

Salvis Combi-Steamer Evolino II



Operation Manual

Table of contents

1.	Hints on operational safety	4
1.1	Installation	4
1.2	Operation	4
1.3	Exhaust air	5
1.4	Condenser hood Option.....	5
1.5	Hand shower.....	5
2.	Control panel and functional description	6
2.1	Control panel Evolino II.....	6
2.2	Functional description of operating elements	6
2.3	Selecting / changing the multifunction key assignment.....	8
3.	Starting the Combi Steamer	9
3.1	Input of operating data and start with only one cooking mode	9
3.2	Combitronic® Combination of different cooking modes	10
3.3	Core temperature control.....	11
3.4	Function: Delay start programming	11
4.	Special Programs	12
4.1	HACCP (Option)	12
4.1.1	Serial interface – connecting cable.....	12
4.1.2	Printing of protocols	12
4.1.3	Printed protocol in °C.....	13
4.2	Cleaning the cooking chamber	14
4.2.1	Autoclean – Automatic self-cleaning (Option)	14
4.2.2	Delay start of Autoclean.....	15
4.2.3	Manual Cleaning	15
4.2.4	Hints on operational safety	16
5.	Preheat – Cool Down Active Temp	18
6.	Unit parameters	19
6.1	Adjustment of operational parameters.....	19
7.	Valuable information	20
7.1	Error Message	20
7.2	Trouble Shooting.....	21
8.	End of operation	21
9.	Cleaning and maintenance.....	22
10.	Accessories - Optional Extras	23

Legend = LED = Pilot lamp

Version 1.0
Part No. 502483 12/07
Execution as from 1.4.2008
Oftringen, 12.8.2008 kus

Dear customers,

Please read these operation instructions carefully, before starting to work with the Combi-Steamer. They contain important information on correct installation and operation.

Functional method of the convection steamer

Combi-steamers work with steam, combi-steam (combining the two media hot air and steam) or convection

(hot circulating air) depending on the cooking mode selected with steam.

The combi-steamer enables you to prepare all food items carefully, economically and simultaneously.

COOKING MODES



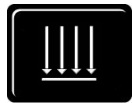
Steaming

Steaming is the best, most delicate and protective cooking mode. Food is cooked gently in a constant temperature, surrounded by steam.



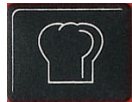
Combi Cooking

A combination of the two modes steaming and convection.
This means less shrinkage especially with roasts.



Convection

The convection cooking mode is suitable for cooking all food which should be crispy and brown. Roasting, grilling, baking.



Multifunction key „M“

Assignment options for multifunction key:
Regeneration, LT Cooking, Delta-T Cooking ,

1. Hints on operational safety

Use for intended purpose

The appliance shall only be used for its intended purpose, namely the professional preparation of food.

1.1 Installation



Follow the local regulations of the electricity supply companies and observe the instructions for the installation of kitchen equipment in accordance with the actual standard specifications.

Electrical connection must be performed by an approved electrician.

1.2 Operation



Caution: The outer surfaces become hot in operation

The convection steamer shall only be operated

- by trained staff
- for its intended purpose, as outlined in this operation manual
- when there are no defects.



Danger of burning: When opening the door hot air and steam escapes.



Caution! Hot fluid in container

CAUTION! When loading containers with liquids or cooking products which become liquid during cooking, ensure you use a level that you can look into the container.



If the protecting glass cover of the illumination is defective, the appliance shall not be started.

Call the after-sales service.

In case of operating trouble, disconnect the convection steamer from mains, close water tap and call the after-sales service.



Repair and maintenance work on the unit shall only be performed by technical service staff

trained by factory. Please call the factory and ask for name and address of a competent after-sales service.

To avoid accidents the door lock must be removed when dismantling the appliance.

1.3 Exhaust air

A built-in cooling device cools down the water of condensation to the correct temperature and then it is drained. It is not imperative to install the appliance under a ventilation hood. In case, however, such a ventilation hood is used, its design and power ranges should comply with the appropriate regulations.



If, in such case an exhaust air hose is connected, it must not be longer than 4 m. Make sure that no water trap is developing.

Excessive steam should escape freely, consequently do not block the exhaust air pipe.

1.4 Condenser hood Option

The condenser hood is controlled fully automatically by the combi steamer. During the cooking process cooking vapours are condensed by passing air-cooled plate-condensers.

1.5 Hand shower

The appliance is equipped with a hand shower, fixed underneath the door.



Water runs only when the oven is switched on.

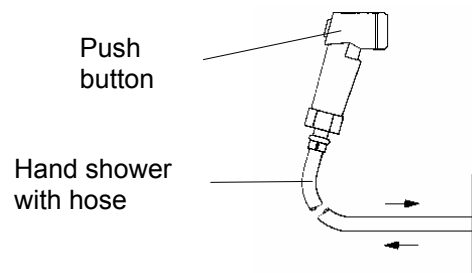
How to work the shower:

Pull it out.

