

# Applications Manual and Cooking Guide

ClimaPlus® Combis  
All LCS and LCG Models



## WARNING

This manual should be retained in a convenient location for future reference.  
Wiring diagram for this appliance is located inside the unit, behind the control panel.

## WARNING

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

### LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

**New Equipment** Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within one year from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within 10 days after installation.

**Replacement Parts** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within 90 days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

This warranty covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the carrier at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) to lamps and fuses.

THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANT ABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

### Indication of Safety Warnings



Throughout this manual you will see the following words and symbols relating to important issues of personal safety and proper operation. Their usage is described here:

The word **DANGER** indicates an imminent hazard which will result in highly serious injury, such as severe burns.

**WARNING**

The word **WARNING** is used to alert you to a procedure, that if not performed properly, may cause personal injury.

**CAUTION**

The word **CAUTION** is used to alert you to a procedure, that if not performed properly, may damage the equipment.

The word **IMPORTANT** is used to highlight especially important information.

The word **NOTE** is used to separate additional useful subject matter for the sake of clarity.

Dear Customer,

Congratulations on your decision to purchase a new Henny Penny ClimaPlus<sup>®</sup> Combi. In our opinion, you now possess the most advanced combi in the industry, featuring IQT–Intelligent Cooking Technology– and the unique ClimaPlus<sup>®</sup> Control which provides the ideal cooking climate for every type of food. As you begin to become familiar with its operation and more confident in the results, you will see the incredible potential for quality, variety and productivity this unit has to offer.

The new ClimaPlus<sup>®</sup> Combi is not difficult to operate, but it is a fairly sophisticated piece of equipment. We recommend a thorough study of this Applications Manual. It is filled with information, suggestions, and explanations that will help you achieve the potential of the unit. Keep the manual in a safe place, but accessible for easy reference.

Henny Penny products are known for their outstanding craftsmanship, leading edge technology and user-friendly operation. As a company, we believe in establishing a partnership with our customers that leads both parties to long-term success. In that spirit, we remain interested in any questions, comments, suggestions or ideas you may have concerning the combi you have purchased, as well as this manual.

We hope you enjoy good food and good profits with your new Henny Penny ClimaPlus<sup>®</sup> Combi. Welcome to the world of imaginative cooking.

**Henny Penny Corporation**

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# General Information



In this section:

**Models and Features at a glance**

**Control Panel Functions at a glance**

**Basic Operation**

**Loading and Unloading**

**ClimaPlus Control**

ClimaPlus Combis from Henny Penny have the potential to make your entire approach to foodservice production simpler, more consistent and more productive.

*Simpler* because, ultimately, you will use fewer appliances as you become more adept at utilizing the ClimaPlus for different applications.

*More consistent* because the ClimaPlus Combi is designed to produce the perfect cooking climate for just about any type of food. With its sophisticated electronics and program capacity, the ClimaPlus can do it every time.

*More productive* because its versatility and automation combine to make efficient use of both skilled and unskilled labor. Not to mention, ClimaPlus cooks faster with less food shrinkage than conventional appliances and practically cleans itself.




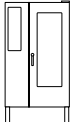
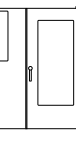
The ClimaPlus Combi uses pressureless steam and hot-air convection, along with the patented ClimaPlus Control, in nearly infinite combinations to create perfect foods. IQT Sensor and IQT Logic enable self-regulating cooking processes. There are plenty of other features and functions, all designed to make cooking easier and more precise.

As you become more familiar with the way the machine operates and the cooking concepts it employs, experiment! Try different settings. Change modes and ClimaPlus settings at any time in the cooking cycle (you can.) Observe the results, adjust your approach. In short, learn and use the capabilities of the ClimaPlus Combi to create the kind of food *you* want to create.

## Models and Features *at a glance*

### Models and sizes available

*Model numbers are designated according to pan capacity. Units are available in either electric (LCS) or gas (LCG.)*

<b>Base-top models</b>		<b>LCS-6</b> <b>LCG-6</b>	6 steam table pans or 6 half sheet pans	12 x 20 x 2½ (325 x 530 x 65) 13 x 18 (330 x 457)
		<b>LCS-10</b> <b>LCG-10</b>	10 steam table pans or 10 half sheet pans	12 x 20 x 2½ (325 x 530 x 65) 13 x 18 (330 x 457)
		<b>LCS-1020</b> <b>LCG-1020</b>	10 full sheet pans with rack adapter or 20 steam table pans or 10 steam table pans	18 x 26 (457 x 660) 12 x 20 x 2½ (325 x 530 x 65) 20 x 24 x 2½ (530 x 650 x 65)
<b>Floor models</b>		<b>LCS-20</b> <b>LCG-20</b>	20 steam table pans or 20 half sheet pans	12 x 20 x 2½ (325 x 530 x 65) 13 x 18 (330 x 457)
		<b>LCS-40</b> <b>LCG-40</b>	40 steam table pans or 20 steam table pans or 40 half sheet pans or 20 full sheet pans	12 x 20 x 2½ (325 x 530 x 65) 20 x 24 x 2½ (530 x 650 x 65) 13 x 18 (330 x 457) 18 x 26 (457 x 660)

**NOTE:** Features may vary between gas and electric models. Accessories may vary according to unit size.

A reference such as “LCS models” or “LCS-6/10/1020/20/40” designates the LCS electric model in all sizes. A reference such as “LCG base-top models” or “LCG-6/10/1020” designates only LCG gas models of those sizes.

### Features

#### *Cooking modes and applications*

- Moist Heat
  - Steaming
  - Tender Steaming
  - Forced Steaming
- Dry Heat
- Combination Moist and Dry
  - Rethermalizing

## GENERAL INFORMATION

### Models and Features

*continued*



#### *Control*

- ClimaPlus Control regulates precise humidity for unlimited combinations of moist and dry heat.
- Fully digital operation
- Alphanumeric LED readouts featuring optional Asian character display
- Auto-reverse fan
- Cooking control functions:
  - Steam Injection
  - Half Speed Fan (Available on all LCS electric models and the LCG-40)
  - Pulse Fan
  - Half Energy (Available on all LCS electric models)
- IQT Sensor food probe with five point temperature measurement



#### *Automated cooking*

- 99 nine-step custom cooking program capacity
- IQT key access to preset program library, Half Energy operation, Delta-T and Profile cooking applications, HACCP interface
- IQT automated cooking applications:
  - +Delta-T
  - +Low-T
  - +Profile



#### *Design and operation*

- Auto-reverse fan
- Filterless grease extraction
- Cool down
- Dual glass door
- Safety latch handle (Standard on all floor models, available as option on all base-top models)
- HACCP interface and serial port
- Auto flush
- Built-in retractable hand shower
- CleanJet automated cleaning system
- CDS CalcDiagnosis displays level of sediment build-up in steam generator



Models and  
Features  
*continued*

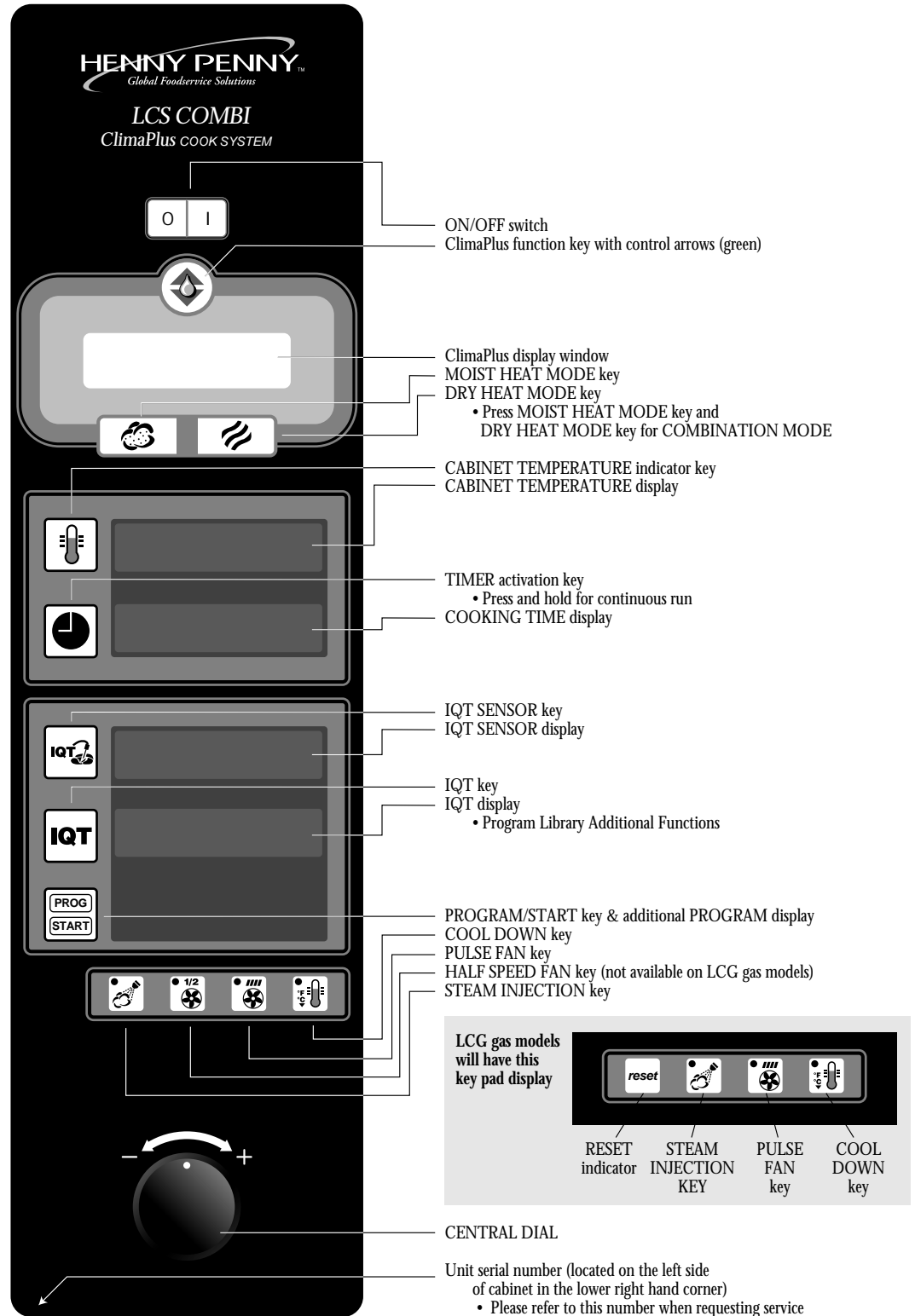
## How it works



1. Steam is created and dispersed rapidly from the self-cleaning steam generator.
2. Dry heat up to 575°F (300°C) is produced by tubular electrical elements or gas burners.
3. Select either Moist Heat or Dry Heat modes, or both for Combination cooking. Set the desired humidity level with the ClimaPlus control.
4. Precise combinations of moist and dry heat create the ideal cooking climate for virtually any type of food. Patented ClimaPlus Control measures and regulates the humidity in all modes.
5. ClimaPlus regulates cooking climate by automatically removing excess humidity to maintain desired level.
6. IQT Sensor and IQT Logic enable cooking applications that self-adjust to conditions of the food and the environment in the cabinet.
7. Auto-reverse fan and air circulation system keep temperatures precise and heat distribution uniform throughout the cabinet, even when cooking full loads.
8. Hinged racking system or mobile oven rack accepts a wide range of pans and grids.
9. Coved corners, filterless grease extraction system, built-in handshower and CleanJet automated cleaning system minimize cleaning labor.

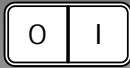


# Control Panel Functions *at a glance*



# Basic Operation and Settings

## Turning unit on



- Press the ON/OFF button.
- “ON” appears in the display for 2 seconds followed by the current time.

## Select Cooking Mode



- Press Moist Heat key for steaming (See Moist Heat Mode, page 17.)
- OR press Dry Heat key for baking or roasting without added humidity (See Dry Heat Mode, page 23.)
- OR press Moist and Dry Heat keys at the same time for Combination Mode (See Combination Mode, page 25.)

## Choosing Time and Temperature Cooking



- Press TIMER key and set desired Cooking Time.
- Press TEMPERATURE key and set desired Cooking Temperature.

Dial in settings while the display is flashing. In most cases, settings can be changed in this manner at any time during the cooking process.

## Choosing IQT Sensor Cooking



- Press IQT Sensor key and set “Done” temperature (see Probe Cooking, page 31.)
- Set desired level of ClimaPlus Control (See ClimaPlus Control, page 14.)
- Set other desired functions.

Dial in settings while the display is flashing. In most cases, settings can be changed in this manner at any time during the cooking process.

## Choosing Custom Program Cooking



- DO NOT select Cooking Mode. Deactivate if mode has already been selected.
- Press PROG/START key and use Central Dial to select desired custom cooking program by name or number. Do not select flashing numbers. In this case, they indicate empty (available) program slots.
- Press PROG/START again to activate selected program.

## Checking current cooking conditions

While unit is operating, press Temperature key and hold to display:

- Current humidity in cabinet
- Current temperature in cabinet
- Elapsed cooking time
- Current probe temperature
- Program number/step if running on automatic program

## Loading and Unloading

*Your Henny Penny ClimaPlus Combi includes either a removable hinged racking system (standard with 6 and 10-pan units) or a mobile oven rack that is integral to the equipment's operation. All pans and grids are loaded directly onto the hinged racking system, or onto the mobile oven rack which is then rolled into the cooking cabinet.*

### Removable Hinged Racking—Standard LCS/G- 6 & 10

To remove, simply lift rack upward and out of mountings. Reverse the action to replace the rack. To move rack laterally on hinges, lift front of rack slightly to clear mounting and swivel rack.

### Base-top Models

#### Mobile Oven Racks (Standard on 1020)

Oven rack on transport cart rolls up to the front of the unit. Oven rack rolls completely into the cabinet. Standard with LCS/LCG-1020, available separately (rail system required) for LCS/LCG-6 and 10.

### Floor Models

#### Mobile Oven Racks (Standard on 20 and 40)

Mobile oven rack rolls directly into unit. Specially designed oven rack allows cabinet door to close easily and completely around the rack. Standard with LCS/G-20 and 40. Additional mobile oven racks or specially designed oven plate racks are available separately.

Mobile Oven Racks



Transport Cart  
(optional)

### IMPORTANT!

When using the oven rack on transport cart, be sure to lock the front casters of the transport cart when it is in the loading or unloading position at the front of the cabinet. Keep the front wheels of the oven rack locked at all times (using the locking lever near the right front wheel) except when rolling it into or out of the cabinet and onto the transport cart itself. Following this procedure stabilizes the load. To keep pans in place lock both vertical hinged bars.

### To Load

- Preheat unit to set temperature.
- Place food product on appropriate grids, pans and racks.
- If using mobile oven rack, slide full grids, pans and racks into shelves on mobile oven rack. Be sure containers are secure on both sides.

### Opening door during operation

- Open door slightly until fan stops and heat dissipates. Open door fully with care.



**Loading and  
Unloading**  
*continued*

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully with care to unload.



*Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. **KEEP FACE AND HANDS AWAY FROM OPENING** or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.

- Load hinged racking system with food containers or roll loaded mobile oven rack directly into unit.
- Shut door and begin cooking.

**To unload**

- Open door slightly until fan stops and heat dissipates. Open door fully with care.
- Remove cart handle.
- Using oven mitts or pads, remove food containers carefully from shelves in hinged racking system.
- With floor units, roll mobile oven rack straight out of unit to appropriate location.
- With base-top models using transport cart, roll transport cart up to front of unit and lock front casters. Roll oven rack out of unit and onto transport cart. Be sure wheels on oven rack are locked to stabilize load and reduce the chances of spills.



**WARNING**

**WARNING:** Surfaces of food containers, mobile oven racks and inside cabinet surfaces may be extremely hot. Always use insulated oven mitts or pads when removing food containers or handling mobile oven racks or burns could result.

## Loading and Unloading

*continued*

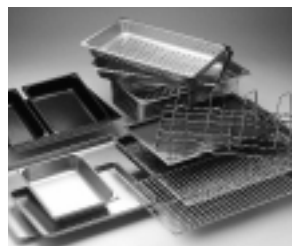
### Partial Loads

Individual pans or racks of product can be easily loaded or unloaded while the unit is in operation.

- Open door slightly until fan stops and heat dissipates. Open door fully with care.
- Using oven mitts or pads, load or unload individual containers.
- Shut door. Cooking process continues automatically.

### Tips

- Preheat cooking cabinet prior to loading for full loads.
- Since no flavor transfer occurs during cooking, try to plan full loads based on similar cooking climates (Moist, Dry, Combination) rather than food compatibility.
- When cooking for longer periods, or on continuous run cooking, load items that will be done sooner toward the front of the oven. These can be removed individually when done.
- For the greatest efficiency, try to cook with full loads. In general, cooking times and temperatures are not affected by the quantity of product in the cooking cabinet.
- When loading roasts or large cuts of meat, place product grids and load grids directly onto shelves near the bottom of the unit. Load an empty pan directly beneath the roast to catch drippings and roast bones.
- For base-top models, consider the purchase of Combi Base Units. Several styles are available that offer storage for convenient access to pans, grids, and racks.
- If rethermalizing plated portions is a frequent part of your production, consider the purchase of special plate racks and thermal covers.



## GENERAL INFORMATION



## ClimaPlus<sup>®</sup> Control *Precise automatic humidity control*

*Use ClimaPlus Control to set, measure and maintain desired humidity in the cooking environment. ClimaPlus is a patented technology that precisely and automatically measures and controls the amount of humidity in the cooking climate. This gives operators the flexibility and control to produce crisp crusts for roast chicken... tender consistency for roasts, ribs, and meat loaf... delicate evenness for light breads, cakes and pastries... perfect browning for au gratin dishes, casseroles, and pies.*

### Advantages

#### Control humidity to:

- Improve the quality of foods with different textures and consistencies.
- Enable precise finishing of delicate items.
- Cook a wide variety of foods at the same time, including sauces and stocks.
- Achieve proper cooking intensity for doughy pastries.

#### Increase humidity to:

- Promote basting.
- Retain food's natural flavors and nutrients.
- Prevent dehydration for increased portions.

#### Remove humidity to:

- Achieve browning.
- Increase crispness and texture.
- Maintain a consistent environment when baking or roasting "wet" foods.

