	1 grille 1/1 GN, 1 tray 1/1 GN	
	1 exhaust pipe, 1 pressurised water hose	

We reserve the right to make technical changes!

## Additional equipment (not included with device)



### Core temperature sensor set STL

The set includes the core temperature sensor and relevant handle to fix it at the combi steamer

- Cord length: approx. 1.8 m
- Magnetic handle: W 130 x D 35 x H 30 mm
- Weight: 0.57 kg

**Code-no.: 116009**



### Hand sprayer

Hose length: 2 m

with the cut-off valve for the 1/2" rigid water supply and the handle to fix it at the combi steamer

**Code-no.: 116005**



### 1 pair of standardised rails for bakeries

to use with 7 bakery trays 600 x 400  
for combi steamer 1166281

**Code-no.: 116002**



### 1 pair of standardised rails for bakeries

to use with 10 bakery trays 600 x 400  
for combi steamer 1166311

**Code-no.: 116003**

**Safety pressure stop for convection ovens and combi steamer**

- Made of chromed brass
- 3/4" connector
- Initial setting at 3 bar, adjustable from 1 to 6 bar
- Input pressure max. 16 bar
- Maximum working temperature 65 °C

**Code-no.: 533051**

**Base for combi steamer 1/1 GN**

- Chrome-nickel steel 18/10
- Possible arrangement: 10 x 1/1 GN
- Size: W 850 x D 700 x H 741 mm
- Weight: 25 kg

**Code-no.: 115069**

## 5. Installation and operation

### 5.1 Instructions for the installer



#### CAUTION!

Any operation related to installation, assembly, operation and maintenance must be performed by the specialized personnel who has appropriate qualifications (manufacturer' or seller's authorisation). The required activities need to be performed while taking into account the installation regulations valid in a given country as well as the product safety legislation and health and safety regulations.

#### 5.1.1 Installation instructions

- Before the installation and the use of the device, read carefully these operating instructions.
- Defective installation, mistakes during the operation, conservation and cleaning, as well as possible changes and modifications may cause improper operation, damages and injuries.
- Manufacturer will not assume any liability for personal injuries or material damages resulting from the failure to observe the aforementioned regulations or tampering with single components of the device or using non-original spare parts.
- Immediately after receiving the device, make sure that it has not been damaged in transit, and that the packaging is not damaged. In the case of damage or missing components, immediately notify the shipper or vendor/manufacturer providing the **code-no. and serial numbers** (nameplate is on the back of the unit) and attaching photo evidence.
- Make sure that there are no obstacles on the path to the installation site limiting access through doors, corridors or other communication routes.
- **NOTE:** During the transport of the device, it may turn over, which might result in the damage to the device itself or other objects or in personal injuries. During the device's transport, use the measures appropriate for its weight. The device should not be pulled or tipped, but lifted perpendicularly to the floor and moved horizontally.

### 5.1.2 Installation place

- The device must be installed in closed and well ventilated rooms (not outdoor).
- Check the dimensions and the exact position of connections for electricity, water and extractor connections before installation of the combi steamer.
- We recommend to install the device under an extractor or to ensure the discharge outside the hot vapours and odours which emerge from the cooking space.
- The device must be installed on a flat surface in order to prevent it from slipping or tipping.
- The installation surface of the combi steamer must be suitable for the weight of the device at maximum load.
- Place the device unit on a firm, dry, water-resistant and heat-resistant surface. The installation surface must be well accessible and big enough to be able to operate freely with the device and to ensure good air circulation.
- Install the device in such manner that the rear part is easily accessible in order to allow the electricity and water connections and maintenance.
- Never place the device directly against walls, kitchen furniture or other flammable objects. Proceed according to relevant fire safety regulations.
- Keep a minimum of **100 mm** between the device and walls/other objects on the left and right sides and at the rear, and **150 mm** from the top.
- **The device is not designed to be built-in!**

### 5.1.3 Preparing for Installation

- Remove the external packaging (wooden box and / or carton) and dispose them in accordance with the applicable provisions of the installation country.
- Before first use, remove the protective foil from the device. Peel the foil off slowly, so as not to leave any glue. If some glue remains, remove it using an appropriate solvent.
- Remove from the internal accessories, all information materials and plastic bags.



#### **CAUTION!**

**Never** remove the nameplate and warning notes from the device.



## Adjustment of the feet

- The adjustable feet are enclosed to the device and must be screwed under the device. The correct flatness of the device ensures a smooth operation. This flatness is obtained by adjusting the feet and verification by a spirit level. It is sufficient, to screw them in or screw out to change their settings.



### **CAUTION!**

**Do not use the device without adjustable feet!**

- If the device is operated without adjustable feet, no air passage for cooling the electronic components and the external walls of the housing is ensured, this could cause overheating and result in damage of the components of this device.

## 5.1.4 Electrical connection



### **DANGER! Danger from electric current!**


**Improper installation of the device may result in injuries!**

**Prior to installation, compare specification of the local power network with the technical specifications of the device (see nameplate).**

**Connect the device only in case of conformity!**

- Before connecting the device to an electricity source, ensure that the voltage and frequency values given on the panel correspond to those of the electrical network. **The maximum permissible voltage difference is  $\pm 10\%$ .**
- Check if there is an SL connection fulfilling legal requirements. Use an appropriately cut cable when connecting the device to electricity.
- A multipolar breaker must be installed between the device and the electricity supply. The distance between contacts should be at least 3 mm, and it should be located in an easily-accessible place.
- Connect the device to the electricity supply in compliance with all international, domestic and local regulations.
- Place the device in such a position to make the plug available to easy unplug it, if necessary.