Hold the hose with one hand and press the push button with the other hand whilst cleaning.

How to roll the shower back:




Let it slowly roll up, it winds up automatically.



The shower should only be used for rinsing the oven cavity. Do not ever use it for cleaning the outer surfaces.

Water stop

The water supply to the hand shower can be interrupted as follows:

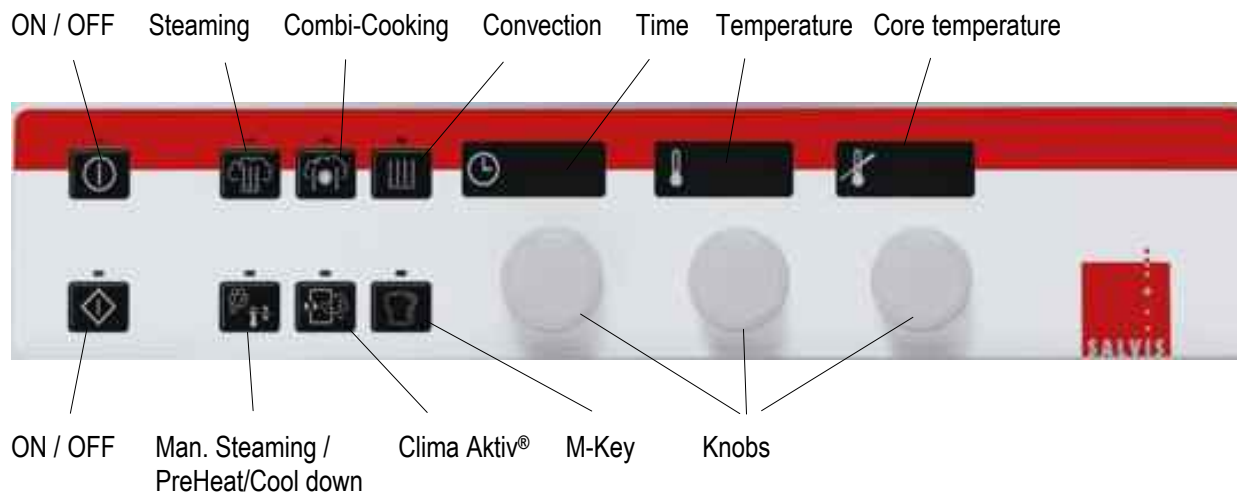
1. Switch off the appliance
2. Keep the following keys pressed simultaneously ,  and restart with .
The hand shower is switched off and appears as 313 as acknowledgeable message.
3. If you want to change again, switch off and repeat the procedure as describe – see 2.

It is possible to continue working with the combi steamer if the shower is switched off.

Call the after-sales service for repair.

2. Control panel and functional description

2.1 Control panel Evolino II



2.2 Functional description of operating elements

ON/OFF



Press key, Combi-steamer now ready for work, key is lit
oven chamber illuminated, Displays indicate:
LED cooking mode "steaming" is lit
Time 0:00, Temperature 99°C / 210°F
Core temperature - **OFF**

If you press again, Combi-steamer is switched off, this key is dark and all LEDs and displays are off as well.

Start/Stop



This key starts or stops cooking processes.
LED is flashing in program flow.

Cooking mode STEAMING



Press this key to select steaming. LED is lit.
Temperature display indicates automatic basic setting of
99°C / 210°F
Temperature range 30° - 130°C / 85° - 260°F

Cooking mode COMBI STEAMING



Press this key to select combi-cooking. LED is lit.
Temperature display indicates automatic basic setting of
130°C / 260°F
Temperature range 30° - 250°C / 85° - 480°F

Cooking mode CONVECTION



Press this key to select convection, LED is lit,
Temperature display indicates automatic basic setting of
150°C / 300°F
Temperature range 30° - 300°C / 85° - 570°F .

“Manual steaming”/ “Active Temp”



As long as the key is pressed, water evaporates in the cooking compartment.

Selection possible in the modes **Combi steaming**, **Convection**, and **LT Cooking**.

With the **Active Temp** function, the cooking compartment of the combi-steamer is brought to a preselected set point temperature.

If the cooking compartment temperature is below the set point value, the heating is switched on.

If the temperature is too high for the subsequent cooking program, the steamer is cooled down.

“Clima-Aktiv®”



Clima-Aktiv® de-humidification control can be activated during every operating mode except **Steaming**.

Briefly press the active operating mode.

Press the “Clima-Aktiv®” key – the LED lights up.

With **Clima-Aktiv®** activated, steam escapes from the cooking compartment, and the cooking climate becomes drier.