### Tips

A good approach to using ClimaPlus is to observe the cooking process and react with the appropriate adjustment to the humidity level. Use ClimaPlus when:

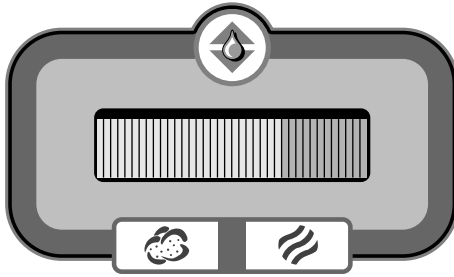
- Food perspires
- Condensation forms on pans
- Browning needs to proceed more rapidly
- ClimaPlus Control is most effective with foods that have high moisture content.
- ClimaPlus is well suited to maintain a consistent environment when cooking frozen or partially frozen meats, casseroles, entrées or side dishes.
- Be sure to use Combination Mode if you wish ClimaPlus to add humidity.

**ClimaPlus Control**  
*continued*

**Capabilities**

ClimaPlus works by constantly monitoring and controlling the level of humidity in the cooking environment. Most foods release moisture into the air as they cook, naturally building excess humidity in the cabinet. When humidity rises above the set level, ClimaPlus removes excess moisture. When humidity drops below the set level, ClimaPlus signals the steam generator to add moisture into the cabinet .

The ClimaPlus window and controls are designed to display important information about the cooking climate at a glance:



- When cooking in Combination Mode, the horizontal display lights up as a bar that is part blue and part red, with blue representing moist heat and red representing dry heat.
- The amount of blue and red showing indicates the desired combination of moist and dry heat as set by the Central Dial.
- The small green number displayed above the red/blue bar is the actual percentage of relative humidity in the cabinet.

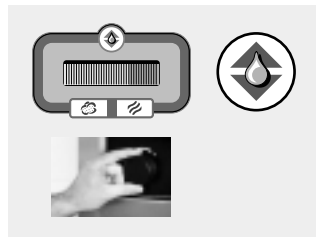


- The ClimaPlus arrow key is used to activate ClimaPlus Control. During operation, the arrows light up to indicate ClimaPlus activity. The up arrow lights up to indicate that steam is being added to the cabinet. The down arrow lights up when humidity is being removed from the cabinet.

**Operation**

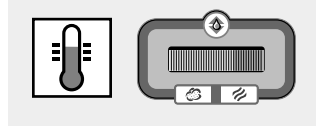
- Select Dry Heat or Combination Mode.

**NOTE:** Steam Generator is not active in Dry Heat mode. Therefore, ClimaPlus functionality is limited to removing humidity from the cabinet. Moisture from food may continue to build during cooking process but cannot be increased by ClimaPlus.



- Press the ClimaPlus Control arrow key.
- Use the Central Dial to set the desired humidity level.

**To check the current humidity level:**



- Press and hold TEMPERATURE key. The current humidity level in the cooking cabinet is displayed in the ClimaPlus window.

# Operating the ClimaPlus<sup>®</sup> Combi

In this section:

**Cooking Modes**

**Cooking Functions**

**Cleaning**

**Installation**

The following section presents in some detail a complete overview of the operation of your Henny Penny ClimaPlus Combi. You'll find the advantages, tips and step-by-step operating instructions for each feature of the LCS and LCG models, from cooking modes to IQT applications and additional keypad functions.

The programming section included in Cooking Functions will help you customize the day-to-day operation of the ClimaPlus Combi to your particular production needs. Simple instructions, accompanied by visual icons of the appropriate control panel keys, make it easy to do everything from creating custom programs to setting up the displays for the desired time, temperature and language formats.

The Cleaning section explains the advantages and operation of the CleanJet automated cleaning system and CDS CalcDiagnosis feature. The Installation section offers basic information about site requirements and the water, electrical and gas connections necessary to properly install and set up the ClimaPlus Combi for operation.



# Cooking Modes

*ClimaPlus Combis have two basic cooking modes: **Moist Heat** and **Dry Heat**. These two cooking modes can be used individually, in sequence, or together in a third **Combination** mode. Almost all traditional cooking processes can be accomplished in these modes.*



## **Moist Heat Mode**

The steam generator produces hygienic steam and releases it (without pressure) into the cooking cabinet where it is circulated at high speeds by the fan. The cooking temperature in this mode can be regulated from 85-265°F (30-130°C) to accomplish:

- Steaming
- Tender Steaming
- Forced Steaming.



## **Dry Heat Mode**

Powerful heating elements heat the air inside the cabinet. The fan circulates this hot, dry air evenly throughout the interior. Temperature can be regulated precisely between 85-575°F (30-300°C).

- Cooking environment can be manipulated extensively with additional functions and ClimaPlus Control.



## **Combination Mode**

The unit's control system combines both Moist Heat and Dry Heat modes to create a cooking environment in which variable amounts of humidity can be introduced and controlled at temperatures from 85-575°F (30-300°C).

- Cooking environment can be manipulated extensively with additional functions and ClimaPlus Control.
- Rethermalizing is accomplished in Combination Mode at 60% humidity or less.



## Moist Heat Mode 212°F (100°C)

*Pressureless steam generation and auto-reverse fan quickly produce a cooking environment of 100% humidity. Perfect for steaming a wide variety of foods with no flavor transfer. Also used for stewing, blanching, poaching, simmering, soaking, thawing, rethermalizing, preserving.*

### Advantages

- Extremely short preheating time.
- Excellent food consistency.
- Conserves nutrients, color.
- No added fats or oils.
- Cook different products at the same time with no flavor transfer.
- Can be partially unloaded for serving convenience.
- No need to boil water in pots.

### Menu suggestions

- **Ingredients preparations**—tomato concasees, garnish, mushrooms, blanched vegetables for stuffing, peeling, etc.
- **Starters, appetizers**—scrambled, poached or boiled eggs; vegetable pate, asparagus, stuffed vegetables, cannelloni.
- **Entrees**—cooked beef, ham, turkey legs, steamed fish, chicken breasts.
- **Sides**—rice, dumplings, pasta, fresh and frozen vegetables, boiled potatoes, and grains.

### Tips

- Determine which foods can be cooked together for the greatest production efficiency. This is best done by considering the cooking modes and temperatures. Keep in mind that fish, meat, vegetables, fruit, etc. can be cooked at the same time because no flavor transfer occurs.
- Potatoes should always be cooked in perforated pans. This allows steam to circulate for faster, more even cooking.
- In general, two shallower pans are better than one deeper pan. This avoids bruising.
- Dumplings should be placed in shallow pans not too close together.
- Rice, dry pasta, beans, and grains are foods to which water must be added prior to cooking. Longer soaking times mean shorter cooking times.
- Tomatoes can be skinned easily when steamed for 30 to 60 seconds, then chilled in cold water.
- Stock can be collected by inserting a container in the bottom of the oven rack.

## COOKING MODES

### Moist Heat

*continued*



CONT-RUN



CONT-RUN

### Operation and Settings

■ Turn unit on.

■ Select MOIST HEAT mode and set TIMER on Continuous Run. Only blue bars appear in ClimaPlus window indicating 100% moist heat.

■ Preheat until temperature reaches 212°F (100°C), or to desired temperature.

■ Load oven.

■ Select TIMER key. Set desired cooking time using Central Dial OR select IQT Sensor and set desired Sensor core temperature OR select Continuous Run.

■ ClimaPlus control is preset at 100% humidity and cannot be changed in Moist Heat mode.

■ Unload oven when done. Unit automatically shuts off when door is opened.

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.

**DANGER**

#### *Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.



## Tender Steaming *85-210°F (30-99°C)*

*A gentle cooking application in Moist Heat mode that uses steam with less air turbulence at temperatures below the boiling point. Use Tender Steaming for scalding, poaching, thawing, proofing, simmering, blanching, rethermalizing, soaking, vacuum cooking, and preserving.*

### Advantages

- Fast preheating.
- The ability to select and maintain precise low cooking temperatures.
- Gentle steaming for a variety of delicate items.
- Excellent consistency and taste for many kinds of meat and fish.
- Lower cooking temperatures mean less sticking and crumbling.
- Less shrinkage resulting in moist, attractive portions for display merchandising.
- No added fats or oils are needed for cooking.
- Excellent method for proofing breads and doughs at 95-99°F (35-37°C).
- Can be partially unloaded for serving convenience.

### Menu suggestions

- **Ingredients preparations**—blanching bacon and ham, proofing, soups, sauces, stocks, fish garnishings, etc.
- **Starters, appetizers**—Poached eggs, seafood, cakes, patés, etc.
- **Entrees**—Fish (salmon, sole, orange roughy), poultry, vacuum cooking items, boneless chicken and turkey filets, beef filets, sausages, etc.
- **Sides**—Vegetable casseroles
- **Desserts**—fruit, cheese cakes, delicate moist items, etc.
- **Yeast doughs**—breads, rolls, bagels, etc.

### Tips

Approximate temperature ranges for some common Tender Steamed items:

Soup garnishings	167-194°F	75-90°C
Fish, seafood	149-194°F	65-90°C
Pork, veal	161-167°F	72-75°C
Chicken/white meat	167-185°F	75-85°C
Chicken/dark meat	176-194°F	80-90°C
Poultry (other)	176°F	80°C
Beef, lamb	135-165°F	58-74°C
Desserts	149-194°F	65-90°C
Breads, doughs	95-99°F	35-37°C

## COOKING MODES

### Tender Steaming *continued*

#### Cooking times

Moist Heat mode principles apply: generally, the lower the cooking temperature the longer the cooking time.

#### Seasoning

Season lightly. Low temperature cooking intensifies a food's natural taste, as well as the taste of seasonings. For the same reason, use less essences or reducing agents.

#### Texture, appearance

Tender Steaming imparts excellent characteristics to food for presentation in display merchandisers:

- Excellent color
- Firm structure for clean portioning
- Less shrinkage for plump, taut skins
- Fewer and smaller "bursts" even when skin is damaged



CONT-RUN



CONT-RUN

#### Operation and settings

- Turn unit on.
- Select MOIST HEAT mode and set TIMER on Continuous Run.
- Preheat until temperature reaches 212°F (100°C) or to desired temperature.
- Load oven.
- Set desired Tender Steaming TEMPERATURE 85-210°F (30-99°C) using Central Dial.

- Select TIMER key. Set desired cooking time using Central Dial OR
- Select IQT Sensor and set desired core temperature using Central Dial OR select Continuous Run.
- Unload oven when done. Unit automatically shuts off when door is opened.

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.

### **DANGER**

#### *Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.



## Forced Steaming *213-265°F (101-130°C)*

*A cooking application in Moist Heat mode using additional heat to allow full-humidity steaming at temperatures well above boiling. Forced Steaming is excellent for cooking dense products, such as root vegetables and frozen casseroles.*

### Advantages

- Creates an intensified cooking process
- Shorter cooking times
- Product retains color, nutrients
- Less shrinkage

### Menu suggestions

- Potatoes, carrots, celery
- Frozen prepared foods

### Tips

Approximate temperature ranges for some common Forced Steamed items:

Celery	230°F	110°C
Carrots	240°F	115°C
Potatoes	257°F	125°C
Turnips, yams	248°F	120°C
Frozen lasagna	248°F	120°C
Frozen vegetables	248°F	120°C
Rice	248°F	120°C

## COOKING MODES

### Forced Steaming *continued*



CONT-RUN

### Operation and settings

■ Turn unit on.

■ Select MOIST HEAT mode and set TIMER on Continuous Run.

■ Preheat to set temperature.

■ Load oven.



■ Set desired Forced Steaming TEMPERATURE 213-265°F (101-130°C) using Central Dial.



■ Select TIMER. Set desired cooking time using Central Dial OR select IQT Sensor and set desired core temperature using Central Dial OR select Continuous Run.



CONT-RUN

■ Unload oven when done. Unit automatically shuts off when door is opened.

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.

### **DANGER**

#### *Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.

## COOKING MODES



# Dry Heat Mode *85-575°F (30-300°C)*

*Powerful convection heating and auto-reverse fan create the ideal environment for fast, even broiling, roasting, baking, browning, thawing, grilling and sautéing.*

### Advantages

- Powerful heating capability up to 575°F (300°C), even when fully loaded.
- Fast pre-heating.
- High-speed air circulation creates even heating for high quality food production.
- Consistent cooking and even browning at all rack levels.
- No added fats or oils are needed for cooking.
- Cook different products at the same time with no flavor transfer.
- Can be partially unloaded for serving convenience.

### Menu suggestions

- **Ingredients preparations**—roasted bones for stock, melting butter, thawing frozen ingredients.
- **Starters, appetizers**—meatballs, roast beef, grilled ham, sausage, chicken wings, quiches, tarts, breadsticks, bread rolls, etc.
- **Entrees**—beef and pork roasts, ribs, chicken whole or piece, turkey, frozen lasagna, pizza, pizza rolls.
- **Sides**—baked potatoes, soufflés, casseroles.
- **Desserts**—sponge cake, marble cake, puff pastries, frozen fruit puffs, pies, etc.

### Tips

#### Cooking times

Proper cooking times will vary depending on the quality, weight, or size of the product being cooked. Generally, cooking time is not affected by the size of the load. However, avoid overloading grids or pans so air will circulate evenly around all product.

#### Roasting, broiling

- Preheat up to 575°F (300°C). Load and set to desired temperature.
- Ideal thickness for steaks, chops, cutlets, or loin cuts: ½-1 in. (13-25mm).
- Cook on grids with drip pans underneath. This allows even browning on all sides.
- Group similarly sized products on the same grids.

#### Sautéing

- Preheat enamel pan.
- Shallow pans work best.

#### Browning, finishing

- Preheat up to 575°F (300°C). Load and set to desired temperature.



**Dry Heat**  
*continued*

**Baking**

- Preheat to desired baking temperature. In general, ClimaPlus Combi baking temperatures will be 70-80°F (20-25°C) LOWER than conventional ovens.
- When baking do NOT preheat pans.
- For bread, rolls, and muffins use only every second rack. Trays should not be deeper than 2¾ in. (70mm).
- Defrost frozen bread dough and let rise for a short time before baking.
- When baking full loads of “wet” product (frozen or dough), adjust ClimaPlus to remove built-up humidity.
- Lightly mist breaded products with water or vegetable oil or brush with eggwash.
- When baking whole fish, wrap tail in foil and support it from underneath with raw potatoes.

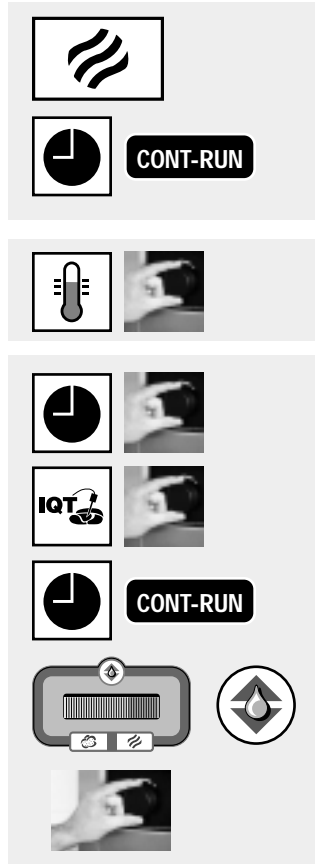
**Operation and settings**

- Turn unit on.
- Select DRY HEAT mode and set TIMER on Continuous Run.
- Two red bars appear in ClimaPlus window.
- Preheat, set to desired cooking TEMPERATURE.
- Load oven.
- Select TIMER key. Set desired cooking time using Central Dial OR select IQT Sensor and set desired core temperature using Central Dial OR select Continuous Run.

**NOTE:** Steam generator does not operate during Dry Heat Mode. However, humidity builds in the cabinet from the moisture escaping food as it cooks. Use ClimaPlus Control to limit the level of this humidity buildup if desired.

- If desired, press arrow key and set ClimaPlus Control using Central Dial.
- Unload oven when done. Unit automatically shuts off when door is opened.

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.



*Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.

## COOKING MODES



## Combination Mode *85-575°F (30-300°C)*

*Fast, consistent method for cooking foods that require a combination of moist and dry heat. Enables practically any percentage of humidity and precise control of the desired level. Use when combi-baking, combi-roasting, combi-steaming, browning, braising, glazing, basting.*

### Advantages

- Fast preheating.
- Cook with steam at temperatures above 212°F (100°C).
- Less food shrinkage from dehydration.
- More servings per cooked pound.
- Automatic basting.
- Foods retain more nutrients and flavor.
- No added fats or oils are needed for cooking.
- Even heating improves cooked quality of large meat portions.
- Cook different products at the same time with no flavor transfer.
- Consistent cooking and browning at all rack levels.
- Can be partially unloaded for serving convenience.

### Menu suggestions

- **Ingredients preparations**—roasted bones for stock.
- **Starters, appetizers**—quiche, pastas, bread, rolls (frozen), etc.
- **Entrees**—roasts (beef, veal, pork, lamb) stuffed peppers, whole roast chicken, turkey legs, casseroles, lasagna, etc.
- **Sides**—potatoes au gratin, baked potatoes, frozen vegetables, baked apples, etc.
- **Desserts**—yeast dough (choux pastry).

### Tips

- To achieve even cooking and browning, always cook roasts on grids with plenty of space around each roast for air to circulate.
- When practical, place roasts on grids with meat grain parallel to airflow for even better results.
- Cook large, fat-encrusted roasts in MOIST HEAT mode for the first one-third of the total cooking time, then switch to COMBINATION mode with desired settings for the remainder. This technique helps seal in juices, flavors and nutrients while reducing shrinkage.
- Condensation and juices can be collected in a pan under the roasts to be used later with roasted bones for sauce stocks.
- Use chicken grid to roast whole chickens upright for even cooking, browning.

## COOKING MODES

### Combination

*continued*

### Operation and settings

- Turn unit on.



- Press Moist Heat and Dry Heat keys at the same time to set on COMBINATION mode.



- Set TIMER on Continuous Run.



- A bar that is mostly blue and partly red appears in ClimaPlus window, indicating that the ClimaPlus Control is set at 90% humidity.

- Preheat to desired temperature.

- Load oven.

- Set desired cooking TEMPERATURE using Central Dial.



- Select TIMER key. Set desired cooking time using Central Dial OR set for Continuous Run. Select IQT Sensor and set desired core temperature using Central Dial.



CONT-RUN



- To change ClimaPlus Control setting, press the control arrow key and set the desired humidity level with the Central Dial.