## Potential difference connection

- Installation for connection of device of different potentials using the clip indicated as . The clip is located at the rear of the device.
- The clip is used to connect the potential difference wire (yellow-green) of a diameter from 4 to 10 mm<sup>2</sup>.
- The device should be connected to the potential difference circuit of the efficiency according to the recommendations included in the current legal regulations.

## 5.1.5 Water connection

- Ensure that the device is located near water connections.
- If a new installation is to be put in, flush it out with water to remove all dirt and impurities before connecting the device so as to protect the magnetic valves.
- Connect the pressurised water hose (included) using the 90° connection bevel to the connector (3/4") of the device. Location of the connector: at the rear, at the right side under the device. Connect the other end of the pressurised water hose to the **cold water network** with the stopcock.



### CAUTION!

Hydraulic pressure cannot exceed a maximum of 3 bars.

Use a reducing valve for higher pressures.

- To ensure the device functions properly and prevent the formation of deposits in the water boiling compartment, the water hardness can measure not more than 7° dH.

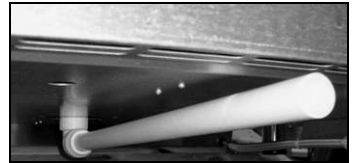
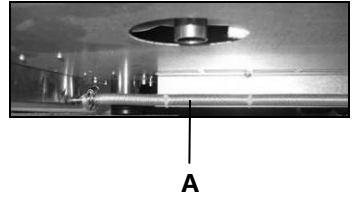


### CAUTION!

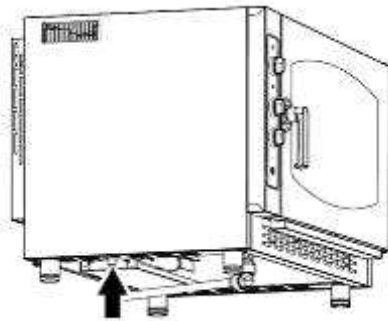
If water hardness is above 7 °dH, it is necessary to install a water softening mechanism.

## 5.1.6 Drain connection

- At the condensate-collecting tray located in front of the oven, there is a drain hose (with an inner diameter of 10 mm). This hose drains excess liquids from the condensate-collecting tray away and runs in the rear part below the device (see **A** - picture on the right). To drain the water to the drainage system, extend the available hose as needed.
- Fasten the supplied drain pipe to the outlet hole located under the device to ensure the outflow of liquids from the cooking compartment.  
The drain pipe must be connected with a suitable hose ( $\varnothing$  22 mm) to the drainage system.



## 5.1.7 Connecting to a gas line



Connect gas devices to a gas line using a special R 1/2" pipe with a minimum internal circumference of 16 mm.

Use metal connections and a hose or tube.

Use stopcocks or bolts with an internal circumference at least equal to the internal circumference of the connection pipe described above.

After connecting to the gas supply check that all seals and connections are airtight by using soap suds or another foam-producing product to find any leaks.

**Gas devices must be serviced by service personnel once a year, in accordance with the relevant legal regulations. Maintenance includes an emissions analysis and check of the heating device's efficiency.**


**CAUTION!**

The device only functions properly when the pressure in the gas installation is within the values presented in the table below for various gas types.

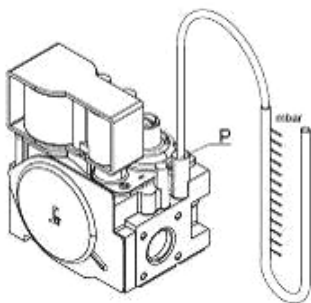
Country of destination		Categories	Type of gas	Gas pressure (mbar)
AL	Albania	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 28-30/37 20 - 30/30
AT	Austria	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 50/50
BE	Belgium	II <sub>2E+3+</sub>	G20 - G30/G31	20/25 - 28-30/37
BG	Bulgaria	II <sub>2H3B/P</sub>	G20/G25 - G30/G31	20 - 30/30
CY	Cyprus	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
HR	Croatia	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
DK	Denmark	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
EE	Estonia	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
FI	Finland	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
FR	France	II <sub>2E+3+</sub>	G20/G25 - G30/G31	20/25 - 28-30/37
DE	Germany	II <sub>2ELL3B/P</sub>	G20 - G25 - G30/G31	20 - 20 - 50/50
GR	Greece	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
IE	Ireland	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
IS	Iceland	I <sub>3B/P</sub>	G30/G31	30/30
IT	Italy	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
LV	Latvia	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
LT	Lithuania	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
LU	Luxembourg	I <sub>2E</sub>	G20	20
MT	Malta	I <sub>3B/P</sub>	G30/G31	30/30
NO	Norway	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
NL	Netherlands	II <sub>2L3B/P</sub>	G25 - G30/G31	25 - 30/30
PL	Poland	II <sub>2ELwLs3B/P</sub>	G20 - G27 - G2:350 G30/G31	20 - 20 - 13 - 37/37
PT	Portugal	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
GB	United Kingdom	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37

