RATIONAL

CombiMaster® Plus / CombiMaster®
Original operating instructions

RATIONAL ServicePlus

The all-inclusive package for an all-round service.

We want to maximise your return on investment from the very start.
Over the entire service life and without any hidden costs.

FREE OF CHARGE! - On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and
how they can be best deployed to suit your specific requirements.

FREE OF CHARGE! - RATIONAL ConnectedCooking

ConnectedCooking

Connect your RATIONAL appliances easily with the latest network
solution for professional kitchens. With ConnectedCooking
you always have everything under control: Simple appliance
management, remote access function via smart phone, automatic
HACCP documentation or you can download recipes from the
RATIONAL library conveniently onto your devices.

Simply log in at **ConnectedCooking.com**

FREE OF CHARGE! - Chef&Line®

We offer a telephone consulting service to answer any questions you have about
applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a
year. You can contact the Chef&Line® at **Tel. +44 7743389863**

RATIONAL SERVICE PARTNERS

Our appliances are reliable and have a long service life. However if you should encounter technical difficulties, the RATIONAL SERVICE PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included: **Tel. +44 1582 480388**

2-year warranty

We offer a 24-month warranty valid from the date of initial installation, provided that your appliance is fully and correctly registered with us. You can do this comfortably online at www.rational-online.com/warranty or by sending us the postcard attached to this manual. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Simply log in at **www.rational-online.com/warranty**

CombiMaster – the power pack

Dear user,

Congratulations on your decision to purchase a CombiMaster® Plus!

The new CombiMaster® Plus stands for mature technology and excellent workmanship, and offers enticing functions that ensure outstanding cooking results every time: crispy crusts, succulent roasts, intensive flavours and colours. The rotary button operation is easy, clear and robust. Your CombiMaster® Plus will give you many years of reliable service in your kitchen.

We give a 24 month warranty calculated from the date of initial installation, providing you have filled in the warranty registration for your appliance completely and correctly. You can do this conveniently online at www.rational-online.com/warranty or using the enclosed postcard. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Happy cooking!

**Your
RATIONAL AG**

We reserve the right to make technical changes in the interest of progress!

Dealer:	**Installer:**
	installed on:
Unit number:	

Info Contents

Info Contents

Explanation of the pictograms

 Danger!

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

 Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.

 Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.

Corrosive substances

Risk of fire!

Risk of burning!

Note:
Damage may be caused if this is ignored.

Handy tips for everyday use.

Read the manual carefully prior to initial start-up.

The maximum rack height is 160 cm.

Initial start-up

Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:
- For the self-test to be carried out, all the packaging materials must be have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance sizes 6 x 2/3, 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.

⚠️ *Risk of fire!*
Remove the packaging material, starter kit as well as grids and containers.

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

step	info/button	instructions

Initial start-up

step	info/button	instructions
1	*door*	Open the cooking chamber door and remove the packaging material, starter kit, grids and containers.
2		Insert an empty GN sheet with the opening facing downwards into the rack in front of every fan wheel. Please read the installation instructions for more details.
3	*door*	Close the cooking chamber door to start the self-test.
4	*SELF*	The following test will take place automatically. The display indicates "self" - "test".
5	*End*	The self test is completed after approx. 45 minutes.

⚠️

CO2 Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.

Safety Instructions

Keep this manual in a safe place so that it can always be consulted by anyone using the appliance.

This appliance may not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety. Unless this category of persons is supervised by someone responsible for safety and who knows about the hazards of the unit. Surfaces and accessories can be hot, please remember this when supervising. Cleaning and user maintenance may not be undertaken by children even under supervision.

Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

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

In the event that the connection cable becomes damaged, it must be replaced by the manufacturer, a service agent or qualified specialists to prevent any hazards or damages to the appliance.

If the appliance is installed in a position where the highest rack is higher than 160 cm, the supplied sticker must be affixed to the appliance.

Warning!

Daily checks before switching on and use
- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking chamber - containers with hot liquids can fall through or slip out of the cooking chamber - risk of combustion.*
- *Make sure that there are no cleaning tab residues in the cooking chamber before you start cooking with the appliance. Thoroughly rinse away any cleaning tab residues with the hand shower - risk of chemical burns.*

Safety Instructions

⚠️ ***Warning!***

Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with.
Incorrect installation, servicing, maintenance, cleaning or modifications to the appliance may result in damage, injury or death. Read these operating instructions carefully before you start to use the appliance.
This appliance must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.
It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - risk of fire.
Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.
In case of damage to the glass plate, please replace the entire plate immediately.

IEC 60417-6332 certification allows the setting up of the electric version of the combi-steamer in humid and warm environments.

⚠️ ***Warning!***

Smoking food in the appliance
Smoking food in the appliance may only be done using the original RATIONAL smoking accessory, VarioSmoker.

⚠️ ***Warning!***

No objects on the appliance ceiling.
Do not place any objects on the appliance ceiling. Risk of injury if they fall down.

Safety Instructions

⚠ _Warning!_

Gas appliances only

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

⚠ _What to do if you smell gas:_

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

Safety instructions and liability

⚠️ **_Warning!_**

Safety instructions during use

- _If containers are filled with liquid or if they are filled with liquefying food during cooking, only tray levels where the operator can easily look into the containers may be used - risk of burns! Information sticker is attached to the unit._
- _Always open the cooking cabinet door very slowly (hot vapours) - risk of burns!_
- _Only touch accessories and other objects in the hot cooking cabinet with heat-protective clothing - risk of burns!_
- _The external temperatures of the unit may reach higher than 60 °C, only touch the unit on the control elements - risk of burns!_
- _The hand shower and the water coming out of the hand shower can be hot - risk of burns!_
- _Cool Down operation - activate the Cool Down function if the air baffle has been properly latched according to instructions - risk of injury!_
- _Do not reach into the wheel fan - risk of injury!_
- _Cleaning - aggressive chemical agents - risk of injury! You must wear appropriate protective clothing, protective glasses, gloves and face protection for cleaning. Follow the safety instructions in the "Cleaning" chapter._
- _Do not store highly flammable or combustible substances near the unit - risk of fire!_
- _Activate the parking brakes of mobile units and mobile oven racks when these are not being moved. The racks could roll away on uneven floors - risk of injury!_
- _When moving the mobile oven racks, you must always close the container latch. Cover containers with liquids to prevent hot liquids from spilling out - risk of burning!_
- _The transport trolley must be properly fixed to the unit when loading and unloading mobile plate racks and mobile oven racks - risk of injury._
- _Mobile oven racks, mobile plate racks, transport trolleys and units mounted on castors could tip over when transported over inclines or thresholds._

Safety instructions and liability

Liability

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

Care, inspection, maintenance and repair

In order to retain the high quality of the stainless steel, for hygienic reasons and to avoid interferences to operation, the appliance must be cleaned daily or when prompted to clean. Follow the instructions in the "Cleaning" section.

Constant operation at high cooking cabinet temperatures (≥ 260 °C), the use of high browning levels (browning 4/5) and preparation of food with high fat and gelatin content can subject the cooking cabinet seal to faster wear.

Cleaning the cooking cabinet seal daily with a non-abrasive rinsing agent will prolong the service life.

 Warning!

If the appliance is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

- *If fat deposits and/or food waste in the cooking cabinet ignite, shut down the appliance immediately and keep the cooking cabinet door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking cabinet, your appliance must be cleaned every day, even if it is only operated in "Moist Heat" (steaming) mode.*
- *Do not use a high pressure cleaner, steam cleaner or a direct water jet to clean the appliance. Observe the protection class IPx5.*
- *Do not treat the appliance with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the appliances might discolour.*
- *To clean the exterior panelling, only use mild household cleaning agents such as dishwashing detergent on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *Only use cleaning agents from the appliance manufacturer. Cleaning agents from other manufacturers can damage the appliance. Damage to a device that has been caused by using different cleaning and care products than those recommended by the manufacturer is not covered under warranty.*
- *Do not use scouring products or abrasive cleaning agents.*

Care, inspection, maintenance and repair

 Warning!

Inlet filter maintenance The device automatically detects if the air filter is dirty. You will receive a service message and prompt to clean or replace the air filter when it is dirty. The appliance may only be operated without an air filter. When replacing the air filter, please take into account the following specifications:

**Appliance size 6 x 2/3 GN, 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN
and 10 x 2/1 GN**
Air filter article number 6 x 2/3 GN: 40.04.771
Air filter article number
6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN: 40.03.461
This air filter may only be removed and cleaned by the user. When replacing the filter, make sure that the air filter carefully locks into the correct position. To replace the air filter, please follow the instructions in the "Domestic technology" section.

Appliance size 20 x 1/1 GN and 20 x 2/1 GN
This air filter may only be replaced by an authorised service partner.

