



Combi steamer



Convotherm 4 easyDial

Operating instructions - Original, ENG_GBR



Table of Contents

1	General information	5
1.1	Structure of customer documentation	6
1.2	Essential reading relating to safety	7
1.3	About these operating instructions	8
2	The easyDial functions	9
2.1	A summary of the easyDial functions	10
2.2	Selected cooking profiles	11
3	easyDial layout	12
3.1	Overall view of the easyDial layout	13
3.2	The data input buttons	14
3.3	The prompts	15 16
3.4 3.5	The program area The C-Dial functions	16 17
4	Cooking using easyDial	18
4.1 4.1.1	The instructions Entering a cooking profile using Steam	19 20
4.1.1	Entering a cooking profile using Steam Entering a cooking profile using Combi-steam	21
4.1.3	Entering a cooking profile using Convection	23
4.1.4	Entering a cooking profile using Regenerate	25
4.1.5	Entering a cooking profile using core temperature control	26
4.1.6	Selecting Preheat or Cool-Down	27
4.1.7	Starting a cooking process	28
4.1.8	Stopping a cooking process	28
4.1.9	Changing data while cooking is in progress	29
4.1.10 4.2	Manual steaming during the cooking process The workflow steps for cooking	29 30
4.2.1	Workflow for cooking with preheat	31
4.2.2	The workflow for cooking with Cool-Down	33
5	Working with the cookbook	35
5.1	The instructions	36
5.1.1	Opening a cooking profile from the cookbook	37
5.1.2	Running a cooking profile from the cookbook	38
5.1.3	Creating a simple cooking profile from scratch in the cookbook	39
5.1.4	Creating a multistep cooking profile in the cookbook	40
5.1.5	Deleting a cooking profile from the cookbook	41
5.1.6 5.2	Closing the Cookbook The workflow steps for cooking	42 43
5.2.1	The workflow for a multistep cooking profile	44
6	Cleaning using easyDial	45
6.1	The instructions	46
6.1.1	Opening a cleaning profile	47
6.1.2	Starting the cleaning process	48
6.1.3	Stopping the cleaning process	48
6.1.4	Closing the Cleaning function	49
6.2	The workflow steps for cleaning	50

Table of Contents

6.2.1 6.2.2 6.2.3	The workflow for semi-automatic oven cleaning The workflow for oven cleaning without cleaning agent The workflow for ConvoClean fully automatic oven cleaning	51 53 54
6.2.4	The workflow for ConvoClean fully automatic oven cleaning using single-measure dispensing	55
7	Making settings using easyDial	57
7.1	Setting the date, time and temperature display	58
8	Data import/export	59
8.1	The instructions	60
8.1 8.1.1	The instructions Opening and running Import/Export functions	
		60 61 62
8.1.1	Opening and running Import/Export functions	61
8.1.1 8.1.2	Opening and running Import/Export functions Closing the Import/Export functions	61 62
8.1.1 8.1.2 8.2	Opening and running Import/Export functions Closing the Import/Export functions The workflow steps for Import/Export functions	61 62 63
8.1.1 8.1.2 8.2 8.2.1	Opening and running Import/Export functions Closing the Import/Export functions The workflow steps for Import/Export functions Exporting HACCP data	61 62 63 64

1 General information

Purpose of this chapter

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

Contents

This chapter contains the following topics:

	Page
Structure of customer documentation	6
Essential reading relating to safety	7
About these operating instructions	8

1.1 Structure of customer documentation

Contents of customer documentation

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

- Installation manual
- User manual
- easyDial operating instructions (this manual)

Topics in the installation manual

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

It contains the following topics:

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

Topics in the user manual

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

It contains the following topics:

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

Topics in the operating instructions

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

The operating instructions contain the following topics:

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

1.2 Essential reading relating to safety

Safety information in the customer documentation

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

The installation manual contains the safety information for the tasks covered by the manual and which are performed when moving, setting up and installing the appliance and when preparing the appliance for first-time use and taking the appliance out of operation.

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

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

Essential reading in the customer documentation

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

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

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

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

1.3 About these operating instructions

Purpose

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

Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as Entering the cooking profile data
	 Managing cooking profiles in the cookbook
	 Developing new cooking profiles
	 Adjusting appliance settings
	 Importing and exporting data
	May also perform all user tasks if applicable.
User	Essentially performs specific operating tasks such as Selecting and running a cooking profileSelecting and running a cleaning profile

Topics in the operating instructions

Chapter/section	Purpose	Target group
General information	Provides guidance on using these operating instructions and the interface to the user manual	Chef User
The easyDial functions	 Contains a summary of the easyDial functions Contains selected cooking profiles as examples 	Chef User
easyDial layout	Describes the layout and buttons in the user interface	Chef User
Cooking using easyDial	 Contains instructions on how to operate the easyDial for cooking Describes the easyDial workflow steps for cooking 	Chef User
Working with the cook-book	Contains instructions for using the cookbook and creating cooking profiles	Chef User
Cleaning using easyDial	 Contains instructions on how to operate the easyDial for cleaning Describes the easyDial workflow steps for cleaning 	User
Making settings using easyDial	Contains the instructions for making changes to settings	Chef
Data import/export	Contains instructions for importing/exporting data.	Chef

Notation for decimal points

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

2 The easyDial functions

Purpose of this chapter

easyDial is the combi-steamer user interface.

Using easyDial you can quickly create your own cooking profiles. All the functions for the process are available on one level.

This chapter provides a summary of the easyDial functions and a selection of available cooking profiles.

Contents

This chapter contains the following topics:

	raye
A summary of the easyDial functions	10
Selected cooking profiles	11

2.1 A summary of the easyDial functions

The easyDial operating modes

Using easyDial you can work in the following operating modes:

- Steam
- Combi-steam
- Convection
- Regenerating

You can perform various methods of cooking in conjunction with the cooking functions (ACS+ extra functions).

Cooking functions available

The following table summarizes the operating modes with the cooking functions (ACS+ extra functions) available for each.

'Yes' means that the cooking function is available for this operating mode.

'No' means that the cooking function is not available for this operating mode.

Cooking functions that are not available cannot be selected when entering cooking profiles.

Button	Cooking function	Steam operat- ing mode	Combi-steam operating mode	Convection operating mode	Regenerating operating mode
Se-	Fan speed	Yes	Yes	Yes	Yes
HP	HumidityPro	No	Yes	No	No
ČĩŤ	Crisp&Tasty	No	No	Yes	No
Q	BakePro	No	No	Yes	No

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time. You can create your own cooking profiles and manage up to 99 cooking profiles in the 'Cookbook'. You can also find ready-made cooking profiles in the 'cookbook'.