Country of destination		Categories	Type of gas	Gas pressure (mbar)
CZ	Czech Republic	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
MK	Macedonia	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
RO	Romania	II <sub>2H3B/P</sub> II <sub>2E3B/P</sub> II <sub>2L3B/P</sub>	G20 - G30/G31 G20 - G30/G31 G25 - G30/G31	20 - 30/30 20 - 30/30 20 - 30/30
SK	Slovakia	II <sub>2H3+</sub> II <sub>2H3B/P</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30 20 - 50/50
SI	Slovenia	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
ES	Spain	II <sub>2H3+</sub>	G20 - G30/G31	20 - 28-30/37
SE	Sweden	II <sub>2H3B/P</sub>	G20 - G30/G31	20 - 30/30
CH	Switzerland	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 50/50
TR	Turkey	II <sub>2H3+</sub> II <sub>2H3B/P</sub>	G20 - G30/G31 G20 - G30/G31	20 - 28-30/37 20 - 30/30
HU	Hungary	II <sub>2HS3B/P</sub>	G20 - G25.1 - G30/G31	25 - 25-30/30

In the event of a deviance from the values given above, we do not guarantee the device will function nor activate properly. Have the gas supply lines checked by a professional (inspect the piping delivering gas, valves and reducing valves). Contact your gas provider if necessary.

## Checking gas pressure

Ensure that the proper nozzles are installed for pressurizing gas. If the nozzles must be replaced, follow the instructions given below. After connecting the device, check the gas pressure with it turned on.



Gas pressure is checked directly at the regulating valve as follows:

- Remove the screw by the gas measurement valve.
- Connect a manometer to the gas measurement valve.
- Set the gas pressure in accordance with the values given in the table on pages 57 - 58. Gas pressure is set by a pressure regulator located near the device.
- When the gas pressure is correctly set, remove the manometer and replace the screw.

## Nozzle changes (changes in gas type)

### 1166281 (7 GN 1/1)

Gas type + pressure	Gas type + pressure	Nozzle
G30 28--30 mbar	G31 30..37 mbar	145
G30 37 mbar	G31 37 mbar	135
G30 50 mbar	G31 50 mbar	125
G20 20 mbar		195R
G25 25 mbar		215R
G25 20 mbar		230R
G20 25 mbar		185R
G25.1 25 mbar		225R
G2.350 13 mbar		290R
G27 20 mbar		235R

### 1166311 (10 GN 1/1)

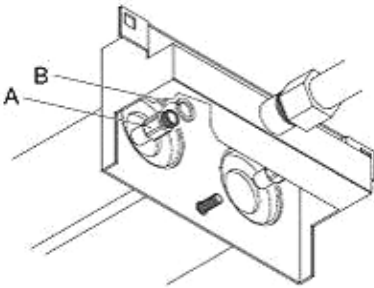
Gas type + pressure	Gas type + pressure	Nozzle
G30 28..30 mbar	G31 30..37 mbar	155
G30 37 mbar	G31 37 mbar	145
G30 50 mbar	G31 50 mbar	135
G20 20 mbar		225R
G25 25 mbar		235R
G25 20 mbar		245R
G20 25 mbar		215R
G25.1 25 mbar		245R
G2.350 13 mbar		320R
G27 20 mbar		255R



## WARNING!

Only use original nozzles!

It is forbidden to make any alterations!



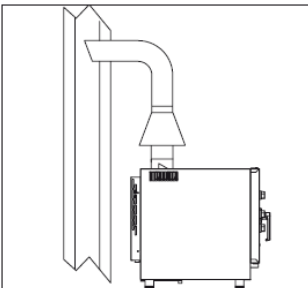
If the device is to be connected to gas that is not listed in the power rating table, change the burner nozzle in the following way:

- Unscrew the nozzle and replace it with the appropriate nozzle according to the gas type table.
- Use a sealing ring (fig. at the left/B).
- Nozzles are marked in 1/100 mm.
- After changing the nozzle, check the gas pressure again.

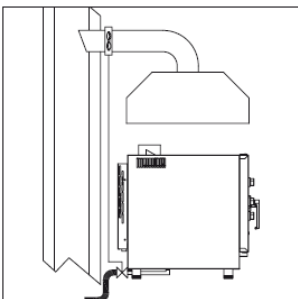
## Exhaust removal

In accordance with regulations, gas devices must be installed in a place adapted for ventilation of exhaust.

There are two ways of connecting a gas device to such an exhaust removal system.



- **Connecting to a natural outlet**, such as a naturally-aspirated pipe system, which must remove exhaust gases directly outside or to a furnace. This can be accomplished with a metal sheet or wind shield, available separately. Exhaust removal must not be impeded by reductions or long exhaust pipes (max. 3 m).



- **Installation of a system with forced exhaust removal**, such as a fume hood with mechanical exhaust removal.

Gas delivery must be directly regulated by the exhaust system, and interrupted when the exhaust removal system functions at lower efficiencies than the minimum recommended values.