- Unload oven when done. Unit automatically shuts off when door is opened.



**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.

**DANGER**

#### *Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.



## Rethermalizing

*Rethermalizing is a cooking application that utilizes a combination of moist and dry heat plus ClimaPlus Control to maintain flavor and textures when bringing chilled cooked foods back up to serving temperatures.*

### Advantages

- Different food products can be reheated without being covered.
- Perfect mode for re-heating ingredients, servings or meals previously cooked and chilled as part of a cook/chill production process.
- Whole meals can be plated and chilled in quantity on special racks that roll directly from the blast chiller into the ClimaPlus Combi for rethermalizing.
- Allows more efficient use of time to prepare dishes and trays ahead of time.
- Less shrinkage.

### Menu suggestions

- **Starters, appetizers**—pasta, vegetable dishes, macaroni & cheese, casseroles, spring rolls, etc.
- **Entrees**—roasts, pasta, casseroles, chilled or frozen meat and fish, chilled or frozen prepared entrees, stuffed vegetable dishes.
- **Sides**—rice and rice dishes, vegetables, noodles, new potatoes, potatoes au gratin, potato pancakes, fries, etc.
- **Desserts**—fruit pies, cheese cakes, stewed fruit, etc.

### Tips

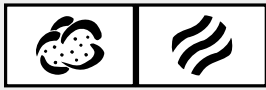
- Proper rethermalizing temperatures will vary depending on type of food.
- Generally, a ClimaPlus Control setting of 60% humidity or lower is recommended for rethermalizing.
- Rethermalizing times depend on the type of food, the beginning internal temperature and the number of plates or pans in the load. Times should be from 5 to 8 minutes.
- Use probe cooking with the IQT Sensor when practical. Ideal serving temperatures are easier to achieve.
- Re-heating plated servings is more efficient, especially when preparing meals in volume.
- Use special mobile oven rack designed to hold plates for rethermalizing. Racks roll from blast chiller or walk-in directly into the ClimaPlus Combi. Fitted thermal covers are available to keep plates on rack warm for short periods or during transport.
- Make sure food is arranged evenly on plates.
- Sauces should be poured over product prior to re-heating or on side after re-heating.

## COOKING MODES

### Rethermalizing *continued*

- Create a custom cooking program with Rethermalizing settings that can be used for similar recurring situations.
- Use ClimaPlus Control to “fine tune” Rethermalizing to achieve desired results.

#### Operation and settings



- Turn unit on.
- Press Moist Heat and Dry Heat keys at the same time to set on COMBINATION mode.



- Set TIMER on Continuous Run.
- Preheat to desired temperature.
- Load oven.
- Set desired Rethermalizing TEMPERATURE using Central Dial.



- Select TIMER key. Set desired cooking time using Central Dial OR select Continuous Run. Select IQT Sensor and set desired probe “done” temperature using Central Dial.



- Adjust ClimaPlus Control setting to achieve desired humidity level, generally 60% humidity or below, by pressing the control arrow key. Set desired humidity level with the Central Dial

- Unload oven when done. Unit automatically shuts off when door is opened.

**NOTE:** LCS & LCG models 20 & 40 have a built-in safety latch that lets steam and heat out before door fully opens. Safety latch is optional on models 6, 10 and 1020. If your ClimaPlus Combi is NOT equipped with this feature, open door slightly until fan stops and steam dissipates. Open door fully to unload.

### **DANGER**

#### *Opening Door During Operation*

Open door slightly to allow hot steam and/or vapors to escape. KEEP FACE AND HANDS AWAY FROM OPENING or burns could result. When steam and/or heat has dissipated open door fully with care. Escaping hot steam and/or vapors can cause serious burns. Interior surfaces, including pans, grids and oven racks, can be extremely hot. To prevent burns, allow unit to cool or use appropriate heat resistant protective mitt or pad when handling. Do not use built-in retractable hand shower when cabinet temperature is above 212°F (100°C) or burns could result.

# Cooking Functions

*ClimaPlus Combis feature a host of digital controlled functions that can be employed to create the perfect cooking environment for practically any type of food. These functions also help automate the cooking process, saving labor and providing consistent results, load after load.*



## Probe cooking with IQT Sensor

The new IQT Sensor 5-point probe works with IQT Logic and the ClimaPlus Control to automatically produce the desired browning, texture and core food temperature every time—regardless of load size.



## IQT Intelligent Cooking Functions

The IQT key accesses three IQT Logic programs that use the IQT Sensor to provide feedback for real-time control and adjustment of the cooking process. These programs are designed to completely automate the lengthy process of cooking roasts or other large cuts of meat. (To access these programs, be sure no cooking mode is active before pressing the IQT key.)

- +Profile Cooking
- +Low Temperature Cooking
- +Delta -T Cooking
- Preset program library

The IQT key is also used to access other special functions. (To select these functions, a cooking mode must be activated before pressing IQT key.)

- Half Energy (available on all LCS electric models and the LCG-40)
- Delta-T (without IQT Logic)
- HACCP interface
- Lime scale check (CalcDiagnosis System)
- Program Lock/Unlock



## Programming

Use PROG/START key when inputting up to 99 nine-step custom cooking programs and when working with programs and programmable operations of the unit. Use this key to access and start selected custom program.

## Additional Key Pad Functions

- Steam Injection
- Half Speed Fan (available on all LCS electric models)
- Pulse Fan
- Cool Down





## Probe Cooking *with IQT Sensor*

*The Probe Cooking function allows the operator to select the food's desired "done" temperature. The IQT Sensor probe is inserted into the food to measure the actual internal temperature of the food as it cooks. The IQT Logic controls the cooking time and stops the cooking cycle when the selected internal temperature is achieved.*

### Advantages

- Cook to proper "doneness" for precise, consistent results with different types of food.
- Prevents over cooking, less waste.
- Results in less shrinkage, more portions.
- Does not require constant observation of cooking process.
- IQT Sensor 5-point measurement eliminates false readings due to improper insertion.
- Check elapsed time and current core temperature at any time.
- Eliminates wasteful and unattractive intrusive testing methods such as needle, fork or cutting.

### When to use

Probe cooking can be used for practically any type of food, most often with roasts, meats, poultry, casseroles, entrées, soups, rethermalizing plated portions.

### Tips

- When roasting meat for sliced cold servings, set food core temperature about 9°F (5°C) lower than recommended "done" temperature. Roast will continue to cook as it cools.
- A hot probe may sear the meat on contact, leaving a hole or scar when probe is removed. Always cool probe prior to insertion.
- Probe cooking temperatures can be changed or reset at any time during the cooking process. For example, you may wish to change cooking modes or accelerate the cooking process after a certain core temperature is reached. Simply make those changes and reset probe "done" temperature to the desired cooked setting.
- Consider using IQT +Profile automated cooking program that allows the selection of core temperature and desired surface texture and browning.

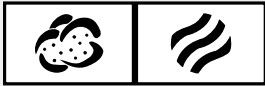
**Probe Cooking  
with IQT Sensor**

*continued*

**Operation and settings**

- Turn unit on.
- Load oven rack.
- Insert probe into thickest part of meat, or into central location of other types of foods, on center oven rack.

**NOTE:** Be sure IQT Sensor is clean and cool prior to insertion.



- Select cooking mode (probe cooking is enabled in all modes.)



- Select IQT Sensor and set desired “done” temperature using Central Dial.
- Display shows selected “done” temperature and current core temperature.

**NOTE:** TIMER function does not operate when using probe function. If TIMER is set before selecting IQT Sensor, the cook time continues to run in the background, but does not control the cooking process. To display time remaining, press and hold both IQT Sensor and TIMER keys. To return to probe temperature display, press IQT Sensor key

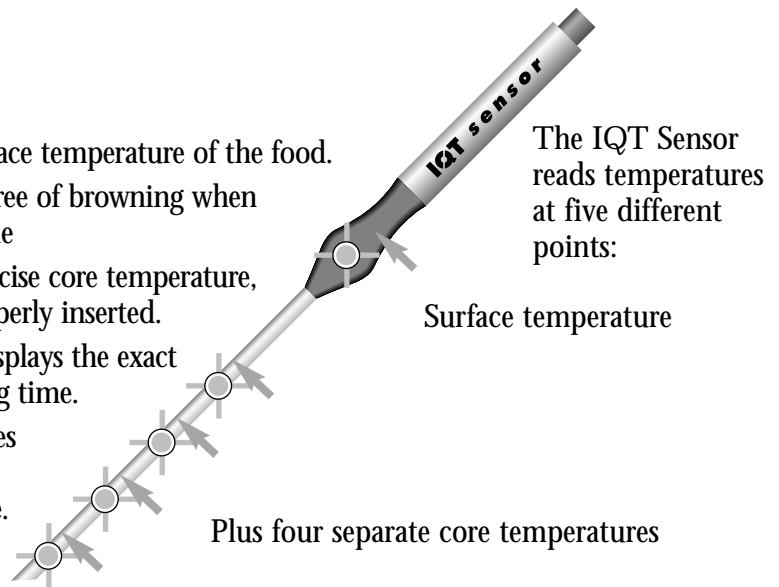


- To check elapsed cooking time, press and hold TEMPERATURE key.
- Completion signal sounds when “done” temperature is reached. Unit shuts off automatically.



**IQT Sensor**

- Monitors the surface temperature of the food.
- Regulates the degree of browning when using IQT +Profile
- Calculates the precise core temperature, even when improperly inserted.
- Computes and displays the exact remaining cooking time.
- Constantly updates information as conditions change.



**CAUTION**

*Probe sensor may be extremely hot*

When not in use, always place probe sensor in holder. Do not let probe sensor hang loose outside the cooking cabinet. Remove probe sensor from food before unloading unit.



**Probe Cooking  
with IQT Sensor**  
*continued*

**Probe Cooking Guide to “Doneness”**

Meat		Probe “Done Temp”		Appearance
Beef	Rare	130°F	55°C	Dark, blood red
	Medium rare	140°F	60°C	Red meat, blood-red juice
	Medium	145°F	63°C	Light pink core
	Well done	167-189°F	75-65°C	Gray-brown throughout
Veal	Fully cooked	155-170°F	69-77°C	Red-brown to gray-white
Pork	Medium	150°F	65°C	Light pink
	Well done	167-176°F	75-80°C	Pale brown to gray-white
	Cured	150°F	65°C	Pale red-brown or nearly colorless
Lamb	Fully cooked	165°F	74°C	Gray to pale-red juice, clear juice
Mutton	Fully cooked	165°F	74°C	Pale gray meat, red juice
Poultry	Fully cooked	185°F	85°C	White meat, nearly colorless juice

## IQT +Profile Cooking



*IQT +Profile Cooking allows operators to dial in both the desired core temperatures AND the degree of browning/crispness—IQT Logic does the rest.*

### Capabilities

+Profile is an automated cooking control program that is essentially “self-regulating” in nature. That is, it adjusts cooking parameters in response to real-time conditions. Information on food and cabinet conditions is acquired by IQT Sensor and ClimaPlus Control. The IQT Logic intelligent software automatically and continuously analyzes this data, factors in the size of the roast or bird, and makes any adjustments in temperature and humidity necessary to ensure that the desired core temperature is reached at the same time as the ideal degree of browning.

### Advantages

- Five point sensing system of IQT Sensor insures accurate core and crust temperatures, even with inaccurate probe insertion.
- Select from seven degrees of browning (1-7 lighter/darker) to produce just the type of outer skin or crust you want, automatically.
- Constant automatic monitoring and adjustments produce the perfect cooking cycle, resulting in moist flavorful meats, less shrinkage, and crisp skins without the dryness.
- Updates and display of remaining cook time allows for better production planning.
- Get precise, consistent results every time regardless of meat size or size of load.

### When to use

- +Profile is most suitable for larger cuts of meat, such as a variety of pork, meat loaf, turkey breast, chuck, brisket, veal roasts, and chicken.
- For best results, cuts should be a minimum of 3 in. (7.6 cm) thick and at least 6 lbs. (2.7 kg).
- Loads should be composed of similar sized cuts.
- Cooking time should not be less than 30-40 minutes.
- Select foods best suited for Combi mode.

## IQT +PROFILE

*continued*

### Operation and settings

- Turn unit on.
- Load oven rack.
- Insert probe into thickest part of meat, or into central location of other types of foods, on center oven rack.

**NOTE:** Be sure IQT Sensor is clean and cool prior to insertion.



**+PROFILE**



- DO NOT select cooking mode. Deactivate if mode has already been selected.
- Press IQT key: “+PROFILE” appears in the adjacent display.
- Press PROG/START key to activate program.



- “BROWN 4” appears in the temperature display. While the figure 4 is flashing, use Central Dial to select desired level of browning from 1 to 7 (light to dark).



- The IQT Sensor display shows a pre-selected core temperature of 162°F (72°C). Press the IQT Sensor key and use Central Dial to set the desired core temperature.



- Press PROG/START to confirm and initiate +Profile cooking.

### During operation

- Since all modes and humidity levels are enabled by the automated process, the ClimaPlus window will display a blue-red bar and Moist Heat and Dry Heat modes will be active during the entire cooking cycle.
- Cook time remaining is displayed and constantly updated during the latter stages of the cycle.
- Actual core temperature is displayed next to selected “Done” temperature.
- The control panel is not accessible during operation to prevent automatically selected settings from being accidentally altered. HACCP, Half Energy and Half Speed Fan functions can be selected during operation.
- Opening the door during operation merely interrupts the cooking process. When door is closed, all functions resume.
- To stop any IQT program altogether, it is necessary to turn off the unit.

**NOTE:** +Profile is a complete cooking program that automatically controls the cooking process. It cannot be used as a step in another program. However, IQT +Profile can be saved with specific settings as an individual custom program (See Programming, page 43.)

## COOKING FUNCTIONS

IQT

+PROFILE

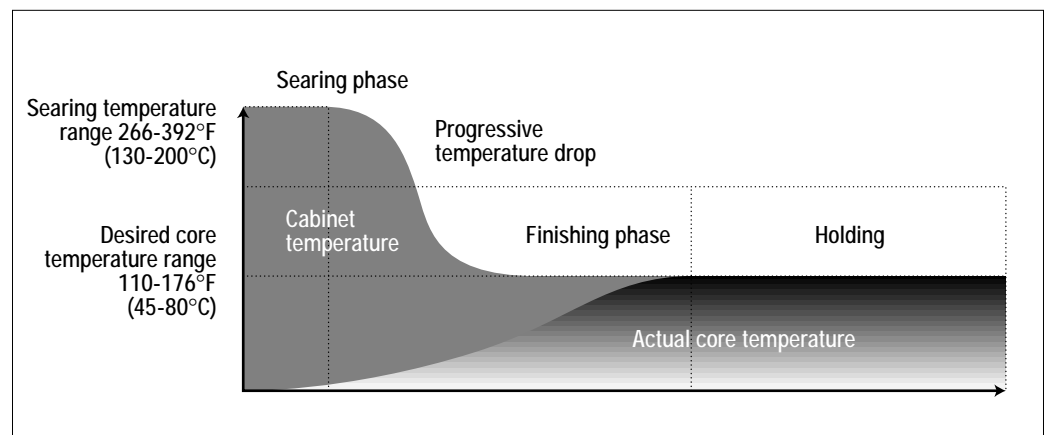
# IQT +Low-T Cooking



*IQT +Low-T Cooking offers operators a completely automated low temperature slow-cook solution for maximizing yield, color and consistency of large roasts.*

## Capabilities

+Low-T (low temperature) is a gentle cooking process designed for cooking large roasts over a long period of time. The completely automated cook cycle begins with a brief searing phase followed by a progressive lowering of the cabinet temperature until it matches the desired core temperature of the food. Over the remaining time, the actual core temperature of the slowly cooking meat continues to rise until it reaches the desired core temperature. At this point, the entire roast has reached the same temperature as its surrounding environment and can be held up to 24 hours.



## Advantages

- Slow, gentle process results in uniform cooking and prevents overcooking.
- Mild cooking climate helps meat retain natural juices and flavor with minimal weight loss and shrinkage.
- Completely automated process compensates for load size and type of meat.
- Rapid temperature drop after searing prevents overcooked exteriors. Steady increase in core temperature results in uniform color and texture inside.
- Automatic cook and hold process permits unattended, overnight cooking to improve production efficiency and take advantage of lower energy rates.

**NOTE:** +Low-T is a complete cooking program that automatically controls the cooking process. It cannot be used as a step in another program. However, IQT +Low-T can be saved with specific settings as an individual custom program (See Programming, page 43.)

**IQT +LOW-T COOKING**

*continued*

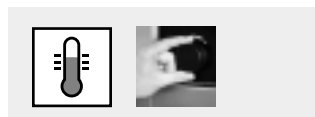


**Operation and settings**

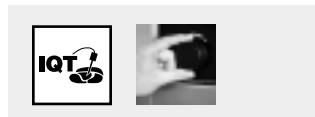
- Turn unit on. DO NOT load yet.
- DO NOT select cooking mode. Deactivate if mode has already been selected.
- Press IQT key: (“+PROFILE” appears in the adjacent display.) Use Central Dial to select +LOW-T.



- Press PROG/START key to activate program. Pre-selected settings will appear on the TEMPERATURE and IQT Sensor displays.



- Press TEMPERATURE key and use Central Dial to enter desired searing temperature—266-392°F (130-200°C).



- Press IQT Sensor key and use Central Dial to enter desired core temperature—110-176°F (45-80°C).



- Press PROG/START to confirm and initiate +Low-T cooking.
- Unit now begins preheating. When preheating temperature is reached, the display will flash “LOAD” and buzzer will sound.
- Load oven rack.
- Insert IQT Sensor probe.
- Close door to begin +Low-T cooking.

**During operation**

- Since +Low-T cooking operates in Dry Heat mode, the ClimaPlus window will display a red bar and Dry Heat mode key will be active during the cooking cycle.
- After a period of time, the actual core temperature will appear in the display next to “done” core temperature.
- When the finishing phase begins, “RIPENING” appears in the TIMER display.
- When the core temperature reaches the desired “done” temperature, the word “HOLDING” appears in the TIMER display. This phase can be maintained for up to 24 hours.
- The control panel is not accessible during operation to prevent automatically selected settings from being accidentally altered. HACCP and Half Energy functions can be selected at the start of operation.
- Opening the door during operation merely interrupts the cooking process. When door is closed, all functions resume.
- To stop the IQT +Low-T program prior to the holding phase, it is necessary to turn off the unit. During holding phase, the program can be stopped simply by pressing the lit mode key to de-activate the mode.