Attention! *The appliance is only guaranteed protection against sprayed water if the filter and cover are assembled correctly.*

Care, inspection, maintenance and repair

Inspection, maintenance and repair

⚠️ *Danger - high voltage*

- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The appliance must be switched off at the mains for cleaning (apart from CleanJet® cleaning) and for inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the appliance is moved. If the appliance is moved, make sure that power, water and drainage lines are correctly disconnected. If the appliance is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your appliance should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Function parts

① **Appliance number**
(only visible when the door is open)

② **Flow guard** (optional)
(for gas appliances only)

③ **Cooking cabinet lighting**

④ **Appliance door with triple glazing**

⑤ **Appliance door with double glazing**

⑥ **Door handle**
Tabletop units: One-handed operation
with sure-shut function
Standalone appliances: One-handed
operation

⑦ **Unlocking mechanism to open the glass panel** (inside)

⑧ **Integrated and self-emptying door drip tray** (inside)

⑨ **Appliance drip tray with direct connection to the drain**

⑩ **Appliance plinth**

⑪ **Appliance feet** (height adjustable)

⑫ **Type plate**
(contains important data such as power
consumption, gas type, voltage, number
of phases and frequency as well as
appliance type, appliance number and
option number)

⑬ **Control panel**

⑭ **Cover for the electric installation space**

⑮ **Hand shower** (optional)
(with automatic return)

⑯ **Positioning aid** (standalone appliances)

⑰ **Air filter for table-top appliance**
(installation space inlet)

⑱ **Air filter for standalone appliance**
(installation space inlet, back of appliance)
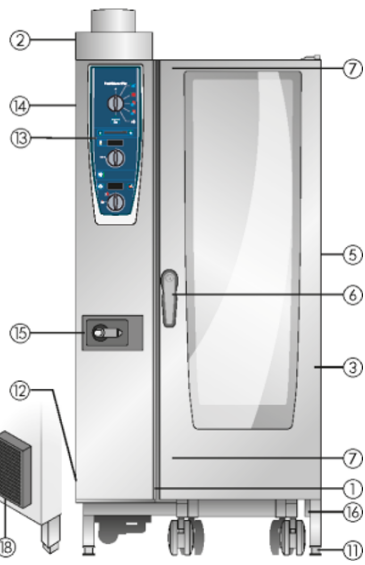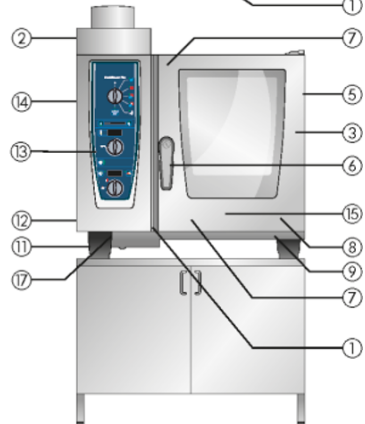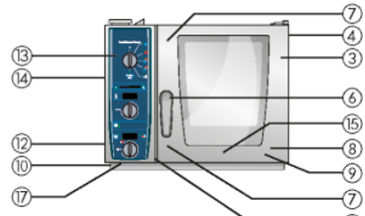
CombiMaster Plus 61 on thermocabinet

Notes on using your appliance

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the appliance.
- Only use the appliance in areas with a room temperature of > 5 °C. For ambient temperatures of less than + 5 °C, you must heat the cooking cabinet to room temperature (> + 5 °C) before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- With grilling and roasting applications (e.g. chickens), a fat collector should always be pushed under the food.
- Only use heat-resistant original accessories from the appliance manufacturer.
- Always clean accessories before use.
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a sure shut function; the door of the floor appliance is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the appliance.
- When the device reaches the end of its service life, it must not be taken to a municipal collection point for trash or used electrical appliances. We would be pleased to assist you in disposing of the device.

Max. load sizes depending on appliance size

6 x 2/3 GN	20 kg	(max. 10 kg for each rack)
6 x 1/1 GN	30 kg	(max. 15 kg for each rack)
6 x 2/1 GN	60 kg	(max. 30 kg for each rack)
10 x 1/1 GN	45 kg	(max. 15 kg for each rack)
10 x 2/1 GN	90 kg	(max. 30 kg for each rack)
20 x 1/1 GN	90 kg	(max. 15 kg for each rack)
20 x 2/1 GN	180 kg	(max. 30 kg for each rack)

Notes on using your appliance

ℹ If the maximum load sizes are exceeded, this can damage the appliance.
Please also note the maximum load sizes for food in the "Manual Cookbook".

Table-top appliance 6 x 2/3 GN with hinging rack
- To remove the right hinging rack, hold the top of the hinging rack and press it upwards. The hinging rack releases from the 2 locking pins and can now be removed.
- To install the hinging rack, align the hooks on the hinging rack with the locking pins and press down on the hooks until they engage in the locking bolts.
- To remove the left hinging rack, raise it slightly and swivel it right into the cooking cabinet to release both locking pins from the air baffle. Use a screwdriver to loosen the upper and lower locking hooks on the air baffle. You can now remove the hinging rack together with the air baffle. The left hinging rack can now be removed together with the air baffle.

Table-top appliances with hinging racks (6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)
- To remove, raise the hinging rack slightly in the middle. Pull it out of the front, lower locking mechanism and then from the top locking mechanism.
- Swivel the hinging rack to the middle of the cooking cabinet.
- Lift the hinging rack out of its fixing by lifting it up. Reverse the above sequence to reset.

Notes on using your appliance

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

Notes on using your unit

Working with the core temperature probe

⚠️ *Caution!*
The core temperature probe can be hot – Risk of burns.

Always insert the core temperature probe into the thickest point on the product. Make sure that a large part of the probe needle is in the product. Insert the core temperature probe at an angle into the product. For bakery products that rise a long way during baking, position the CT probe vertically in the middle of the product.

At the thickest point

Position at an angle
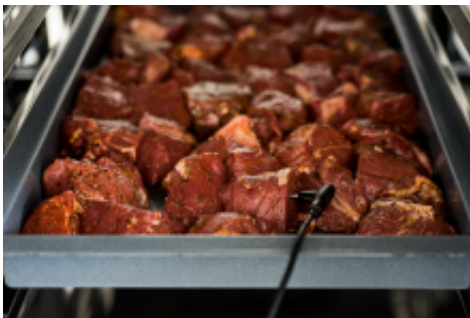
Insert into several pieces of meat

Position at an angle

Notes on using your unit

Into the breast meat

At the thickest point on the product

ℹ️

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

Notes on using your unit

Working with the hand shower

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

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

- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.
- According to WRAS-standard the handshower should be used only for rinsing the internal cabinet.

Notes on using the USB interface

The USB interface is designed for data import and export, and for software updates using the USB stick only.
It is therefore not suitable for loading or operating other electronic devices, such as mobile telephones.

Operating elements

	Operating mode switches
	Steam (30 °C to 130 °C)
	Convection (30 °C to 300 °C)
	Combination of steam and convection (30 °C to 300 °C)
	Finishing (30 °C to 300 °C)
	Cool down
	Programming / Start Programme and Clean
	Programming / Start Programme (CombiMaster(R) 61E only)
	Setting the humidity / display number of cleaner and rinse aid tabs
	Set the cooking cabinet temperature
	Selector switch for cooking cabinet temperature

Operating elements

		Air speed
		Set the cooking time (0 to 23 h 59 min)
		Set the core temperature (0 °C to 99 °C)
	0:35	Indicates cooking time/core temperature/cleaning time
		Selector switch for cooking time/ core temperature

General notes

Operation:

Choose the required cooking mode.

Choose the required cooking cabinet temperature.

Choose the required cooking time/core temperature. The cooking time can be set in minutes for times between 0 and 2 hours, in 5-minute intervals for times between 2 and 3 hours, in 15-minute intervals for times between 3 and 6 hours and in 30-minute intervals for times between 6 and 24 hours.

Choose the required cooking cabinet humidity using the arrow buttons.

Choose the required air speed.
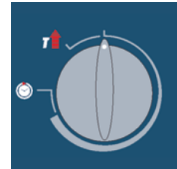
Turn the selection button clockwise as far as it will go.

General notes

Notes:

The cooking mode display flashes when the cooking cabinet is too hot (see the "Cool Down" section on cooling the cooking cabinet).

Button lights up when the heating is active.

A buzzer signals the end of cooking.

Fault messages:

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

"Gas burner fault": Press the "cooking time" button – New ignition process. If the display lights up repeatedly, inform Service!

ClimaPlus®

ClimaPlus® measures and regulates the humidity in the cooking cabinet. You can set the exact product-specific climate for each food in the climate window.
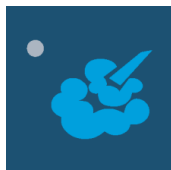
Steam:
The factory setting for ClimaPlus® is 100% humidity.

Dry heat:
ClimaPlus® allows you to limit the humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted humidity level in the cooking cabinet. The more red visible on the display, the drier the cabinet atmosphere and the lower the humidity level.
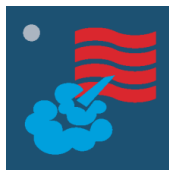
Steam + dry heat:
You can set the mixture of steam and dry heat. The more blue visible in the climate window, more moisture in the cabinet and the cooking cabinet atmosphere and the higher the humidity level.