If the device is installed under a fume hood, the following conditions must be met:

- a) The volume of air removed must exceed the volume of exhaust produced (see regulations);
- b) Material of the filter in the fume hood must be adapted to exhaust temperatures that may reach up to 300 °C;
- c) The end of the exhaust pipe must be installed inside the circuit at the base of the fume hood;
- d) The gas flow must only be activated manually.

### 5.1.8 Activation and acceptance of gas devices

Before **activating** gas devices, perform all inspections that are necessary to ensure conformance and installation of the device according to statutory regulations and the recommendations contained in these instructions.

The following conditions **must** be met:

- The temperature in the place of installation must exceed + 4 °C.
- The cooking compartment must be empty.
- All packing elements must be completely removed, together with the protective film on the internal walls.
- Ventilation ducts cannot be blocked in any way.
- Any elements of the device disassembled during installation must be reassembled.
- The main electric switch must be turned on, and the water stopcock installed by the device must be open.

When the device is connected to an electricity source, an audible signal may sound. This is normal, and will automatically turn off after a few seconds.



During **acceptance** of the gas device a test cooking cycle should be conducted, in order to ensure the device is functioning without defects or other problems.

**Set the temperature dial to 150 °C, and the time dial to 10 min.**

Inspect the following thoroughly:

- The lighting inside the compartment must come on.
- The device must turn off when the door is open, and turn on when closed.
- The thermostat for controlling temperature in the device is activated when the desired temperature is reached. The heating element(s) are temporarily turned off. The thermostat comes on when the **LED 2** control light on the control panel goes off temporarily.
- The ventilation motor must automatically change the rotation direction. The rotation direction should automatically change every 2 minutes, and the motor should disengage between direction changes for 20 seconds.
- Heating elements are temporarily shut off during the motor's 20-second interruption. This is indicated by the **LED 2** control light on the control panel shutting off temporarily.
- For devices with 7 or 10 sliding elements: both airflows in the compartment flow in the same direction.
- At the end of a cooking / baking cycle the device will emit an audio signal for approx. 15 seconds.
- If the device is equipped with a steam system, after turning the appropriate dial check for water leaks from the hose in the direction of the circulation inside the compartment.

## 5.2 Instructions for the user



### CAUTION!

Read the following instructions carefully, because it provides notes concerning safety and use of the combi steamer.

Keep the instruction manual carefully for later use.

Any incorrect installation, operation, maintenance and cleaning as well as possible changes and modifications may cause malfunctions, damages or injuries.

### 5.2.1 Safety notes

- **Never** place the device near heat sources such as grill or fryer.
- **Never** allow easily flammable materials lying or stand in the vicinity of the device.  
**Fire hazard!**
- The temperatures of the food containers or other objects during and after cooking can be very high; be highly attentive in handling in order to avoid burns. Grasp them only with suitable protective gloves. **Danger of burns!**
- Avoid. Salting the food in the oven the combi steamer if it cannot be avoided, ensures timely cleaning, otherwise it may cause damage to the oven.
- Be extremely attentive when opening the oven door: **burn hazard** in the course of emerging of hot vapours.
- Do not place any flammable objects and any food based on alcohol in the combi steamer: they cause spontaneous combustion and fires, which can lead to explosive phenomena.
- Avoid salting the food in the cooking space of the combi steamer. If it cannot be avoided, ensure timely cleaning, otherwise it can lead to damage at the cooking space.



**The external parts of the combi steamer may not exceed the temperature of 60 °C. In order to avoid burns, the areas or parts which are marked with the adjacent symbol may not be touched.**

- Damages or breakage of components made of glass, from which the door is made up should be remedied without delay (contact the customer service).
- In the course of non-using of the combi steamer (e.g. 12 hours) leave the combi steamer door open.
- In case of prolonged non-use (for example for several days), close the water supply and disconnect the device from the power supply.

- Should the combi steamer be installed on table of stainless steel or other combi steamer, it is **not recommendable**, to use the higher insertions than those, at which the user can look into the container.



- For safety reasons, after installation of the device, the label **„Hot liquid in container! Danger of burns! “**, which is located in the package must be attached to the combi steamer at a height of 1600 mm from the floor.

## 5.2.2 Operation

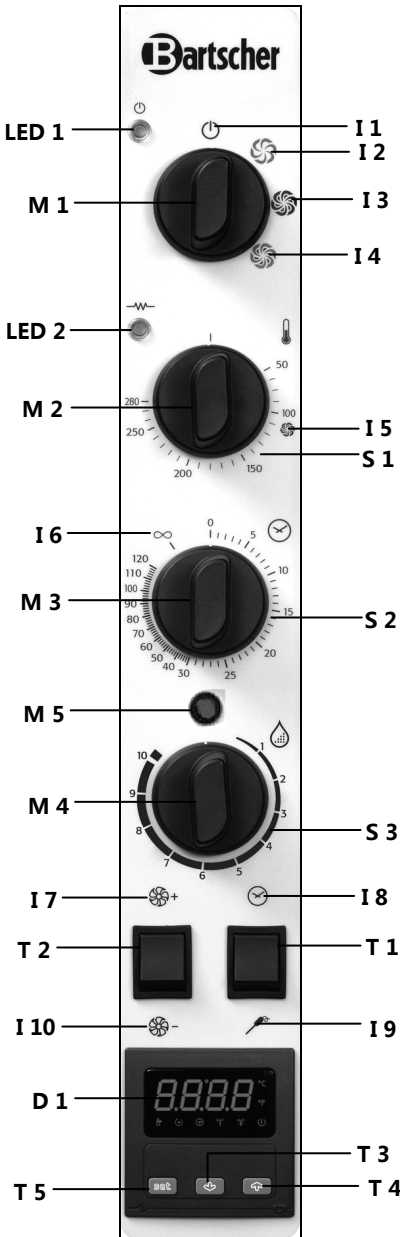
- Clean the oven and its accessories carefully before use (see **6 „Cleaning and maintenance“**).
- Before activation, ensure the device has been installed properly, stably and rests level, and also examine the electrical connection and connection to gas and water lines.



