



Combi Oven

Convotherm 4 easyTouch

Operating instructions UL, USA - Original, ENG

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1 General

Purpose of this section

This section explains how to use these operating instructions.

1.1 Customer Documentation Structure

Customer documentation parts

The customer documentation for the combi oven is made up of the following:

- Installation manual
- Operating manual
- easyTouch operating instructions (this manual, which is an extract from the on-screen help pages)
- On-screen help integrated into easyTouch (complete instructions for using the software)

Installation manual topics

The installation manual is intended for trained qualified personnel; see 'Staff Requirements' in the installation manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when installing the combi oven
- **Safety:** Goes over all the hazards involved in the various installation activities and how to prevent and/or counter them
- **Transportation:** Contains important information on transporting the combi oven
- **Setup:** Lists and describes the various setup options for the combi oven
- **Installation:** Goes over all the necessary utility and hose connections
- **Placing into operation:** Explains how to put the combi oven into operation for the first time
- **Removal from service:** Goes over the activities that need to be carried out at the end of the combi oven's lifecycle
- **Technical data, connection diagrams:** Contain all the required technical information concerning the combi oven
- **Checklists:** Includes checklists for the combi oven's installation and warranty

Operating manual topics

The operating manual is intended for briefed staff and trained qualified staff; see 'Staff Requirements' in the operating manual.

It covers the following topics:

- **Configuration and functions:** Describes the parts that are relevant when using the combi oven
- **Safety:** Goes over all the hazards involved in using the combi oven and how to prevent and/or counter them
- **Cooking:** Goes over the various rules, workflows, operating steps, and actions required for cooking
- **Cleaning:** Lists and describes the cleaning methods, cleaning agents, workflows, operating steps, and actions required for cleaning
- **Maintenance:** Contains warranty information; the maintenance schedule; information on faults, errors, and emergency mode; and the workflows, operating steps, and actions required for maintenance

Operating instructions and on-screen help topics

The operating instructions and the on-screen help are intended for briefed staff and trained qualified staff; see 'Staff Requirements' in the operating manual. For units with easyTouch, the operating instructions will be an extract from the on-screen help pages.

The operating instructions and the on-screen help cover the following topics:

- **User interface layout:** Goes over the combi oven's user interface
- **Using the software:** Contains instructions on how to enter and access cooking profiles, access cleaning profiles, and start cooking and cleaning sequences; describes the various settings and goes over how to import and export data
- **Select cooking profiles:** Lists tried-and-true cooking profiles

1.2 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

Only the installation manual and operating manual provide safety information for the combi oven.

The installation manual provides safety information for the transportation, setup, installation, placing-into-operation, and removal-from-service tasks it describes.

The operating manual provides safety information for the cooking, cleaning, and maintenance tasks it describes.

When using the operating instructions, the operating manual or installation manual should always be consulted in order to obtain the relevant safety information. When performing activities that go beyond simply using the software, the safety information in the operating manual and installation manual must always be observed.

Parts of the customer documentation that must be read without exception

These operating instructions are exclusively limited to describing how to use the unit's user interface. The various sets of instructions all end when a process in which warnings need to be observed (cooking and cleaning, for example) starts. For instructions on how carry out the corresponding process, please refer to the installation manual or to the operating manual.

In order to ensure their safety and the safety of others, everyone working with/on the combi oven must read and understand the following customer documentation sections before starting any work:

- The 'For Your Safety' section in the installation manual or in the operating manual, depending on the task being carried out
- The sections in the installation manual or operating manual describing the work that will be carried out

Failure to take the safety information in the installation and operating manuals into account may result in death, injury, or property damage.

1.3 About These Operating Instructions

Purpose

The purpose of these operating instructions is to provide everyone working with/on the combi oven with an overview of its easyTouch software and how to use it, as well as to enable them to carry out basic tasks with the software.

The complete instructions for using easyTouch are found in the software's on-screen help pages.

Target groups

Name of target group	Tasks
Cook	Primarily takes care of organizational tasks, such as: <ul style="list-style-type: none"> ▪ Entering cooking profile data ▪ Editing existing cooking profiles in the cookbook ▪ Coming up with new cooking profiles ▪ Configuring the unit's settings and takes care of all operator tasks as well if necessary.
Operator	Actually operates the combi oven, taking care of tasks such as: <ul style="list-style-type: none"> ▪ Selecting cooking profiles ▪ Starting cooking profiles ▪ Selecting cleaning profiles

Operating instructions outline

Section / sub-section	Purpose	Target group
General	Explains how to use these operating instructions	Cook Operator
easyTouch at a Glance	<ul style="list-style-type: none"> ▪ Provides an overview of the user interface ▪ Explains how to use the software 	Cook Operator
Using the On-Screen Help Pages	Explains how to use the on-screen help pages	Cook Operator
Entering Cooking Profiles – Cooking Page	<ul style="list-style-type: none"> ▪ Describes the user interface's most important pages for entering cooking profiles ▪ Provides instructions on how to enter cooking profiles 	Cook Operator
Entering Special Cooking Methods – Cooking Page	Provides instructions on how to enter cooking profiles for special cooking methods	Cook Operator
Entering Cooking Profiles – Rethermalization Page	<ul style="list-style-type: none"> ▪ Describes the user interface's most important pages for entering cooking profiles ▪ Provides instructions on how to enter cooking profiles 	Cook Operator
Cooking and Rethermalizing Food with easyTouch	<ul style="list-style-type: none"> ▪ Goes over the software's cooking and rethermalizing workflows ▪ Includes instructions that explain how to use the user interface in order to cook and rethermalize food 	Cook Operator
Using the Cookbook	Explains how to use the cookbook	Cook Operator
Using Press&Go / Press&Go+	Goes over the Press&Go and Press&Go+ functions Explains how to operate the combi oven with Press&Go	Cook Operator
Cleaning with easyTouch	<ul style="list-style-type: none"> ▪ Goes over the software's cleaning workflows ▪ Includes instructions that explain how to use the user interface in order to clean the unit 	Operator

Section / sub-section	Purpose	Target group
Configuring Settings in easyTouch	Explains how to configure the various settings	Cook
Operating the Combi Oven in the Event of a Malfunction	Explains how to operate the unit in the event of a malfunction	Cook Operator

Decimal mark used

In order to ensure that all numbers can be properly understood internationally, a decimal point is always used.

2 easyTouch at a Glance

Purpose of this section

easyTouch is the name of the control interface for your combi oven.

These operating instructions provide an overview of the most important functions in the easyTouch user interface.

Moreover, they go over the most important input pages and the buttons and functions available on them.

This document explains how to use the easyTouch user interface with simple instructions indicating how to use the most important functions and what doing so will achieve.

For a full description of the easyTouch user interface, please consult the on-screen help pages.

2.1 The easyTouch Home Page










Introduction

After you turn on your combi oven using the easyTouch operating panel, the unit will run a self-diagnostic routine.

Home page

If the software is ready for operation, the home page for the easyTouch user interface will be displayed:



	Used to indicate the page you are currently on
PM 01:30	Current time of day
	Cook Used to access the 'Cooking' page Can be used to manually enter cooking profiles
	Press&Go Used to access the 'Press&Go' page Press for automatic cooking with quick-select options
	Press&Go+ (can be switched to and from) Used to access the 'Press&Go+' page Cookbook favorites
	Cookbook Used to access the 'Cookbook' page Press to manage the various cooking profiles
	Rethermalization Used to access the 'Rethermalization' page Can be used to manually enter cooking profiles
	Settings Used to access the 'Settings' page Can be used to access the unit's settings
	Help Accessing the On-Screen Help Pages
	Clean Used to access the 'Cleaning' page Used to select cleaning profiles for cleaning the oven

2.2 easyTouch Functions at a Glance

Operating modes and cooking methods

easyTouch features the following operating modes, which can be selected on the 'Cooking' page:

- Steam
- Combi-steam
- Convection
- Smoker (available only in units with the ConvoSmoke option)

By using these modes together with the various cooking functions (ACS+ extra functions) and extra functions, you can use a variety of cooking methods:

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

Press&Go / Press&Go+

'Press&Go' can be used to cook food by pressing quick access buttons in order to use pre-defined cooking profiles. This not only makes cooking extremely easy, but also guarantees consistent quality, ensuring that you will get reliable results every single time.

Meanwhile, 'Press&Go+' provides quick access to selected favorites from the cookbook instead.

You can switch between 'Press&Go' and 'Press&Go+' as necessary.

The Cookbook

With easyTouch, you can create your own cooking profiles and manage up to 399 of them in the 'Cookbook' page.

In addition, the 'Cookbook' also comes with predefined cooking profiles.

Cookbooks can be imported and exported using the unit's USB port.

Rethermalization functions

easyTouch features the following rethermalization functions, which can be selected in the 'Rethermalization' page:

- à la Carte rethermalization
- Banquet regenerating
- Plate regenerating

Settings

The 'Settings' page can be used to configure the combi oven's unit settings.

Clean

easyTouch features the following oven cleaning profiles, which can be selected in the 'Cleaning' page:

- Rinse with water cleaning profile
- Rinse with ConvoCare rinse aid cleaning profile
- ConvoClean+ fully automatic cleaning: Adjustable cleaning profiles for varying levels of soiling and various cleaning times, with steam disinfection and drying functions available
- Semi-automatic cleaning profile

On-screen help

For a full description of the easyTouch user interface, please consult the on-screen help pages. These pages can be accessed through the home page, as well as through all other pages.

2.3 Using easyTouch

Navigating in easyTouch

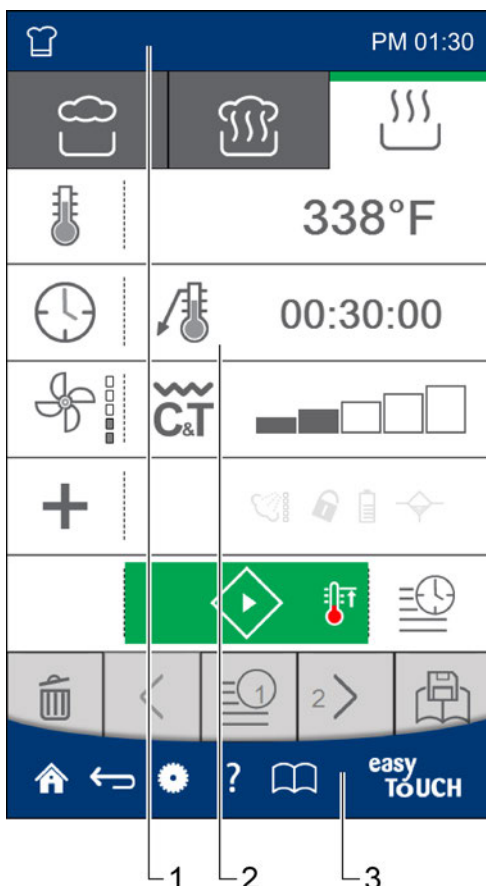
All of the combi oven's functions can be accessed using the easyTouch user interface's various pages. These pages will provide the functions in the form of buttons.

The 'Home page' functions as a hub with buttons that can be used to access all other pages in the easyTouch user interface (the 'Cooking' page, for example):



The input pages in easyTouch

The buttons on the various input pages can be used to select the functions you want:



- 1 easyTouch header:
Shows the page you are currently on, the current time, and, if applicable, the cooking profile's name

- 2 Main area with buttons for entering data:
 - Dark gray button = Function available / selected
 - Light gray button = Function not available / not selected

- 3 easyTouch footer:
Buttons used to access other pages and to navigate through easyTouch

3 Using the On-Screen Help

Purpose of this section

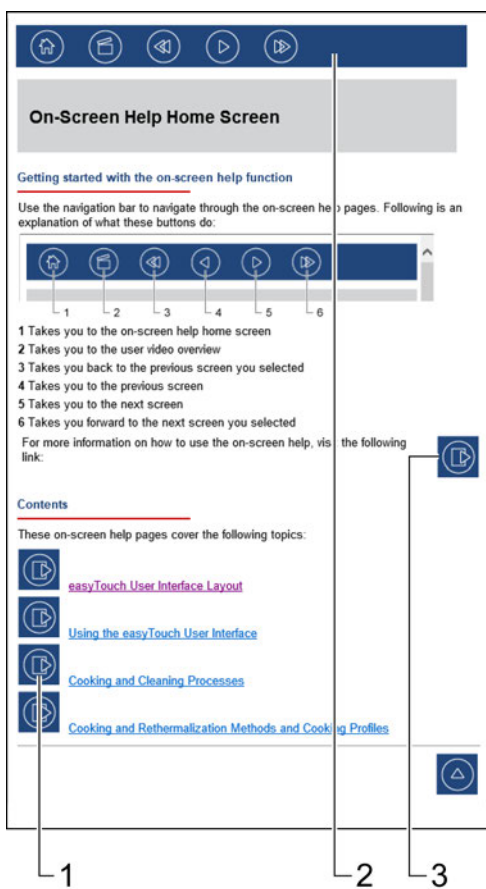
The on-screen help pages explain, in detail, how to use the easyTouch user interface and operate the combi oven. These pages can be viewed on the user interface.