Oven cleaning using easyDial

There are ten cleaning profiles available for cleaning the cooking chamber:

- Semi-automatic cleaning profile
- Rinse-with-water cleaning profile
- Fully automatic cleaning using ConvoClean: eight cleaning profiles can be selected for different levels of soiling, some including steam disinfection and drying

Settings

You can use the settings to set the time and date, the temperature units and the volume of the beep signal.

Import and Export functions

You can use the import/export functions to import or export cookbooks and perform software updates for instance.

2.2 Selected cooking profiles

Range of cooking profiles

Product	T	*	()	/1	ACS+
Frozen baguette	555	170°C	15 min	-	Ű 1
Baked Potato	<u> </u>	180°C	-	93°C	-
Crème Caramel / Royal		80°C	35 min	-	-
Fish fingers	555	210°C	12 min	-	ČĩT 5
Proving, Baked goods		35°C	3 min	-	% 1
Roast chicken breast	555	235°C	-	72°C	-
Carrots, fresh		100°C	8 min	-	-

3 easyDial layout

Purpose of this chapter

Your combi steamer is operated using control-panel buttons and a rotary-encoder control knob, known as the Convotherm dial or C-Dial. All the appliance functions can be selected directly using these buttons, with display selections made using the C-Dial.

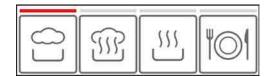
In this chapter we show you the easyDial user interface. We describe the functions of the available buttons and displays and the functions of the C-Dial.

Contents

This chapter contains the following topics:

	Page
Overall view of the easyDial layout	13
The data input buttons	14
The prompts	15
The program area	16
The C-Dial functions	17

3.1 Overall view of the easyDial layout



Operating mode selection



Cooking temperature input and display



Cooking time or core temperature input and display



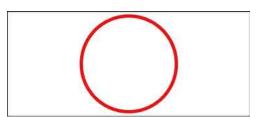
Cooking function selection (ACS+ extra functions)



Prompts

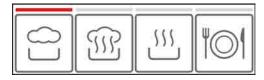


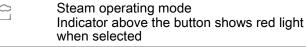
Program area



C-Dial, control element and status indicator

3.2 The data input buttons



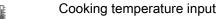


Combi-steam operating mode

Convection operating mode

Regenerate à la carte operating mode

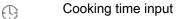




Cooking temperature display

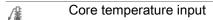
- is illuminated and shows the set cooking temperature in °C
- flashes while the value can be set (for about 5 seconds)





Cooking time or core temperature display

- is illuminated and shows the set value
- flashes while the value can be set (for about 5 seconds)



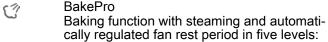
St.



Fan speed, selected

Regulates the air-flow speed inside the cooking chamber in five levels:

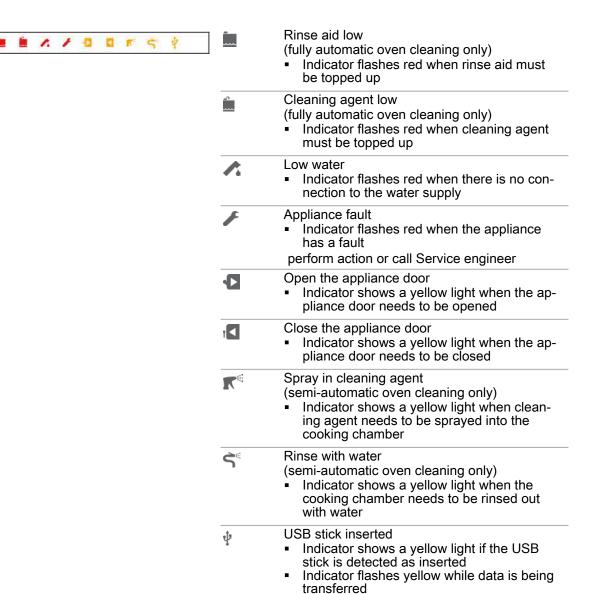
- from level 1 (minimum flow speed)
- to level 5 (maximum flow speed)
- HumidityPro
 Regulates the humidity in the cooking chamber in five levels:
 - from level 1 (minimum humidity)
 - to level 5 (maximum humidity)
- Crisp&Tasty
 Removes moisture from the cooking chamber in five levels:
 - from level 1 (minimum moisture removal)
 - to level 5 (maximum moisture removal)



- from level 1 (minimum added humidity)
- to level 5 (maximum added humidity)

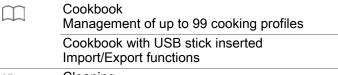
Manual steaming (during the cooking process) Adds moisture to the cooking chamber as steam or a mist spray

3.3 The prompts



3.4 The program area

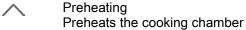






Program display SUL Indicates the:

- Actual oven temperature or core tempera-
- Preheat temperature or cool down tempera-
- Current cooking time while cooking in pro-
- gress
 Program numbers for cooking profiles in the
- Cleaning profiles
- Settings
- Import/Export functions
- Error codes

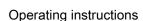


- Indicator flashes when 'Preheat' is expedi-
- Indicator is illuminated when 'Preheat' is in progress

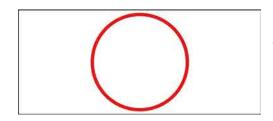


Indicator flashes when 'cool down' is expedient

Indicator is illuminated when 'cool down' is in progress



3.5 The C-Dial functions





Turning the C-Dial

Select settings



Press the C-Dial briefly

- Confirm settings
- Start/end processes

Press and hold the C-Dial

Make settings



Green C-Dial

- Illuminated when the appliance is ready for use or a process has finished
- Illuminated when a program number is al-
- ready assigned in the cookbook Flashes when the user needs to perform an action



Yellow C-Dial

- Illuminated when the user needs to wait, for instance during the cleaning process or while preheating or cool down are in progress
- Illuminated if the appliance door is open
- Illuminated when a program number is available in the cookbook
- Flashes when the user needs to take care



Red C-Dial

Illuminated during cooking mode



Blue C-Dial

- Illuminated if the USB stick is inserted and 'Cookbook' is selected
- Flashes while data is being transferred

4 Cooking using easyDial

Purpose of this chapter

This chapter contains step-by-step instructions and the workflow steps for basic cooking operations using easyDial.

Contents

This chapter contains the following topics:

	Page
The instructions	19
The workflow steps for cooking	30

4.1 The instructions

Purpose of this section

This section contains step-by-step instructions for basic operations performed when entering information for the cooking process and during the cooking process itself.

