



Combi Oven

Convotherm 4 easyDial

Operating instructions UL, USA - Original, ENG

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1 General

Purpose of this section

This section explains how to use these operating instructions.

1.1 Customer Documentation Structure

Customer documentation parts

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

- Installation manual
- Operating manual
- easyDial operating instructions (this manual)

Installation manual topics

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

It covers the following topics:

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

Operating manual topics

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

It covers the following topics:

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

Operating instructions topics

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

The operating instructions cover the following topics:

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

1.2 Safety Information That Must Be Read without Exception

Safety information found in the documentation for the customer

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

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

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

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

Parts of the customer documentation that must be read without exception

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

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

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

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

1.3 About These Operating Instructions

Purpose

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

Target groups

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

Operating instructions outline

Section / sub-section	Purpose	Target group
General	Explains how to use these operating instructions and how they relate to the operating manual	Cook Operator
easyDial Functions	<ul style="list-style-type: none">▪ Provides an overview of the functions in easyDial▪ Provides select cooking profiles as examples	Cook Operator
easyDial Layout	Describes the user interface's layout and buttons	Cook Operator
Cooking with easyDial	<ul style="list-style-type: none">▪ Includes instructions that explain how to use easyDial in order to cook and rethermalize food▪ Goes over the cooking and rethermalizing workflows in easyDial	Cook Operator
Using the Cookbook	Explains how to use the cookbook and create cooking profiles	Cook Operator
Cleaning with easyDial	<ul style="list-style-type: none">▪ Includes instructions that explain how to use easyDial in order to clean the unit▪ Goes over the cleaning workflows in easyDial	Operator
Configuring Settings in easyDial	Explains how to configure the various settings	Cook
Importing and Exporting Data	Explains how to import and export data	Cook

Decimal mark used

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

2 easyDial Functions

Purpose of this section

easyDial is the combi oven's user interface.

easyDial enables you to quickly create your own cooking profiles, and has all the corresponding functions available on a single user interface level.

This section provides an overview of the functions in easyDial, as well as a selection of available cooking profiles.

2.1 easyDial Functions at a Glance

easyDial operating modes

easyDial features the following operating modes:

- Steam
- Combi-steam
- Convection
- Rethermalize

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

Available cooking functions

The table below provides an overview showing which cooking functions (ACS+ extra functions) are available for which operating modes.

'Yes' means that a cooking function is available for the corresponding operating mode.

'No' means that the cooking function is not available for the corresponding operating mode.

When a cooking function is not available, you will not be able to select it when configuring a cooking profile.

Button	Cooking function	Steam operating mode	Combi-steam operating mode	Convection operating mode	Rethermalization operating mode
	Fan speed	Yes	Yes	Yes	Yes
	HumidityPro	No	Yes	No	No
	Crisp&Tasty	No	No	Yes	No
	BakePro	No	No	Yes	No

Cooking profiles and cookbook

A cooking profile is a combination of cooking parameters, such as cooking temperature and cooking time. You can create your own cooking profiles and manage up to 99 of them in the 'cookbook.' In addition, the 'Cookbook' also comes with predefined cooking profiles.

Oven cleaning with easyDial

There are ten oven cleaning profiles available:

- Semi-automatic cleaning profile
- 'Rinse with water' cleaning profile
- ConvoClean fully automatic cleaning: Eight cleaning profiles for varying levels of soiling available, with some of them including steam disinfection and drying

Settings

The settings in easyDial can be used to set a date and time, select a temperature unit, and adjust the acoustic signal's volume.

Import and export functions

The import and export functions can be used, for example, to import and export cookbooks and run software updates.

2.2 Selected cooking profile

Various cooking profiles

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

3 easyDial Layout

Purpose of this section

The controls on your combi oven include a series of buttons and a rotary encoder called the Convotherm-Dial (C-Dial). These buttons, together with the C-Dial and the unit's displays, can be used to select and use all of the unit's functions.

This section provides an overview of the unit's easyDial user interface and goes over the functions behind the various buttons, displays, and the C-Dial.

3.1 easyDial Layout at a Glance



Used to select an operating mode
Please refer to page 12



Used to enter and display the cooking temperature
Please refer to page 12



Used to enter and display the cooking time or the internal temperature
Please refer to page 12



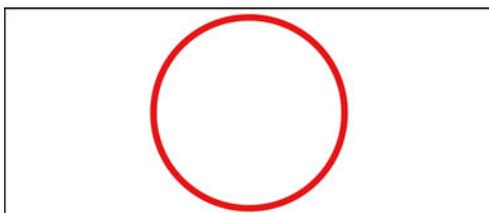
Used to select cooking functions (ACS+ extra functions)
Please refer to page 13



Prompt indicators
Please refer to page 14



Program area
Please refer to page 15



C-Dial (control unit and status indicator)
Please refer to page 16

3.2 Operating Mode Buttons

	Steam	<p>Button used to enter a cooking profile with the steam operating mode</p> <ul style="list-style-type: none"> The indicator light above the button will turn red when the corresponding operating mode is selected
	Combi-steam	<p>Button used to enter a cooking profile with the combi-steam operating mode</p>
	Convection	<p>Button used to enter a cooking profile with the hot air operating mode</p>
	à la Carte rethermalization	<p>Button used to enter a cooking profile with the à la Carte rethermalization function</p>

3.3 Cooking Temperature Button and Display

	Cooking temperature	<p>Button used to enter the cooking temperature</p>
	Display	<p>Displays the cooking temperature</p> <ul style="list-style-type: none"> The display will light up with the set cooking temperature, with a solid light, in °F The display will flash as long as the cooking temperature can be adjusted (approx. 5 seconds)

3.4 Cooking Time and Core Temperature Buttons and Display

	Cooking time	<p>Button used to enter the cooking time</p>
	Display	<p>Displays the cooking time or the core temperature</p> <ul style="list-style-type: none"> The display will show the set value with a solid light The display will flash as long as the cooking time or the core temperature can be adjusted (approx. 5 seconds)
	Core temperature	<p>Button used to enter the core temperature</p>

3.5 Cooking Function Buttons



Fan speed

Button used to select the cooking function for controlling the airflow speed inside the oven

- | | |
|--------|---|
| Step 1 | One indicator light will light up
Minimum flow speed |
| Step 2 | Two indicator lights will light up |
| Step 3 | Three indicator lights will light up |
| Step 4 | Four indicator lights will light up (default setting) |
| Step 5 | Five indicator lights will light up
Maximum flow speed |



HumidityPro

Button used to select the cooking function for controlling the moisture level inside the oven

- | | |
|--------|---|
| Step 1 | One indicator light will light up
Minimum moisture |
| Step 2 | Two indicator lights will light up |
| Step 3 | Three indicator lights will light up |
| Step 4 | Four indicator lights will light up |
| Step 5 | Five indicator lights will light up
Maximum moisture |



Crisp&Tasty

Button used to select the cooking function for controlling the oven's moisture removal function

- | | |
|--------|---|
| Step 1 | One indicator light will light up
Minimum moisture removal |
| Step 2 | Two indicator lights will light up |
| Step 3 | Three indicator lights will light up |
| Step 4 | Four indicator lights will light up |
| Step 5 | Five indicator lights will light up
Maximum moisture removal |



BakePro
When entering a cooking profile only

Button used to select the baking function with steaming and automatically controlled fan stop times

- | | |
|--------|---|
| Step 1 | One indicator light will light up
Minimum humidification |
| Step 2 | Two indicator lights will light up |
| Step 3 | Three indicator lights will light up |
| Step 4 | Four indicator lights will light up |
| Step 5 | Five indicator lights will light up
Maximum humidification |



Manual steaming
During the cooking sequence only

Button used to add moisture to the oven cavity in the form of steam or a spray mist.