 Up arrow lit – moisture entering cooking cabinet.

 Down arrow lit - moisture being removed from cooking cabinet.

ClimaPlus ®

Press the cooking time or core temperature button to display the current humidity in the cooking cabinet.

For continuous operation that is as resource friendly as possible, we recommend using standard cooking cabinet humidity e.g. 100% for dry heat.

Overview of cooking modes

Steam mode (30 °C to 130 °C)
The high performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. Constant cooking cabinet temperatures and maximum possible steam saturation guarantee a uniform and highly gentle cooking process. Appetising colours, bite and retained nutrients and vitamins are guaranteed, particularly for vegetables. This mode is ideal for stewing, blanching, steaming, poaching, heating through, simmering, scalding and soaking.

Convection mode (30 °C to 300 °C)
The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to get succulently browned pan-fried dishes, frozen convenience or light baked goods.

Combination of steam and convection mode (30 °C to 300 °C)
Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of convection, which is responsible for creating the intense aroma, appetising colour and crispy crusts. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.

Finishing mode (30 °C to 300 °C)
Finishing means the conscious separation of production and service. From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared and then chilled up to serving temperature very quickly – whether it is on trays, plates or in containers. You gain flexibility, and your customers enjoy the experience more as the food is no longer kept hot for long periods, thus losing quality.

Overview of cooking modes

Cool down
With the Cool Down function, you can quickly and gently chill a hot cooking cabinet, such as for low temperature cooking or manual cleaning.

"Programming/programme start/clean"
Using the programming function, create and save manual programmes. For recurring cooking processes, there are 100 programme slots with up to 6 cooking steps available. This ensures consistent quality - even when using temporary staff.
Using the automatic cleaning process*, you can restore the initial hygienic state of your unit without additional staff costs.
* CombiMaster® 61 E: Manual cleaning
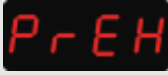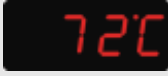
Steam mode

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

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

step	info/button	instructions
1		Choose the "steam" mode.
2	PrEH	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	98℃	Set the required temperature. The standard value is boiling temperature.
4		Press the button to set the cooking time.
5	1:06	Set the required cooking time e.g. 1 h and 6 min. For continuous operation turn the selection button clockwise as far as it will go.
4		Or alternatively press the "core temperature" button and set the required core temperature.
5	72℃	Choose the required core temperature.

Steam mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- When the cooking cabinet humidity is queried in steam mode, either 0% or 100% is shown. 100% cooking cabinet humidity is only indicated when sufficient steam has been produced.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Steam mode

Sample dishes

Mise en place
Tomatoes concassé, garnishes (vegetables, fruit), mushrooms, blanching juliennes and brunoises, blanching vegetables for stuffings, roulades etc., peeling onions and chestnuts, soaking pulses, blanching bacon and ham, poaching fish dishes, soups, sauces, stocks, fumets etc. pasteurising (semi-preserved foods).

Starters
Scrambled eggs, poached eggs, hard-boiled eggs, asparagus, vegetable flans, stuffed vegetables (onions, turnips, leeks, celery, etc.), galantines, fish dumplings, terrines, vacuum dishes.

Soup garnishes
Liver dumplings, spinach dumplings, ravioli, vegetable flan, fillings, dumplings, egg garnish/flan.

Main courses
Boiled beef, cured ham, pickled knuckle of pork, tongue, boiling fowl, turkey legs, meat in aspic, fish (salmon, sole etc.), cured ham, poultry, vacuum dishes (chicken breast, veal tongue), turkey fillet, chicken breasts, beef fillet, vitello sausage.

Side dishes
Risotto/rice, different types of dumplings, pasta (noodles), fresh and frozen vegetables, vegetable casseroles, potato roulade, boiled/jacket potatoes, flan, vegetable casseroles, polenta.

Desserts
Fresh or frozen fruit (e.g. hot raspberries), stewed fruit, rice pudding, crème caramel, cabinet pudding.

Steam mode

To get the most out of your appliance, check daily the types of food which can be **cooked together using "steam"** .
Remember that fish, meat, vegetables, side dishes and fruit can be cooked together (as long as they are all being prepared by the same method).
Potatoes are cooked in perforated GN containers, the perforations let the steam circulate and give faster, more intensive cooking.
Vegetable stock can be collected by inserting a container on the bottom rack.
It is better to use two shallower GN containers rather than one high one => **this reduces bulk** and avoids heavy layers of food.
Dumplings should be placed in a shallow solid GN container, not too close together.
Rice and cereals are the only foods to which you should add water: 1 part grain, 1.5 to 2 parts water.
Tomatoes are very easy to skin: "steam" for approx. 1 min, then plunge into cold water.
Approximate cooking cabinet temperatures
Soup garnishes: 75 to 90 ℃
Fish, shellfish and crustaceans: 65 to 90 ℃
Meat and sausages: 72 to 75 ℃
Light meat: 75 to 85 ℃
Dark meat: 80 to 90 ℃
Poultry: 80 °C
Desserts: 65 to 90 ℃
Seasoning
Season with care. Low cooking temperatures intensify the characteristic taste of seasonings.
When vacuum cooking be sure to add the exact amount of fumet, essence or reduction!
Preserving fruit/vegetables
Cover the food with hot or cold liquid, depending on the firmness of the raw product and the type of preserve you want. The diameter of the preserving jars used should not exceed 100 mm. The cooking temperature will depend on the type of product (ripeness, size of pieces). Approximate temperature: 74 to 99 °C.
Please note: The jars must not be closed.
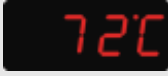
Dry heat mode

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

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

step	info/button	instructions
1		Choose the "dry heat" mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3		Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6		Set the required cooking time, e.g. 35 minutes. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6		Choose the required core temperature.

Dry heat mode

☞

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Dry heat mode

Sample dishes

Mise en place
Sweating bacon, roasting bones, allowing dough (yeast) to rise.

Starters
Meatballs, vegetarian bakes, vegetables au gratin, vegetable pasties, pies, sirloin, chicken wings, finger food, duck breasts, quiches, shortcrust pastry, tartlets.

Soup garnishes
Savoury straws, cheese croûtons.

Main courses
Steak, rump steak, T-bone steak, liver, rissoles, chicken breast, chicken legs, half / whole chickens, turkey, pheasant, quail, breaded meat, breaded convenience food, vegetarian cutlets, duck breasts, cutlets, pizza .

Side dishes
Potato pancakes, roast potatoes, potato gratin, rösti, baked potatoes, Idaho potatoes, potato soufflés, Macaire potatoes, duchesse potatoes.

Desserts
Sponges, marble cakes, plain cakes, fancy cakes, flaky pastry, croissants, bread, rolls, baguettes, shortcrust pastry, apple strudel, frozen bakery products (precooked).

Dry heat mode

☞

Cooking times
Cooking times will depend on product quality, weight and height. Do not overload grids or containers so that air can circulate evenly.

General notes on pan-frying
- Preheat to as high a temperature as possible (300 °C) to build up sufficient stored heat.
- load **as quickly as possible,** in order to minimise cabinet temperature drop.

Breaded products
all types of breadcrumb coating can be used. Browning is improved by brushing with fat or a blend of paprika and oil.
Rule of thumb: allow approx. 8 to 10 minutes per 1 cm thickness of meat
Preheat: to 300 °C (at least until heating indicator light goes out).
Optimum cut thickness: 1.5 to 2 cm.
Accessories: Roasting and baking tray or granite-enamelled container. For even browning on the top and bottom surfaces, make sure that the slices are of the same thickness or the same size.

Gratinate
light and dark meat dishes, fish, mussels, asparagus, chicory, broccoli, fennel, tomatoes, toast.
Preheat: to 300 °C (at least until heating indicator light goes out). Set to desired temperature after loading.
Accessories: e.g. grids or containers (20 mm) for gratinating toast, steaks and soups.

Baking
Preheat: to baking temperature. For a full load you may need to select a higher preheating temperature.
Baking temperature: approx. 20 to 25°C lower than in a conventional oven.
For frozen convenience products preheat to 300 °C.
Defrost frozen rolls and leave to rise for a short time.
Accessories: Use perforated Teflon-coated baking trays, baking and roasting trays or granite enamelled GN containers.

Combination mode

The two operating modes "steam" and "dry heat" are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can set the cooking cabinet climate if necessary. **Cooking methods:** Roasting, baking, finishing.

step	info/button	instructions
1		Choose the "combination" mode.
2	*PrEH*	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	*240°C*	Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6	*1:15*	Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6	*72°C*	Choose the required core temperature.

Combination mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Combination mode

Sample dishes

Mise en place
Roasting bones.

Starters
Quiche Lorraine, vegetable soufflés, flans, moussaka, lasagne, cannelloni, paella, pasta bakes.

Main courses
Roasts (beef, veal, pork, lamb, poultry, game), roulades, stuffed vegetables (peppers, aubergines, cabbage, onions, kohlrabi), vegetable gratins (cauliflower), turkey legs, stuffed breast of veal, ham with noodles, leg of pork, belly of pork, various omelettes.