This section explains how to access the on-screen help pages and navigate through them.

3.1 The On-Screen Help Home Page

Home screen functions

The on-screen help home screen is the central starting point for navigating through the various on-screen help pages.

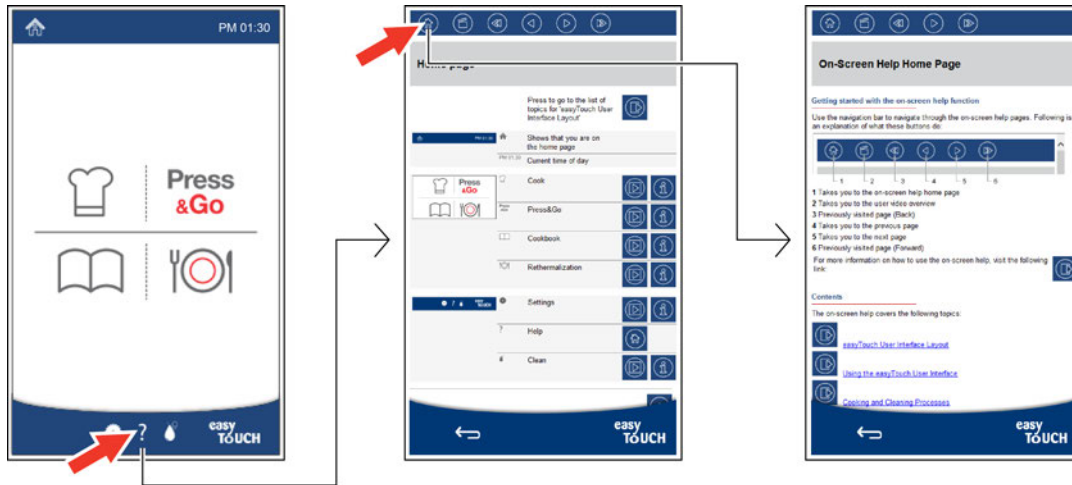


- 1 On-screen help table of contents:
Can be used to directly access a specific topic by pressing the corresponding button
- 2 Navigation bar at the top of every on-screen help page
- 3 Press this button to get a brief description explaining how to use the on-screen help pages

3.2 Accessing the On-Screen Help Pages

Accessing the On-screen help home page

To access the on-screen help home screen directly, press the question mark icon at the bottom of the easyTouch user interface's Home page:



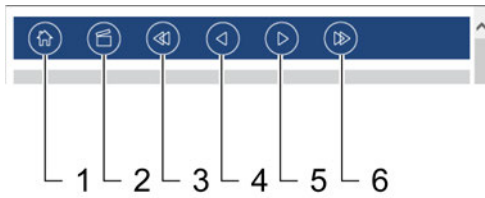
Accessing a description for the screen that is currently open

To directly access a description of the easyTouch user interface screen that is currently open, press the question mark icon at the bottom of the screen:



3.3 On-Screen Help Page Navigation Tools

Navigation bar



- 1 Press to go to the on-screen help home page
- 2 Press to go to the list of user videos
- 3 Double-arrow 'Back' button:
Press to go back to the screen you were viewing before the current one
- 4 Single-arrow 'Back' button:
Press to go one screen back in the on-screen help pages
- 5 Single-arrow 'Forward' button:
Press to go one screen forward in the on-screen help pages
- 6 Double-arrow 'Forward' button:
Press to return to the page you left when you pressed the double-arrow 'Back' button

Button for scrolling to the top of the screen



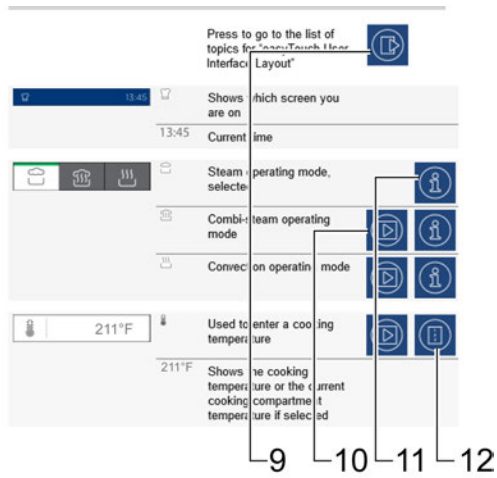
- 7 Press to scroll all the way to the top of the current screen

List of topics



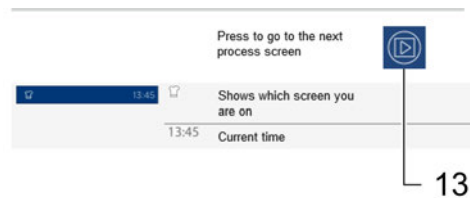
- 8 Can be used to directly access a specific topic by pressing the corresponding button

Text area buttons



- 9 Press to view the list of topics for 'easyTouch User Interface Layout'
- 10 Press to get a description of the following screen
- 11 Press to get additional information
- 12 Press to get instructions

Navigating Within Process Page Descriptions



- 13 Press to get a description of the following process pages

4 Entering Cooking Profiles – Cooking Page

Purpose of this section

This section provides an overview of your combi oven's operating modes, as well as of its available cooking functions (ACS+ extra functions) and extra functions. In addition, it goes over the various special cooking methods and explains how they work.

The 'Cooking' page and the 'Extra Functions' page are covered here, as are the buttons available on them and what these buttons do. Moreover, this section contains step-by-step instructions on how to enter cooking profiles using the 'Cooking' page.

For more detailed information, please consult the on-screen help pages.

4.1 Using the Cooking Page

Operating modes

The 'Cooking' page can be used to enter your cooking profiles with the following operating modes:

- Steam
- Combi-steam
- Convection
- Smoker (available only in units with the ConvoSmoke option)

Once you select the basic cooking parameters, such as the cooking temperature and cooking time, you can save the cooking profiles in the 'Cookbook' and under 'Press&Go' so that you can use them again later on.

Cooking methods you can use

The aforementioned operating methods are suitable for the following cooking methods:

Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none"> ▪ Boiling ▪ Steaming ▪ Blanching ▪ Poaching ▪ Preserving 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Braising 	<ul style="list-style-type: none"> ▪ Roasting ▪ Baking ▪ Cooking au gratin ▪ Broiling ▪ Dry roasting 	<ul style="list-style-type: none"> ▪ Smoking

Temperature range

The following are the temperature ranges for each operating mode:

Steam	Combi-steam	Hot air	Smoker
85 °F to 265 °F	85 °F to 480 °F	85 °F to 480 °F	-

If you use the core temperature measurement cooking method, you will need to cook within a temperature range of 68 °F to 194 °F.

Available cooking functions

The cooking functions (ACS+ extra functions) available for selection will depend on the operating mode you are using:








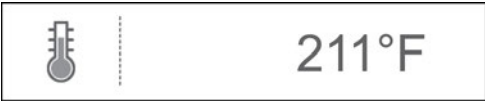















Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none"> ▪ Fan speed 	<ul style="list-style-type: none"> ▪ Fan speed ▪ HumidityPro 	<ul style="list-style-type: none"> ▪ Fan speed ▪ Crisp&Tasty 	-

Available extra functions


The extra functions for your cooking profiles available on the 'Extra functions' page will depend on the operating mode you are using:


Steam	Combi-steam	Hot air	Smoker
<ul style="list-style-type: none">▪ Program lock▪ Reduced power▪ Preset start time▪ Step prompt	<ul style="list-style-type: none">▪ Program lock▪ Reduced power▪ Preset start time▪ Step prompt▪ Grease management	<ul style="list-style-type: none">▪ Program lock▪ Reduced power▪ Preset start time▪ BakePro▪ Step prompt▪ Grease management	<ul style="list-style-type: none">▪ Program lock▪ Preset start time▪ Step prompt


4.2 Cooking page


	 Indicates that you are on the cooking screen <hr/>  Current time of day
	 Steam operating mode, selected <hr/>  Combi-steam operating mode <hr/>  Hot air operating mode
	 Used to enter a cooking temperature <hr/>  Shows the cooking temperature you entered Pressing on the temperature value will show the current oven temperature
	 Press to enter the cooking time <hr/>  Press to enter the core temperature <hr/>  Shows the cooking time or the core temperature
	 Five Fan speed settings Controls the flow speed inside the oven cavity <hr/>  HumidityPro, five settings or automatic mode Controls the humidity inside the oven cavity <hr/>  Crisp&Tasty, five settings or automatic mode Removes moisture from the oven cavity <hr/>  Automatic mode for 'HumidityPro'
	 Press to select extra functions <hr/>  Shows the selected cooking method <hr/>  Shows the selected extra functions





 **Manual steaming**
Press to add moisture to the oven cavity during the cooking sequence. Available only during the cooking sequence.

 **Start**
Press to start the cooking sequence

 **Start with pre-heating**
Press to heat up the oven cavity while the unit door is closed


 **Start with Cool down**
Press to cool down the oven cavity with the fan wheel running while the unit door is open


 **Stop**
Press to stop the cooking sequence


 **TrayTimer**
Timer that can be set for individual shelf levels in order to be able to use free shelf levels during a cooking sequence.




 **Delete cooking step**


 **Previous cooking step**

 **Cooking steps view**


 **Add cooking step/Next cooking step**

 **Save cooking profile in cookbook**




 **Home page**

 **Back**


 **Settings**

 **Help**

 **Cookbook**

4.3 Extra Functions Page



 Indicates that you are on the cooking screen
 PM 01:30 Current time of day





LT Low-temperature cooking (LT cooking)
 Cooking method in which food is cooked at low temperatures. Features three settings


ΔT Delta-T cooking
 Cooking method in which the oven temperature increases depending on the food's core temperature. Features three settings


eco ecoCooking (selected)
 Cooking method in which the heat output in the finishing cooking phase is controlled using cycles in order to reduce energy consumption levels.


C&H Cook&Hold
 Cooking method consisting of a cooking stage and a stage in which a specific temperature is maintained. Features three settings


 Reduced power
 Function that reduces heat output in order to prevent load peaks during the cooking sequence

 Program protection (selected)
 Function that prevents connected energy optimization systems from interrupting cooking sequences


 Preset start time
 Function that can be used to set the start time for a cooking sequence to a defined time in the future

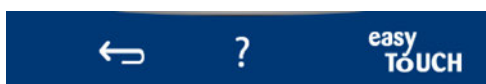
 BakePro
 Baking function with steaming and automatically controlled fan stop times with five settings

 Step prompt
 Function used to show messages during a cooking sequence

 Grease management
 Function used to manage grease during the cooking sequence



 Press to confirm your selections




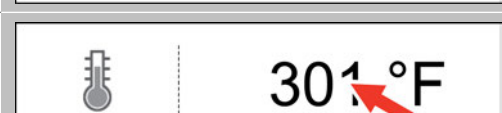

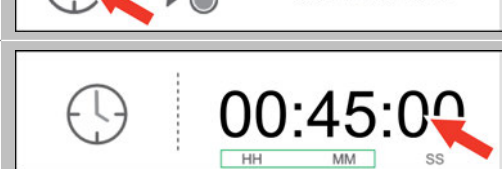
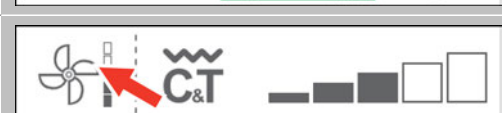
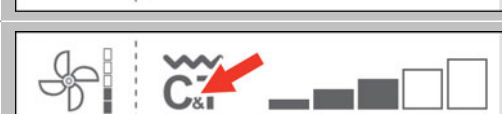
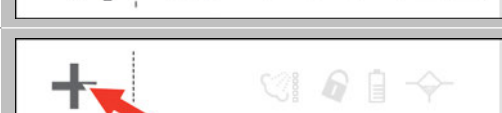

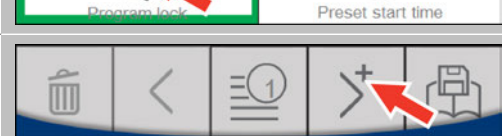


 Back

 Help

4.4 Entering a Cooking Profile with a Cooking Time

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		On the 'Cooking' page, select one of the operating modes, e.g., 'Convection'
3.		Press the 'Cooking temperature' button.
4.		Enter the cooking temperature you want on the 'Temperature' page.
5.		Press the 'Cooking time' button.
6.		Enter the cooking time you want on the 'Time' page.
7.		Select the 'Fan speed' setting you want.
8.		Select the 'Crisp&Tasty' or 'HumidityPro' setting you want (the options available will depend on the operating mode you are using).
9.		Press the 'Extra functions' button.
10.		On the 'Extra functions' page, select the extra functions you want, e.g. 'Program protection'.
11.		If you want to enter another cooking step, press the 'Add cooking step' button on the 'Cooking' page.