- | | |
|---|--|
| - | The indicator lights will not light up |
|---|--|

3.6 Prompt Indicators

	Out of rinse aid	This indicator will light up when more rinse aid needs to be added (only when using fully automatic oven cleaning)
	Out of cleaning agent	This indicator will light up when more cleaning agent needs to be added (only when using fully automatic oven cleaning)
	Not enough water	This indicator will light up when the water supply is interrupted
	Unit fault	This indicator will flash with a red light when there is an unit fault. Carry out the required action or call a service technician if necessary
	Open unit door	This indicator will light up yellow whenever the unit door needs to be opened
	Close unit door	This indicator will light up yellow whenever the unit door needs to be closed
	Spray cleaning agent inside	This indicator will light up yellow when cleaning agent needs to be sprayed inside the oven cavity (only when using semi-automatic oven cleaning)
	The user rinses the oven with water	This indicator will light up yellow when the oven cavity needs to be rinsed with water (only when using semi-automatic oven cleaning)
	USB stick plugged in	<ul style="list-style-type: none"> ▪ This indicator will light up with a solid yellow light when a USB stick is plugged in and recognized ▪ The indicator will flash with a yellow light when data is being transferred

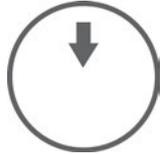
3.7 Program Area

	Cookbook	Button used to access the cookbook used to manage up to 99 cooking profiles Please refer to page 32
	Cookbook with plugged-in USB flash drive	Button used to access the import/export functions Please refer to page 54
	Clean	Button used to access oven cleaning profiles Please refer to page 42
	Display	Displays the: <ul style="list-style-type: none"> ▪ Current oven temperature or the core temperature ▪ Pre-heating temperature or cool down temperature ▪ Current cooking time during the cooking sequence ▪ Program slots for cooking profiles in the cookbook ▪ Cleaning profiles ▪ Settings ▪ Import/export functions ▪ Error codes
	Pre-heating	Button used to manually pre-heat the oven <ul style="list-style-type: none"> ▪ The indicator will flash when it is advisable to use the 'Pre-heat' function ▪ The indicator will light up with a solid light when the 'Pre-heat' function is running ▪ Please refer to page 25
	Cool down	Button used to quickly cool down the oven <ul style="list-style-type: none"> ▪ The indicator will flash when it is advisable to use the 'Cool down' function ▪ The indicator will light up with a solid light when the 'Cool down' function is running ▪ Please refer to page 25

3.8 C-Dial Functions



Turning the C-Dial Used to select settings



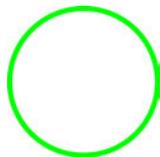
Quickly pressing the C-Dial

- Used to confirm settings
- Used to start and end processes

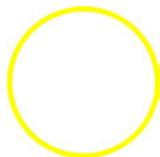
Please refer to page 26
Please refer to page 44



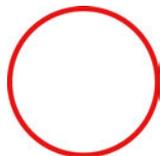
Pressing and holding down the C-Dial Used to access the 'Settings'
Please refer to page 52



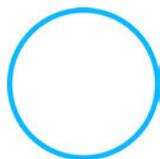
Green C-Dial light	Solid light	<ul style="list-style-type: none"> ▪ Door closed and unit ready for operation ▪ Sequence done ▪ Program slot in 'Cookbook' is free
	Flashing light	Operator prompt



Yellow C-Dial light	Solid light	<ul style="list-style-type: none"> ▪ Unit door open ▪ 'Pre-heating' or 'Cool down' in progress ▪ Cleaning sequence in progress ▪ Program slot in 'Cookbook' is free
	Flashing light	Warning asking the operator to be careful



Red C-Dial light	Solid light	Cooking sequence in progress
------------------	-------------	------------------------------



Blue C-Dial light	Solid light	USB stick plugged in and 'Cookbook' selected
	Flashing light	Data transfer in progress

4 Cooking with easyDial

Purpose of this section

To cook or rethermalize food with your combi oven, you will need a cooking profile that is appropriate for the food being cooked.

The easyDial user interface's operating modes can be used to quickly enter a single-step cooking profile and start it right away.

If you want to use a multi-step cooking profile instead, you will need to create it using the 'Cookbook.' Cooking profiles that are already in the 'Cookbook' can be immediately accessed and started; please refer to 'Using the Cookbook page 32' as well.

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

This section provides cooking workflows and step-by-step instructions for the most important tasks that need to be carried out when cooking with easyDial.

4.1 Entering a Cooking Profile That Uses Steam

Applications

The 'Steam' operating mode is suitable for the following cooking methods, among others:

- Cooking
- Poaching
- Steaming
- Preserving
- Blanching

Temperature range

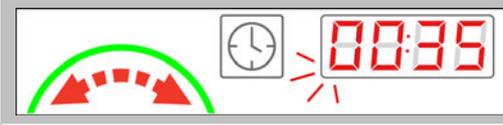
When you use the 'Steam' operating mode, you will be working within a temperature range of 85 °F to 265 °F.

Available cooking functions



Five fan speed settings

Entering the cooking profile

- | | | |
|----|---|--|
| 1. |  | Select the 'Steam' operating mode. |
| 2. |  | Press the 'Cooking temperature' button. |
| 3. |  | Turn the C-Dial to set the cooking temperature you want. |
| 4. |  | Press the 'Cooking time' button. |
| 5. |  | Turn the C-Dial to set the cooking time you want. |

6.



Select the 'Fan speed' setting you want.



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27
- Cooking workflow with Cool down Function, please refer to page 29

4.2 Entering a Cooking Profile That Uses Combi-Steam

Applications

Combi-steam is a combination of convection and steam. 'Combi-steam' is an unit operating mode in which food is cooked using combi-steam, The 'Combi-steam' operating mode is suitable for the following cooking methods, among others:

- Roasting
- Baking
- Braising

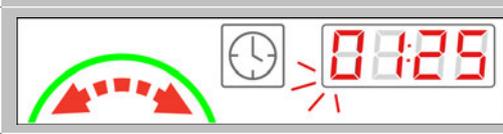
Temperature range

When you use the 'Combi-steam' operating mode, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions

-  Five fan speed settings
-  HumidityPro, either with five manual settings or in automatic mode

Entering the cooking profile

1.  Select the 'Combi-steam' operating mode.
2.  Press the 'Cooking temperature' button.
3.  Turn the C-Dial to set the cooking temperature you want.
4.  Press the 'Cooking time' button.
5.  Turn the C-Dial to set the cooking time you want.
6.  Select the 'Fan speed' setting you want.
7.  Select the 'HumidityPro' setting you want.

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

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27
- Cooking workflow with Cool down Function, please refer to page 29

4.3 Entering a Cooking Profile That Uses Convection

Applications

'Hot air' is an unit operating mode in which food is cooked using dry heat. The 'Hot air' operating mode is suitable for the following cooking methods, among others:

- Roasting
- Broiling
- Baking
- Dry roasting
- Cooking au gratin

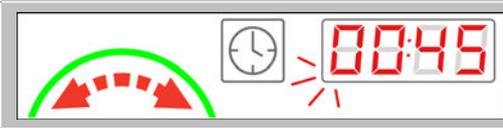
Temperature range

When you use the 'Convection' operating mode, you will be working within a temperature range of 85 °F to 480 °F.

Available cooking functions

-  Five fan speed settings
-  Five Crisp&Tasty settings
-  Five BakePro settings

Entering the cooking profile

1.  Select the 'Convection' operating mode.
2.  Press the 'Cooking temperature' button.
3.  Turn the C-Dial to set the cooking temperature you want.
4.  Press the 'Cooking time' button.
5.  Turn the C-Dial to set the cooking time you want.
6.  Select the 'Fan speed' setting you want.
7.  Select the 'Crisp&Tasty' setting you want.
8.  Select the 'BakePro' setting you want.

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

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27
- Cooking workflow with Cool down Function, please refer to page 29

4.4 Entering a Cooking Profile That Uses Rethermalization

Applications

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

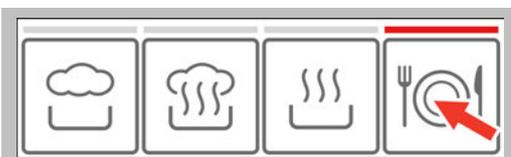
Temperature range

When 'Rethermalization' food, you will be working within a temperature range of 250 °F to 320 °F.

Available cooking functions

 Five fan speed settings

Entering the cooking profile

-  Select the 'Rethermalization' function.
-  Press the 'Cooking temperature' button.
-  Turn the C-Dial to set the cooking temperature you want.
-  Press the 'Cooking time' button.
-  Turn the C-Dial to set the cooking time you want.
-  Select the 'Fan speed' setting you want.

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

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27
- Cooking workflow with Cool down Function, please refer to page 29

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

Applications

When you use the core temperature measurement function, the cooking process' duration will depend on the food's internal temperature instead of on a set time. This function can be used with all operating modes. For information on how to safely use the core temperature probe, please refer to the operating manual.