The key for humidity control can be used in the operating modes **Combi steaming** and the special modes **Banquet / Regeneration**, **LT Cooking**, and **DeltaT Cooking**.

Pressing the key several times permits various stages between **1** and **5** to be selected. Higher stages give higher humidity.

“M” Multifunction



Selection: Manual steaming / Active Temp key together with 'M' key

Assignment options:

Regeneration

LT Cooking

Delta-T Cooking

Key assignment is done as described in Section 2.3.

“M” key assigned for “Regeneration”



Press key. LED lights up. The temperature display shows 140°C (automatic default setting).

Temperature range: 90°C to 180°C.

Additional functions

Steaming and humidifying.

“M” key assigned for “LT Cooking”



Press key. LED lights up. The temperature display shows 80°C (automatic default setting).

Temperature range: 30°C to 120°C.

Additional functions

Steaming and humidifying.

“M” key assigned for “DeltaT Cooking”



Press key. LED lights up. The temperature display shows 40°C (automatic default setting).

Entry field: Temp. 20°C to 80°C; Core temp. 0°C to 99°C.

Additional functions

Steaming and humidifying.

Display + Rotary knob **TIMER** (digital display, 3 characters)



Turn rotary knob to set the cooking time of the selected cooking mode from 0:00 minutes to 24.0 hours. Turn left for * ---* continuous operation. Display up to 10 hours in minutes 10.0), from **10.1** (10 hours 10 min.) in **10-minute intervals**.

B models: When working with core temperature control, time is automatically set to * - - * Continuous operation.

Display + Rotary knob **TEMPERATURE**

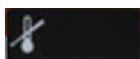


Turn rotary knob to set cooking temperature of the selected cooking mode from 30° to 300°C / 85° - 570°F

As long as the heating is on, a red dot down in the right hand corner of the display is lit.

Once this knob is turned while a program is running down, the **ACTUAL** temperature in the oven cavity is displayed for 3 seconds. Then the display returns to the set **DESIRED** temperature.

Display + Rotary knob **CORE TEMPERATURE**



Core temperature control can be used with all cooking modes.

Temperature range 20° - 99°C / 70° - 210°F



Turn rotary knob to set desired core temperature.

Time display indicates automatically * - - * Continuous operation.

Once this knob is turned while a program is running down, the **ACTUAL** core temperature is displayed for 3 seconds. Then the display returns to the set **DESIRED** temperature.

2.3 Selecting / changing the multifunction key assignment



Selection and changing the required assignment of the  key is possible within the range for manual entry. Press the  and **M** keys simultaneously to open the **M** memory – this is accompanied by an audible signal.



Use the rotary knob time to select one of the following key assignments:


Regeneration: display **rE**




NT Cooking: display **Lt**,



Delta-T Cooking: display **dt**

Pressing the **M** key  saves the selected assignment, which is confirmed by an audible signal.

An exit from the  memory is possible at any time by means of the ON/OFF key.

3. Starting the Combi Steamer



Prior to start: Open water tap!

In case the ambient temperature is lower than + 5°C / +41°F, the oven must be warmed to room temperature.



Press ON/OFF, key is lit, oven chamber illuminated, **the oven is ready for work.** Program display indicates c1, basic setting is steaming, temperature display indicates 99°C.

3.1 Input of operating data and start with only one cooking mode

Select desired mode by pressing corresponding key, LED is lit.



Steaming,



Combi-Steam,



Convection,

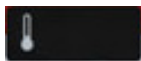


Multifunction key



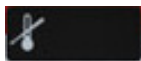
Set TIME

with corresponding rotary knob.



Set TEMPERATURE with corresponding rotary knob

Upon selection of cooking mode corresponding basic setting is displayed



Core temperature control

Core temperature control can be used with all cooking modes.

Temperature range 20° - 99°C / 70° - 210°F

Set desired core temperature with rotary knob.

The time display indicates * - - -*.

Charge the oven

Stick core probe into the centre of the product



Function Clima-Aktiv® (Humidity Control)

Can be used with all cooking modes except "steaming"

Press mode key briefly, then key Clima-Aktiv®, LED is lit.



Press Start/Stop

LED Start/Stop is flashing, LED of cooking mode starts flashing.



As occasion demands press **touch key for manual humidification**

Not with cooking mode steaming.

Program under process

Time runs down backwards, the colon in the time display is lit.

If available and in use (B-models), core temperature display indicates the

DESIRED core temperature. Time display shows *---* continuous operation.

If the door is opened during program flow, fan motor and heating switch off, the timer stops. Program continues if door is shut again.

Program flow may be stopped by pressing Start/Stop key. A broken off program restarts with the originally set data.

Program end

The Combi-steamer switches off automatically. An acoustic signal sounds for 30 seconds, to stop it immediately, press START/STOP.