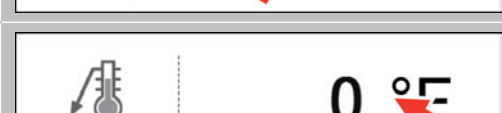





 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

4.5 Entering a Cooking Profile That Uses the Core Temperature Measurement Function

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		On the 'Cooking' page, select one of the operating modes, e.g., 'Convection'
3.		Press the 'Cooking temperature' button.
4.		Enter the cooking temperature you want on the 'Temperature' page.
5.		Press the 'Core temperature' button.
6.		Enter the core temperature you want on the 'Temperature' page.
7.		Select the 'Fan speed' setting you want.
8.		Select the 'Crisp&Tasty' or 'HumidityPro' setting you want (the options available will depend on the operating mode you are using).
9.		Press the 'Extra functions' button.
10.		On the 'Extra functions' page, select the extra functions you want, e.g. 'Program protection'.
11.		If you want to enter another cooking step, press the 'Add cooking step' button on the 'Cooking' page.



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

4.6 Entering a Cooking Profile with a Preset Start Time

Applications



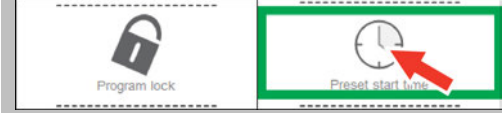

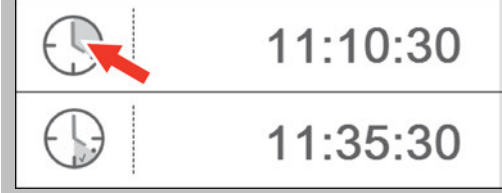


The 'Preset start time' extra function can be used to set the start time for a cooking sequence to a defined time in the future.

If you enter a start time, the unit will calculate the ending cooking time by itself based on the cooking profile's duration. If you enter an end time, the unit will calculate the starting cooking time by itself.

The 'preset start time' is added, after entering a start time or end time, as the first 'cooking step' in a cooking profile.

Once the countdown on the 'Preset Start Time' page starts, the cooking sequence will start only after the countdown elapses.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | On the 'Cooking' page, select one of the operating modes, e.g., 'Steam'. |
| 2. |  | Enter all the cooking data (e.g., 'cooking temperature') for the cooking profile on the 'Cooking' page. |
| 3. |  | On the 'Extra functions' page, select the 'Preset start time' extra function. |
| 4. |  | Confirm your selections. |
| 5. |  | On the 'Preset Start Time' page, select the start time or end time for the cooking profile. |
| 6. |  | Enter the start time or end time you want on the 'Time' page. |
| 7. |  | On the 'Preset Start Time' page, press the 'Start' button and follow the software's prompts. |



Result: The countdown will start. The cooking sequence will start immediately after the countdown elapses.

Next steps:



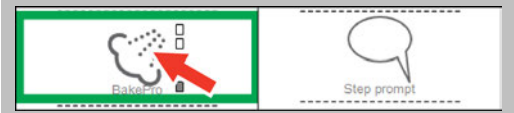


- Stopping the cooking sequence. For more information, please refer to page 51
- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)

4.7 Entering a Cooking Profile with BakePro

Applications

The 'BakePro' extra function is a special baking function with steaming.

Entering the cooking profile

- | | | |
|----|--|--|
| 1. |  | On the 'Cooking' page, select the 'Convection' operating mode. |
| 2. |  | Enter the cooking data you want (e.g., 'Cooking temperature') for the cooking profile on the 'Cooking' page. |
| 3. |  | On the 'Extra functions' page, select the 'BakePro' extra function. |
| 4. |  | Select one of the five cooking settings, e.g., '3'. |
| 5. |  | Confirm your selections. |

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

4.8 Entering a Cooking Profile with Step Prompts

Applications






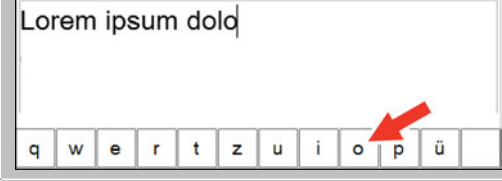
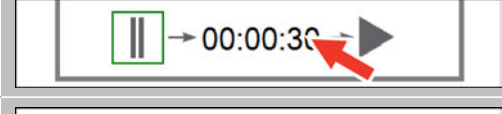


The 'Message step' extra function is a function that prompts the operator to perform a specific action during a cooking sequence.

There are two steps involved in entering a prompt. First, the corresponding text needs to be entered. Then, the time when the prompt will be displayed needs to be selected.

The resulting 'step prompt' will be added as a "cooking step" to the relevant cooking profile.

Once the start button on the 'Step Prompt' page is pressed, the cooking sequence will start and the 'step prompt' cooking step will be carried out at the defined time.

Entering the cooking profile

- | | | |
|----|---|--|
| 1. |  | On the 'Cooking' page, select one of the operating modes, e.g., 'Steam'. |
| 2. |  | Enter all the cooking data (e.g., 'cooking temperature') for the cooking profile on the 'Cooking' page. |
| 3. |  | On the 'Extra functions' page, select the 'Message step' extra function. |
| 4. |  | Confirm your selections. |
| 5. |  | On the 'Step Prompt' page, press the empty input field. |
| 6. |  | On the 'Enter Message' page, enter the message text you want. |
| 7. |  | On the 'Step Prompt' page, press on the time in order to select the time when you want the prompt to be displayed. |
| 8. |  | On the 'Time' page, enter the time when you want the prompt to be displayed. |
| 9. |  | On the 'Step Prompt' page, press the 'Start' button and follow the software's prompts. |



Result: The cooking sequence will start. The prompt will appear at the defined time.

Next steps:

- Stopping the cooking sequence. For more information, please refer to page 51
- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)

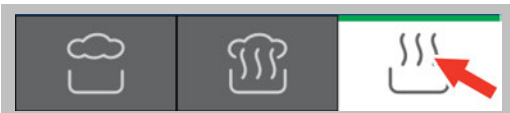



4.9 Entering a Cooking Profile with Grease Management

Applications

The 'Grease management' extra function will perform the required automatic grease management tasks during the cooking sequence.

The 'Grease management' extra function will only be available in units with the ConvoGrill option. Before using this operating mode, the unit needs to be specifically set up for it.

Entering the cooking profile

- | | | |
|----|--|--|
| 1. |  | On the 'Cooking' page, select one of the operating modes, e.g., 'Convection' |
| 2. |  | Enter the cooking data you want (e.g., 'Cooking temperature') for the cooking profile on the 'Cooking' page. |
| 3. |  | On the 'Extra functions' page, select the 'Grease management' extra function. |
| 4. |  | Confirm your selections. |




Result: You have now entered a cooking profile.

Next steps:





- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

4.10 Cooking page – Smoker




 Indicates that you are on the cooking screen
 PM 01:30 Current time of day





 Steam operating mode
 Combi-steam operating mode
 Hot air operating mode
 Smoker operating mode (selected)
 Used to smoke food; optional





 Press to enter the smoking time
 13:20:13 Shows the smoking time








 Press to select extra functions
 Shows the selected extra functions








 Start
 Press to start the cooking sequence
 TrayTimer
 Timer that can be set for individual shelf levels in order to be able to use free shelf levels during a cooking sequence.



 Delete cooking step
 Previous cooking step
 Cooking steps view
 Add cooking step/Next cooking step
 Save cooking profile in cookbook



 Home page
 Back
 Settings
 Help
 Cookbook


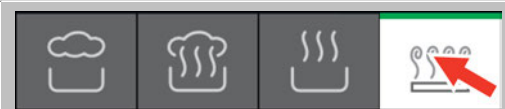

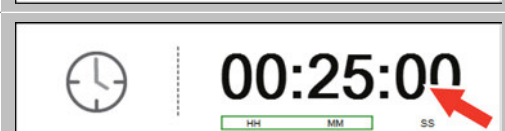


4.11 Entering a Cooking Profile That Uses the Smoker

Applications

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

The 'Smoker' operating mode will only be available in units with the ConvoSmoke option. Before using this operating mode, the unit needs to be specifically set up for it.

Entering the cooking profile

1.		Press the 'Cook' button on the 'Home page'.
2.		On the 'Cooking' page, select the 'Smoker' operating mode.
3.		Press the 'Cooking time' button.
4.		Enter the smoking time you want on the 'Time' page.
5.		Press the 'Extra functions' button.
6.		On the 'Extra functions' page, select the extra functions you want, e.g. 'Program protection'.



Result: You have now entered a cooking profile.

Next steps:

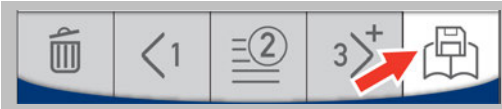





- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32


4.12 Saving the Configured Cooking Profile in the Cookbook

Prerequisites

- This section assumes that you are on the 'Cooking' or 'Rethermalization' page.
- You must have configured a cooking profile already.

















Saving the Configured Cooking Profile in the Cookbook

-  On the 'Cooking' or 'Rethermalization' page, press the 'Save as cooking profile' button.
-  Enter the name of the cooking profile on the 'Keyboard' page.
-  Confirm your selections.
-  On the 'Select Icon' page, select an icon.
-  If you can't find an appropriate icon, press the 'USB' button to import the icon using the easyTouch operating panel's USB port.
-  Confirm your selections.









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

4.13 Selected cooking profile

Various cooking profiles

Product					ACS+
Baguette, frozen		340 °F	15 min	-	 1
Baked potato		355 °F	-	200 °F	-
Flan		175 °F	35 min	-	-
Fish sticks		410 °F	12 min	-	 5
Leavening baked goods		95 °F	3 min	-	 1
Roasted chicken breast		455 °F	-	160 °F	-
Fresh carrots		210 °F	8 min	-	-
Pork schnitzel		391 °F	9 min	-	 3

ConvoSmoke cooking profile

Product	Step	Smoker					ACS+
Salmon steak	1	yes	-	-	15 min	-	-
	2	-		247 °F	-	122 °F	-
Herb salt	1	yes	-	-	75 min	-	-
	2	-		139 °F	20 min	-	 2
Chicken legs	1	yes	-	-	75 min	-	-
	2	-		355 °F	3 min	-	-
	3	-		337 °F	20 min	-	 5

5 Entering Special Cooking Methods – Cooking Page

Purpose of this section

This section provides an overview of the various special cooking methods and explains how they work.

Moreover, this section contains step-by-step instructions on how to enter cooking profiles using the 'Cooking' page.

For more detailed information, please consult the on-screen help pages.

5.1 Using Special Cooking Methods

Using Special Cooking Methods

You can create cooking profiles for the following cooking methods in order to meet the special requirements involved in preparing your food:

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

When using ecoCooking, energy consumption will be reduced while maintaining the same cooking duration.

As for the other cooking methods, the system already has pre-defined cooking profiles with specific cooking data and multiple cooking steps, with the profiles depending on the operating mode being used and the desired doneness. These pre-defined cooking profiles can be modified before saving the cooking profile in the 'Cookbook' and under 'Press&Go' so that you can use them again later on.

Available cooking methods

The special cooking methods available on the 'Extra functions' page will depend on the operating mode you are using:

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

5.2 Entering a Cooking Profile for the Low-Temperature Cooking Method







Applications

Low-temperature cooking is a cooking method in which food is cooked at low temperatures. This means that a longer cooking time will be required. When using this method, you will always have to use the core temperature probe.










Low-temperature cooking is particularly well-suited to meat, poultry, and fish. In fact, the reason food benefits so much from low-temperature cooking is that it loses much less juice and ends up being significantly juicier and more tender.

