



Operating instructions
SelfCookingCenter® whiteefficiency®



Dealer:	Installer:
installed on:	
Unit number:	



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Explanation of the pictograms



Danger!

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



Warning!

Potentially hazardous situation that may result in severe injury or death.



Caution!

Potentially hazardous situation that may result in severe injury or death.



Corrosive substances



Risk of fire!



Risk of burns!



Attention:

Damage may be caused if this is ignored.



Handy tips for everyday use



Initial start-up

During initial start-up of your new device, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the device to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must have been removed from the device; check the grid shelves and the air baffle for a correct fit.
- The device must be connected in accordance with the installation instructions.
- For device size 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the device size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.




Risk of fire!

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

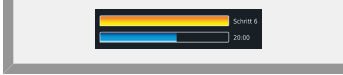


The cooking cabinet door must not be opened during the self-test. Opening the cooking cabinet door will lead to abortion of the self-test. Restart the self-test by switching the device off. Always allow a hot device to cool down first. If the test is interrupted you will be requested next day by the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

step	info/button	instructions
1	START	Follow the instructions on the display. Press the button to start the self-test.
2		Select type of connection to normal or soft water.
3	Next	Click "next" to confirm.



Initial start-up

step	info/button	instructions
4		The following test will take place automatically. The status is displayed in the upper field, the time remaining until the self-test has been completed is shown in the lower time field.



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



Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit may not be used by children or anyone with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, unless these people are supervised by someone responsible for safety.

Only use your hands to operate the controls. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

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



Warning!

Daily checks before switching on and use

- Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.
- Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet – Containers with hot liquids can fall through or slip out of the cooking cabinet – risk of burns.
- Make sure that there are no residues of cleaning agents in the cooking cabinet before you start cooking with the unit. Remove any cleaning agent residue and rinse thoroughly with a hand shower – risk of chemical burns.



Safety Instructions



Warning!

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.

This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol).

Substances with a low flash point can ignite spontaneously - Risk of fire

Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.

In case of damage to the glass plate, please replace the entire plate immediately.



Safety Instructions



Warning!

Gas units only

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



What to do if you smell gas:

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



Safety instructions and liability



Warning!

Safety instructions during use

- If containers are filled with liquid or contents which liquefy during cooking, only use rack levels at a height at which the user can see into the slide-in containers – risk of burns. There is a warning sticker enclosed with the unit.
- Always open the cooking cabinet door very slowly (hot vapours) – risk of burns.
- Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet – risk of burns.
- The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls – risk of burns.
- Hand shower and hand shower water may be hot – risk of burns.
- Cool-down mode – Do not use the cool down function unless the air baffle has been locked correctly – risk of injury.
- Do not touch the fan wheel – risk of injury.
- Cleaning – aggressive chemical fluid – risk of chemical burns. Always wear the correct protective clothing, safety goggles, gloves and facemask during cleaning. Follow the safety instructions in the “CareControl” section.
- Do not store highly flammable or combustible materials near the unit – risk of fire.
- Apply the parking brakes on mobile units and mobile oven racks when these are not being moved. Racks could roll away on uneven floors – risk of injury.
- If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.
- The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack – risk of injury.
- Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold – risk of injury.



Safety instructions and liability

Liability

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



Care, inspection, maintenance and repair

Your unit must be cleaned every day or when a request for cleaning appears to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the “CareControl” section.

Continuous operation at high cooking cabinet temperatures ($\geq 260^{\circ}\text{C}$) or the use of high browning levels (brown 4/5) and a production with predominantly high-fat and gelatin-containing foods may lead to more rapid wear of the door seal.

Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.



Warning!

If the unit is not cleaned or is not cleaned well enough, deposits of grease and/or food residues in the cooking cabinet may catch fire – risk of fire.

- *To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in “moist heat” (steaming) mode.*
- *Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.*
- *The unit must not be cleaned with high pressure cleaner, steam cleaner or a direct water jet.*
- *Do not treat the unit with acids or expose to acid fumes since this will damage the passivated coating of the nickel-chromium steel and the unit might discolour.*
- *Only use cleaning agents made by the unit manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.*
- *Do not use scouring products or scratchy cleaning agents.*
- *The unit must not be cleaned with high pressure cleaner, steam cleaner or a direct water jet.*



Care, inspection, maintenance and repair



Warning!

Servicing the incoming air filter. The device automatically recognises when the air filter is soiled. You receive a service message and a request to clean or replace the air filter when the air filter is soiled. The unit must not be operated without air filter. Please heed the following when replacing the air filter:

Unit size 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN

Air filter part number: 40.03.461

This air filter can be removed and cleaned by the user. During replacement the air filter must be locked carefully into the right position. Please follow the instructions in the "Maintenance" section on how to replace the air filter.

Unit size 20 x 1/1 GN and 20 x 2/1 GN

This air filter can only be replaced by an authorised service partner.

Warning! *The device's water jet protection is only guaranteed with the filter and cover completely mounted.*



Care, inspection, maintenance and repair

Inspection, maintenance and repair



Danger – high voltage

- *Inspection, maintenance and repair work may only be carried out by trained technicians.*
- *The unit must be switched off at the mains on-site when cleaning (except CleanJet® +care cleaning), carrying out inspection, maintenance or repair work.*
- *-If the appliance is installed on casters (mobile versions) freedom of movement of the appliance must be restricted so that energy, water and drainage pipes cannot be damaged when the unit is moved. If the unit is removed, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly connected.*
- *Your unit should be serviced at least once a year by an authorised service partner to guarantee its perfect technical condition.*

Info Features

- ① **Appliance number**
(visible only when door is open)
- ② **Draft diverter** (optional)
(gas appliances only)
- ③ **Interior lighting**
- ④ **Appliance door with double glass panel**
- ⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation
- ⑥ **Unlocking device to open double glass door panel** (inside)
- ⑦ **Integrated and self-emptying door drip pan** (inside)
- ⑧ **Drip collector connected directly to appliance drain**
- ⑨ **Unit feet** (height-adjustable)
- ⑩ **Rating plate**
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as device type, device number (see the section on device type and software identification) and option number)
- ⑪ **Control panel**
- ⑫ **Protective cover for electrical installation area**
- ⑬ **Central dial**
- ⑭ **Hand shower** (with automatic retraction system)
- ⑮ **Run-in guide** (floor units)
- ⑯ **Air filter table-top unit** (installation area ventilation)
- ⑰ **Air filter floor unit** (installation area ventilation, back of the unit)
- ⑱ **Drawer/flap for care tabs**

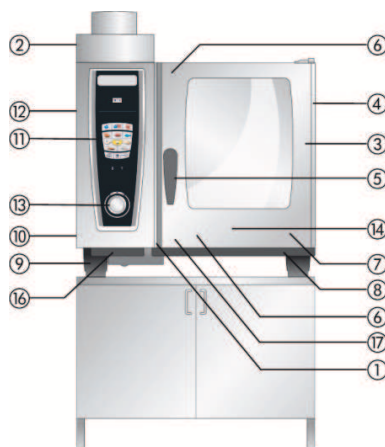
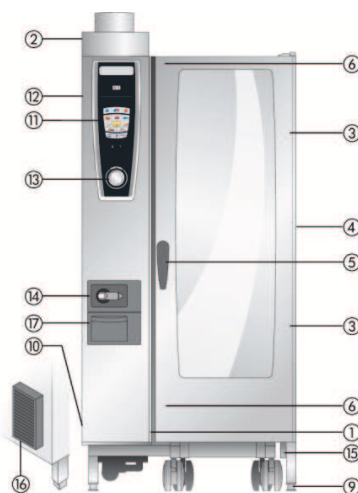


Table-top unit on base cabinet US IV



Floor unit



Notes on using your unit

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- Only use the unit in areas with a room temperature $> 5^{\circ}\text{C}$. For ambient temperatures of less than $+ 5^{\circ}\text{C}$, you must heat the unit to a temperature $> + 5^{\circ}\text{C}$ before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.
- If your unit is switched on for longer than 20 minutes, but no cooking mode or CleanJet[®] +care program has been selected, the energy saving circuit is automatically activated, and only the current time appears on the display.
- If there is no further operator input during operation, the intensity of the displays is automatically reduced in 2 stages. Display brightness is reduced for the first time after 10 minutes of inactivity and again after a further 10 minutes. When you touch the display or open the cabinet's door, the normal display intensity is restored automatically.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- This unit must not be disposed of with general waste nor can it be delivered to a local authority collecting point. We will be happy to help you with the disposal of your unit. Please contact our technical customer services by calling 08191 327333



Notes on using your unit

Max. load sizes for each unit size

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

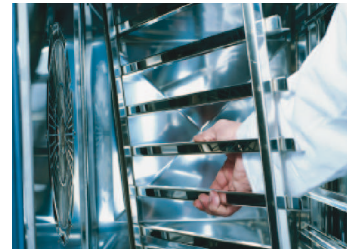


Exceeding the maximum load size can lead to damage on the device.
Please note the specifications for maximum load sizes for food in the application manual.

