



COMBI OVEN

INSTALLATION AND OPERATING INSTRUCTIONS



SLIM CONVECTION OVENS
SLIM COMBI OVEN SLIM COMBI OVEN SLIM

MSDBD 0623 E / MSDBD 0611 E / MSDBD 1011 E



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1010 - 24



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1. INSTALLATION

1.1 General and safety warnings

- Before installing and commissioning the combi steamer, carefully read this manual, as it contains important information for safe installation, use, and maintenance.
- Keep the instructions in an easily accessible place for future reference by operating personnel.
- Always attach the instructions to the combi steamer is moved. If necessary, request a new copy from an authorized dealer or directly from the manufacturer.
- For appliances weighing more than 50 kg, use suitable handling equipment.
- After removing the packaging, make sure that the appliance is intact and shows no signs of damage caused during transport. Never install or operate damaged equipment; if in doubt, contact technical support or your dealer.
- As the packaging material potentially hazardous, it must be kept out of the reach of children or animals and disposed of properly in accordance with local regulations.
- Installation must be carried out in accordance with the regulations in force in the country of installation.
- Before installing the device, check that the systems comply with the regulations in force in the country of use and with the information on the technical label applied to the device.
- Installation or maintenance performed differently than

as stated in the instructions, may result in damage, injury, or fatal accidents.

- Installation, extraordinary maintenance, and repairs of the device must only be performed by a qualified technician. qualified personnel equipped with personal protective equipment and acting in accordance with the manufacturer's instructions.
- During installation of the equipment, persons not authorized to perform the installation are not permitted to pass through or remain in the vicinity of the the work area.
- This device is intended for the thermal treatment of food indoors and must only be used for this purpose. Any other use is considered inappropriate and dangerous and must be avoided.
- The device should only be used by personnel who have been properly trained for this purpose. Aby se zabránilo

the risk of accidents or damage, it is also necessary for personnel to receive regular receive precise safety instructions and use the prescribed personal protective equipment.

- The device should not be used by persons with limited physical, sensory or mental abilities, or with insufficient experience and knowledge, unless not under the supervision of by a person responsible for their safety or or have received instructions on how to use the device.
- The device must be placed in a well-ventilated room to prevent excessive accumulation of harmful substances in the air of the room in which it is installed.
- Children should be supervised to ensure that they do not play with the device



play with or use the device.

the instructions in this manual will void the warranty.

- During operation, care should be taken with hot external surfaces of the device, which may exceed 60°C under operating conditions exceed 60°C under operating conditions.
- The user does not need to wear hearing protection, as the sound pressure level of the combi steamer is below 70 dB(A).
- In the event of a malfunction or defect, the device must be switched off. Repairs may only be carried out by an authorized manufacturer's service center, as original spare parts.
- Before starting any work related to installation or maintenance, disconnect the device from the power supply.
- Interventions, manipulations, or modifications that are not expressly permitted and that are not in accordance with
- Do not place other heat sources, such as deep fryers or cookers, near the convection oven.
- Do not store or use flammable substances near the appliance.
- If the appliance is not used for a long period of time, the water and electricity supply must be disconnected.
- Before putting the appliance into operation, check that you have removed all packaging parts and then dispose of them in accordance with applicable regulations.
- Any changes to the installation of the appliance that prove necessary must be approved and carried out by authorized technical personnel.

- All electrical repairs must be carried out by highly qualified personnel.
- Attention! In If the the power cable, the device must be deactivated. Only authorized and qualified personnel may replace cables.
- The device is intended for professional use by qualified personnel only.
- No modifications to the cable connections of the combi steamer are permitted.
- Failure to comply with the above instructions may endanger the safety of the device and your own safety.
- When the cooking chamber is hot, be careful when opening its door. DANGER OF BURNS!
- Removing hot nd
- convection oven must be done with heat-resistant gloves to protect your hands.
- Wear protective goggles and gloves when cleaning the cooking chamber.
- CAUTION: The floor near the appliance must not be slippery.
- The type plate affixed to the appliance provides important information: This information is essential when requesting maintenance or repair of the device; therefore, it is recommended not to remove, damage, or modify it.
- After installation, it is recommended to draw up a maintenance plan (at least once a year) to be carried out by qualified personnel.
- The device complies with the essential requirements of the Machinery Directive 2006/42/EC.

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- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EU.
 - The device complies with the essential requirements of the Low Voltage Directive and Directive 2014/35/EU.



1.2 Location

The appliance is designed for installation in a closed room; it cannot be used outdoors and must not be exposed to rain or weather conditions.

The location designated for installation of the combi oven must have a solid, level, and horizontal surface with sufficient load-bearing capacity for the entire device, even when it is fully loaded.

The appliance must be transported to the installation site packed on its wooden pallets.

Handling must be carried out using a pallet truck, taking all necessary measures to prevent the combi oven from tipping over. At the end of its service life, the combi oven must also be loaded onto a pallet and transported with the utmost care to prevent the risk of tipping over.

The appliance must be placed in a suitably ventilated room to prevent excessive accumulation of harmful substances in the air of the room in which it is installed.

All materials used for packaging are environmentally friendly and can therefore be safely stored or disposed of in accordance with applicable regulations.

The combi steamer must be placed on a level surface: use a spirit level to adjust the height of the levelling feet, as shown in **Fig. 1**.

Significant imbalance or tilting can have a negative effect on the convection oven's operation.

The floor of the room where the appliance is installed must be made of fireproof material.

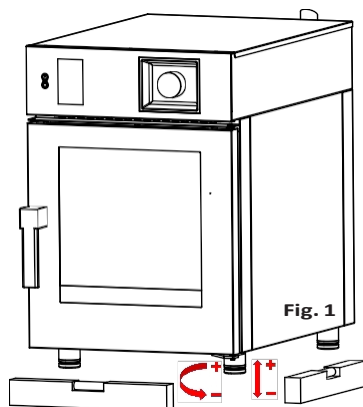
Remove all protective film from the outer panels of the appliance by slowly peeling it off, so that no adhesive remains on the panels.

Check that all holes and slots are free of debris.

Check that all openings and slots for air intake or heat dissipation are not blocked in any way. The combi steamer must only be installed on a stable support.

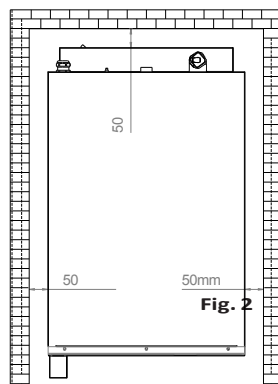
Remove the appliance from its packaging, check that it is undamaged, and place it in its intended location, ensuring that it is not placed on or against walls, curtains, partitions, kitchen furniture, or combustible materials.

It is recommended to carefully follow the applicable fire safety regulations.



A minimum distance of 50 mm must be maintained on all sides between the combi steamer and walls or other equipment (**Fig. 2**).

In accordance with specific regulations, regular maintenance of the combi oven should be performed once a year by an authorized technician; on this occasion, all checks relating to the operation of electrical components (contactors, electronics, electromagnetic valves, heating elements, motors, cooling fans, etc.) and mechanical controls relating to the functionality of doors, hinges, closing mechanisms, and seals will be carried out.



1.3 Connection to the water supply

The water pressure must not exceed 6 bar (250 kPa). If the water pressure in the water supply network is higher than this value, a pressure reducing valve must be installed upstream of the combi steamer.

The minimum water pressure for proper convection oven operation must be higher than 1.5 bar.

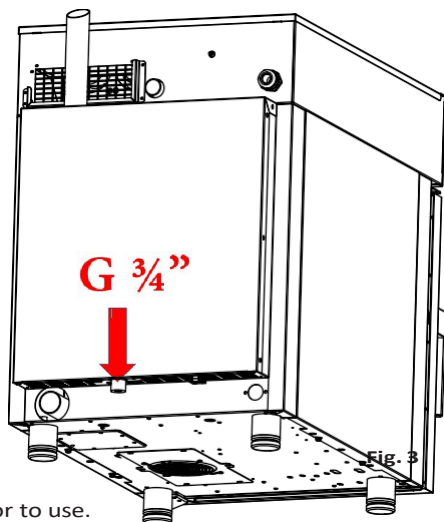
The combi oven has a water inlet (the position varies depending on the model, **see Fig. 3**). It is always recommended to install a water softener/descaler so that the water hardness at the inlet of the appliance is between 6° and 10° F.

Before connecting, allow a sufficient amount of water to drain to remove any iron deposits from the pipes.

Connect the "water" supply pipe to the water supply network and insert the shut-off valve and filter.

Make sure that the shut-off valve is installed so that it is always easy for the operator to use.

Caution: if the water supply pipe is damaged, it must be replaced with a new one and the damaged pipe must not be reused.



Minimum water quality requirements:

Hardness (CaCO_3) = between 6°f and 10°f (60 - 100ppm)

TDS (total dissolved solids) = less than 100.0 mg/l

(milligrams per liter)

Free chlorine = less than 0.5 mg/l (milligrams per liter) Chlorides

= less than 20 mg/l (milligrams per liter)

Chloramines = less than 0.5 mg/l (milligrams per liter) Total

alkalinity = less than 20 mg/l (milligrams per liter) Total silica

= less than 10 mg/l (milligrams per liter)

PH level = 7.0 - 8.0

1.4 nd drain connection

The combi steamer is equipped with a water drainage device located at the bottom rear and fitted with a 40 mm diameter pipe.

Connect the water drainage device hose (**Fig. 4, ref. A**). The water drainage device is a siphon, but it is recommended to connect the pipe to an open funnel.

Check that the internal siphon is filled with water and, if not, fill it with water supplied through the drain in the cooking chamber.

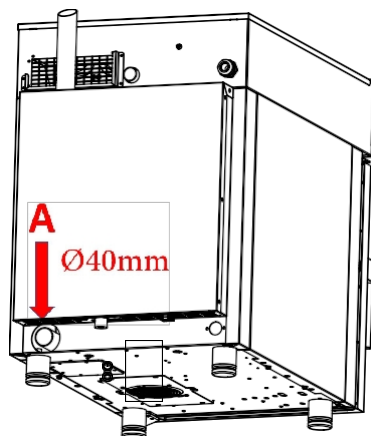


Fig. 4

1.5 Connection to the detergent

To start the washing phases correctly, it is necessary to connect the combi steamer to the detergent canister. To connect, insert the white detergent hose into the canister. The hose is located in the lower left part of the combi steamer (**Fig. 5**).

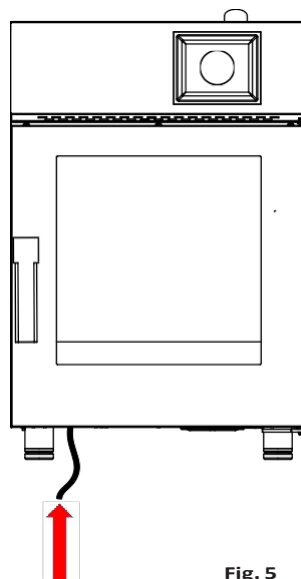


Fig. 5

1.6 Electrical nd wiring

Electrical installations must be equipped with effective grounding in accordance with the requirements specified in applicable legal regulations.

The electrical safety of the equipment can only be ensured if the electrical installation is carried out in accordance with the regulations.

Before performing electrical connections, it is necessary to check the voltage and frequency values of the electrical network to ensure that they comply the required values for the equipment specified on its type plate (**Fig. 6**).

MOD		S/N	000000/00/00	
COD				
POWER SUPPLY		xxx V AC xN xx HZ		
OVEN POWER kW			BOILER POWER kW	
TOTAL POWER kW			CE	IP
				

n the case of direct connection to
An electrical circuit breaker must be installed between the combi steamer and the mains supply, rated for the load in question, which will ensure disconnection and whose contact distance will allow complete disconnection under overvoltage category III conditions in accordance with installation regulations. This device must also be located so that it can be easily operated by service personnel at any time.

Switch the main switch, to which the power cord plug is connected, to the 0 (zero) position. Have qualified personnel verify that the cross-section of the socket cables corresponds to the power consumption of the device (**Table 1**).

The standard electric convection oven is tested at 3N 400V. The standard device is supplied with the power cable already connected.

The supply voltage with the device in operation must not deviate from the rated voltage by more than $\pm 10\%$.

The equipment must be connected to
equipotential bonding system, whose
effectiveness must be verified in accordance with applicable
legal regulations. A terminal on the frame marked with the symbol shown
in **Fig. 7** is used for connection, to which a cable with a minimum cross-
section of 10 mm² is connected.