## COOKING FUNCTIONS

IQT

+DELTA-T

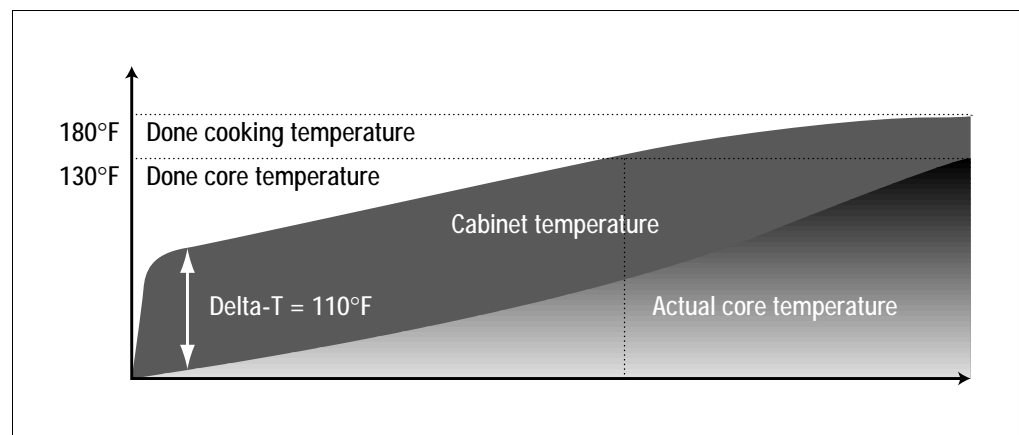


# IQT +Delta-T Cooking (with IQT Logic)

*IQT +Delta-T Cooking offers operators a gentle, effective and completely automated program for cooking hams and large marinated, salted or cured cuts of meat with the best flavor and yield.*

## Capabilities

+Delta-T uses IQT Logic to provide a gentle slow-cooking process in which the cabinet temperature rises slowly in direct proportion to the rise in the core temperature of the meat. The constant difference between the two is called the Delta-T or “difference in temperature.” The operator enters both the “done” core temperature of the meat and the Delta-T number. The actual cabinet temperature rises quickly to form a mild crust that seals in juices and nutrients, then rises gradually pulling the temperature of the meat up gently to the desired core temperature.



## Advantages

- Creates a specific, gentle cooking process for hams and large cuts of marinated or cured meat.
- Process causes proteins to coagulate and meat fibers to swell, retaining juices and nutrients.
- Rapidly created outer crust seals in flavor and natural juices.
- When core temperature is reached unit remains in holding phase.
- Completely automated, no observation of the cooking process is necessary. Great for off-peak hours production.

**NOTE:** +Delta-T is a complete cooking program that uses IQT Logic to automatically control the cooking process. It cannot be used as a step in another program. However, IQT +Delta-T can be saved with specific settings as an individual custom program (See Programming, page 43.)

**IQT +DELTA-T  
COOKING**

*continued*

**Operation and settings**

- Turn unit on.
- Load oven rack.
- Insert IQT Sensor probe.
- DO NOT select cooking mode. Deactivate if mode has already been selected.
- Press IQT key: (“+PROFILE” appears in the adjacent display.) Use Central Dial to select +DELTA-T.



**+DELTA-T**



- Press PROG/START key to activate program. Pre-selected settings will appear on the TEMPERATURE and IQT Sensor displays.



- Press TEMPERATURE key and use Central Dial to enter desired Delta temperature–68-140°F (20-60°C).



- Press IQT Sensor key and use Central Dial to enter desired core temperature–110-210°F (45-99°C).



- Press PROG/START to confirm and initiate +Delta-T cooking.

**During operation**

- Since +Delta-T cooking operates in Moist Heat mode, the ClimaPlus window will display a blue bar and the Moist Heat mode key will be active during the cooking cycle.
- The actual core temperature will appear in the display next to “done” core temperature.
- The control panel is not accessible during operation except for the following functions (may depend on model.)
  - IQT, HACCP (all LCS and LCG models)
  - Half Energy (all LCS Electric models)
  - Half Fan Speed (all LCS Electric models and the LCG-40 Gas)
- Opening the door during operation merely interrupts the cooking process. When door is closed, all functions resume.
- To stop the IQT +Delta-T program altogether, it is necessary to turn off the unit.

**NOTE:** For a Delta-T Cooking program without IQT Logic see “Special Functions: Delta-T Cooking”, page 40.

## COOKING FUNCTIONS

IQT

+ROASTCHI

# Preset Program Library

*Built-in programs for cooking, preheating, rethermalization and cleaning.*

The IQT key can be used to access a library of preset programs based on manufacturer's research and testing. The library includes a host of cooking programs for basic items. There are also programs for efficient preheating, rethermalizing plated portions, and a cleaning program.

### Operation

- Turn unit on.
- Load oven rack.
- DO NOT select cooking mode. Deactivate if mode has already been selected.
- Press IQT key: Use Central Dial to select desired preset program.

**NOTE:** The three IQT programs are first in order of display, followed by a series of asterisks. Preset programs are next, each preceded by a single asterisk.

- Press PROG/START key to activate program.

IQT



+ROASTCHI

PROG

START

Available on all LCS electric models only

IQT

E1/2 ON

# Special Function: Half Energy

*A feature that efficiently reduces the unit's electrical operating requirement to about half the energy normally used.*

### Advantages

- Saves on energy costs when operating during hours of peak power rates.
- Helps control slow cooking process at lower temperatures.

**NOTE:** In most cases, cooking times will be longer when using HALF ENERGY feature.

### Operation

- SELECT any mode.

- Select desired cooking TIME (adjusted for Half Energy), TEMPERATURE and/or probe "done" temperature.





## COOKING FUNCTIONS

### Half Energy

*continued*



- Press IQT key. Use Central Dial to select Half Energy. Display will read “E 1/2 OF”.



E 1/2 OF



- Press PROG/START key to activate function. Display will change to “E 1/2 ON”.

E 1/2 ON



210°F E

- When Half Energy is in operation, the letter “E” will appear at the right in the Temperature display.



DELTA

## Special Function: Delta-T (without IQT Logic)

*A special program for slow-cooking large curd or mari nated roasts for best flavor and yield.*

**NOTE:** This function does NOT use IQT Logic. For detailed description of capabilities and advantages of Delta-T Cooking, see “IQT +Delta-T Cooking”, page 37.



### Operation

- SELECT desired mode. Insert IQT Sensor probe.



DELTA OF

- Press IQT key. Use Central Dial to select DELTA. “DELTA OF” appears in the display.



DELTA ON

- Press PROG/START key to activate function. “DELTA ON” appears in display.



- Press IQT Sensor key and use Central Dial to enter desired core temperature—65-210°F (20-99°C).



- Press TEMPERATURE key and use Central Dial to enter desired Delta temperature—35-110°F (20-60°C).

## Special Functions: HACCP Interface

*A special capability that records, prints and/or transmits actual cooking data for conformance with HACCP procedures.*

The ClimaPlus Combi is equipped with a serial interface to output key cooking data, such as core temperature progression, cabinet temperature, start and end times, etc. This data can be printed out directly in report form or downloaded to a PC environment. HACCP requires CCP (Critical Control Points) reports to be archived.

### Set Up

First, connect a printer or PC to your ClimaPlus Combi using a standard serial cable. The combi serial port is located on the underside of the unit near the front. Once connected, follow the instructions below to begin recording data.

### Recording data

Be sure mode and cooking parameters are selected. Recording can only take place when using probe cooking. Be sure food probe is inserted.

- Press IQT key. Use Central Dial to select HACCP.



- Press PROG/START key to activate function. A flashing dot appears in the display to indicate that data is being recorded.
- Close cabinet door and begin cooking.
- The function stops at the end of the cooking cycle, or if the unit is turned off for longer than 4 seconds. Data recording can be terminated prior to completion of the cooking process by pressing active mode key to deactivate.

### Outputting data

Data can be output to the following devices:

- A standard printer equipped with a serial RS232 interface that can be set to the specified transmission format.
- Any PC with Windows 95 or higher operating system. Windows 95 and 98 include a terminal program in the "Hyper Terminal" folder within the Accessories program group. After launching the "Hypertrm" application program, the following settings must be made:

## HACCP Interface

*continued*

### Windows 95 and Windows 98

1. Create a new connection in Hyper Terminal and name it "HACCP."
  2. In the "Phone Number" dialog box, click on Connect Using and select either COM 1, COM 2, ...OR COM n, depending on which of the PC's serial interfaces is connected to the combi steamer. Click "OK."
  3. In the Properties dialog box that appears, select the following settings:
    - Bits per second: 9600
    - Data Bits: 8
    - Parity: None
    - Stop bits:
    - Flow control: None
    - Click "OK."
  4. In the Hyper Terminal main window, click File and select Properties from the pull down menu.
  5. Click on the Settings tab and select VT-100 from the Emulation menu. Click "OK."
  6. In the Hyper Terminal main window, click Transfer and select "Capture Text."
  7. A name must be given for the text file. You must include the "txt" with your file name. Click "OK."
- For Windows NT 4.0 or higher and Windows 2000, please refer to the appropriate operating manuals or consult your organization's network technical support personnel.

### Evaluating data

Data downloaded from the combi includes a header, the temperature data, and an end character. Tabs separate the individual temperatures in a data record. This makes it easy to import data into suitable spreadsheet or database software.

- A "data record" is comprised of the following three values:
  1. Core temperature of food
  2. Cabinet temperature
  3. Number of minutes elapsed since the start of recording.
- The current date and the start time (of the cooking process) should be entered (manually) via the PC.
- A graphical display of temperature progressions has proved useful.
- Always ensure that once cooking is over, a clear signal is sent to the staff operating the unit that the cooking process parameters have been adhered to (i.e. that the core temperature has been reached).
- A "non-temperature data record" can be identified by the fact that the first character is a semicolon.
- The batch number is automatically numbered from 0 upwards for each cooking cycle.
- The temperature data measured is sent at 60-second intervals.
- The termination time is output in minutes and seconds.
- The end character consists of the message "end\*\*\*."



# Programming

Programming capabilities of the ClimaPlus Combi allow operators to:

- Create custom cooking programs
- Incorporate IQT functions into custom programs
- Lock/Unlock programs

If you are not already familiar with the LCS control panel, please review page 8 before attempting to program your unit.

## Capabilities

### Memory

- Up to 99 total cooking programs are available to the operator. Up to 9 steps (sets of parameters) are available for each cooking program.
- An additional 11 programs have been pre-set at the factory (see Preset Program Library, page 39.) These include 10 programs for common menu items as well as a cleaning program.
- ClimaPlus Combis also feature 3 IQT Logic programs (See +Profile Cooking, +Low-T Cooking, and +Delta-T Cooking, page 37.)

### Control

- **Automatic**—Unit begins operation when PROG/START key is pressed. Unit shuts down when last program step has been completed.
- **Manual Override**—Program operation can be interrupted at any time by simply selecting or setting a new value or special function. The new value or function affects the cooking process only in the step in which the program was overridden. Overriding the program DOES NOT cancel it. When the new value or function is achieved, and/or that step of the program is completed, program operation continues with the next programmed step, or shuts down unit if program is complete.
- **Program Lock**—Cooking programs can be locked to prevent any unauthorized or undesired changes to the programs. If programming is locked out, only stored programs will be displayed.

## Programming

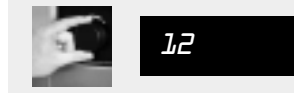
*continued*

## Programming the ClimaPlus Combi

### To create custom cooking programs:



- Turn unit on and open door.
- Press the PROG/START key. The display shows the current program number/name.



- Select the desired program number (1-99) using Central Dial. Flashing numbers indicate available program numbers.

**NOTE:** Most cooking programs require preheating. To make preheating the first step in a program, follow these steps.



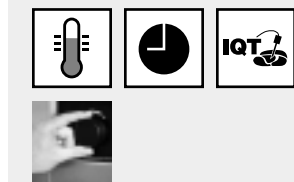
- Select the desired Cooking Mode for preheating (this begins the first program step.) The selected program number and the current program step are displayed (e.g. 12/1, indicating program #12, step 1).



- Select desired preheating cabinet temperature.



- Press and hold TIMER key until “PREHEAT” is displayed.
- Select a Cooking Mode to save this step and activate step two.



- Continue with step two by selecting additional parameters, such as cooking temperature, probe “done” temperature, additional functions, etc. For each parameter or function, press the appropriate key and use the Central Dial to dial in the desired value.



- To move on to the next step in the program, select a cooking mode. It can be the same mode or a different one. This saves the cooking parameters of the previous step and activates the next program step (e.g. 12/2).



- When all steps have been entered in this manner, press PROG/START to save settings and store the program.
- To review the program, press PROG/START repeatedly to step through the program until the display is blank.
- Close door.

## Programming

*continued*



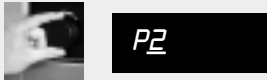
### Naming programs:

You may wish to name programs in order to identify them faster and more reliably. Names can contain up to eight characters.

- Press the PROG/START key. The display shows the current program number. Select the desired program number using the Central Dial.



- Press and hold the IQT key until the cursor flashes under the first digit position in the display. The Central Dial will now run through all alphanumeric characters. Select the first character of the program name and press IQT key to confirm. The cursor then flashes in the next position to the right.



- Continue selecting letters and/or numbers in this manner.



- To save the name, press and hold IQT key until the underscore disappears.

Programs are stored by name or by number. Named programs will be stored in alphabetical order and will appear first in the display, followed by the numeric display. Named programs are no longer associated with program numbers. Program numbers which have been given names no longer appear in the numeric display.

### Tip:

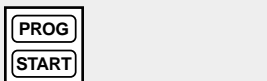
- If you use the same name more than once, ClimaPlus will index them by number.
- Always enter letters of name before any numbers you may wish to include, e.g., Chicken 1, Chicken 2, etc.

## Working with programs

### To run a saved program



- Turn unit on.
- Press the PROG/START key and select the desired program using the Central Dial.

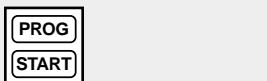


- Press the PROG/START key again to begin the program.
- Once all cooking steps have completed, signal will sound and unit will shut down automatically.

### To make changes to a saved program



- Press the PROG/START key and select the desired program using the Central Dial.



- Press PROG/START until the step you wish to change changed is displayed.



- Make desired changes by selecting new mode, temperatures, time and/or any additional functions.



- To save changes press and hold the TEMPERATURE and PROG/START keys simultaneously until the program number or name begins flashing. This confirms that changes have been saved.

## Programming

*continued*

### NOTES:

- Any cooking parameter in any step of a program can be changed. However, once saved, no step can be added or removed.
- Factory Preset Programs (See Library of Preset Programs, page 39) CANNOT be edited. However, they can be copied and saved as a custom program, and then edited. See “Copying programs” below.

### Copying programs

Preset programs can be copied and saved as custom programs and edited as desired. IQT Logic programs with specific values can be copied and saved as custom programs. They cannot be edited.

#### To copy Preset programs:



- Press the IQT key and use the Central Dial to select the desired program to copy. Each Preset program is preceded by an asterisk.



- Press PROG/START once to activate program.



- Press and hold IQT key until flashing (available) program number appears in program display. You may now accept this number for use or select any other available number using the Central Dial.



- Press the IQT key. All displays go out, indicating that the Preset program has been saved into the custom program memory. The Preset program name will now appear in the program display WITHOUT the asterisk. Access, rename and edit this program as desired, following the procedures above.

#### To copy an IQT Logic program:



- Press the IQT key and use the Central Dial to select the desired IQT Logic program to copy.

- Follow procedures (pages 33-37 ) to enter required settings.
- DO NOT Press PROG/START to confirm/activate.



- Instead, press and hold IQT key until flashing program number appears in program display. You may now accept this number for use or select any other available number using the Central Dial.



- Press the IQT key again. All displays go out, indicating that the IQT Logic program has been saved into the custom program memory. The IQT program name will now appear in the program display WITH the +. Access and rename this program as desired, following the procedures above.

**NOTE:** IQT Logic programs, while appearing to contain many changes or steps are nevertheless integral—they are NOT themselves composed of separate programming steps that may be edited. They do not work this way. When in operation, they respond with changes to real-time conditions in the cabinet. While these programs cannot be edited, they MAY be inserted whole as an individual step in a custom program.

- Changes must be saved before moving to the next step of the program.

### To insert IQT Logic programs as custom program steps:

Follow the procedures for creating a new program or changing a saved program. When the desired step is displayed, follow the procedures above for copying an IQT Logic program. The program name (with the required settings entered) will appear as a step in the current program.



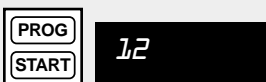
### To delete a program

- Press the PROG/START key and select the desired program using the Central Dial.



- Press any cooking mode key.

- "00:00" appears on the display.



- Press and hold PROG/START for five seconds. The program number will begin to flash indicating that the program has been deleted and that the number is now available. If you are deleting a named program, the text disappears and the original program number flashes in its place.

### Program Lock and Passwords

To lock or unlock the programming function of the unit, a password must be entered. The password that has been pre-programmed at the factory is: CLIMA+ This password can be changed later.



### To lock or unlock programming

- With unit on and door open, press any Cooking Mode key.



- Press the IQT key and select "LOCK" or "UNLOCK" using the Central Dial.



- Press and hold the PROG/START key until the TIMER display shows a line of asterisks, with the cursor flashing under the first asterisk position.



- Enter password CLIMA+ by using the Central Dial to select a character and by pressing the TIMER key after each character to save it and advance the cursor. Do this carefully, as the display shows only the letter being entered. For security purposes, the other positions remain visible only as asterisks.



- When the complete password is entered, press the TEMPERATURE key to toggle between PROG LOCK and UNLOCK.



- Press PROG/START key to save the desired setting.

**NOTE:** After starting a program when programming is locked, it is not possible to change any function of the program. The selected program can only be cancelled by turning the unit off.



## To Change Programming Password

**IMPORTANT:** If the pre-programmed password is changed and then forgotten, it is only possible to deactivate the program locking system with a total reset procedure. If a total reset must be performed *all custom programs in the system will be lost.*

A password may consist of (1 to 8) letters, numbers and symbols.