Table-top units with hanging racks

(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle. Pull it out of the front locking mechanism first, then the lower mechanism and finally the upper locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Release the hanging rack from its fixing by lifting it up. Reverse the above sequence to reset.

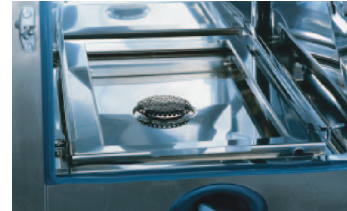




Notes on using your unit

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

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





Notes on using your unit

Working with the core temperature probe



Caution!

The core temperature probe and its positioning aid may both be hot – risk of burns.



Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).



Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).



For Finishing® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.



Notes on using your unit



Use a starting bit to make a hole in frozen foods. Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm base and protect your hands.



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



If necessary, cool down the core temperature probe using the hand shower before use.



Caution!
Protect your arms and hands from burns and from the probe tip – risk of injury.



Notes on using your unit

Working with the hand shower

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



Caution!

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

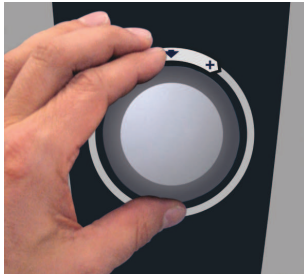


- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or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



General instructions for use

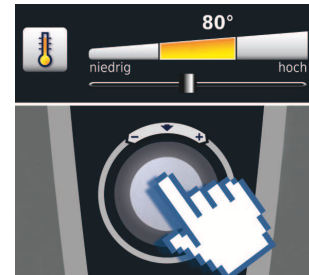
Your unit has a touch screen. You can make settings on your unit by just touching it lightly with your finger.



You can change the settings using the central dial.



Alternatively, rough settings can be made by adjusting/pulling the slide.



Your settings are accepted within 4 seconds. Otherwise you can press the central dial.



General instructions for use

General notes



Back to start level



Help function



Programming mode



Status display preheat, red arrow for preheat, blue arrow for cool down.



Cooking cabinet too hot – button flashing (see the “Cool Down” section on cooling the cooking cabinet).



The end of cooking is indicated by an acoustic signal and animated graphics.



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

RESET GAS

“Gas burner fault” Press “RESET GAS” – New ignition process. If the display lights up repeatedly, inform Service!



back/cancel



General instructions for use

Help function

So that you can use your device's many possibilities as easily and efficiently as possible, detailed operating instructions and user help texts with practical examples and useful tips are stored on the device. The help function can be selected using the "?" button. The following functions are available in the help function.

Explanation of pictograms



Start help function



Open the selection menu and select manual



Scroll forward one page



Scroll back one page



Open the previous chapter



Leave the help function



Next chapter/more information



- The respective table of contents will open when you select a manual. Choose the chapter you are interested in.
- If the help function is opened during cooking operation, the help function is closed automatically as soon as an action becomes necessary.



Overview of the cooking modes

Display after switch-on



On/Off switch



MySCC



Help function



CareControl

Combi-steamer mode



Steam



Dry heat



Combination of steam and dry heat

SelfCooking Control mode



Meat



Poultry



Fish



Side dishes



Egg dishes/deSSERT



Baking



Finishing®

Further functions



Efficient LevelControl® system mode



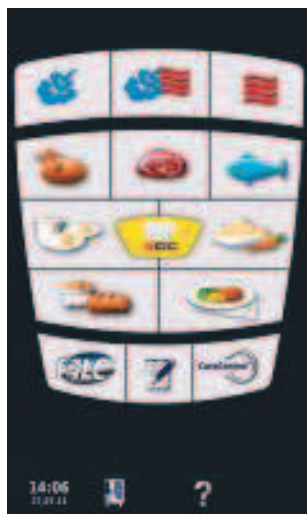
Programming mode



Overview of the cooking modes

3 different operating modes

SelfCooking Control mode



After switching on or operating the home button you enter **SelfCooking Control® mode**. See the SelfCooking Control® mode section for a description.

Combi-steamer mode



You enter **combi-steamer** mode by pressing the button “steam”, “combination” or “dry heat”. See the Combi-steamer mode section for a description.

Programming mode



Pressing the “program” button switches to **programming mode**. See Programming mode chapter for description.



SelfCookingControl[®] mode

SelfCookingControl[®] detects the size of the food and the load size. Cooking time, temperature and cooking cabinet humidity are adapted continually. The remaining time is displayed.

See the application manual for examples and useful tips.

Explanation of pictograms



Cooking speed



Core temperature/cooking level



Delta-T



Core temperature/cooking level



Cooking time



Core temperature/cooking level



Browning



Core temperature/cooking level



Food thickness



How well done



Proving volume



Size of food



Cooking cabinet humidity



Searing temperature



Moisturing



Crisp



Air speed



Gratinate



SelfCookingControl[®] mode



Convenience level



Steam baking

Information and requests during the cooking process



Preheat display



Score



Cool down display



Add liquid



Request to cancel

Options following the end of cooking



Keep at temperature



Reposition core temperature probe



Heat to serving temperature



Continue with time



Crisp



Load new batch



SelfCookingControl[®] mode

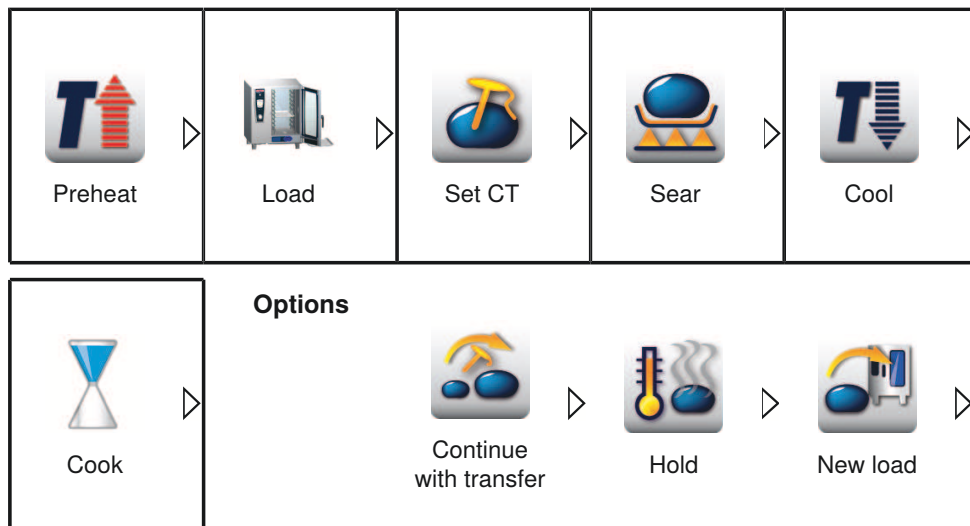
Information button

The information button always shows you how many process steps the current cooking process is made up of and which subsequent options can be selected in addition.