Fig. 7

ELECTRICAL model	KM0623 (W)	KM061 (W)	KM101 (W)
Weight	65	80	98
Voltage	2N 400V	3N 400V	3N 400V
Frequency (Hz)	50/60	50	50/60
Power consumption (kW)	4.7	6.90	13.8
Minimum power cable cross-section (mm ²)	5 x 1.5	5 x 2.5	5 x 4

Table 1

1.7 Putting the combi steamer into operation

Before putting the combi steamer into operation, all necessary checks must be carried out to ensure that the appliance and its installation comply with the legal regulations and technical and safety instructions contained in this manual.

The following points must also be observed:

- The ambient temperature at the convection oven installation site must be higher than +4 °C.
- The cooking chamber must be empty.
- All packaging must be completely removed, including the protective film on the walls of the combi oven.
- The vent and ventilation openings must be open and free of obstructions.
- Any parts of the combi oven that have been removed for installation must be reinstalled.
- The main switch must be turned on and the water shut-off valve upstream of the device must be open.

1.8 Testing

The combi oven is tested by performing a test cycle of heat treatment to verify that the appliance is functioning correctly and that there are no anomalies or problems.

Turn on the combi oven using the "ON/OFF" button **ref. 1 fig. 8**.

Set the cooking cycle at a temperature of up to 150 °C, with a duration of 10 minutes and humidity of 10%.

Carefully check the points in the following list:

- The lights inside the cooking chamber will turn on when you press the corresponding button (**Fig. 8 - ref. 4**) and will automatically turn off after 45 seconds if they are not turned off earlier by pressing the button again.
- The combi steamer switches off when the door is opened and continues operating when the door is closed again.
- The thermostat for regulating the temperature in the cooking chamber switches on when the set temperature is reached and the heating element(s) temporarily switch(es) off.
- The fan motor automatically changes the direction of rotation approximately every 3 minutes (variable time depending on the cooking time).
- In combi steamers with two fans in the cooking chamber, the motors rotate in the same direction.
- Check for any water leaks in the direction of the moisture supply pipe fan in the cooking chamber.
- At the end of the cooking cycle, the combi oven emits an audible warning signal.

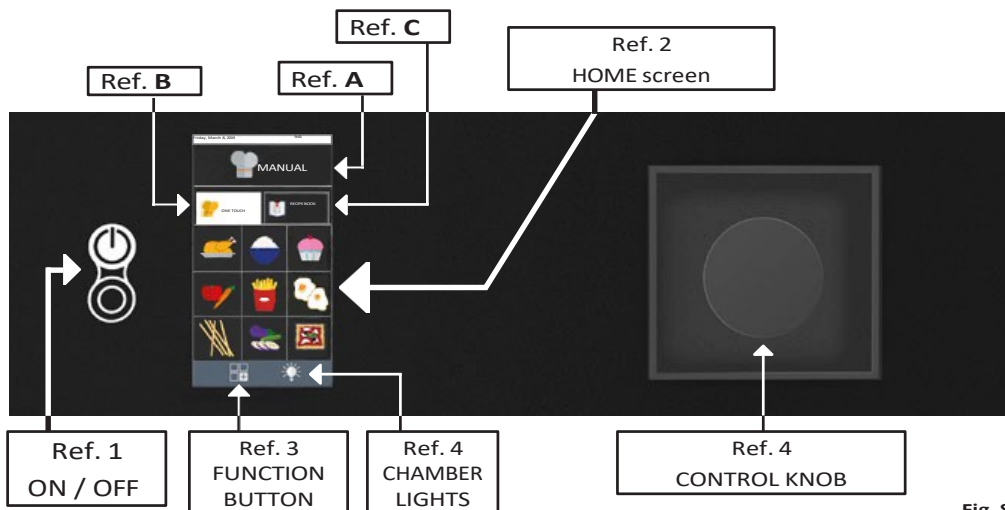


Fig. 8

2. HEAT TREATMENT

2.1 and pictogram explanations

Home screen



MANUAL



ONE TOUCH



RECIPE BOOK



FUNCTIO
NS



CHAMBER
LIGHTS



Manual heat treatment screen



Heat treatment mode:
convection



Moisture vent valve: open



Heat treatment mode:
combined



Relative humidity



Heat treatment mode:
steaming



Unlock button: allows you to
change the program



Heat treatment mode:
keep food warm



Indicator for user-modified
program or new program



Automatic cooling.
Only present from phase 2 onwards.



Allows verification of the SET
program during heat treatment



Mode: smoking



Manual humidifier button



Time / timer



Programmed start button



Core probe mode



Home button: allows you to
return to the home page



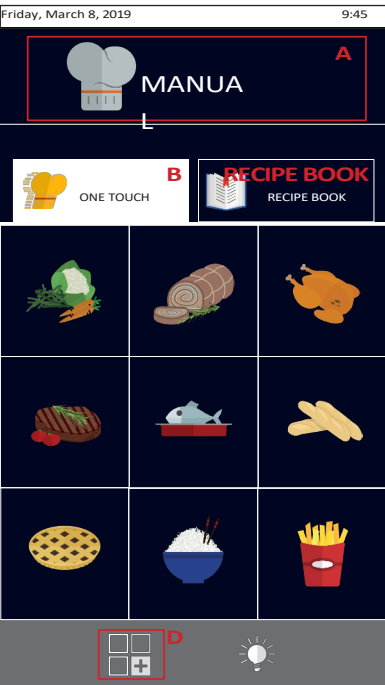
Delta-T mode



Moisture vent valve: closed

2.2

Turn on the combi steamer by pressing the "ON/OFF" button (ref. 1 fig. 13), the "HOME" screen will appear on the display (ref. 2 fig. 13).



You can choose whether to perform "Manual" heat treatment (ref. A) or use one of the favorite programs set by the user in the "One touch" program (ref. B) or in the "Recipe book" (ref. C).

Pressing the D button opens the "Functions" menu, where you can set washing, import and export cooking programs, and manipulate the combi oven's system settings. (Some of these functions are password-protected and reserved for specialized technicians only).

The "One touch" groups (ref. B) allow direct access to favorite recipes, starting the desired cooking with a single press of the icon, minimizing time. Within these groups are the cooking programs that the user has decided to set up, allowing them to customize the menu and reference icon.

As cooking programs divided by product type, such as

with the touch nd display

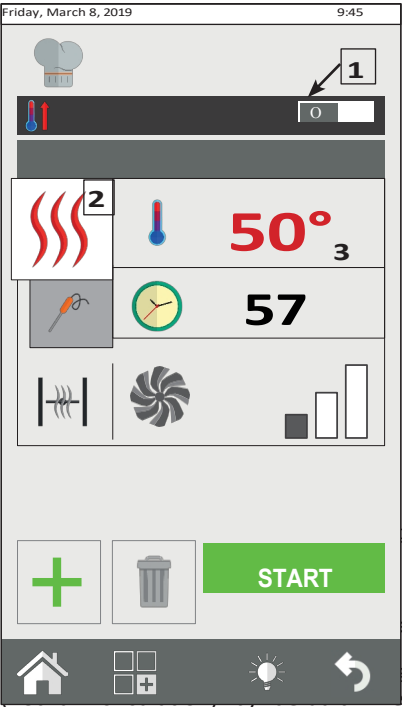
All operations can be selected by clicking on the item or the desired icon.

To change heat treatment parameters such as temperature, click on the corresponding field and turn the control knob.

To confirm the change, you can either click on the parameter again or press the control knob.

2.4 Manual heat

From the "Home" screen, press the "Manual" button to access the heat treatment parameter settings screen.



press this button to change the cooking mode to combination or steam. Or set the hold cycle (HOLD) or set the cycle with messages. It is also possible to set the combi oven to smoking mode.

With "Manual" heat treatment, you can set the combi steamer for single cooking with one or more phases and/or set a cooking program and save it in the recipe books.

Settings preheating

Automatic

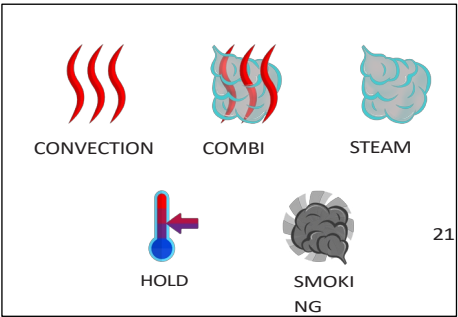
Function "Preheating" function brings the combi oven to the desired temperature before the food to be cooked is placed inside.

If the combi oven is hotter than the preheating temperature, it will automatically cool down and adjust to the correct temperature.

"Preheating" is set automatically, but it is possible to adjust this function after pressing the "Start" button by clicking on the displayed temperature.

In addition, you can activate or deactivate this function by turning button **1** to the right or left.

combi oven.

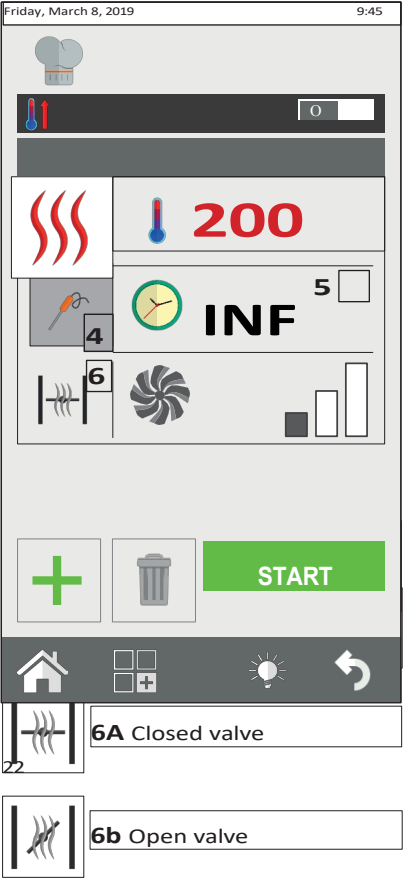


2.4 a Heat treatment modes: convection, combi and steam-

Cooking temperature setting

Press button **3** to set the cooking chamber temperature. The adjustable temperature varies depending on the selected heat treatment mode.

Timer/probe/Delta-T settings



After selecting the "Heat treatment mode," you can cook "by time" or using the "core probe."

Press button **5** to set the timer (countdown). The time is displayed in minutes (1h30 '= 90 minutes).

When the time is up, an audible signal sounds and the cooking process stops.

If no time is set, cooking will continue in "infinite" mode (**INF**), and the combi steamer will continue cooking until the operator manually intervenes to stop it.

When cooking with a "core probe," it is possible to choose between needle (**4a**) or ΔT (**4b**).

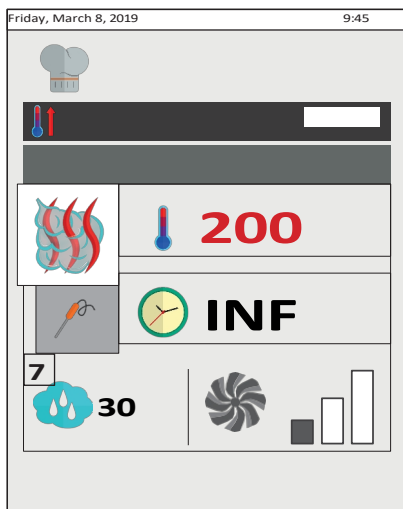
This mode allows for more precise cooking of food.

Further information on heat treatment **ΔT** is described in section 2.16.

Setting the valve for moisture removal

Only in convection mode can the opening and closing of the moisture vent valve be set manually. When open, moisture in the cooking chamber is vented away, allowing the cooking chamber and food to dry. Press button **6** to control the valve.

Relative steam percentage setting



Only in "Combi" mode is it possible to set the percentage of humidity that the combi steamer will maintain during cooking.

To set the desired humidity level, press button **7** and set the value.

Fan speed setting

In "Convection" and "Combi" modes, you can also change the fan speed parameters.

In contrast, in "Steam" mode, this setting is automatic.

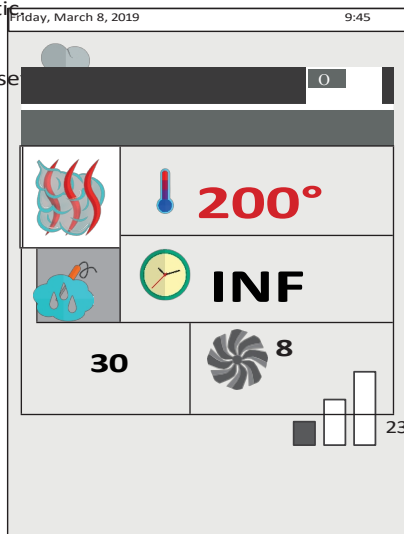
The fan function, depending on the temperature set

 , is primarily as follows

It distributes heat evenly throughout the combi steamer chamber for uniform cooking and golden browning of food between individual trays.