Using the core temperature measurement function is especially recommended when slow-roasting and when cooking food to a specific degree of doneness (medium, rare, etc.).

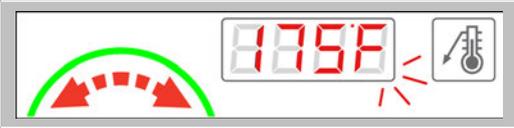
Temperature range

When you use the internal temperature measurement function, you will be working within a temperature range of 20 °C to 99 °C.

Available cooking functions

The cooking functions available will depend on the selected operating mode. For more information, refer to 'Available cooking functions' on page 8.

Entering the cooking profile

- | | | |
|----|---|---|
| 1. |  | Select the operating mode you want ('Hot air', for example). |
| 2. |  | Press the 'Cooking temperature' button. |
| 3. |  | Turn the C-Dial to set the cooking temperature you want. |
| 4. |  | Press the 'Core temperature' button. |
| 5. |  | Turn the C-Dial to set the internal temperature you want. |
| 6. |  | Press the button for the cooking function you want ('Fan speed', for example) in order to select a setting. |



Result: You have now entered a cooking profile.

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27
- Cooking workflow with Cool down Function, please refer to page 29

4.6 Selecting the Pre-Heat and Cool down Functions

Prerequisites

- You must have entered a new cooking profile or opened one from the 'Cookbook'.
- The system must prompt you to pre-heat or cool down the oven cavity before cooking.

Selecting the pre-heat function

1.  Press the 'Pre-heat' button to pre-heat the oven cavity after you are prompted to do so.

 **Result:** The oven cavity will be pre-heated.

Next steps:

- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Pre-heat Function, please refer to page 27

Selecting the Cool down function

1.  Press the 'Cool down' button to cool down the oven cavity after you are prompted to do so.

 **Result:** The oven cavity will be cooled down.

Next steps:

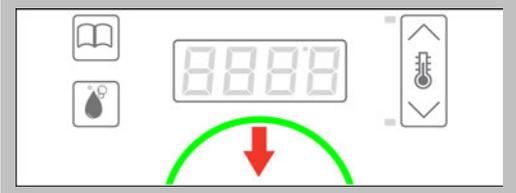
- Starting the cooking sequence. For more information, please refer to page 26
- Cooking workflow with Cool down Function, please refer to page 29

4.7 Starting a Cooking Sequence

Prerequisites

- Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.
- You must have configured a new cooking profile.
- You must have pre-heated or cooled down the oven cavity after being prompted to do so.
- The C-Dial will light up with a solid green light.

Starting a Cooking Sequence

1.  Quickly press the C-Dial to start the cooking sequence.



Result: The cooking sequence will start and the C-Dial will light up with a solid red light.

Next steps:

- Stopping the cooking sequence. For more information, please refer to page 26
- Changing the cooking settings. For more information, please refer to page 31
- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)

4.8 Stopping a cooking sequence

Prerequisites

- You must have started the cooking sequence already.
- The C-Dial will light up with a solid red light.

Stopping a cooking sequence

1.  Quickly press the C-Dial to stop the cooking sequence.



Result: The cooking sequence will stop and the C-Dial will light up with a solid green light.

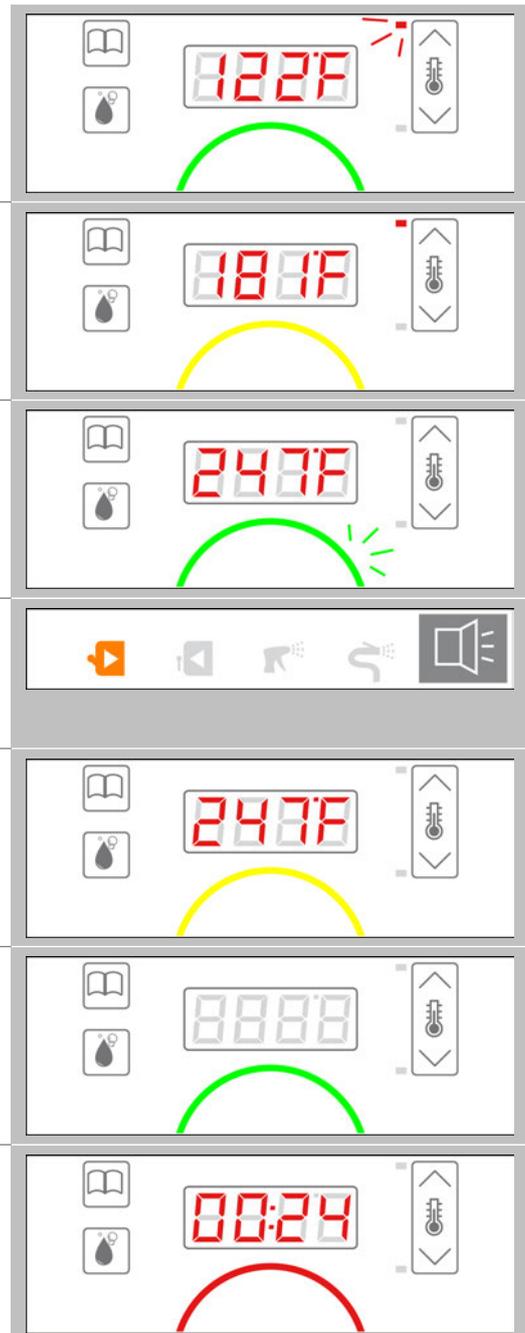
4.9 Cooking Workflow with Pre-Heat Function

Prerequisites

- You must have entered a new cooking profile or opened one from the 'Cookbook'.
- The oven cavity temperature must be too low for the selected cooking profile.

Cooking workflow

- 1 The oven temperature is too low**
The unit will make the 'Pre-heat' indicator flash in order to indicate that the oven cavity should be manually pre-heated. The C-Dial will light up with a solid green light.
- 2 Pre-heating**
After the 'Pre-heat' button is pressed, the unit will automatically heat up the oven cavity to the cooking temperature set in the cooking profile. During pre-heating, the C-Dial will light up with a solid yellow light.
- 3 The unit keeps the oven cavity temperature constant**
Once the oven temperature is reached, the C-Dial will flash with a green light. At this point, the unit will start keeping the oven temperature constant.
- The unit prompts the user to put the food inside the oven**
An acoustic signal asking for the food to be put inside the oven will be emitted and the 'Open unit door' prompt indicator will light up at the same time.
- 4 The user puts the food inside the oven**
While food is being put inside the oven, the C-Dial will light up with a solid yellow light.
- 5 Starting**
After the unit door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking sequence.
- 6 Cooking**
The cooking sequence will start. The unit will start displaying the remaining cooking time or the internal temperature reached, as applicable. The C-Dial will light up with a solid red light.



- 7 The cooking process ends**
Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.



The unit prompts the user to remove the food from oven
An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.

4.10 Cooking Workflow with Cool down Function

Prerequisites

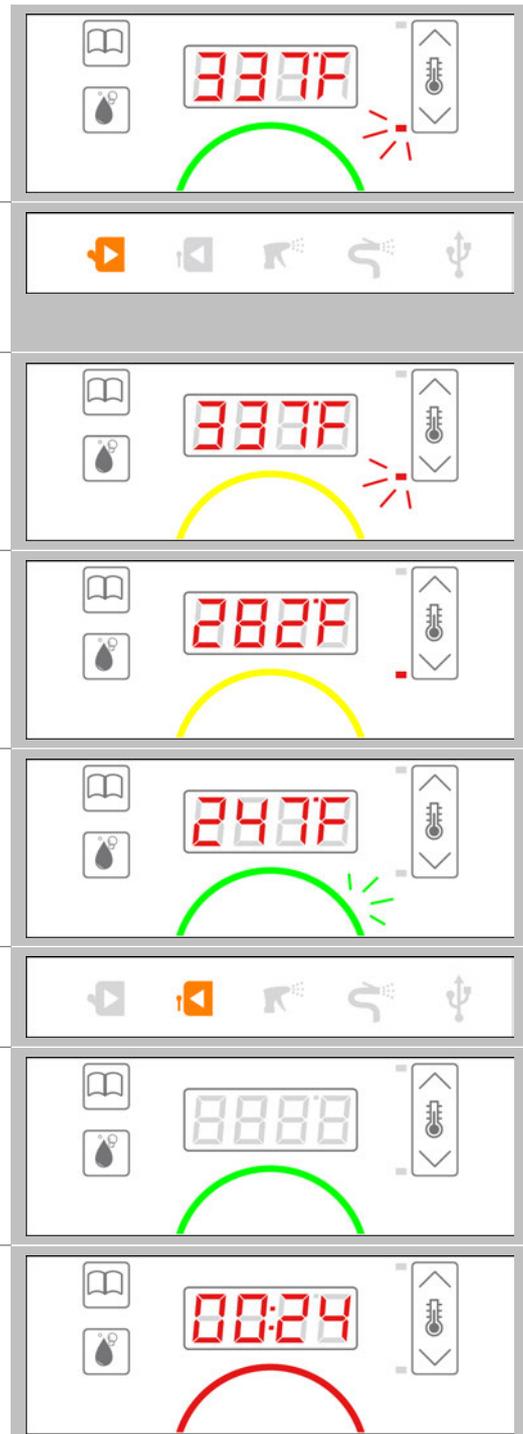
- You must have entered a new cooking profile or opened one from the 'Cookbook'.
- The oven cavity temperature must be too high for the selected cooking profile.