### **CAUTION!**

**Before cooking/baking preheat the device to a temperature 20-25% above the desired cooking/baking temperature. After this temperature is reached, place the food product inside the compartment. Next, lower the temperature to that desired for preparing the desired food product.**

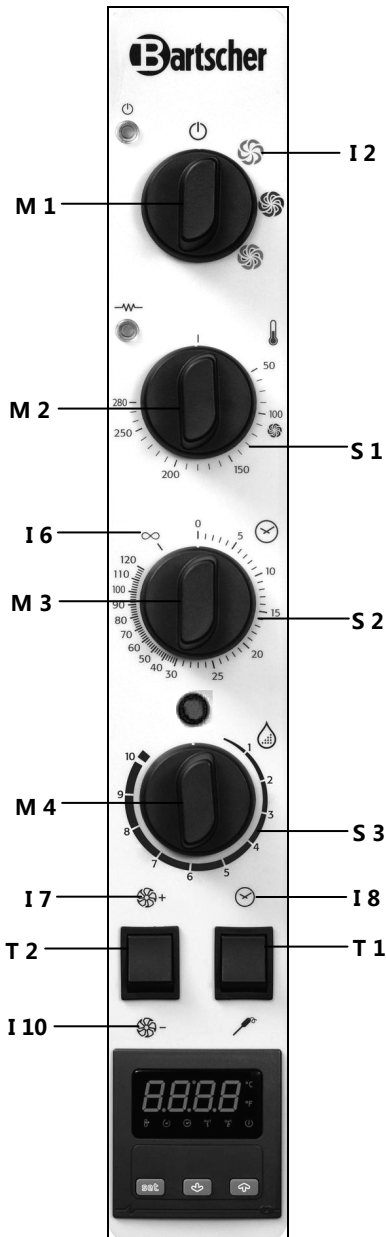
### 5.2.3 Functions of the control elements and displays



<b>M 1</b>	Function dial
<b>I 1</b>	<b>OFF</b>
<b>I 2</b>	Cooking/baking with recirculated air
<b>I 3</b>	Cooking/baking with steam
<b>I 4</b>	Steam convection cooking
<b>M 2</b>	Temperature dial
<b>I 5</b>	Max. cooking/baking temperature with steam (approx. 110 °C)
<b>S 1</b>	Temperature range in °C (50 °C – 280 °C)
<b>M 3</b>	Time dial
<b>I 6</b>	Position – unlimited time
<b>S 2</b>	Time in minutes (0 – 120)
<b>M 4</b>	Steam dial
<b>M 5</b>	Gas burner button
<b>S 3</b>	Steam scale (1 – 10)
<b>T 1</b>	Time / internal temperature probe switch
<b>I 8</b>	Time activation
<b>I 9</b>	Internal temperature probe activation
<b>T 2</b>	Ventilator speed switch
<b>I 7</b>	Ventilator speed level 2
<b>I 10</b>	Ventilator speed level 1
<b>D 1</b>	Digital internal temperature indicator
<b>T 3</b>	Reduce internal probe temperature button
<b>T 4</b>	Increase internal probe temperature button
<b>T 5</b>	<b>SET</b> button for setting internal probe temperature
<b>LED 1</b>	<b>ON/OFF</b> indicator
<b>LED 2</b>	Heating element(s) <b>ON/OFF</b> indicator

## 5.2.4 Settings

### Cooking/baking with recirculated air



To set cooking/baking with the use of **RECIRCULATED AIR**, turn the **M 1** function dial clockwise to the position **I 2**.

Next, set the cooking/baking temperature by turning the **M 2** temperature dial clockwise to the desired value.

Lastly, set the cooking/baking time by turning the **M 3** time dial clockwise to the desired value.

After the set time has expired an alarm will sound, the device will turn off and cooking will finish.

To cook without setting the time, turn the time dial to **I 6** (unlimited time).

Ventilator speed is set by pressing the switch **T 2**. Choose the desired level and set the switch to the desired position **I 7** or **I 10**.