Further information is provided in section **2.17c**.

To set the desired rotation speed, press button **8** and set the desired value.



2.4 b Hold mode - HOLD

The preservation mode aims to keep products at a hygienically safe temperature ($> 65\text{ }^{\circ}\text{C}$) without changing the heat treatment of the product core. It is used at the end of heat treatment overnight to preserve cooked products until the operator returns to the kitchen.

HOLD mode has a default humidity setting of 20% and a fan speed of 1. For effective preservation, it is recommended not to change the fan speed. For roasting, it is recommended to set the humidity between 20% and 35%, and for braising, the recommended humidity is between 90% and 100%.

To change the preservation phase, click on the cooking mode button (2) and select HOLD.

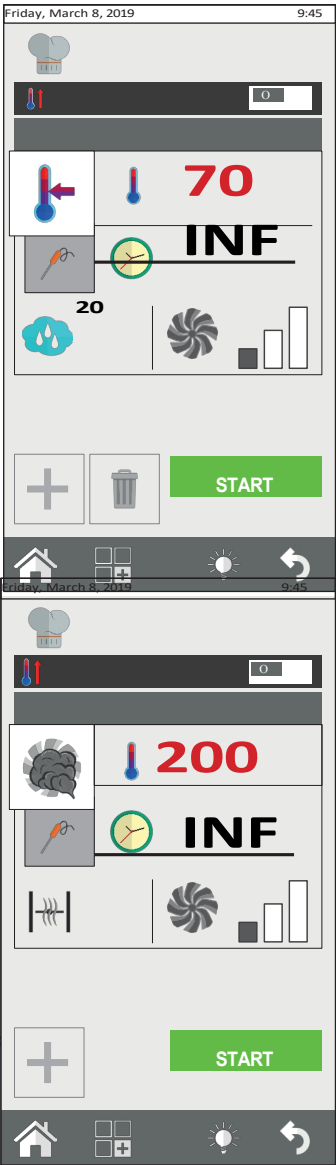
2.4 c Smoking mode ()

The "Smoker" accessory is required for smoking in the combi steamer. It must be placed on a baking tray in the combi steamer before the smoking phase begins.

If the cooking program includes a post-smoking heat treatment phase, the "Smoker" accessory must be removed from the combi oven. For more information on connecting and using the smoking device, see the accessory operating instructions.

After starting the cooking process with the Start button, the combi oven will prompt you to insert the smoking device before the smoking phase begins. At the end of the smoking phase, the combi oven will prompt you to remove the smoking device. Both of these steps must be confirmed by the operator. Only after confirmation will the combi oven proceed to the next phase.

In smoking mode, it is possible to set the temperature, time, ventilation, and moisture vent. However, it is recommended to keep the valve closed s from the chamber.



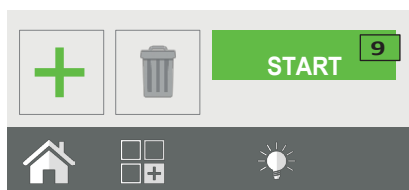
Smoking can be done either cold or hot, depending on the type of product and the desired result.

In the first case, set the temperature between 10°C and 30°C. The minimum temperature in the combi oven chamber will be similar to the ambient temperature. It is possible to further cool the chamber by placing ice in the cooking chamber.

In this mode, the maximum adjustable temperature is 200°C.

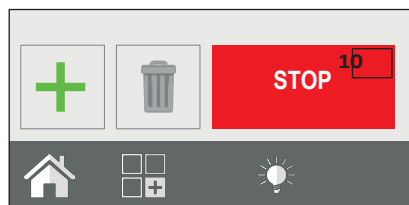
2.4 d Starting and stopping heat

After setting the desired heat treatment parameters, press the START button, button **9**, to start the heat treatment.



The combi steamer starts in preheating mode if this was selected previously, otherwise it starts directly in cooking mode. By pressing the "advanced customization" button, you can manually select a specific initial phase of heat treatment or switch from one phase to another in the cycle by selecting the appropriate phase and pressing the **GO** button that appears next to the phase number.

The heat treatment will continue until the set time has elapsed or until the internal temperature has been reached in heat treatment mode with a core probe. If the time is set to infinity, the heat treatment must be stopped manually.



Press the STOP button, button **10**.

2.5 Personal settings for cooking programs

It is possible and easy to create your own cooking programs, which can have up to 9 different phases plus preheating.

Each cooking stage represents one heat treatment mode (convection, combination, steam, etc.) with specific parameters for time, humidity, ventilation, etc.

For example: for roasting, you can create a program that includes one browning stage, one heat treatment stage, and one temperature maintenance stage.

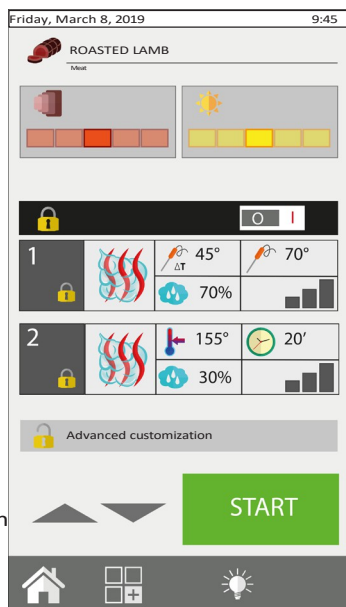
The basic condition for creating a subsequent stage is that the previous stage has a defined time: for example, if stage 1 has a set time of

to infinity, it will not be possible to create phase 2, because the first phase has no end. The exception is the maintenance phase, which can be set to "INFINITE" and then have one or more subsequent phases, which must be started manually. For example, when cooking certain roasts at night, it is preferable to brown the roast when the operator returns to the kitchen, i.e., after the maintenance phase.

To switch between cooking stages, hold down the number of the stage you want to switch to, or use the arrows to select the desired stage number and press the "GO" button next to the stage number.

It is possible to start the program from a specific phase (other than the first one set): after selecting the program, press the "Advanced personal settings" button, move to the desired phase using the arrow and press the Start button; the program will start from this phase. If this program included preheating, it will not be performed.

In any case, it is possible to change the program with the "Advanced personal settings" button.



2.6 Creating a cooking program

The cooking program consists of several phases that the combi oven performs in ascending order (phase 1, phase 2, phase 3, etc.), automatically transitioning from one to the next.

After setting the parameters for the initial phase (phase 1), press the "New Phase" button (button 11) to create the next phase.

Then set the parameters for phase 2.

Continue with steps 1 and 2 to create additional phases. You can also create and insert new phases between previously created phases. The new phase will be placed below the selected phase when you press the "New Phase" button.

After completing the programming, press the START button. To delete a phase, select that phase and press the "Delete Phase" button (button 12).



Setting the cooling phase between two phases

It may be necessary to cool the temperature inside the combi oven chamber between phases.

For example, when heat treating roast meat, it is necessary to cool the chamber between the searing phase (at high temperature) and the heat treatment phase (at low temperature).

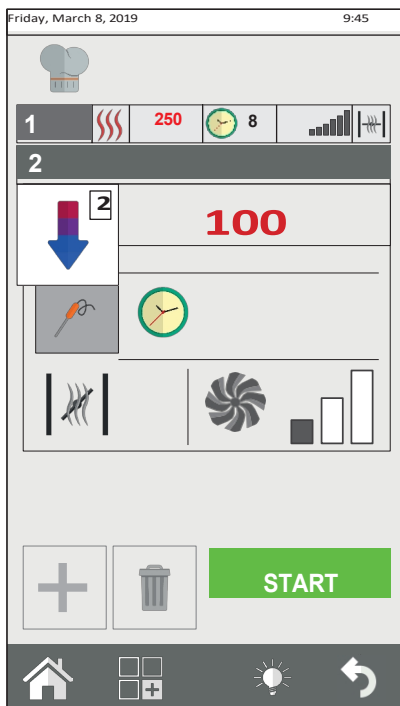
The combi steamer can perform this operation automatically by setting the automatic cooling phase.

The automatic cooling phase can only be set from phase 2 onwards.

After setting the high temperature phase, create a new phase and select the automatic cooling option from the cooking modes field (ref. 2).

After selecting this mode, the combi steamer will suggest default values for temperature, ventilation, humidity, and moisture vent. Set the desired cooling temperature (min. 100°C).

To ensure the fastest possible cooling, it is recommended not to change the ventilation and moisture extraction valve values, except in special cases.



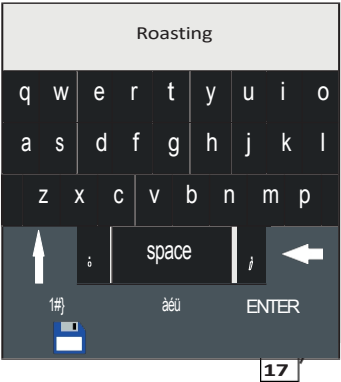
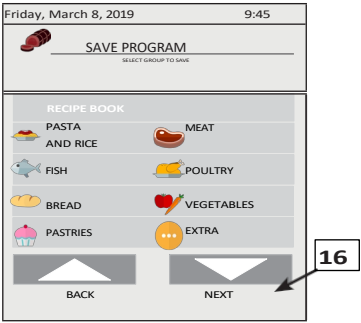
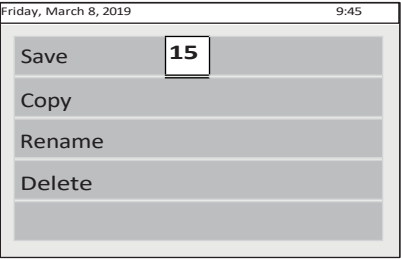
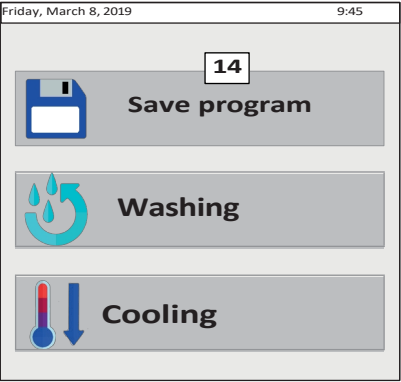
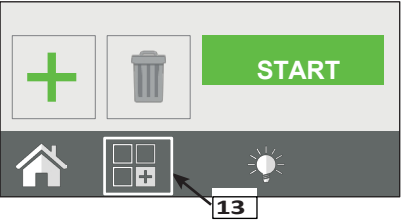
2.7 Saving the cooking program

It is possible to save the created cooking program for later use within the "Product type" group in the classic recipe book (meat, fish, chicken, etc.).

After creating a cooking program, press the function button (button **13**) to access the programming functions screen.

Select the "Save program" function (button **14**) and on the next screen press the "Save" button (button **15**) and select the group in which the program is to be saved and press the "Next" button (button **16**).

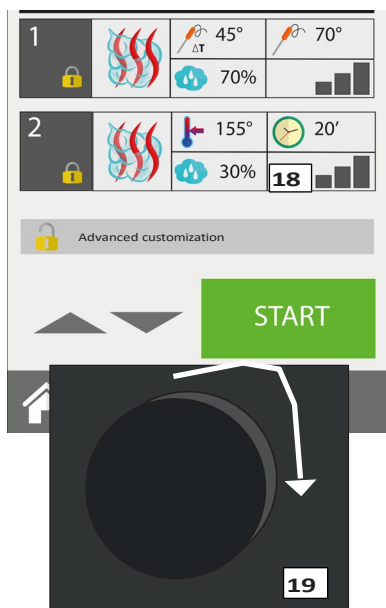
Then enter the program name and press the Enter key (button **17**) to save it.



2.8 Change cooking program

The combi steamer comes with pre-programmed cooking programs.

Both pre-loaded and newly created cooking programs can be customized according to personal preferences.



To edit a program, you must select the desired program from one of the recipe books. Once opened, you will see an overview of the set phases. In this "read" mode, the heat treatment parameters cannot be changed. If you want to change one or more heat treatment parameters or activate/deactivate automatic preheating, click on the "Advanced personal settings" button (button **18**) to unlock the program and make the desired changes. Select the phase to be modified by turning the encoder (button **19**) and change it as desired.