Side dishes
Potato gratin, frozen products (potato turnovers etc.), potato bakes.

Desserts
Yeast dough.

Miscellaneous
Bread, rolls, pretzels (frozen dough portions).

Combination mode

Do not place joints too close together to allow even cooking.
Joints with rinds or larger joints should be steamed for approximately 1/3 of the cooking time.
Collect condensate in a container (additional rail) and make the gravy by adding it to the lightly roasted bones.

Preparing sauces
– Place a solid container on an additional rail.
– Add bones, mirepoix, seasonings to the container and roast under the meat.
– Add the collected stock.
– Braise for the duration of cooking.
– Very concentrated stock for gravies/sauces.

Roulades
are placed in solid GN container, top with hot sauce and cover with container.

Baking
Prepare yeast doughs, flaky pastry, choux pastry on baking and roasting trays.

Finishing ®
cooking mode

The two operating modes steam and dry heat are combined. This produces the ideal cooking climate, both preventing the food drying out and the formation of unwanted puddles. You can set the cooking cabinet temperature from **30 °C to 300 ℃** .

step	info/button	instructions
1		Choose the "Finishing ® " mode.
2	PrEH	To preheat, turn the selection button anti-clockwise as far as it will go. "PreEH" is shown on the display. The end of preheating is indicated by an acoustic signal and "LoAd" on the display.
3	140℃	We recommend a cabinet temperature of 140 °C, but the temperature can be varied for different products.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6	0:08	Set the required cooking time. As a rule, finishing time is approx.. 8 minutes for food arranged on plates. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the "core temperature" button and set the required core temperature.
6	72℃	Choose the required core temperature.

Finishing ®
cooking mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.

- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

- Finishing time will vary depending on the product, product temperature, number of plates, how full they are and the desired serving temperature.

- Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.

Finishing [®]
cooking mode

Sample dishes

Starters
All types of spaghetti, canneloni, lasagne, vegetable dishes, cheese and herb noodles, quiche Lorraine, spring rolls, vegetarian cutlets, onion flans.

Main courses
All types of roast, meat loaves, bakes, ready-to-serve meals, roulades, stuffed vegetables.

Side dishes
Rice, potatoes, noodles, pasta, vegetables, soufflés, gratins.

Desserts
Strudel, hot fruit.

Finishing [®]
cooking mode

Finishing utensils

Porcelain plates, earthenware, glass, silverware, copper pans, stainless steel, aluminium dishes (brought in).

Banqueting service/tour groups
Reheat plates in the mobile plate rack.
– Large quantities in next to no time.
– Fast loading and unloading.
– Minimum serving times enable high hourly throughput.
– For plates up to 31 cm in diameter

Serving dishes are heated as well, storing heat until the food reaches the table.

Thermocover: for bridging short waiting periods or transporting food.

Arrange food evenly and not too closely on plates or dishes.

Before arranging vegetables and side dishes for finishing mix with a little butter or fat.

Sauces
Usually added after finishing.

Bulky items need more time to heat up.

Cool down

You have been operating your appliance at high cooking cabinet temperatures at first and then want to continue working at low cabinet temperature. You can cool the cooking cabinet down quickly but gently using "cool down".

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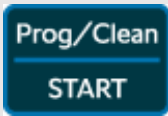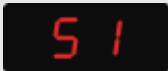
Warning!
- Do not use the "cool down" function unless the air baffle has been locked correctly – risk of injury.
- During "cool down" the fan wheel does not switch off when the door is opened.
- Do not touch the fan wheel – risk of injury.
- During "cool down", hot vapours emerge from the cooking cabinet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

step	info/button	instructions
1		Close cabinet door.
2		Select "cool down"
3		Open the cooking cabinet door

Program mode

You use the programming function to create and save programs manually. There are 2x50 program slots available with up to 6 cooking steps each for repeat cooking processes. So that you can guarantee constant quality – even when you have assistants doing the cooking.
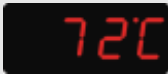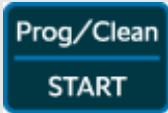
Create program

step	info/button	instructions
1	Prog/Clean START	Use the selection button to set "Prog/Clean | Start".
2		You can change between program places 1–50 and 51–100 by selecting one of the settings buttons for cooking cabinet temperature.
3		Select a free program slot e.g. P4.
4	P4	The display flashes to confirm the program slot is vacant.
5	Prog/Clean START	Press the button.
6	S1	"S1" for step 1 appears on the display, and the "prog/start" button flashes.
7		Select a cooking mode e.g. "steam".
8	95°C	Set the required temperature or work with the default setting.

Program mode

step	info/button	instructions
9		Press the button to set the cooking time.
10	*0:35*	Set the required cooking time
11	Prog/Clean START	Press the button.
12		Select a further cooking mode e.g. "dry heat", and this is confirmed by "S2" appearing on the display.
13	*160°C*	Set the required cooking time
14		Select the required cooking cabinet humidity or work with the default setting.
15		Press the button to set the cooking time.
16	*1:06*	Set the required cooking time
17		Or alternatively press the "core temperature" button".

Program mode
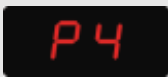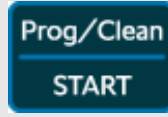
step	info/button	instructions
18	72°C	Choose the required core temperature.
19	Prog/Clean / START	Press the button.
20	Prog/Clean / START	Use the selection button to set "Prog/Clean | Start" to save the program.

- Activate the "Prog/Clean \| Start" button for programming again if it has gone out.

- If you would like to keep the same cooking mode in the next program step, choose another cooking mode briefly in order to be able to start the next program step.

- Start a program with preheat (turn the selection button for cooking time anti-clockwise as far as it will go).

- When you have occupied the maximum number of steps, "----" will appear on the display. Quit by pressing "Prog/Clean \| Start".

- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
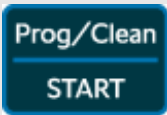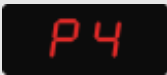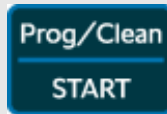
Program mode

Check program

step	info/button	instructions
1	**Prog/Clean** **START**	Use the selection button to set "Prog/Clean | Start".
2	*P 4*	Choose the required program.
3	**Prog/Clean** **START**	Start the program by pressing "Prog/Clean | Start".

Program mode

- If the display flashes, it means the program slot is vacant.

- The remaining cooking time is shown during operation in the "cooking time/core temperature" display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.

- It is not possible to change between core temperature and cooking time or vice versa.

- Stop the program by opening the cooking cabinet door. Cancel the program by choosing a different cooking mode or switching the appliance off.

- To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

 If you press the button during current operating you will change the cooking time of the current step. The new value is not saved.

 If you press the button during current operating you will change the core temperature of the current step. The new value is not saved.

Program mode

Check program
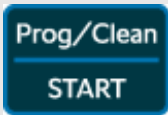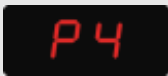
step	info/button	instructions
1	Prog/Clean START	Use the selection button to set "prog/start".
2	P 4	Choose the required program.
3	Prog/Clean START	Press "prog/start" to show the first program step. Press the button again to request the next step. The cooking cabinet door should be open.

- If the display flashes, it means the program slot is vacant.

- The remaining cooking time for the program is shown in the "cooking time/core temperature" display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.

- After the last program step has been requested by pressing the "prog/start" button, you start again.

Program mode

Delete program

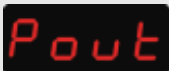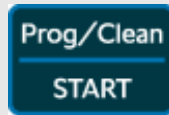| step	info/button	instructions
1	Prog/Clean START	Use the selection button to set "prog/start".
2	P 4	Select a program, e.g. P4.
4	Prog/Clean START	Keep the "prog/start" button pressed for 5 seconds.
5	P 4	A flashing program slot confirms deletion.
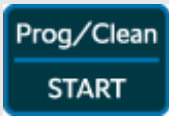
Individual program steps can neither be deleted nor changed.

Download Programme

Use the download function to save your own programs to a USB stick.

☞

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4		Appears on the display.
5		Press the button to save the programs to the USB stick.

Download Programme
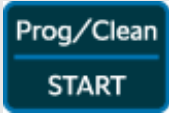
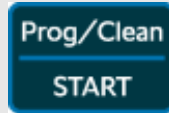| step	info/button	instructions
6	End	When the process has been completed, "end" appears on the display. Remove the USB stick.

Upload Programme

- Connection of energy optimisation system. Copy your individual cooking porgrams to the unit with the upload function.

☞

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2	Prog/Clean START	Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4	P in	Appears on the display.
5	Prog/Clean START	Press the button to transfer the programs to the unit.

Upload Programme

step	info/button	instructions
6	End	When the process has been completed, "end" appears on the display. Remove the USB stick.

☞

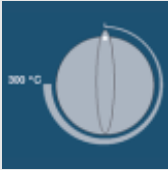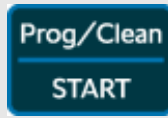When the upload function is used, all program slots on the unit are overwritten. Back up existing programs on a USB stick before you transfer programs from another unit.