You can modify the preset cooking data and cooking steps as necessary for your own cooking profile.

Preset steam cooking data

Doneness	Cooking step	Operating mode	Cooking temperature in °F	Cooking time in min.	Core temperature in °F	ACS+
Well-done	1	Steam	212	10	-	-
	2	Steam	176	-	161	 1
	3	Steam	176	-:-	-	 1
Medium	1	Steam	212	10	-	-
	2	Steam	140	-	129	 1
	3	Steam	125	-:-	-	 1
Rare	1	Steam	212	10	-	-
	2	Steam	131	-	118	 1
	3	Steam	118	-:-	-	 1


Preset combi-steam cooking data


Doneness	Cooking step	Operating mode	Cooking temperature in °F	Cooking time in min.	Core temperature in °F	ACS+
Well-done	1	Hot air	266	10	-	-
	2	Hot air	167	20	-	 C.T 5
	3	Combi-steam	167	-	161	 1
	4	Combi-steam	158	-:-	-	 1
Medium	1	Hot air	266	10	-	-
	2	Hot air	140	20	-	 C.T 5
	3	Combi-steam	140	-	129	 1
	4	Combi-steam	122	-:-	-	 1
Rare	1	Hot air	266	10	-	-
	2	Hot air	131	20	-	 C.T 5
	3	Combi-steam	131	-	118	 1
	4	Combi-steam	114	-:-	-	 1


Preset hot air cooking data


Doneness	Cooking step	Operating mode	Cooking temperature in °F	Cooking time in min.	Core temperature in °F	ACS+
Well-done	1	Hot air	266	10	-	-
	2	Hot air	172	20	-	C.T 5
	3	Hot air	172	-	161	1
	4	Hot air	161	-:-	-	C.T 5
	5	Hot air	161	-	-	1
Medium	1	Hot air	266	10	-	-
	2	Hot air	140	20	-	C.T 5
	3	Hot air	140	-	129	1
	4	Hot air	122	-:-	-	1
Rare	1	Hot air	266	10	-	-
	2	Hot air	131	20	-	C.T 5
	3	Hot air	131	-	118	1
	4	Hot air	114	-:-	-	1

Entering the cooking profile


- 

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

On the 'Extra functions' page, select the 'Low-temperature cooking' cooking method.
- 

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

Confirm your selections.

 **Result:** The multi-step cooking profile for 'Low-temperature cooking' will be opened.

Next steps:

- Changing the cooking steps. For more information, please refer to page 42
- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

5.3 Entering a Cooking Profile for the Delta-T Cooking Method

Applications

Delta-T cooking is a cooking method in which the oven temperature increases depending on the food's core temperature. When using this method, you will always have to use the core temperature probe.

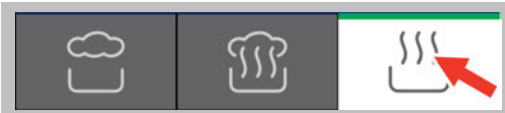
Delta-T cooking is particularly well-suited to cooking boiled ham, whole fish, galantine, and custard royale.


You can change the preset core temperature and delta temperature as necessary for your own cooking profile.


Preset cooking data


Operating mode	Doneness	Difference in °F	Cooking time in min.	Core temperature in °F	ACS+
Steam	Well-done	104	-	161	-
	Medium	104	-	129	-
	Rare	104	-	118	-
Combi-steam	Well-done	104	-	161	-
	Medium	104	-	129	-
	Rare	104	-	118	-
Convection	Well-done	104	-	161	-
	Medium	104	-	129	-
	Rare	104	-	118	-

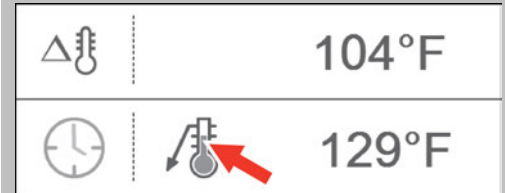
Entering the cooking profile

- 

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

On the 'Extra functions' page, select the 'Delta-T cooking' cooking method.
- 

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

Confirm your selections.
- 

If necessary, change the preset cooking data, e.g., the 'Core temperature'.

 **Result:** The cooking profile will be opened.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

5.4 Entering a Cooking Profile for the ecoCooking Method






Applications

ecoCooking is a cooking method in which intelligent pulse technology is used to reduce energy consumption by 25%.

The ecoCooking method has an initial cooking phase and a finishing cooking phase. In the initial cooking stage, ecoCooking simply uses one of the standard cooking methods in order to quickly transfer heat to the food you are cooking. In the finishing cooking phase, ecoCooking uses the heat already in the oven cavity and in the food as much as possible to cook the food to the desired degree of doneness.

This cooking method is ideal for food requiring long cooking times, such as roasts, roast beef, and large roasts.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | On the 'Cooking' page, select one of the operating modes, e.g., 'Convection' |
| 2. |  | Enter the cooking data you want (e.g., 'Cooking temperature') for your cooking profile's initial cooking phase. |
| 3. |  | Enter the 'Cooking time' or 'Core temperature' you want. |
| 4. |  | On the 'Extra functions' page, select the 'ecoCooking' cooking method. |
| 5. |  | Confirm your selections. |



Result: You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

5.5 Entering a Cooking Profile for the Cook&Hold Cooking Method

Applications


Cook&Hold is a two-stage cooking method. It consists of a cooking phase and a phase in which a specific temperature is maintained (the hold phase). During the cooking phase, the food is cooked using the steaming, combi-steam, or hot air operating mode. During the hold phase, the food being cooked reaches the desired degree of doneness. The fact that the temperature is being maintained at this point ensures that the meat will be as juicy and tender as possible.


When entering a cooking profile, the Cook&Hold cooking method can only be selected starting from the second cooking step. A cooking time cannot be selected for the hold phase.

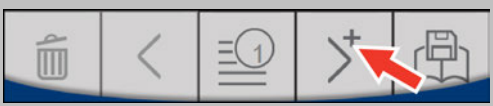
Preset cooking data


Operating mode	Doneness	Cooking temperature in °F	Cooking time in min.	Core temperature in °F	ACS+
Steam	Well-done	161	--	-	✿ 1
	Medium	129	--	-	✿ 1
	Rare	118	--	-	✿ 1
Combi-steam	Well-done	161	--	-	✿ 1
	Medium	129	--	-	✿ 1
	Rare	118	--	-	✿ 1
Convection	Well-done	161	--	-	✿ 1
	Medium	129	--	-	✿ 1
	Rare	118	--	-	✿ 1


Entering the cooking profile


- 

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

On the 'Cooking' page, enter the cooking data you want ('Cooking temperature', for example) for the cooking profile's first cooking step (cooking phase).
- 

Press the 'Add cooking step' button.
- 

On the 'Cooking' page, select the operating mode for the cooking profile's second cooking step (hold phase), e.g., 'Hot air'. 'Convection'
- 

On the 'Extra functions' page, select the 'Cook&Hold' cooking method.
- 

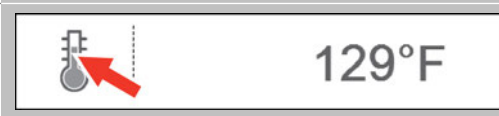
Select one of the three degrees of doneness, e.g., 'Medium'.

7.



Confirm your selections.

8.



On the 'Cooking' page, change the cooking temperature for the cooking profile's hold phase if necessary.



Result: The two-stage 'Cook&Hold' cooking profile has now been entered.

Next steps:


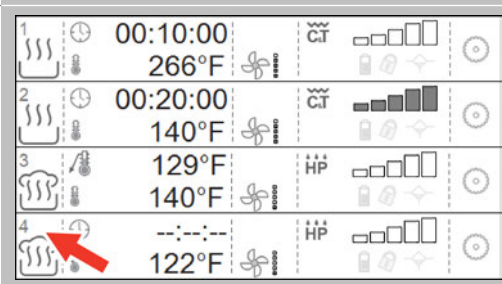


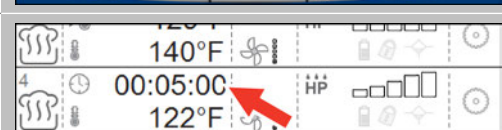

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

5.6 Editing a Cooking Step in a Cooking Profile

Applications

Cooking steps can be edited when entering a cooking profile on the 'Cooking' page and when selecting a multi-step cooking profile from the 'Cookbook'. During a cooking sequence, only the cooking step that is currently in progress can be modified.

Editing the cooking step

1.  On the 'Cooking' page, press the 'Cooking step view' button.
2.  On the 'Cooking Step View' page, select the cooking step you want, e.g., '4'.
3.  Once the cooking step is displayed on the 'Cooking' page, make the cooking data changes you want for the cooking step, e.g., 'Cooking time'.
4.  On the 'Cooking' page, press the 'Cooking step view' button.
5.  Check the changes on the 'Cooking Step View' page.
6.  Confirm the changes you made.

 **Result:** The cooking step has now been edited.

Next steps:


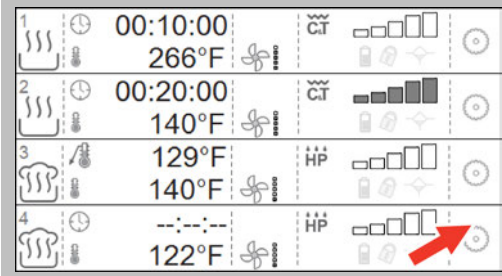
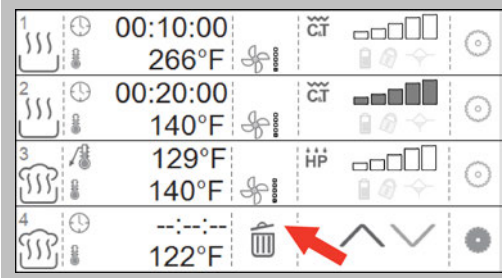
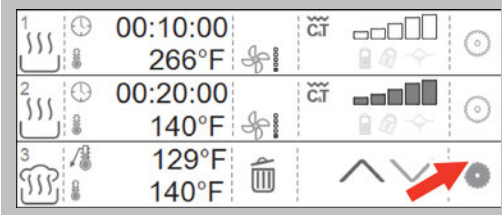

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32


5.7 Moving or Deleting a Cooking Step in a Cooking Profile

Applications

Cooking steps can be moved and deleted while entering a cooking profile on the 'Cooking' page and when selecting a multi-step cooking profile from the 'Cookbook'. However, cooking steps cannot be moved or deleted during a cooking sequence.

Moving or deleting the cooking step

1.  On the 'Cooking' page, press the 'Cooking step view' button.
2.  On the 'Cooking Step View' page, press the 'Edit cooking step' button for the cooking step you want.
3.  Press the 'Delete cooking step' button to delete the cooking step from the cooking profile. Or press 'Up' or 'Down' to move the cooking step up or down in the cooking step sequence.
4.  Now press the 'Edit cooking step' button again.
5.  Confirm the changes you made.

 **Result:** You have now edited a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

6 Entering Cooking Profiles – Rethermalization Page

Purpose of this section

This section provides an overview of your combi oven's rethermalization functions.

The 'Rethermalization' page is covered here, as are the buttons available on it and what these buttons do. Moreover, this section contains step-by-step instructions on how to enter a cooking profile using the 'Rethermalization' page.

For more detailed information, please consult the on-screen help pages.

6.1 Using the Rethermalization Page

Available rethermalization functions

Rethermalization is a combi oven function in which pre-cooked food is heated up and fully cooked so that it can be served. Almost any type of food can be 'Rethermalized', although it needs to be placed on a plate or in a container first.

You can use the 'Rethermalization' page to enter new cooking profiles and use the following rethermalization functions:

- à la Carte rethermalization
- Banquet regenerating
- Plate regenerating

Temperature range

The following are the temperature ranges for each rethermalization function:

à la Carte rethermalization	Banquet regenerating	Plate regenerating
250 °F to 320 °F	250 °F to 320 °F	250 °F to 320 °F

If you use the core temperature measurement cooking method, you will need to cook within a temperature range of 68 °F to 194 °F.

