RATIONAL

CombiMaster® Plus
Original Operating Instructions

RATIONAL ServicePlus

The all-inclusive package for an all-round service.

We want to maximize your return on investment from the very start.
Over the entire service life and without any hidden costs.

FREE OF CHARGE! - On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and
how they can be best deployed to suit your specific requirements.

FREE OF CHARGE! - RATIONAL ConnectedCooking

ConnectedCooking

Connecting your RATIONAL units is easy thanks to the world's most
state-of-the-art cloud-based networking solution for professional
kitchens. ConnectedCooking helps you keep everything under
control: manage your units efficiently, access them remotely
via smartphone (iOS and Android devices), document HACCP
information automatically, and load recipes from the RATIONAL
library onto your units quickly and easily.

Simply log in at **ConnectedCooking.com**

FREE OF CHARGE! - Chef℄Line®

We offer a telephone consulting service to answer any questions you have about
applications or recipes. Fast, uncomplicated, and from one chef to another, 365 days a
year. You can contact the ChefLine® at
USA 866-306-2433 / **Canada +1-844-405-6211**

RATIONAL ServicePlus

RATIONAL Service Partner

Our appliances are reliable and have a long service life. However if you should encounter technical difficulties, the RATIONAL Service Partner can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included:
USA 866-891-3528 / **Canada +1 855-701-5777**

2-year Warranty

We offer a 24-month warranty valid from the date of initial installation, provided that your appliance is fully and correctly registered with us. You can do this comfortably online at **www.rational-online.com/warranty** or by sending us the postcard attached to this manual. The warranty excludes glass damage, light bulbs, and seals as well as damage caused by improper installation, use, maintenance, repair, or descaling.

Simply log in at **www.rational-online.com/warranty**

CombiMaster – the power pack

Dear user,

Congratulations on your decision to purchase a **CombiMaster®️ Plus!**

The **CombiMaster®️ Plus** stands for mature technology and excellent workmanship, and offers enticing functions that ensure outstanding cooking results every time: crispy crusts, succulent roasts, intensive flavors and colors. The rotary button operation is easy, clear, and robust. Your **CombiMaster®️ Plus** will give you many years of reliable service in your kitchen.

We give a 24 month warranty calculated from the date of initial installation, providing you have filled in the warranty registration for your appliance completely and correctly. You can do this conveniently online at **www.rational-online.com/warranty** or using the enclosed postcard. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair, or descaling.

Happy cooking!

**Your,
RATIONAL AG**

We reserve the right to make technical changes in the interest of progress!

Dealer:	**Installer:**
	installed on:
Unit number:	

Info Contents

Info Contents

Explanation of the Pictograms

 Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.

 Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.

 Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.

Corrosive substances

Risk of fire!

Risk of burning!

Note:
Damage may be caused if this is ignored.

Handy tips for everyday use.

Read the manual carefully prior to initial start-up.

The maximum rack height is 160 cm.

Initial start-up

Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:
- For the self-test to be carried out, all the packaging materials must be have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance sizes 6 x 2/3, 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.

Risk of fire!

Remove the packaging material, starter kit as well as grids and containers.

The cooking chamber door must not be opened during the self-test. Opening the cooking chamber door will lead to failure of the self-test. Restart the self-test by switching the appliance off. Always allow a hot appliance to cool down first. If the test is interrupted you will be requested next day by the appliance to start the self-test again.

Step	Info/Button	Instructions

Initial start-up

Step	Info/Button	Instructions
1	door	Open the cooking chamber door and remove the packaging material, starter kit, grids and containers.
2		Insert an empty GN sheet with the opening facing downwards into the rack in front of every fan wheel. Please read the installation instructions for more details.
3	door	Close the cooking chamber door to start the self-test.
4	SELF	The following test will take place automatically. The display indicates "self" - "test".
5	End	The self test is completed after approx. 45 minutes.

⚠️

CO2 | Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.

Safety Instructions

Keep this manual in a safe place so that it can always be consulted by anyone using the appliance.

This appliance may not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety. Unless such persons are supervised by a person responsible for safety, and have been instructed as to the potential dangers in operating the unit. Surfaces and accessories may be hot - please note when supervising. Cleaning and maintenance work may not be performed by children, even if supervised.

Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instruction.

In the event that the connection cable becomes damaged, it must be replaced by the manufacturer, a service agent or qualified specialists to prevent any hazards or damages to the appliance.

If the appliance is installed in a position where the highest rack is higher than 160 cm, the supplied sticker must be affixed to the appliance.

 Warning!

Daily checks before switching on and use
- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking chamber - containers with hot liquids can fall through or slip out of the cooking chamber - risk of combustion.*
- *Make sure that there are no cleaning tab residues in the cooking chamber before you start cooking with the appliance. Thoroughly rinse away any cleaning tab residues with the hand shower - risk of chemical burns.*

Safety Instructions

⚠️ *Warning!*

Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with.
Incorrect installation, servicing, maintenance, cleaning or modifications to the appliance may result in damage, injury or death. Read these operating instructions carefully before you start to use the appliance.
This appliance must only be used to cook food in commercial kitchens. Any other use is not intended and is therefore considered dangerous.
It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - risk of fire.
Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.
In case of damage to the glass plate, please replace the entire plate immediately.

IEC 60417-6332 certification allows the setting up of the electric version of the combi-steamer in humid and warm environments.

⚠️ *Warning!*

Smoking food in the appliance
Smoking food in the appliance may only be done using the original RATIONAL smoking accessory, VarioSmoker.

⚠️ *Warning!*

No objects on the appliance ceiling.
Do not place any objects on the appliance ceiling. Risk of injury if they fall down.

Safety Instructions

 Warning!

Gas appliances only
- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use - combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations - risk of fire! (Contact your installer).*
- *Do not put objects on your appliance's exhaust pipes - risk of fire!*
- *Do not let objects block or obstruct the area below the appliance's base - risk of fire!*
- *The appliance must only be used in still conditions - risk of fire!*

 What to do if you smell gas:

- *Shut off the gas supply immediately!*
- *Do not touch any electrical controls!*
- *Make sure the room is well ventilated!*
- *Avoid naked flames or sparking!*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the nearest fire station)*

Safety instructions and liability

⚠️ ***Warning!***

Safety instructions during use

- *When filling containers with liquids or if containers fill up with liquid food products during cooking, only use the rack levels where the user can easily look into the inserted container - risk of burns! Information sticker is enclosed with the unit.*
- *Always open the cooking cabinet door very slowly (hot vapours) - risk of burns!*
- *Always wear heat protective clothing when handling accessories and other objects in the hot cooking cabinet with - risk of burns!*
- *The exterior temperatures of the unit can reach above 60 °C, only touch the appliance on the operating controls - risk of burns!*
- *The hand shower and the water coming out of the hand shower can be hot - risk of burns!*
- *Cool Down operation - only activate the Cool Down function if the air baffle has been locked as per instructions - risk of injury!*
- *Do not reach into the wheel fan - risk of injury!*
- *Cleaning - aggressive chemicals - risk of chemical burns! Appropriate protective clothing, protective glasses, gloves and protective face masks must be worn for cleaning. Please observe the safety instructions in the "Cleaning" section.*
- *Do not store any flammable or combustible substances near the unit - risk of fire!*
- *Apply the brakes on mobile units and mobile oven racks when not moving them. The racks could roll away on uneven floors - risk of injury!*
- *During mobile use of mobile oven racks, you must always close the container locks. Cover containers with liquids to prevent hot liquids from spilling out - risk of burns!*
- *The transport trolley must be properly fixed to the appliance when loading and unloading the mobile plate rack and the mobile oven rack - risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units mounted on castors may tip over during transportation over sloping surfaces or bumps - risk of injury!*

Safety instructions and liability

Liability

Installations and repairs that are not carried out by authorised specialists or using original spare parts, and any technical modification that is not approved by the manufacturer will void the manufacturer's warranty and product liability.

Care, inspection, maintenance and repair

In order to retain the high quality of the stainless steel, for hygienic reasons and to avoid interferences to operation, the appliance must be cleaned daily or when prompted to clean. Follow the instructions in the "Cleaning" section.

Constant operation at high cooking cabinet temperatures (≥ 260 ° C), the use of high browning levels (browning 4/5) and preparation of food with high fat and gelatin content can subject the press-fit door gasket to faster wear.

Cleaning the press-fit door gasket daily with a non-abrasive rinsing agent will extend the service life.

 Warning!

If the appliance is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

- *If fat deposits and/or food waste in the cooking cabinet ignite, shut down the appliance immediately and keep the cooking cabinet door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking cabinet, your appliance must be cleaned every day, even if it is only operated in "Moist Heat" (steaming) mode.*
- *Do not use a high pressure cleaner, steam cleaner or a direct water jet to clean the appliance. Observe the protection class IPx5.*
- *Do not treat the appliance with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the appliances might discolour.*
- *To clean the exterior panelling, only use mild household cleaning agents such as dishwashing detergent on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *Only use cleaning agents from the appliance manufacturer. Cleaning agents from other manufacturers can damage the appliance. Damage to a device that has been caused by using different cleaning and care products than those recommended by the manufacturer is not covered under warranty.*
- *Do not use scouring products or abrasive cleaning agents.*

Care, inspection, maintenance and repair

⚠️ *Warning!*

Inlet filter maintenance The device automatically detects if the air filter is dirty. You will receive a service message and prompt to clean or replace the air filter when it is dirty. The appliance may only be operated without an air filter. When replacing the air filter, please take into account the following specifications:

Appliance size 6 x 2/3 GN, 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN
Air filter article number 6 x 2/3 GN: 40.04.771
Air filter article number
6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN: 40.03.461
This air filter may only be removed and cleaned by the user. When replacing the filter, make sure that the air filter carefully locks into the correct position. To replace the air filter, please follow the instructions in the "Domestic technology" section.

Appliance size 20 x 1/1 GN and 20 x 2/1 GN
This air filter may only be replaced by an authorised service partner.