Contents

This section contains the following topics:

	Page
Entering a cooking profile using Steam	20
Entering a cooking profile using Combi-steam	21
Entering a cooking profile using Convection	23
Entering a cooking profile using Regenerate	25
Entering a cooking profile using core temperature control	26
Selecting Preheat or Cool-Down	27
Starting a cooking process	28
Stopping a cooking process	28
Changing data while cooking is in progress	29
Manual steaming during the cooking process	29

4.1.1 Entering a cooking profile using Steam

Area of use

The 'Steam' operating mode is suitable for the following cooking methods:

Boiling

- Steaming
- Blanching

- Poaching
- Preserving

Temperature range

When you use the 'Steam' operating mode, you are working in a temperature range of 30°C to 130°C.

Cooking functions available

St.

5-speed fan

Entering the cooking profile

2. Press the 'Cooking temperature' button.

3. Turn the C-Dial to set the cooking temperature you require.

4. Press the 'Cooking time' button.

5. Turn the C-Dial to set the cooking time you require.

6. Select the 'Fan speed' level you require.



Result: you have finished entering the cooking profile.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To start a cooking process see Page 28 for how to proceed
- To understand the cooking workflow steps see Page 30

4.1.2 Entering a cooking profile using Combi-steam

Area of use

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

Roasting

Baking

Braising

Temperature range

When you use the 'Combi-steam' operating mode, you are working in a temperature range of 30°C to 250°C.

Cooking functions available

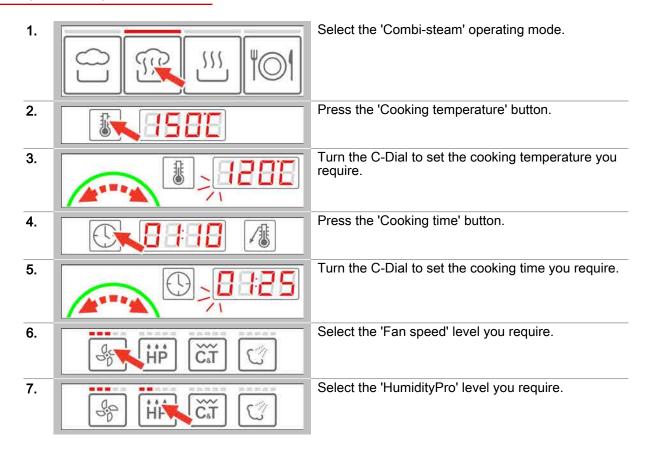
St.

5-speed fan

Η̈́Р

HumidityPro with 5 levels of adjustment or automatic regulation

Entering the cooking profile





Result: you have finished entering the cooking profile.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To start a cooking process see Page 28 for how to proceed
- To understand the cooking workflow steps see Page 30

4.1.3 Entering a cooking profile using Convection

Area of use

'Convection' is a combi-steamer operating mode in which the food is cooked using dry heat. The 'Convection' operating mode is suitable for the following cooking methods:

- Roasting
- Baking
- Gratinate

- Grilling
- Dry-roasting

Temperature range

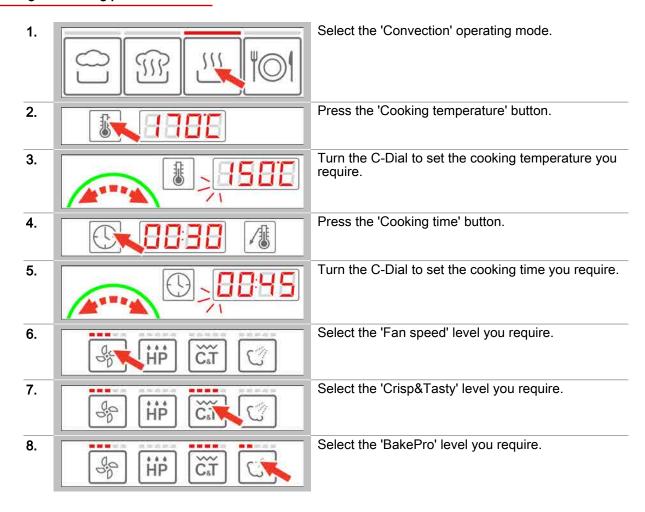
When you use the 'Convection' operating mode, you are working in a temperature range of 30°C to 250°C.

Cooking functions available

5-levels of Crisp&Tasty

5-levels of BakePro

Entering the cooking profile





Result: you have finished entering the cooking profile.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To start a cooking process see Page 28 for how to proceed
- To understand the cooking workflow steps see Page 30

4.1.4 Entering a cooking profile using Regenerate

Area of use

'Regenerate' is the combi-steamer operating mode in which precooked dishes undergo final cooking and made ready to serve. Regenerate is suitable for practically all types of dishes. The dishes are arranged in containers or on baking sheets for regenerating.

Temperature range

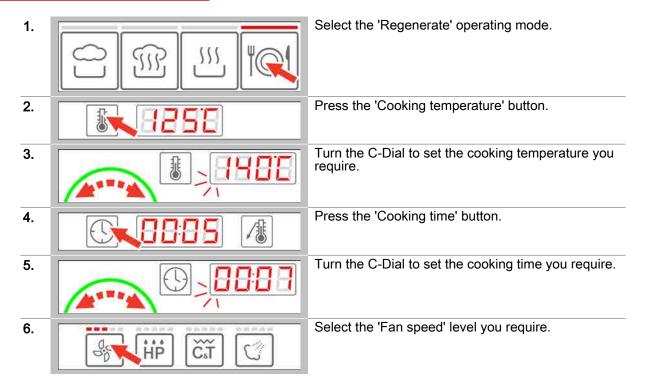
With 'Regenerating', you are working in a temperature range of 120°C to 160°C.

Cooking functions available



5-speed fan

Entering the cooking profile





Result: you have finished entering the cooking profile.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To start a cooking process see Page 28 for how to proceed
- To understand the cooking workflow steps see Page 30

4.1.5 Entering a cooking profile using core temperature control

Area of use

The core temperature control function uses the core temperature inside the product to control the length of the cooking process rather than the time. It can be used with all operating modes.

Core temperature control is particularly recommended for cooking slow roasts and when aiming for a precise result (medium, rare etc.).

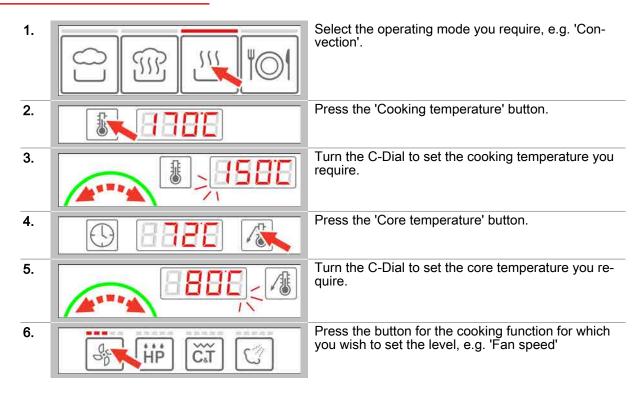
Temperature range

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

Cooking functions available

Depends on the choice of operating mode; see also 'Cooking functions available' on Page 9.