To change the password, follow the procedures for “Locking/Unlocking” above to enter the current password. If no new password has been entered, this will be the factory set password: CLIMA+



UNLOCK

- When the complete password is entered, press the TEMPERATURE key to toggle from PROG LOCK to UNLOCK.



\* \* \* \* \*

- Turn the Central Dial. The TIMER display shows the flashing cursor and asterisks. Enter the new password in the same manner as above.



@ @ @ @ @ @ @ @ @ @

- When finished, press the PROG/START key to submit the new password. As a security measure, the TIMER display responds with a line of @ symbols, with the first symbol flashing. Re-enter the new password to confirm.

- Be sure PROG LOCK/UNLOCK is set to desired status.



- Press the PROG/START key to save the new password and program locking status.

## Time, Temperature and Language Settings

The ClimaPlus® Combi offers the operator the choice of:

### Time formats:

- Military (24:00)
- Standard time (AM:PM)

### Languages

- English
- Spanish
- Portuguese
- French
- German
- User choice

### Temperature scales

- Fahrenheit
- Celsius

### To specify settings



- Turn unit on. If unit is already on, switch off and turn on again.
- Press TEMPERATURE and TIMER keys simultaneously for about 10 seconds or until the TIMER display reads “24:00” or “AM:PM”.



- Select the desired time format using the Central Dial.



- Press the TEMPERATURE key to save the selected time format and activate the next setting, language selection. Select the desired language using the Central Dial.



- Press the TEMPERATURE key to save language selection and move to the next step, temperature selection. Select “CELSIUS” or “FAHRENH” using the Central Dial.



- Press PROG/START to save all selections and exit.

**NOTE:** If you have chosen the USER language selection, DO NOT exit with PROG/START.

### To convert text commands to User language:



- Press TEMPERATURE key again to begin converting text commands. The first term appears in English (default language) in the temperature display. The term is repeated in English in the program display with a flashing cursor under the first character.



- Using the Central Dial select the letters for the desired spelling of the term in the user's preferred language. Press the IQT key after each letter selection to confirm it and advance the cursor.



- When done, press the TEMPERATURE key to access the next term and proceed in this manner.



- Press PROG/START at any time to save all entries and exit User language text conversion.

### Setting the clock

The unit's clock can be set to display continuous operation or real time. Automatic start-up time can also be set.

- Be sure unit is on and NO cooking mode is selected



### To display continuous operation:

- Press the TIMER key once to display “00:00 A:M.”
- Press and hold TIMER briefly to display “DURATION”.

### To set real time:



REALTIME

- Press and hold the TIMER key for about 10 seconds, skipping the start-time display. Display shows “REALTIME”.



9:15 AM

- Use Central Dial to set correct real time.



- Press TIMER once to store real time.

### To set automatic Start Time:



STRTTIME

- Press TIMER key for about 5 seconds, skipping the duration display. Display shows “STRTTIME”.



- Use the Central Dial to set the desired starting time.
- Press TIMER once more to store starting time.

**NOTE:** Start Time is stored in memory and remains until changed. It does not have to be entered every day.

### To operate unit with Start Time:

- Follow proper procedures for entering cooking parameters, selecting the first step of a cooking program, or selecting IQT Logic programs and entering required values. **DO NOT START** cooking process.



- Activate Start Time by pressing and holding first the TIMER key and then the PROG/START key. Hold both keys for a few seconds until unit goes into standby mode.

- While unit is in standby mode, waiting to switch itself on, the current time and the Start Time alternate in the display.



## Additional functions: Steam Injection

*Steam Injection is a keypad function enabled in Dry Heat mode that, when activated, sprays a four-second burst of water onto heating elements, creating an immediate and brief humidified environment in the cooking cabinet.*

### Advantages

- Improves rising and browning of dough.
- Adds slight glaze to pastries.
- Keeps foods, and especially skins and crusts from dehydrating.
- Additional control for fruit, meat pastries and other items with varied textures, densities and consistency.

### Tips

- Use Steam Injection sparingly. If ongoing humidity is desired, use Combination Mode or Forced Steaming.
- Use early in the baking process to improve dough and pastry rising.
- Can be used in all program steps that use Dry Heat between 248°F and 482°F (120-250°C). When programmed, a four-second burst occurs every two minutes.

### Operation and settings

- Steam Injection can only be activated when cooking in Dry Heat mode.
- Cooking temperature must be set between 248°F and 482°F (120-250°C).

**NOTE:** Steam Injection will not operate until cabinet temperature is 248°F (120°C) or higher.



- To activate, press and hold STEAM INJECTION key. Hold for up to four seconds per burst. Release to stop at any time.
- Repeat as desired.



Available on all LCS electric models and the LCG-40

## Additional functions: Half Speed Fan

*Half Speed Fan is a keypad function that reduces fan speed by one-half to produce less turbulence in the cooking environment.*

### Advantages

- Maintains a gentle cooking environment for light pastries, custards and other items with exposed fillings.
- Less turbulence when rising or finishing doughs and pastries.
- Maintains even heating and browning.

### Tips

- Use Half Speed Fan when baking large braided or shaped loaves.
- Create a gentler cooking environment by combining Half Speed Fan with the Pulse Fan function (see below).
- Half Speed Fan may be used in any cooking program.

### Operation and settings

- Half Speed Fan can be used in any cooking mode, temperature setting, and at any time during the cooking process.
- To activate, press the HALF SPEED FAN key. Green LED on key will light.
- Press again to return to normal fan speed.



## Additional functions: Pulse Fan

*Pulse Fan is a keypad control feature that, when activated, causes the fan to run intermittently—on for 10 seconds and then off—at intervals.*

### Advantages

- Promotes gentle, even cooking at lower temperatures.
- Conserves energy over longer cooking times.
- Enables consistent, quality results when slow-cooking.
- Perfect control feature for slow cooking large cuts of meat, such as leg of lamb, beef roast, cured ham, leg of veal, pork roast, whole turkey.

### Advantages of slow cooking

- Meat tenderizes as it cooks.
- Meat retains moisture and natural juices resulting in less shrinkage and weight loss. This means more portions served per uncooked pound.
- Cook and hold overnight with no supervision necessary.

**Additional Functions: Pulse Fan**

*continued*

- When cooking large roasts, use Pulse Fan when core temperature reaches 140°F (60°C).
- The existing heat in the cabinet and from the bulk of the roast is enough to complete the cooking process with Pulse Fan operation.
- Pulse Fan can be programmed at any stage of the cooking process.
- For low temperature cooking, experiment by using Pulse Fan along with Half Speed Fan and/or Half Energy features to create a gentle cooking environment.

**Operation and settings**

- Pulse Fan can be used in any cooking mode, temperature setting, and at any time during the cooking process.
- To activate, press the PULSE FAN key. Green LED on key will light.
- Press again to return to normal fan operation.



**Additional functions: Cool Down**

*Cool Down is a keypad convenience function that enables the fan to continue operating when the door is open. This dissipates heat quickly.*

**Advantages**

- Achieve rapid reduction in cabinet temperature when switching to a lower cooking temperature from preheating or from a higher cooking temperature.
- Saves time for efficient operation.
- Prevents overcooking, especially with shorter cooking times.

**Operation and control**

- Cool Down can be used in any cooking mode, at any temperature setting, and at any time during the cooking process.
- Unit must be in operation with door closed.
- Press the Cool Down key. Green LED on key will light. "OPEN DOOR" appears in display.



**OPEN DOOR**

**COOL DOWN**

- Open door with care. "COOL DOWN" appears in display.
- Actual cabinet temperature appears with flashing digits in Temperature display.

**NOTE:** Always cool unit down 20-30° below desired cooking temperature. Press cool down to de-activate cool down function.

# Cleaning

Your ClimaPlus® Combi **MUST** be cleaned at least once a day to ensure proper sanitation and continued trouble-free operation. Daily cleaning can be accomplished in two ways:

- Conventionally using Moist Heat mode and/or pre-set cleaning program.
- With the CleanJet automated cleaning feature.

## Conventional Cleaning



*All ClimaPlus Combis are equipped with a preset cleaning program and a built-in retractable hand shower for rinsing. The unit uses its own built-in water supply, plus heat and steam from Moist Heat mode operation to do most of the work.*

For best results with conventional cleaning, use Henny Penny Oven and Grill Cleaner and follow the procedures outlined below:

1. Leave hinged racks or mobile oven racks and grids. Stainless steel containers may also be left in the cooking cabinet.
2. Allow cooking cabinet to cool down below 130°F (55°C).
3. Spray all interior cabinet surfaces (even behind the pivoted air baffle) as well as oven rack, grids and pans thoroughly with Henny Penny Oven and Grill Cleaner. (Goggles and gloves should be worn when using chemicals.)

### To initiate factory pre-set cleaning program (about 40 minutes)

**NOTE:** If you do not wish to use pre-set cleaning program, skip steps 4-6.



4. Press IQT key
5. Select “\*CLEAN” using central dial.
6. Press PROG/START and skip steps 7-9.



OR



7. Let cleaner act for approximately 20 minutes.
8. Select Moist Heat mode.



9. Select TIMER and set for 15 minutes.
10. Repeat process for heavily soiled cabinet.
11. Rinse thoroughly with built-in hand shower.

**NOTE:** To activate the hand shower water flow, pull hose to full extension and release to rest position. Press spray gun button.

## CLEANING

### CLEANJET



## Using CleanJet®

*ClimaPlus Combis are now equipped with CleanJet, a unique, patented system that cleans and rinses the cabinet interior with no labor or supervision whatsoever.*

### The CleanJet cleaning arm

The special CleanJet arm attaches to the inside of the cabinet and lays down a powerful “vortex” spray pattern that works in conjunction with high heat and timed cleaning stages to completely clean and rinse the combi.

### Dispensing detergent and rinsing agent

- CleanJet detergent and rinsing agent are dispensed automatically in the proper amounts, depending on the cleaning cycle selected.
- On base-top models, a special drawer dispenser slides out from under the unit to be filled, then slides back under to engage and store.
- On floor models, detergent and rinsing agent containers are connected with a hose directly to the ClimaPlus.

### To begin the automatic CleanJet cleaning:

1. Be sure unit is turned off and cabinet has cooled to 150°F (83°C) or below.
2. For base top units, be sure dispensing drawer has sufficient detergent and rinsing agent. For models 20 and 40, be sure detergent and rinsing agent containers are properly connected with the connecting hose to the appropriate nozzles located under the front edge of the unit to the left of the handshower.
3. Connect CleanJet arm to the fixture inside the cabinet on the back wall. Floor models 20 and 40 require two CleanJet arms (included.)

**CAUTION** DO NOT place soiled racks, pans or grids in cabinet for cleaning when using CleanJet. CleanJet arm could be damaged during operation.

4. Close door.

**CAUTION** DO NOT open door while cycle is in progress. CLEANJET CYCLE WILL NOT STOP IMMEDIATELY.

5. Turn unit on. “CLEANJET” appears in the TIMER display. “STEP 0” or “STEP 1” appears in the IQT display.
6. Use the Central Dial to select the desired cleaning stage based on the condition of the cabinet. CleanJet offers a total of seven cleaning programs, steps 0-6, and QUICK”.

### CLEANJET

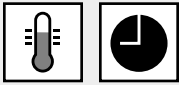
### STEP 0



**NOTE:** If you do not find “Step 0” or “Step 5” and “Step 6” in the display, it is because they must first be copied into the CleanJet menu by means of another method of access. This will only need to be done once. To make Step 0 or Steps 5 and 6 available in the CleanJet display, follow the procedure below:



## CLEANING



24:00

- Unit must be on, WITHOUT CleanJet arm(s) attached, and no mode selected.
- Press TEMPERATURE and TIMER keys simultaneously for about 10 seconds or until the TIMER display reads “24:00” or “AM:PM”.



- Press TEMP key three times. Either “+STEP 0”, “STANDARD” or “+STEP56” will appear.



+STEP56

- Use Central Dial to select desired step.



- Press PROG/START. All displays go out indicating program was copied and saved to CleanJet location.

- Turn unit off and follow the procedures above beginning with step 2.



ACTIV

7. Press PROG/START to begin cleaning cycle. “ACTIV” and “CLEANJET” shows in the display. Remaining cycle time shows in the TIMER display. See charts on page 57 for duration of each cleaning program.



CLEANJET

8. Unit shuts off automatically when cycle is complete.

### Tips

- To stop the cycle for any reason, it is necessary to switch the unit off.
- If the unit is turned off for any reason during cleaning cycle (or if power to the unit is interrupted,) cycle will be suspended. When the unit is switched back on (or when power is restored,) the cleaning cycle will NOT continue. Instead, “ABORT” is displayed. Press PROG/START to run through a short rinsing cycle to clear the cabinet of any remaining detergent and/or loose debris. Operator may now repeat entire cleaning cycle.

### Hand cleaning accessibility

- The hinged racks can be removed for cleaning by lifting up on the racks, swiveling them inward, and lifting them off their mountings.
- If using the mobile oven rack system, roll the rack out of the unit and remove the guide frame from the bottom of the unit by lifting it upward out of its mountings.
- The air baffle, covering the left side of the interior cabinet, provides even airflow and protects operator from heating elements and fan. To open the baffle for cleaning:
  1. Turn unit off and disconnect electrical power to unit.
  2. Swivel left hinged rack inward. (If using mobile oven rack, remove rack and guide frame.)
  3. Using a flat-head screwdriver or a coin, turn the two quick fastening locks one-quarter turn counterclockwise. Baffle will swing open for cleaning.

NOTE—floor units have 2 air baffles that open in this manner.

### WARNING

Safety protection (gloves, goggles, etc.) is required when working with cleaning products. Please refer to cleaning product guidelines before use.

## CLEANING

**CleanJet®**  
*continued*

### Tables of cycle times and water usage for CleanJet®.

Cycle time in minutes. Detergent and rinse values in ounces. Water values in gallons.

	Cycle	Level 0	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Quick
	Duration (min)	23	24	52	70	89	108	127	13
<b>Model 6</b>	Detergent (oz)	3	7	10	20	27	47	57	14
	Rinse Aid (oz)	17	17	17	17	17	17	17	17
	Water (gal)	8	12	23	35	48	60	72	14
<b>Model 10</b>	Detergent (oz)	3	7	14	24	37	54	68	20
	Rinse Aid (oz)	17	17	17	17	17	17	17	17
	Water (gal)	8	12	23	35	48	60	72	14
	Duration (min)	39	42	61	82	103	124	145	13
<b>Model 1020</b>	Detergent (oz)	14	24	34	44	54	71	84	41
	Rinse Aid (oz)	34	34	34	34	34	34	34	34
	Water (gal)	16	21	35	54	73	92	111	21
<b>Model 20</b>	Detergent (oz)	7	10	17	37	51	68	84	24
	Rinse Aid (oz)	30	30	30	30	30	30	30	30
	Water (gal)	17	22	36	55	76	95	115	22
<b>Model 40</b>	Detergent (oz)	20	41	51	68	84	112	135	61
	Rinse Aid (oz)	51	51	51	51	51	51	51	51
	Water (gal)	17	22	37	58	79	100	121	22

Cycle time in minutes. Detergent, rinse and water values in liters.

	Cycle	Level 0	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Quick
	Duration (min)	23	24	52	70	89	108	127	13
<b>Model 6</b>	Detergent	0.1	0.2	0.3	0.6	0.8	1.4	1.7	0.4
	Rinse Aid	0.5	0.5	0.5	0.5	0.5	0.5	1.5	0.5
	Water	31	44	88	134	180	226	273	52
<b>Model 10</b>	Detergent	0.1	0.2	0.4	0.7	1.1	1.6	2	0.6
	Rinse Aid	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.5
	Water	31	44	88	134	180	226	273	52
	Duration (min)	39	42	61	82	103	124	145	13
<b>Model 1020</b>	Detergent	0.4	0.7	1	1.3	1.6	2.1	2.5	1.2
	Rinse Aid	1	1	1	1	1	1	1	1
	Water	16	21	35	54	73	92	111	81
<b>Model 20</b>	Detergent	0.2	0.3	0.5	1.1	1.5	2	2.5	0.7
	Rinse Aid	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9
	Water	65	85	138	207	287	360	435	85
<b>Model 40</b>	Detergent	0.6	1.2	1.5	2	2.5	3.3	4	1.8
	Rinse Aid	1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5
	Water	65	85	140	220	300	380	460	85

### Guide to selecting cleaning level.

**Level 0** Very small amounts of crumbs from bakery products.

**Level 1** Cooking vegetables and fat-free products.

**Level 2** Minimal level of grease and oils from mixed loads of vegetables and meat.

**Level 3** Moderate amounts of grease and oils from roasted meats and vegetables.

**Level 4** Heavier amounts of grease and oils from roasted meats and products heavy in starch, sugar and marinades.

**Level 5** High amounts of grease and oils from roasted meats and vegetables.

**Level 6** Excessive amounts of grease and oils from multiple loads of grilled or roasted meats and products heavy in starch, sugar and marinades.

**Quick** Fast program for intermediate rinsing during heavy use. Use throughout the day to remove heavy levels of grease and deposits that cause scorching and odors.

## Descaling maintenance

*Limescale deposits occur naturally inside the steam generator. Time, heavy use and hard water conditions result in a gradual build-up of these deposits, eventually affecting the performance of the ClimaPlus Combi. Periodic, professional cleaning of the steam generator (descaling) must be performed by a certified and properly trained technician to ensure peak performance of your ClimaPlus Combi.*

### Auto Flush

Auto Flush is an automatic feature of ClimaPlus that drains and flushes the steam generator on a regular basis in order to keep the unit operating reliably between descalings. While it extends the time between service calls, it is not meant to make descaling unnecessary.

**IMPORTANT:** Descaling should ALWAYS be performed by a certified and properly trained technician.

### CDS CalcDiagnosis

Henny Penny ClimaPlus Combis are equipped with a special feature called CDS CalcDiagnosis that monitors limescale build-up and warns the operator when descaling is necessary. This is a particular advantage because the CalcDiagnosis system permits the operator to schedule descaling not just regularly or randomly, but *when needed*.

### To check the level of limescale deposits at any time:



- To check the level of limescale deposits at any time:
- Press any Cooking Mode key.



- Press IQT key and use Central Dial to select "LIMSCAL".



- Press and hold PROG/START key. A horizontal line of asterisks will appear in the IQT display, indicating graphically the relative build-up of deposits in the steam generator.