Attention! *The appliance is only guaranteed protection against sprayed water if the filter and cover are assembled correctly.*

Care, inspection, maintenance and repair

Inspection, maintenance and repair

⚠️ *Danger - high voltage*

- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The appliance must be disconnected from the mains for cleaning (apart from CleanJet® cleaning) and for inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the appliance is moved. If the appliance is moved, make sure that power, water and drainage lines are correctly disconnected. If the appliance is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your appliance should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Function parts

① **Appliance number**
    (only visible when the door is open)
② **Flow guard** (optional)
    (for gas appliances only)
③ **Cooking cabinet lighting**
④ **Appliance door with triple glazing**
⑤ **Appliance door with double glazing**
⑥ **Door handle**
    Tabletop units: One-handed operation
    with sure-shut function
    Standalone   appliances: One-handed
    operation
⑦ **Unlocking mechanism to open the
    glass pane** (inside)
⑧ **Integrated and self-emptying door drip
    pan** (inside)
⑨ **Unit drip pan with direct connection to
    the drain**
⑩ **Appliance plinth**
⑪ **Unit feet** (height adjustable)
⑫ **Type plate**
    (contains important data such as power
    consumption, gas type, voltage, number
    of phases and frequency as well as
    appliance type, appliance number and
    option number)
⑬ **Control panel**
⑭ **Cover for the electric installation space**
⑮ **Hand shower** (optional)
    (with automatic return)
⑯ **Positioning aid** (standalone units)
⑰ **Air filter for table-top unit** (installation
    space air inlet)
⑱ **Air filter for standalone unit** (installation
    space air inlet, rear of unit)
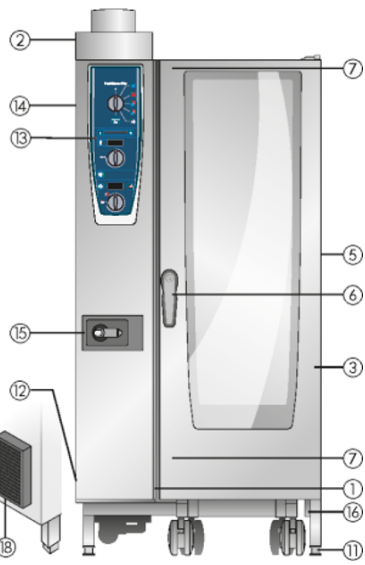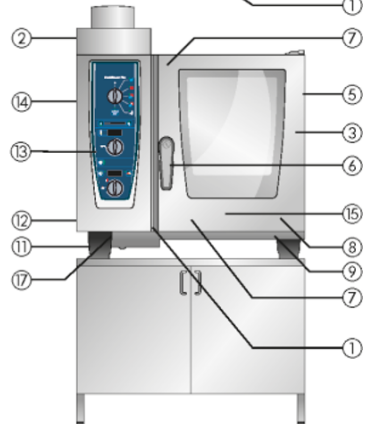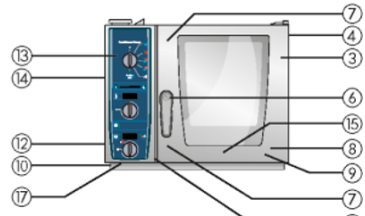
CombiMaster Plus 61 on thermocabinet

Notes on using your appliance

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the appliance.
- Only use the appliance in areas with a room temperature of > 5 °C. For ambient temperatures of less than + 5 °C, you must heat the cooking cabinet to room temperature (> + 5 °C) before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- With grilling and roasting applications (e.g. chickens) a fat collector should always be pushed under the food which is cooking.
- Only use heat-resistant original accessories from the appliance manufacturer.
- Always clean accessories before use.
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a sure shut function; the door of the floor appliance is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the appliance.
- At the end of its service life, the appliance must not be disposed of with the general waste or used electrical appliances at municipal collection points. We would be pleased to assist you in disposing of the device.

Max. load sizes depending on appliance size

6 x 2/3 GN	20 kg	(max. 10 kg for each rack)
6 x 1/1 GN	30 kg	(max. 15 kg for each rack)
6 x 2/1 GN	60 kg	(max. 30 kg for each rack)
10 x 1/1 GN	45 kg	(max. 15 kg for each rack)
10 x 2/1 GN	90 kg	(max. 30 kg for each rack)
20 x 1/1 GN	90 kg	(max. 15 kg for each rack)
20 x 2/1 GN	180 kg	(max. 30 kg for each rack)

Notes on using your appliance

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If the maximum load sizes are exceeded, this can damage the appliance.
Please also note the maximum load sizes for food in the "Manual Cookbook".

Table-top appliance 6 x 2/3 GN with hinging rack
- To remove the right hinging rack, hold the top of the hinging rack and press it upwards. The hinging rack releases from the 2 locking pins and can now be removed.
- To install the hinging rack, align the hooks on the hinging rack with the locking pins and press down on the hooks until they engage in the locking bolts.
- To remove the left hinging rack, raise it slightly and swivel it right into th cooking cabinet to release both locking pins from the air baffle. Use a screwdriver to loosen the upper and lower locking hooks on the air baffle. You can now remove the hinging rack together with the air baffle. The left hinging rack can now be removed together with the air baffle.

Table-top appliances with hinging racks
(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)
- To remove, raise the hinging rack slightly in the middle. Pull it out of the front, lower locking mechanism and then from the top locking mechanism.
- Swivel the hinging rack to the middle of the cooking cabinet.
- Lift the hinging rack out of its fixing by lifting it up. Reverse the above sequence to reset.

Notes on using your appliance

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)

- Remove the hinging rack as described above.
- Place the run-in rail on the fixing provided on the appliance's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the appliance must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the appliance.
- Push the mobile oven rack or mobile plate rack into the appliance as far as it will go, and check that the locking mechanism in the appliance is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

Notes on Using Your Unit

Working with the Core Temperature Probe

Caution!
The core temperature probe can be hot – Risk of burns.

Always insert the core temperature probe into the thickest point on the product. Make sure that a large part of the probe needle is in the product. Insert the core temperature probe at an angle into the product. For bakery products that rise a long way during baking, position the CT probe vertically in the middle of the product.

At the thickest point

Position at an angle
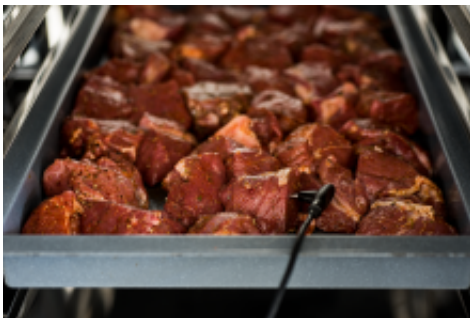
Insert into several pieces of meat

Position at an angle

Notes on Using Your Unit

Into the breast meat

At the thickest point on the product

ℹ️

- Always correctly position the core temperature probe in the park position provided – Risk of damage!
- Do not let the core temperature probe hang out of cooking cabinet – risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet – risk of damage.

Notes on using the USB interface

The USB interface is designed to be used only for importing and exporting data, and for performing software updates using USB drives.

It is not suitable for charging or operating other electronic equipment, such as cellular phones.

Notes on Using Your Unit

Working with the Hand Shower

- If you use the hand shower, please pull the hose at least 7.78 Inches (20 cm) out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.

Caution!
The hand shower and water from the hand shower may be hot – risk of burns.

- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.

Operating controls

	Operating mode switches
	Steam (30 °C to 130 °C)
	Convection (30 °C to 300 °C)
	Combination of steam and convection (30 °C to 300 °C)
	Finishing (30 °C to 300 °C)
	Cool down
	Programming / Start programme and clean
	Sets humidity / displays number of cleaner and rinse aid tabs
	Set the cooking cabinet temperature
	Selector switch for cooking cabinet temperature

Operating controls

	Air speed
	Set the cooking time (0 to 23 h 59 min)
	Set the core temperature (0 °C to 99 °C)
	Displays cooking time/core temperature/cleaning time
	Selector switch for cooking time/ core temperature

General Notes

Operation:

Choose the required cooking mode.

Choose the required cooking cabinet temperature.

Choose the required cooking time/core temperature. The cooking time can be set in minutes for times between 0 and 2 hours, in 5-minute intervals for times between 2 and 3 hours, in 15-minute intervals for times between 3 and 6 hours and in 30-minute intervals for times between 6 and 24 hours.

Choose the required cooking cabinet humidity using the arrow buttons.

Choose the required air speed.
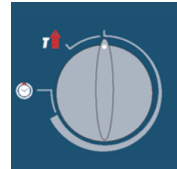
Turn the selection button clockwise as far as it will go.

General Notes

Notes:

The cooking mode display flashes when the cooking cabinet is too hot (see the "Cool Down" section on cooling the cooking cabinet).

Button lights up when the heating is active.

A buzzer signals the end of cooking.

Fault messages:

Low water level – Open the water tap. Display goes out after filling.

"Gas burner fault": Press the "cooking time" button – New ignition process. If the display lights up repeatedly, inform Service!

ClimaPlus®

ClimaPlus® measures and regulates the humidity in the cooking cabinet. You can set the exact product-specific climate for each food in the climate window.
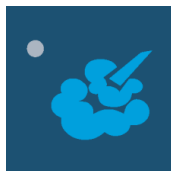
Steam:
The factory setting for ClimaPlus® is 100% humidity.

Dry heat:
ClimaPlus® allows you to limit the humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted humidity level in the cooking cabinet. The more red visible on the display, the drier the cabinet atmosphere and the lower the humidity level.
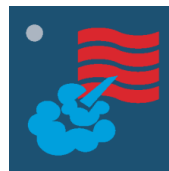
Steam + dry heat:
You can set the mixture of steam and dry heat. The more blue visible in the climate window, the moister the cooking cabinet atmosphere and the higher the humidity level.

 Up arrow lit – moisture entering cooking cabinet.

 Down arrow lit - moisture being removed from cooking cabinet.

ClimaPlus ®

Press the cooking time or core temperature button to display the current humidity in the cooking cabinet.

For continuous operation that is as resource-friendly as possible, we recommend using standard cooking cabinet humidity, for example 100% for dry heat.

Overview of modes

Steam mode (30 °C to 130 °C)

The high performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. Constant cooking cabinet temperatures and maximum possible steam saturation guarantee a uniform and highly gentle cooking process. Appetising colours, bite and retained nutrients and vitamins are guaranteed, particularly for vegetables. The steaming mode is ideal for stewing, blanching, steaming, poaching, heating through, simmering, brewing and soaking.