Memory

The last program entered is again displayed and can be repeated just by restarting.

How to change data in program flow

Press touch key of corresponding cooking mode and change data:
Use rotary knobs to change time, temperature or core temperature.
Changed data is displayed but not stored..



If the unit is cut off by pressing ON/OFF, all data entered is lost.

3.2 Combitronic® Combination of different cooking modes

A Combitronic® combination consists of a maximum of three cooking modes, which run down in the following **fixed sequence**.



Steaming,



Combi-Steam,



Convection,



Multifunction key

Whatever cooking mode is selected, set the corresponding cooking data with the rotary knobs.

Cooking mode 1	Cooking mode 2	Cooking mode 3	Cooking mode 4
Steaming	Combi steaming	Convection	M-Key
X	X	X	X
X	X		X
X	X	X	
X		X	X
X			X
	X	X	X
	X		X
		X	X
X	X		
X		X	
	X	X	

How to activate a combination:



+



2 Cooking modes: Press the two cooking mode keys **simultaneously**.



+



3 Cooking modes: Press keys of two cooking modes first,

+



and add the third within 5 seconds.
The corresponding LEDs are lit.
Combitronic® is now activated.
Press START/STOP key to start.

3.3 Core temperature control

Core temperature control can be used with all cooking modes. However, make sure to enter always higher core temperatures in following steps, since the oven switches automatically off, once the highest core temperature is reached.

3.4 Function: Delay start programming

This function allows to have an entered or stored program or a combination automatically started within a period of up to 24 hours. Enter or call a program or Combitronic ® combination and load the oven.

Program "delay start"



Keep START/STOP key pressed (about 3 seconds) until **0:00** in the time display is flashing.



Use the rotary knob "time" to set the period of time after which this program is supposed to start. Example: set to 5.00 = the oven will start the entered program **after 5 hours**.



Press START/STOP. While the time is running down backwards, the LED in this key is flashing.

The oven starts the entered program automatically once the time has run down.

Cancel "delay start"



Keep START/STOP key pressed (about 3 seconds) until the indication on the display returns to normal program mode.



For hygienic reasons do not keep food too long at room temperature!

4. Special Programs

4.1 HACCP (Option)

The integrated HACCP control facilities care for recording during the cooking process for each program the exact actual data for time, temperature and core temperature.

All processed cooking programs are stored, once the selected cooking time has run down or if the cooking process was terminated by pressing the Start/Stop key. Programs which were broken off are not stored and programs with cooking times of less than one minute are not stored either.

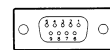
A standard serial interface connector has been mounted under the control panel and data may be printed by means of connecting the steamer to a printer capable of printing at least 40 characters per line. Printer adjustment: 9600, N, 8, 1.

The port for the cable connection is on the right side of the control panel.

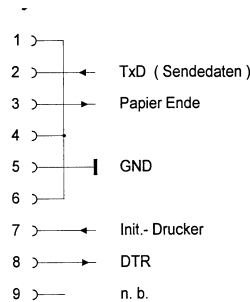
4.1.1 Serial interface – connecting cable

Plug No. EXTERN 9pin. Min-D bushing
Function: RS 232 C Serial Interface
(9600, N, 8, 1) 9600 BAUD,
8 databit, EVEN PARITY,
1 STOPBIT

→
Connect printer



Buchse Draufsicht



Controls

Bushing top view

TxD (send data)

Paper end

GND

Init. Printer

DRT

n.b.

Setting of DIP Switch Thermal Printer NP 104

1. Parallel Interface (DIP Switch 1)

	1	2	3	4	5	6	7	8
ON								
OFF								

Switch	SOLL
1	CR/LF: Carriage Return + LineFeed
2	40 Columns
3	Normal Character
4	Normal Zero
5...7	German
8	Not defined

2. Serial Interface (DIP Switch 2)

	1	2	3	4
ON				
OFF				

Switch	SOLL
1	Parity Check
2	Even Parity
3, 4	9600 bps

4.1.2 Printing of protocols



The connecting cable shall only be plugged or unplugged if both, the steamer and the printer, are switched off, otherwise the control unit or the printer may be damaged

The appliance must be switched on with no program in progress.

Any exact HACCP recording presupposes the correct setting of the real time.

Refer to Sec. 6.1.

Start HACCP protocol printing:



Press touch key "manual humidification" for about 3 sec

Printing protocols always for one production day.



1 5

Turn rotary knob "time" and set the desired day.



8

Turn rotary knob "temperature" and set the desired month.



2

Turn rotary knob "core temperature" and set the year.

Start printing:



Press START/STOP and the protocol is printed

Terminate HACCP:



Press touch key "manual humidification", the basic setting reappears automatically.