Cooking workflow

- 1 The oven temperature is too high**
The unit makes the 'Cool down' indicator flash in order to indicate that the oven cavity should be manually cooled down. The C-Dial will light up with a solid green light.

The unit prompts the user to open the unit door
At the same time, the 'Open unit door' indicator will light up with a solid light so that the unit door can be opened (in order to allow the unit to cool down faster).
- 2 The unit prompts the user to activate the cool-down function**
After the unit door is opened, the 'Cool down' indicator flashes. The C-Dial will light up with a solid yellow light.
- 3 Cool down**
After the 'Cool down' button is pressed, the unit automatically uses the fan to cool down the oven cavity to the cooking temperature set in the cooking profile. During the cool-down process, the C-Dial will light up with a solid yellow light.
- 4 The oven temperature is reached**
Once the oven temperature is reached, the fan will stop. The C-Dial will flash with a green light.

The user puts the food inside the oven
While food is being put inside the oven, the 'Close unit door' indicator will light up with a solid light.
- 5 Starting**
After the unit door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking sequence.
- 6 Cooking**
The cooking sequence will start. The unit will start displaying the remaining cooking time or the internal temperature reached, as applicable. The C-Dial will light up with a solid red light.



- 7 The cooking process ends**
Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.



The unit prompts the user to remove the food from oven
An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.

4.11 Changing Settings During Cooking

Prerequisites

- You must have started the cooking sequence already.

Changing settings during cooking

-  1. Press the 'Cooking temperature' button to change the cooking temperature.
-  2. Turn the C-Dial to set the cooking temperature you want.
-  3. Press the 'Cooking time' button to change the cooking time.
-  4. Turn the C-Dial to set the cooking time you want.
-  5. Press the button for the cooking function you want ('Fan speed', for example) to change the corresponding setting.



Result: The changes you make will be applied to the cooking sequence after approximately five seconds.

4.12 Manual Steaming During Cooking

Prerequisites

- You must have entered a new cooking profile that uses the 'Convection' operating mode or opened one from the 'Cookbook'.
- You must have started the cooking sequence already.

Manual Steaming During Cooking

-  1. Press the 'Manual steaming' button and hold it down as long as you want steam to be conveyed into the oven.



Result: The food being cooked will be steamed while the button is being held down.

5 Using the Cookbook

Purpose of this section

The easyDial 'Cookbook' can be used to access an existing cooking profile and start it immediately. Before starting a cooking sequence, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.

Multi-step cooking profiles can only be entered and saved in the 'Cookbook.' Cooking profiles saved in the 'Cookbook' cannot be modified, i.e., they have to be deleted and entered again in order to make changes.

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

This section provides cooking workflows and step-by-step instructions for the most important tasks required in order to use the 'Cookbook.'

5.1 Accessing a Cooking Profile in the Cookbook

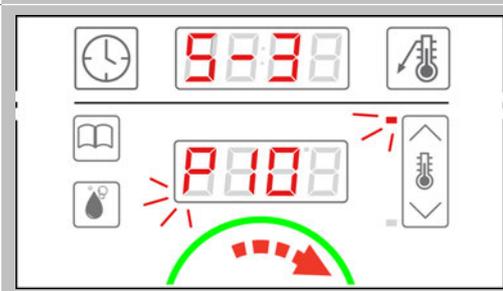
Cookbook functions

P 1	Program slots P1 to P99 for cooking profiles
5-1	Cooking profile with a single cooking step
5-3	Cooking step 3 of a multi-step cooking profile (maximum number of cooking steps: nine)

Prerequisites

- The cooking profile must have already been stored in the 'Cookbook'.

Accessing a Cooking Profile in the Cookbook

1.		Press the 'Cookbook' button.
2.		Turn the C-Dial to select the program slot for the cooking profile you want. Green C-Dial light = The program slot contains a profile

 **Result:** The cooking profile will be displayed together with the settings for the corresponding cooking step.

Next steps:

- Pre-heating or cooling down the oven cavity after being prompted do so. For more information, please refer to page 25
- Starting a cooking profile from the cookbook. For more information, please refer to page 34
- Deleting a cooking profile from the cookbook. For more information, please refer to page 38
- Exiting the cookbook. For more information, please refer to page 39
- Cooking workflow for a Multi-Step Cooking Profile, please refer to page 40

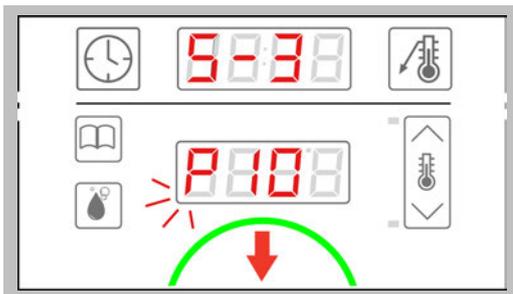
5.2 Starting a cooking profile from the cookbook

Prerequisites

- Before starting a cooking profile, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.
- You must have accessed a cooking profile from the 'Cookbook'.
- You must have pre-heated or cooled down the oven cavity after being prompted to do so.
- The C-Dial will light up with a solid green light.

Starting a cooking profile from the cookbook

1.



Quickly press the C-Dial to start the cooking sequence.



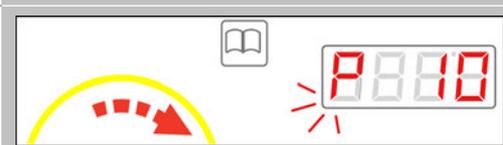
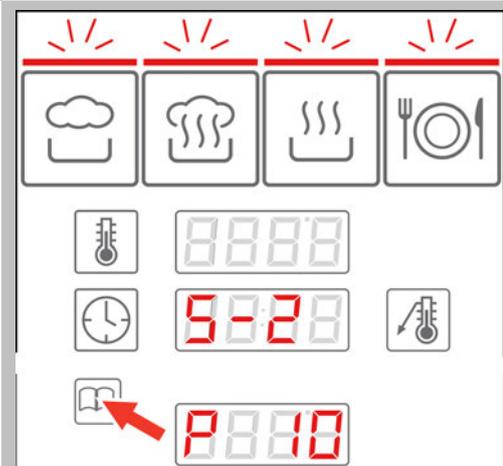
Result: The cooking profile will start immediately and the C-Dial will light up with a solid red light.

Next steps:

- Stopping the cooking sequence. For more information, please refer to page 26
- Cook with the cooking profile (for more on how to do this, please refer to the 'How to Cook with Your Combi Oven' section in the operating manual)

5.3 Creating a New Single-Step Cooking Profile in the Cookbook

Creating a New Single-Step Cooking Profile in the Cookbook

1.  Press the 'Cookbook' button.
2.  Turn the C-Dial to select a free program slot for the cooking profile.
Yellow C-Dial light = Free program slot
Green C-Dial light = The program slot contains a profile
3.  Set the settings for your cooking profile.
4.  Save the settings for the 1st cooking step by pressing the 'Cookbook' button.
5.  Do not add another cooking step.
Or, if you do want to add another cooking step, please refer to 'Creating a Multi-Step Cooking Profile in the Cookbook' on page 37 for more information.
6.  Confirm by pressing the 'Cookbook' button.
7.  Press the 'Cookbook' button to exit the cookbook.



Result: You have now created a cooking profile.