Once the adjustment is complete, you can start cooking immediately (changes made in this way only apply to this cooking cycle and will not be saved) and/or create a copy of the program with a different name and the changes you have made.

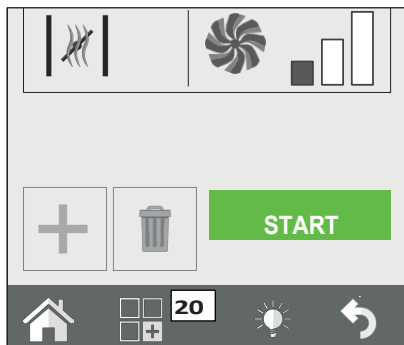
It is not possible to save changes to pre-installed programs.

2.9 Copying, moving, renaming, and deleting ()

Each program present can be copied, moved, renamed, or completely or partially deleted.

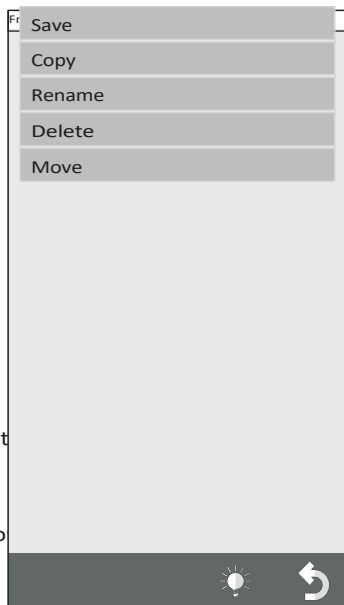
Copying a program

If you want to create a new program from an existing program (because the old and new programs share some aspects of heat treatment), you can copy it.



Select the program you want to use as a basis, open it, and click on Advanced personal settings to change it. Make the desired changes and select Save and then Copy from the function menu (button **20**).

Select the group where you want to save, enter a name, and press Enter to confirm.



(button **20**). Then select Save and then Move. Select the new group or groups where it should be saved and confirm with the Next button.

Renaming a program

After opening the program, click the Function button (button **20**) and select Save, then Rename. Enter the new name and press Enter.

Deleting a program

After opening the program, press the Function button then Delete.

Function button (button **20**) and click Save, then Delete.

Confirm your selection by clicking YES in the pop-up window.

2.10 Selecting a program from the menu

The combi steamer is equipped with a range of cooking programs pre-loaded into its memory.

The programs are divided according to product type (meat, fish, vegetables, etc.).

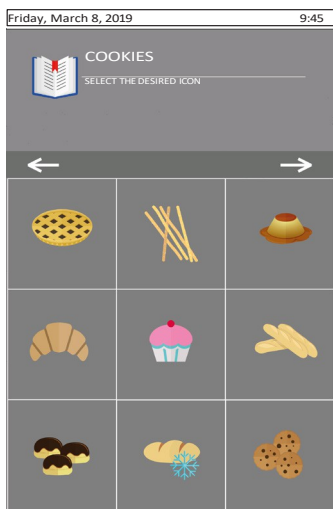
You can view them either from the main menu under "Recipe Book" or from the one-touch screen, which allows you to directly view the icons of recipes that the user has set as favorites.

One Touch

When you start the combi oven, you will see the user's favorite recipes, set and uploaded by the user.

By selecting the icon for a favorite recipe, the combi oven immediately starts cooking without the need for further input, minimizing the time required for use.

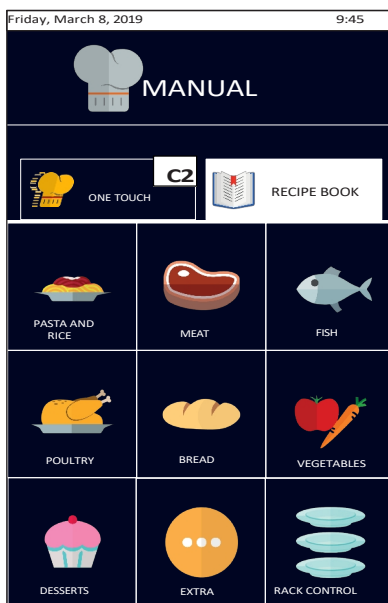
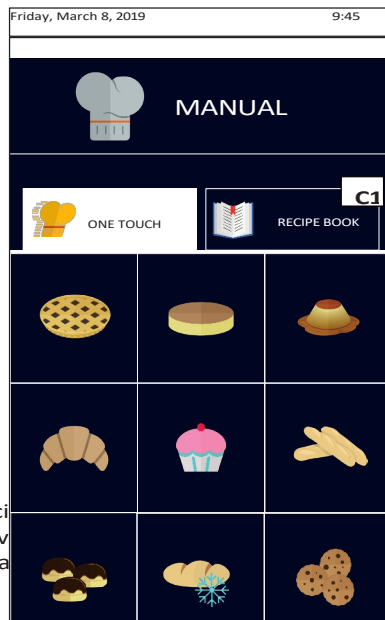
Select the desired recipe from the list. To change the programs available in one-touch mode, hold down the icon of the recipe you want to replace and select the one you want to have in the main menu from the list. Then select the image you want to assign to the previously selected recipe from the list of icons.



To return to the favorite cooking methods display, press the One touch button (ref. **C2**).

Recipe

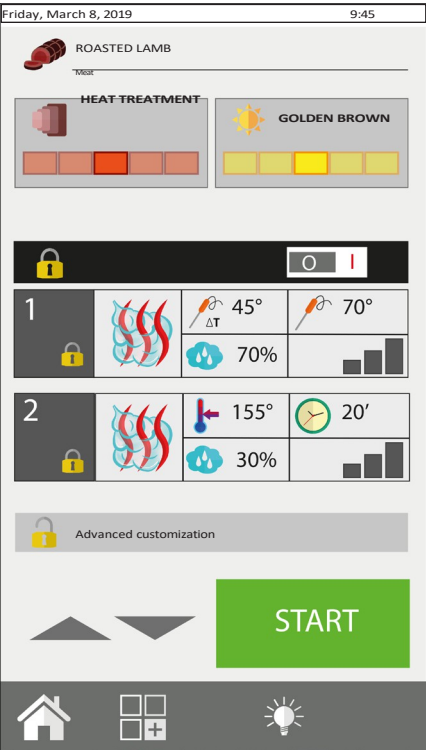
Clicking on the recipe cooking programs displays meat, fish, and vegetable



2.11 nd RecipeTuner interface

Once a cooking program has been opened, it can be easily modified using the RecipeTuner interface. Depending on the type of cooking selected, it is possible to easily modify the cooking of the product, browning, proofing, etc.

The **RecipeTuner** function is available for both pre-set programs so for the newly created ones. The **RecipeTuner** system itself recognizes the stage designated for change to meet the needs of heat treatment.



Interface functions

Heat treatment: allows you to change the heat treatment of the product. Starting with medium heat treatment at 60°C in the core, it is possible to achieve the following heat treatments, starting from rare: "rare," "medium rare," "medium," "medium well," and "well done."

Browning: you can choose from 5 levels of browning, ranging from mild (left) to intense (right).

Moisture: when stewing, this refers to the residual moisture in the product after cooking.

Proofing: you can add proofing stages (20-minute increments) and then run the automatic proofing and cooking program.

Heating method	Interface	
Steam	Heat treatment	
Grilling	Heat treatment	Golden brown
ROASTING MEAT	Heat treatment	Golden brown
Frying	Heat treatment	Golden brown
Stewing	Moisture	
Gratin	Golden brown	
Baked goods	Rising	Golden brown
Low temperature	Heat treatment	
Smoking		
Egg	Heat treatment	

2.12 Control Rack Service Mode

The **Rack Control** function allows you to control up to 10 different levels separately during cooking. This function manages a single setting for the "cooking mode", temperature, humidity, etc. However, each level can have a cooking time or core temperature that is independent of the others. Clicking on the **Rack Control** icon (button **21**) opens a list of preset programs, such as: breakfast, lunch, multibaker, steam, combi. Each of these programs will contain a whole range of dishes related to the program.

Example: The Lunch program will contain dishes related to lunch service, such as grilled steak, Wiener schnitzel, steamed vegetables, and baked lasagna.

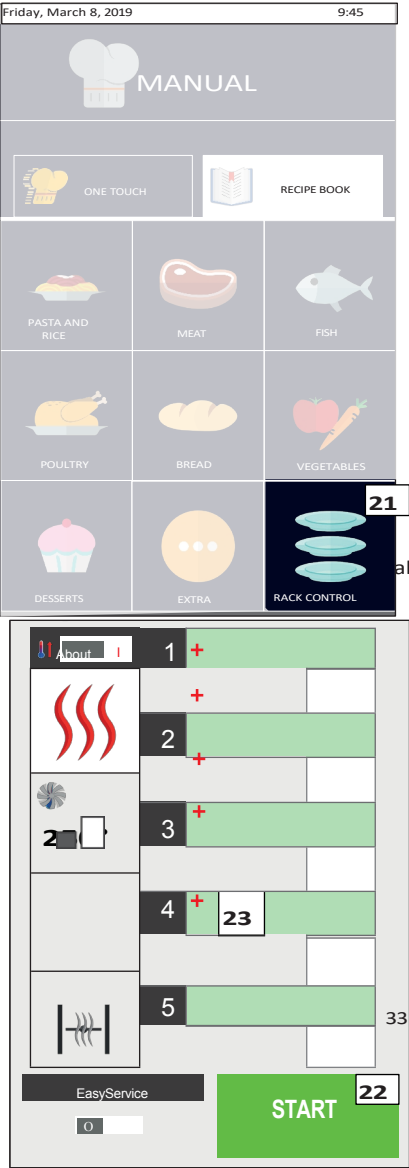
It is possible to create and add additional programs and subprograms (dishes).

2.12a Using the Rack Control function Select one of the Rack Control programs

Select one of the programs from the list, for example, the Lunch program. The program settings will appear on the left: preheating, cooking time, temperature, etc. On the right-hand side, you will see 5 empty levels.

Starting one of the Rack Control programs

All Rack Control programs operate with indefinite time settings by default. Therefore, regardless of whether the program requires preheating or not, the first thing to do is to start the program by pressing the **START** button (button **22**).



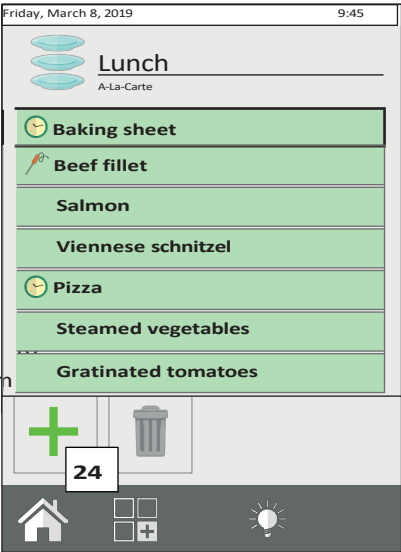
Adding dishes to program levels

After starting the program, once preheating is complete (if applicable), click on the + sign (button 23) in one of the fields on the right to add the name of the dish to be added to the selected level.

A list of preset subprograms will be displayed (dishes), select from by clicking on it and it will be automatically added to the previously selected field. Before

making the selection, place it in the convection oven for heat treatment. Continue adding the remaining courses you want to cook. It is possible to add and control up to a maximum of 5 levels at a time.

Next to the level name, you will see the time remaining until the end of the heat treatment, or, if the heat treatment is set with a temperature probe, the actual core temperature.



Creating new dish names for levels

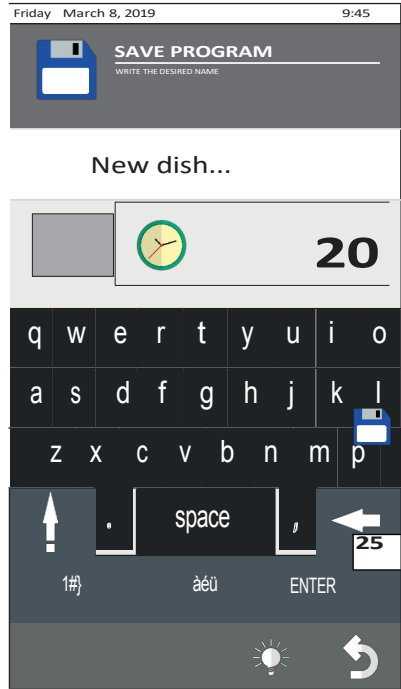
New meal names can be added to both user-created and preset programs.