Available cooking functions

The cooking functions (ACS+ extra functions) available for selection will depend on the rethermalization function you are using:







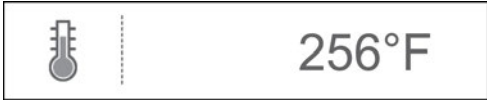









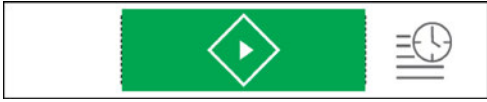





à la Carte rethermalization	Banquet regenerating	Plate regenerating
<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed	<ul style="list-style-type: none">▪ Fan speed

Available extra functions

The extra functions available for your cooking profiles on the 'Extra functions' page will depend on the rethermalization function you are using:

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

6.2 Rethermalization page

	 Indicates that you are on the 'Rethermalization' screen
<p>PM 01:30</p>	<p>PM 01:30</p> Current time of day
	 à la Carte rethermalization function (selected)
	 Banquet rethermalization function
	 Plate rethermalization function
	 Used to enter a cooking temperature
	<p>256°F</p> Shows the cooking temperature you entered Pressing on the temperature value will show the current oven temperature
	 Press to enter the cooking time (selected)
	 Press to enter the core temperature
	<p>00:05:00</p> Shows the cooking time or the core temperature
	 Five Fan speed settings
	Controls the flow speed inside the oven cavity
	 Press to select extra functions
	 Shows the selected extra functions
	 Start Press to start the cooking sequence
	 Start with pre-heating Press to heat up the oven cavity while the unit door is closed
	 Start with Cool down Press to cool down the oven cavity with the fan wheel running while the unit door is open
	 Stop Press to stop the cooking sequence
	 TrayTimer Timer that can be set for individual shelf levels in order to be able to use free shelf levels during a cooking sequence.



Save cooking profile in cookbook



Home page



Back



Settings



Help



Cookbook

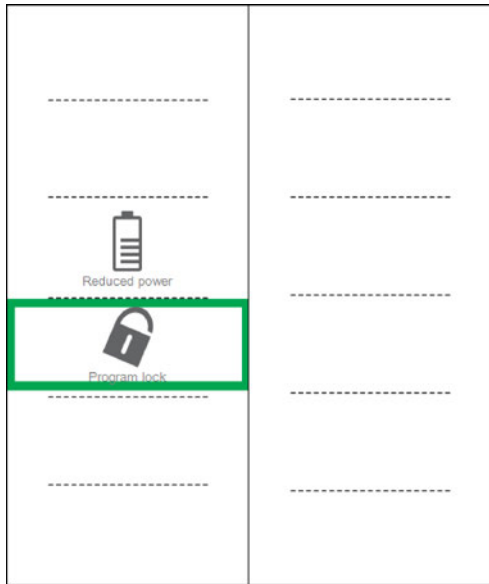
6.3 Extra Functions Page



Indicates that you are on the cooking screen



Current time of day



Reduced power
Function that reduces heat output in order to prevent load peaks during the cooking sequence



Program protection (selected)
Function that prevents connected energy optimization systems from interrupting cooking sequences



Press to confirm your selections







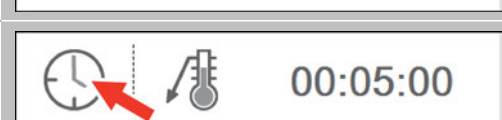




Back




Help

6.4 Entering a Cooking Profile That Uses Rethermalization

Entering the cooking profile

1.		Press the 'Rethermalization' button on the Home page.
2.		On the 'Rethermalization' page, select one of the operating modes, e.g., 'à la Carte rethermalization'.
3.		Press the 'Cooking temperature' button.
4.		Enter the cooking temperature you want on the 'Temperature' page.
5.		Press the 'Cooking time' button.
6.		Enter the cooking time you want on the 'Time' page.
7.		Select the 'Fan speed' setting you want.
8.		Press the 'Extra functions' button.
9.		On the 'Extra functions' page, select the extra functions you want, e.g. 'Program protection'.

 **Result:** You have now entered a cooking profile.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 51
- Save cooking profile in cookbook. For more information, please refer to page 32

7 Cooking and Rethermalizing Food with easyTouch

Purpose of this section

This section provides a general description of a cooking sequence in easyTouch, as well as step-by-step instructions for the most important tasks that need to be carried out when cooking and rethermalizing food.

For more detailed information, please consult the on-screen help pages.

7.1 Cooking at a Glance

Cooking sequences in easyTouch

To cook or rethermalize food with your combi oven, you will need a cooking profile that is appropriate for the food being cooked. To enter a new cooking profile, you can use the 'Cooking' page or 'Rethermalization' page in the easyTouch user interface. You can also select one of the available cooking profiles in the 'Cookbook' page and start it.

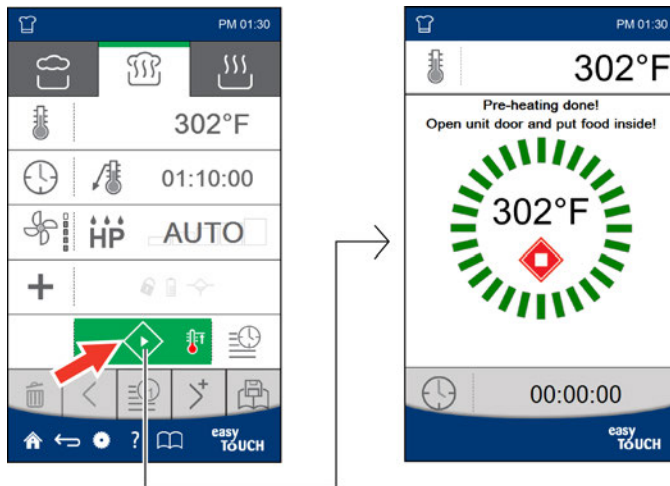
Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.

During the cooking sequence, both user information and prompts are used to guide the operator through the various successive process pages. In addition, these process pages can be used by the operator to make changes to the cooking profile while it is in progress.

The process pages will show the cooking sequence's progress with a progress bar, as well as the relevant time and temperature information. An acoustic signal, combined with the appropriate user information, will be used by the unit to signal the end of the cooking sequence.

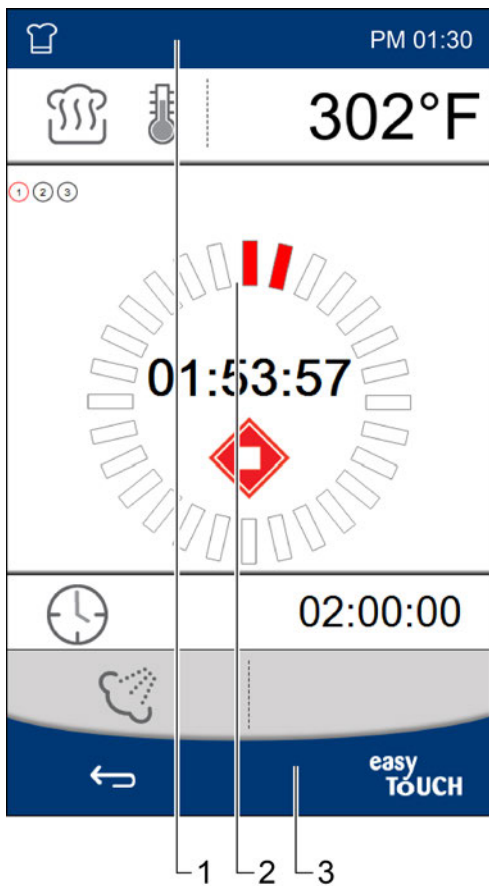
Starting a cooking sequence

When you start a cooking sequence, the user interface will show the relevant process page:



The Cooking Process Page

Example showing an easyTouch cooking user interface:



- 1 Header:
Shows the page you are currently on, the current time, and the name of the selected cooking profile

- 2 Main process page area:
 - Shows the cooking profile data
 - User information and prompts
 - Stop button
 - TriColor indicator ring progress bar:
 - Yellow = Preparing
 - Red = In progress
 - Green = Done


- 3 Footer:
Navigation buttons

7.2 Starting a Cooking Sequence

Prerequisites

- Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.
- You must have configured a new cooking profile.

Starting a Cooking Sequence

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

 **Result:** The cooking sequence will start.

Next steps:


- Stopping the cooking sequence. For more information, please refer to page 51
- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)


7.3 Stopping a cooking sequence

Prerequisites

- You must have started the cooking sequence already.

Stopping a cooking sequence

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

 **Result:** The cooking sequence will stop and the 'Cooking' page will be displayed.

8 Using the Cookbook

Purpose of this section

This section provides a general description explaining how to use the Cookbook, as well as step-by-step instructions for the most important tasks required in order to use it.

The section goes over the 'Cookbook' page and explains the buttons on it and what they do.

For more detailed information, please consult the on-screen help pages.

8.1 The Cookbook at a Glance

The cooking profiles in the Cookbook

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

New cooking profiles are entered using the 'Cooking' page or the 'Rethermalization' page and can be saved in the easyTouch 'Cookbook'. This Cookbook can hold up to 399 cooking profiles with up to 20 cooking steps.

Cooking profiles saved in the 'Cookbook' can be accessed at any time in order to start cooking.

Finally, the 'Cooking' and 'Rethermalization' pages can be used to edit cooking profiles and save them after making changes. And, of course, you can also delete cooking profiles entirely from the 'Cookbook' as necessary.

In addition, you can group cooking profiles into product groups in order to keep things more manageable. When you do so, the product groups will also be available in 'Press&Go'.

You can set cooking profiles as favorites if you want to be able to access them quickly. These favorites will be available for quick selection in Press&Go+.

Switching between cookbooks

You can use easyTouch's 'Settings' to manage more than one cookbook. For instance, you can select a different cookbook and modify the cooking profiles or add new ones.

If you have a cookbook that you are using with other Convothem combi ovens and would like to use it with this one as well, you can simply export and import the cookbook using the units' USB port.

8.2 Cookbook Page



Indicates that you are on the 'Cookbook' screen

PM 01:30 Current time of day



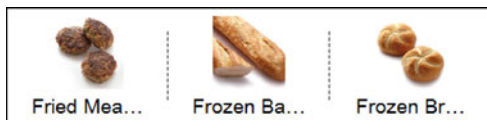
Favorites (selected)
Selected cooking profile



Product groups
Cooking profiles grouped together in groups



Cooking profiles
All the cooking profiles in the cookbook,
max. 399 cooking profiles with up to 20 cooking steps each



Favorites, product groups or cooking profiles



Press to scroll down



Press to switch cooking profile (selected)



Press to scroll up



Home page



Back




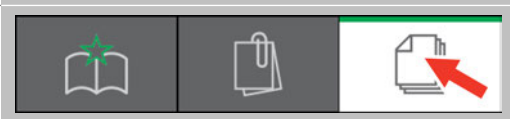

Settings



Help

8.3 Accessing a Cooking Profile in the Cookbook

Accessing a Cooking Profile in the Cookbook

-  Press the 'Cookbook' button while on the 'Home page'.
-  In the 'Cookbook' page, press the 'Cooking profiles' button in order to view all the cooking profiles in the cookbook.
-  Select the cooking profile you want ('BAGUETTE FROZEN', for example)




Result: The cooking profile will be opened and displayed in the 'Cooking' or 'Rethermalization' page as applicable.


Next steps:


- Starting the cooking sequence. For more information, please refer to page 51


8.4 Delete the Cooking Profile from the Cookbook

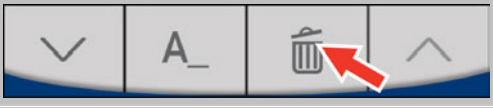
Delete the Cooking Profile from the Cookbook


- 

1. Press the 'Cookbook' button while on the 'Home page'.
- 

2. In the 'Cookbook' page, press the 'Cooking profiles' button in order to view all the cooking profiles in the cookbook.
- 

3. On the 'Cooking Profiles' page, press the 'Edit cooking profiles' button.
- 

4. On the 'Edit Cooking Profiles' page, select the cooking profile you want to delete, e.g., 'Baguette'.
- 

5. In the 'Edit cooking profiles' page, press the 'Delete cooking profile' button.
- 


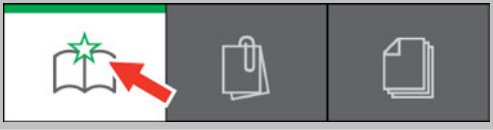



6. Confirm that you want to delete the profile.




Result: The cooking profile has now been deleted from the 'Cookbook'.

8.5 Selecting Cooking Profiles as Favorites








Selecting Cooking Profiles as Favorites


-  Press the 'Cookbook' button while on the 'Home page'.
-  On the 'Cookbook' page, press the 'Favorites' button.
-  On the 'Favorites' page, press the 'Edit favorites' button.
-  On the 'Select As Favorites' page, select the cooking profile you want, e.g., "Frozen Baguette."
-  On the 'Select As Favorites' page, press the 'Confirm' button.