4.1.3 Printed protocol in °C

Serial No. :100100
Unit type : GXC
Print date : 15.09.07 16:00
Total operating hours : 1
CT every 3 minutes

→ Total operating hours of the appliance

Date : 15.09.2007

→ Date of cooking program

Product: : 8 9

→ Program number

→ Program start

15:00 1 Nominal 99°C Humidity 100%
15:10 1 00:10 h Hold time 00:10 h
15:20 2 Nominal 130°C Humidity 15%
15:30 2 00:10 h Hold time 00:10 h
15:40 3 Nominal 150°C Humidity 0%
15:40 3 CT °C :67
15:45 3 CT °C 20 23 26 29 31 34 37 40
16:00 3 CT °C 43 46 49 51 54 57 60 63 66
16:30 3 00:00 h Hold time 00:45 h

→ Cooking mode **Steaming** = 100% Humidity

→ Cooking mode **Combisteam** = 15% Humidity

→ Cooking mode **Convection** = 0% Humidity

→ Recording of core temperature every 3 minutes

→ Hold time - period the set temperature was hold.

Total energy consumption: 1,4 kWh

→ Energy consumption of the program

Serial No. 100100
Unit type GXB
Print date 15.07.07 16:00
Total operating hours 1
CT every 3 minutes

Date : 15.09.2007

Product LT

15:00 1 Nominal 99°C Humidity 15%
15:10 1 00:10 h Hold time 00:10 h

→ Cooking mode **LT cooking** = 15% Humidity

Total energy consumption: 0,5 kWh

4.2 Cleaning the cooking chamber

4.2.1 Autoclean – Automatic self-cleaning (Option)

Autoclean provides a fully automatic self-cleaning of the cooking chamber.

Once started, the program runs down and switches off automatically. As soon as the appliance is connected and once **Autoclean** is installed in accordance with the following instructions, the appliance is ready for cleaning.

Operation



Prior to starting the combi-steamer equipped with *Autoclean*, open the water tap. A sound signal announces that either the water supply is shut or else the water pressure is too low. For safety reasons do not start the appliance under these circumstances.



The appliance is switched off

At first keep de-humidification and **ON/OFF** pressed simultaneously until the display indicates **A1**. The function **Autoclean** is active.



Use the rotary knob to select the appropriate cleaning program according to the degree of dirt.

Choose from 6 different programs

1. **A 1** Quick washing, rinsing with clear water
2. **A 2** Step 1
3. **A 3** Step 2
4. **A 4** Step 3
5. **A 5** Step 4
6. **In** Start-up (after refill or change of canisters)



Press START/STOP key, the selected cleaning program runs down. Start/Stop key keep pressed, the start time Autoclean can be pre-programmed.

Autoclean Programs

According to the degree of dirt inside the cooking chamber, different programs can be chosen

Display indicates	Degree of dirt inside the cooking chamber	Approximate Duration	Program steps
A1	Quick rinse in case of very light soiling or during the day in between.	2 min.	Quick rinsing with clear water
A2	Light soiling from preparation of several lots of vegetables and meat products s.	45 min.	Soak, 1x Clean, Rinse, Dry
A3	Medium soiling from preparation of several lots of roasted and grilled product.	1 hour 15 min.	Soak, 2x Clean, Rinse, Dry
A4	Heavy soiling from repeated cooking of vegetables and repeated preparation of roasted and grilled products.	1 hour 45 min.	Soak, 3x Clean, Rinse, Dry
A5	Extreme soiling from practically constant preparation of roasted and grilled products with burnt-in food remainders.	2 hours 15 min.	Soak, 4x Clean, Rinse, Dry
In	In case of first installation or exchange/refilling of canisters.	2 minutes	



In case the cooking chamber temperature exceeds 80°C, the appliance is automatically cooled down thanks to its safety cool-down function.



Prior to start cooking, make sure that no remainders of cleaning and rinsing agent are left inside. If necessary, use the hand shower for a final rinsing!

4.2.2 Delay start of Autoclean

It is possible to have the cleaning started automatically within a period of up to 24 hours. Start/Stop key keep pressed. Start Time can be pre-programmed. The Autoclean program is recorded. Preparing of Autoclean protocols presupposes the correct setting of the real time and date. See Sec. 6.1 and make sure, the correct date and time is set.

4.2.3 Manual Cleaning

Perfect and regular cleaning of the combi steamer is of utmost importance. Reheating old grease and/or food leftovers will impair taste and smell of fresh dishes considerably.

How to start the cleaning program



Keep key pressed and switch on by pressing



cLE

Indication in the display of the core temperature control.



Press to start the cleaning program.

The unit is cooled down or heated up to prescribed values (temperature max. 60°C/140°F) and softens leftovers.



SPr

Is flashing in the time display, an acoustic signal announces that the prescribed values are reached.