HACCP

The data is stored for a period of 10 days and can be output via the USB interface on the unit as required.. To save HACCP data permanently on a USB stick, please follow the instructions.

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Use the selection button to set "prog/start".
3		Turn the selection button clockwise.
4		Appears on the display.
5		Press the button to transfer the HACCP data to the USB stick.

HACCP

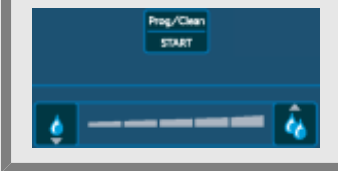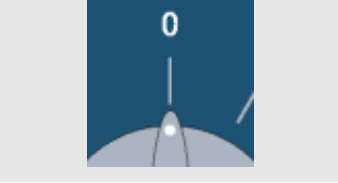| step	info/button	instructions
6	End	When the process has been completed, "end" appears on the display. Remove the USB stick.

☞

The following data is logged:
- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperatura
- -Door open /door closed
- Change of cooking mode
- Connection of energy optimisation system.
- 1/2 energy

Software update

The unit software can be updated with a USB-Stick.
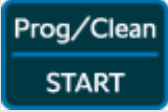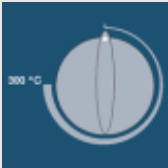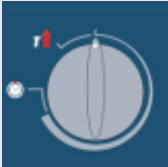
☞

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Keep the "ClimaPlus"® button and the "prog/start" button pressed at the same time.
3		Switch the unit on. When the update process is complete, the current software version will flash on the display.

Settings Celsius/Fahrenheit

The temperatures of your unit can be shown in Celsius or Fahrenheit. To change the display, proceed as follows.
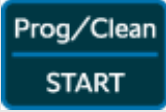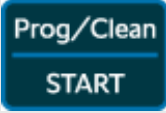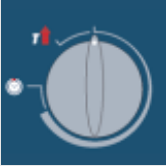
step	info/button	instructions
1		"Prog/Start" press
2		Turn the selection button clockwise.
3		Appears on the display.
4		Press the button.
5		The temperatures of your unit can be shown in Celsius or Fahrenheit.
6		Turn the selection button.
7		The display changes from Celsius to Fahrenheit.

Settings Celsius/Fahrenheit
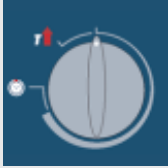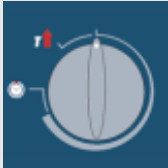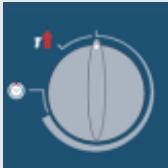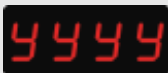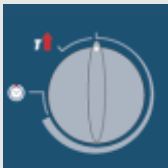
step	info/button	instructions
8	Prog/Clean **START**	Press the button to save the setting.

Settings Time/Date

You can set the time and date on your unit for correct evaluation of HACCP data. Carry out the settings as follows.

step	info/button	instructions
1	Prog/Clean START	"Prog/Start" anwählen
2		Turn the selection button clockwise.
3	rtc	Appears on the display.
4	Prog/Clean START	Press the button.
8	hour	Shown on the upper display for the hour setting. The current hour appears in the lower display.
9		Turn the lower selection button to set the hour and save this using the "prog/start" button.
10	n7in	Shown on the upper display for the minute setting. The current minute appears in the lower display.

Settings Time/Date

step	info/button	instructions
11		Turn the lower selection button to set the hour and save this using the "prog/start" button.
12		Shown on the upper display for the minute setting. The current day appears in the lower display.
13		Turn the lower selection button to set the hour and save this using the "prog/start" button.
14		Shown on the upper display for the minute setting. The current month appears in the lower display.
15		Turn the lower selection button to set the hour and save this using the "prog/start" button.
16		Shown on the upper display for the minute setting. The current year appears in the lower display.
17		Turn the lower selection button to set the year, save this using the "prog/start" button and leave program mode.

Cleaning CombiMaster ® Plus

Start clean

CleanJet ® is the automatic cleaning system for cleaning the cooking cabinet. 3 cleaning programmes allow you to adapt the cleaning process to the particular level of soiling. The automatic clean is only available in appliance model CombiMaster ® . CombiMaster ® models will be cleaned automatically (see "Manual cleaning" section).
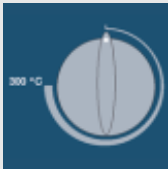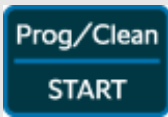
Attention!
- For hygiene reasons and to prevent malfunctions it is essential to clean your appliance every day - risk of fire!
- Your appliance must be cleaned every day, even if it is only operated in "Steam" mode
- Only use cleaning and rinse aid tabs from the appliance manufacturer. The use of other cleaning chemicals can damage the appliance. Liability is not assumed for damages as a consequence!
- If you use excessive cleaning chemicals, this can cause foaming.
- Never place the tabs in the hot cooking cabinet (> 50 °C).
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal daily will extend the service life. Use a soft cloth and washing-up liquid to clean the cooking cabinet seal - do not use a scouring agent.
- Clean the glass panes inside and out and the outer panels of the appliance, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household washing-up liquid and regularly clean the steel with a steel cleaning agent.

To clean the appliance, the cooking cabinet temperature must be below 50 °C (see Cool Down chapter).
For cleaning, you can choose between CLE1 (for heavy soiling), CLE2 (for light soiling) and CLE3 (Interim cleaning).

step	info/button	instructions
1	Prog/Clean START	Turn the top dial to the "Prog/Clean | START" button.

Cleaning CombiMaster ® Plus

step	info/button	instructions
2		Turn the selector switch to the right to select the desired cleaning programme – "CLE1", "CLE2" or "CLE3".
3		Depending on the cleaning programme selected, either "CLE1", "CLE2" or "CLE3" appears on the display.
4	Prog/Clean START	Press the button.
5_1	CL 3	Now the display will alternate between the number of cleaner tabs and rinse aid tabs are required for the relevant cleaning programme. E.g. If "CL 3" and "rl 2" appear alternately, 3 cleaner tabs and 2 rinse aid tabs are required.
5_2	r l 2	Now the display will alternate between the number of cleaner tabs and rinse aid tabs are required for the relevant cleaning programme. E.g. If "CL 3" and "rl 2" appear alternately, 3 cleaner tabs and 2 rinse aid tabs are required.
6_1		In addition to the display, the humidity bars will flash according to the tab colour. The illuminated segments will indicate how many tabs must be inserted. E.g.: If the bars light up in red and 3 segments, this is 3 cleaner tabs, and if the bars light up in blue and 2 segments, this is 2 rinse aid tabs.
6_2		In addition to the display, the humidity bars will flash according to the tab colour. The illuminated segments will indicate how many tabs must be inserted. E.g.: If the bars light up in red and 3 segments, this is 3 cleaner tabs, and if the bars light up in blue and 2 segments, this is 2 rinse aid tabs.

Cleaning CombiMaster® Plus

step	info/button	instructions
7	**Open the door**	Now open the cooking cabinet door to place the cleaner tabs and rinse aid tabs inside.
8		**Warning!** Always wear protective gloves to handle the cleaner tabs - risk of chemical burns.
9		Unpack the displayed number of rinse aid tabs and place them in the tab basket. See image on the next page.
10		Unpack the displayed number of cleaner tabs and place them in the tab basket. See image on the next page.
11	**close door**	The cleaning process starts automatically when the cooking cabinet door is closed. The colon in the time display underneath will now flash. This indicates that the cleaning programme is running. The time runs down.
12		After the clean is complete, the time display will change from "00:00" to "End". The buzzer will sound for 10 seconds or until the door is opened.

Cleaning CombiMaster ® Plus

⚠️ **Warning!**

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding. A horn sound is heard if the door is opened during the cleaning process.
- Once the CleanJet ® clean is aborted or has ended, check the entire cooking cabinet (also behind the air baffle) for any cleaner tab residues. Thoroughly rinse away any cleaning tab residues from the entire cooking cabinet (also behind the air baffle) with the hand shower - risk of chemical burns.
- During cleaning, all external core temperature probes may not be inserted through the cooking cabinet door in the cooking cabinet. These probes must not be cleaned with the cabinet! This can cause leaks during cleaning. Danger of chemical burns and scalding!

Cleaning CombiMaster® Plus

Chemical handling instructions

Warning!

You must follow relevant safety measures when using cleaner and rinse aid tabs, always wear, for example, protective gloves when handling the tabs - risk of chemical burns!

Rinse aid tab: Only remove the external protective foil. Do not damage the transparent protective foil.

Place the rinse aid tab with the transparent protective foil in the tab basket.

Cleaner tab: Remove protective film.

Place the cleaner tabs on the rinse aid tabs.

Do not insert tabs into the cooking cabinet - risk of damage.