Entering the cooking profile





Result: you have finished entering the cooking profile.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To start a cooking process see Page 28 for how to proceed
- To understand the cooking workflow steps see Page 30

4.1.6 Selecting Preheat or Cool-Down

Requirements

- You have entered a new cooking profile or opened a cooking profile from the 'Cookbook'.
- The prompt to preheat or cool the cooking chamber prior to cooking is displayed.

Selecting Preheat



Press the 'Preheat' button to preheat the cooking chamber following the prompt.



Result: The cooking chamber is preheated.

Further steps:

- To start a cooking process see Page 28 for how to proceed
- To understand the steps in a cooking workflow see Page 31

Selecting cool down



Press the 'cool down' button to preheat the cooking chamber following the prompt.



Result: The cooking chamber is cooled.

- To start a cooking process see Page 28 for how to proceed
- To understand the steps in a cooking workflow see Page 33

4.1.7 Starting a cooking process

Requirements

- Before starting the cooking process, you have familiarized yourself with the rules and hazard warnings given in the user manual that relate to working safely with the appliance, and you follow the instructions given there.
- You have entered a new cooking profile.
- Following the relevant prompt, you have preheated or cooled down the cooking chamber.
- The C-Dial shows a green light.

Starting a cooking process



Press the C-Dial briefly to start the cooking process



Result: the cooking process starts and the C-Dial shows a red light.

Further steps:

- To stop a cooking process see Page 28 for how to proceed
- To change cooking data, see on page 29 for how to proceed
- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how

4.1.8 Stopping a cooking process

Requirements

- You have started the cooking process.
- The C-Dial shows a red light.

Stopping a cooking process



Press the C-Dial briefly to stop the cooking process.



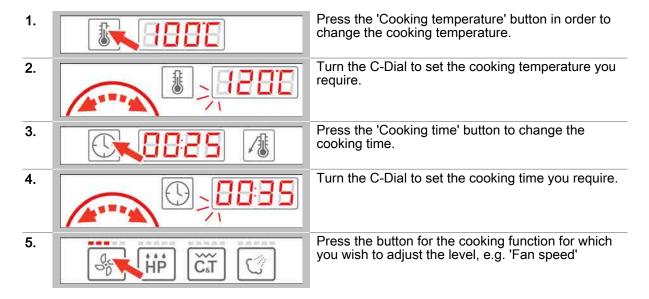
Result: you have stopped the cooking process and the C-Dial shows a green light.

4.1.9 Changing data while cooking is in progress

Requirements

You have started the cooking process.

Changing data while cooking is in progress





Result: The changes are adopted by the cooking process after about 5 seconds.

4.1.10 Manual steaming during the cooking process

Requirements

- You have entered or have opened from the 'Cookbook' a cooking profile with the 'Convection' operating mode.
- You have started the cooking process.

Manual steaming during the cooking process



Press and hold the 'Add moisture' button for as long as you want steaming to last.



Result: The food is steamed.

4.2 The workflow steps for cooking

Purpose of this section

This section describes the easyDial workflow steps during cooking mode.

Contents

This section contains the following topics:

	Page
Workflow for cooking with preheat	31
The workflow for cooking with Cool-Down	33

4.2.1 Workflow for cooking with preheat

Requirements

- You have entered a new cooking profile or opened a cooking profile from the 'Cookbook'.
- The oven temperature is too low for the selected cooking profile.

The steps in the cooking workflow

Step 1 Oven temperature too low

The appliance signals by flashing the 'Preheat' indicator that the oven needs to be preheated manually. The C-Dial shows a green light.

Step 2 Preheating

After you press the 'Preheat' button, the appliance automatically heats the cooking chamber to the cooking temperature set in the cooking profile. The C-Dial shows a yellow light during preheating.



Step 3 The cooking chamber is held at the oven temperature.

The C-Dial flashes green once the oven temperature is reached. The cooking chamber is held at the oven temperature.



Prompt to load with food

The load signal beeps while the prompt to 'Open the appliance door' lights up.



Step 4 Loading

The C-Dial shows a yellow light while you place food in the cooking chamber.



The C-Dial shows a green light after you close the appliance door. Press the C-Dial to start the cooking process.



Step 6 Cooking

The cooking process begins. The display shows the remaining cooking time or the core temperature reached. The C-Dial shows a red light.



Step 7 Cooking finished

The C-Dial flashes green when cooking has finished.

Prompt to remove food

A signal beeps while the prompt to 'Open the appliance door' lights up.

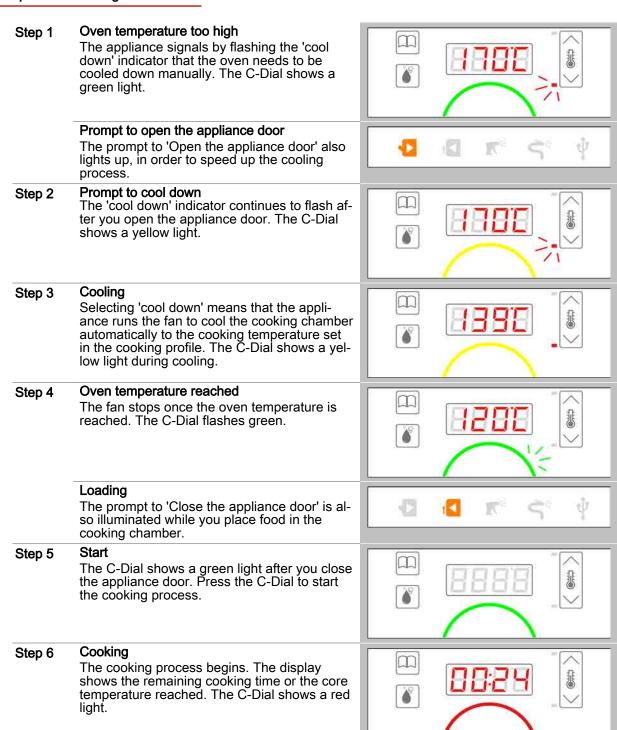


4.2.2 The workflow for cooking with Cool-Down

Requirements

- You have entered a new cooking profile or opened a cooking profile from the 'Cookbook'.
- The oven temperature is too high for the selected cooking profile.