#### Attention:

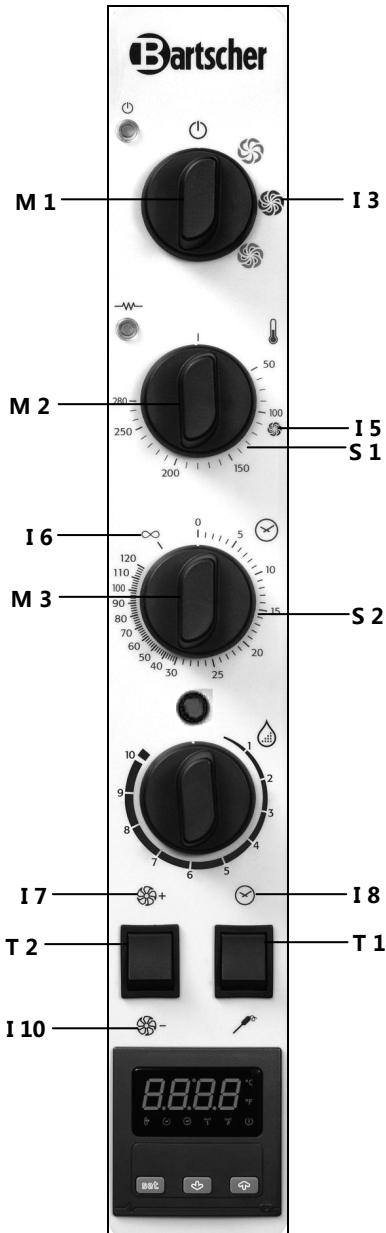
**Check that the switch T 1 is in position I 8 (time activation).**

#### Cooking/baking with recirculated air and steam

To add steam to the process of cooking/baking with **RECIRCULATED AIR**, turn the dial **M 4** to the desired position (1 – 10).

Turn it clockwise to increase steam in the compartment, and counterclockwise to reduce steam. When the dial is facing upwards, the steam mechanism is turned off.

## Cooking/baking using steam



To set cooking/baking with the use of **STEAM**, turn the function dial **M 1** clockwise to the position **I 3**.

Next, set the cooking/baking temperature by turning the temperature dial **M 2** clockwise to the desired value.

For traditional cooking/baking with steam, it is recommended to set a temperature of 110 °C in the device, which is equivalent to the symbol I 5.

Lastly, set the cooking/baking time by turning the time dial **M 3** clockwise to the desired value.

After the set time has expired an alarm will sound, the device will turn off and cooking will finish.

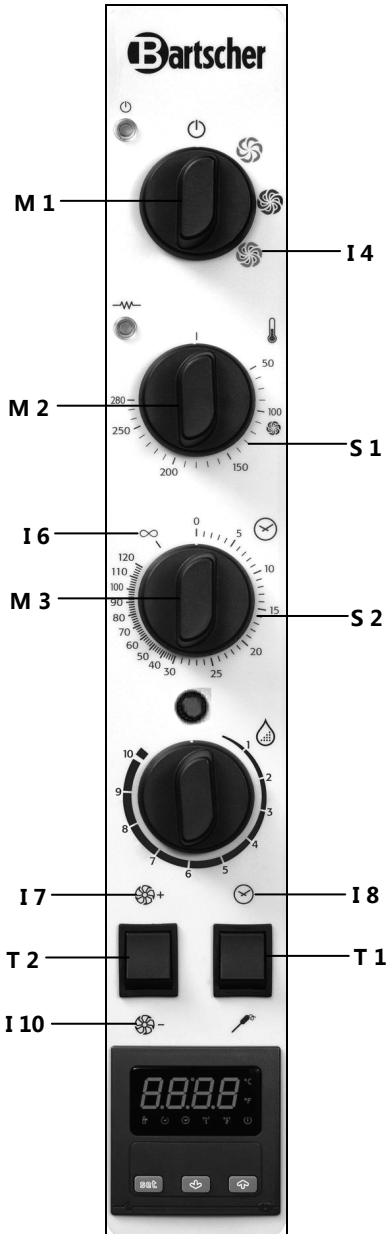
To cook without setting the time, turn the time dial to **I 6** (unlimited time).

Ventilator speed is set by pressing the switch **T 2**. Choose the desired level and set the switch to the desired position **I 7** or **I 10**.

### Attention:

**Check that the switch T 1 is in position I 8 (time activation).**

## Steam convection cooking (cooking/baking with the use of recirculated air/ steam)



To set **STEAM CONVECTION** cooking (cooking/baking with the use of recirculated air/steam) turn the function dial **M 1** clockwise to the position **I 4**.

Next, set the cooking/baking temperature by turning the temperature dial **M 2** clockwise to the desired value.

Lastly, set the cooking/baking time by turning the time dial **M 3** clockwise to the desired value.

After the set time has expired an alarm will sound, the device will turn off and cooking will finish.

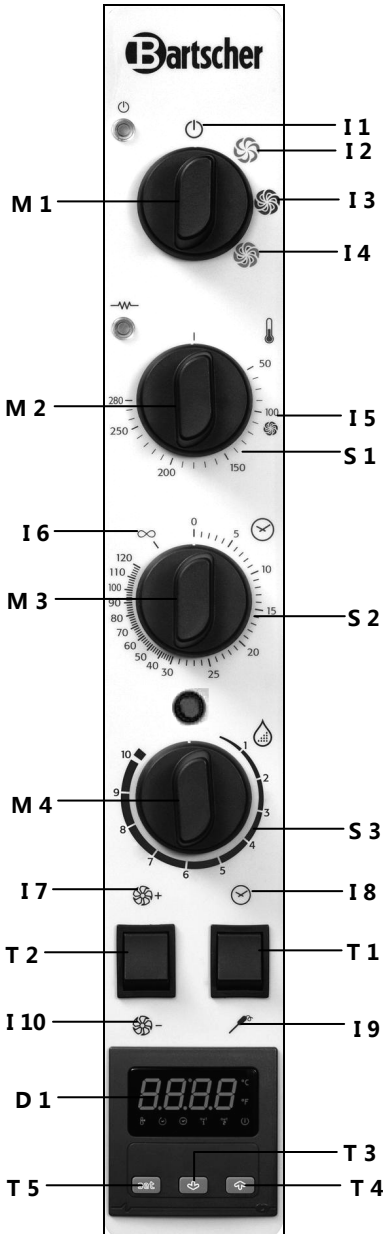
To cook without setting the time, turn the time dial to **I 6** (unlimited time).