Convection mode (30 °C to 300 °C)

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to get succulently browned pan-fried dishes, frozen convenience or light baked goods.

Combination of steam and convection mode (30 °C to 300 °C)

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of convection, which is responsible for creating the intense aroma, appetising colour and crispy crusts. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.

Finishing mode (30 °C to 300 °C)

Finishing means the conscious separation of production and service. From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared and then chilled up to serving temperature very quickly - whether it is on trays, plates or in containers. You gain flexibility, and your customers enjoy the experience more as the food is no longer kept warm for long periods, thus losing quality.

Overview of modes

"Cool down"
With the Cool Down function, you can quickly and gently cool a hot cooking cabinet, e.g. for low temperature cooking or manual cleaning.

Programming/Programme Start/ Cleaning"
Using the programming function, create and save manual programmes. For recurring cooking processes, there are 100 programme slots with up to 6 cooking steps available. This ensures consistent quality - even when using temporary staff.
The automatic cleaning programme restores the hygienic initial condition of your appliance without additional staff expenditure.
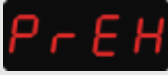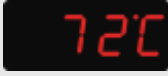
Steam Mode

In the "steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **86 °F - 266 °F / 30 °C -130 ℃** .
Cooking methods: Steaming, stewing, blanching, simmering, soaking, vacuum cooking, thawing, preserving

Step	Info/Button	Instructions
1		Choose the "steam" mode.
2	PrEH	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	98℃	Set the required temperature. The standard value is boiling temperature.
4		Press the button to set the cooking time.
5	1:06	Set the required cooking time: e.g. 1 h and 6 min. For continuous operation turn the selection button clockwise as far as it will go.
4		Or alternatively press the "core temperature" button and set the required core temperature.
5	72℃	Choose the required core temperature.

Steam Mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- When the cooking cabinet humidity is queried in steam mode, either 0% or 100% is shown. 100% cooking cabinet humidity is only indicated when sufficient steam has been produced.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Steam Mode

Sample Dishes

Mise en place
Tomatoes concassé, garnishes (vegetables, fruit), mushrooms, blanching juliennes and brunoises, blanching vegetables for stuffings, roulades, etc. peeling onions and chestnuts, soaking pulses, blanching bacon and ham, poaching fish dishes, soups, sauces, stocks, fumets, etc. pasteurising (semi-preserved foods).

Starters
Scrambled eggs, poached eggs, hard-boiled eggs, asparagus, vegetable flans, stuffed vegetables (onions, turnips, leeks, celery, etc.), galantines, fish dumplings, terrines, vacuum dishes.

Soup garnishes
Liver dumplings, spinach dumplings, maultaschen, ravioli, vegetable flan, fillings, dumplings, egg garnish/flan.

Main courses
Boiled beef, cured ham, pickled knuckle of pork, tongue, boiling fowl, turkey legs, meat in aspic, fish (salmon, sole, etc.), cured ham, poultry, vacuum dishes (chicken breast, aitchbone, veal tongue), turkey fillet, chicken breasts, beef fillet, vitello sausage.

Side dishes
Risotto/rice, different types of dumplings, pasta (noodles), fresh and frozen vegetables, vegetable casseroles, potato roulade, boiled/jacket potatoes, flan, vegetable casseroles, polenta.

Desserts
Fresh or frozen fruit (e.g. hot raspberries), stewed fruit, rice pudding, crème caramel, cabinet pudding.

Steam Mode

To get the most out of your appliance, check daily the types of food which can be **cooked together using "steam"** .

Remember that fish, meat, vegetables, side dishes and fruit can be cooked together (as long as they are all being prepared by the same method).

Potatoes are cooked in perforated GN containers, the perforations let the steam circulate and give faster, more intensive cooking.

Vegetable stock can be collected by inserting a container on the bottom rack.

It is better to use two shallower GN containers rather than one high one => **this reduces bulk** and avoids heavy layers of food.

Dumplings should be placed in a shallow solid GN container, not too close together.

Rice and cereals are the only foods to which you should add water: 1 part grain, 1.5 to 2 parts water.

Tomatoes are very easy to skin: "steam" for approx. 1 min, then plunge into cold water.

Approximate cooking cabinet temperatures
Soup garnishes: 167 °F - 194 °F (75 °C - 90 °C)
Fish, shellfish and crustaceans: 149 °F - 194 °F (65 °C - 90 °C)
Meat and sausages: 162 °F - 167 °F (72 °C - 75 °C)
Light meat: 167 °F - 185 °F (75 °C - 85 °C)
Dark meat: 176 °F - 194 °F (80 °C - 90 °C)
Poultry: 176 °F (80 °C)
Desserts: 149 °F - 194 °F (65 °C - 90 °C)

Seasoning
Season with care. Low cooking temperatures intensify the characteristic taste of seasonings.
When vacuum cooking be sure to add the exact amount of fumet, essence or reduction!

Preserving fruit/vegetables
Cover the food with hot or cold liquid, depending on the firmness of the raw product and the type of preserve you want. The diameter of the preserving jars used should not exceed 3.9" (100 mm). The cooking temperature will depend on the type of product (ripeness, size of pieces). Approximate temperature: 165 °F -210 °F (74 °C - 99 °C).
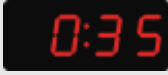
Please note: The jars must not be closed.

Dry Heat Mode

In "dry heat" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **86 °F to 572 °F / 30 °C to 300 °C** . You can limit the cooking cabinet humidity if necessary.
Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

Step	Info/Button	Instructions
1		Choose the "dry heat" mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3		Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6		Set the required cooking time, e.g. 35 minutes. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6		Choose the required core temperature.

Dry Heat Mode

☞

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Dry Heat Mode

Sample Dishes

Mise en place
Sweating bacon, roasting bones, allowing dough (yeast) to rise.

Starters
Meatballs, vegetarian bakes, vegetables au gratin, vegetable pasties, pies, sirloin, chicken wings, finger food, duck breasts, quiches, shortcrust pastry, tartlets.

Soup garnishes
Savoury straws, cheese croûtons.

Main courses
Steak, rump steak, T-bone steak, liver, rissoles, chicken breast, chicken legs, half / whole chickens, turkey, pheasant, quail, breaded meat, breaded convenience food, vegetarian cutlets, duck breasts, cutlets, pizza .

Side dishes
Potato pancakes, roast potatoes, potato gratin, rösti, baked potatoes, Idaho potatoes, potato soufflés, Macaire potatoes, duchesse potatoes.

Desserts
Sponges, marble cakes, plain cakes, fancy cakes, flaky pastry, croissants, bread, rolls, baguettes, shortcrust pastry, apple strudel, frozen bakery products (precooked).

Dry Heat Mode

Cooking times
Cooking times will depend on product quality, weight and height. Do not overload grids or containers so that air can circulate evenly.

General notes on pan-frying
- Preheat to as high a temperature as possible (572 °F / 300 °C) to build up sufficient stored heat.
- Load **as quickly as possible,** in order to minimise cabinet temperature drop.

Breaded products
All types of breadcrumb coating can be used. Browning is improved by brushing with fat or a blend of paprika and oil.
Rule of thumb: allow approx. 8 to 10 minutes per 0.39" (1 cm) thickness of meat
Preheat: to 572 °F / 300 °C (at least until heating indicator light goes out).
Optimum cut thickness: 0.59" to 0.79" (1.5 to 2 cm).
Accessories: Roasting and baking tray or granite-enamelled container. For even browning on the top and bottom surfaces, make sure that the slices are of the same thickness or the same size.

Gratinate
Light and dark meat dishes, fish, mussels, asparagus, chicory, broccoli, fennel, tomatoes, toast.
Preheat: to 572 °F /300 °C (at least until heating indicator light goes out). Set to desired temperature after loading.
Accessories: e.g. grids or containers (0.79" /20 mm) for gratinating toast, steaks and soups.

Baking
Preheat: to baking temperature. For a full load you may need to select a higher preheating temperature.
Baking temperature: approx. 68 °F - 77 °F (20 °C -25 °C) lower than in a conventional oven.
For frozen convenience products preheat to 572 °F (300 °C).
Defrost frozen rolls and leave to rise for a short time.
Accessories: Use perforated Teflon-coated baking trays, baking and roasting trays or granite enamelled GN containers.
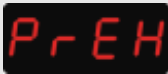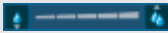
Combination Mode

The two operating modes "steam" and "dry heat" are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from **86 °F - 572 °F (30 °C - 300 °C)** . You can set the cooking cabinet climate if necessary.
Cooking methods: Roasting, baking, finishing.

Step	Info/Button	Instructions
1		Choose the "combination" mode.
2	*PrEH*	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	*240℃*	Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6	*1:15*	Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6	*72℃*	Choose the required core temperature.

Combination Mode

☞

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Combination Mode

Sample Dishes

Mise en place
Roasting bones.

Starters
Quiche Lorraine, vegetable soufflés, flans, moussaka, lasagne, canneloni, paella, pasta bakes.

Main courses
Roasts (beef, veal, pork, lamb, poultry, game), roulades, stuffed vegetables (peppers, aubergines, cabbage, onions, kohlrabi), vegetable gratins (cauliflower), turkey legs, stuffed breast of veal, ham with noodles, leg of pork, belly of pork, various omelettes.

Side dishes
Potato gratin, frozen products (potato turnovers etc.), potato bakes.

Desserts
Yeast dough.

Miscellaneous
Bread, rolls, pretzels (frozen dough portions).

Combination Mode

Do not place joints too close together to allow even cooking.
Joints with rinds or larger joints should be steamed for approximately 1/3 of the cooking time.
Collect condensate in a container (additional rail) and make the gravy by adding it to the lightly roasted bones.

Preparing sauces
– Place a solid container on an additional rail.
– Add bones, mirepoix, seasonings to the container and roast under the meat.
– Add the collected stock.
– Braise for the duration of cooking.
– Very concentrated stock for gravies/sauces.
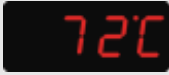
Roulades
are placed in solid GN container, top with hot sauce and cover with container.