The steps in the cooking workflow



Step 7 Cooking finished

The C-Dial flashes green when cooking has finished.

Prompt to remove food

A signal beeps while the prompt to 'Open the appliance door' lights up.



5 Working with the cookbook

Purpose of this chapter

This chapter contains step-by-step instructions and the cooking workflow steps for basic operations using the easyDial Cookbook.

Contents

This chapter contains the following topics:

	Page
The instructions	36
The workflow steps for cooking	43

5.1 The instructions

Purpose of this section

This chapter contains step-by-step instructions for essential operations using the cookbook.

Contents

This section contains the following topics:

Page
37
38
39
40
41
42

5.1.1 Opening a cooking profile from the cookbook

Cookbook functions

P :	Program number P1 to P99 for cooking profiles
5- 1	Cooking profile containing one cooking step
5-3	Cooking step 3 of a multistep cooking profile; up to 9 cooking steps are possible

Requirements

The cooking profile has been saved in the cookbook.

Opening a cooking profile from the cookbook



Press the 'Cookbook' button.



Turn the C-Dial to select the program number of the cooking profile you require. Green C-Dial = program number already used



Result: The cooking profile and the data for the cooking step are displayed.

- To preheat/cool down the cooking chamber following a prompt, see Page 27 for how to proceed
- To run a cooking profile from the cookbook see Page 38 for how to proceed
- To delete a cooking profile from the cookbook see Page 41 for how to proceed
- To close the cookbook see Page 42 for how to proceed
- To understand the steps in a cooking workflow see Page 44

Running a cooking profile from the cookbook 5.1.2

Requirements

- Before running a cooking profile, you have familiarized yourself with the rules and hazard warnings in the user manual that relate to working safely with the appliance, and you follow the instructions given there. You have opened a cooking profile from the cookbook.
- Following a prompt, you have preheated or cooled down the cooking chamber.
- The C-Dial shows a green light.

Running a cooking profile from the cookbook



Press the C-Dial briefly to start the cooking proc-

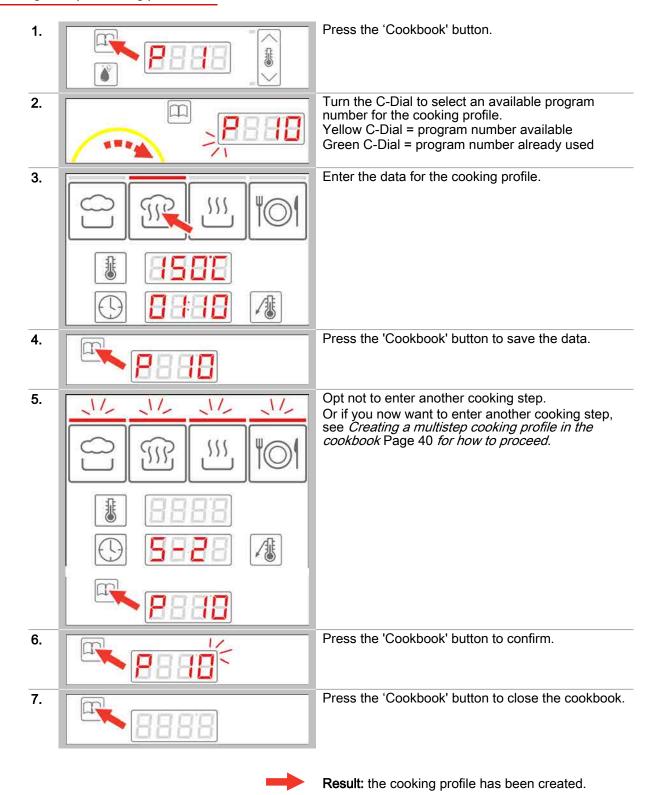


Result: the cooking process starts immediately and the C-Dial shows a red light.

- To stop a cooking process see Page 28 for how to proceed
- Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you

5.1.3 Creating a simple cooking profile from scratch in the cookbook

Creating a simple cooking profile from scratch in the cookbook



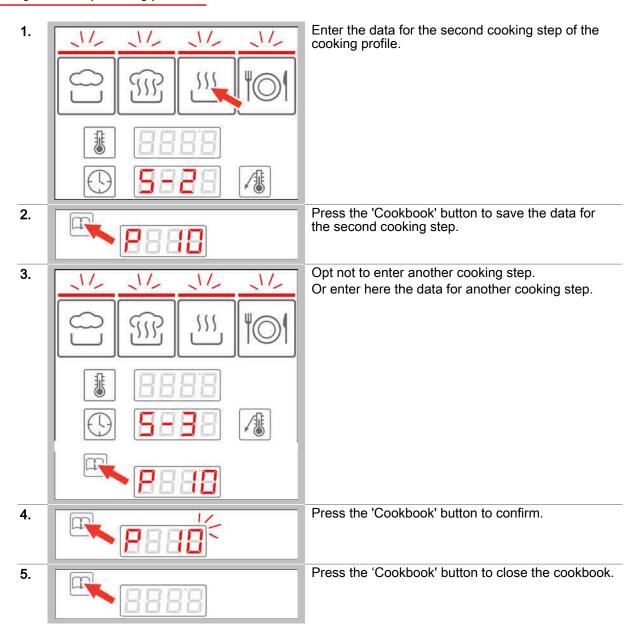
- To create a multistep cooking profile in the cookbook see Page 40 for how to proceed
- To open a cooking profile from the cookbook see Page 37 for how to proceed

5.1.4 Creating a multistep cooking profile in the cookbook

Requirements

- You are in the cookbook and have selected a program number.
- You have already entered and saved the first cooking step of a cooking profile.

Creating a multistep cooking profile in the cookbook



Result: the cooking profile has been created.

Further steps:

To open a cooking profile from the cookbook see Page 37 for how to proceed

5.1.5 Deleting a cooking profile from the cookbook

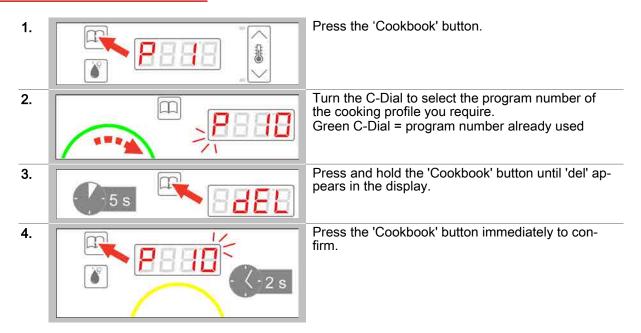
Cookbook functions

P :	Program number P1 to P99 for cooking profiles
dEL	Delete cooking profile

Requirements

The cooking profile has been saved in the cookbook.