Cleaning CombiMaster® Plus

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Prior to the start of CleanJet® clean, make sure that the hinging racks or mobile oven rack are correctly inserted in the cooking cabinet.
When using softened water, the recommended quantity of cleaning tabs can be reduced by up to 50%. If foam starts to collect despite adding the correct dosage of tabs, it is necessary to reduce the number of cleaning tabs used. If the level of foam increases despite reducing the cleaning tab dosage, please contact the Service Partner/customer service who can recommend other measures, e.g. the defoaming tab.

Cleaning CombiMaster® Plus

Cleaning programmes

cleaning stage	description/application	tabs
CLE1	"Strong clean" For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc. Duration approx. 3 hours 45 minutes	Detergent & rinse aid
CLE2	Economical clean - "Eco" For light soiling (up to 200°C) with the most economical use of chemicals and water. Duration approx. 2 hours 30 minutes	Detergent & rinse aid
CLE3	Interim cleaning - "short cleaning time" For all soiling, but without drying and rinsing. Duration approx. 40 minutes	Cleaning agent

CLE1

Appliance	No soft water		Soft water		Running time
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	2	1	2	1	03:30 h:mm
6x 1/1 GN	4	1	3	1	03:30 h:mm
10x 1/1 GN	4	1	3	1	03:30 h:mm
6x 2/1 GN	5	2	3	1	03:30 h:mm
10x 2/1 GN	5	2	3	1	03:30 h:mm
20x 1/1 GN	5	2	3	1	03:30 h:mm
20x 2/1 GN	6	2	3	1	03:30 h:mm

Cleaning CombiMaster® Plus

CLE2

Appliance	No soft water		Soft water		Running time
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	1	1	1	1	02:30 h:mm
6x 1/1 GN	2	1	1	1	02:30 h:mm
10x 1/1 GN	2	1	1	1	02:30 h:mm
6x 2/1 GN	3	2	2	1	02:30 h:mm
10x 2/1 GN	3	2	2	1	02:30 h:mm
20x 1/1 GN	3	2	2	1	02:30 h:mm
20x 2/1 GN	3	2	2	1	02:30 h:mm

CLE3

Appliance	No soft water		Soft water		Running time
	Cleaner tabs	Rinse aid tabs	Cleaner tabs	Rinse aid tabs	
6x 2/3 GN	1	0	1	0	00:40 h:mm
6x 1/1 GN	1	0	1	0	00:40 h:mm
10x 1/1 GN	1	0	1	0	00:40 h:mm
6x 2/1 GN	2	0	1	0	00:40 h:mm
10x 2/1 GN	2	0	1	0	00:40 h:mm
20x 1/1 GN	2	0	1	0	00:40 h:mm
20x 2/1 GN	2	0	1	0	00:40 h:mm

Abort CleanJet ®

In the event of a power failure or after switching off the unit, the temperature display will show "StOP" and the "Prog/Clean | START" button will flash.
If the "Prog/Clean | START" button is not pressed, the clean will continue after 30 seconds.
The "Prog/Clean | START" button must be pressed to abort.
There are two types of abort:
Abort if the cleaner and/or rinse aid tabs have not yet come into contact with water
Abort if the cleaner and/or rinse aid tabs have come into contact with water
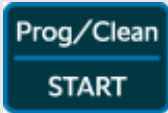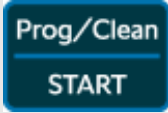
Abort if the cleaner and/or rinse aid tabs have not yet come into contact with water

step	info/button	instructions
1	**StOP**	"STOP" will appear in the temperature display
2	Prog/Clean START	The "Prog/Clean	START" button must be pressed to abort.
3_1	**tAb**	If the abort is confirmed, "tAb" and "out" will appear one below the other. The number of previously inserted tabs will blink alternatively in humidity bars.
3_2	**out**	If the abort is confirmed, "tAb" and "out" will appear one below the other. The number of previously inserted tabs will blink alternatively in humidity bars.
4	**Open the door**	Open the door and remove the tabs. Close the door when all tabs have been removed from the cooking cabinet.
5	Prog/Clean START	Press the "Prog/Clean	START" again.

Cleaning CombiMaster® Plus

step	info/button	instructions
6_1	r InS	Then the temperature display will show the word "rInS" and the full humidity display will flash blue.
6_2	cAb	The time display will also show the word "cAb".
7	**Open the door**	Open the door.
8		Rinse out the cooking cabinet (including behind the air baffle) with water.
9	**close door**	Close the door.
10	Prog/Clean START	Press the "Prog/Clean	START" again.
11		Then the display will change to a selected mode and the unit can be used to prepare food.

Cleaning CombiMaster® Plus

Abort if the cleaner and/or rinse aid tabs have come into contact with water

step	info/button	instructions
1	**StOP**	"STOP" will appear in the temperature display
2	**Prog/Clean START**	The "Prog/Clean | START" button must be pressed to abort.
3_1	**tAb**	If the abort is confirmed, "tAb" and "out" will appear one below the other. The number of previously inserted tabs will blink alternatively in humidity bars.
3_2	**out**	If the abort is confirmed, "tAb" and "out" will appear one below the other. The number of previously inserted tabs will blink alternatively in humidity bars.
4	**Open the door**	Open the door and remove the tabs. Close the door when all tabs have been removed from the cooking cabinet.
5	**Prog/Clean START**	Press the "Prog/Clean | START" again to start the abort programme.
6	**rInS**	Finally, the temperature display will show the word "rInS" and the remaining time in the abort programme (approx. 20 minutes) in the time display. At the end of the abort programme, the buzzer will sound like the end of the normal clean.
7	**End**	"End" will be displayed. The abort programme has been successfully completed.

Cleaning CombiMaster® Plus

Cleaning CombiMaster® Plus

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If no water has been introduced into the cooking cabinet at the time of the abort or a defined time has not yet passed, the abort programme will not run. This means that the cooking cabinet will not be automatically rinsed with water.
Once the tabs have been removed from the tab basket and the door has been closed, the display will change back to the selected mode.

Cleaning CombiMaster®
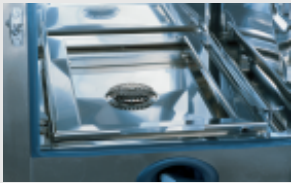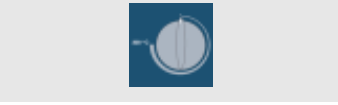
Warning!
- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only "steaming" mode is used.
- Follow the safety instructions on the spray bottle and cleaner canister.
- Use only genuine cleaning agents and the genuine hand spray gun (article no.: 6004.0100) from the unit manufacturer.
- Never leave hand spray guns under pressure.
- Never spray other people, animals or objects.

For cleaning to be carried out, the cooking cabinet temperature must be below 60 °C (see "cool down" section).
You can choose between 'CLE' (for heavy soiling) and 'CLES' (for light soiling).
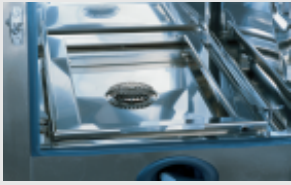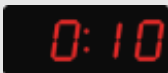
step	info/button	instructions
1		Switch unit off.
2		Swivel hanging rack and air baffle to the middle.
3		*Warning!* *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, facemask and the unit manufacturer's hand spray gun.*

Cleaning CombiMaster®

step	info/button	instructions
4		Spray the space behind the air baffle, cooking cabinet, door seal and inside of the door with cleaner. Reset and lock the air baffle and hanging rack in place, close the cooking cabinet door.
5		*Warning!* *Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.*
6		Select "prog/start".
7		Just turn the selector switch to the right to select the desired cleaning program – CLES or CLE.
8		Depending on the cleaning program selected, either 'CLES' or 'CLE' appears on the display.
9		Press the button.
10		The cleaning program starts. CLES duration: 20 min. CLE duration: 40 min.
11		*Warning!* *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use: protective clothing, safety goggles, gloves and facemask.*

Cleaning CombiMaster®

step	info/button	instructions
12		At the end of the cleaning time, you will be prompted to open the doors.
13		When the cleaning program has finished, rinse the unit **down, including behind the air baffle.** Wipe the cooking cabinet and cooking cabinet seal with a damp cloth. If necessary, fold back the inner pane and wipe it down as well.
14		Close the cooking cabinet door. In order to dry the cooking cabinet, after the cooking cabinet doors are closed the 'Hot air' mode is automatically switched on for 10 minutes (CLE) or 5 minutes (CLES).
15		"End" appears on the display when cleaning is complete.
16		After cleaning the display shows "Cool" and the current temperature of the cooking cabinet. You can now switch to a cooking mode. Otherwhise the unit cools down to room temperature.

Cleaning CombiMaster ®

If there is a power failure during cleaning, the following warning appears:
The cleaning program must be cancelled in these circumstances.
This is achieved by pressing the Prog/Start button. The device must then be rinsed manually!

Warning!
Aggressive chemical fluid – risk of chemical burns.
It is essential that you use:
protective clothing, safety goggles, gloves and facemask.
Rinse the spray gun nozzle and nozzle extension with clean water after every use.
Rinse the cleaning bottle with warm water after use.