 **Result:** The cooking profile will now be available for quick selection on the 'Favorites' page

8.6 Creating New Product Groups

Creating New Product Groups

1.  On the 'Cookbook' page, press the 'Product groups' button.
2.  On the 'Product Groups' page, press the 'Edit product groups' button.
3.  On the 'Edit Product Groups' page, press the 'Add product group' button.
4.  Enter the name for the product group on the 'Keyboard' page.
5.  Select an icon for the product group on the 'Select Icon' page.
6.  If you can't find an appropriate icon, press the 'USB' button to import the icon using the easyTouch operating panel's USB port.
7.  Confirm your selections.


 **Result:** The new product group will be created.


Next steps:


- Adding cooking profiles to the product group. For more information, please refer to page 58


8.7 Adding Cooking Profiles to a Product Group


Adding Cooking Profiles to a Product Group

- 

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

On the 'Product Groups' page, press the button for the product group you want.
- 

On the page for the product group, press the 'Edit product groups' button.
- 

On the 'Add or Delete Cooking Profiles' page, select the cooking profiles you want.
- 

Confirm your selections.



Result: The cooking profiles will be added to the product group.

9 Using Press&Go / Press&Go+

Purpose of this section

This section provides a general description explaining how to use the 'Press&Go' and 'Press&Go+' functions.

The section goes over the 'Press&Go' page and explains the buttons on it and what they do. Moreover, it provides step-by-step instructions for the most important tasks required in order to use the Press&Go function.

You can go to Settings to select whether you want to work with Press&Go or with Press&Go+.

For more detailed information, please consult the on-screen help pages.

9.1 Press&Go at a Glance

Fast cooking with Press&Go

You can use the 'Press&Go' feature to provide operators with specific pre-defined cooking profiles that they will be able to select, but not modify. Once an operator selects the cooking profile they want, the corresponding cooking sequence will start immediately. You can set up a password for access to the 'Home page', and to the entire user interface as a result, so that 'Press&Go' users will only be able to access the user interface if they have the corresponding password.

For cooking profiles to be available on the 'Press&Go' page, they first need to be added to product groups in the Cookbook.

You can also limit the oven cleaning profiles available on 'Press&Go'.

Cooking with multiple cooking profiles simultaneously

The 'Press&Go' feature makes it possible to cook multiple product batches (consisting either of the same product or of multiple products from a single product group) on different shelf levels simultaneously.














However, only cooking profiles that have the exact same cooking temperature, cooking functions, and extra functions will be available for selection when attempting to use them simultaneously. This means that the only parameter that can vary among cooking profiles being used simultaneously is the cooking time.

As soon as you open the unit door to place another product batch into the oven, any cooking sequences in progress will be paused. As soon as you close the unit door, they will resume.

The system will monitor all cooking sequences and automatically let the operator know when each product can be taken out.

You can cancel a cooking profile's cooking sequence for one or more product batches without affecting the remaining cooking sequences.

9.2 Press&Go page

	<p>PM 01:30 Current time of day</p>
	<p> Product groups or cooking profiles</p>
	<p> Final baking run, optional Function used to carry out a final baking run after a cooking profile is completed</p>
	<p> Preset start time, optional Function that can be used to set the start time for a cooking sequence to a defined time in the future</p>
	<p> Press to scroll down</p>
	<p> Press to scroll up</p>
	<p> Home page</p>
	<p> Back</p>
	<p> Help</p>
	<p> Clean</p>

9.3 The Shelf Levels Page in Press&Go



Software user prompt



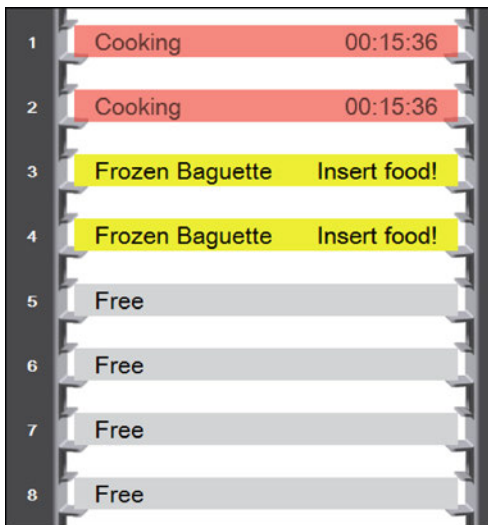
Icon for the selected cooking profile

Frozen Baguette

Name of cooking profile



Used to select an additional cooking profile



Shelf level number



Shelf level not in use (gray color)



Shelf level selected (yellow color)



Shelf level in use, cooking sequence in progress (red color)



Cooking sequence done (green color)



Down, used to select a different shelf levels



Press to scroll up




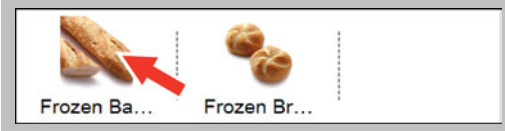
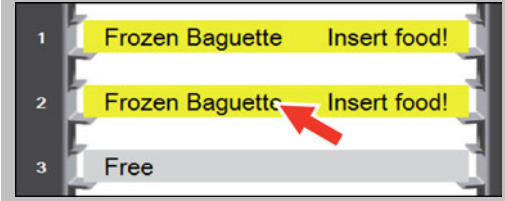
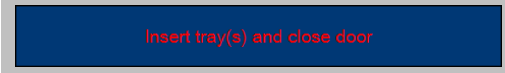
Back

9.4 Selecting and Starting a Cooking Profile

Prerequisites

Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.

Selecting and Starting a Cooking Profile

-  On the 'Press&Go' page, select the product group you want, e.g., 'Bread'.
-  Select the cooking profile you want ('BAGUETTE FROZEN', for example)
-  On the 'Shelf Levels' page, select one or more shelf levels within a few seconds.
-  Follow the software's prompts.






Result: The cooking sequence will start.


Next steps:

- Cancelling a cooking profile before it is done. For more information, please refer to page 63

9.5 Cancelling a Cooking Profile Before It Is Done

Cancelling a Cooking Profile Before It Is Done

-  Select the cooking profile you want to cancel on the 'Cooking In Progress' page.
-  Press the 'Cancel' button within five seconds.
-  On the 'Confirm Cancellation' page, press the 'Confirm' button within a few seconds.

 **Result:** The cooking sequence will stop and the 'Press&Go' page will be displayed.


9.6 Adding a Final Baking Run to Cooking Profiles

Prerequisites

This function is meant for cases in which you want to add a short final baking run after a cooking sequence.

Selecting and Starting a Cooking Profile

-  On the 'Press&Go' page, press the 'Final baking run' button.

 **Result:** The cooking sequence will start immediately.

Next steps:

- Stopping the cooking sequence. For more information, please refer to page 51

9.7 Entering a Preset Start Time in Press&Go

Applications

The 'Preset start time' in Press&Go can be used to set the start time for the cooking sequence for a selected cooking profile to a defined time in the future



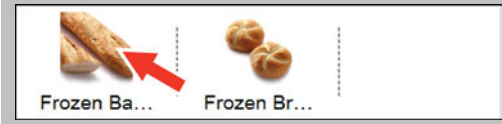




If you enter a start time, the unit will calculate the ending cooking time by itself based on the cooking profile's duration. If you enter an end time, the unit will calculate the starting cooking time by itself.

Once the countdown starts, the cooking sequence will start only after the countdown elapses. Food can still be placed on any shelf levels that are free while the cooking sequence is in progress.

Prerequisites

Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.

Entering a preset start time

- | | | |
|----|---|---|
| 1. |  | On the 'Press&Go' page, select the product group you want, e.g., 'Bread'. |
| 2. |  | On the 'Press&Go' page, press the 'Preset start time' button. |
| 3. |  | Select the cooking profile you want ('BAGUETTE FROZEN', for example) |
| 4. |  | On the 'Press&Go Preset Start Time' page, select the weekday you want (if any). |
| 5. |  | On the 'Press&Go Preset Start Time' page, select the start time or end time for the cooking profile. |
| 6. |  | Enter the start time or end time you want on the 'Time' page. |
| 7. |  | On the 'Press&Go Preset Start Time' page, press the 'Start' button and follow the software's prompts. |



Result: The countdown will start. The cooking sequence will start immediately after the countdown elapses.

Next steps:

- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)
- Cancelling a cooking profile before it is done. For more information, please refer to page 63

9.8 Press&Go+ at a Glance

Fast cooking with Press&Go+

'Press&Go+' provides operators with quick access to selected favorites from the cookbook. Once an operator selects the cooking profile they want, the corresponding cooking sequence will start immediately. The cooking sequence will proceed the same way as if selected using the Cooking page or Re-thermalization page.

10 Cleaning with easyTouch

Purpose of this section

This section provides an overview of the available cleaning profiles, a general description of a cleaning sequence, and step-by-step instructions for the most important tasks required in order to use the system's cleaning features.

The section goes over the 'Clean' page and explains the buttons on it and what they do.

For more detailed information, please consult the on-screen help pages.

10.1 Cleaning at a Glance

Cleaning sequences in easyTouch

The 'Clean' page has several cleaning profiles for oven cleaning available for selection:

- 'Rinse with water' cleaning profile
- Rinse with ConvoCare rinse aid cleaning profile
- ConvoClean+ fully automatic cleaning: Adjustable cleaning profiles for varying levels of soiling and various cleaning times, with steam disinfection and drying functions available
- Semi-automatic cleaning profile

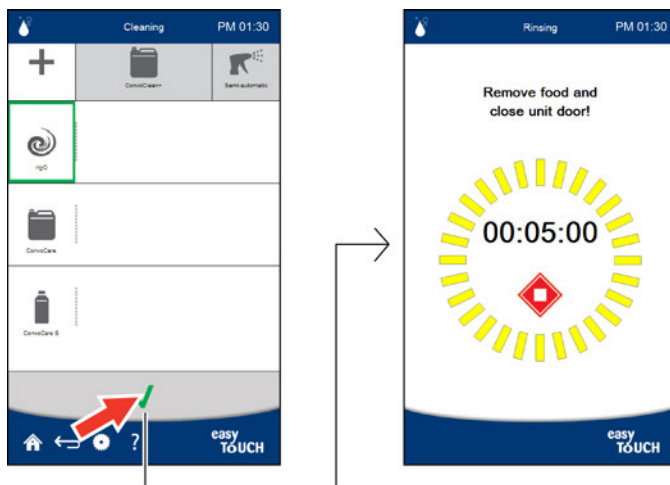
Before starting a cleaning sequence, read and understand the rules, risks, and hazards associated with safely cleaning the unit (as described in the operating manual) and follow all the corresponding instructions.

During the cleaning sequence, both user information and prompts are used to guide the operator through the various successive process pages.

An acoustic signal, combined with the appropriate user information, will be used by the unit to signal the end of the cleaning sequence.

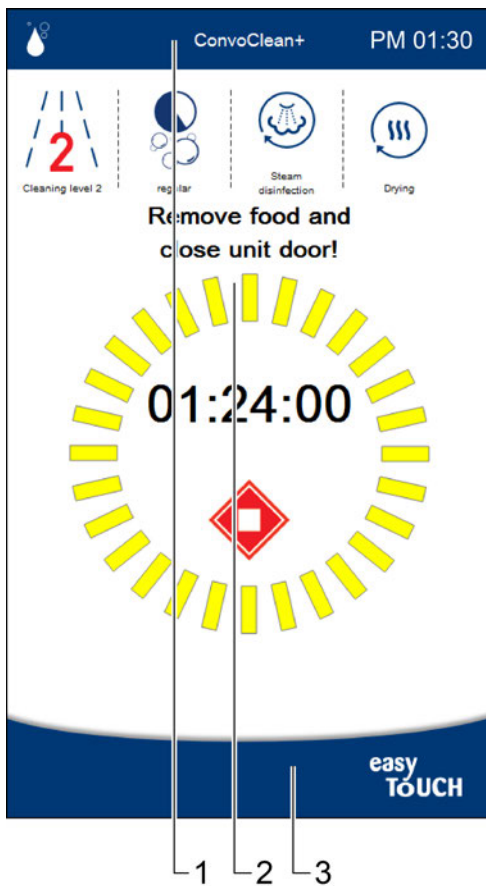
Starting a cleaning sequence

When you start a cleaning sequence, the user interface will show the relevant process page.