CALCCHECK

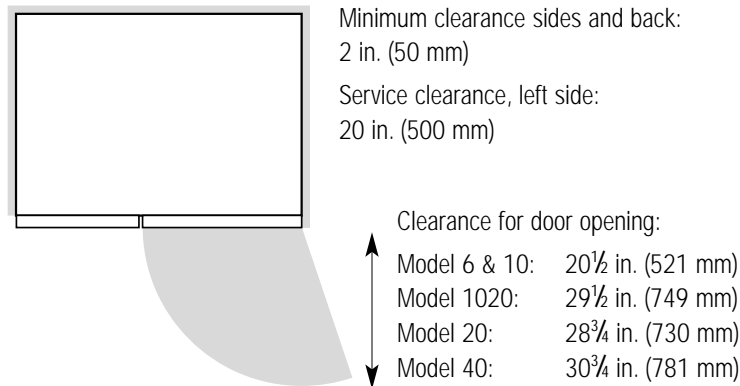
- When deposits reach 80 percent of the permissible level, the "CALCCHECK" warning display flashes for two minutes. When the level reaches 90 percent, the warning remains on without flashing for two minutes.
- Service call for descaling should be scheduled within 14 days.
- When descaling has been completed the display with the horizontal line of asterisks must be reset. (Should be reset by the service technician.)

# Installation

Refer to the following pages for important information regarding the installation of LCS and LCG ClimaPlus Combis. It is recommended that installation be accomplished by a certified and properly trained technician.

**NOTE:** When installing a ClimaPlus combi, humidity calibration must be performed. This process takes approximately 45-60 minutes. (page 62)

## Site, leveling



1) **Check for any transport damages.** Should there be any signs of transport damage immediately inform your dealer/freight forwarder.

2) **Check installation site.** Check entrance clearance.

Minimum entrance space needed without pallet:

Model 6 & 10:	35½ in. (902 mm)
Model 1020:	49½ in. (1262 mm)
Model 20:	39½ in. (1012 mm)
Model 40:	52½ in. (1332 mm)

- Floor at installation site must be level.
- Cold water line in place. (page 63)
- 2 in. (50 mm) drain connection installed.
- Max. drain height for floor units: 4 in. (100mm)
- Electrical power supply/protective measures installed and sized correctly. (page 60-61)

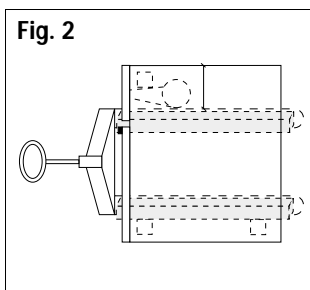
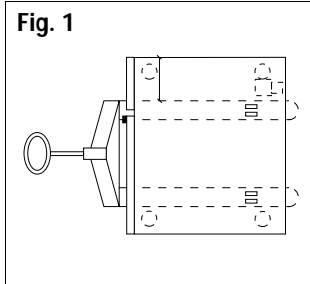
3) Remove all cartons, packing materials, documents etc. from the interior cabinet.

4) Remove grid shelves/trolley from cabinet.

5) Take unit off the pallet.

■ Moving unit without pallet: Sizes 6, 10, 1020 (Fig. 1)

■ Moving unit without pallet: Sizes 20, 40 (Fig. 2)

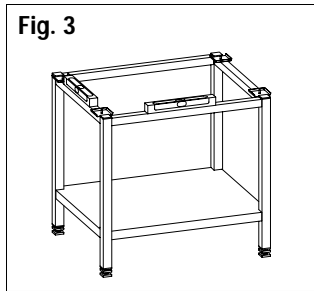


# INSTALLATION

*continued*

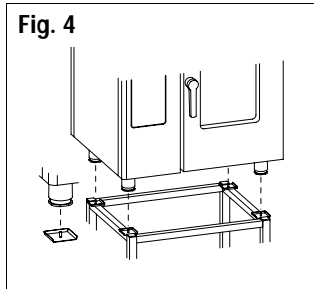
## Unit weights:

LCS 6:	270 lbs. (123 kg)	LCG 6	335 lbs. (152 kg)
LCS 10	334 lbs. (152kg)	LCG 10	384 lbs. (174 kg)
LCS 1020	484 lbs. (220 kg)	LCG 1020	584 lbs. (265 kg)
LCS 20	686 lbs. (312 kg)	LCG 20	798 lbs. (362 kg)
LCS 40	972 lbs. (442 kg)	LCG 40	888 lbs. (403 kg)



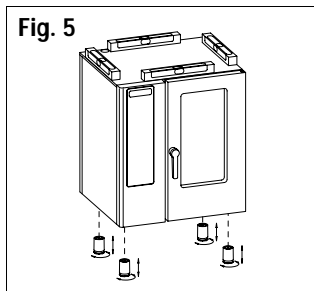
### 6) Installation models 6, 10, 1020

- Place floor stand at the installation place and level by adjusting legs. (Fig. 3).
- Minimum clearance required to neighboring equipment or walls. (page 59)
- Place the unit on top of the stand. The unit's legs must be centered on the locating pins of the stand (Fig. 4).
- Unit must be level (Fig. 5).



### 7) Installation models 20, 40

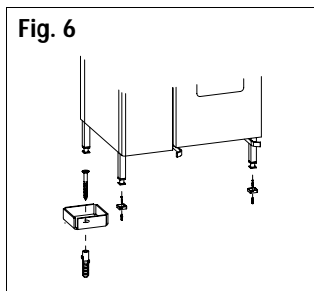
- The unit must be secured against shifting on the floor by means of floor fixtures (Fig. 6). If floor fixtures are glued to the floor (use polyurethane glue or similar), remove all grease from the floor first.
- Place the unit at its final location and level by adjusting legs. (Fig. 5).
- Minimum clearance required to neighboring equipment or walls. (page 59)
- The area of floor under the unit where Mobile Oven Racks will roll in must be level or door will not seal. (Fig. 7).



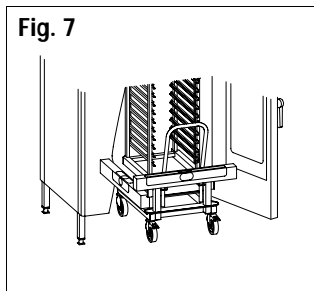
## Electrical

### 8) Electrical connection

- Connect the unit only according to the information given on the data plate.
- Observe all regulations of your local Electrical Code.
- The appliance may only be connected by a licensed electrician.
- Each appliance requires an independent fused power supply line.
- Connection via GFI circuit breaker is advisable.
- On-site installation: provide accessible all-pole disconnection device with minimum of 1/8 in. (3 mm) contact gap (not required for 120v gas units.)
- Connect appliance to ground.
- Special voltages on request. Circuit diagram is located behind the operator panel.



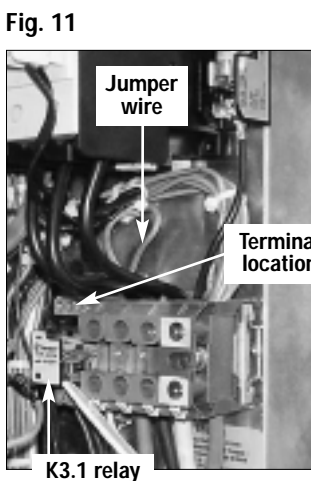
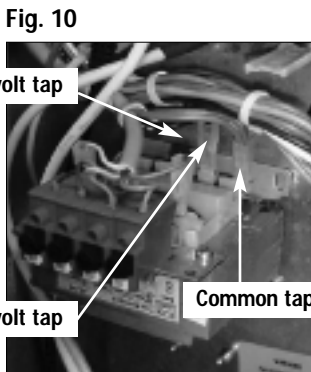
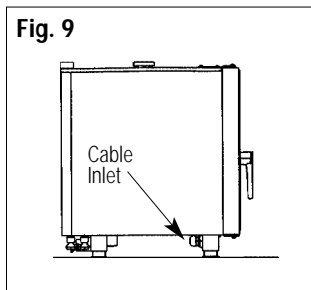
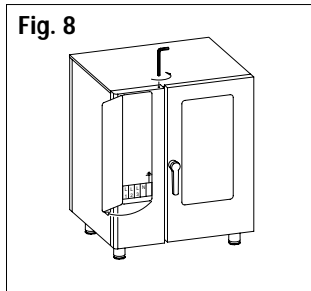
### Connected load for electric units:



Model	KW	Amps			
		208v 3Phase	240v 3 Phase	208v 1 Phase	240v 1 Phase
LCS-6	10	28	24	48	42
LCS-10	19	53	45.8		
LCS-1020	31.5	87.5	75.9		
LCS-20	38	105.6	91.5		
LCS-40	63	175.1	151.8		

## INSTALLATION

Electrical requirements of gas units:				
Model	Voltage	Phase	Cycle/Hz	KW
LCG-6	120	1	60	1
LCG-10	120	1	60	1
LCG-1020	208/240	1	60	1.5
LCG-20	208/240	1	60	1.6
LCG-40	208/240	3	60	3.5



Choose conductor size according above tables and your local regulations.

### IMPORTANT

Gas units are voltage specific. Supply voltage must match voltage rated on data plate.

- Gas units are supplied with grounded power cord and plug.
- Electric units are NOT supplied with power cord.

#### To connect power supply for electric units, models 6, 10:

- Open the operator panel. (Fig. 8)
- Insert power cord through cable inlet under left side of unit to desired length and secure the cable connection tight. (Fig. 9)
- The circuit diagram is located behind the control panel.

#### To connect power supply for electric units, models 1020, 20, 40:

- Access power connection terminals by removing left side panel.
- Insert power supply cable through cable inlet under left side of unit to desired length and secure the cable connection tight. (Fig. 9)
- Connect supply wires as follows:
 

Gray terminals:	L1, L2, L3, phase sequence does not need to be observed
Blue terminal:	Neutral (if applicable)
Yellow/Green terminal:	Ground

### IMPORTANT

In some areas Henny Penny Electric Combis are shipped set up for 240 volts, but can be converted to 208 volt operation. If conversion is necessary the unit must be reset and calibrated.

#### Convert from 240 volt to 208 volt operation

- Disconnect unit from power supply source.
- Open service door (Fig. 8) by loosening fastener at top of the unit over the control panel using a 5 mm Allen wrench. A rubber grommet must first be removed to access the bolt.
- Move transformer primary lead from the 240v tap to the 208v tap (Fig. 10).
- Open left side panel and locate relay K3.1 (Fig. 11).
- Remove the jumper wire from the appropriate terminal positions. The terminals on K3.1 relay socket are numbered. Use the chart below to determine from which terminals to disconnect jumpers.

Model	Terminal Positions
LCG-6	5 and 6
LCG-10	5 and 6
LCG-1020	5 and 6
LCG-20	6 and 7
LCG-40	5 and 6

- Once conversion has been completed, a “total reset” of the CPU-PCB must be done.

### **CAUTION**

Record all end-user (custom) programs before undertaking a Total Reset.

- Secure all panels and covers.

### **Total reset**

- Turn on unit.
- Press and hold IQT Sensor key, IQT key, and PROG/START simultaneously and turn unit off.
- Release all keys. Wait at least 4 seconds and turn unit on.

**NOTE:** With total reset procedure all custom programs are deleted. After a total reset, 12:00 or 13:00 will be indicated on the timer display. Real time must be reset. To set clock to actual time, see page 50.

### **Humidity calibration**

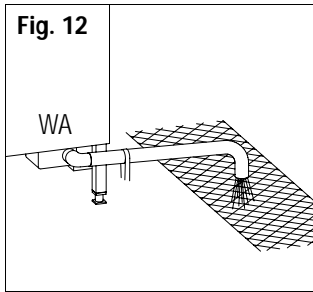
- The interior cabinet must be clean. If it is not, wipe clean.
- The interior cabinet temperature must be below 122°F (50°C) and the cabinet must be dry.
- Turn on unit.
- Open cabinet door.
- Select any cooking mode.
- Access diagnostic program by pressing TEMPERATURE key, IQT Sensor key, and IQT key simultaneously until the word “VERSION” appears next to the IQT key.
- Use Central Dial to select CALIBRATE.
- Close cabinet door.
- To start calibration press PROG/START and TEMPERATURE key simultaneously.
- Calibration starts automatically and lasts 45-60 minutes.
- After calibration, unit must be switched off for 5 seconds before using again.
- During calibration, several values will be shown on the display.
- Once calibration begins, do not interrupt the process.
- Do not open door until calibration is complete.

### **WARNING**

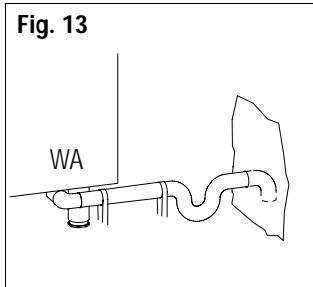
After calibration, very hot steam—around 392°F (200°C)—remains in the cabinet. When opening the cabinet door hot steam will escape, and burns could result.

# Water supply

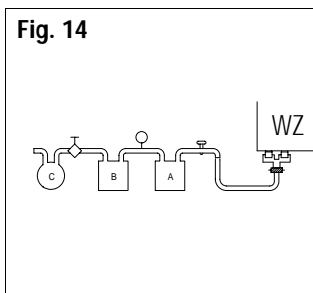
## 9) Drain Connection (WA)



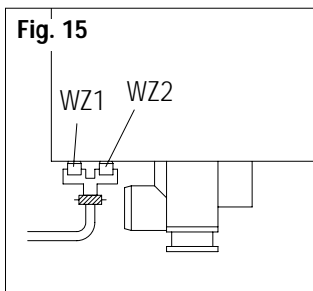
- For drain connection (Fig. 12) use only steam temperature resistant pipe, diameter 2 in. (50 mm) and constant slope 5%. No hose should be used.
- Direct drain connection is possible, ventilated gap is an integrated part of the appliance (Fig. 13).
- Drain pipe should be supported to the wall/floor.
- Max. water discharge rate during Auto Flush: 11 gal./min. (0.7 liter/sec.)
- Average drain water temperature: 150°F (65°C).



## 10) Water Connection (WZ)



- Observe all local plumbing codes.
- Flush water line before connecting the water supply to the unit.
- Connect to cold, potable water only.
- Operational water pressure: MIN: 30 psi (200kPa) MAX: 88 psi (600kPa). RECOMMENDED: 44 psi (300kPa). Water flow must be at least 3 gal/min (12 l/min).
- Water connection supplied by customer: ½ in. pressure hose with R ¾ in. tapered fitting.
- Customer fitted shut-off valve for each appliance.
- Water conductivity: 50-2000 µS, lower conductivity on request.
- Maximum chloride concentration (Cl<sup>-</sup>): below 150 ppm (150 mgr/liter) at any time.
- For conductivity above 2000 µS or higher chloride concentration use hydrogen-ion exchanger (A in Fig. 15) in the supply water line.
- Water Redox-Potential must be below 300mV at any time.
- For higher Redox Potential use Active Carbon Filter (B in Fig. 14). Observe maintenance period of active carbon filter.
- Use a 3 micron (0.08mm) particle filter (C in Fig. 14) to prevent excessive soiling of the supply water.
- Recommended test instruments: Cl<sub>2</sub> Tester (swimming pool accessories), conductivity tester, redox meter.



## Optional Treated Water Connection

- To connect a dual water supply—treated soft water or warm water below 140°F (60°C)—disconnect T-water connection at the two water inlets (Fig. 15). Connect treated water to water inlet marked WZ2 and standard water to inlet marked WZ1. Treated water must comply with the above-mentioned water specifications.

**NOTE:** If using external filter to treat hard water: Contact your Henny Penny distributor for average water consumption when using CleanJet. Increases in average water consumption may exceed specifications of external filters and may affect the frequency of filter maintenance. (See page 57)



# General

## 11) Technical Data

Working place specific noise level: <70dB

Average water consumption during operation:

- Model 6: 3.17 gal/hr (0.2 l/min.)
- Model 10: 6.7 gal/hr (0.42 l/min.)
- Model 1020: 10.9 gal/hr (.069 l/min.)
- Model 20: 13.2 gal/hr (0.83 l/min.)
- Model 40: 15.8 gal/hr (1.0 l/min.)

### Heat emission:

Model	Latent	Sensible
LCS/G-6	.64 W (2.30 kJ)/hr	84 W (2.93 kJ)/hr
LCS-G-10	1.05 W (8.50 kJ)/hr	1.4 W (5.00 kJ)/hr
LCS/G-1020	1.67 W (6.00 kJ)/hr	2.4 W (8.50 kJ)/hr
LCS-G-20	2.13 W (7.67 kJ)/hr	2.67 W (9.60 kJ)/hr
LCS/G-40	3.7 W (13.35 kJ)/hr	4.26 W (15.34 kJ)/hr

## Ventilation

Contact your local regulatory agency for ventilation requirements. If a ventilation hood is installed, observe the following:

- The standards of the local authority.
- The hood should protrude 12-20 in. (300-500 mm) over the front of the appliance.
- The integrated grease filter should be in the protruding part of the hood.

*Specifications and technical descriptions in this applications manual are subject to change without prior notice.*

# Gas supply

## 12) Gas supply (for LCG units only)

The ClimaPlus gas model is available for either natural or propane gas. Check the data plate on the left corner of the unit to determine the proper gas supply requirement.

Model	Gas Line	Connection
LCG-6	¾ in.	½ in.
LCG-10	¾ in.	¾ in.
LCG-1020	1 in.	¾ in.
LCG-20	1 in.	¾ in.
LCG-40	1¼ in.	1 in.

*continued*



DO NOT attempt to use any type of gas other than that specified on the data plate. Incorrect gas supply could result in fire or explosion resulting in severe injuries and/or property damage.

**WARNING**

To avoid possible serious personal injury, the installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1988 or latest edition. In Canada, CAN/CGA-B 149.1 Natural Gas Installation Code CAN/CGA-B 149.2 Propane Installation Code.

- All Henny Penny Combi-Steamers are equipped with two heat exchanger systems. One is responsible for steam production, the second for dry heat. Each individual heat exchanger is heated with a separate burner assembly.
- Separate gas valves for the steam burner and dry heat burner are responsible for the gas supply to the individual burners. All LCG models have manual shut-off valves that can be accessed from the left without tools. To operate the valves, unscrew the two knurled screws and remove the service cover. Open or close manual valves as desired.

**Gas Leak Test**

- After piping and fittings have been installed, check for gas leaks. A simple checking method is to turn on the gas and brush all connections with a soap solution. The appearance of bubbles indicates escaping gas. In this event, the piping connection must be redone until no bubbles occur.