Next steps:

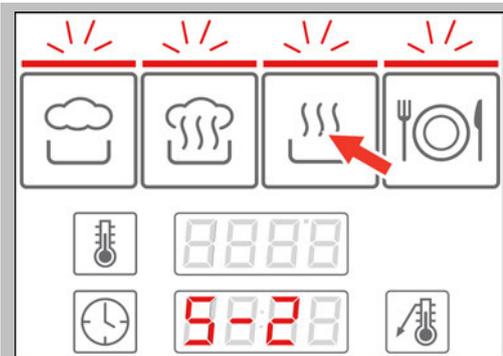
- Creating a multi-step cooking profile in the cookbook. For more information, please refer to page 37
- Accessing a cooking profile found in the cookbook. For more information, please refer to page 32

5.4 Creating a multi-step cooking profile in the cookbook

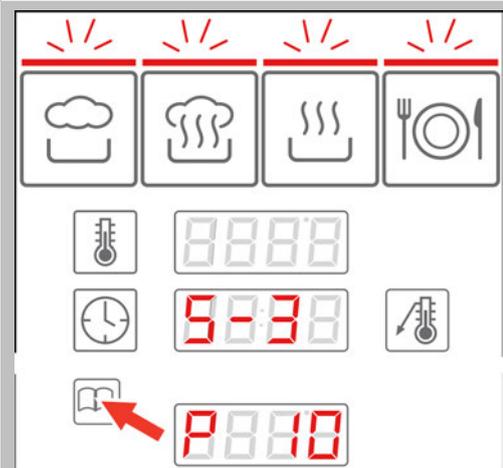
Prerequisites

- You must have the 'Cookbook' open with a program slot already selected.
- You must have already entered and saved the first cooking step for a cooking profile.

Creating a multi-step cooking profile in the cookbook

- 

1. Set the settings for the 2nd cooking step in your cooking profile.
- 

2. Save the settings for the 2nd cooking step by pressing the 'Cookbook' button.
- 

3. Do not add another cooking step. Or configure the settings for an additional cooking step if you want.
- 

4. Confirm by pressing the 'Cookbook' button.
- 

5. Press the 'Cookbook' button to exit the cookbook.

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

Next steps:

- Accessing a cooking profile found in the cookbook. For more information, please refer to page 32
- Cooking workflow for a Multi-Step Cooking Profile, please refer to page 40

5.5 Delete the cooking profile from the cookbook

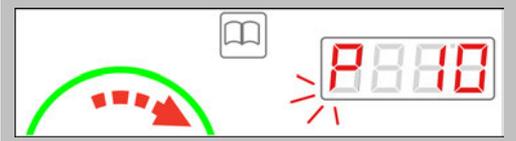
Cookbook functions

P 1	Program slots P1 to P99 for cooking profiles
dEL	Indicates that the cooking profile is about to be deleted

Prerequisites

- The cooking profile must have already been stored in the 'Cookbook'.

Delete the cooking profile from the cookbook

-  Press the 'Cookbook' button.
-  Turn the C-Dial to select the program slot for the cooking profile you want.
Green C-Dial light = The program slot contains a profile
-  Press and hold down the 'Cookbook' button until the display shows the letters 'del'.
-  Confirm immediately by pressing the 'Cookbook' button.



Result: The cooking profile has now been deleted (together with its settings) from the program slot. The C-Dial will light up with a solid yellow light.

Next steps:

- Exiting the cookbook. For more information, please refer to page 39

5.6 Exiting the cookbook

Prerequisites

- A cooking profile's program slot must have already been selected in the 'Cookbook'.

Exiting the cookbook

1.



Press the 'Cookbook' button.



Result: The system will exit the 'Cookbook'.

5.7 Cooking Workflow for a Multi-Step Cooking Profile

Prerequisites

- You must have opened a multi-step cooking profile from the 'Cookbook'.
- You must have pre-heated or cooled down the oven cavity after being prompted to do so.
- You must have already placed the food you want inside the oven cavity.

Cooking workflow

- 1 The oven temperature is too low**
The unit will make the 'Pre-heat' indicator flash in order to indicate that the oven cavity should be manually pre-heated. The C-Dial will light up with a solid green light.



- 2 Pre-heating**
After the 'Pre-heat' button is pressed, the unit will automatically heat up the oven cavity to the cooking temperature set in the cooking profile. During pre-heating, the C-Dial will light up with a solid yellow light.



- 3 The unit keeps the oven cavity temperature constant**
Once the oven temperature is reached, the C-Dial will flash with a green light. At this point, the unit will start keeping the oven temperature constant.



The unit prompts the user to put the food inside the oven

An acoustic signal asking for the food to be put inside the oven will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



- 4 The user puts the food inside the oven**
While food is being put inside the oven, the C-Dial will light up with a solid yellow light.



- 5 Starting**
After the unit door is closed, the C-Dial will light up with a solid green light. Pressing the C-Dial will start the cooking sequence.



- 6 Cooking**
The cooking sequence will start. The unit will start displaying the remaining cooking time or the internal temperature reached, as applicable. The C-Dial will light up with a solid red light.



- 7 The cooking process ends**
Once the end of the cooking sequence is reached, the C-Dial will start flashing with a green light.



The unit prompts the user to remove the food from oven
An acoustic signal asking for the food to be removed from the unit will be emitted and the 'open unit door' prompt indicator will light up at the same time.

6 Cleaning with easyDial

Purpose of this section

By using the unit's 'Clean' button, you can access the various oven cleaning profiles that are available. Before starting a cleaning sequence, read and understand the rules, risks, and hazards associated with safely cleaning the unit (as described in the operating manual) and follow all the corresponding instructions.

This section provides cleaning workflows and step-by-step instructions for the most important tasks that need to be carried out when cleaning with easyDial.

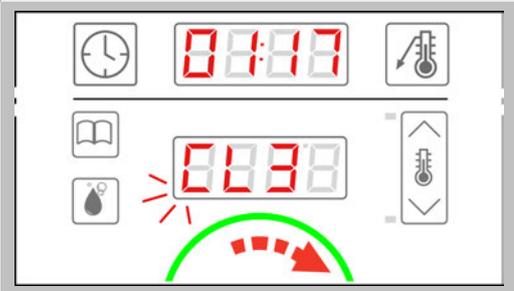
6.1 Accessing Cleaning Profiles

Available cleaning profiles

CLA	Cleaning assistant cleaning profile; semi-automatic oven cleaning
CL0	'Rinse with water' cleaning profile
ConvoClean cleaning profile	
CL1	Cleaning level 1 for light soiling
CL2	Cleaning level 2 for moderate soiling
CL3	Cleaning level 3 for heavy soiling
CL4	Cleaning level 4 for extremely heavy soiling
CL1d	Cleaning level 1 for light soiling, with steam disinfection and drying
CL2d	Cleaning level 2 for moderate soiling, with steam disinfection and drying
CL3d	Cleaning level 3 for heavy soiling, with steam disinfection and drying
CL4d	Cleaning level 4 for extremely heavy soiling, with steam disinfection and drying

Accessing Cleaning Profiles

- 

Press the 'Clean' button.
 - 

Turn the C-Dial to select the cleaning profile you want.
- 
Result: The cleaning profile and the corresponding cleaning duration will be displayed.

Next steps:

- Starting the cleaning profile. For more information, please refer to page 44
- Exiting cleaning mode. For more information, please refer to page 45
- Semi-Automatic Oven Cleaning Workflow, please refer to page 46
- Workflow for Oven Cleaning Without Cleaning Agent, please refer to page 48
- Fully Automatic ConvoClean Oven Cleaning Workflow, please refer to page 49
- Workflow for Fully Automatic ConvoClean Oven Cleaning with Single-Measure Dispensing, please refer to page 50

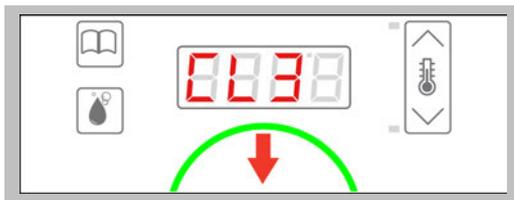
6.2 Starting a Cleaning Sequence

Prerequisites

- Before starting a cleaning profile, read and understand the rules, risks, and hazards associated with safely using the unit (as described in the operating manual) and follow all the corresponding instructions.
- You must have accessed the cleaning profile you want.
- The C-Dial will light up with a solid green light.