Indication of cooking sequence

As an example, here is the cooking sequence for “roasting”:





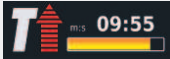





SelfCookingControl[®] mode


We will now briefly explain how to use it with reference to an example. Your application manual will give you plenty of other helpful tips on how to make preparing meals child's play. Alternatively you can simply follow the prompts on the display.

Example: Roast beef

step	info/button	instructions
1		Press the "Meat" button.
2	Roast	Press the "Pan-fry" button
3		Select the cooking speed
4		Select the searing temperature
5		Select the core temperature/cooking level
6		Unit preheats automatically
7		Prompt to load



SelfCookingControl[®] mode

step	info/button	instructions
8		Insert the core temperature probe
9	03:58	Remaining time display
10	End	End of cooking time - Buzzer sounds Select options



Press the button to save the individual settings (see the "Programming" section).






If the core temperature probe is not set or is set incorrectly, a signal sounds and a prompt to reset the core temperature probe appears on the display.

Combi-steamer mode








All combi-steamer functions are available in combi-steamer mode. You enter combi-steamer mode by pressing the button “steam”, “dry heat” or “combination of steam and dry heat”.

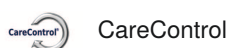
3 manual operating modes

-  Steam
-  Dry heat
-  Combination of steam and dry heat

Explanation of pictograms



-  Exact percentage setting for humidity in the cooking cabinet
-  Cooking cabinet temperature setting
-  Cooking time setting
-  Core temperature setting
-  Preheat
-  Continuous operation
-  Moisturing



Combi-steamer mode



Help function



Air speed



Request the programming
function



Cool down



back/cancel







The current cooking data such as actual cooking cabinet humidity and temperature can be requested by pressing the cooking cabinet temperature button.
Hold the button down for 10 seconds to display the actual values continuously until the next setting is made.

Combi-steamer mode

Steam

In "Steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **30 °C to 130 °C**.

Cooking methods: Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required temperature. The default value is boiling temperature.
3		Press the button and set the required cooking time.
3		Or press the "Core temperature probe" button and set the required core temperature.








Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

Combi-steamer mode

Hot air

In "Hot air" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can limit the cooking cabinet humidity if necessary.

Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

step	info/button	instructions
1		Press the button.
2		Press the button and set the maximum cooking cabinet humidity (see the "ClimaPlus Control®" section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.



Combi-steamer mode



Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.






In "Hot air" cooking mode, the unit must not be operated without being connected to a water supply for more than 2 hours at high temperatures, otherwise the unit may develop a fault.

Combi-steamer mode

Combination of steam and hot air

The "Steam" and "Hot air" cooking media are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can adjust the cooking cabinet climate if necessary.

Cooking methods: Roasting, baking.

step	info/button	instructions
1		Press the button.
2		Press the button and set the required cooking cabinet humidity (see the "ClimaPlus Control®" section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.



Combi-steamer mode



Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.

Combi-steamer mode

ClimaPlus®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the ideal product-specific climate for each food in the climate window.



Steam:

ClimaPlus Control® has a factory default setting of 100% humidity.



Hot air:

ClimaPlus Control® allows you to limit the product humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted moisture level in the cooking cabinet. The more red you can see on the display, the drier the cooking cabinet atmosphere and the lower the humidity level.



Steam + Hot air:

You can set a mixture of steam and hot air. The more blue lines you can see in the climate window, the more moisture the cooking cabinet atmosphere and the higher the humidity.



Up arrow lit – moisture entering cooking cabinet.






Down arrow lit – moisture leaving cooking cabinet.






To ensure that continuous operation is as environmentally-friendly as possible, we recommend that you use the default cooking cabinet humidity, e.g. for hot air 100 %.

Combi-steamer mode

Time setting or continuous operation

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required cooking time. See next line for continuous operation.
2		Press the button for continuous operation. Alternatively, press the cooking time button and turn/push the central dial / slider to the right until "CONTINUOUS" is displayed.

Manual Preheat

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required preheat temperature.
3		Press the Preheat button. Alternatively, press the cooking time button and turn/push the central dial / slider to the left until "Preheat" is displayed.

Combi-steamer mode



Setting the time: See the "Time" section under "MySCC".

Setting the time format : See the "Time format" section under "MySCC".

Setting the cooking time format : See the "Cooking time format" section under "MySCC".

Setting the start time: See the "Automatic start time" section.

Combi-steamer mode

Manual humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.

Can be selected under Hot air or a combination of Steam and Hot air.

Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.

Temperature range: 30 °C to 260 °C cooking cabinet temperature.



Press the “Humidification” button for a humidification burst.

In programming mode you can set the humidification to 3 different stages for each step of the program. Press the button and turn the dial to set the required stage.



Humidification off



3 humidification bursts
(1 sec. pulse/10 sec. pause).



1 humidification burst
(1 sec.)



5 humidification bursts
(1 sec. pulse/10 sec. pause).

Air speed

There are 5 air speed settings so that you can generate the ideal climate for all cooking processes.



Press the button and turn the dial to set the required air speed.



Turbo air speed



1/4 air speed



Standard air speed



Fan wheel cycles at 1/4 air speed





Combi-steamer mode

 1/2 air speed

Combi-steamer mode

Cool down

You have been operating your appliance at a high cooking cabinet temperature and now want to continue working at a low cabinet temperature. The "Cool Down" function allows you to cool the cabinet quickly and gently.

step	info/button	instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and close the cooking cabinet door.
3	Open door	Open the cooking cabinet door.
4		Press the button. You can change the target cooking cabinet temperature as required.
5		The air speed can be set individually as required.

Combi-steamer mode



Warning:

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




The "Cool Down" function is not programmable.

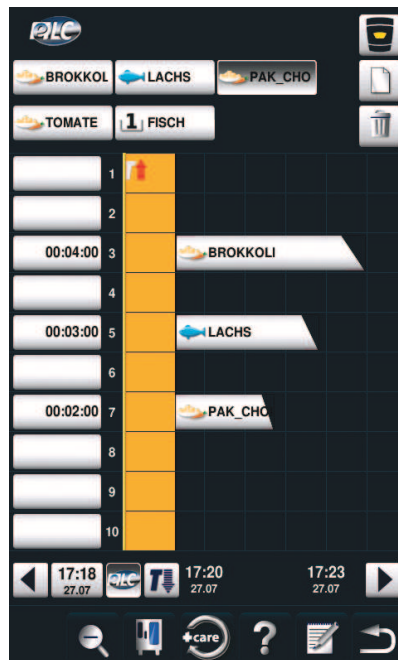
Press the "Cooking cabinet temperature" button to display the actual cooking cabinet temperature.

Efficient LevelControl® (ELC®)

You can use the racks in your unit for an incredible range of cooking processes at the same time. Efficient LevelControl® shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.

 Press the button to enter Efficient LevelControl mode.

Explanation of the pictograms



Home button



Select a new food



Delete a food



Food in the selection window



Active food



Rack level



Navigation for the time window



Actual time axis



Actual time button (time window jumps back to the current time)



Standby - the current cooking cabinet temperature is held for 30 minutes. See "Standby" under "MySCC".



Zoom (enlarge or reduce time window)



Save the food combination in the selection window

Efficient LevelControl® (ELC®)







Cool Down



The pictogram shows the cooking mode for the food that can be selected,
e.g. combination of steam and hot air.

Efficient LevelControl® (ELC®)

Load food in the selection window

step	info/button	instructions
1		Press the button.
2		Press the button to call up a program.
4		Select a food from the list.
5		Food is displayed in the selection window







- You can load all the food in the selection window.
- You can also start ELC® mode directly by selecting an ELC® process, e.g. ELC® Pizza.
- Press + Hold (4 sec). a food in the selection window to switch to change mode and modify the workflow.

Efficient LevelControl® (ELC®)

ELC® cooking program

To save a new ELC® program, refer to the "Programming - ELC® mode" section.