Deleting a cooking profile from the cookbook





Result: the cooking profile and the data have been deleted from the program number. The C-Dial shows a yellow light.

Further steps:

To close the cookbook see Page 42 for how to proceed

5.1.6 Closing the Cookbook

Requirements

• The program number for a cooking profile has been selected from the cookbook.

Closing the Cookbook

Press the 'Cookbook' button.



Result: The cookbook is closed.

5.2 The workflow steps for cooking

Purpose of this section

This section describes the easyDial workflow steps during cooking mode using the cookbook.

Contents

This section contains the following topics:

The workflow for a multistep cooking profile

Page

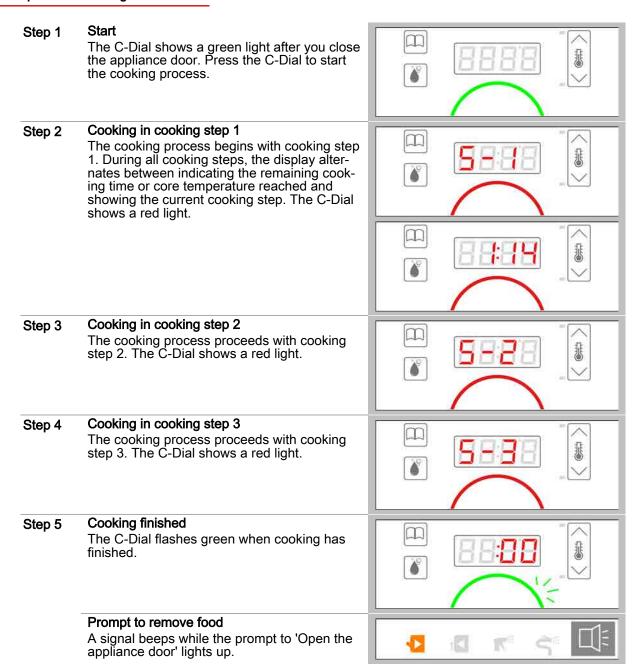
44

5.2.1 The workflow for a multistep cooking profile

Requirements

- You have opened a multistep cooking profile from the 'Cookbook'.
- Following a prompt, you have preheated or cooled down the cooking chamber.
- You have placed food in the cooking chamber.

The steps in the cooking workflow



6 Cleaning using easyDial

Purpose of this chapter

This chapter contains step-by-step instructions and the workflow steps for basic cleaning operations using easyDial.

Contents

This chapter contains the following topics:

	Page
The instructions	46
The workflow steps for cleaning	50

6.1 The instructions

Purpose of this section

This section contains step-by-step instructions for basic operations before and during the cleaning process.

Contents

This section contains the following topics:

	Page
Opening a cleaning profile	47
Starting the cleaning process	48
Stopping the cleaning process	48
Closing the Cleaning function	49

6.1.1 Opening a cleaning profile

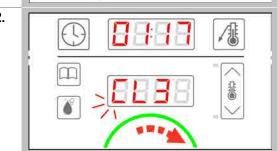
Cleaning profiles available

ELA	Cleaning assistant cleaning profile, semi-automatic oven cleaning
CLO	Rinse-with-water cleaning profile
	ConvoClean cleaning profiles
EL I	Cleaning level 1 for light soiling
CL2	Cleaning level 2 for moderate soiling
CL3	Cleaning level 3 for heavy soiling
EL4	Cleaning level 4 for very heavy soiling
EL 18	Cleaning level 1 for light soiling including steam disinfection and drying
CL24	Cleaning level 2 for moderate soiling including steam disinfection and drying
CL38	Cleaning level 3 for heavy soiling including steam disinfection and drying
ELYd	Cleaning level 4 for very heavy soiling including steam disinfection and drying

Opening a cleaning profile



Press the 'Clean' button.



Turn the C-Dial to select the cleaning profile you require.



Result: the cleaning profile is displayed along with the cleaning program length.

- To start a cleaning process see Page 48 for how to proceed
- To close cleaning see Page 49 for how to proceed
- To understand the cleaning workflow steps see Page 50

6.1.2 Starting the cleaning process

Requirements

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

Starting the cleaning process



Press the C-Dial briefly to start the cleaning process.



Result: the cleaning process starts immediately and the C-Dial shows a yellow light.

Further steps:

- To stop a cleaning process see Page 48 for how to proceed
- Clean using the cleaning profile; the Cleaning procedures chapter in the User manual shows you how

6.1.3 Stopping the cleaning process

Requirements

- You have opened a cleaning profile.
- You have started the cleaning profile.
- The C-Dial shows a yellow light.

Stopping the cleaning process

Press the C-Dial to stop the cleaning process.



Result: the cleaning process is stopped (only possible if cleaning fluid has not been added yet). The C-Dial shows a green light.

6.1.4 Closing the Cleaning function

Requirements

1.

You have selected a cleaning profile.

Closing the Cleaning function



Press the 'Clean' button.



Result: You have closed the cleaning function.

6.2 The workflow steps for cleaning

Purpose of this section

This section describes the easyDial workflow steps during cleaning.

Contents

This section contains the following topics:

	Page
The workflow for semi-automatic oven cleaning	51
The workflow for oven cleaning without cleaning agent	53
The workflow for ConvoClean fully automatic oven cleaning	54
The workflow for ConvoClean fully automatic oven cleaning using single-measure dispensing	55

6.2.1 The workflow for semi-automatic oven cleaning

Requirements

- The oven door is closed.
- The cleaning profile for semi-automatic oven cleaning has been selected.
- The cleaning profile is running.

The steps in semi-automatic oven cleaning

Step 1 Removal of food

Before the cleaning process starts for semiautomatic oven cleaning, all food must be removed from the cooking chamber. The C-Dial shows a green light.



Prompt to open the appliance door

A signal beeps while the prompt to 'Open the appliance door' lights up.



K

Step 2 Remove food

While you are checking that all food has been removed, the prompt to 'Close the appliance door' is illuminated. The C-Dial shows a yellow light.



The first cleaning phase (soaking phase) of the cleaning process begins immediately after you close the appliance door. The cleaning program length is displayed. The C-Dial shows a yellow light.



Step 4 Prompt to spray in cleaning agent

When cleaning phase 1 has finished, a signal beeps and the prompts to 'Open the appliance door' and 'Spray cleaning agent' light up.



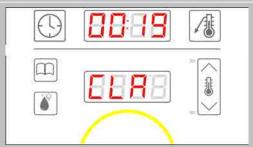
Step 5 Spray in cleaning agent

While you are spraying the cleaning agent into the cooking chamber, the prompts to Close the appliance door' and 'Spray cleaning agent' are illuminated. The C-Dial shows a yellow light.