Baking
Prepare yeast doughs, flaky pastry, choux pastry on baking, and roasting trays.

Finishing ® Cooking Mode

The two operating modes steam and dry heat are combined. This produces the ideal cooking climate, both preventing the food drying out and the formation of unwanted puddles. You can set the cooking cabinet temperature from **86 °F - 572 °F (30 °C - 300 ℃)** .

Step	Info/Button	Instructions
1		Choose the "Finishing ® " mode.
2	*PrEH*	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	*140℃*	We recommend a cabinet temperature of 284° F / 140 °C, but the temperature can be varied for different products.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6	*0:08*	Set the required cooking time. As a rule, finishing time is approx. 8 minutes for food arranged on plates. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6	*72℃*	Choose the required core temperature.

Finishing ® Cooking Mode

☞

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Finishing time will vary depending on the product, product temperature, number of plates, how full they are, and the desired serving temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Finishing [®] Cooking Mode

Sample Dishes

Starters
All types of spaghetti, canneloni, lasagne, vegetable dishes, cheese and herb noodles, quiche Lorraine, spring rolls, vegetarian cutlets, onion flans.

Main courses
All types of roast, meat loaves, bakes, ready-to-serve meals, roulades, stuffed vegetables.

Side Dishes
Rice, potatoes, noodles, pasta, vegetables, soufflés, gratins.

Desserts
Strudel, hot fruit.

Finishing ® Cooking Mode

Finishing utensils

Porcelain plates, earthenware, glass, silverware, copper pans, stainless steel, aluminium dishes (brought in).

Banqueting service/tour groups
Reheat plates in the mobile plate rack.
– Large quantities in next to no time.
– Fast loading and unloading.
– Minimum serving times enable high hourly throughput.
– For plates up to 12.2 inches (31 cm) in diameter

Serving dishes are heated as well, storing heat until the food reaches the table.

Thermocover: for Holding short waiting periods or transporting food.

Arrange food evenly and not too closely on plates or dishes.

Before arranging vegetables and side dishes for finishing mix with a little butter or fat.

Sauces
Usually added after finishing.

Bulky items need more time to heat up.

Cool Down

You have been operating your appliance at high cooking cabinet temperatures at first and then want to continue working at low cabinet temperature. You can cool the cooking cabinet down quickly but gently using "cool down".

⚠️
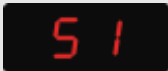
Warning!
- *Do not use the "cool down" function unless the air baffle has been locked correctly – risk of injury.*
- *During "cool down" the fan wheel does not switch off when the door is opened.*
- *Do not touch the fan wheel – risk of injury.*
- *During "cool down", hot vapours emerge from the cooking cabinet – risk of burns.*

Step	Info/Button	Instructions
1		Close cabinet door.
2		Select "cool down"
3		Open the cooking cabinet door

Program Mode

You use the programming function to create and save programs manually. There are 2x50 program slots available with up to 6 cooking steps each for repeat cooking processes. So that you can guarantee constant quality – even when you have assistants doing the cooking.
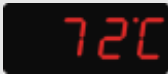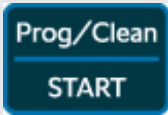
Create program

Step	Info/Button	Instructions
1	Prog/Clean START	Use the selection button to set "Prog/Clean | Start".
2		You can change between program places 1–50 and 51–100 by selecting one of the settings buttons for cooking cabinet climate.
3		Select a free program slot e.g. P4.
4	P4	The display flashes to confirm the program slot is vacant.
5	Prog/Clean START	Press the button.
6	S1	"S1" for step 1 appears on the display, and the "Prog/Clean | Start" button flashes.
7		Select a cooking mode e.g. "steam".
8	95℃	Set the required temperature or work with the default setting.

Program Mode

Step	Info/Button	Instructions
9		Press the button to set the cooking time.
10	*0:35*	Set the required cooking time
11	Prog/Clean START	Press the button.
12		Select a further cooking mode e.g. "dry heat", and this is confirmed by "S2" appearing on the display.
13	*160°C*	Set the required cooking temperature.
14		Select the required cooking cabinet humidity or work with the default setting.
15		Press the button to set the cooking time.
16	*1:06*	Set the required cooking time.
17		Or alternatively press the "core temperature" button.

Program Mode
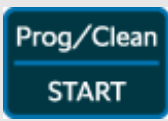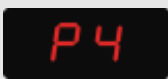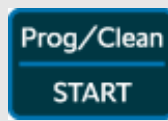
Step	Info/Button	Instructions
18	72℃	Choose the required core temperature.
19	Prog/Clean START	Press the button.
20	Prog/Clean START	Use the selection button to set "Prog/Clean | Start" to save the program.

☞

- Activate the "Prog/Clean \| Start" button for programming again if it has gone out.

- If you would like to keep the same cooking mode in the next program step, choose another cooking mode briefly in order to be able to start the next program step.

- Start a program with preheat (turn the selection button for cooking time anti-clockwise as far as it will go).

- When you have occupied the maximum number of steps, "----" will appear on the display. Quit by pressing "Prog/Clean \| Start".

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

Program Mode

Check program

Step	Info/Button	Instructions
1	Prog/Clean START	Use the selection button to set "Prog/Clean | Start".
2	P 4	Choose the required program.
3	Prog/Clean START	Start the program by pressing "Prog/Clean | Start".

Program Mode

- If the display flashes, it means the program slot is vacant.

- The remaining cooking time is shown during operation in the "cooking time/core temperature" display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.

- It is not possible to change between core temperature and cooking time or vice versa.

- Stop the program by opening the cooking cabinet door. Cancel the program by choosing a different cooking mode or switching the appliance off.

- To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
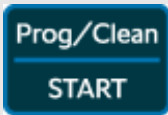
If you press the button during current operating you will change the cooking time of the current step. The new value is not saved.

If you press the button during current operating you will change the core temperature of the current step. The new value is not saved.

Program Mode

Check program
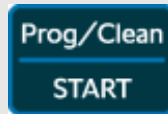
Step	Info/Button	Instructions
1	Prog/Clean START	Use the selection button to set "prog/start".
2	P 4	Choose the required program.
3	Prog/Clean START	Press "prog/start" to show the first program step. Press the button again to request the next step. The cooking cabinet door should be open.

- If the display flashes, it means the program slot is vacant.

- The remaining cooking time for the program is shown in the "cooking time/core temperature" display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.

- After the last program step has been requested by pressing the "prog/start" button, you start again.

Program Mode

Delete program

Step	Info/Button	Instructions
1	Prog/Clean START	Use the selection button to set "prog/start".
2	P4	Select a program, e.g. P4.
4	Prog/Clean START	Keep the "prog/start" button pressed for 5 seconds.
5	P4	A flashing program slot confirms deletion.
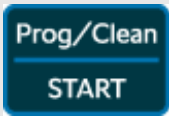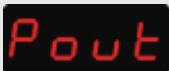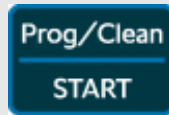
Individual program steps can neither be deleted nor changed.

Download Program

Use the download function to save your own programs to a USB stick.

The USB stick should be connected when the unit is switched off.

Step	Info/Button	Instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2	Prog/Clean START	Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4	*Pout*	appears on the display.
5	Prog/Clean START	Press the button to save the programs to the USB stick.

Download Program
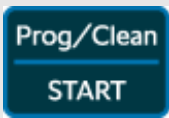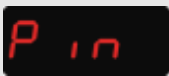
Step	Info/Button	Instructions
6	*End*	When the process has been completed, "end" appears on the display. Remove the USB stick.

Upload Program

- Connection of energy optimisation system. Copy your individual cooking porgrams to the unit with the upload-funktion.

☞

The USB stick should be connected when the unit is switched off.

Step	Info/Button	Instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2	Prog/Clean START	Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4	P in	appears on the display.
5	Prog/Clean START	Press the button to transfer the programs to the unit.

Upload Program

Step	Info/Button	Instructions
6	End	When the process has been completed, "end" appears on the display. Remove the USB stick.

☞
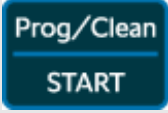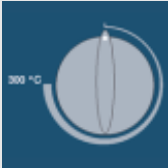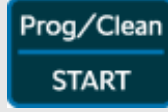
When the upload function is used, all program slots on the unit are overwritten. Back up existing programs on a USB stick before you transfer programs from another unit.

HACCP

The data is stored for a period of 10 days and can be output via the USB interface on the unit as required. To save HACCP data permanently on a USB stick, please follow the instructions.

☞

The USB stick should be connected when the unit is switched off.

Step	Info/Button	Instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2	Prog/Clean START	Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4	*Hout*	appears on the display.
5	Prog/Clean START	Press the button to transfer the HACCP data to the USB stick.

HACCP

Step	Info/Button	Instructions
6	End	When the process has been completed, "end" appears on the display. Remove the USB stick.

☞

The following data is logged:
- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open /door closed
- Change of cooking mode
- Connection of energy optimization system.
- 1/2 energy
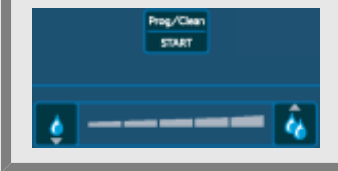
Software Update

The units software can be updated with a USB-Stick.
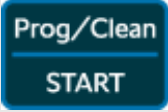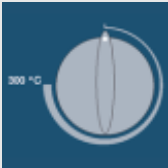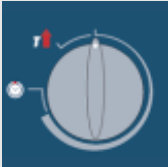
The USB stick should be connected and disconnected when the unit is switched off.

Step	Info/Button	Instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Keep the "ClimaPlus®" button and the "prog/start" button pressed at the same time.
3		Switch the unit on. The update process has been completed when the standard values of the operating mode selected, e.g. cooking cabinet temperature, are displayed.