Ventilator speed is set by pressing the switch **T 2**. Choose the desired level and set the switch to the desired position **I 7** or **I 10**.

### Attention:

**Check that the switch T 1 is in position I 8 (time activation).**

## Cooking/baking with the use of core temperature sensor



After selecting the desired cooking/baking mode and setting the function dial in one of the positions **I 2 – I 3 – I 4**, set the temperature.

Turn the temperature dial **M 2** clockwise to the desired value.

**While cooking/baking with the internal temperature probe always set the time dial **M 3** to position **I 6** (unlimited time).**

Other parameters (steaming/ventilator speed) should be set as desired.

To activate the core temperature sensor, set the switch **T 1** to position **I 9**.

Choose the desired internal food temperature using the digital indicator **D 1** as follows:

- Press the button **SET T 5**. The indicator **D 1** will flash.
- Press buttons **T 3** or **T 4** to raise or lower the internal food temperature.
- To confirm the settings selected, press button **SET T 5** again.

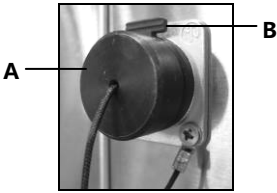
When the desired internal food temperature has been reached, an alarm will sound, the device will turn off and cooking will finish.

### Attention:

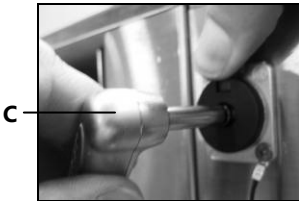
**The core temperature sensor** should be inserted into the food product to be prepared until its tip is in the centre of the food product (in the thickest section).



## Securing / removing the core temperature sensor



To connect the core temperature sensor take out the plug **A** (image on the left) from the opening at the top left side of the oven, press and hold the red detent **B** and insert the core temperature sensor **C** into the opening provided.



Release the red detent **B**. To remove the probe press the detent **B** again, pull the core temperature sensor **C** and release the detent **B**. Push the plug **A** in again.



### CAUTION!

To avoid damaging the core temperature sensor, insert it into the device only above the glass door.

## Steam extractor



The steam extractor's task is to remove moisture from the baking chamber that forms during baking/cooking.

Set the steam extractor lever as needed in one of the following positions:

- **Left: Closed**
- **Right: Open**

Even with a closed extractor, there is no danger of high pressure occurring in the baking compartment, as this is under the constant control of the valve.

When cooking/baking with **STEAM** and with **RECIRCULATED AIR**, we recommend setting the steam extraction lever to "**Closed**".

## Gas burner button



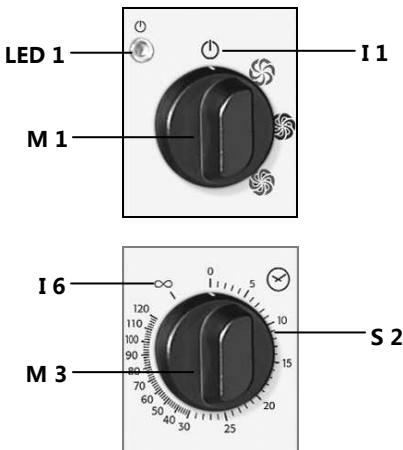
### CAUTION!

In the event of a malfunction of the main gas burner, after three failed attempts to light the burner the red button for gas burner M5 will light up. Pressing this button may remove the problem (reset). If the malfunction recurs, contact a service center.

## Internal lighting

The cooking compartment lighting functions automatically and is connected with the device's functioning. At the end of a cooking/baking cycle (e.g. when the time dial displays "0" or the internal temperature reaches the set value) the lighting goes off.

## Turning the device off



To finish cooking, turn the temperature dial **M 3** to the position "0" (also when cooking/ baking with the core temperature sensor).

Turn off the device and set the dial **M 1** to position **I 1 (OFF)**.  
**LED 1** will go off.

## 5.2.5 Tips and advice



### **Hot liquid in container! Danger of burns!**

**When preparing the meals or liquids that are in the containers you should remember that they can boil over or splatter, both while cooking and when removing the containers from the oven cooking compartment.**

**It is recommended to use the levels where the user can see the inside of the containers.**

- When grilling or baking, place the food containers at the bottom of the cooking compartment to let the fat or juices drip.
- To have the food perfectly and evenly baked it is recommended to use the baking trays or GN containers that are not too high to provide relevant air circulation. Leave 2 cm space between the food and the upper tray.
- To get satisfying results, do not overfill the trays/GN containers and lay out the food evenly.
- Use the steamer with core temperature sensor correctly. Place the sensor in the thicker food item starting from the top and going deeper to reach the middle of the item by the tip of the core temperature sensor.
- To minimize the temperature loss due to opening the oven door when placing the food, we recommend to pre-heat the oven (p. 64).