Step 6 Cleaning phase 2

Cleaning phase 2 (washing cycle) begins after you close the appliance door. The remaining cleaning time is displayed. The C-Dial shows a yellow light.



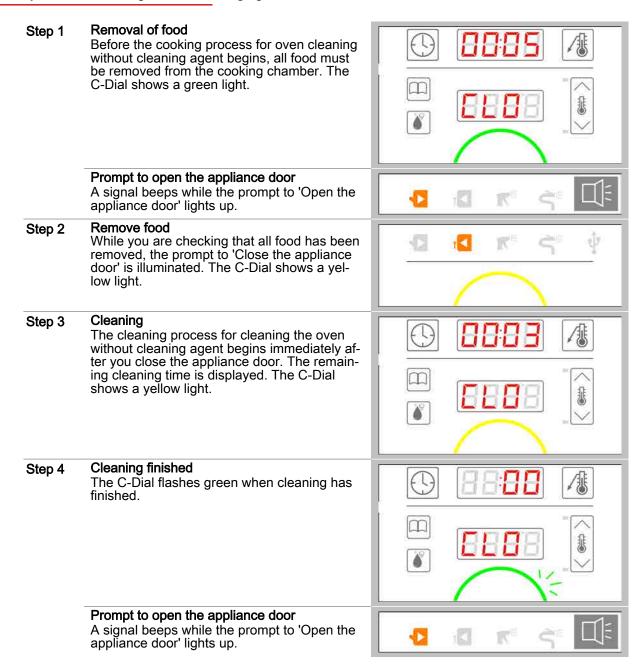
Step 7 Prompt to rinse out with water When cleaning phase 2 has finished, a signal O beeps and the prompts to 'Open the appliance door' and 'Rinse with water' light up. Rinse with water Step 8 While you are rinsing the cooking chamber with water, the prompts to Close the appliance door' and 'Rinse with water' are illuminated. The C-Dial shows a yellow light. Step 9 Cleaning phase 3 Cleaning phase 3 begins after you close the appliance door. The remaining cleaning time is displayed. The C-Dial shows a yellow light. Cleaning finished Step 10 The C-Dial flashes green when cleaning has finished. Prompt to open the appliance door A signal beeps while the prompt to 'Open the appliance door' lights up.

6.2.2 The workflow for oven cleaning without cleaning agent

Requirements

- The appliance door is closed.
- The cleaning profile for oven cleaning without cleaning agent has been selected.
- The cleaning profile is running.

The steps of oven cleaning without cleaning agent

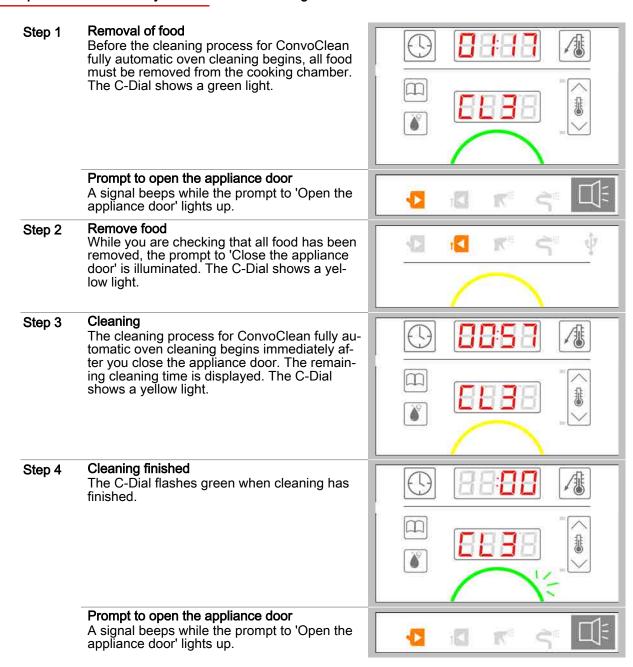


6.2.3 The workflow for ConvoClean fully automatic oven cleaning

Requirements

- The appliance door is closed.
- A cleaning profile for ConvoClean fully automatic oven cleaning has been selected.
- The cleaning profile is running.

The steps of ConvoClean fully automatic oven cleaning

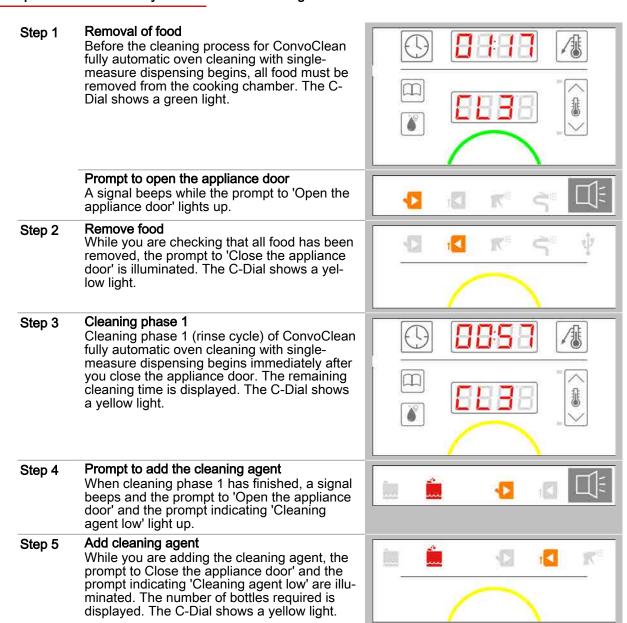


6.2.4 The workflow for ConvoClean fully automatic oven cleaning using singlemeasure dispensing

Requirements

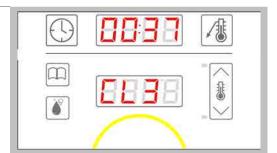
- The appliance door is closed.
- A cleaning profile for ConvoClean fully automatic oven cleaning has been selected.
- The cleaning profile is running.

The steps of ConvoClean fully automatic oven cleaning



Step 6 Cleaning phase 2

Cleaning phase 2 (washing cycle) of Convo-Clean fully automatic oven cleaning using single-measure dispensing begins after you close the appliance door. The remaining cleaning time is displayed. The C-Dial shows a yellow light.



Step 7 Prompt to add the rinse aid

When cleaning phase 2 has finished, a signal beeps and the prompt to 'Open the appliance door' and the prompt indicating 'Rinse aid low' light up.



Step 8 Add rinse aid

While you are adding the rinse aid, the prompt to Close the appliance door' and the prompt indicating 'Rinse aid low' are illuminated. The number of bottles required is displayed. The C-Dial shows a yellow light.