ELC® cooking sequence

step	info/button	instructions
1		Press the button.
2	ELC Steam	Press the "ELC Steam" button.
3		Modify the cooking parameters.
4		Press the Save button
5	Steam carrots	Enter a name, e.g. Steam carrots.
6		Press the button to save the name.





Efficient LevelControl® (ELC®)



Press + Hold (4 sec). a food in the selection window to switch to change mode and modify the workflow.



Place food and start

step	info/button	instructions
1		Press the required food in the selection window.
2		Using your finger, drag the food to place it in the required rack level or press the appropriate rack level. The sequence starts automatically.
3		The unit preheats automatically.
4	Load	You are prompted to load as soon as the preheat temperature is reached.



- **Select Press + Hold on an active food in the time window to highlight the foods that can be combined with this active food in the selection window.**
- While the food is active, you can press a free rack level to place the food in the time window.
- Foods with the same climate can be placed at the same time.
- Pressing the Standby button (ELC® symbol) holds the current cooking cabinet temperature for a set time (default setting: 30 minutes, time can be changed in MySCC Standby).
- If you press the time, this will reset the time window to the current time.

Delete foods






step	info/button	instructions
1		Press the button. The Delete button remains active while the yellow border around the button continues flashing.
2		Press the food to remove it from the time or selection window.



While the Delete button is active (yellow border), you can remove any number of foods from the time or selection window.

Efficient LevelControl® (ELC®)

Save shopping baskets

step	info/button	instructions
1		Press the button.
2		Press the button to call up a program.
4		Select several saved foods from the list.
5		The food is displayed in the selection window.
5		Press the button to save the combination in the selection window.



- You can load all the food in the selection window.
- Select Press + Hold on an active food in the time window to highlight the foods that can be combined with this active food in the selection window.



Programming mode

It takes no time at all to create your own cooking programs in programming mode. The 7 operating modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.



Press the button to enter programming mode.

Explanation of pictograms



Select program



Selection window – start program



New program



New ELC program



Copy program



Delete program



Change program



Image view



List view



Open MyDisplay



Programming mode



Selection window – indicate program details



Selection window with the information button pressed

In addition to the program names, further information can be requested or stored using the following buttons.



Image of the food for the program



Notes on the program



Image of the accessories for the program



Additional attributes can be selected



Group allocation (e.g. breakfast)



The pictogram shows the operating mode of the stored program such as combination of steam and dry heat, for example. Other pictograms are shown correspondingly for SelfCooking Control® cooking processes and EPS.



Programming mode

Image view

In the image view, the representation of all programs is reduced to a title image. If there is no image available, the title of the program is shown as a text in the image view.



Change to the image view.



You can scroll in your view by pressing the arrow or using the setting wheel.



Change the view from 20 images to 16 images per side, for example.



The last image chosen is always shown when the view is requested again.



Programming mode

Sort and filter functions

The list view is sorted in alphabetical order by name. The list view can be changed using the sort and filter functions.



Press the button to open the filter function. Select a filter criterion.



Press the button to open the sort function. Select a sort criterion.

The following sort or filter criteria are available:







- **Name:** The programs are sorted in alphabetical order - no filter function (default setting).
- **Program type:** The programs are sorted by cooking mode - no filter function.
- **Last 20:** Only the last 20 programs used are displayed - automatic filter function. The last program to be used is at the top of the list.
- **Favourites:** The programs are sorted by Favourite setting - automatic filter function. First update the Favourite status in the program attributes.
- **Author:** The programs are sorted by author - automatic filter function. First update the author in the program attributes.
- **Group:** The programs are sorted by a selected group, such as "Breakfast". First update the group assignment in the program attributes.



Programming mode


Programming - SelfCooking Control® mode

Example: You could rename “Roast” and save the cooking workflow under the new name of “Roast veal” with your individual settings, e.g. “Light browning” and “Cooking level well done”.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	Roast veal...	Enter a program name (e.g. Roast veal)
4		Press the button to save the name.
5		Select the "Meat" cooking mode.
6	Roast	Select "Roast".
7		The browning and cooking level can be changed individually.
8		Press the button to save the cooking workflow and open the selection window.



Programming mode

step	info/button	instructions
9		Select an image for the food, for example, or press the "Save" button to exit the program detail view.



You can save attributes such as an image of the accessory, notes about the program or membership of a group in the program detail view.



Programming mode





Programming - Combi-steamer mode

You can create a manual cooking program with up to 12 steps to suit your exact requirements.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new program.
3	Scrambled eggs	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Combination.
6		Press the button to preheat the cooking cabinet.
7		Enter the required preheat temperature.
8		Press the button once to save the step. You can then add another step.



Programming mode

step	info/button	instructions
9		Select the cooking mode for the second program step.
10		Select the required cooking parameters.
11		Press the button once to save the step. You can then add another step.
12		Press the button to exit the programming process again.



You can set an audible signal to sound when each individual program step has been carried out. To do this, press the "Buzzer" button.



You can set the desired air speed in every program step.



You can set the humidification to one of 3 stages in Hot air and Combination cooking mode for every program step. See also the "Manual humidification" section.



Programming mode

Programming - ELC mode

You can use the racks in your unit for an incredible range of cooking processes at the same time. Efficient LevelControl® shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.

step	info/button	instructions
1		Press the button.
2		Press the button to create a new ELC program.
3	Pastries	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Hot air.
6		Select the required cooking parameters.
7		Press the button to save the step.



Programming mode





You can set the desired air speed in every program step.



Programming mode

Saving while the unit is running

step	info/button	instructions
1		Press the button while the unit is running.
2	G	Enter the program name.
3		Press the button to save the cooking workflow.






All the changes that were made in a SelfCooking Control® cooking workflow, such as activate Thick or Thin, are accepted when you save and will be repeated automatically the next time the cooking workflow is called.







Programming mode

Start the program


step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start, press the program name in the selection window or press the central dial.

Check program steps

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start or call up the program, press the program name in the selection window or press the central dial.
4		Press the step symbol to check the individual program steps. The displayed step is highlighted in red.



Programming mode

step	info/button	instructions
5		Press the button to exit the program.







The cooking cabinet door should remain open for checking the program steps. You can also check and modify the program steps directly in the "Change program" function.



Programming mode

Copy program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to copy the program.
4	G	Enter the program name.
5		Press the button to save the cooking workflow.






If you do not change the program name, it is automatically assigned a consecutive index in the name.



Programming mode

Delete program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button twice to delete the program.



Press the Back button or another button to cancel the delete process.








Delete all programs

It is only possible to delete all programs in "MySCC". To do this, refer to the "MySCC - Communication" section.



Programming mode

Change program

step	info/button	instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to call up the change function. The view changes to the program detail view.
4	Roast	Press the program name if you want to change the name.
5		Confirm the change or the current name.
6		Press the pictogram for the cooking mode to open the program.
7		Select the program step in order to change it.
8		Make your changes.



Programming mode

step	info/button	instructions
9		Press the button twice to exit.



Press the button to delete the displayed program step.



Press the button to add a program step. The new program step is added after the displayed step.



Press the button to change notes in the program attribute view.



Press the button to select additional attributes, such as Favourites status.







Press the button to cancel the change.



Programming mode

Upload/download programs

step	info/button	instructions
1		Press the button.
2		Press the button.
3		Press the button to save existing programs to a USB stick.
4		Press the button to download existing programs from a USB stick. For further details, refer to the "MySCC Communication - Upload/download" section.


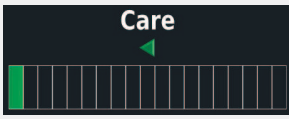
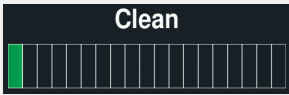


CareControl

Intelligent CareControl automatically detects the unit usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents limescale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar charts.

Display care and soiling status

step	info/button	instructions
1		Press the button.
2		The top "Care" diagram displays the current care status of the unit.
3		The bottom "Clean" diagram displays the current soiling status of the unit.



A green bar:

"Care" display: The unit has the ideal care status.