Cancel the cleaning process by switching the unit off.
Always open the cooking cabinet door very slowly (hot vapours) – risk of burns.
Then rinse the unit out thoroughly, **including behind the air baffle.** *Remove all chemical residue before you continue with cooking.*

- Cleaning the cooking cabinet seal every day will extend its service life.
- Do not use any scouring agents to clean the cooking cabinet seal.
- Clean the glass windows inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- If there is heavy soiling, allow the residues soften for 10 minutes in "steam" mode before cleaning.
- A couple of drops of salad oil will clear any stiffness in the pump plunger (manual spray gun).

Steam generator descaling display

Your appliance is equipped with the automatic cleaning system CleanJet®. The steam generator in your appliance still needs regular descaling, depending on water hardness and use.

Calc Info determines the descaling level of your steam generator. Once a critical level of scale is reached, your appliance display will indicate that the steam generator must be descaled. It is recommended that the steam generator be descaled by a Service Technician.

After completion of the unit clean with the CleanJet® automatic cleaning system, the following display will indicate that the steam generator should be descaled.
The two displays will alternate between "CALC InFo" and "CALL tECH".
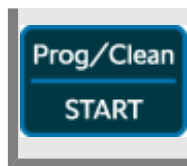
Press the "Prog | Start | Clean" button to completely end the clean.

LAN cable connection

How to connect a LAN cable to the LAN interface of your appliance is described below.

The LAN interface is on the underside of the appliance, on the left side (on the right of the rear panel for XS models).

Unscrew the splash protection cover.

Fit all individual parts onto the cable, as shown in the diagram.
Then plug the LAN cable into the port.

Now screw all the individual parts of the splash protection cover.

Please now reassemble all components (starting from the appliance).
The components must be assembled sturdily without the use of tools so as not to damage components and seals.

 NOTE:

If seals are damaged, splash protection may no longer be functional.

Danger of burns.
When laying the LAN cable underneath the unit floor, please make sure that it does not come into contact with hot components.
Do not wrap the LAN cable around hot components.

LAN cable connection

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The assembly and splash protection is only guaranteed if you use an Ethernet cable with the
following specifications:
Maximum plug length of the Ethernet plug 45 mm
Maximum plug diameter diagonally 18.5 mm
Cable diameter, 5.5 - 7.5 mm
A CAT-6 network cable must be used for full functionality of the interface.

ℹ
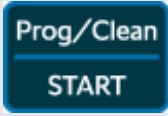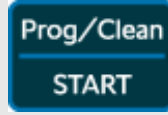
In a Combi-Duo installation, the installation of both LAN cables should be carried out by a
Service Technician.
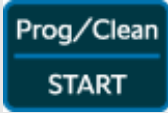
Network settings

How to set the network settings on your appliance is described below. The following can be set:
   IP address
   Subnet mask
   Gateway

step	info/button	instructions
1	Prog/Clean START	Turn the top dial to the "Prog/Clean	START" button.
2		Turn the temperature selector to the right until "IP" appears.
3	IP	"IP" appears on the display.
4	Prog/Clean START	Press the button.
5	IP 1	Now turn the temperature selector as far as it will go to the left until "IP 1" appears on the display.
6	10	A number will now appear in the time display (bottom display). This is the first block of four in the IP address. E.g. 10.x.x.x. Change the number using the time selection switch.

Network settings

step	info/button	instructions
7		Press the "Core temperature" button to confirm the number
8		Now turn the temperature selector slightly to the right until "IP 2" appears on the temperature display. Now you can enter the second part of the IP address. E.g. 10.10.x.x.
9		Next enter the subnet mask. Proceed in the same manner as when entering the IP address.
10		Finally, the Gateway address is entered. Proceed in the same manner as when entering the IP address and the subnet mask.
11		By pressing the "Prog/Clean	Start" button, you will return to the top menu. The network settings are saved.

Building services - steam generator descaling

The steam generator must be manually descaled on a regular basis.
We recommend the following descaling intervals
based on 8 hours' steaming per day:
- up to 18 °dH (to 3.2 mmol/litres) at least 1x annually
- up to 24 °dH (to 4.3 mmol/litres) at least 2x annually
- over 24 °dH (to 4.3 mmol/litres) at least 3x annually

These recommended descaling intervals may vary from the approximate values given above, depending on the composition of the water (e.g. minerals).

> **i**
>
> You need:
> Electric descaler pump - article no.: 60.70.409
> Descaler, 10 litre canister – article no.: 6006.0110
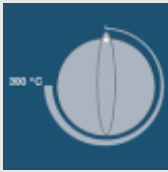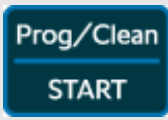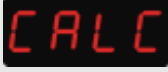
> **i**
>
> Heavier build-ups of limescale in the steam generator can only be removed by a Service Technician.
> If the steam generator has heavy build ups of limescale, this will be indicated to you by the "Calc Info" function at the end of a CleanJet® cleaning programme.
> You can find further information on this in the descaling display subsection in this operating manual.

step	info/button	instructions
1	Prog/Clean START	Select "Prog/Clean | Start".
2		Close the cooking cabinet door.

Building services - steam generator descaling

step	info/button	instructions
3		Turn the selector switch to the right
4		appears in the display.
5		Press the button. The descaling process is started.
		If the cooking cabinet temperature is over 40 °C when descaling commences, "Cool Down" starts automatically – (see "Cool Down" display).
6		Steam generator is drained. When pumping out has finished the display shows "CALC".
7		You will be prompted to top up with descaling fluid.
8		Open the cooking cabinet door.
9		Remove the left hinging rack and the air baffle.

Building services - steam generator descaling

step	info/button	instructions
10		Guide hose into steam inlet opening as far as the mark. **Tip:** The allocation of marks to appliance size is described in the instructions for the descaler pump.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, face mask and the appliance manufacturer's descaler pump.*
11		Insert hinging rack and fix hose with wire hooks.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *There may be residues of the descaling fluid in the hoses. Rinse the descaling accessories thoroughly with water.* *Please wear: protective clothing, safety goggles, gloves, face mask*
12		Place canister of descaling fluid in the cooking cabinet and run the hose into the canister. **Tip:** Descaling fluid reacts with lime and can foam over. Very slowly fill with descaling fluid using the appliance manufacturer's descaling pump.

Building services - steam generator descaling

step	info/button	instructions

Descaling quantities for electric appliances

6 x 2/3 GN
1.8 litres

10 x 1/1 GN
6 litres

20 x 1/1 GN
9 litres

6 x 1/1 GN
3.5 litres

10 x 2/1 GN
8.5 litres

20 x 2/1 GN
11.5 litres

6 x 2/1 GN
6 litres

Descaling quantities for gas appliances

6 x 1/1 GN
4 litres

10 x 1/1 GN
7 litres

20 x 1/1 GN
8 litres

6 x 2/1 GN
6.5 litres

10 x 2/1 GN
9 litres

20 x 2/1 GN
11 litres

step	info/button	instructions
15		Remove the descaling accessories (hand pump and canister) from the cooking cabinet. Thoroughly rinse off any descaling fluid in the cooking cabinet and descaler accessories with water. Insert air baffle and left hinging rack, and lock in place.
16	*door*	appears in the display.
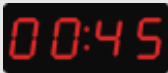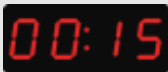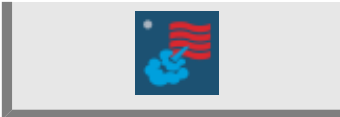
Building services - steam generator descaling

step	info/button	instructions
17	**00:45**	Close the cooking cabinet door. The length of the descaling phase is displayed.
18	**00:15**	The steam generator is automatically rinsed several times. The appliance then automatically switches to Steam.
19	**End**	"End" appears on the display when descaling is complete.
20		Exit the descaling process by selecting a cooking mode. Your appliance is now ready for cooking again.

Aborting the descaling process

If necessary you can discontinue the descaling process.
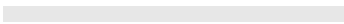
Before filling with descaling fluid

step	info/button	instructions
1		Hold down the core temperature button for 10 seconds.
2	**End**	"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.

After filling with descaling fluid
The abort programme lasts approx. 20 minutes.
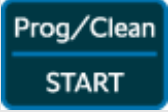
Building services - steam generator descaling

step	info/button	instructions
1		Switch appliance off and wait for 4 seconds.
2		Switch on the appliance.
3		Descaling will be aborted if the core temperature button is pressed within 30 seconds. If the core temperature button is not pressed within 30 seconds descaling will continue.
4		The steam generator is automatically drained and thoroughly rinsed.
5		"End" now appears in the cooking time/core temperature display. Your appliance is now ready for cooking again.

Building services - steam generator emptying

You can empty the steam generator prior to transportation or for frost protection.

step	info/button	instructions
1		Close the water tap and open the doors
2	Prog/Clean START	Set "Prog/Clean	Start" with the selector switch.
3		Turn the selector switch to the right
4	E S G	The display will read "ESG".
5	Prog/Clean START	Press the button. Steam generator is drained.