Open the door, the sound signal stops. Spray special cleaner into the oven cavity.

We recommend using only **special Salvis cleaning agent**. This product was developed especially for the use in combi steamers, it was tested and approved. If you use other products, the sealing and the interior of the cooking chamber may be damaged by corrosion. Please observe the manufacturer's operating instructions. Close the door and leave the cleaner to work. Burnt-in fat and food leftovers are moistened.



SHO

Is flashing in the time display as soon as the softening time has run down, there is again a sound signal. Open the door and rinse the cooking chamber thoroughly with clear water, use the hand shower.



drY

Is indicated in the time display, once the door is closed. The cooking chamber is drying.



End

Is indicated in the time display, a sound signal announces that the oven cavity is dry



End

Is indicated in the core temperature field, announcing the end of the cleaning program.



SHO

Is indicated in the core temperature display in case of a power failure. Turn the corresponding rotary knob, the indication disappears.



Press to switch on and continue working



Combi steamers Evolino may be equipped with a hand shower. This should only be used for rinsing the interior but not for outer surfaces. Do not spray into a hot oven cavity.



In case cleaning agent remains in the cooking chamber, this may cause corrosion problems. It may also influence food products. Dry the inside, and then leave the door open by a small gap, so that the cooking chamber is well ventilated. Do not damage thermostat sensor when cleaning!

4.2.4 Hints on operational safety



Please do observe carefully the detailed installation instructions.



We prescribe to use **cleaner MULTI-CLEAN special** and the **rinse-agent MULTI-CLEAN**. These products have been produced and tested especially for this use. All safety devices inside the unit have been designed to the use of these products in order to comply with the standard specifications of the drinking water supply.

The factory bears no liability for any damages caused by the use of any other cleaning products (cleaner and rinse agent) than mentioned above.



Exchange of canisters respectively refilling of cleaner and rinse agent

Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.



For safety reasons, the door must not be opened during an *Autoclean* cleaning program. Cleaner, rinse agent, hot water and steam may escape. If it is absolutely necessary to open the door, the *Autoclean* program must be stopped.



If the oven is not used for a longer period of time, rinse the whole *Autoclean* system thoroughly with lukewarm water to avoid cloggings caused by cleaner and rinse-agent remainders.

Remove screwing from the canisters and clean the tube ends and the filter in a warm water basin. Start *Autoclean* step **Start-up** and rinse the appliance until no more cleaner is remaining inside the tubes and the cabinet.

Preparation for cleaning

Prior to starting a cleaning program make sure that there is sufficient cleaner and rinse agent in the respective canisters. **Visual control.** If not, the canisters must be exchanged or refilled. Make sure to use the correct connections, red to cleaner, blue to rinse agent.

Make sure that the cooking chamber is empty.

Connections

Refer to the dimensioned sketch for connections of cleaning and rinse agent.
This label on the unit marks the position of these connections.



Use the supplied clamp straps to attach the hoses of the canisters to the prepared connections of the unit. Red for the cleaner and blue for the rinse-agent. Place the canisters so that they are easily accessible for replacement or refilling.



Connection of cleaner and rinse agent:
Observe the directions of the manufacturer and wear suitable protective clothing, gloves and glasses.

In case you need longer hoses than supplied, order them under Article No. (on request)



Make sure to place the two canisters lower or at the same level as the combi-steamer. Maximum vertical range from canister to connection = 1,50 m. Maximum hose length = 10 m.

Remove the lids of the two canisters (cleaner and rinse agent) and screw the screw cap with hose to the respective canister. Red for the cleaner and blue for the rinse agent.

Exchange of canisters



If not enough cleaner or rinse agent is left in the canisters, these must be refilled or exchanged. Make sure to connect correctly. Red to cleaner and blue to rinse-agent !

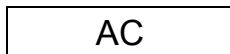
Interruption of a cleaning program

The following safety precautions are taken to prevent that residues of cleaner and rinse-agent remain in the cooking chamber, in case a program is interrupted.



Once a cleaning program was interrupted, the appliance can only be re-started after having finished a rinsing process.

Interruption due to power failure or disconnection with key START/STOP



Once the power is back, the display indicates AC.



Press START/STOP key now, to start an extra rinsing .

Door



For safety reasons, the door must not be opened during the cleaning program.
Cleaner, rinse-agent, hot water and steam may escape.
If exceptionally the door has to be opened, *Autoclean* must be stopped beforehand.

5. Preheat – Cool Down Active Temp

The steamer should always be pre-heated or cooled down before cooking.

The **Preheat** function is used to bring the cooking compartment of the combi-steamer to a preselected temperature.

If the compartment temperature is below the set value, the heating is switched on.
If the temperature is too high for the subsequent cooking program, the unit is cooled down.

In the following procedural description, the shorter term Preheat will be used instead of Preheat - Cool.