Settings Celsius/Fahrenheit

The temperatures of your unit can be shown in Celsius or Fahrenheit. To change the display, proceed as follows.
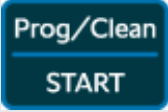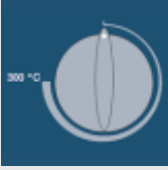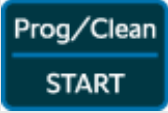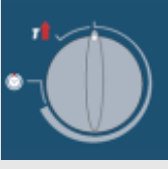
Step	Info/Button	Instructions
1		"Prog/Start" press
2		Turn the selection button clockwise.
3		appears on the display.
4		Press the button.
5		The temperatures of your unit can be shown in Celsius or Fahrenheit.
6		Turn the selection button.
7		The display changes from Celsius to Fahrenheit.

Settings Celsius/Fahrenheit
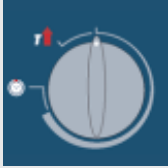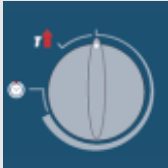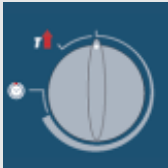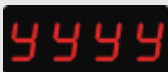
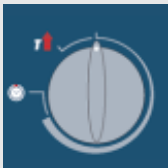| Step	Info/Button	Instructions
8	Prog/Clean START	Press the button to save the setting.

Settings Time/Date

You can set the time and date on your unit for correct evaluation of HACCP data. Carry out the settings as follows.

Step	Info/Button	Instructions
1	Prog/Clean START	Select "Prog/Start"
2		Turn the selection button clockwise.
3	r t c	appears on the display.
4	Prog/Clean START	Press the button.
8	hour	Shown on the upper display for the hour setting. The current hour appears in the lower display.
9		Turn the lower selection button to set the hour and save this using the "prog/start" button.
10	min	Shown on the upper display for the minute setting. The current minute appears in the lower display.

Settings Time/Date

Step	Info/Button	Instructions
11		Turn the lower selection button to set the hour and save this using the "prog/start" button.
12		Shown on the upper display for the minute setting. The current day appears in the lower display.
13		Turn the lower selection button to set the hour and save this using the "prog/start" button.
14		Shown on the upper display for the minute setting. The current month appears in the lower display.
15		Turn the lower selection button to set the hour and save this using the "prog/start" button.
16		Shown on the upper display for the minute setting. The current year appears in the lower display.
17		Turn the lower selection button to set the year, save this using the "prog/start" button and leave program mode.

Cleaning CombiMaster® Plus

Start clean

CleanJet® is the automatic cleaning system for cleaning the cooking cabinet. The 3 cleaning programmes allow you to adapt the cleaning process to the particular level of soiling.
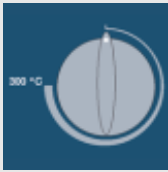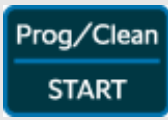
Attention!
- For hygiene reasons and to prevent malfunctions it is essential to clean your appliance every day - risk of fire!
- Your appliance must be cleaned every day, even if it is only operated in "Steam" mode.
- Only use cleaner and rinse aid tabs from the appliance manufacturer. The use of other cleaning chemicals can damage the appliance. Liability is not assumed for damages as a consequence!
- If you use excessive cleaning chemicals, this can cause foaming.
- Never place the tabs in the hot cooking cabinet (> 50 °C).
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the press-fit door gasket daily will extend the service life. Use a soft cloth and washing-up liquid to clean the press-fit door gasket - do not use a scouring agent.
- Clean the glass panes inside and out and the outer panels of the appliance, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household washing-up liquid and regularly clean the steel with a steel cleaning agent.

To clean the appliance, the cooking cabinet temperature must be below 50 °C (see Cool Down section)..
You can choose between CLE1 (for heavy soiling), CLE2 (for light soiling) and CLE3 (Interim clean).

Step	Info/Button	Instructions
1	Prog/Clean START	Turn the top dial to the "Prog/Clean | START" button.

Cleaning CombiMaster® Plus

Step	Info/Button	Instructions
2		Turn the temperature selector switch to the right to select the desired cleaning programme "CLE1", "CLE2" or "CLE3".
3		Depending on the cleaning programme selected, either "CLE1", "CLE2" or "CLE3" will appear on the display.
4	Prog/Clean START	Press the button.
5_1	CL 3	Now the display will alternately show how many cleaner tabs or rinse aid tabs are required for the relevant cleaning programme. E.g.: if "CL 3" and "rl 2" appear alternately, 3 cleaner and 2 rinse aid tabs are required.
5_2	r1 2	Now the display will alternately show how many cleaner tabs or rinse aid tabs are required for the relevant cleaning programme. E.g.: if "CL 3" and "rl 2" appear alternately, 3 cleaner and 2 rinse aid tabs are required.
6_1		In addition to the display, the humidity bars will also flash the tab colour. The illuminated segments will indicate how many tabs should be added. E.g.: If the bars show 3 segments in red, this means 3 cleaner tabs, or if the bars show 2 segments in blue, this means 2 rinse aid tabs
6_2		In addition to the display, the humidity bars will also flash the tab colour. The illuminated segments will indicate how many tabs should be added. E.g.: If the bars show 3 segments in red, this means 3 cleaner tabs, or if the bars show 2 segments in blue, this means 2 rinse aid tabs

Cleaning CombiMaster® Plus

Step	Info/Button	Instructions
7	**Open the door**	Now open the cooking cabinet door to add the cleaner and rinse aid tabs.
8		**Warning!** Always wear protective gloves to handle the cleaner tabs - risk of chemical burns.
9		Unpack the displayed number of rinse aid tabs and place the tabs in the tab basket. See image on the next page.
10		Unpack the displayed number of cleaner tabs and place the tabs in the tab basket in the cooking cabinet. See image on the next page.
11	**close door**	The cleaning process will start automatically when the cooking cabinet door is closed. The colon in the time display at the bottom will now flash. This signalises that the cleaning programme is running. The time will run down.
12		Once the clean is complete, the time display will switch from "00:00" to "End". The buzzer will sound for 10 seconds or until the door is opened.

Cleaning CombiMaster ® Plus

![Warning symbol] **Warning!**

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding. A horn sound is heard if the door is opened during the cleaning process.
- Once the CleanJet ® cleaning process is aborted or has ended, check the entire cooking cabinet (also behind the air baffle) for any cleaning tab residues. Thoroughly rinse away any cleaning tab residues from the entire cooking cabinet (also behind the air baffle) with the hand shower - risk of chemical burns.
- During cleaning, all external core temperature probes may not be inserted through the cooking cabinet door in the cooking cabinet. These probes must not be cleaned with the cabinet! This can cause leaks during cleaning. Danger of chemical burns and scalding!

Cleaning CombiMaster® Plus

Chemical handling instructions

Warning!

Only use cleaner and rinse aid tabs in compliance with the relevant safety measures, always wear, for example, protective gloves when handling the tabs - risk of chemical burns!

Rinse aid tab: Remove exterior protective film only. Do not damage the transparent protective film.

Place the rinse aid tab with the transparent protective film in the tab basket.

Cleaner tab: Remove protective film.

Place the cleaner tabs on top of the rinse aid tab.

Do not insert tabs into the cooking cabinet - risk of damage.

Cleaning CombiMaster® Plus

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Before starting the CleanJet® clean, make sure that the hinging racks or mobile oven rack are correctly inserted in the cooking cabinet.
When using softened water, the recommended quantity of cleaning tabs can be reduced by up to 50%. If foam starts to collect despite adding the correct dosage of tabs, it is necessary to reduce the number of cleaning tabs used. If the level of foam increases despite reducing the cleaning tab dosage, please contact the Service Partner/customer service who can recommend other measures, e.g. the defoaming tab.

Cleaning CombiMaster® Plus

Cleaning programmes

Cleaning Stage	Description/Application	Tabs
CLE1	"Powerful clean" For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc. Duration approx. 3 hours 45 minutes.	Cleaner & rinse aid
CLE2	Economical clean - "Eco" For light soiling (up to 200°C) with the most economical use of chemicals and water. Duration approx. 2 hours 30 minutes.	Cleaner & rinse aid
CLE3	Interim clean - "short cleaning time" For all soiling, but without drying and rinsing. Duration approx. 40 minutes.	Cleaning agent

CLE1

Appliance	No soft water		Soft water		Duration
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	2	1	2	1	03:30 h:mm
6x 1/1 GN	4	1	3	1	03:30 h:mm
10x 1/1 GN	4	1	3	1	03:30 h:mm
6x 2/1 GN	5	2	3	1	03:30 h:mm
10x 2/1 GN	5	2	3	1	03:30 h:mm
20x 1/1 GN	5	2	3	1	03:30 h:mm
20x 2/1 GN	6	2	3	1	03:30 h:mm

Cleaning CombiMaster® Plus

CLE2

Appliance	No soft water		Soft water		Duration
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	1	1	1	1	02:30 h:mm
6x 1/1 GN	2	1	1	1	02:30 h:mm
10x 1/1 GN	2	1	1	1	02:30 h:mm
6x 2/1 GN	3	2	2	1	02:30 h:mm
10x 2/1 GN	3	2	2	1	02:30 h:mm
20x 1/1 GN	3	2	2	1	02:30 h:mm
20x 2/1 GN	3	2	2	1	02:30 h:mm

CLE3

Appliance	No soft water		Soft water		Duration
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	1	0	1	0	00:40 h:mm
6x 1/1 GN	1	0	1	0	00:40 h:mm
10x 1/1 GN	1	0	1	0	00:40 h:mm
6x 2/1 GN	2	0	1	0	00:40 h:mm
10x 2/1 GN	2	0	1	0	00:40 h:mm
20x 1/1 GN	2	0	1	0	00:40 h:mm
20x 2/1 GN	2	0	1	0	00:40 h:mm

Cleaning CombiMaster® Plus

CleanJet® abort

In the event of a power outage or after switching off the appliance, "StOP" will appear in the temperature display and the "Prog/Clean | START" button will blink.
If the "Prog/Clean | START" button is not pressed, the clean will run for another 30 seconds.
To abort, the "Prog/Clean | START" button must be pressed.
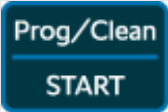There are two different abort operations:
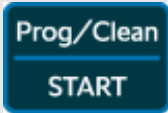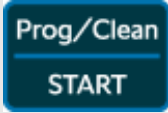
    Abort if the cleaner or rinse aid tabs have not yet come into contact with water
    Abort if the cleaner or rinse aid tabs have come into contact with water

Abort if the cleaner or rinse aid tabs have not yet come into contact with water

Step	Info/Button	Instructions
1	5ŁOP	"STOP" will appear in the temperature display
2	Prog/Clean START	To abort, the "Prog/Clean	START" button must be pressed.
3_1	ŁAb	If the abort operation is confirmed, "tAb" and "out" will appear one under the other. The number of tabs previously placed will flash alternately in humidity bars.
3_2	out	If the abort operation is confirmed, "tAb" and "out" will appear one under the other. The number of tabs previously placed will flash alternately in humidity bars.
4	**Open the door**	Open the door and remove the tabs. Close the door when all tabs have been removed from the cooking cabinet.
5	Prog/Clean START	Press the "Prog/Clean	START" button again.