"Clean" display: The unit was cleaned very recently.



Several complete bars:

"Care" display: The unit has an average care status.

"Clean" display: The unit is soiled, but you can continue producing until the cleaning prompt appears.



Completely filled display, red bars can be seen:

"Care" display: The care status is poor and the unit must be cleaned more often using CleanJet+care.

"Clean" display: The unit is heavily soiled and should be cleaned when the cleaning prompt appears.

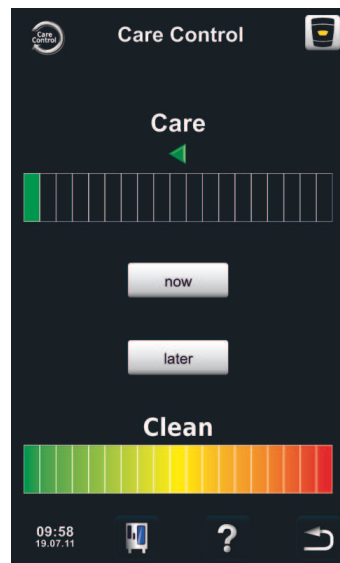


Trend in changes in the "Care" display.

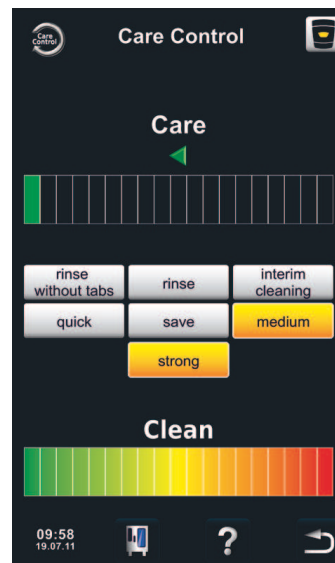


Cleaning request

CareControl recognises when CleanJet® +care cleaning has to be carried out. CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning stage is highlighted in colour.



CareControl

step	info/button	instructions
1	Please clean + care	You are requested to clean the unit.
2	CleanJet+care	Start CleanJet® +care by pressing the button or select "later".
3	medium	Select the recommended cleaning stage highlighted in colour e.g. "medium" and follow the instructions shown in the menu.



The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.



Starting cleaning

CleanJet® +care is the automatic cleaning system for cleaning the cooking cabinet. With 7 cleaning steps, it allows you to adjust the cleaning process to match the individual degree of soiling.



Warning!





- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only "steaming" operation is used.
- Use only the appliance manufacturer's cleaning agent and care tabs. The use of other chemical cleaners may damage the appliance. We will not be liable for the consequences!
- You may experience foaming if too much chemical cleaner is used.
- Never put tabs in the hot cooking cabinet (>60 °C).



- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal every day will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.



CareControl

step	info/button	instructions
1		Press the button
2	The cooking cabinet is too hot	"Cooking cabinet too hot" appears when the cooking cabinet temperature exceeds 75 °C. Select "cool down" (see the "Cool Down" section).
4	light	Select cleaning stage e.g. "light".
5	Open door	Open the cooking cabinet door, remove containers and trays (stainless steel grids, CombiFry® and superspike poultry grids can remain in the cooking cabinet).
6		Warning! <i>Always wear gloves when handling cleaner and care tabs – risk of chemical burns.</i>
7		Unpack the number of cleaner tabs indicated and place them in the recess in the air baffle (tab basket) in the cooking cabinet. See photo below.
8		Unpack the number of care tab packages indicated and fill these into the care container. See photo below.
8	close door	Cleaning starts automatically when oven door was closed!



CareControl



Warning!

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.
- After terminating or after CleanJet® +care cleaning has been completed, check the complete cooking cabinet for cleaner residue (including behind the air baffle). Remove residue and use the hand shower to rinse the complete cooking cabinet thoroughly (including behind the air baffle) – risk of chemical burns.

Instructions on handling chemicals:



Warning!

Always take suitable safety precautions when using cleaner and care tabs, e.g. only touch the tabs when wearing gloves – risk of chemical burns.



Table-top units: Fill the number of care tabs packages indicated into the drawer.



Floor units: Fill the number of care tabs packages indicated into the flap.



Cleaner tab: remove protective foil.



Place cleaner tabs into the recess in the air baffle.



Do not place tabs in the cooking cabinet - risk of damage.



CareControl



Before you start the CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are inserted correctly in the cooking cabinet.

If you are using softened water, you can reduce the recommended number of cleaner tabs by up to 50 %. If foaming occurs even though the amount is correct, then the number of detergent tablets should be reduced. If heavy foaming still occurs despite low dosage, please contact your Service partner/Customer Service for the use of further measures such as the defoamer tab.



**Cleaning stages**

cleaning stage	description/application	tabs
clean without tabs	Rinse cooking cabinet with warm water.	None
rinse	For non-greasy limescale deposits, e.g. after baking or steaming.	Care Tablets Only
intermediate cleaning	"Short cleaning time" - for all soiling, but without drying and rinsing.	Cleaning Tablets
quick	For lighter soiling, e.g. after mixed loads, applications up to 200 °C.	Cleaning Tablets & Care Tablets
save	For light soiling (up to 200 °C) with as economical a use of chemicals and water as possible.	Cleaning Tablets & Care Tablets
medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks or grilled fish.	Cleaning Tablets & Care Tablets
heavy	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaning Tablets & Care Tablets



CleanJet® +care aborted

After a power failure lasting longer than 10 minutes or after the unit is switched off the display reads "**Interrupt CleanJet**". If Interrupt CleanJet® is not confirmed within 20 seconds by pressing the display, the activated CleanJet® +care program runs through to the end without interruption.

step	info/button	instructions
1		Switch the unit off and then on again.
2	cancel CleanJet?	Press the button and confirm cancellation.
3	Open door	Follow the instructions on the display and open the door carefully – hot vapours!
4		Warning! <i>Always wear gloves when handling cleaner tabs – risk of chemical burns.</i>
5	Remove tabs	Remove cleaner tabs (if still present) and close the cooking cabinet door.
6	00:09	The cooking cabinet is rinsed automatically, the remaining time till the end is indicated.
7	Cleaning incomplete	You can now use your unit for cooking again.



Unit configuration using MySCC

You can make all the basic settings for your unit (e.g. time, date and language, etc.) under MySCC. To do this, select the following sub-menus:



Press the MySCC button to change the unit configuration.



Unit settings, such as language selection, time/date, etc.



HACCP data on a USB stick.



Download/upload pictures, programs, unit data HACCP data, etc.



Functions for servicing the unit, such as unit type and data and the hotline number.



Configure your display and the access rights using My Display.



Configure forced clean.



Unit configuration using MySCC



Press the Settings button to change the country language, time format, time/date, audible signals, etc.



Time/date

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.
3		Press the Time/Date button.
4	11:00	Select the time field and turn the dial to change the setting. Press the dial to confirm your new setting.
5	24.12.2010	Select the date field and again turn the dial to change the setting.



MySCC - settings

Time format

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Cooking time format



Press Cooking time format. The set cooking time format is highlighted.
h:m indicates hours:minutes, m:s means minutes:seconds
Programming: The time format can be changed for every step of the program.
Example: Program step 1 (h:m), and program step 2 (m:s).

Real time format



Press Real time format. The set real time format is highlighted (the date format changes automatically).




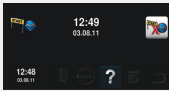


MySCC - settings

Automatic start time

You can allow your unit to start automatically.

Attention: We would remind you that it is very bad food hygiene to keep food in an unchilled or unheated cooking cabinet for a prolonged period.

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.
3		Press the Start time button.
4	04:00	Select the time field and turn the dial to change the required start time.
5	25.12.2010	Select the date field and set the required date.
6		Select a cooking mode, e.g. Meat, and make the required settings.
7		The start time is active, the display goes dark and only the start time and the Cancel start time button appear prominently on the unit display.