Enter the list of dishes by clicking on an empty field and press the "New" button (button 24). Enter the name of the dish and the cooking time or core temperature in the input screen. Finally, press the "Save" icon (button 25). To add more, continue by pressing "New".

Deleting a dish from the list

Deleting a meal from the list is done by simply pressing the name to be removed. This is only possible if

the heat treatment for that meal is NOT active.



Direct or programmed use

RackControl can be used either directly or in a programmed manner.

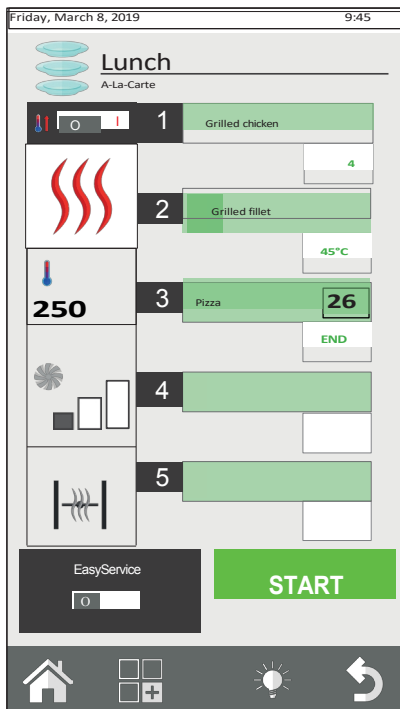
The first method is described in the previous chapter (Adding meals to the program), in which meals are added by pressing the START button (and at the end of preheating, if available).

In program mode, the cycles are added when the combi steamer is stopped (STOP), i.e. when it is not performing any heat treatment. In this mode, the selected levels are not activated. Only after pressing START (and waiting for preheating to complete, if present) can they be activated manually one by one by clicking on the time field on the right.

Changing the time or temperature of the food probe

It is possible to change the cooking time or food core probe set by pressing and holding it longer.

To make a permanent change, enter the list of meals and press and hold the name of the meal you want to change. Now enter the new time (or probe temperature). In this mode, you can also change the name of the meal. However, if you want to change the cooking time during cooking, click on the remaining time field and enter the new time or probe temperature.



Finishing the cooking process

After the preset cooking time has elapsed (or when the set core temperature has been reached), the combi oven emits an audible signal and the word "END" appears in the time field (26). Simply open the combi oven door and remove the finished product. Opening and closing the door automatically resets the level.

Quick food insertion

During the cooking and serving phases, it may be necessary to cook a product that is not on the list. It is possible to quickly insert food into RackControl without having to register it under a special name. The general name "Tray" will appear in the level. To do this, click on an empty level and select the subprogram called "Tray" (27).

This is a placeholder subprogram in which you can set a different time each time. It is possible to insert multiple "Sheet metal" runs into RackControl at the same time.

Changing one of the RackControl programs

To change the RackControl program when it is open, use the settings shown in the left column (28). You can change the heat treatment mode, temperature, fan (excluded in steam mode), and throttle valve at any time.

You can also save the changes you have made, or copy, rename, and delete the program. In this case, press the function button (29) and follow the instructions in section 2.9 of this user manual.

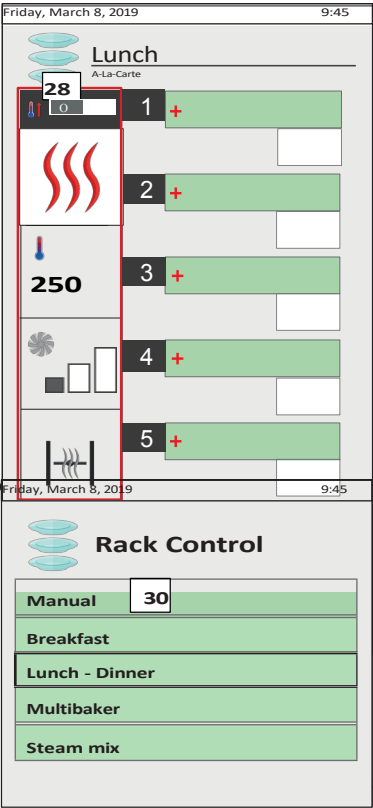
2.12b Creating a new program RackControl

In addition to the existing RackControl programs, it is possible to create programs with your own settings.

Enter the RackControl program list (from the Home screen, click on the RackControl icon). The first program displayed at the top is: "Manual" (30). The "Manual" program allows you to create a new program and also work in RackControl mode without saving the program to memory. In the latter case, when you exit the program, the heat treatment settings will be lost.

To create a new program, enter section "Manual in RackControl" and enter the desired heat. Then press the function button and save the program to memory operating manual.

Only after you have saved the program can you enter the list of meals.



Using RackControl in "Manual" mode

If you do not wish to save the set program, it is still possible to use RackControl in manual mode.

However, in this mode it is not possible to save special courses in the memory; instead, the general name "Tray" will be displayed for all levels.

2.13 Using the EasyService function in nd RackControl

RackControl is designed for separate cooking of meals on different levels. Individual courses can be inserted simultaneously or at different times, and as the set times end, the combi oven will announce which level has reached the end of the cooking process.

By activating the EasyService function, it is possible to have all meals ready at the same time. In this mode, the combi oven will notify you when it is necessary to insert courses at different levels so that they are ready at the same time.

In this way, only levels with a time parameter setting (not with a core probe parameter) can be selected.

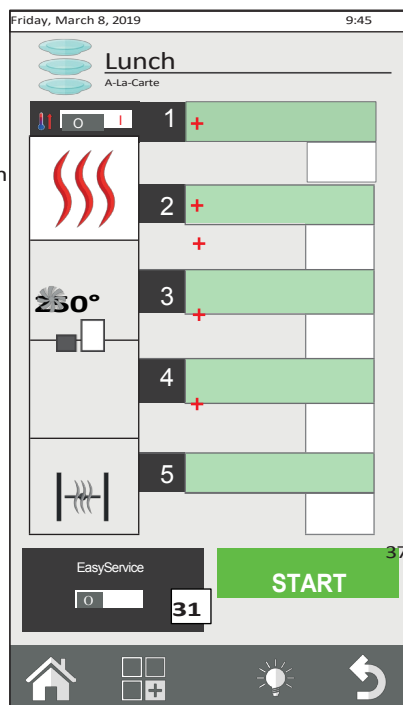
EasyService activation

The EasyService function is activated before pressing the START button; it is only available when the combi oven is stopped in STOP mode.

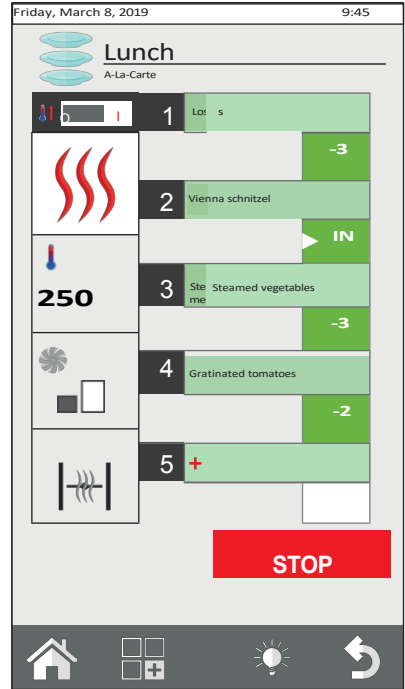
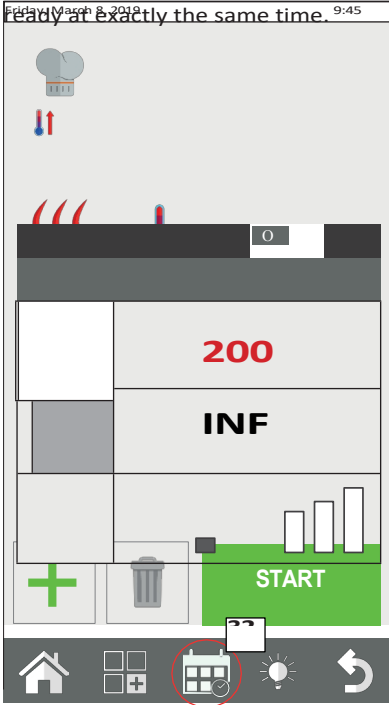
To activate EasyService, set the EasyService button switch (button **31**) to position I.

This will allow you to access the list of dishes for the relevant RackControl program. Select the dishes you want to serve at the same time (maximum 10) and press the START button.

After preheating (if applicable), the combi oven will prompt you to insert the food with the longest cooking time. This will be indicated by an audible signal and the word "IN" in the box on the right. Opening and closing the door will reset the audible signal and start the countdown.



In other levels, the remaining time before placing food in the combi oven is highlighted in green. The combi oven will alert you in the same way when it is time to place additional courses in the oven. The audible signal will sound intermittently from -15 seconds. Before placing food in the combi oven, it is advisable to wait until the timer is at 0 and the word "IN" is displayed. This way, all dishes will be



Use RackControl together with EasyService

When using EasyService, it is still possible to add additional meals in RackControl mode. These will be checked independently of those selected for EasyService. It is possible to use both functions simultaneously, provided that EasyService was activated first and then additional courses were added in RackControl. It is not possible to activate EasyService if RackControl is already active.

2.14 End start programming

You can program the start of the cooking cycle by selecting button **32**. Select the year, month, day, hours, and minutes on the screen and save the settings.

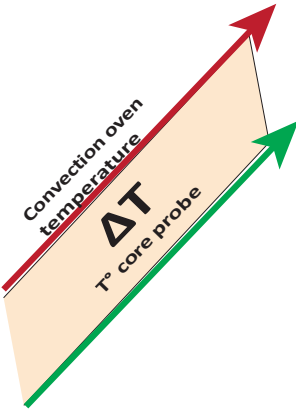
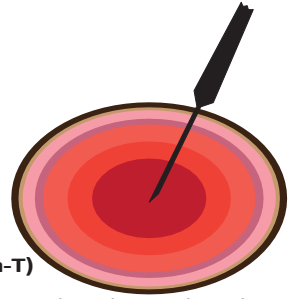
Once the settings have been saved, the combi oven cannot be turned off and no further cooking cycles can be started.

2.15 Core probe and heat treatment in the ΔT

Probe location

The probe detects the temperature at a point near the probe.

It must therefore be inserted so that the tip corresponds to the center of the product in its thickest part.



Heat treatment in ΔT (Delta-T)

The ΔT function is used primarily where slow heat treatment at low temperatures is required.

In ΔT mode, instead of the temperature in the chamber, the temperature that the combi steamer must constantly maintain between the core temperature of the product and the temperature in the chamber is set. As the core temperature gradually rises, the temperature in the chamber rises in parallel. A probe is required for the ΔT function. It is recommended to set ΔT between 15°C and 30°C max.

Core baking temperature

Food	Heat treatment	Core T°
Red meat	rare	50°C
	Medium	60°C
	well done	70°C
Veal, pork, and white meat in general	well done	70°C
Chicken	well done	80-90°C
Boiled and stewed meat	well done	80-90°C
Fish	well done	67-72°C

2.16 Tips for cooking: baking, grilling, and frying

Roasts

For more effective cooking, it is recommended to place the roast on steel rod grates to achieve more even cooking between the top and bottom of the roast, without the need to turn the food during cooking.

To catch cooking juices, place the baking tray on the lowest level of the combi oven.

Grilling

A rack is an essential accessory for grilling in a combi oven. For optimal results, it is essential that the rack is made of aluminum.

The combi oven must generally be set to convection (hot air circulation), with the vent open and the temperature between 230°C and 270°C, depending on the type of food and the degree of browning you want to achieve, and the ventilation between 4 and 6.

Frying

All breaded and frozen pre-fried products can be fried. For breaded foods, spray the surface with a thin layer of oil so that it is absorbed by the breading mixture. Frozen pre-fried products can be fried without adding additional oil.

Use aluminum non-stick sheets or special frying baskets. Set the combi oven to Convection with the vent open, at a temperature of approximately 250°C and ventilation between 4 and 6.

2.16a Cooking tips: evenness of heat treatment

Depending on the type of product placed in the oven, the evenness of the heat treatment may change. In this case, it is recommended to try lowering the temperature and adjusting the fan speed (by increasing or decreasing it).

Using the right baking trays increases the overall evenness of baking. Always choose a tray with the minimum possible depth for the product you want to cook. Aluminum trays are guaranteed to offer better evenness of cooking than steel trays.