Cleaning CombiMaster® Plus

Step	Info/Button	Instructions
6_1		The word "rInS" will then appear in the temperature display and the full humidity display will flash blue.
6_2		The word "cAb" will also appear on the time display.
7	**Open the door**	Open the door.
8		Rinse out the cooking cabinet (behind the air baffle too) with water.
9	**close door**	Close the door.
10		Press the "Prog/Clean	START" button again.
11		Then the display will switch to the mode selected and the unit can be used to prepare food.

Cleaning CombiMaster® Plus

Abort if the cleaner or rinse aid tabs have come into contact with water

Step	Info/Button	Instructions
1	**StOP**	"STOP" will appear in the temperature display
2	**Prog/Clean START**	To abort, the "Prog/Clean | START" button must be pressed.
3_1	**tAb**	If the abort operation is confirmed, "tAb" and "out" will appear one under the other. The number of tabs previously placed will flash alternately in humidity bars.
3_2	**out**	If the abort operation is confirmed, "tAb" and "out" will appear one under the other. The number of tabs previously placed will flash alternately in humidity bars.
4	**Open the door**	Open the door and remove the tabs. Close the door when all tabs have been removed from the cooking cabinet.
5	**Prog/Clean START**	Press the "Prog/Clean | START" button again to start the abort programme.
6	**rInS**	The word "rInS" will then appear in the temperature display and the remaining time for the abort programme (approx. 20 minutes) will appear in the time display. At the end of the abort programme, the buzzer will sound like when the clean ends as normal.
7	**End**	"End" is displayed. The abort programme has been successfully completed.

Cleaning CombiMaster® Plus

Cleaning CombiMaster® Plus

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If no water has yet been introduced into the cooking cabinet at the time of aborting or if a defined time has not yet passed, the abort programme will not run. This means that the cooking cabinet will not be automatically rinsed with water.
Once the tabs have been removed from the tab basket and the door closed, the display will return to the mode selected.
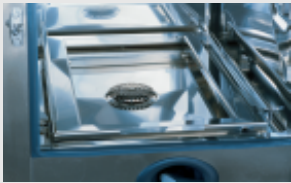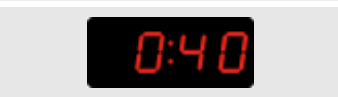
Cleaning CombiMaster®
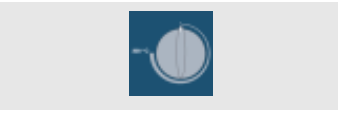
> **Warning!**
> - For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
> - Please note that your unit must be cleaned every day, even if only "steaming" mode is used.
> - Follow the safety instructions on the spray bottle and cleaner canister.
> - Use only genuine cleaning agents and the genuine hand spray gun (article no.: 6004.0100) from the unit manufacturer.
> - Never leave hand spray guns under pressure.
> - Never spray other people, animals, or objects.

For cleaning to be carried out, the cooking cabinet temperature must be below 132 °F / 60 °C (see "cool down" section).
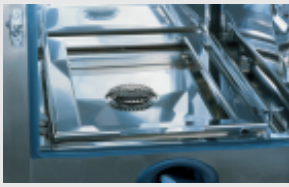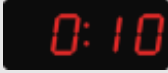You can choose between 'CLE' (for heavy soiling) and 'CLES' (for light soiling).

Step	Info/Button	Instructions
1		Switch unit off.
2		Swivel hanging rack and air baffle to the middle.
3		*Warning!* *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, face mask, and the unit manufacturer's hand spray gun.*

Cleaning CombiMaster ®

Step	Info/Button	Instructions
4		Spray the space behind the air baffle, cooking cabinet, door seal, and inside of the door with cleaner. Reset and lock the air baffle and hanging rack in place, close the cooking cabinet door.
5		*Warning!* *Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapor may escape – risk of chemical burns and scalding.*
6		Select "prog/start".
7		Just turn the selector switch to the right to select the desired cleaning program – CLES or CLE.
8		Depending on the cleaning program selected, either 'CLES' or 'CLE' appears on the display.
9		Press the button.
10		The cleaning program starts. CLES duration: 20 min. CLE duration: 40 min.
11		*Warning!* *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use: protective clothing, safety goggles, gloves, and face mask.*

Cleaning CombiMaster ®

Step	Info/Button	Instructions
12	*door*	At the end of the cleaning time, you will be prompted to open the doors.
13		When the cleaning program has finished, rinse the unit **down, including behind the air baffle.** Wipe the cooking cabinet and cooking cabinet seal with a damp cloth. If necessary, fold back the inner pane and wipe it down as well.
14	*0:10*	Close the cooking cabinet door. To dry the cooking cabinet, "dry heat" mode is automatically switched on for 10 minutes after the cabinet door is closed.
15	*End*	"End" appears on the display when cleaning is complete.
16	*Cool*	After cleaning the display shows "Cool" and the current temperature of the cooking cabinet. You can now switch to a cooking mode. Otherwhise the unit cools down to room temperature.

Cleaning CombiMaster ®

Err

If there is a power failure during cleaning, the following warning appears:
The cleaning program must be cancelled in these circumstances.
This is achieved by pressing the Prog/Start button. The device must then be rinsed manually!

Warning!
Aggressive chemical fluid – risk of chemical burns.
It is essential that you use:
protective clothing, safety goggles, gloves, and face mask.
Rinse the spray gun nozzle and nozzle extension with clean water after every use.
Rinse the cleaning bottle with warm water after use.

Cancel the cleaning process by switching the unit off.
Warning!
Aggressive chemical fluid – risk of chemical burns.
It is essential that you use:
protective clothing, safety goggles, gloves, and face mask.
Always open the cooking cabinet door very slowly (hot vapors) – risk of burns.
Then rinse the unit out thoroughly, **including behind the air baffle.** *Remove all chemical residue before you continue with cooking.*

- Cleaning the cooking cabinet seal every day will extend its service life.
- Do not use any scouring agents to clean the cooking cabinet seal.
- Clean the glass windows inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- If there is heavy soiling, allow the residues soften for 10 minutes in "steam" mode before cleaning.
- A couple of drops of salad oil will clear any stiffness in the pump plunger (manual spray gun).

Steam generator descaling display

Your appliance is equipped with the CleanJet® automatic cleaning system. The steam generator in your appliance still needs regular descaling, depending on water hardness and use.

The descale level of your steam generator is determined with Calc Info. Once a critical level of scale is reached, the unit display will indicate that the steam generator should be descaled. It is recommended that the steam generator be descaled by a Service Technician.

Once appliance cleaning with the automatic CleanJet® cleaning system is complete, the next display will indicate that the steam generator should be descaled.
"CALC InFO" alternating with "CALL tECH" will be displayed on both displays.
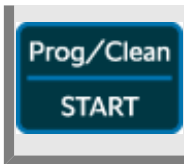
Press the "Prog | Start | Clean" button to completely finish the clean.

LAN cable connection

The following manual describes how to connect a LAN cable to the LAN interface of your appliance (CombiMaster® Plus optional).
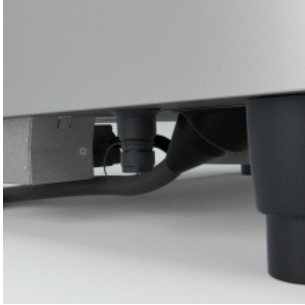
The LAN interface is located on the underside on the left side of the appliance (for the XS model, it is on the rear panel on the right at the back).

Unscrew the splash protection cover.

Thread the individual components on the cable, as shown in the diagram. Then plug the LAN cable into the socket.

Now screw together the individual components of the splash protection cover.

Now assemble all the components (starting from the appliance) back together.
The components must be assembled tightly without using tools so as not to damage the components and the gasket elements.

⚠️ *NOTE:*

If gasket elements are damaged, the splash protection may not work.

LAN cable connection

⚠️

Danger of burns.
When laying the LAN cable underneath the unit floor, make sure they do not come in contact with hot components
Do not wrap the LAN cable around hot components.

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The assembly and splash protection can only be guaranteed if you use an Ethernet cable with the following specifications:
Maximum plug length of the Ethernet plug 45 mm
Maximum plug diameter diagonally of 18.5 mm
Cable diameter 5.5 - 7.5 mm
To ensure full functionality of the interface, a CAT-6 network cable must be used.
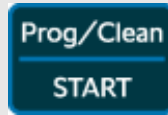
ℹ️
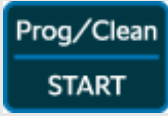
For a Combi-Duo installation, the two LAN cables must be installed by a Service Technician.

Network settings

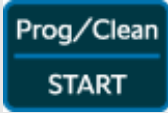How to configure the network settings on your unit is described below. The following settings may be made:
  IP address
  Subnet mask
  Gateway

Step	Info/Button	Instructions
1	Prog/Clean START	Turn the top dial to the "Prog/Clean | START" button.
2	300 °C	Turn the temperature selector to the right until "IP" appears.
3	I P	"IP" will appear on the display.
4	Prog/Clean START	Press the button.
5	I P 1	Now turn the temperature selector to the left until it stops and "IP 1" appears on the display.
6	10	A number will now appear in the time display (bottom display). This is the first block of four IP addresses. E.g. 10.x.x.x. Change the number with the time selection switch.