The Cleaning Process Page

Example showing an easyTouch cleaning user interface:

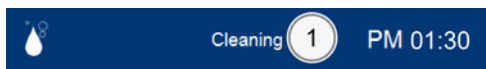



- 1 easyTouch header:
Shows the page you are currently on, the current time, and the selected cleaning profile

- 2 Main process page area:
 - Indicates cleaning profile data
 - User information and prompts
 - Stop button
 - TriColor indicator ring progress bar:
 - Yellow = Preparing
 - Red = In progress
 - Green = Done

- 3 easyTouch footer

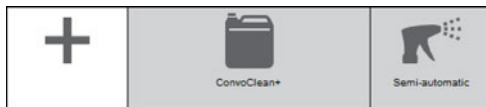
10.2 Cleaning Page – Options





 Cleaning screen icon


 Clean

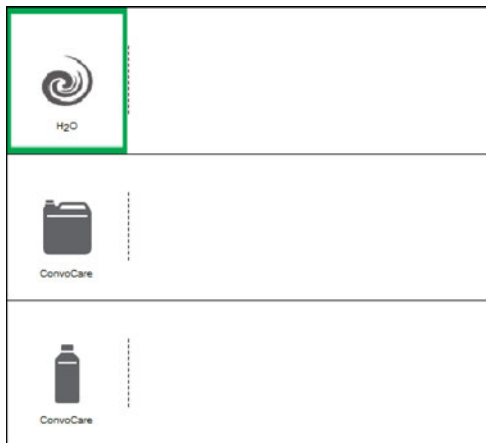
PM 01:30 Current time of day




 Options cleaning system (selected)
Press to clean with water or rinse aid only


 ConvoClean+ cleaning system
Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters

 Semi-automatic cleaning system
Press to clean with the program issuing prompts indicating the next step




 H₂O (selected)
Press to rinse with water


 ConvoCare
Press to rinse with ConvoCare rinse aid supplied from a canister

 ConvoCare
Press to rinse with ConvoCare rinse aid supplied from single-dose dispensing bottles



 Press to confirm your selections and start cleaning



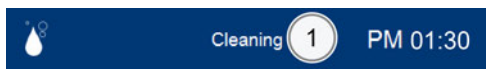
 Home page

 Back

 Settings

 Help

10.3 Cleaning Page – ConvoClean+



Cleaning screen icon

Clean

PM 01:30 Current time of day



Options cleaning system
Press to clean with water or rinse aid only

ConvoClean+ cleaning system (selected)
Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters

Semi-automatic cleaning system
Press to clean with the program issuing prompts indicating the next step

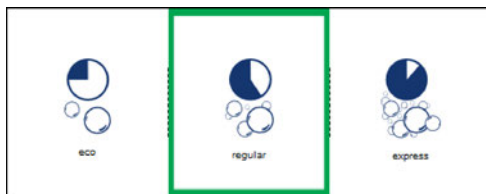


Cleaning level 1 for ConvoClean+
Light soiling

Cleaning level 2 for ConvoClean+ (selected)
Medium soiling

Cleaning level 3 for ConvoClean+
Heavy soiling

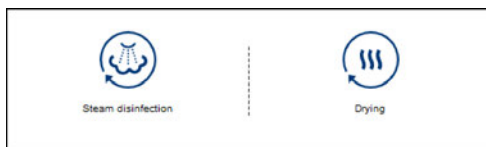
Cleaning level 4 for ConvoClean+
Extremely heavy soiling



eco
Environmentally sustainable cleaning duration for ConvoClean+

regular (selected)
Normal cleaning duration for ConvoClean+

express
Short cleaning duration for ConvoClean+







Steam disinfection
Cleaning function for ConvoClean+

Drying
Cleaning function for ConvoClean+

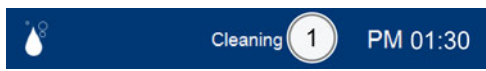


Press to confirm your selections and start cleaning



	Home page
	Back
	Settings
	Help

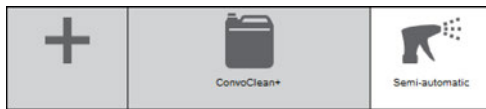
10.4 Cleaning Page – Semi-Automatic



Cleaning screen icon

Clean

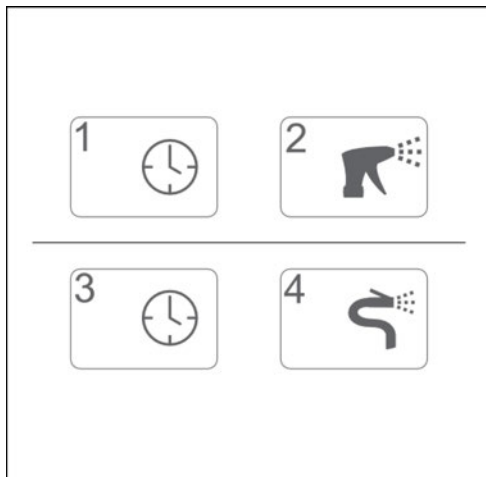
PM 01:30 Current time of day



Options cleaning system
Press to clean with water or rinse aid only

ConvoClean+ cleaning system
Press to use fully automatic oven cleaning with cleaning agents supplied from connected canisters

Semi-automatic cleaning system (selected)
Press to clean with the program issuing prompts indicating the next step



Cleaning step 1
Unit cleaning in progress

Cleaning step 2
Spray cleaning agent into oven cavity

Cleaning step 3
Unit cleaning in progress

Cleaning step 4
Rinse oven cavity with water



Press to confirm your selections and start cleaning



Home page



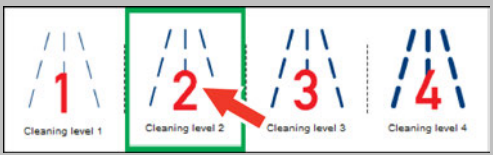
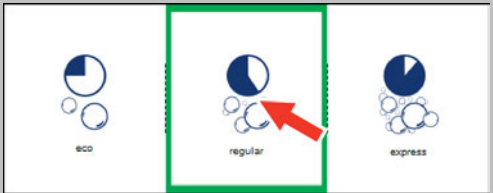
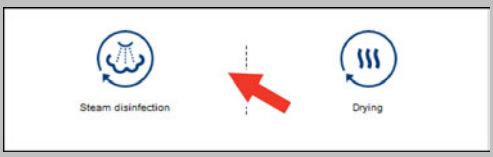
Back

Settings

Help

10.5 Configuring the Fully Automatic Oven Cleaning Profile

Configuring the cleaning profile

-  Press the 'Clean' button while on the 'Home page'.
-  On the 'Clean' page, select the 'ConvoClean+' cleaning system.
-  Select the cleaning level you want ('Cleaning level 2', for example).
-  Select the mode you want, e.g., 'regular'.
-  If you want, activate the 'Steam disinfection' and/or 'Drying' extra functions.



Result: You have now configured the cleaning profile.

Next steps:

- Starting the cleaning sequence. For more information, please refer to page 73


10.6 Starting a Cleaning Sequence

Prerequisites

- Before starting a cleaning profile, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.
- You must have entered the cleaning profile you want.

Starting a Cleaning Sequence

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

 **Result:** The cleaning profile will start immediately.

Next steps:

- Stopping the cleaning sequence. For more information, please refer to page 73
- Clean with the cleaning profile (for more on how to do this, please refer to the 'How to Clean the Combi Oven' section in the operating manual)


10.7 Stopping a Cleaning Sequence

Prerequisites

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

Stopping a Cleaning Sequence

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

 **Result:** The cleaning sequence will stop (only possible if no cleaning agent has been added yet).

11 Configuring Settings in easyTouch

Purpose of this section

This section provides step-by-step instructions for the most important tasks involved in the use of easyTouch's 'Settings'.

The section goes over the 'Settings' page and explains the buttons on it and what they do.

For more detailed information, please consult the on-screen help pages.

11.1 Settings at a Glance

Configuration options and access permissions

You can use the 'Settings' page to configure the unit settings for your combi oven. Access to the various configuration options can be provided to different operator groups by using access permissions, i.e., so that they can only be accessed after entering the corresponding password.

The 'Settings' page will indicate which areas can be accessed by operators as follows:

- Dark gray button: area can be accessed.
- Light gray button: area cannot be accessed.


Please note that the 'Service' page can only be accessed by service technicians!

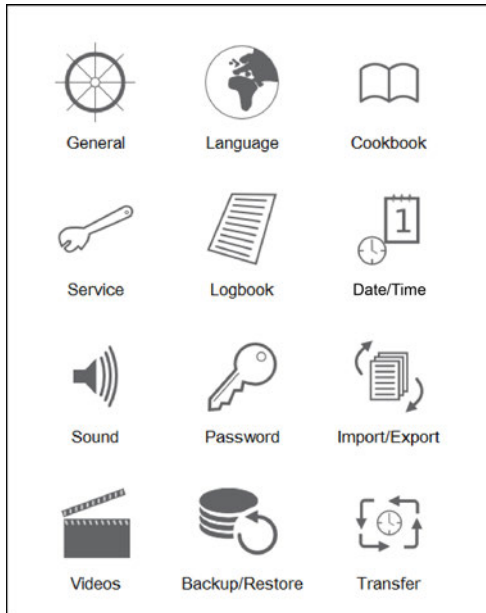
Using the USB port


Some of the 'Settings' areas will require for you to use your combi oven's USB port. The port is located on the easyTouch operating panel.


11.2 Settings Pages





 Indicates that you are on the 'Settings' page
 PM 01:30 Current time of day





 **General**
 General unit settings for cooking and cleaning


 **Language**
 Language setting for the user interface


 **Cookbook**
 Used to select a cookbook


 **Service**
 Support for maintenance work and troubleshooting


 **Logbook**
 List with logged control interface actions and error messages


 **Date/Time**
 Used to set the date and time


 **Sound**
 Used to set the tone and volume for acoustic signals

 **Password**
 Used to set a password for Press&Go


 **Import/Export**
 Used to import and export unit data with the help of a connected external data storage device


 **Videos**
 Used to access tutorial videos


 **Backup/Restore**
 Used to back up and restore unit data with the help of a connected external data storage device

 **Transfer**
 Used to set up data transfers to a connected server







 Home page

 Back

 Help

11.3 Setting a language

Setting a language



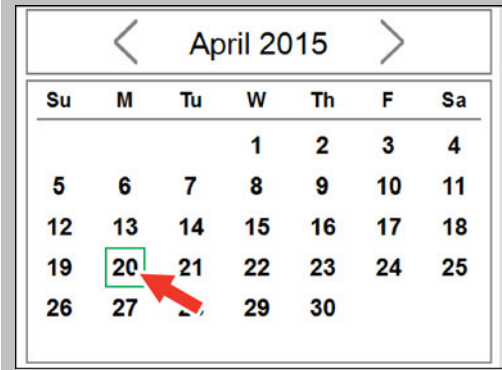
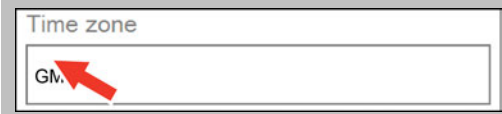



-  Press the 'Settings' button while on the 'Home page', for example
-  In the 'Settings' page, the 'Languages' button.
-  In the 'Languages' screen, select the language you want.
-  Confirm your selections.



Result: The language setting will be applied.

11.4 Setting a date and time

Setting a date and time



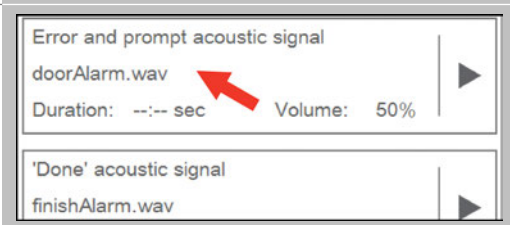

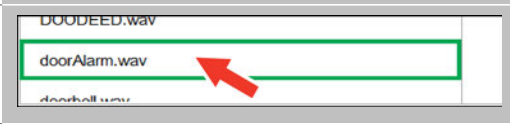


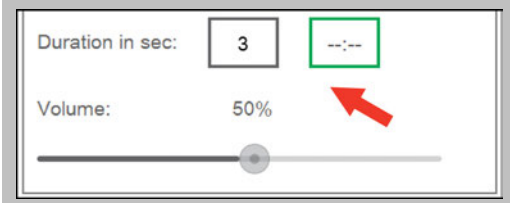

1.  Press the 'Settings' button while on the 'Home page', for example
2.  In the 'Settings' page, press the 'Date/Time' button.
3.  In the 'Date/Time' screen, select the date you want.
4.  Select the time zone you want.
5.  Press on the display area showing the current time.
6.  Enter the current time on the 'Time' page.
7.  Confirm your selections.