2.16b Cooking tips: vacuum cooking and pasteurization Vacuum cooking

It is possible to heat treat the product directly inside the vacuum bags. This type of heat treatment allows you to obtain particularly tender and tasty meat while increasing the shelf life of the product.

After placing the food in special vacuum cooking bags, set the combi oven to the KOMBI cycle at 100% humidity and ventilation between 3 and 4. The temperature in the cooking chamber must be a maximum of 3°-5 °C higher than the temperature you want to achieve at the core. Example: for a medium-rare fillet (60°C at the core), set the combi oven temperature to 63 °C.

Pasteurization in a jar

In pasteurization processes, the product is considered pasteurized when the core temperature reaches between 83°C and 85°C.

Depending on the type of product, the size of the jar, and the amount of product inside, the time it takes to reach the core temperature may vary. It is therefore recommended to use a core probe on a sample container (by piercing the lid so that the probe can be inserted) to determine the temperature of the entire production batch.

After heat treatment is complete, the product must be rapidly cooled to +3°C to complete the pasteurization cycle.

3. FUNCTIONS menu

FUNCTIONS menu, accessible from the "HOME" provides access to the main functions for routine maintenance and settings for using the combi steamer.

3.1 WASHING (if available)

The first item in the FUNCTIONS menu is the "WASH" function.

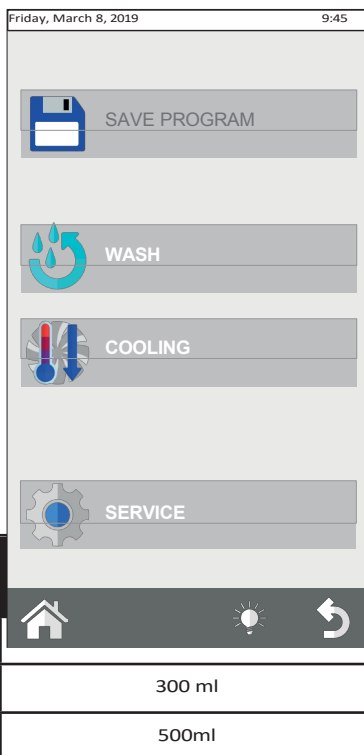
You can choose from 3 types of washing: **HARD**, **NORMAL**, and **SOFT**, or the **RINSE ONLY** mode.

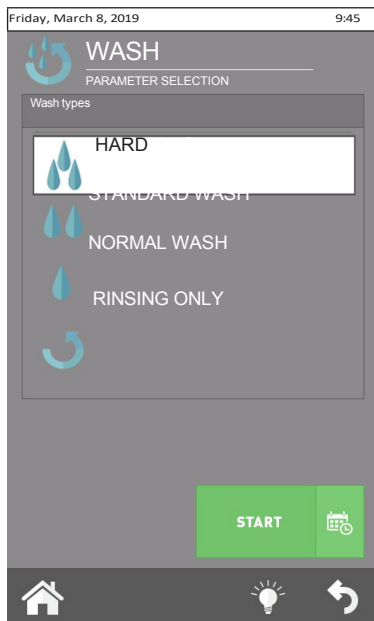
The choice of one of these wash types depends on the amount of food residue and dried grease in the combi oven cooking chamber; **HARD** is used for deep cleaning and very heavy soiling, **SOFT** for light cleaning.

The washing time varies depending on the type:

Washing type		Washing duration
SOFT		48 min
NORMAL		53 min.
HARD		58 min.

		300 ml
		500ml





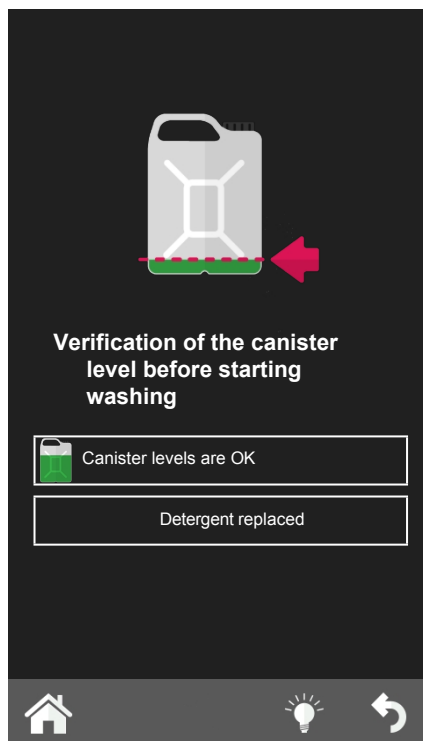
IMPORTANT:

For proper cleaning and maintenance of the combi oven chamber, it is mandatory to use the cleaning agent recommended by the manufacturer.

mode " **-only rinsing**" lasts

Approximately 8 minutes.

After these selections and pressing the "OK" button, verification of the product level in the canister is required.



**USE OF A DIFFERENT CLEANING AGENT MAY VOID
THE VALIDITY OF THE WARRANTY!**

Interruption of washing

You can interrupt the wash cycle by holding down the button and entering **the password 222** when prompted.

If the detergent has already been added, the rinsing phase will start, followed by the drying phase. If it has not yet been added, the cycle will be interrupted immediately.

3.2 COOLING

This function allows you to quickly reduce the temperature inside the combi oven chamber, switching from one type of high-temperature cooking to gentler cooking that requires a lower temperature (for example, switching from roasting meat to steaming vegetables).

After activating this function by pressing the START button, the fan will start. Open the combi oven door to allow hot air to escape and cooler air to enter. This will allow you to reach the desired temperature in a short time and proceed with the cooking of more sensitive foods.

For safety reasons, cooling can only be started when the door is closed. The door can only be opened after this program has been started.

The combi oven, by default, suggests cooling down to 50°C in the chamber, but it is possible to set the desired value from a minimum temperature of 30°C.

Once this temperature is reached, the combi oven emits an audible signal. Once cooling has started, it is possible to stop the process manually by injecting water into the chamber. The cooling can also be activated manually by pressing the "manual humidifier" button. The cooling will stop at the desired time.

CAUTION: Hot air and steam may escape from the chamber! DANGER OF BURNS!

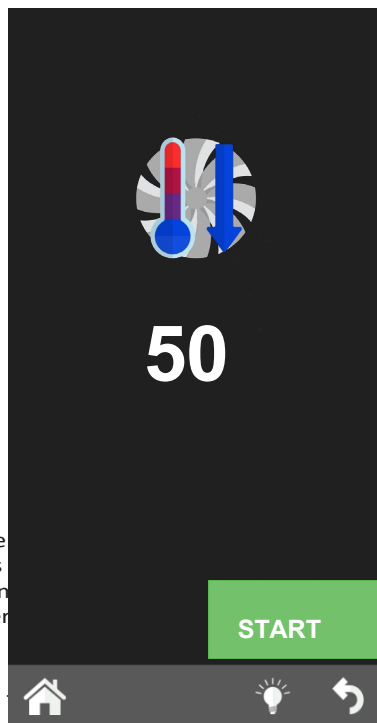


Fig. 14

3.3 SERVICE

This menu contains 4 functions: CONFIGURATION; VIEW LOG; ADVANCED SERVICES, which allow you to set and view a range of functions and start maintenance procedures for the combi steamer.



This function displays the version of the software installed in the combi steamer and the serial number of the combi steamer.

3.3.1 Language

This function allows you to select the language for the commands and messages displayed on the screen.

3.3.1 d Lighting

The lighting function allows you to adjust the brightness of the display. Select this function, adjust the brightness using the control knob on the dashboard, and press the "Save" button.

3.3.1 e Buzzer Volume

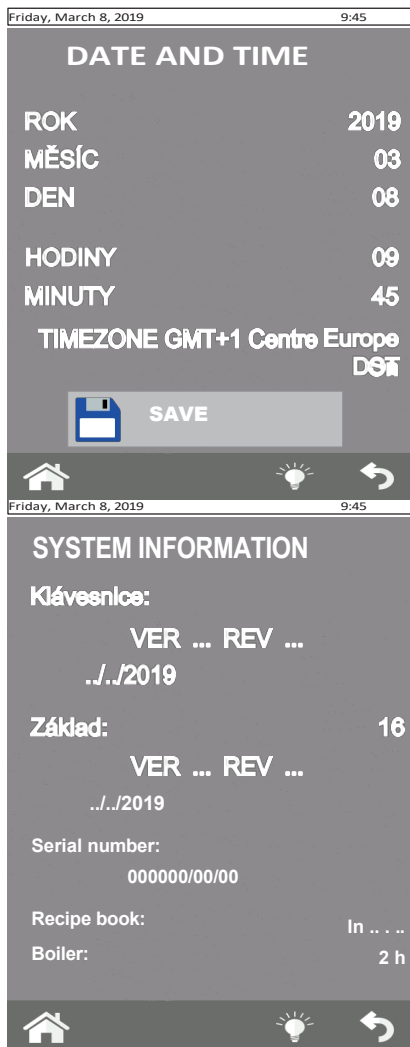
This function allows adjust the buzzer volume.

3.3.1 CONFIGURATION

From this menu, you can configure a whole range of parameters:

3.3.1 a Date and time

The date and time function allows you to set these parameters and update them to the current date and time for use with the combi oven.



SYSTEM INFORMATION

Klávesnice:

VER ... REV ...

.././2019

Základ:

16

VER ... REV ...

.././2019

Serial number:

000000/00/00

Recipe book:

In ...

Boiler:

2 h

2.3.3 DISPLAY LOG

This function provides a chronological list of ALARM LOGS and WASH LOGS. The first list, ALARM LOG, displays all errors that were detected and shown on the combi oven display during operation.

The second list, WASH LOG, displays all washes and wash types performed by the combi oven, with the date and time of commencement.

3.3.3 ND SERVICES

This function is password protected and allows access to configuration, setting and testing functions reserved for qualified technical personnel.

3.3.4 IMPORT / EXPORT

By inserting a USB drive next to the control panel (**Fig. 9**) and accessing the "service" screen with the "home" button, the import and export functions for some of the features described above are activated.

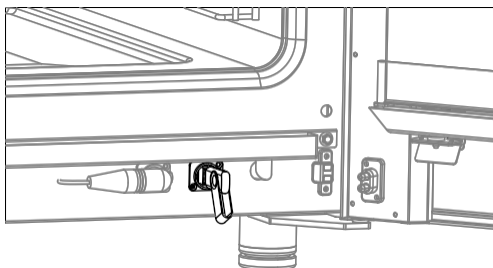


Fig. 9

By inserting an EMPTY USB DRIVE, you can **EXPORT**:

RECIPE BOOK; LOG HACCP (function, which, when active, records the heat treatment and all its data: time, chamber temperature, core probe temperature, start and all phase changes, etc.) and WASH LOG.

By inserting a USB drive with recorded data, such as new recipes, new parameters, or new languages, you can **IMPORT** this data into the combi oven software.



4. MAINTENANCE AND CLEANING

Before starting any cleaning or maintenance work, disconnect the appliance from the power supply.

At the end of the working day, the appliance must be cleaned, both for hygiene reasons and to prevent malfunctions.

The combi oven must never be cleaned with a water jet or under high pressure. Similarly, steel wool, steel brushes, or scrapers must not be used to clean the appliance. You can use stainless steel wool and wipe in the direction of the sheet metal grain.

Wait until the cooking chamber has cooled down.

Remove the sheet metal carrier partitions. Remove all remaining removable parts by hand and place them in the dishwasher. To clean the cooking chamber, use warm soapy water. Then rinse all surfaces thoroughly, making sure that no detergent residue remains. To clean the exterior of the combi oven, use a damp cloth and a mild detergent.

During the annual inspection carried out by a qualified technician, remove the deflector and wash it with soapy water.

4.1 FAN VENTILATION FILTER CLEANING

In order to keep the electronic components in the combi oven at a safe temperature, the ventilation filter should be cleaned regularly, **at least once a month**.

The filter is located at the rear of the combi oven (**ref. A - Fig. 10**).

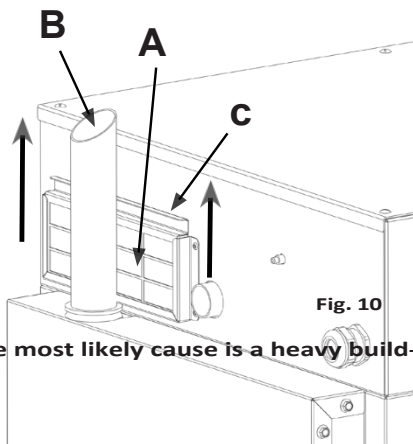
Proceed as follows:

1. Grasp the tab and lift it and pull the filter out of its housing by pulling it upwards.
2. Remove the filter from the housing, wash it with warm water and soap, and dry it with a clean cloth.
3. Reinsert the filter into the housing and slide it into its compartment.