Network settings

Step	Info/Button	Instructions
7		Confirm the number with the "core temperature" button.
8	IP 2	Now turn the temperature selector slightly to the right until "IP 2" appears on the temperature display. Now you can enter the second position of the IP address. E.g. 10.10.x.x
9	SUb1	Next the subnet mask must be entered. Proceed in the same manner as when entering the IP address.
10	GAt 1	Finally, enter the gateway address. Proceed in the same manner as when entering the IP address and subnet mask.
11	Prog/Clean START	Return to the top menu by pressing the "Prog/Clean | Start" button. The network settings have been saved.

Building services - steam generator descaling

The steam generator must be descaled manually on a regular basis.
We recommend the following descaling intervals
based on 8 hours' steaming per day:
- up to 18 °dH (to 3.2 mmol/litres) at least 1x annually
- up to 24 °dH (to 4.3 mmol/litres) at least 2x annually
- over 24 °dH (to 4.3 mmol/litres) at least 3x annually

These recommended descaling intervals may vary from the approximate values given above,
depending on the composition of the water (e.g. minerals).

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You need:
Foot pump for descaling - article no.: 6004.0203
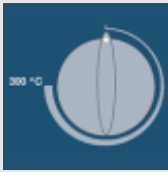Descaler, 10 litre canister – article no.: 6006.0110

i
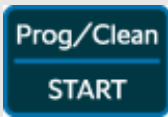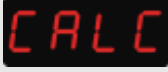
Heavier limescale deposits in the steam generator can only be removed by the Service
Technician.
If the steam generator has a heavier build up of limescale, the "Calc Infor" function will be
displayed at the end of the CleanJet® cleaning programme.
You can find more information on this in the descaling display sub-section in this operating
manual.

Step	Info/Button	Instructions
1	Prog/Clean START	Select "Prog/Clean | Start".
2		Close the cooking cabinet door.

Building services - steam generator descaling

Step	Info/Button	Instructions
3		Turn the selector switch to the right
4		appears in the display.
5		Press the button. The descaling process is started.
		If the cooking cabinet temperature is over 40 °C when descaling commences, "Cool Down" starts automatically – (see "Cool Down" display).
6		Steam generator is drained. When pumping out has finished the display shows "CALC".
7		You will be prompted to top up with descaling fluid.
8		Open the cooking cabinet door.
9		Remove the left hinging rack and the air baffle.

Building services - steam generator descaling

Step	Info/Button	Instructions
10		Guide hose into steam inlet opening as far as the mark. **Tip:** The allocation of marks to appliance size is described in the instructions for the descaler pump.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, face mask and the appliance manufacturer's descaler pump.*
11		Insert hinging rack and fix hose with wire hooks.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *There may be residues of the descaling fluid in the hoses. Rinse the descaling accessories thoroughly with water.* *Please wear: protective clothing, safety goggles, gloves, face mask*
12		Place canister of descaling fluid in the cooking cabinet and run the hose into the canister. **Tip:** Descaling fluid reacts with lime and can foam over. Very slowly fill with descaling fluid using the appliance manufacturer's descaling pump.

Building services - steam generator descaling

Step	Info/Button	Instructions

Descaling quantities for electric appliances

6 x 2/3 GN
1.8 litres

10 x 1/1 GN
6 litres

20 x 1/1 GN
9 litres

6 x 1/1 GN
3.5 litres

10 x 2/1 GN
8.5 litres

20 x 2/1 GN
11.5 litres

6 x 2/1 GN
6 litres

Descaling quantities for gas appliances

6 x 1/1 GN
4 litres

10 x 1/1 GN
7 litres

20 x 1/1 GN
8 litres

6 x 2/1 GN
6.5 litres

10 x 2/1 GN
9 litres

20 x 2/1 GN
11 litres

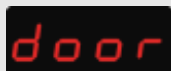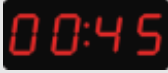| Step	Info/Button	Instructions
15		Remove the descaling accessories from the cooking cabinet. Thoroughly rinse off any descaling fluid in the cooking cabinet and descaler accessories with water. Insert air baffle and left hinging rack, and lock in place.
16	*door*	appears in the display.
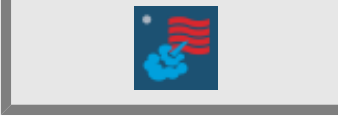
Building services - steam generator descaling

Step	Info/Button	Instructions
17	**00:45**	Close the cooking cabinet door. The length of the descaling phase is displayed.
18	**00:15**	The steam generator is automatically rinsed several times. The appliance then automatically switches to Steam.
19	**End**	"End" appears on the display when descaling is complete.
20		Exit the descaling process by selecting a cooking mode. Your appliance is now ready for cooking again.

Aborting the descaling process

If necessary you can discontinue the descaling process.
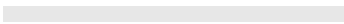
Before filling with descaling fluid

Step	Info/Button	Instructions
1		Hold down the core temperature button for 10 seconds.
2	**End**	"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.

After filling with descaling fluid
The abort programme lasts approx. 20 minutes.

Building services - steam generator descaling

Step	Info/Button	Instructions
1		Switch appliance off and wait for 4 seconds.
2		Switch on the appliance.
3		Descaling will be aborted if the core temperature button is pressed within 30 seconds. If the core temperature button is not pressed within 30 seconds descaling will continue.
4		The steam generator is automatically drained and thoroughly rinsed.
5		"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.

Building services - steam generator drainage

You can drain the steam generator before transportation or for frost protection.

Step	Info/Button	Instructions
1		Close the water hose and open the doors
2	**Prog/Clean** **START**	Set "Prog/Clean | Start" with the selector switch.
3		Turn the selector switch to the right
4	*E 5 G*	"ESG" will appear on the display.
5	**Prog/Clean** **START**	Press the button. The steam generator is drained.

Building services

Cleaning the cooking cabinet seal

When the unit will remain unused for a longer period of time (e.g., overnight), leave the unit door slightly ajar.
Cleaning the seal every day helps prolong its life. Clean the cooking cabinet seal using a soft cloth and detergent—do not use abrasive cleaners!

Cleaning glass surfaces

The inside glass panes are very easy to clean because the unit doors are equipped with hinged glass panes expressly for this purpose.

For XS units (6 2/3 GN)
To clean the glass, open the unit door until it clicks into place at an angle of 120°; after that, press the two stops and swing the first glass panes open. Clean the surfaces of the two panes with a soft cloth or a sponge, using glass cleaner or mild household dish soap. After that, press the two stops again and then swing the second pane open so that you can clean the second intermediate space and the LED covers (if necessary - see below) using appropriate cleaning agents.

For all other units (6x1/1 GN through 20x2/1 GN)
Open the unit door until it clicks into place at an angle of 120°; after that, press the two stops and swing the inner glass pane open. Clean the surfaces of the inner and outer panes with a soft cloth or a sponge, using glass cleaner or mild household dish soap.

Do not use the integrated hand shower or other pressurized cleaners to clean the door.
Use only a soft cloth or sponge to clean the glass panes and the LED covers. Do not use scouring pads or abrasive cleaners.
Use only gentle cleaning agents such as glass cleaner or dish soap.
Never apply cleaning agents to hot surfaces. Allow the door to cool completely before cleaning.
Always rinse cleaning agents away completely before heating up the unit.
Do not use any of the following cleaning agents:
- Abrasive cleaning agents
- Strong acids or bases
- Undiluted alcohols
- Acetone or methanol
- Oven cleaner, grill cleaner
- Benzine, benzene, toluene, or xylene

Building services

Cleaning the LED covers (only XS units 6 2/3 GN)

The LED lighting covers are positioned behind the inner and middle glass panes, so they are well-protected against soiling, but the area may still require cleaning on occasion.
Open the inner and middle panes to expose the LED covers so that they can be cleaned.
Clean the surfaces of the LED units using a soft cloth, sponge, or paper towel, applying gentle pressure.

When cleaning the LED covers, keep the following in mind:
The transparent part of the LED cover is a high-quality component that ensures proper illumination and light distribution within the unit.
Never clean this area using scouring pads, abrasive cleaners, or other aggressive agents such as strong acids or bases, undiluted alcohols, acetone, methanol, oven cleaner, benzine, benzene, toluene, or xylene.
Use only gentle, diluted cleaning agents, e.g., alcohol-based cleaners such as glass cleaner (ethanol-based) or dish soap.
Never apply cleaning agents to hot surfaces - allow the door to cool before cleaning.
Apply cleaning agents for a brief period of time and then rinse the area with water. Never heat up the unit unless cleanser has been completely rinsed away.

Building services

Rinsing the drip pan and drain channel (tabletop units only)

Clean the drain channel of the drip pan every day if the unit is frequently being used for grilling or preparing foods containing a large amount of grease or gelatin.
Use only the manufacturer's cleaning brush (item no: 60.75.779) in order to prevent damage to the drain system.
Carefully guide the cleaning brush into the drain opening up to the mark (Model 61/101: to the marker flag; Model 62/102: to the plastic handle) and clear any blockages.
Avoid making jerky movements, which could damage the unit or the brush. After that, rinse the drain channel with 1-2 liters of warm water. Do not use the spray jet on the hand shower for this.

Servicing the air filter

Tabletop unit Model 6 x 2/3 GN:
To loosen the air filter, insert a suitable object (such as a coin or a screwdriver) into the central slot on the front, and push inward. This will release the catch on the air filter. Draw the filter downward at an angle and out of the unit.
Clean the air filter in the dishwasher (not CleanJet®) and then let it dry. If the air filter is still sticky and soiled after cleaning, replace it.
Insert the air filter into the unit from underneath at an angle. Press the plastic filter casing upward until it clicks into place.
Air filter no.: 40.04.771

Building services

Tabletop units, Models 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
Loosen the air filter by pressing the two roughened areas on the frame. Tilt the filter downward and out, and remove it completely from the unit.

Clean the air filter in the dishwasher (not CleanJet®) and then let it dry. If the air filter is still sticky and soiled after cleaning, replace it.