## 6. Cleaning and maintenance



### **WARNING!**

**Before cleaning separate the device from the power supply and allow to cool down completely.**

**Never clean the device with water jets or steam under pressure!**

**Make sure that no water penetrates into the device.**

### **Regular cleaning by the user**

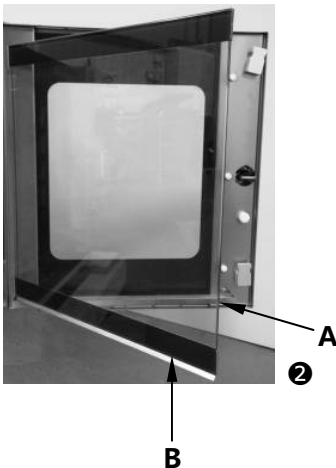
- To ensure the device's proper functioning, hygiene and power, clean it at the end of every work day.
- Before cleaning, disconnect the device's power supply, close the water valve, gas valve and leave it to cool.

- Remove the rails from the device and wash them thoroughly with warm water and a mild cleaning agent; rinse in clean water and dry.
- For washing the cooking compartment, use lukewarm water and appropriate cleaning agents. Rinse the compartment thoroughly with clean water and ensure no residue remains. Dry the cooking compartment.
- Use only special **stainless steel cleaning agents** as inappropriate chemicals may cause corrosion.
- Do not use cleaners containing chlorine (whiteners, hydrochloric acid, etc.).
- After cleaning use a soft, dry cloth to dry and polish the surface.

## Cleaning glass door



- The double glazing makes the device door cleaning easier. You can half-open the inner glass or remove it if necessary.
- To do so, loosen the upper and lower locks that block the inner glass. Turn the locks clockwise (fig. ①).



- Open the inner glass (fig. ②).
- Clean both sides of the inner glass and the door of the device using relevant cleaning agents.
- **Do not** use aggressive or abrasive cleaning agents.
- Clean and dry the draining edge (A) that drains away the water condensing between the inner and outer glass.
- After cleaning, close or refit (if removed) the inner glass and block the locks turning them anti-clockwise to reach their initial position.



### CAUTION!

When refitting the inner glass make sure that the drain edge (B) is directed towards the cooking compartment, otherwise the door will not close tight.

### Maintenance performed by the technical service

- **At least once a year the gas devices must undergo the maintenance inspection performed by a qualified technician in accordance with the applicable standards. Under the maintenance, the exhaust gas analysis and heating efficiency inspection are performed.**
- Before any maintenance work, disconnect the power supply and close the gas and water supply. Leave the device to cool off completely.
- Before moving the device to another location, make sure that it was properly disconnected from the electrical, gas and water installations.
- If the device is mounted on the base unit with wheels, make sure that when moving the device no electrical cables, pipes or other elements are damaged.
- When the operation is completed and the device is in a new location, make sure that the electrical, gas and water installations are connected according to the applicable standards.

## 7. Possible Malfunctions

In case of a disturbance disconnect the device from the power supply and close the gas and water supply. Before contacting customer service, check the possible malfunctions of the device in the table below.

Problem	Possible solution
The device does not turn on.	<ul style="list-style-type: none"> <li>• Check the power supply.</li> <li>• Check if the gas supply stopcock is open.</li> <li>• Check if the device's fuses are damaged.</li> <li>• Check if the device's door is closed properly.</li> <li>• Check if the cooking / baking parameters are properly set.</li> <li>• Check if the device does not display any error messages.</li> </ul>
If the device does not turn on after trying some of the above solutions, contact customer service.	
The ventilator stops working while the device is in use	<ul style="list-style-type: none"> <li>• Turn the device off and wait until the motor overheating safety device turns itself on again.</li> <li>• Check if ventilation ducts are blocked.</li> </ul>
If the problem occurs again, contact customer service.	
Internal lighting does not work.	<p><b>Use only temperature-resistant light bulbs!</b></p> <p>Change the light bulb as follows:</p> <ul style="list-style-type: none"> <li>• Check if the multipolar switch is open and the device has cooled.</li> <li>• Open the internal glass panel (<b>6 „Cleaning and maintenance“</b>).</li> <li>• Remove the protective glass cover.</li> <li>• Change the light bulb.</li> </ul>
If the problem occurs again, contact customer service.	
Water does not reach the hose.	<ul style="list-style-type: none"> <li>• Check if the water flow stopcock is open.</li> </ul>
If the problem occurs again, contact customer service.	
The core temperature sensor does not work.	<ul style="list-style-type: none"> <li>• Check if the time dial is set to position <b>I 6</b> (unlimited time).</li> </ul>
If the problem occurs again, contact customer service.	

## If you cannot remove the malfunctions:

- do not open the housing,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - article and serial number (rating plate at the rear of the device).

## 8. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



### **WARNING!**

**To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.**



### **NOTE!**



**For the disposal of the device please consider and act according to the national and local rules and regulations.**