CAUTION:

If the combi oven reports a Hi Temp alarm, the most likely cause is a heavy build-up of dirt on the filter.

Clean the filter immediately.



4.2 ND MOISTURE REMOVAL

Moisture extraction (ref. B, Fig. 10) removes vapors generated inside the cooking chamber.

Check that the appliance is always clean and perfectly unobstructed.

4.3 ND GLASS CLEANING

The door glass can be cleaned on both the outside and inside. To do this, turn the latch holding the inner glass (Fig. 11) clockwise and, when open, clean the glass with a suitable cleaning agent. Never use abrasive materials.

The glass must then be closed properly in its position by turning the latch counterclockwise.

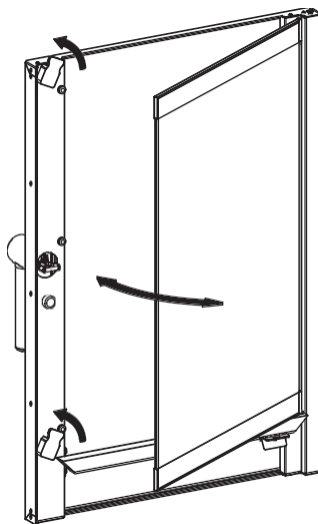


Fig. 11

4.4 ND DOOR CONTROL

If necessary, the door hinges can be adjusted to optimize the closure and sealing of the cooking chamber door.

The door hinges are adjusted to ensure maximum sealing of the combi oven door during operation. Both the upper and lower hinges can be adjusted (Fig. 12).

To adjust the door seal, if necessary, loosen the screws (ref. a-b fig. 13 and fig. 14) and move the door to the desired position.

After completing the adjustment, retighten the screws.

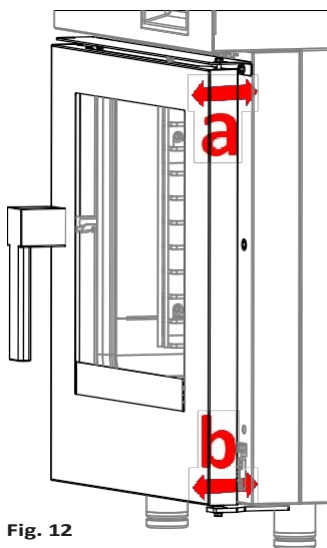


Fig. 12

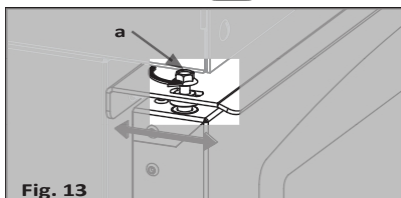


Fig. 13

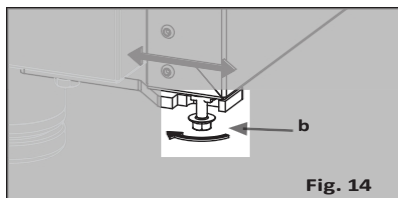


Fig. 14

5. SPARE PARTS MANAGEMENT

Replacement parts must only be replaced by authorized technical service personnel.

Contact the technical service for identification of spare parts.

After clearly identifying the necessary spare parts, the technical service will send a written order to the manufacturer, clearly stating the following information: device model, relevant serial number, voltage and frequency of the power supply, code and description of the required parts. In order to protect the health of the user and consumer, it is essential to always use only original spare parts.

6. DESCRIPTION OF ALARMS

In the event of an alarm, the identification name of the current alarm will be displayed on the temperature and time displays.

Name	Description	Action	SOLUTION
E000-Chamber probe	Chamber probe error	Heat treatment lockout, automatic reset.	Replace the chamber probe.
E001- Motor thermal fuse 1	Motor 1 alarm	Heat treatment blocked, automatic reset.	If the problem persists, contact service.
E002 - Chamber safety	Safety in chamber	Heat treatment blocked, manual reset.	Check the safety thermostat.
E004 - Card overheating	Overheating of the electronic card sector.	Heat treatment blocked, automatic recovery.	Check perimeter ventilation, bottom air filter, and proper functioning of cooling fans and components.
E005-Base-keyboard communication	Base-keyboard communication error	Heat treatment blocked.	Disconnect and reconnect the power. If the error persists, contact service.
E006-Motor thermal fuse 2	Motor 2 alarm	Thermal treatment blocked, automatic reset.	If the problem persists, contact service.
E030- Card temperature warning	Overheating of the electronic card sector.	Heat treatment blocking, automatic recovery.	Check perimeter ventilation, bottom air filter and correct function of cooling fans and components.
E031-Needle probe	Needle probe error	Automatic reset.	Replace the needle probe.
E032-Power fail	Power failure error	Heat treatment blocked.	Press the encoder for 1 second.

7. DISPOSAL OF THE DEVICE

At the end of its service life, the device must be disposed of in accordance with legal requirements.

The symbol in **Fig. 15** indicates that at the end of its service life, the device must be disposed of in accordance with the requirements of Directive 2012/19/EU of the European Parliament of June 4, 2012.



Fig. 15

Information on disposal in EU member states

The European WEEE Directive has been implemented differently in individual member states, so if you want to dispose of this equipment, we recommend that you contact your local authorities or retailer for the correct disposal method.



8. TECHNICAL DATA SHEETS

8.1 Explanation of technical data sheets

- A** Power supply
- B** Softened water inlet (G3/4)
- C** Equipotential busbar
- D** Convection oven drain (Ø 40)
- E** Moisture drain (Ø 40)
- F** Detergent hose inlet

Technical drawings of the EKO 1000 oven, showing front, side, and top views with dimensions and callouts.

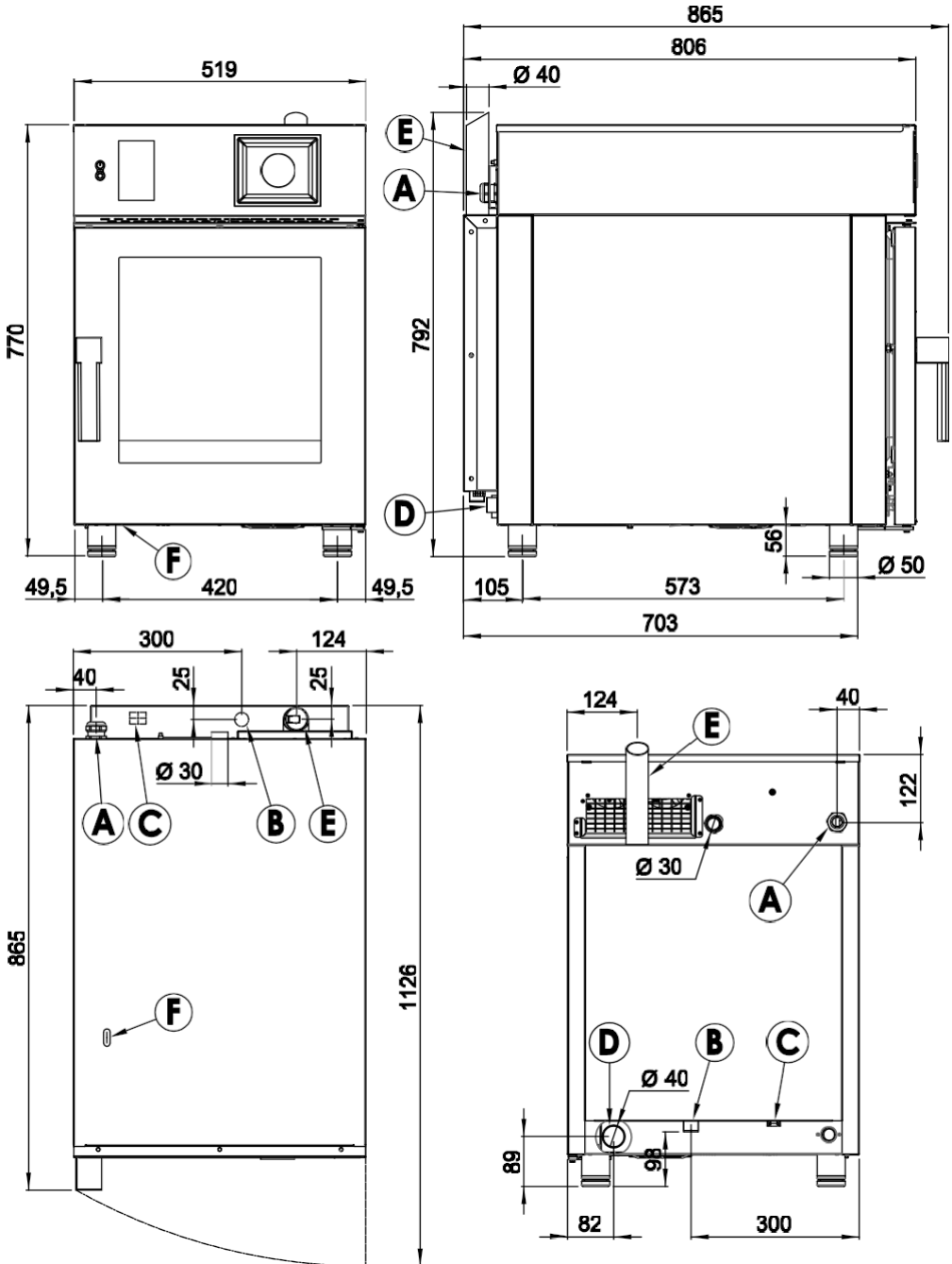
Front View (Top Left): Dimensions include a width of 519 mm and a height of 770 mm. Callouts include '8' (top left control panel), 'F' (bottom feet), and '420' (width of the main body).

Side View (Top Right): Dimensions include a total width of 690 mm, a depth of 631 mm, and a height of 792 mm. Callouts include 'E' (top hinge), 'A' (top hinge pin), 'D' (bottom hinge), '56' (bottom hinge offset), '105' (bottom hinge offset), '398' (main body depth), '528' (total depth), and 'ø50' (bottom feet diameter).

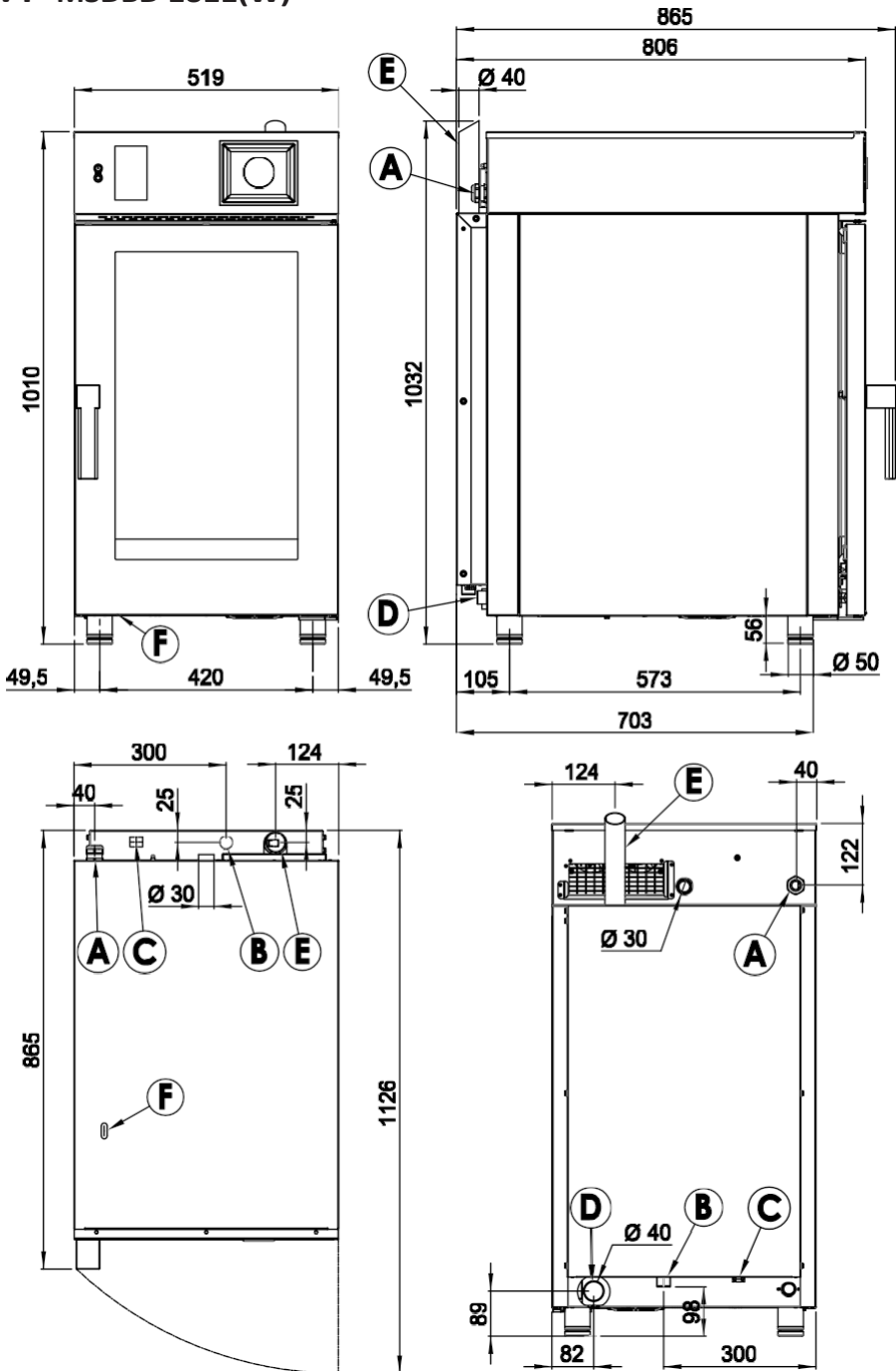
Top View (Bottom Left): Dimensions include a width of 300 mm, a depth of 124 mm, and a total height of 690 mm. Callouts include 'A' (top left hinge), 'C' (top left hinge pin), 'B' (top right hinge), 'E' (top right hinge pin), 'F' (bottom feet), 'ø30' (top hinge pin diameter), and '40' (top hinge offset).