To insert the air filter, start by inserting the rear hooks into the holes on the bottom of the unit, and then press upward to click them into place (the opposite direction to the one for removing the filter).
Air filter no.: 40.03.461

Combi-Duo table-top units, Models 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
To change the air filter on the upper Combi-Duo unit, please open the doors on both units and draw the cover plate off toward the front. Be careful with the USB cable and the hose for the door drip pan. After that, you will be able to access the air filter and replace it as previously described.

Building services

Floor units, Models 20 x 1/1 GN and 20 x 2/1 GN:
To change the air filter on floor units
20 x 1/1 GN and 20 x 2/1 GN, contact your RATIONAL
service partner!

Replacing the door seal

The door seal is inserted into a guide rail around the cooking cabinet.
  - Pull the old seal out of the guide rail.
  - Clean the guide rail.
  - Insert the new seal into the guide rail (moisten the holding lips with soapy water).
  - Make sure that the square part of the seal is seated completely within the frame.

Cooking cabinet seal:

6 x 2/3 GN	No. 20.02.549
6 x 1/1 GN	No. 20.02.550
6 x 2/1 GN	No. 20.02.551
10 x 1/1 GN	No. 20.02.552
10 x 2/1 GN	No. 20.02.553
20 x 1/1 GN	No.: 20.00.398
20 x 2/1 GN	No.: 20.00.399

Building services

Replacing lights

LED lighting

To replace LED lighting, please contact your authorized RATIONAL service partner.

Replacing halogen bulbs

Make sure to de-energize the building electrical connection to the unit before proceeding!
- Cover the drain in the cooking cabinet.
- Remove the frame including the glass and the seal.
- Replace the halogen bulb (item number: 3024.0201 - do not touch the hot bulb with your fingers).
- Replace the sealing frame as well (item number: 40.00.094
- Screw the frame into place with the glass and the seals.

Service notifications

Should a fault occur in your appliance, this will be indicated on the display.

Step	Info/Button	Instructions
1		Faults in your appliance that allow the user to continue using the unit for cooking can be disabled by pressing the clock button.

Fault Indication	When and How	Remedial Action
E10	After switching on for 30 seconds.	The appliance is now ready for cooking again. - Notify customer service!
E16	On occurrence of the error.	Notify customer service!
E17	On occurrence of the error.	Notify customer service!
E18	On occurrence of the error.	Notify customer service!
E19	On occurrence of the error.	Notify customer service!
E20	Will display for 30 seconds after switching on or when changing the mode.	Only limited cooking operation possible. - Notify customer service!
E23	Is displayed continuously.	Switch off the appliance - notify customer service!
E24	Is displayed continuously.	Switch off the appliance - notify customer service!
E25/E26/E27	Must be confirmed at the end of the cleaning programme.	The appliance is now ready for cooking again. Cleaning not possible. - Notify customer service.

Service notifications

Fault Indication	When and How	Remedial Action
E28	After switching on for 30 seconds.	Notify customer service!
E29	Is displayed continuously	Please check and replace the air filter under the control panel. Check whether an external heat source is affecting the appliance. If the service notification remains - notify customer service!
E30	Is displayed continuously	Humidity control not functioning! Appliance may only be used for limited cooking operations. - Notify customer service!
E31	After switching on for 30 seconds.	Core temperature probe defective! Appliance can be used for cooking without a core temperature probe. - Notify customer service!
E32	Is displayed continuously.	Close gas tap! - Notify customer service
E33	Is displayed continuously after 4 resets.	Close gas tap! - Notify customer service
E34	Is displayed continuously	Notify customer service!
E35	After switching on for 30 seconds.	Please connect the Ultravent® condensation hood.
E36	On occurrence of the error.	Only limited cooking operation possible. - Notify customer service!
E37	On occurrence of the error.	Only limited cooking operation possible. - Notify customer service!
E38	On occurrence of the error.	Mode selector switch defective. - Notify customer service!
E39	On occurrence of the error.	Cooking cabinet temperature selector switch defective. - Notify customer service!

Service notifications

Fault Indication	When and How	Remedial Action
E40	On occurrence of the error.	Cooking time/core temperature selector switch defective. - Notify customer service!
E44	Must be confirmed at the end of the cleaning programme.	Steam mode and combi-steam mode not available - notify customer service.
E50	On occurrence of the error.	Real time clock (rtc) not initialised - see time/date setting section
E51	On occurrence of the error.	Change battery - notify customer service.
E60	On occurrence of the error.	Ignition box error - notify customer service.

Before You Call Service:

Error	Possible Cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 356° F / 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water "OPEn H2O" appears on the display.	Water tap closed	Open the water tap
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit	The unit is not level	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

Before You Call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions.
The unit does not indicate a function after it is switched on	External main switch is switched off	Switch on at the main switch
	Fuse on the premises' distribution board has tripped	Check the fuses on the premises' distribution board
	The ambient temperature after switching the unit off remained below 41 °F / 5 °C for a long time	Heat the cooking cabinet to above 68° F / 20 °C. The appliance must only be used in frost-free conditions (see installation instructions).
Unit displays "CHnG FILt"	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "cooking time" button to acknowledge the message.
The gas appliance indicates "CHnG PoL".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).
Gas appliance constantly displays Reset "rES".	The gas supply to the unit is interrupted.	Open the gas valve Switch on the ventilation cover
	The gas pressure is too low	Have the gas supply to the unit checked
Flashing cooking mode display	The cooking cabinet is too hot	Use Cool Down to cool the cooking cabinet (see the "cool down" section of the manual).

EU Declaration of Conformity for Electrical Appliances

RATIONAL AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

RATIONAL

Product:	Commercial CombiSteam Ovens Electric Appliances	
Types:	CombiMaster Plus	CM 61, CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202 (incl. CombiDuo)
	Including dedicated extractor hoods:	EH 61/101/62/102 (CombiDuo 61/101)
		UV 61/101/62/102/201 (CombiDuo 61/101)
		UV Plus 61/101/62/102/201 (CombiDuo 61/101)

BG   Фирма Rational потвърждава, че този продукт съответства на следните директиви на ЕО
CZ   Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnicemi EU.
D   Konformitätserklärung, Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen
DK,N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver
E   Rational declara que estos productos son conformes con las siguientes Directivas Europeas
EE   Rational kinnitab, et antud tooted vastavad järgmistele EU normidele
F   Rational déclare que ces produits sont en conformité pour les directives de l'Union Européenne suivantes
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset
GB   Rational declares that these products are in conformity with the following EU directives
GR   Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H   Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unió következő irányelveinek
HR   Rational izjavljuje da su ovi proizvodi sukladni sljedećim smjernicama EU
I   Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea
LT   Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas
LV   Firma Rational paziņo, ka šie izstrādājumi atbilst sekojošām ES normām
NL   Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen
P   A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU
PL   Firma Rational oświadcza, że dane wyroby są zgodne i niniejszymi wytycznymi UE
RO   Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene
RU   Фирма Rational заявляет, что данные изделия отвечают следующим нормам ЕС
S   Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv
SDB Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU
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TR   Rational bu ürünlerin Avrupa Birliği'nin aşağıdaki direktiflerine uygunluğunu onaylar

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-1 Ber.1 (VDE 0700-1 Ber.1):2014-04; EN 60335-1:2012/AC:2014
  EN 60335-1:2012/A11:2014
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2010
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010

DE GS

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1):2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2013-08;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1 2001 + A2 2008
- Anforderungen der Kategorie IV / Requirements of category IV

EMC

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.03.2017   Michael Haas
Managing Director

i.V. Roland Hegmann
Head of Approval / Compliance

EU Declaration of Conformity for Electrical Appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
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RATIONAL

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		UV Plus 61/101 (CombiDuo 61/61)

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TR   Rational bu ürünlerin Avrupa Birliği'nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels 2009/142/EC
- EN 203-1:2014; EN 203-2-2:2006, EN 203-3:2009

Machinery Directive MD 2006/42/EC
- EN60335-1:2012
- EN60335-2-42:2003 + A1:2008 + A11:2012
- EN60335-2-102:2006 + A1:2010
- EN62233:2008

Including Electro Magnetic Compatibility EMC 2014/30/EU
- EN 55014-1:2006 + A1:2009 + A2:2011;   EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2014;   EN 61000-3-3:2013.

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

Restriction of Hazardous Substances RoHS 2011/65/EU
Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG-conformity declaration loses its validity.

Landsberg, 01.01.2017

Michael Haas
Managing Director

Dr. Marco Martin
Produktentwicklung Teamleiter Wärme

kiwa Approved
EC Directive
EC TYPE EXAMINATION
2009/142/EC
G A S T E C

EU Declaration of Conformity for Electrical Appliances

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$C\epsilon$

RATIONAL

Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP XS 6 2/3 E (incl. CombiDuo)
Including dedicated extractor hoods: UltraVent UV XS 6 2/3 E
Including UltraVent® XS Integration

BG
CZ
D
DK, N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EW Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR
H
HR Rational izjavljuje da su ovi proizvodi sukladni sljedećim smjernicama EU
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Rational patvirtina, kad šie produktai atitinka šiems Europos ES normas
LV Firma Rational paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Rational oświadcza, że dane wyroby są zgodne z następującymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU
S Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU
SI Rational izhaja, da so ti izdelki v skladu z naslednjimi smernicami EU
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği'nin aşağıdaki Direktiflerine uygunluğunu onaylar

Machinery Directive MD 2006/42/EC

- DIN EN 60335–1 (VDE 0700–1):2012–10; EN 60335–1:2012
- DIN EN 60335–1 Ber.1 (VDE 0700–1 Ber.1):2014–04; EN 60335–1:2012/AC:2014
  EN 60335–1:2012/A11:2014
- DIN EN 60335–2–42 (VDE 0700–42):2013–12; EN 60335–2–42:2003+Corr.:2007+A1+A11:2013
- DIN EN 62233 (VDE 0700–366):2008–11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700–366 Ber.1):2009–04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011–03; EN ISO 12100:2010

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014–1 (VDE 0875–14–1): 2012–05; EN 55014–1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000–3–11 (VDE 0838 Teil 11): 2001–04; EN 61000–3–11: 2000
- DIN EN 61000–3–12 (VDE 0838–12): 2012–06;
- DIN EN 55014–2 (VDE 0875–14–2): 2009–06; EN 55014–2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV

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Landsberg, 01.03.2017

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