Domestic technology

Servicing the air filter

Table-top appliance 6 x 2/3 GN
Use a suitable object (coin, screwdriver) to loosen the air filter by sliding the object into the slot located at the front-middle and press backwards. This will release the locking mechanism on the air filter. Pull the filter downwards at an angle out of the appliance.
Clean the air filter in the dishwasher (not CleanJet®) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.
To install the air filter, slide it at an angle from underneath into the appliance. Press the filter's plastic housing up until it locks into place.
Air filter no.: 40.04.771

Table-top appliances 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
Loosen the air filter by pressing the frame on both roughened surfaces. Tilt the filter down and pull the entire filter out of the appliance.
Clean the air filter in the dishwasher (not CleanJet® !) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.
First insert the air filter with the rear hooks into the holes on the bottom of the appliance and lock them into place by pressing from below upwards (vice-versa to remove the filter).
Air filter no.: 40.03.461

Combi-Duo table-top appliances 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:

Domestic technology

To change the air filter on the top Combi-Duo appliance, please open the doors of both units and pull forward the cover plate. Watch out for the USB cable and the hose for the door drip pan. This will give you free access to the air filter so you can replace it as described above.

Standalone appliances 20 x 1/1 GN and 20 x 2/1 GN:
To replace air filters for standalone appliances 20 x 1/1 GN and 20 x 2/1 GN, please notify your Rational Service Partner!

Domestic technology

Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.
  - Remove the old seal from the groove.
  - Clean the groove rail.
  - Insert new seal into the groove (moisten the retaining lips with soapy water).
  - The rectangular part of the seal must be seated fully in the holding frame.

Cooking cabinet seal:

6 x 2/3 GN	No. 20.02.549
6 x 1/1 GN	No. 20.02.550
6 x 2/1 GN	No. 20.02.551
10 x 1/1 GN	No. 20.02.552
10 x 2/1 GN	No. 20.02.553
20 x 1/1 GN	No.: 20.00.398
20 x 2/1 GN	No.: 20.00.399

Replacing the lamps

LED lighting

To replace the LED lighting, please contact your authorised RATIONAL Service Partner

Replace halogen lamps

First switch off the appliance at the mains.
  - Cover the appliance drain in the cooking cabinet.
  - Remove the frame with glass and seal.
  - Replace halogen bulb (no.: 3024.0201), do not touch the bulb with your hands).
  - Replace sealing frame as well (no.: 40.00.094).
  - Remove the frame with glass and seals.

Service notifications

If any errors occur in your unit, this will be shown on the display.

step	info/button	instructions
1		Faults in your unit which still allow it to be used for cooking can be disabled by pressing the time button.

fault indication	when and how	remedial action
E10	After switching on for 30 seconds.	Your appliance is now ready for cooking. - Contact customer service!
E16	As soon as error occurs.	Contact customer service!
E17	As soon as error occurs.	Contact customer service!
E18	As soon as error occurs.	Contact customer service!
E19	As soon as error occurs.	Contact customer service!
E20	Display for 30 seconds after switching on or when changing mode.	Only limited cooking operation possible. - Contact customer service!
E23	Displayed continuously.	Switch unit off - contact customer service!
E24	Displayed continuously.	Switch unit off - contact customer service!
E25/E26/E27	Need to confirm at the end of the cleaning programme.	Your appliance is now ready for cooking. Cleaning not possible. - Contact customer service.

Service notifications

fault indication	when and how	remedial action
E28	After switching on for 30 seconds.	Contact customer service!
E29	Displayed continuously	Please check and replace air filter under the control panel. Check whether an external heat source is impacting the unit. If the service notification is still there - contact customer service!
E30	Displayed continuously	Humidity regulation not functional! Limited use of your appliance can be made for cooking. - Contact customer service!
E31	After switching on for 30 seconds.	Core temperature probe defective! Unit can be used for cooking without a core temperature probe. - Contact customer service!
E32	Displayed continuously.	Close the gas tap! - Contact customer service
E33	Displayed continuously after 4 resets.	Close the gas tap! - Contact customer service
E34	Displayed continuously	Contact customer service!
E35	After switching on for 30 seconds.	Please connect the Ultravent® condensation hood.
E36	As soon as error occurs.	Only limited cooking operation possible. - Contact customer service!
E37	As soon as error occurs.	Only limited cooking operation possible. - Contact customer service!
E38	As soon as error occurs.	Mode selector switch defective. - Contact customer service!
E39	As soon as error occurs.	Selector switch for cooking cabinet temperature defective. - Contact customer service!

Service notifications

fault indication	when and how	remedial action
E40	As soon as error occurs.	Selector switch for cooking time/core temperature defective. - Contact customer service!
E44	Need to confirm at the end of the cleaning programme.	Steam and combination modes not available - contact customer service.
E50	As soon as error occurs.	Real time clock (rtc) not initialised - see Setting the time/date section
E51	As soon as error occurs.	Change the battery - contact customer service.
E60	As soon as error occurs.	Ignition box error - contact customer service.

Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water "OPEn H2O" appears on the display.	Water tap closed	Open the water tap
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit	The unit is not level	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

Before you call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions.
The unit does not indicate a function after it is switched on	External main switch is switched off	Switch on at the main switch
	Fuse on the premises' distribution board has tripped	Check the fuses on the premises' distribution board
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Unit displays "CHnG FILt"	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "cooking time" button to acknowledge the message.
The gas appliance indicates "CHnG PoL".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).
Gas appliance constantly displays Reset "rES".	The gas supply to the unit is interrupted.	Open the gas valve Switch on the ventilation cover
	The gas pressure is too low	Have the gas supply to the unit checked
Flashing cooking mode display	The cooking cabinet is too hot	Use Cool Down to cool the cooking cabinet (see the "cool down" section of the manual).

EU Declaration of Conformity

RATIONAL AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

$C \epsilon$

RATIONAL

Product:	Commercial CombiSteam Ovens Electric Appliances
Types:	CombiMaster Plus

CM 61, CMP 61, CMP 62, CMP 101, CMP 102,
CMP 201, CMP 202 (incl. CombiDuo)

Including dedicated extractor hoods:	EH 61/101/62/102	(CombiDuo 61/101)
	UV 61/101/62/102/201	(CombiDuo 61/101)
	UV Plus 61/101/62/102/201	(CombiDuo 61/101)

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

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-1 Ber.1 (VDE 0700-1 Ber.1):2014-04; EN 60335-1:2012/AC:2014
  EN 60335-1:2012/A11:2014
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2012-06;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.03.2017   Michael Haas
                          Managing Director

i.V. Roland Hegmann
Head of Approval / Compliance

EU Declaration of Conformity

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

RATIONAL

Product:	Commercial CombiSteam Ovens Gas Heated Appliances		
Types:	CombiMaster Plus	CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202	
	Including dedicated extractor hoods:	EH 61/101	(CombiDuo 61/61)
		UV 61/101	(CombiDuo 61/61)
		UV Plus 61/101	(CombiDuo 61/61)

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

Directive on Appliances Burning Gaseous Fuels **2009/142/EC**
- EN 203-1:2014; EN 203-2-2:2006, EN 203-3:2009

Machinery Directive MD **2006/42/EC**
- EN60335-1:2012
- EN60335-2-42:2003 + A1:2008 + A11:2012
- EN60335-2-102:2006 + A1:2010
- EN62233:2008

Including Electro Magnetic Compatibility EMC **2014/30/EU**
- EN 55014-1:2006 + A1:2009 + A2:2011;   EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2014;   EN61000-3-3:2013.

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

kiwa
Approved
EC Directive

EC TYPE EXAMINATION

2009/142/EC
G A S T E C

Restriction of Hazardous Substances RoHS **2011/65/EU**
Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

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In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.01.2017

Michael Haas
Managing Director

i.V. Marco Martin
Produktentwicklung Teamleiter Wärme

EU Declaration of Conformity

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

RATIONAL

Product:	Commercial CombiSteam Ovens Electric Appliances
Types:	CombiMaster Plus CMP XS 6 2/3 E (incl. CombiDuo)
	Including dedicated extractor hoods UltraVent UV XS 6 2/3 E
	Including UltraVent® XS Integration

BG	Фирма Ратионал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ	Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnicemi EU:
D	Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
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F	Rational déclare que ces produits en sont conformité avec les directives de l'Union Européenne suivantes:
FIN	Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB	Rational declares that these products are in conformity with the following EU directives:
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H	Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Europai Unio következő irányelveinek:
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LV	Firma Rational pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL	Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P	A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL	Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi dyrektywami UE:
RO	Societatea Rational declară că aceste produse sunt in conformitate cu următoarele directive ale Uniunii Europene:
RU	Фирма Ратионал заявляет, что данные изделия отвечают следующим нормам ЕС:
S	Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER	Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
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SK	Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR	Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-1 Ber.1 (VDE 0700-1 Ber.1):2014-04; EN 60335-1:2012/AC:2014
  EN 60335-1:2012/A11:2014
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2012-06;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.03.2017

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