Top View (Bottom Right): Dimensions include a width of 124 mm, a depth of 40 mm, and a total height of 1126 mm. Callouts include 'E' (top hinge), 'A' (top hinge pin), 'D' (bottom hinge), 'B' (bottom hinge pin), 'C' (bottom hinge pin), 'ø40' (bottom hinge pin diameter), '82' (bottom hinge offset), '98' (bottom hinge offset), and '300' (main body width).

8.3 MSDBD 0611(W)



8.4 MSDBD 1011(W)



9. ELECTRICAL WIRING DIAGRAMS

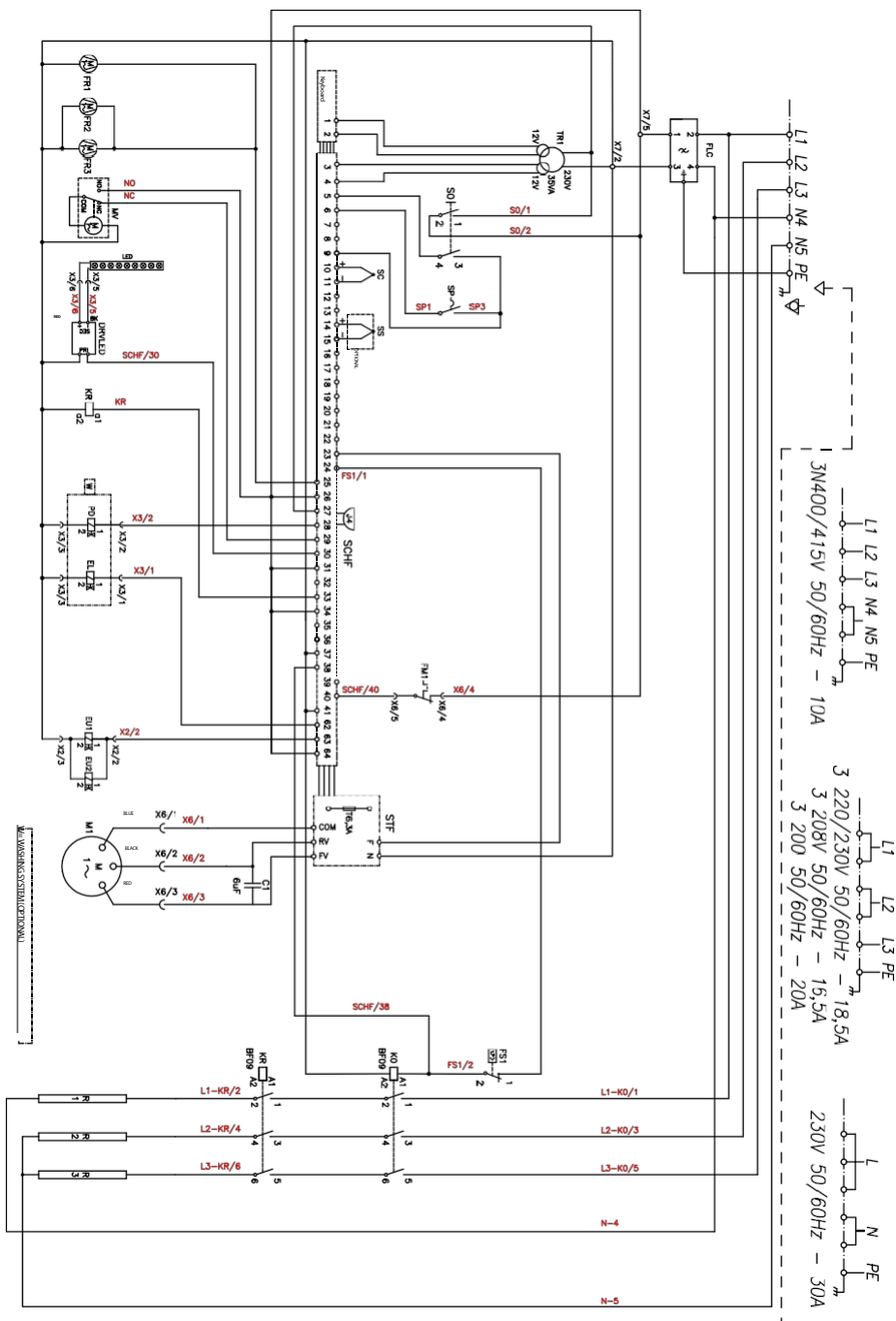
9.1 Explanation of electrical connection diagrams

	KEY CS
C,C1...	Capacitor
DRVLED	LED transformer
EU, EU1, EU2	Humidifier solenoid valve
EA	Electromagnetic valve for reducing steam (condensation)
ED	Electromagnetic valve for detergent
EL	Electromagnetic washing valve
ES	Electromagnetic valve for boiler drainage
EV	Electromagnetic boiler filling valve
EVG	Electromagnetic valve for chamber burner
FM1,FM2	Motor thermal protection (built-in)
FU1, FU2...	Fuse
FLC	E.M.C. mains filter
FR1, FR2	Motor cooling fans
FS1	Chamber safety thermostat
FS2	Boiler safety thermostat
J5	Liter counter
IGN, IGN1, IGN2	Burner control card
INV, INV1, INV2	Motor converter
J4	Buzzer card
K0	Converter network relay
Keyboard	Interface card
KR1/3...	Chamber resistance contactor
LED	Chamber LED lighting
M1, M2..	Motor
MB1, MB2...	Gas blower
MS	Motorized drain valve
MV	Moisture vent valve
P1, P2..	Burner air pressure switch
PA	Water pressure switch
PB	Polishing agent pump
PFC	PFC for EMC
PD	Washing agent pump
PL	Washing pump
PWM	Gas blower speed control card
R,R1,R2...	Resistor
S0	Main switch
SC	Chamber probe
SCHF	Electronic control card for convection oven
SP	Door microswitch
SS	Needle probe
STF	Fan control card
SU1, SU2	Humidity sensor
TR1	Transformer 230 V/12 V, 12VA-5VA
TR2, TR3	230 V/24 V AC transformer
X./...	Connector
Z1	Boiler level probe

9.2 MSDBD 0623 (W)

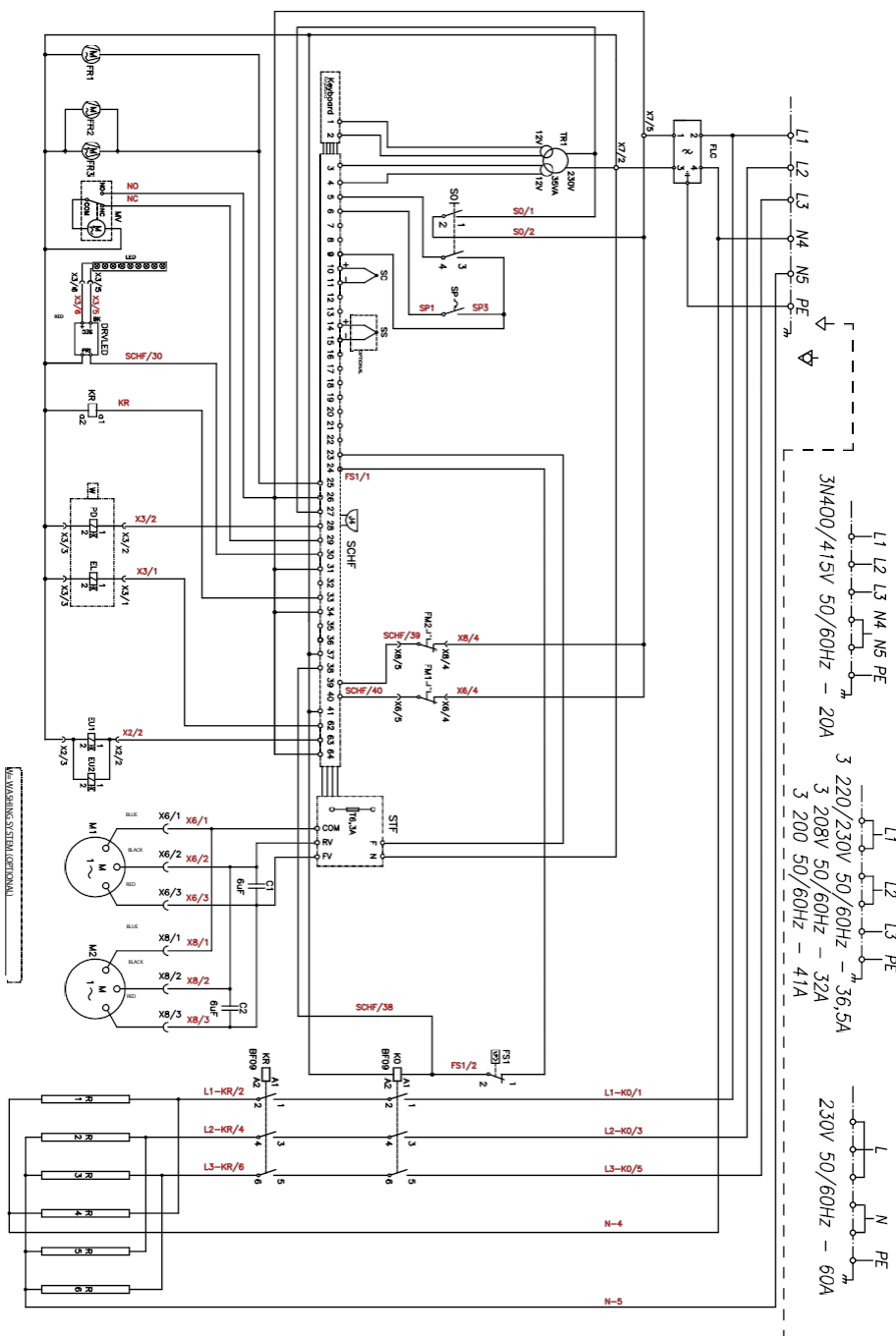
ZSE2128

9.3 MSDBD 0611 (W)

ZSE2129

9.4 MSDBD 1011 (W)

ZSE2130







List of service organizations:

- CZ:** **RM Gastro CZ s.r.o.**, Náchodská 818/16, Prague 9, tel. +420 281 926 604, info@rmgastro.cz , www.rmgastro.cz
- SK:** **RM GASTRO - JAZ S.R.O.**, Rybárska 1, Nové Mesto nad Váhom, tel. +421 32 7717 061, obchod@jaz.sk , www.jaz.sk
- PL:** **RM GASTRO Polska Sp. z o.o.**, ul. Sportowa 15a, 43-450 Ustroń, tel. +48 33 854 73 26 info@rmgastro.pl , www.rmgastro.pl