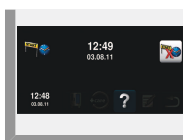


MySCC - settings



- The cooking cabinet door must be closed.
- The cooking cabinet light goes out when the start time is activated.
- Preheating is skipped when the start time is running.
- The start time is not deleted when you switch the unit OFF/ON. You can only select the unit Help "?" when the start time is active.

Deactivating start time



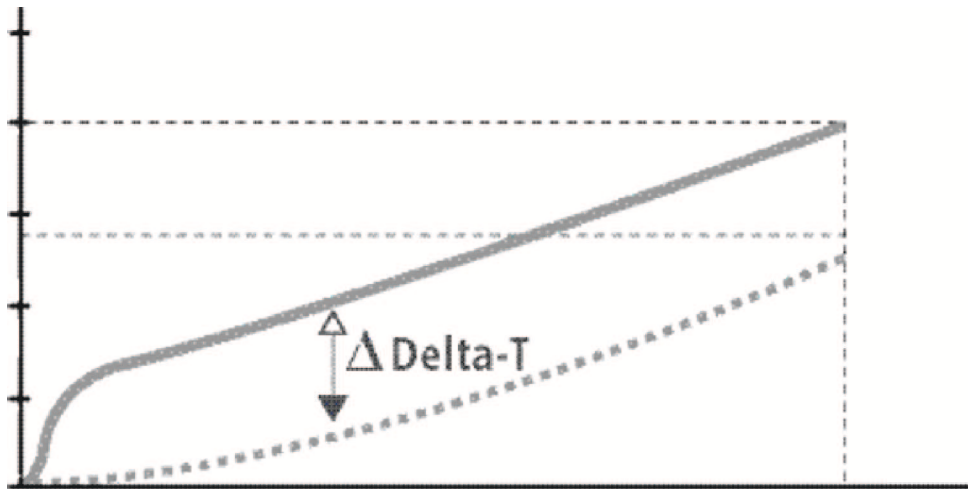
Press the Cancel button to deactivate the start time.



MySCC - settings

Delta-T cooking



Delta T = difference between core temperature and cooking cabinet temperature. By gradually raising the temperature in the cabinet until the cooking process ends and maintaining a constant differential to the current core temperature, the meat is cooked more slowly (this can only be selected in combi-steamer mode).



step	info/button	instructions
1		Select a manual cooking mode, e.g. hot air.
2		Press the MySCC button.
3		Press the Settings button.
4		Press the Delta-T button.



MySCC - settings

step	info/button	instructions
5		Enter the required Delta-T temperature differential.
6		Enter the required core temperature.





The Delta-T displays when the Delta-T setting is active.

Delta-T can only be selected in combi-steamer mode. You can tell when Delta-T mode is active because the Delta symbol appears in the display in manual cooking mode. Alternatively, you can set a time window for the Delta T cooking time.



MySCC - settings

Language, temperature format, display brightness

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Language



Press the button and turn the dial to set the language.

Temperature format



Press the button. The set temperature format (Celsius or Fahrenheit) is highlighted.

Display brightness








Press the button and turn the dial to gradually increase or decrease the brightness.



MySCC - settings

1/2 Power

The power consumption of the heating elements is reduced by 50% (e.g. model 10 x 1/1 GN from 18 kW to 9 kW). Cannot be selected in SelfCooking Control[®] mode

step	info/button	instructions
1		Select a manual cooking mode, e.g. hot air.
2		Press the MySCC button.
3		Press the Settings button.
4		Press the 1/2 power button.
5		"E/2" (half power) is displayed.



The "E/2" display when the 1/2 power setting is active.

Cooking times are longer when cooking with half power. Food quality may be reduced.



MySCC - settings

Audible signals

You can customise the audible signals (type, volume, duration, etc) from your unit to suit your requirements.

You can modify the following tone types:



Volume of the unit's general ring tone.



Prompt at the end of cooking time.



Load prompt.



Error detected (e.g. core temperature probe) / cancel.



Prompt for manual programs.
The signal is set manually in the program.



Switch off button confirmation tone.

The following tone characteristics can be modified for the tone types:



Select a signal tone from this column.



Set the signal duration in this column (DURATION/OFF/Seconds).



Set the individual volume in this column (0-100 %).




Set the pulse duration for the interval in this column (OFF/Seconds/None).

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.





MySCC - settings

step	info/button	instructions
3		Press the Audible signal button.
4	4	Press the first field, e.g. for the load signal, and select a signal tone, e.g. type 4.
5	70%	Press the 2nd field and set the volume for the load signal, e.g. 70 %.
6	130	Press the 3rd field and set the duration for the load signal, e.g. 130 seconds.
7	25	Press the 4th field and set the pulse duration for the load signal, e.g. 25-second sound per minute.



MySCC - settings

Order and number of rack levels, plate weight

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Number of levels



Press the button and set the number of racks for ELC.

Order of the levels



Press the button and change the order in which the racks are numbered.

Plate weight for banquet



Press the button and select the right weight (empty banquet plate).

Plate weight for à la carte





Press the button and select the right weight (empty à la carte plate).



MySCC - settings

Standby cooking cabinet temperature, resetting the factory default

step	info/button	instructions
1		Press the MySCC button.
2		Press the Settings button.

Standby cooking cabinet temperature

To avoid unnecessary power consumption, the cooking cabinet temperature drops automatically after 30 minutes when ELC is in standby mode. This time can be customised from 10 minutes to 2 hours.



Press the button and set the required time (Min.).

Factory defaults



Press the button and restore the factory defaults. Press the button again to confirm your selection.



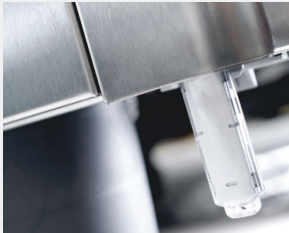

Restoring the factory default has no effect on the stored programs and processes.



MySCC - HACCP

HACCP process data is stored for a period of 10 days and can be output via the unit's USB port as required. Follow the instructions below to save the data permanently.

Download HACCP data

step	info/button	instructions
1		Insert the USB stick into the port under the control panel.
2		Press the MySCC button.
3		Press the button to open HACCP mode.
4	12.09.2011	Press the first date / time field and use the dial to set the date on which you want the data to start.
5	22.09.2011	Press the second date / time field and use the dial to set the date on which you want the data to end.
6		Press the button to start downloading. When the download is complete, a tick appears on the USB stick.



MySCC - HACCP



The following data is logged:

- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open /door closed
- Change of cooking mode
- CleanJet® +care cleaning
- Connection of energy optimisation system.
- 1/2 Power





MySCC - Communication

Images

You can manage your own food pictures in Programming mode via the integral USB port. Before they can be used on the unit, the individual food pictures must be converted to a special file format.

You will find a user-friendly solution for editing your images on the manufacturer's "Club" website. It is free to register for the "Club" and use this function. Simply follow the instructions for the "Club" portal on the manufacturer's website.

Then connect the USB stick containing the stored images to your unit and use the Images function to save and delete your images as follows.

step	info/button	instructions
1		Insert the USB stick with the unit software into the port under the control panel.
2		Press the MySCC button.
3		Press the button.
4		Press the button and select a function.



MySCC - Communication

Download images



Press the button to save your own food images to the USB stick.

Upload images



Press the button to save your pictures on the USB stick as food images in Programming mode.

Delete your own images



Press the button to delete all of your own food images in Programming mode.



If you are unable to use the solution on the manufacturer's "Club" website, follow the instructions below for saving the images:

- Image resolution: square, 134 x 134 pixels
- Image format: PNG
- Image size: up to 50 kBytes
- Image names: permitted characters "a-z", "0-9", "_", such as "large_pretzels_2.png"
- Number of images: up to 100 images

All individual images must be saved to a USB stick in a folder called "userprogpix".



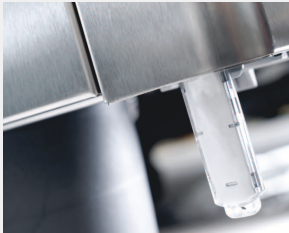



The "confirmation" tick signals that the function was completed successfully. Wait for the confirmation to light up before you remove the USB stick.