Never use a lighted match or open flame to test for gas leaks. Escaping gas could result in fire or explosion resulting in severe injuries and/or property damage.

**Gas pressure**

- The gas pressure should be measured when all other gas appliances in the kitchen are on high flame. The minimum and maximum incoming line flow pressures should be as follows:
  - Natural: 7-10 in. water column (18-25 mb)
  - Propane: 12-14 in. water column (30-35 mb)

*continued*

**CAUTION**

During pressure testing note the following:

1. The unit and its individual shut-off valves must be disconnected from the gas supply piping system during any pressure testing of that system when test pressures exceed ½ psig (3.45kPa). Turn OFF main gas shut-off valve or main gas supply line.
2. The unit must be isolated from the gas supply piping system by closing its individual manual shut-off valves during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psig (3.45kPa).
3. If incoming pressure is over 14 in. water column (35 mb) a separate regulator must be installed ahead of the manual gas shut-off valve.

**WARNING**

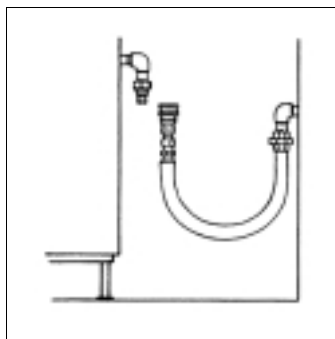
To prevent damage to the control valve regulator, the first time the gas valve knob is turned to the ON position, it is very important to turn the knob very slowly.

**NOTE**

After turning on the gas, the manual shut-off valve must remain open, except during pressure testing as outlined above, or when necessary during service maintenance.

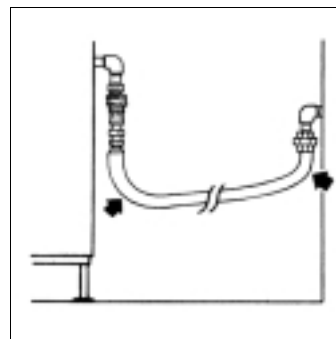
- Incoming pressure reading can be taken by installing a gas pressure gauge on the front of the unit's main gas valves test port. This should be done with all gas appliances in operation on the same gas supply line. Should the manifold pressure drop below the desired level, consult your local gas utility service.

## Gas Hook-up



**RIGHT**

A minimum pull of appliance away from wall is acceptable in order to disconnect hook-up.



**WRONG**

Maximum pull prior to disconnect will result in kinked ends and reduce hose and connector life.

## INSTALLATION

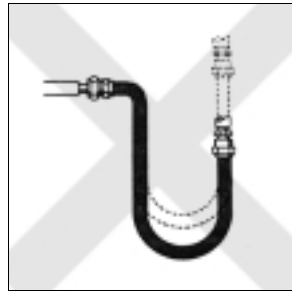
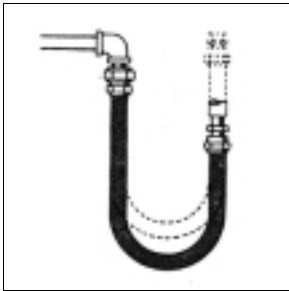
*continued*

### CAUTION

Utilize elbows when necessary to avoid sharp kinks or excessive bending. For ease of movement, install with a “lazy” loop. Gas appliance must be disconnected prior to maximum movement. (Minimum movement is permissible to disconnect gas line.)



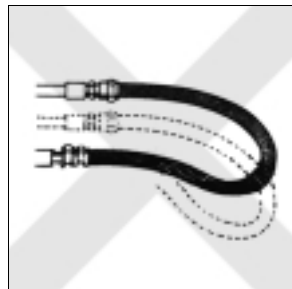
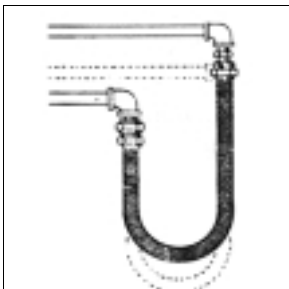
Couplings and hose should be installed in the same plane as shown at left. **DO NOT OFFSET COUPLINGS.** This results in twisting and undue torsion causing premature failure.



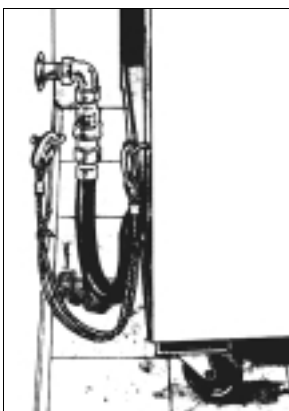
Correct way to install metal hose for vertical traverse. Note single, natural loop. Allowing a sharp bend, shown at right, strains and twists the metal hose to a point of early failure at the coupling.



Maintain the minimum or larger bending diameter between couplings for the longest life. Couplings too close together, as shown at right, create double bends causing work fatigue failure of fittings.



In all installations where self-draining is not necessary, connect metal hose in a vertical loop. **DO NOT CONNECT METAL HOSE HORIZONTALLY** unless self-draining is necessary. Then use support on lower plane as show at left.



### Cable Restraint

Please refer to the illustration at left when installing cable restraint on all moveable gas appliances

Eye-bolt is to be secured to the building using acceptable building practices.

### CAUTION

#### Dry wall construction

Secure eye-bolt to a framing stud. **DO NOT** attach to dry wall only. Locate eye-bolt at the same height as the gas service approximately 6 in. (150 mm) to either side of service. Cable restraint must be at least 6 in. (150 mm) shorter than flexible gas line.

# Cooking Guides

*The following section offers basic guidelines for preparing a wide variety of popular menu items in the Henny Penny ClimaPlus Combi.*

Menu items are charted in a format that covers quantities, proper containers, times, temperatures, ClimaPlus Control settings, and whether probe cooking or and/or additional items should be employed. As you gain experience with this equipment, you may wish to adjust these parameters or to add items that better suit the needs of your foodservice operation and the preferences of your customers. For your convenience, a blank chart has been included at the end of the section to assist you in recording data for your individual recipes.

## Key to terms and abbreviations

### Units of measure—temperature

Temperatures in the charts appear as number values without degree marks or F/C. Unless other wise indicated, temperatures measured in degrees Fahrenheit appear first; the Celsius equivalent follows immediately enclosed by parentheses.

$$212 (100) = 212^{\circ}\text{F} (100^{\circ}\text{C})$$

### Units of measure-weight

Weights for quantities of food in the charts often appear as number values without unit measure abbreviations. Unless otherwise indicated, weight values are always represented in pounds and kilograms. The value representing weight or range of weight measured in pounds appears first; the metric equivalent in kilograms follows immediately enclosed by parentheses.

$$5-7 (2.3-3.2) = 5-7 \text{ lbs. } (2.3-3.2 \text{ kg})$$

### Total Time

As a convenience, cooking times for items with multiple time-cook only steps have been totaled and appear as **Total Time**. This cannot be done when any step includes probe cooking, preheating or an IQT program.

**ALT** = Designates an alternate method that can be used in place of the steps listed.

**Ctrl** = ClimaPlus is controlled by the IQT program and cannot be adjusted by the operator.

### Containers

Perf = Perforated

Pan = Stainless steel steam table pan

Sheet, Sht = Sheet pan

Alum = Aluminum

Enamel, Enam = "Granite" style enamel cooking pan

Grid = Grid rack that fits right into the shelf

Chicken grid = Special grid for cooking whole birds upright

Drip pan = Single pan set on bottom rack to catch drippings from above

## Meat & Poultry

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Rotisserie Style Chicken</b> 2½-3 lb. whole birds. Season. Time cook—check for internal temp. 185 (85). Or, use IQT +Profile.	Chicken grid	8 birds	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	350 (177)	13	—	80	
	<b>6</b>	2	16 birds	<b>2</b>	Combi	360 (183)	13	—	60
	<b>10</b>	3	24 birds	<b>3</b>	Dry Heat	370 (188)	13	—	30
	<b>1020</b>	6	48 birds	<b>Total Time</b>			39		
	<b>20</b>	5	40 birds						
	<b>40</b>	12	96 birds	<b>ALT</b>	IQT +Profile	Browning Level: 6		185 (85)	Ctrl

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Baked Chicken, pieces</b> Eight cut. Season. Time cook—check for internal temp. 185 (85). Or, use IQT +Profile.	½ sheet pan	16 pieces, mixed	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	340 (171)	10	—	100	
	<b>6</b>	6	96 pieces	<b>2</b>	Combi	360 (182)	10	—	60
	<b>10</b>	10	160 pieces	<b>3</b>	Combi	380 (194)	5	—	30
	<b>1020</b>	20	320 pieces	<b>Total Time</b>			25		
	<b>20</b>	20	320 pieces						
	<b>40</b>	40	640 pieces						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Oven Fried Chicken</b> Eight cut. Bread and prepare to oven fried recipe. Grease pan lightly. Time cook—check for internal temp. 185 (85). Or, use IQT +Profile.	½ sheet pan	16 pieces, mixed	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	385 (196)	15	—	60	
	<b>6</b>	6	96 pieces	<b>2</b>	Combi	415 (213)	10	—	20
	<b>10</b>	10	160 pieces	<b>Total Time</b>			25		
	<b>1020</b>	20	320 pieces						
	<b>20</b>	20	320 pieces						
	<b>40</b>	40	640 pieces						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Turkey, whole</b> 12-18 lb. (5.5-8 kg) bird. Wash, stuff, season, baste. Probe cook or IQT +Profile.	Grid/drip pan	1 bird	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	280 (138)	—	165 (74)	80	
	<b>6</b>	2	2 birds	<b>2</b>	Combi	340 (171)	—	185 (85)	50
	<b>10</b>	3	3 birds						
	<b>1020</b>	6	6 birds	<b>Total Time</b>					
	<b>20</b>	6	6 birds						
	<b>40</b>	12	12 birds	<b>ALT</b>	IQT +Profile	Browning Level: 5		185 (85)	Ctrl

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Turkey Breast, boneless</b> 8-10 lb. (3.6-4.5 kg) boneless breast. Season. With bone-in breasts, increase final core temp to 185 (85).	Grid/drip pan	2 per grid	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	280 (138)	—	145 (63)	80	
	<b>6</b>	3	6 breasts	<b>2</b>	Combi	345 (174)	—	165 (74)	50
	<b>10</b>	5	10 breasts						
	<b>1020</b>	10	20 breasts	<b>Total Time</b>					
	<b>20</b>	10	20 breasts						
	<b>40</b>	20	40 breasts						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
Steaks, chops	Grid	10-12 steaks	Step	Mode	Temp	Time	Probe Temp	Clima %	
Season. Preheat grids to 575 (300). Vary time for thickness and desired doneness. Pork, add 3-5 min. Serving tip: Plate grid side up.	<b>Per load</b> <b>Per load</b>		<b>1</b>	Dry Heat	Preheat 575 (300)				
	<b>6</b>	6	60-72	<b>2</b>	Dry Heat	485 (251)	7-10	—	20
	<b>10</b>	10	100-120						
	<b>1020</b>	20	200-240						
	<b>20</b>	20	200-240						
	<b>40</b>	40	400-480						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
Roast Beef Rib Roast (Prime Rib)	Grid/drip pan	1 per grid	Step	Mode	Temp	Time	Probe Temp	Clima %	
10-18 lb. (4.5-8 kg) roast. Season. Probe cook or IQT +Low-T. For lighter or darker crust, adjust IQT +Low-T sear temperature accordingly.	<b>Per load</b> <b>Per load</b>		<b>1</b>	Dry Heat	280 (138)	—	130 (54)	60	
	<b>6</b>	3	30-54 (13.5-24)	<b>2</b>	Dry Heat	340 (171)	—	135 (57) rare 145 (63) medium 155 (68) well	20
	<b>10</b>	5	50-90 (22.5-40)						
	<b>1020</b>	10	100-180 (45-80)						
	<b>20</b>	10	100-180 (45-80)						
	<b>40</b>	20	200-360 (90-160)	<b>ALT</b>	IQT +Low-T	Sear: 360 (182)		135-155 (57-68)	Ctrl

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
Beef Tenderloin	Grid/drip pan	2 per grid	Step	Mode	Temp	Time	Probe Temp	Clima %	
5-8 lb. (2.3-3.6 kg) pieces. Season.	<b>Per load</b> <b>Per load</b>		<b>1</b>	Dry Heat	280 (138)	—	120 (49)	60	
	<b>6</b>	3	30-48 (14-22)	<b>2</b>	Dry Heat	340 (171)	—	135 (57) rare 145 (63) medium 155 (68) well	
	<b>10</b>	5	50-80 (23-36)						
	<b>1020</b>	10	100-160 (46-72)						
	<b>20</b>	10	100-160 (46-72)						
	<b>40</b>	20	200-320 (92-144)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Hamburgers	½ sheet pan	8 patties per pan	Step	Mode	Temp	Time	Probe Temp	Clima %
4 oz. frozen patties. Season. For fresh patties, use 60% ClimaPlus setting.	<b>Per load</b> <b>Per load</b>		<b>1</b>	Combi	425 (218)	8-12	—	40
	<b>6</b>	6	48 patties					
	<b>10</b>	10	80 patties					
	<b>1020</b>	20	160 patties					
	<b>20</b>	20	160 patties					
	<b>40</b>	40	320 patties					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Meatballs	¾ in. enamel	5-7 lbs. (2.3-3.2 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
1-2½ oz. each meatball. Mix ingredients and form according to recipe.	<b>Per load</b> <b>Per load</b>		<b>1</b>	Dry Heat	350 (177)	10	—	20
	<b>6</b>	6	30-42 (14-19)					
	<b>10</b>	10	50-70 (23-32)					
	<b>1020</b>	20	100-140 (46-64)					
	<b>20</b>	20	100-140 (46-64)					
	<b>40</b>	40	200-280 (92-128)					

## Meat & Poultry *continued*

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Corned Beef Brisket, raw</b> Texture is more important than core temperature. Allow sufficient cook time for brisket to become very tender.	Grid/drip pan	1 piece per grid	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
	<b>Per load</b>		<b>1</b>	Combi	280 (138)	—	165-170 (74-77)	100
	<b>6</b>	3	3 briskets					
	<b>10</b>	5	5 briskets					
	<b>1020</b>	10	10 briskets					
	<b>20</b>	10	10 briskets					
<b>40</b>	20	20 briskets						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Beef Stew</b> Step 1: Brown meat with Dry Heat mode. Step 2: Mix all ingredients, cover and simmer to taste.	2½ in. pan	8-12 lbs. (3.6-5.5 kg)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Add'l Functions</b>	<b>Clima %</b>	
	<b>Per load</b>		<b>1</b>	Dry Heat	320-360 (160-182)	5	—	30	
	<b>6</b>	6	48-60 (22-33)	<b>2</b>	Combi	280 (138)	1-1.5 hrs.	Half Speed Fan*	70
	<b>10</b>	10	80-120 (36-55)						
	<b>1020</b>	20	160-240 (72-110)						
	<b>20</b>	20	160-240 (72-110)						
<b>40</b>	40	320-480 (144-220)							

\* If unavailable, use Pulse Fan.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Meatloaf</b> Mix ingredients and form according to recipe. Molds can be substituted for pans. Probe cook or IQT +Profile.	2½ in. pan	8-10 lbs. (3.6-4.5 kg)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>		<b>1</b>	Moist	180 (82)	15	—	100	
	<b>6</b>	3	24-30 (11-13.5)	<b>2</b>	Combi	280-320 (138-160)	—	150 (66)	40
	<b>10</b>	5	40-50 (18-22.5)	<b>3</b>	Dry Heat	335 (168)	10	—	20
	<b>1020</b>	10	80-100 (36-45)						
	<b>20</b>	10	80-100 (36-45)						
<b>40</b>	20	160-200 (72-90)	<b>ALT</b>	IQT +Profile	Browning Level: 4		155 (68)	Ctrl	

## Pork

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
<b>Ribs (pork or beef)</b> Season or marinate.	Grid	2 slabs	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>	
	<b>Per load</b>		<b>1</b>	Moist	180 (82)	12-15	—	100	
	<b>6</b>	6	12 slabs	<b>2</b>	Combi	280 (138)	15-20	—	70
	<b>10</b>	10	20 slabs	<b>3</b>	Dry Heat	350 (177)	15	—	30
	<b>1020</b>	20	40 slabs			<b>Total Time</b>	42-50		
	<b>20</b>	20	40 slabs						
<b>40</b>	40	80 slabs							

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Bacon</b> Tray up. Approximately 1 lb. (.5 kg) per pan.	½ sheet pan	Approx.: 1 (.5)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Add'l Functions</b>	<b>Clima %</b>
	<b>Per load</b>		<b>1</b>	Combi	400 (204)	5-7	Half Speed Fan*	40
	<b>6</b>	6	6 (3)					
	<b>10</b>	10	10 (5)					
	<b>1020</b>	20	20 (10)					
	<b>20</b>	20	20 (10)					
<b>40</b>	40	40 (20)						

\* If unavailable, use Pulse Fan.



Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Sausage, links or patties	½ sheet pan	1.5 (.7) per pan	Step	Mode	Temp	Time	Probe Temp	Clima %
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	325 (163)	8-12	—	30
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Smoked Sausage	Grid or ½ sheet	4 (1.8) per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
Time cook or probe cook.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	325 (163)	12-15	—	30
	<b>6</b>	6	<b>ALT</b>	Combi	325 (163)	—	165 (74)	
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Italian Sausage, Bratts	Grid or ½ sheet	4 (1.8) per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Moist	180 (82)	7	—	100
	<b>6</b>	6	<b>2</b>	Combi	280 (138)	7	—	40
	<b>10</b>	10	<b>3</b>	Dry Heat	350 (177)	5	—	20
	<b>1020</b>	20			<b>Total Time</b>	19		
	<b>20</b>	20						
	<b>40</b>	40	<b>ALT 3</b>	Dry Heat		—	165 (74)	

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Pork Loin	Grid/drip pan	1 per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
8-12 lb. (3.6-5.5 kg) loin roasts. Season.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Moist	212 (100)	10	—	100
	<b>6</b>	3	<b>2</b>	Combi	320 (160)	—	155 (68)	60
	<b>10</b>	5	<b>3</b>	Combi	350 (177)	—	165 (74)	35
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Pork Tenderloin	Grid or enamel	8-12 pieces	Step	Mode	Temp	Time	Probe Temp	Clima %
Season.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	320 (160)	—	165 (74)	40
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

## Pork *continued*

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Pork Roast Fresh Ham, large	Grid/drip pan	2 per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
	Per load	Per load	1	IQT +Profile	Browning Level:6		165 (74)	Ctrl
8 lbs. (3.6 kg) or more. Season. IQT +Profile	6	2	4 roasts					
	10	3	6 roasts					
	1020	6	12 roasts					
	20	6	12 roasts					
	40	12	24 roasts					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Smoked ham	Grid/drip pan	1 per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
	Per load	Per load	1	Combi	250 (121)	—	165 (74)	40
12-15 lbs. (5.5-6.8 kg) hams.	6	2	2 hams					
	10	3	3 hams					
	1020	6	6 hams					
	20	6	6 hams					
	40	12	12 hams					

## Fish, Seafood

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Fish, poached	Perf pan	8 lbs. (3.6 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
	Per load	Per load	1	Moist	180 (82)	—	140 (60)	100
Season.	6	6	48 (21.6)					
	10	10	80 (36)					
	1020	20	160 (72)					
	20	20	160 (72)					
	40	40	320 (144)					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Fish, baked	½ sheet pan	5 lbs. (2.3 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
	Per load	Per load	1	Combi	345 (174)	8-12	—	60
Lightly grease pan. Season and top.	6	6	30 (14)					
	10	10	50 (23)					
	1020	20	100 (46)					
	20	20	100 (46)					
	40	40	200 (92)					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters						
Fish steaks, grilled	Grid	8-12 steaks	Step	Mode	Temp	Time	Probe Temp	Clima %	
	Per load	Per load	1	Combi	Preheat 575 (300)			90	
1½ - 2½ in. (38-63 mm) steaks. Season. Preheat grid to 575 (300).	6	3	24-36 steaks	2	Combi	485 (252)	6-8	—	40
	10	5	40-60 steaks						
	1020	10	80-120 steaks						
	20	10	80-120 steaks						
	40	20	160-240 steaks						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Breaded Fish Pieces	¾ in. enamel	2½ lbs. (1.1 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Lightly grease pan. Spray top of product with shortening prior to cooking.	<b>Per load</b>		<b>1</b>	Combi	425 (218)	6-8	—	30
	<b>6</b>	6	15 (6.6)					
	<b>10</b>	10	25 (11)					
	<b>1020</b>	20	50 (23)					
	<b>20</b>	20	50 (23)					
	<b>40</b>	40	100 (45)					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Cocktail Shrimp	Perf pan	5 lbs. (2.3 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Season. Cook in shell. Remove and blast-chill immediately.	<b>Per load</b>		<b>1</b>	Moist	180 (82)	6-10	—	100
	<b>6</b>	6	30 (13.8)					
	<b>10</b>	10	50 (23)					
	<b>1020</b>	20	100 (46)					
	<b>20</b>	20	100 (46)					
	<b>40</b>	40	200 (92)					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Whole Lobster, steamed	Perf pan	3-4 lobsters	Step	Mode	Temp	Time	Probe Temp	Clima %
	<b>Per load</b>		<b>1</b>	Moist	212 (100)	10-14	—	100
	<b>6</b>	3	9-12					
	<b>10</b>	5	15-20					
	<b>1020</b>	10	30-40					
	<b>20</b>	10	30-40					
	<b>40</b>	20	60-120					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Clams, Mussels	Perf pan	3 lbs. (1.4 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Cook in shell. Ladle butter, sauce over after cooking.	<b>Per load</b>		<b>1</b>	Moist	212 (100)	8-10	—	100
	<b>6</b>	3	9 (4.2)					
	<b>10</b>	5	15 (7)					
	<b>1020</b>	10	30 (14)					
	<b>20</b>	10	30 (14)					
	<b>40</b>	20	60 (28)					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Scallops, broiled	Enamel	3 lbs. (1.4 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Drain and clean. Dredge in flour. Season. Lightly oil pan and preheat to 425 (218). Stir into pans when loading.	<b>Per load</b>		<b>1</b>	Combi	385 (196)	4-8	—	30
	<b>6</b>	3	9 (4.2)					
	<b>10</b>	5	15 (7)					
	<b>1020</b>	10	30 (14)					
	<b>20</b>	10	30 (14)					
	<b>40</b>	20	60 (28)					

## Meats, Special Cuts

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Cutlets, breaded	¾ in. enamel	12-15 pieces	Step	Mode	Temp	Time	Probe Temp	Clima %
Bread. Preheat pans to 575 (300). Spray top of product with shortening prior to cooking.	<b>Per load</b>		<b>1</b>	Combi	Preheat 575 (300)			90
	<b>6</b>	6	<b>2</b>	Combi	425 (218)	6-8	—	30
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Medallions	¾ in. enamel	12-15 pieces	Step	Mode	Temp	Time	Probe Temp	Clima %
Season or marinate. Preheat pan to 575 (300).	<b>Per load</b>		<b>1</b>	Combi	Preheat 575 (300)			90
	<b>6</b>	6	<b>2</b>	Combi	485 (252)	6-8	—	20
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Scaloppini	¾ in. enamel	12-15	Step	Mode	Temp	Time	Probe Temp	Clima %
Dredge in seasoned flour. Mist with oil. Oil pan lightly and preheat to 575 (300). Serving tip: Plate pan side up.	<b>Per load</b>		<b>1</b>	Combi	Preheat 575 (300)			90
	<b>6</b>	6	<b>2</b>	Combi	485 (252)	5-7	—	30
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

## Potatoes

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Steamed Potatoes	2½ in. perf pan	6 lbs. (2.7 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Wash and cut. Preheat.	<b>Per load</b>		<b>1</b>	Combi	Preheat 280 (138)			90
	<b>6</b>	6	<b>2</b>	Moist	230 (110)	30-35	—	100
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Baked Potatoes	½ sheet or grid	20 potatoes	Step	Mode	Temp	Time	Probe Temp	Clima %
80 ct. Wash, oil lightly or season.	<b>Per load</b>		<b>1</b>	Combi	Preheat 525 (270)			90
	<b>6</b>	6	<b>2</b>	Combi	385 (196)	45	—	40
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Roasted Potatoes	½ sht or enam	6 lbs. (2.7 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Cut, oil, season.	<b>Per load</b>		<b>1</b>	Combi	Preheat 525 (270)			90
	<b>6</b>	6	<b>2</b>	Combi	425 (218)	20	—	20
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

## Breads

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Proofing	½ sheet pan	2 lbs. (.9 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Lightly grease pan. Proof until dough doubles in size.	<b>Per load</b>		<b>1</b>	Moist	95 (35)	see note	—	100
	<b>6</b>	3						
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Note: Proof until dough doubles in size.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Bread Dough	½ sheet pan	2 lbs. (.9 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Proof first. Lightly grease pan.	<b>Per load</b>		<b>1</b>	Dry Heat	350 (177)	15-20	—	70
	<b>6</b>	3						
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Rolls	½ sheet pan	12-15 rolls	Step	Mode	Temp	Time	Add'l Function	Clima %
4 oz. rolls. Proof first. Lightly grease pan. Egg wash rolls.	<b>Per load</b>		<b>1</b>	Dry Heat	335 (168)	15-17	Steam Injection	100
	<b>6</b>	3						
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Muffins	½ sheet pan	1 dozen per pan	Step	Mode	Temp	Time	Add'l Function	Clima %
4 oz. muffins. Lightly grease pan.	<b>Per load</b>		<b>1</b>	Dry Heat	335 (168)	5	Half Speed Fan*	80
	<b>6</b>	3	<b>2</b>	Dry Heat	335 (168)	12-15	—	30
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

\* If unavailable, use Pulse Fan.

**Breads *continued***

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Cinnamon Rolls</b>	½ sheet pan	2 lbs. (.9 kg)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Add'l Function</b>	<b>Clima %</b>
Proof first. Lightly grease pan.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Dry Heat	335 (168)	5	Half Speed Fan*	80
	<b>6</b>	3	<b>2</b>	Dry Heat	335 (168)	10-13	—	30
	<b>10</b>	5				<b>Total Time</b>	15-18	
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

\* If unavailable, use Pulse Fan.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Biscuits, frozen</b>	½ sheet pan	2 dozen per pan	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Lightly grease pan. Serving tip: Melted butter may be brushed on biscuit tops after cooking.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Preheat			—	
	<b>6</b>	3	<b>2</b>	Dry Heat	335 (168)	7	—	80
	<b>10</b>	5	<b>3</b>	Dry Heat	335 (168)	15	—	20
	<b>1020</b>	10				<b>Total Time</b>	22	
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Sheet Cake</b>	½ sheet pan	54 2 in. squares	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Add'l Function</b>	<b>Clima %</b>
<b>Brownies</b>	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Dry Heat	350 (177)	15	Half Speed Fan*	10
Lightly grease pan.	<b>6</b>	6	<b>2</b>	Dry Heat	340 (171)	20	—	10
	<b>10</b>	10				<b>Total Time</b>	35	
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

\* If unavailable, use Pulse Fan.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Cookies</b>	½ sheet pan	1 dozen per pan	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Add'l Function</b>	<b>Clima %</b>
2 oz. cookies. Lightly grease pan.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Dry Heat	335 (168)	3	Half Speed Fan*	20
	<b>6</b>	6	<b>2</b>	Dry Heat	335 (168)	3-6	—	20
	<b>10</b>	10				<b>Total Time</b>	6-9	
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

\* If unavailable, use Pulse Fan.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Strudel</b>	Perf alum	2 per pan	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Brush with egg wash.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Combi	335 (168)	45-55	—	60
	<b>6</b>	3						
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Cobbler	2½ in. pan	12 lbs. (5.5 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
According to recipe.	<b>Per load</b>		<b>1</b>	Combi	365 (185)	20	—	70
	<b>6</b>	6	<b>2</b>	Dry Heat	345 (174)	40	—	25
	<b>10</b>	10			<b>Total Time</b>	60		
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Pie, fresh	½ sheet pan	2-3 pies per pan	Step	Mode	Temp	Time	Probe Temp	Clima %
Brush tops with egg wash.	<b>Per load</b>		<b>1</b>	Dry Heat	335 (168)	35-45	—	30
	<b>6</b>	3						
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Bread Pudding	2½ in. pan	12 lbs. (5.5 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
According to recipe. Lightly grease pans.	<b>Per load</b>		<b>1</b>	Combi	280-300 (138-149)	40	—	80
	<b>6</b>	3	<b>2</b>	Combi	320-340 (160-171)	30	—	50
	<b>10</b>	5	<b>3</b>	Dry Heat	350 (177)	10	—	20
	<b>1020</b>	10			<b>Total Time</b>	80		
	<b>20</b>	10						
	<b>40</b>	20						

## Miscellaneous

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Entrees, frozen	2½ in. pan	12 lbs. (5.5 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Brush with egg wash.	<b>Per load</b>		<b>1</b>	Combi	280-320 (138-160)	45-60	—	60
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Entrees, fresh	2½ in. pan	12 lbs. (5.5 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Use also for thawed entrees.	<b>Per load</b>		<b>1</b>	Combi	280 (138)	—	165 (74)	40
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						

Miscellaneous *continued*

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Vegetables, frozen</b>	2½ in. perf. pan	9 lbs. (4 kg)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Moist	212-225 (100-107)	8-15	—	100
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						
		54 (24)						
		90 (40)						
		180 (80)						
		180 (80)						
		360 (160)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Vegetables, fresh</b>	2½ in. perf. pan	6 lbs. (2.7 kg)	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Cut to desired serving size.	<b>Per load</b>	<b>Per load</b>	<b>1</b>	Moist	212 (100)	6-10	—	100
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						
		36 (16)						
		60 (27)						
		120 (54)						
		120 (54)						
		240 (108)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Beans, dry</b>	2½ in. pan	6 lbs. (2.7 kg) dry	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Rinse and soak beans. Stir every 10 to 15 minutes during step 2. Per load yield is indicated in dry wt./cooked wt.	<b>Per load</b>	<b>Per load</b> dry/cooked	<b>1</b>	Moist	265 (129)	30	—	100
	<b>6</b>	6	<b>2</b>	Combi	280 (138)	40-60	—	40
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						
		36/90 (16/41)						
		60/150 (27/68)						
		120/300 (54/136)						
		120/300 (54/136)						
		240/600 (108/272)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Rice</b>	2½ in. pan	3 lbs. (1.4 kg) dry	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Add liquid to rice and let stand for a minimum of 20 minutes before cooking. Converted rice will cook quicker. Per load yield is indicated in dry wt./cooked wt.	<b>Per load</b>	<b>Per load</b> dry/cooked	<b>1</b>	Combi	260 (127)	20-40	—	100
	<b>6</b>	6						
	<b>10</b>	10						
	<b>1020</b>	20						
	<b>20</b>	20						
	<b>40</b>	40						
		18/42 (8.2/19)						
		30/70 (14/32)						
		60/140 (28/64)						
		60/140 (28/64)						
		120/280 (56/128)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
<b>Pasta</b>	4 in. pan	6 lbs. (2.7 kg) dry	<b>Step</b>	<b>Mode</b>	<b>Temp</b>	<b>Time</b>	<b>Probe Temp</b>	<b>Clima %</b>
Add water to pan covering pasta completely. Stir pasta thoroughly after Step 1. When done, remove from unit and drain immediately. Per load yield is indicated in dry wt./cooked wt.	<b>Per load</b>	<b>Per load</b> dry/cooked	<b>1</b>	Moist	212 (100)	8	—	100
	<b>6</b>	3	<b>2</b>	Moist	212 (100)	8-15	—	100
	<b>10</b>	5						
	<b>1020</b>	10						
	<b>20</b>	10						
	<b>40</b>	20						
		18/54 (8/24)						
		30/90 (13.5/40.5)						
		60/180 (27/81)						
		60/180 (27/81)						
		120/360 (54/162)						



Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Egg Rolls, frozen	½ sheet pan	24 per pan	Step	Mode	Temp	Time	Probe Temp	Clima %
3-4 oz. egg rolls.	<b>Per load</b>		<b>1</b>	Combi	480 (250)	8-12	—	40
	<b>6</b>	6	144 egg rolls					
	<b>10</b>	10	240 egg rolls					
	<b>1020</b>	20	480 egg rolls					
	<b>20</b>	20	480 egg rolls					
	<b>40</b>	40	960 egg rolls					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Pizza, frozen	Perf alum	1 pie per pan	Step	Mode	Temp	Time	Add'l Function	Clima %
Maximum diameter pizza for half sheet pan is 12 in. Models 1020 and 40 can accommodate larger pizzas on full size sheet pans	<b>Per load</b>		<b>1</b>	Combi	340 (171)	3-5	Half Speed Fan*	20
	<b>6</b>	6	6 pies	<b>2</b>	Dry Heat	365 (185)	8-10	
	<b>10</b>	10	10 pies					
	<b>1020</b>	20	20 pies					
	<b>20</b>	20	20 pies					
	<b>40</b>	40	40 pies					

\* If unavailable, use Pulse Fan.

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Eggs, hard cooked	Grid	5 dozen per grid	Step	Mode	Temp	Time	Probe Temp	Clima %
Set layer pack directly on combi grids. For loose eggs, use perf pan.	<b>Per load</b>		<b>1</b>	Moist	212 (100)	14-18	—	100
	<b>6</b>	6	30 dozen					
	<b>10</b>	10	50 dozen					
	<b>1020</b>	20	100 dozen					
	<b>20</b>	20	100 dozen					
	<b>40</b>	40	200 dozen					

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Egg Casserole	2½ in. pan	5-7 lbs. (2.3-3.2 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
Mix ingredients according to recipe. Lightly grease pan.	<b>Per load</b>		<b>1</b>	Combi	280 (138)	10	—	100
	<b>6</b>	6	15-21 (7-9.5)	<b>2</b>	Combi	320 (160)	7-10	—
	<b>10</b>	10	25-35 (11.5-16)					
	<b>1020</b>	20	50-70 (23-32)					
	<b>20</b>	20	50-70 (23-32)					
	<b>40</b>	40	100-140 (46-64)					

**Total Time** 17-20

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
Quiche	½ sheet pan	2-3 per pan	Step	Mode	Temp	Time	Add'l Function	Clima %
Mix ingredients according to recipe. Place mixture in pie shells. Pie shells may require par-baking.	<b>Per load</b>		<b>1</b>	Combi	350 (177)	20	Half Speed Fan*	100
	<b>6</b>	6	12-18	<b>2</b>	Combi	365 (185)	25	
	<b>10</b>	10	20-30					
	<b>1020</b>	20	40-60					
	<b>20</b>	20	40-60					
	<b>40</b>	40	80-120					

**Total Time** 45

\* If unavailable, use Pulse Fan.

## Miscellaneous *continued*

Item/Prep notes	Container		Max yield	Cooking stages and suggested parameters					
	2½ in. enam		8 lbs. (3.6 kg)	Step	Mode	Temp	Time	Probe Temp	Clima %
<b>Stir Fry</b> Prepare ingredients according to recipe. Preheat pans to 575 (300). Sauce after removing food from unit.	<b>Per load</b>		<b>Per load</b> <small>dry /cooked</small>	<b>1</b>	Combi	Preheat 575 (300)			90
	<b>6</b>	6	48 (21.6)	<b>2</b>	Combi	425 (218)	8-10	—	80
	<b>10</b>	10	80 (36)						
	<b>1020</b>	20	160 (72)						
	<b>20</b>	20	160 (72)						
	<b>40</b>	40	320 (144)						

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
			Step	Mode	Temp	Time	Probe Temp	Clima %
			1					
	Per load	Per load	1					
	6		2					
	10		3					
	1020							
	20							
	40							

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
			Step	Mode	Temp	Time	Probe Temp	Clima %
			1					
	Per load	Per load	1					
	6		2					
	10		3					
	1020							
	20							
	40							

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
			Step	Mode	Temp	Time	Probe Temp	Clima %
			1					
	Per load	Per load	1					
	6		2					
	10		3					
	1020							
	20							
	40							

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
			Step	Mode	Temp	Time	Probe Temp	Clima %
			1					
	Per load	Per load	1					
	6		2					
	10		3					
	1020							
	20							
	40							

Item/Prep notes	Container	Max yield	Cooking stages and suggested parameters					
			Step	Mode	Temp	Time	Probe Temp	Clima %
			1					
	Per load	Per load	1					
	6		2					
	10		3					
	1020							
	20							
	40							



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