Starting a Cleaning Sequence

1.



Quickly press the C-Dial to start the cleaning sequence.



Result: The cleaning profile will start immediately and the C-Dial will light up with a solid yellow light.

Next steps:

- Stopping the cleaning sequence. For more information, please refer to page 44
- Clean with the cleaning profile (for more on how to do this, please refer to the 'How to Clean the Combi Oven' section in the operating manual)

6.3 Stopping a Cleaning Sequence

Prerequisites

- You must have accessed a cleaning profile.
- You must have started the cleaning profile.
- The C-Dial will light up with a solid yellow light.

Stopping a Cleaning Sequence

1.



Press the C-Dial to stop the cleaning process.



Result: The cleaning sequence will stop (only possible if no cleaning agent has been added yet). The C-Dial will light up with a solid green light.

6.4 Exiting cleaning mode

Prerequisites

- You must have selected a cleaning profile already.

Exiting cleaning mode

1.



Press the 'Clean' button.



Result: The system will exit 'Cleaning' mode.

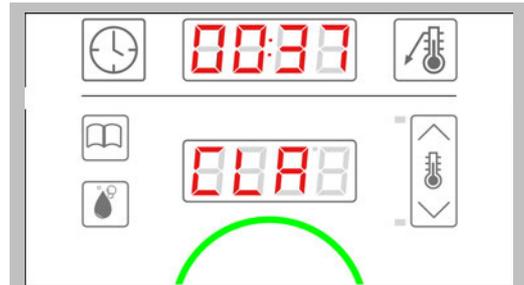
6.5 Semi-Automatic Oven Cleaning Workflow

Prerequisites

- The unit door must be closed.
- The semi-automatic oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Cleaning process

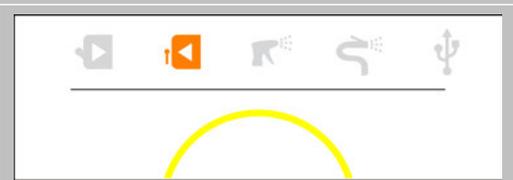
- 1 The user removes all food**
 Before the semi-automatic oven cleaning process starts, all food needs to be removed from the oven cavity. The C-Dial will light up with a solid green light.



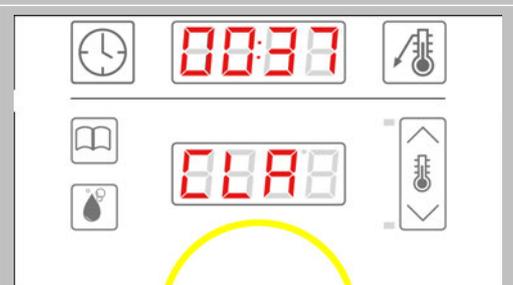
- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



- 2 Food taken out**
 While the user checks to make sure that all food has been removed, the 'Close unit door' indicator will light up. The C-Dial will light up with a solid yellow light.



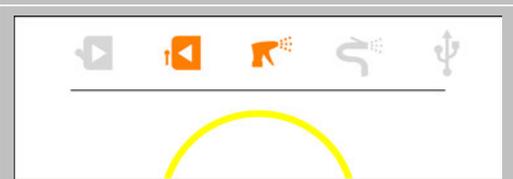
- 3 1st cleaning stage**
 Immediately after the unit door is closed, the cleaning sequence's 1st cleaning stage (soaking phase) starts. The display will show the cleaning duration. The C-Dial will light up with a solid yellow light.



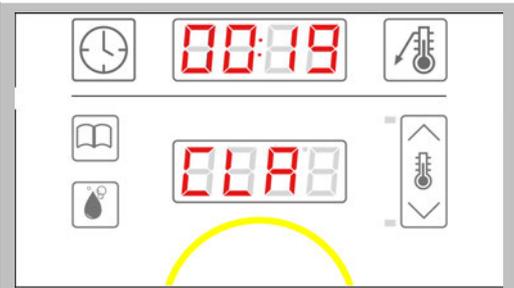
- 4 The unit prompts the user to spray cleaning agent inside**
 Once the 1st cleaning stage is complete, an acoustic signal will be emitted and the 'Open unit door' and 'Spray cleaning agent inside' indicators will light up.



- 5 Spray cleaning agent inside**
 While cleaning agent is being sprayed inside, the 'close unit door' and 'spray cleaning agent inside' prompt indicators light up. The C-Dial will light up with a solid yellow light.



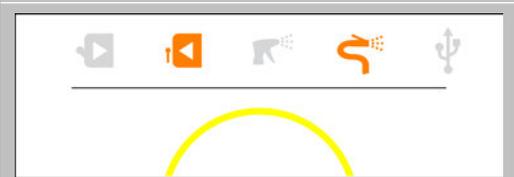
6 2nd cleaning stage
 After the unit door is closed, the 2nd cleaning stage will start (actual cleaning phase). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



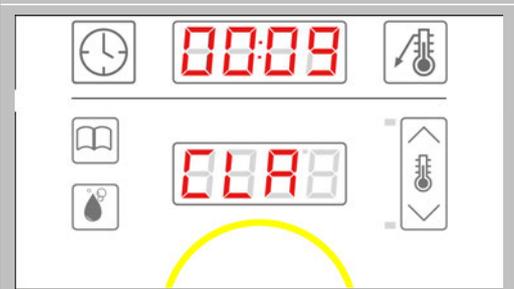
7 The unit prompts the user to rinse the oven cavity with water
 Once the 2nd cleaning stage is complete, an acoustic signal will be emitted and the 'Open unit door' and 'Rinse with water' indicators will light up.



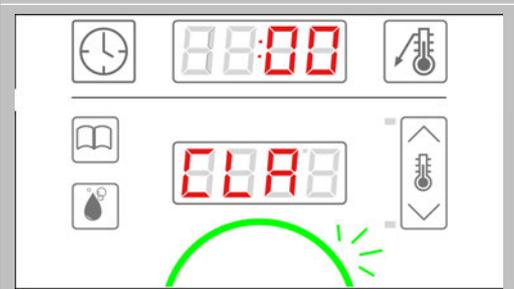
8 The user rinses the oven with water
 While the oven cavity is being rinsed, the 'Close unit door' and 'Rinse with water' prompt indicators light up. The C-Dial will light up with a solid yellow light.



9 3rd cleaning stage
 After the unit door is closed, the 3rd cleaning stage will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



10 The cleaning process ends
 Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.



The unit prompts the user to open the unit door
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



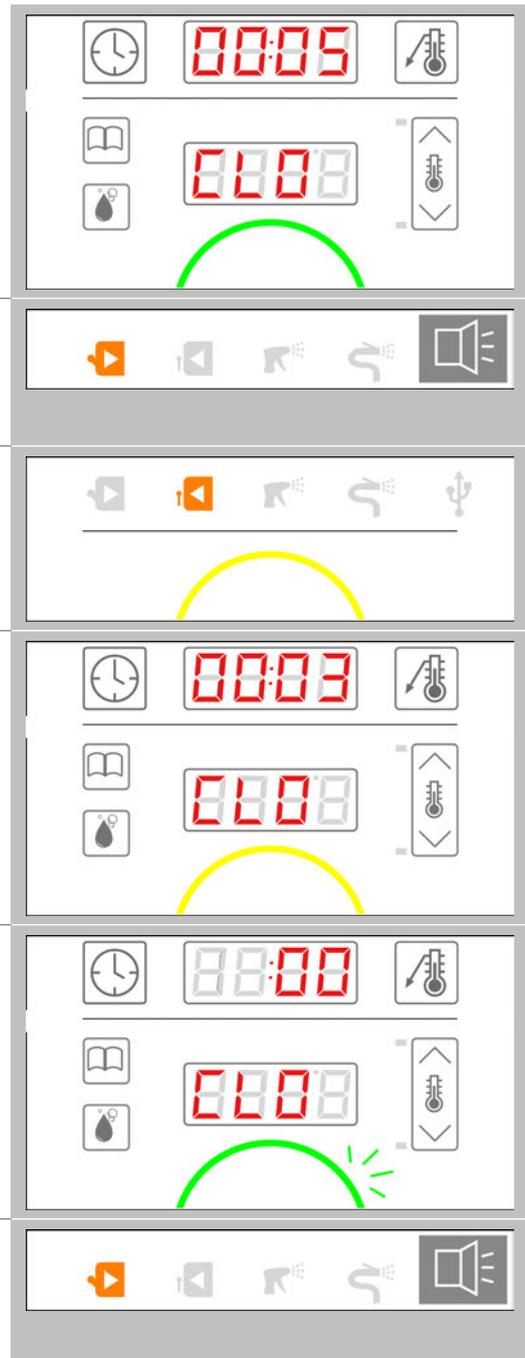
6.6 Workflow for Oven Cleaning Without Cleaning Agent

Prerequisites

- The unit door must be closed.
- The 'oven cleaning without cleaning agent' cleaning profile must have been selected.
- The cleaning profile must have been started.