Result: The date and time settings will be applied.

11.5 Configuring Acoustic Signals

Configuring Acoustic Signals



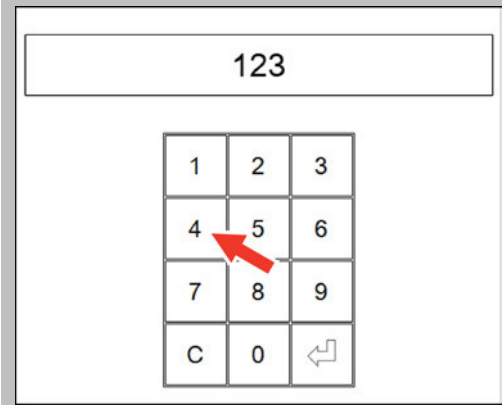

- | | | |
|----|---|--|
| 1. |  | Press the 'Settings' button while on the 'Home page', for example |
| 2. |  | In the 'Settings' page, the 'Sound' button. |
| 3. |  | On the 'Sound' page, press on the area showing the acoustic signal you want. |
| 4. |  | On the 'Configure Acoustic Signal' page, press the button for the acoustic signal currently selected. |
| 5. |  | On the 'Select Acoustic Signal' page, select the acoustic signal you want from the list of acoustic signals (the selected signal will be surrounded by a green box). |
| 6. |  | You can also import the acoustic signal you want using the USB port. |
| 7. |  | Confirm your selections. |
| 8. |  | On the 'Configure Acoustic Signal' page, set the acoustic signal's duration and volume. |
| 9. |  | Confirm your selections. |



Result: The acoustic signal's settings will be applied.

11.6 Setting a Password for Press&Go

Setting a Password for Press&Go




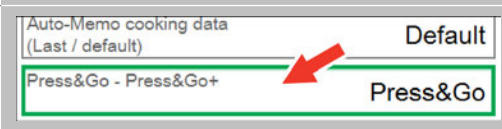

-  Press the 'Settings' button while on the 'Home page', for example
-  In the 'Settings' page, press the 'Password' button.
-  On the 'Password' page, enter a four-digit password using the numbers on the keypad.
-  Confirm your selections.



Result: The password will be saved.

11.7 Switching from Press&Go to Press&Go+

Switching from Press&Go to Press&Go+

-  Press the 'Settings' button while on the 'Home page', for example
-  In the 'Settings' page, press the 'General' button.
-  In the 'General' screen, press the 'Oven cavity' button.
-  On the 'Oven Cavity' page, press the 'Press&Go - Press&Go+' button.
-  Confirm the change.






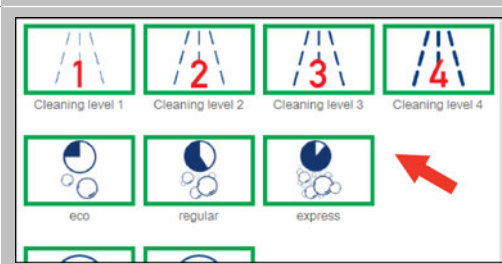

Result: The settings will be applied.

Next steps:

- Configuring the settings for Press&Go. For more information, please refer to page 83

11.8 Configuring Cleaning Settings

Configuring general settings




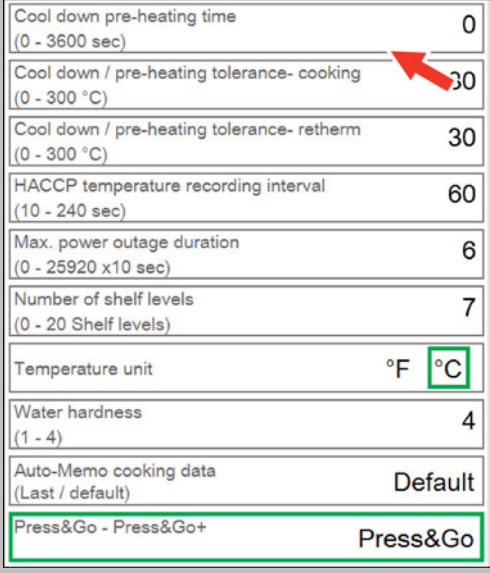
-  Press the 'Settings' button while on the 'Home page', for example
-  In the 'Settings' page, press the 'General' button.
-  In the 'General' screen, press the 'Cleaning' button.
-  On the 'Cleaning' page, check the current settings for ConvoClean+ fully automatic cleaning and change them if necessary.
-  Confirm your selections.




Result: The settings will be applied.

11.9 Configuring Oven Cavity Settings

Configuring general settings

1.  Press the 'Settings' button while on the 'Home page', for example
2.  In the 'Settings' page, press the 'General' button.
3.  In the 'General' screen, press the 'Oven cavity' button.
4.  On the 'Oven cavity' page, check the current settings for the oven cavity and change them if necessary.


Cool down pre-heating time (0 - 3600 sec)	0
Cool down / pre-heating tolerance- cooking (0 - 300 °C)	30
Cool down / pre-heating tolerance- retherm (0 - 300 °C)	30
HACCP temperature recording interval (10 - 240 sec)	60
Max. power outage duration (0 - 25920 x10 sec)	6
Number of shelf levels (0 - 20 Shelf levels)	7
Temperature unit	°F °C
Water hardness (1 - 4)	4
Auto-Memo cooking data (Last / default)	Default
Press&Go - Press&Go+	Press&Go
5.  Confirm the changes you made.





Result: The settings will be applied.

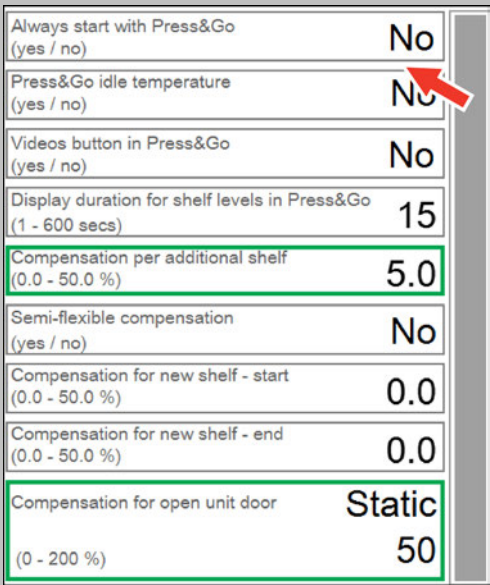
11.10 Configuring Press&Go Settings


Configuring general settings

1. 

Press the 'Settings' button while on the 'Home page', for example
2. 

In the 'Settings' page, press the 'General' button.
3. 

On the 'General' page, press the 'Press&Go' button.
4. 

On the 'Press&Go' page, check the current settings for Press&Go and change them as necessary.
5. 

Confirm the changes you made.




Result: The settings will be applied.


11.11 Importing Cookbooks


Prerequisites


- You must have a USB flash drive containing cookbook data.

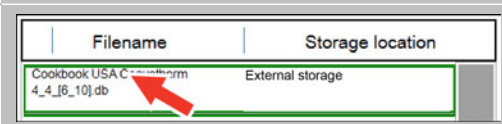
Importing Cookbooks


- 

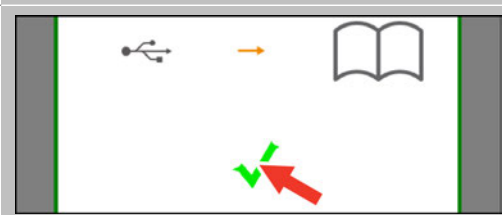
Press the 'Settings' button while on the 'Home page', for example
- 

In the 'Settings' page, press the 'Import/Export' button.
- 

Plug in the USB stick.
- 

In the 'Import/Export' screen, press the 'Import cookbook' button.
- 

On the 'Import Cookbook' page, select the cookbook you want on the USB flash drive.
- 

Confirm your selections.
- 

Confirm the import.






Result: The cookbook will be imported from the USB flash drive.

11.12 Selecting a Cookbook

Prerequisites

- You must have imported a cookbook.

Selecting a Cookbook

-  Press the 'Settings' button while on the 'Home page', for example
-  In the 'Settings' page, press the 'Cookbook' button.
-  In the 'Cookbook' page, select the cookbook you want.
-  Confirm your selections.
-  Confirm that you want the cookbook you just selected to be used.



Result: You will now be able to select the Cookbook's cooking profiles on the 'Cookbook' page.

12 Operating the Combi Oven in the Event of a Malfunction

Purpose of this section

This section explains how to operate your combi oven with easyTouch in the event of a malfunction. It goes over the 'System error' page and explains the buttons on it and what they do. For more detailed information, please consult the on-screen help pages.

12.1 Working with the Combi Oven in the Event of a Malfunction

What to do in the event of a malfunction

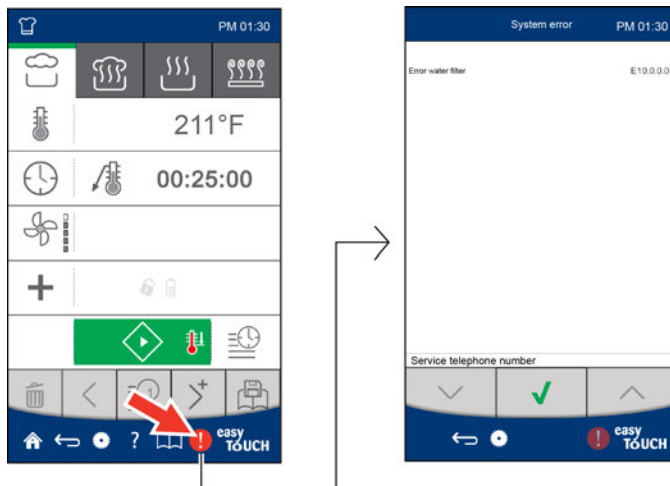
If a system error occurs while your combi oven is running, the 'System error' page will appear. At the same time, a malfunction will be indicated at the bottom of every easyTouch software page with the 'Error' button. This button will continue to be displayed as long as there is a system error.

First, check whether you can fix the system error yourself. Otherwise, call the Service phone number provided or contact Customer Service so that they can assist you further. For additional information on the errors and faults that you can fix, as well as on the corresponding solutions, please refer to the 'Error codes' and 'Emergency mode' topics in the 'Troubleshooting' subsection of the 'Maintenance' section in the operating manual.

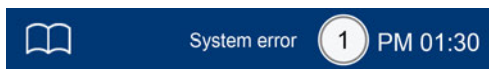
The combi oven features an emergency mode in order to allow you to keep using it if there is an error or fault that cannot be fixed right away. This mode will let you keep running the unit (with a number of limitations) even when there is a malfunction. If the system error being displayed allows for the unit to continue to be operated (with a series of limitations), you can close the 'System error' window and continue using the unit.

Navigating in the event of a malfunction

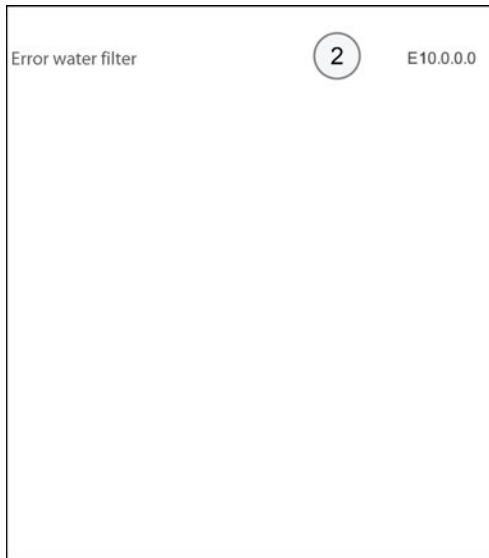
Pressing the 'Error' button at the bottom of any page will take you to the 'System error' page, where you can view current system errors:



12.2 System Error Page



- ① System error
 - PM 01:30 Current time of day
-



- ② List with system errors and error codes



- ③ Service phone number



- ∨ Press to scroll down
- ✓ Press to confirm the error
- ∧ Press to scroll up



- ← Back
- ⚙ Settings
- ! Fault

Combi Oven Convotherm 4 easyTouch

Serial No.

Item no.

Order No.

Additional technical documentation can be found in the download center at :
www.convotherm.com



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