Step 9 Cleaning phase 3

Cleaning phase 3 (final rinse cycle) of Convo-Clean fully automatic oven cleaning using single-measure dispensing begins after you close the appliance door. The remaining cleaning time is displayed. The C-Dial shows a yellow light.



Step 10 Cleaning finished

The C-Dial flashes green when cleaning has finished.



Prompt to open the appliance door

A signal beeps while the prompt to 'Open the appliance door' lights up.



7 Making settings using easyDial

Purpose of this chapter

This chapter contains step-by-step instructions for making basic settings using easyDial.

Contents

This chapter contains the following topics:

Setting the date, time and temperature display

Page

58

7.1 Setting the date, time and temperature display

Setting the date, time, temperature display and volume



 \Rightarrow

Result: The 'Settings' are saved.

8 Data import/export

Purpose of this chapter

This chapter contains step-by-step instructions and the workflow steps for basic operations when importing/exporting data.

Contents

This chapter contains the following topics:

	raye
The instructions	60
The workflow steps for Import/Export functions	63

8.1 The instructions

Purpose of this section

This section contains step-by-step instructions for basic operations when importing/exporting data.

Contents

This section contains the following topics:

	Page
Opening and running Import/Export functions	61
Closing the Import/Export functions	62

8.1.1 Opening and running Import/Export functions

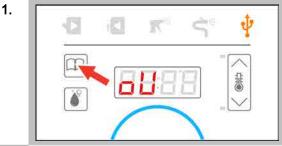
Import and Export functions

HREE oU	Export HACCP data
Pro In	Import a cookbook
Pro oli	Export a cookbook
ELn I	Import a cleaning profile for cleaning using single-measure dispensing
[Ln2	Import a cleaning profile for cleaning using canisters
P0 P0	Perform a software update

Requirements

- The USB stick is inserted.
- The 'USB stick inserted' prompt is illuminated.
- The C-Dial shows a blue light.

Opening and running Import/Export functions



Press the 'Cookbook' button.



Turn the C-Dial to select one of the Import/Export functions, e.g. 'Pro In'.



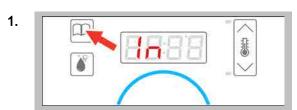
Press the C-Dial to run the selected Import/Export function, e.g. 'Pro In'.

8.1.2 Closing the Import/Export functions

Requirements

- The USB stick is inserted.
- The Import/Export functions have been opened.
- The C-Dial shows a blue light.

Closing the Import/Export functions



Press the 'Cookbook' button to close the Import/Export functions.



Result: You can now remove the USB stick. The C-Dial shows a green light.

8.2 The workflow steps for Import/Export functions

Purpose of this section

This section describes the easyDial workflow steps during data import/export.

Contents

This section contains the following topics:

	Page
Exporting HACCP data	64
Importing/Exporting a cookbook	65
Importing a cleaning profile	66
Importing a software update	67

8.2.1 Exporting HACCP data

Requirements

- The USB stick is inserted.
- The function has been opened and is running.

The steps in exporting HACCP data

Step 1 HACCP data are exported

The appliance starts exporting the HACCP data to the USB stick. The C-Dial flashes blue.



The 'USB stick inserted' prompt flashes at the same time.

Step 2 Data transfer finished

The data transfer is complete when the C-Dial stops flashing and shows a continuous blue light.



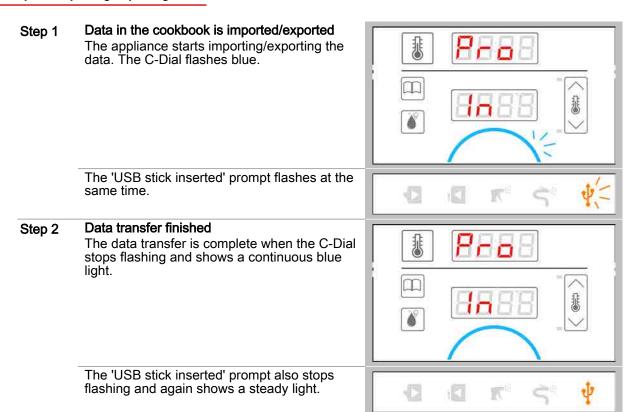
The 'USB stick inserted' prompt also stops flashing and again shows a steady light.

8.2.2 Importing/Exporting a cookbook

Requirements

- The USB stick is inserted.
- The Import/Export function has been opened and is running.

The steps in importing/exporting a cookbook

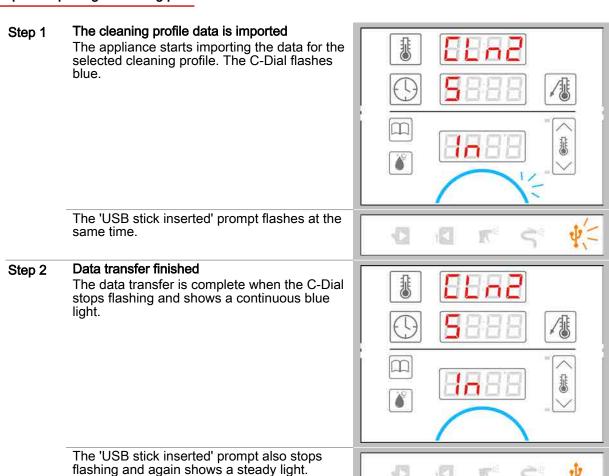


8.2.3 Importing a cleaning profile

Requirements

- The USB stick is inserted.
- The Import function has been opened and is running.

The steps in importing a cleaning profile



8.2.4 Importing a software update

Requirements

- The USB stick is inserted.
- The update function has been opened and is running.

The steps in a software update

Step 1 The software update is performed

The appliance starts the software update and imports the data from the USB stick. The import progress is displayed. The C-Dial flashes blue.



The 'USB stick inserted' prompt flashes at the same time.

Step 2 Data transfer finished

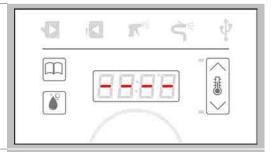
The data transfer is complete when the C-Dial stops flashing and shows a continuous blue light.



The 'USB stick inserted' prompt also stops flashing and again shows a steady light.

Step 3 easyDial is restarted

The appliance automatically restarts easyDial. No prompts are illuminated and no lights are shown or the C-Dial.



Step 4 Software update finished

The appliance starts by displaying the operating modes now rather than data import/export. The 'USB stick inserted' prompt is illuminated. The C-Dial shows a green light.







Combi steamer Convotherm 4 easyDial

Serial no.

Item no.

Order no.

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