Cleaning process

- 1 The user removes all food**
 Before the 'Oven cleaning without cleaning agent' process starts, all food needs to be removed from the oven cavity. The C-Dial will light up with a solid green light.
- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.
- 2 Food taken out**
 While the user checks to make sure that all food has been removed, the 'Close unit door' indicator will light up. The C-Dial will light up with a solid yellow light.
- 3 Clean**
 After the unit door is closed, the 'oven cleaning without cleaning agent' process will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.
- 4 The cleaning process ends**
 Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.
- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



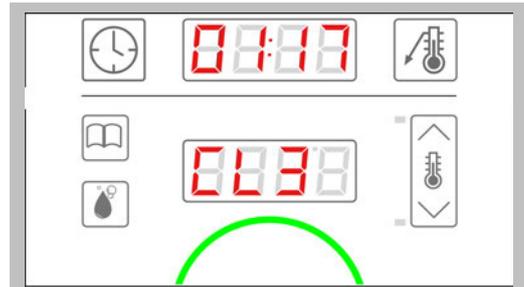
6.7 Fully Automatic ConvoClean Oven Cleaning Workflow

Prerequisites

- The unit door must be closed.
- A fully automatic ConvoClean oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Cleaning process

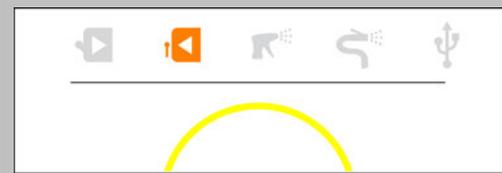
- 1 The user removes all food**
 Before the fully automatic ConvoClean oven cleaning process starts, all food needs to be removed from the oven cavity. The C-Dial will light up with a solid green light.



- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



- 2 Food taken out**
 While the user checks to make sure that all food has been removed, the 'Close unit door' indicator will light up. The C-Dial will light up with a solid yellow light.



- 3 Clean**
 After the unit door is closed, the fully automatic ConvoClean oven cleaning process will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.



- 4 The cleaning process ends**
 Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.



- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



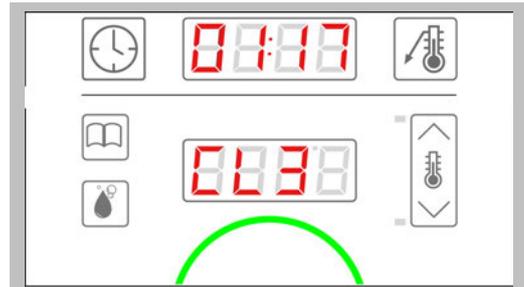
6.8 Workflow for Fully Automatic ConvoClean Oven Cleaning with Single-Measure Dispensing

Prerequisites

- The unit door must be closed.
- A fully automatic ConvoClean oven cleaning profile must have been selected.
- The cleaning profile must have been started.

Cleaning process

- 1 The user removes all food**
 Before the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) starts, all food needs to be removed from the oven cavity. The C-Dial will light up with a solid green light.



- The unit prompts the user to open the unit door**
 An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.



- 2 Food taken out**
 While the user checks to make sure that all food has been removed, the 'Close unit door' indicator will light up. The C-Dial will light up with a solid yellow light.



- 3 1st cleaning stage**
 Immediately after the unit door is closed, the 1st cleaning stage (soaking stage) of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start. The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.

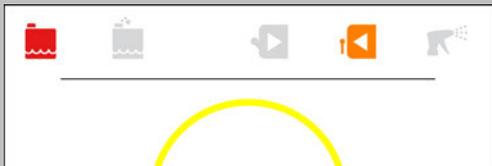
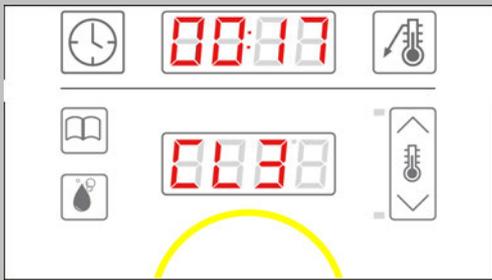


- 4 The unit prompts the user to add cleaning agent**
 Once the 1st cleaning stage is complete, an acoustic signal will be emitted and the 'Open unit door' and 'Out of cleaning agent' indicators will light up.



- 5 The user adds cleaning agent**
 While cleaning agent is being added, the 'Close unit door' and 'Out of cleaning agent' indicators will light up. The system will also display the number of bottles required. The C-Dial will light up with a solid yellow light.



<p>6 2nd cleaning stage After the unit door is closed, the 2nd cleaning stage of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start (actual cleaning stage). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.</p>	
<p>7 The unit prompts the user to add rinse aid Once the 2nd cleaning stage is complete, an acoustic signal will be emitted and the 'Open unit door' and 'Out of rinse aid' indicators will light up.</p>	
<p>8 The user adds rinse aid While rinse aid is being added, the 'Close unit door' and 'Out of rinse aid' indicators will light up. The system will also display the number of bottles required. The C-Dial will light up with a solid yellow light.</p>	
<p>9 3rd cleaning stage After the unit door is closed, the 3rd cleaning stage of the fully automatic ConvoClean oven cleaning process (with single-measure dispensing) will start (rinsing stage). The display will show the remaining cleaning duration. The C-Dial will light up with a solid yellow light.</p>	
<p>10 The cleaning process ends Once the end of the cleaning process is reached, the C-Dial will start flashing with a green light.</p>	
<p>The unit prompts the user to open the unit door An acoustic signal asking for the food to be removed from the unit will be emitted and the 'Open unit door' prompt indicator will light up at the same time.</p>	

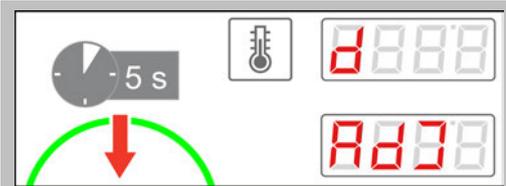
7 Configuring Settings in easyDial

Purpose of this section

You can use the 'Settings' to configure the unit settings for your combi oven. This section provides step-by-step instructions for the most important tasks involved in the use of these 'Settings.'

7.1 Setting the Date and Time and Configuring the Temperature Display

Setting the date and time and configuring the temperature display

- | | | |
|-----|---|---|
| 1. |  | Press and hold down the C-Dial until the display shows the letters 'AdJ' and 'd' for day. |
| 2. |  | Turn the C-Dial to select the day. |
| 3. |  | Then press the C-Dial briefly to set the month. |
| 4. |  | Turn the C-Dial to select the month. |
| 5. |  | Then press the C-Dial briefly to set the year. |
| 6. |  | Turn the C-Dial to select the year. |
| 7. |  | Then press the C-Dial briefly to set the hours. |
| 8. |  | Turn the C-Dial to select the hours. |
| 9. |  | Then press the C-Dial briefly to set the minutes. |
| 10. |  | Turn the C-Dial to select the minutes. |
| 11. |  | Then press the C-Dial briefly to configure the temperature display. |
| 12. |  | Turn the C-Dial to select the temperature display in °F. |
| 13. |  | Quickly press the C-Dial to adjust the acoustic signal's volume. |

14.



Turn the C-Dial to select the volume you want (from 5 to 100).

15.



Then press the C-Dial briefly to exit the 'Settings'.



Result: The 'Settings' you chose will be saved.

8 Importing and Exporting Data

Purpose of this section

You can use the import/export functions to configure the unit settings for your combi oven. In order to import and export data, you will need to use your combi oven's USB port. The port is located on the easyDial control panel.

This section provides workflows and step-by-step instructions for the most important tasks that need to be carried out in order to import and export.