MySCC - Communication

Update software, program administration, unit data

The integral USB port allows you to manage programs, update the unit software and save other unit data to a USB stick.

step	info/button	instructions
1		Insert the USB stick with the unit software into the port under the control panel.
2		Press the MySCC button.
3		Press the button.
4		Press the button and select a function.

Update



This button is active when software is detected on the USB stick. Press the button to start the update. Follow the instructions on screen and do not disconnect the unit from the power supply.



MySCC - Communication



When you have inserted the USB stick, you can also start the update by switching the unit off and on again.

Always use the manufacturer's original USB sticks for the software update. Also make sure that the USB stick only contains the software and no other data.

The unit restarts automatically after a software update, program upload or after a program is deleted.

Do not remove the USB stick until you receive confirmation (USB stick symbol with a tick).

Program download



Press the button.

**Program
selection**

You can download all programs or individually-selected programs.

Program upload



Press the button. The cooking programs are saved on the unit.

Delete all programs



Press the button twice to delete all the programs, processes and groups you have created yourself from Programming mode.



MySCC - Communication



The shopping baskets will not be deleted. You can only remove shopping baskets individually in Programming mode by pressing the Delete button.

HACCP



Press the button. The HACCP data for the last 10 days is saved to the USB stick.



See also the "HACCP" section for more detailed information.



MySCC - Communication

Download unit data



Press the button. The unit data is saved to the USB stick.



The USB symbol lights up when a USB stick is detected. You can now load or download data or write data permanently.



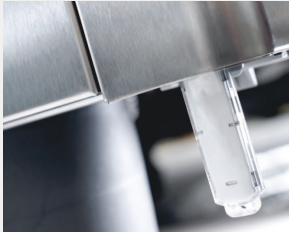



The "confirmation" tick signals that the function was completed successfully. Wait for the confirmation to light up before you remove the USB stick.



MySCC - Communication

IP addresses



You can use the optional Ethernet port to connect your unit to the network. Follow these instructions to save your IP addresses for this connection.

step	info/button	instructions
1		Insert the USB stick with the unit software into the port under the control panel.
2		Press the MySCC button.
3		Press the button.
4		Press the button and select a function.
5	LAN IP	Press the button and enter your LAN IP address.
6	LAN Gateway IP	Press the button and enter your gateway address.
7	LAN subnet mask	Press the button and enter your subnet mask address.



MySCC - Service

At the service level you can look up data such as the type of unit / software or the hotline telephone number.

step	info/button	instructions
1		Press the MySCC button.
2		Press the "Service" button.

My Unit



Press this button to call up information about the type of unit and the software version.

Hotline



Press the button to display the service or chef hotline number.

Rinse steam generator



Press the button to rinse out the steam generator.

Self test



Press the button to run a brief automatic self test on the unit. At the end, a message will appear to indicate whether all the functions are OK.



MySCC - Service

Demonstration/Dummy mode



Press the Demonstration mode button. All the unit functions are merely simulated in demonstration mode. No actual cooking is possible.





The display shows the active dummy mode.



MySCC - MyDisplay

Configure your display and the access rights using the “MyDisplay” function. You can restrict access so that users can only select the cooking workflows that you have saved yourself, for example.

step	info/button	instructions
1		Press the “MySCC” button.
2		Press the "MyDisplay" button.

My profile



Press the “Profile 1” button, for example, to switch to the corresponding profile view. If you have assigned a password to the profile, you will be prompted to enter it.

Profile off



Press the button to switch to the default view and exit the profile view.

Password for “Profile off”



Press the button to save a password for deactivating the profiles.



MySCC - MyDisplay



Save a password so that you can deactivate all the profiles with a single password. Please make sure that you do not lose the password. If you forget the password, it will not be possible to deactivate MyDisplay. If this happens, you will need to contact Customer Service. There must be no profile active when you configure the profiles. ("Profile off" button).

Change profile



Press the button to change the profile. The following view opens.

Download profile



Press the button to load profiles from the unit onto the USB stick. Insert the USB stick before pressing the button.

Upload profile



Press the button to load profiles from the USB stick to the appliance. Insert the USB stick before pressing the button.



MySCC - MyDisplay



Select profile

Name and protect a profile



Name profile



Save password



Save a password so that you can activate the profile with a single password.

Restrict cooking modes



Hide combi-steamer mode.



Hide SelfCooking Control® mode.



Hide Programming mode.



MySCC - MyDisplay



Hide CareControl.



Hide ELC[®] mode.



If a button is pressed, then that function is displayed. If a lit button is deselected or not pressed, the associated function is hidden, but the profile is active.
Some functions have to be set with a combination of pressing the button and turning the dial.

Restrict settings and communication



Hide MySCC settings.



Hide MySCC communication.

Restrict Programming mode



Select favourite for image or list view in Programming mode.



Hide selection option for image or list view.



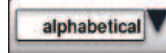
Hide filters for list view.



Hide New, Change or Delete Program.



Select favourite zoom factor for the image view.



Select favourite for the sort order (e.g. alphabetical, type, etc.).



Select favourite for the filtering (e.g. group, manual programs, etc.).



View setting for cooking parameters: Cooking parameters visible, but cannot be changed.



View setting for cooking parameters: Cooking parameters hidden, cannot be changed.



Press the button and select a group (e.g. lunch group) to be assigned to the profile.



MySCC - MyDisplay



Group allocation function: When you call the Group filter in Program mode, only the content of the assigned group (lunch group) is displayed. You can combine the group allocation with the Favourite function for filters. Select the "Group" favourite to display only the assigned group in Programming mode.

Restricting CareControl



Press the button and select the programs to be hidden.



You will then not be able to start hidden cleaning programs (button off) in CareControl. Please note that certain cleaning programs (cleaning & care tabs) are needed for the unit to run without faults.

Restrict additional information and define priorities



Hides the Info button and the Help function.



Press the button to display the directory structure for a program group.



Saves a name to be displayed during a cooking workflow (e.g. Middy).



Press the button and set the importance of the profile. (5 = highest level, 1 = lowest level).



MySCC - MyDisplay



When you activate the directory structure, the folder and subfolders of an opened group or program are displayed. In Programming mode, open the image view and a group with other subgroups in order to display the path structure.





The Priority function allows you to create an order of priority for the profiles. You can always switch from a higher profile to a lower-ranked profile without having to enter a password. If you assign a password, however, you must enter this password in order to deactivate all the profiles.



MySCC – Forced clean

Forced clean prompts the user to clean the unit after a defined time has elapsed. When the cleaning prompt is displayed, the unit will not be ready to use once more until it has been cleaned. Use the forced clean to ensure that cleaning and hygiene regulations are fulfilled when working shifts.

step	info/button	instructions
1		Press the "MySCC" button.
2		Press the "Forced clean" button.

Switch forced clean on / off



Press the button to switch the forced clean on or off. The image on the button shows forced clean active.

Time to cleaning prompt



Press the button and set the time (in hours) before the next cleaning prompt.

Delay cleaning



Press the button and set the number of hours by which the cleaning may be delayed after the prompt.



MySCC – Forced clean



Next
Cleaning
15:00



If forced clean is active, the time of next cleaning also appears on the display.

Info Maintenance

Air filter service

Table-top units type 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:

Loosen the air filter by pressing the frame in the two roughened spots. Tilt the filter down and remove it completely from the unit.

Clean the air filter in the dishwasher (not with CleanJet[®] !) and then allow it to dry. If the air filter is still very sticky and soiled after cleaning it will have to be replaced.

Then insert the air filter with the rear hooks in the holes on the underside of the unit first, and then lock in place by pushing from bottom to top (opposite procedure to removing the filter).

Air filter no.: 40.03.461

Floor units type 20 x 1/1 GN and 20 x 2/1 GN:

Please contact your Service partner for replacement of the air filters on the floor units 20 x 1/1 GN and 20 x 2/1 GN.