Manual preheating

Manual preheating is done at a temperature that is 10 % above the setpoint temperature of the cooking program.

- The function is selected via the Preheat key.
- After selection of a cooking program (standard or customized), Preheat is selected by pressing the key. Now press the Start/Stop key; the Preheat LED flashes, the time display shows "Prh", and the temperature display shows the active setpoint temperature (including the +10%).
- When the higher PreHeat temperature has been reached, an acoustic signal is given, the time display shows Prh, and the temperature display shows End.
- The acoustic signal is repeated regularly until the door is opened.
- Place food in the steamer and close the door; the program starts automatically.
- If the door is opened during preheating, the Preheat sequence is interrupted.
- After closing the door again, Preheat is continued until the required temperature is reached.
- The preheat temperature is maintained for max. 1 hour.
- Aborting the preheating procedure with the Preheat key will start the first cooking step immediately.

6. Unit parameters

6.1 Adjustment of operational parameters

All operational parameters are correctly set when the Combi-Steamer is delivered. However, if it is necessary to change time and date (summer/winter time, incorrect setting) proceed as follows:

The unit must be switched on but with no program

Set the time to 1:23 and press the key "Manual humidification" for about 2 seconds.

Adjust the different parameters at the panel in accordance with the table below.



Display
time
Knob

Display
temperature
Knob

Display
core temperature
Knob

Level	Pos	Description	Min	Max	Standard ServicePrg	Adjustment
1	101	Hours	0	23		00-23
1	102	Minutes	0	59		00-59
1	103	Day	1	31		1-31
1	104	Month	1	12		1-12
1	105	Year	0	99		0-99
1	106	Format Date	0	1		0 = DMY24; 1: DMY2
1	107	Summer/winter time switch	0	1		0: off; 1: Europe
1	108	Notation °C, °F	0	1		0: °C ; 1: °F
1	109	Language	0	1		0: German; 1: English
1	110	Beep duration Program end	0	999	sec	30 sec
1	111	Beep duration cooking step end	0	10	sec	0
1	112	Show Mode	0	1		0: off; 1: on
1	113	Internal light off – door open	0	1		0: off; 1: on
1	114	Address of appliance	0	99		
1	115	Protocol core temperature	0	30	sec	
						Protokoll Typ 1
1	117	No Cool-Down	0	1		0: Cool-Down enabled 1: Cool-Down disabled
1	118	Disconnectible hand shower	0	1		1= Hand shower on 0= Hand shower off

After all parameters have been set, respectively changed, press START/STOP.

The unit is again ready for work, time display indicates 0:00 and temperature display 99°C.

7. Valuable information

7.1 Error Message

Error	Description	Reaction, error remedy
Err001	Doors open	Pause! Close doors or remedy defect on door switch.
Err113	Core temperature sensor no signal.	Warning! (Delete by turning knob) Remedy sensor interruption on 1. Emergency operation with core temperature measurement is possible!
Err114	Core temperature sensor no signal.	Warning! (Delete by turning knob) Remedy sensor interruption on 2. Emergency operation with core temperature measurement is possible!
Err115	Core temperature sensor no signal.	Warning! (Delete by turning knob) Remedy sensor interruption on 3. Emergency operation with core temperature measurement is possible!
Err116	Core temperature sensor no signal.	Warning! (Delete by turning knob) Remedy sensor interruption on 4. Emergency operation with core temperature measurement is possible!
Err117	Water vapour elimination sensor, no signal	Warning! Remedy sensor interruption on sensor. Operation with a defective sensor is possible!
Err311	No water pressure.	Cooking operation: Warning / autoclean: Pause Open water valve. Remedy too low customer-side water pressure. Check the pressure switch for proper functioning.Attention!. The appliance pauses in autoclean!. The appliance can be used without water in cooking operation!
Err313	Hand shower is switched off.	The hand shower is switched off and appears as acknowledgeable message.

7.2 Trouble Shooting

If your Combi-steamer should not work properly, take the following list and try to help yourself. If you do not succeed, switch off, disconnect from mains, close water tap.



Call the after-sales-service

Failure	Possible Cause	Remedy
ON/OFF touch does not light up, no interior lighting, the oven cannot be switched on	Mains switched off	Switch on
	Mains fuse has tripped	Switch on mains fuse
No steam generation	Water tap closed	Open water tap
Water in the cooking chamber does not run off	Drain clogged	Remove drain-sieve and clean it, flush the drain
Calcareous deposits on inner panels	Water too hard. Water-softener exhausted Correct installation	Connect the oven to a water-softener Regenerate water softener.
Formation of rust in the cooking chamber	Poor water quality	Filter the water, follow the installation instructions
	Wrong cleaning agent	Use the original product
	Remains of cleaning agent in the cooking chamber	Wash the interior thoroughly and regularly.
	There are iron chips in the water supply system	Remove all parts of unalloyed steel
Steam escapes from door	Door sealing exhausted, not enough contact pressure to the oven	Readjust the door latch
	Door sealing defect.	Call the after-sales service

8. End of operation



Switch off, by pressing ON/OFF touch key. Close **water tap**.
Disconnect the oven from the mains, if it is not to be used for a longer period of time.