8.1 Accessing and Starting Import/Export Functions

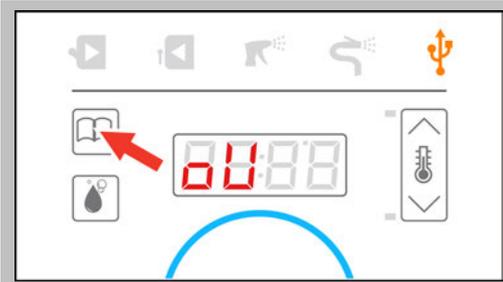
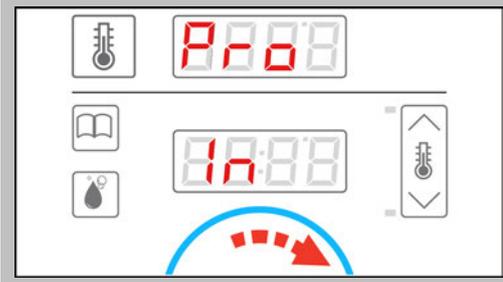
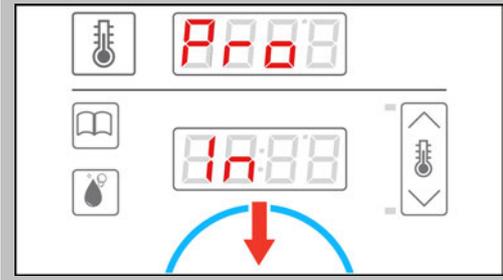
Import and export functions

HACC oU	Used to export HACCP data
Pro In	Used to import cookbooks
Pro oU	Used to export the cookbook
CLn1 In	Used to import a cleaning profile for cleaning with single-measure dispensing
CLn2 In	Used to import a cleaning profile for cleaning with canisters
UPd b0	Used to run a software update

Prerequisites

- The filename for the cookbook you want needs to be changed to 'B0STEPS.DB'.
- The USB drive must be plugged in.
- The 'USB stick plugged in' indicator must be lit up with a solid light.
- The C-Dial must be lit up with a solid blue light.

Accessing and Starting Import/Export Functions

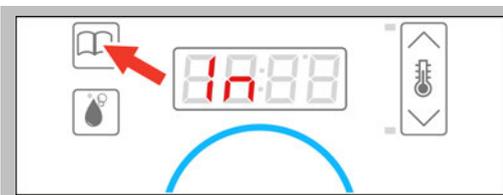
-  Press the 'Cookbook' button.
-  Turn the C-Dial to select an import or export function ('Pro In', for example).
-  Start the import/export function you selected ('Pro In', for example) by pressing the C-Dial.

8.2 Exiting the Import/Export Functions

Prerequisites

- The USB drive must be plugged in.
- You must have already accessed the import/export functions.
- The C-Dial must be lit up with a solid blue light.

Exiting the Import/Export Functions

-  Press the 'Cookbook' button to exit the import/export functions.

 **Result:** You can now remove the USB drive. The C-Dial will light up with a solid green light.

8.3 System Routine When Exporting HACCP Data

Prerequisites

- The USB drive must be plugged in.
- The function must have already been accessed and started.

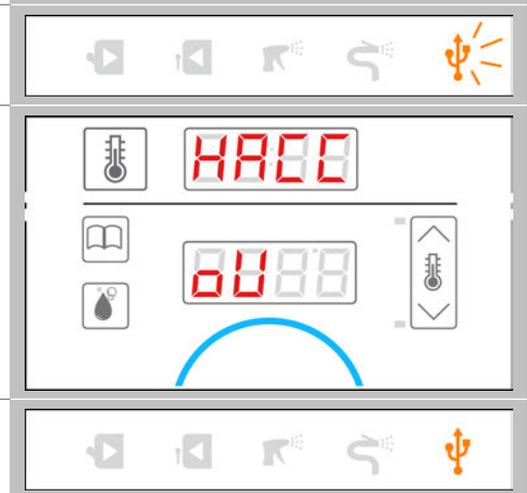
Export system routine

- 1 **The system exports the HACCP data**
The unit will start exporting the HACCP data to the USB drive. The C-Dial will flash with a blue light.



The 'USB stick plugged in' indicator will flash at the same time.

- 2 **Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.



At the same time, the 'USB stick plugged in' indicator will stop flashing and will instead show a solid light.

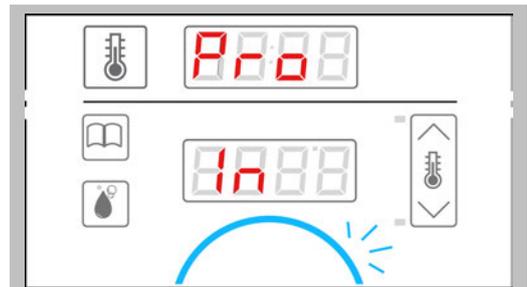
8.4 System Routine When Importing / Exporting a Cookbook

Prerequisites

- The USB drive must be plugged in.
- The import/export function must have already been accessed and started.

Import / export system routine

- 1 The system imports/exports the cookbook data**
The unit will start importing/exporting the data. The C-Dial will flash with a blue light.



The 'USB stick plugged in' indicator will flash at the same time.



- 2 Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.



At the same time, the 'USB stick plugged in' indicator will stop flashing and will instead show a solid light.



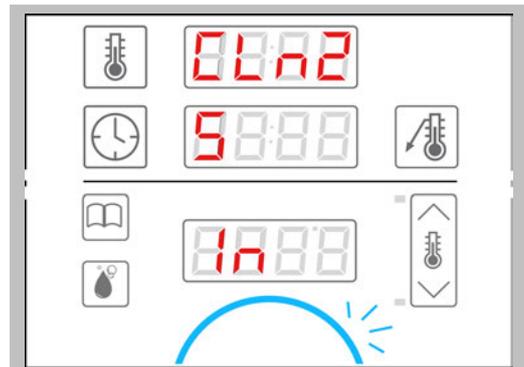
8.5 System Routine When Importing a Cleaning Profile

Prerequisites

- The USB drive must be plugged in.
- The import/export function must have already been accessed and started.

Import system routine

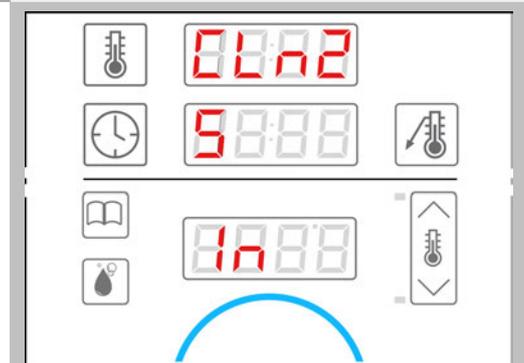
- 1 The system imports the cleaning profile data**
The unit will start importing the data corresponding to the selected cleaning profile. The C-Dial will flash with a blue light.



The 'USB stick plugged in' indicator will flash at the same time.



- 2 Data transfer completed**
The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.



At the same time, the 'USB stick plugged in' indicator will stop flashing and will instead show a solid light.



8.6 System Routine When Importing a Software Update

Prerequisites

- The USB drive must be plugged in.
- The function must have already been accessed and started.

Software update system routine

1 The system updates the software

The unit will start the software update and import the corresponding data from the USB drive while showing the import's progress. The C-Dial will flash with a blue light.



The 'USB stick plugged in' indicator will flash at the same time.



2 Data transfer completed

The data transfer will be complete when the C-Dial stops flashing and instead shows a solid blue light.

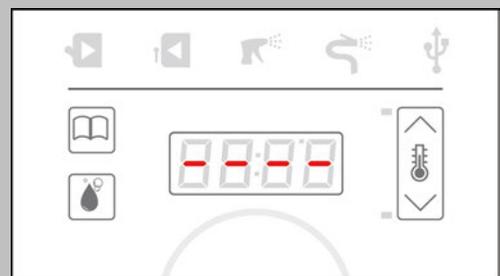


At the same time, the 'USB stick plugged in' indicator will stop flashing and will instead show a solid light.



3 easyDial restarts

The unit will automatically restart the software. All prompt indicators, as well as the C-Dial light, will turn off.



4 Software update completed

The unit will start by displaying the operating modes instead of the data import/export functions. The 'USB stick plugged in' indicator must be lit up with a solid light. The C-Dial will light up with a solid green light.



Combi Oven Convotherm 4 easyDial

Serial No.

Item no.

Order No.

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



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