Maintenance

Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.

- Pull the old seal out of the groove.
- Clean the guide rail.
- Insert new seal into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the seal must be seated fully in the holding frame.



Cooking cabinet seal:

6 x 1/1 GN	No: 20.00.394
6 x 2/1 GN	No: 20.00.395
10 x 1/1 GN	No: 20.00.396
10 x 2/1 GN	No: 20.00.397
20 x 1/1 GN	No: 20.00.398
20 x 2/1 GN	No: 20.00.399

Replacing the halogen lamp

First switch off the unit at the mains!





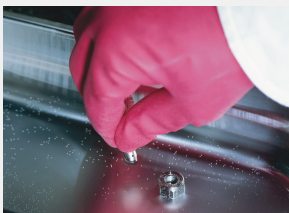
- Cover the unit drain in the cooking cabinet.
- Remove the frame with glass and seal.
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands).
- Replace sealing frame as well (article no.: 40.00.094).
- Screw the frame in place with glass and seals.





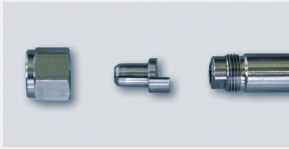
Descaling the moisturing nozzle

Please check the moisturing nozzle for scale residue once a month.

step	info/button	instructions
1		Switch the unit off
2		Swing the hanging rack and the air baffle into the centre.
3		Loosen the union nut on the moisturing nozzle (turn anti-clockwise – spanner size 15).
		Warning! <i>Aggressive chemical liquid – risk of chemical burns!</i> <i>Wear: protective clothing, safety goggles, protective gloves, face mask.</i> <i>Following descaling, rinse the moisturing nozzle thoroughly with water.</i>
4		Place the moisturing nozzle in the descaling liquid and allow it to react (moisturing nozzle must be free of scale)



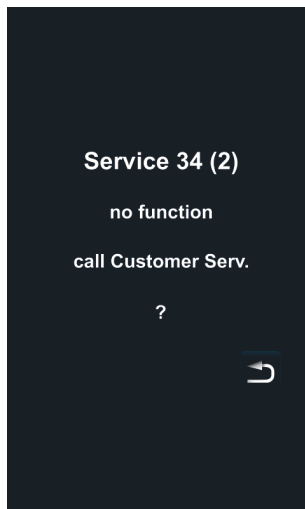
Descaling the moisturing nozzle

step	info/button	instructions
5		Assemble in reverse order – note the installation position

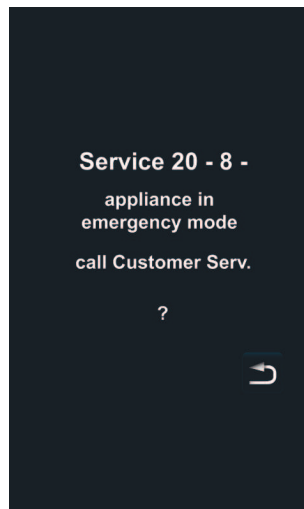


Fault messages

Displays for general faults



If faults occur on your unit, they are indicated on the display: Please note the phone number for fast contact with your customer service department.



Faults on your unit which allow you to carry on cooking can be suppressed by pressing the "back" button.



Fault messages

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can only be used in “dry heat” cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the SelfCooking Control® modes are selected.	Working with SelfCooking Control® - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet® +care cleaning.	CleanJet® +care is not working. <ul style="list-style-type: none">- Open the water tap fully.- Check the incoming screen - Remove the container from the cooking cabinet.- If no faults are found, please notify Customer Service.- If Service 25 occurs during CleanJet® +care cleaning, please remove the tabs from the cooking cabinet and rinse the



Fault messages

fault indication	when and how	remedial action
		cooking cabinet thoroughly with the hand shower (also behind the air baffle). - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet®". If the fault message continues to be displayed after running "Interrupt CleanJet®", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.



Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.



Fault messages

fault indication	when and how	remedial action
Service 120	Displayed continuously.	Please notify Customer Service.



Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: <ul style="list-style-type: none">- At the end of production, always clean the door seal thoroughly with a damp cloth.- If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles.- If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level, water tap symbol is flashing.	Water tap closed.	Open the water tap.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion



Before you call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet® +care.
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board.
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® +care cleaning.	Water is too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet® +care process.	The CleanJet® +care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® +care process.
Device indicates "Please replace filter".	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "back" arrow to confirm the message.
The gas unit indicates "change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).



Before you call Service:

Gas unit constantly displays Reset.	The gas supply to the unit is interrupted.	Open the gas tap, switch on the ventilation cover.
	The gas pressure is too low.	Have the gas supply to the unit checked.
Cooking mode button flashing.	The cooking cabinet is too hot.	Use Cool Down to cool the cooking cabinet (see the “Cool Down” section of the “General User Instructions” manual).



Club RATIONAL

As an active SelfCookingCenter® user we would like to warmly invite you to attend the Academy RATIONAL day seminar. Here you can experience in a relaxed atmosphere how you can use the SelfCooking Center® whiteefficiency optimally and efficiently in your kitchen. Dates and locations as well as your personal invitation can be obtained through your specialist retailer or directly from: www.club-rational.com. Participation in the seminar is free of charge.

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Documentation for all unit series

ChefLine also by e-mail

Expert help from one chef to another

ServiceInfo also by e-mail

RATIONAL Service – always there for you

Quarterly newsletter

So you are always well-informed

Frequently-Asked Questions

What you've always wanted to know

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www.club-rational.com

Info

EU Declaration of Conformity for electrical appliances

Rational AG
Iglinger Straße 62
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Germany
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Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202
SelfCooking Center whiteefficiency SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202.
Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

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

Machinery Directive MD 2006/42/EC

- EN 60335-1:2002+A11+A12+Corr.+A2+A13 +A14:2010,
- EN 60335-2-42:2003+ Corr.:2007+A1:2008, EN 62233:2008 + Ber.:2008,
- EN ISO 12100 :2010.



Electro Magnetic Compatibility EMC 2004/108/EC

- EN 55014-1:2006 + A1 :2009,
- EN 61000-3-11 :2000, EN 61000-3-12:2006,
- EN 55014-2:1997+A1:2001 + A2 :2008.



MD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS 2002/95/EC

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 19.07.2011

i.V. Bruno Maas
Manager R & D

i.V. Roland Hegmann
Product Architect Electric Appliances

Info

EU Declaration of Conformity for gas appliances

Rational AG
Iglinger Straße 62
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Germany
www.rational-ag.com



Product: Commercial CombiSteam Ovens Gas Heated Appliances
Types: CombiMaster Plus CMP 61G, CMP 62G, CMP 101G, CMP 102G, CMP 201G, CMP 202G
SelfCooking Center whiteefficiency SCC WE 61G, SCC WE 62G, SCC WE 101G,
SCC WE 102G, SCC WE 201G, SCC WE 202G.
Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unió kövelkező irányelveinek:
HR Rational izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Rational paziņo, ka izstrādājumi atbilst sekojošām ES normām:
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SI Rational izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels 2009/142/EC

- EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009
Including Low Voltage Directive LVD 2006/95/EC
- EN 60335-1:2002 + A1:2004 + A6:2006 + A11:2004 + A12:2004 +
A13:2008 + A14:2010; EN 60335-2-42:2003 + A1:2008;
- EN 60335-2-102:2006 + A1:2010.
Including Electro Magnetic Compatibility EMC 2004/108/EC
- EN 55014-1:2000 + A1:2003 + A3:2006; EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2006; EN 61000-3-3:1995+A1:2001+A2:2005.

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

Machinery Directive MD 2006/42/EC

Restriction of Hazardous Substances RoHS 2002/95/EC

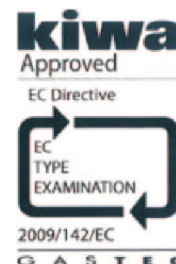
Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 20.07.2011

I.V. Bruno Maas
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