Attention when opening the door !!



Hot steam is escaping.

Open the door slowly and only a few centimetres first to let the steam escape.

9. Cleaning and maintenance

Perfect and regular cleaning of the *Combi-steamer* is of utmost importance. Reheating old grease and/or food leftovers will impair taste and smell of fresh dishes considerably. We recommend to use only special cleaning agents, in this case MULTI CLEAN special. This product was developed especially for the use in combi steamers, we tested and approved it. If you use other products, the sealing and the interior of the cooking chamber may be damaged by corrosion.

Caring for the door sealing

A door sealing is subject to wear. Proper care of sealing prolongs service life.

- Grease and caustic cleaning agents attack and weaken the sealing material and thereby accelerate the rate of wear.
- Chicken and pork grease are very aggressive.

Please observe the following care instructions:

- Manually clean the sealing daily with a mild grease solvent.
- Use fresh water to remove any remaining cleaning agent.
- Leave the door open overnight to allow the door sealing to relax.
The door should also be left open when the appliance is not in use.
- Inspect the sealing regularly for damage.
Replace damaged sealing to prevent steam/air from escaping.
- The sealing of appliances with Autoclean cleaning systems must also be cleaned by hand.
Grease and cleaner deposits often collect on the outer side of the sealing. If these are not removed, the sealing decomposes at those places.
- Use original cleaner when cleaning.

Cleaning of door glasses

The door is made of two parts. The inner glass can be opened for cleaning. Clean only with a soft cloth. Never use scouring agents.



Cleaning of glass panes

Clean only with a soft rag, do not ever use scouring agents.

Cleaning of outer surfaces

Use fat/grease dissolving cleaning agents or special stainless steel cleaners.



Do not use water hose or high pressure sprayer on outer surfaces!
A water jet may damage parts of the appliance or else water may get in touch with electric live parts. DANGER – personal injury caused by an electric shock.

Cleaning of the grease/fat filter

Cleaning the grease/fat filter should be daily routine.

If heavily contaminated we recommend a cleaning bath or cleaning in a dishwasher.

We strongly recommend to work with 2 filters, so that one filter can be immersed in a cleaning bath or dishwasher, while using the other one. Always rinse it thoroughly with fresh water.

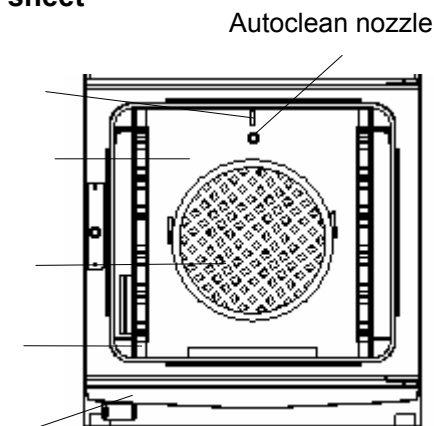
Cleaning of drip trays

Clean both drip trays, the one on the door and the one underneath, at least weekly, respectively when necessary.

Cleaning the cooking chamber behind the air conducting sheet

Clean weekly respectively according to contamination
 Switch off the appliance and allow to cool down
 Remove the grease/fat filter
 Remove the hang-in racks
 Remove the fixing screws of the air conducting sheet
 Remove the air conducting sheet
 Clean the drain filter.
 Clean the now accessible interior thoroughly
 After cleaning replace all parts removed in reverse order

Fastening screw
 Air conducting sheet
 Fat filter
 Hang-in rack
 Drip tray



The appliance must not be started without the air conducting sheet.!

10. Accessories - Optional Extras

Lower rack/support 6x2/3	open, 10 levels
Wall brackets 6x2/3	1 pair
Fat/grease filter	Recommendation: Additional filter for changing
Cleaning agent Original MULTI CLEAN special	1 l spray-pistol bottle 10 l refill bin
Pressure pump sprayer	Contents 1,5 l
Grids	GN 2/3 chromium plated or stainless steel
Baking trays	GN 2/3 20 mm stainless steel or enamelled aluminium perforated and/or silicone coated
Pans	GN 2/3 40, 65, 100 mm deep stainless steel or enamelled, perforated or closed

SALVIS AG
Nordstrasse 15
CH-4665 Oftringen
Phone +41 62 788 1818
Fax +41 62 788 1895
www.salvis.ch
info@salvis.ch

