Read the operating instructions prior to commissioning

Operating instructions

FlexiChef
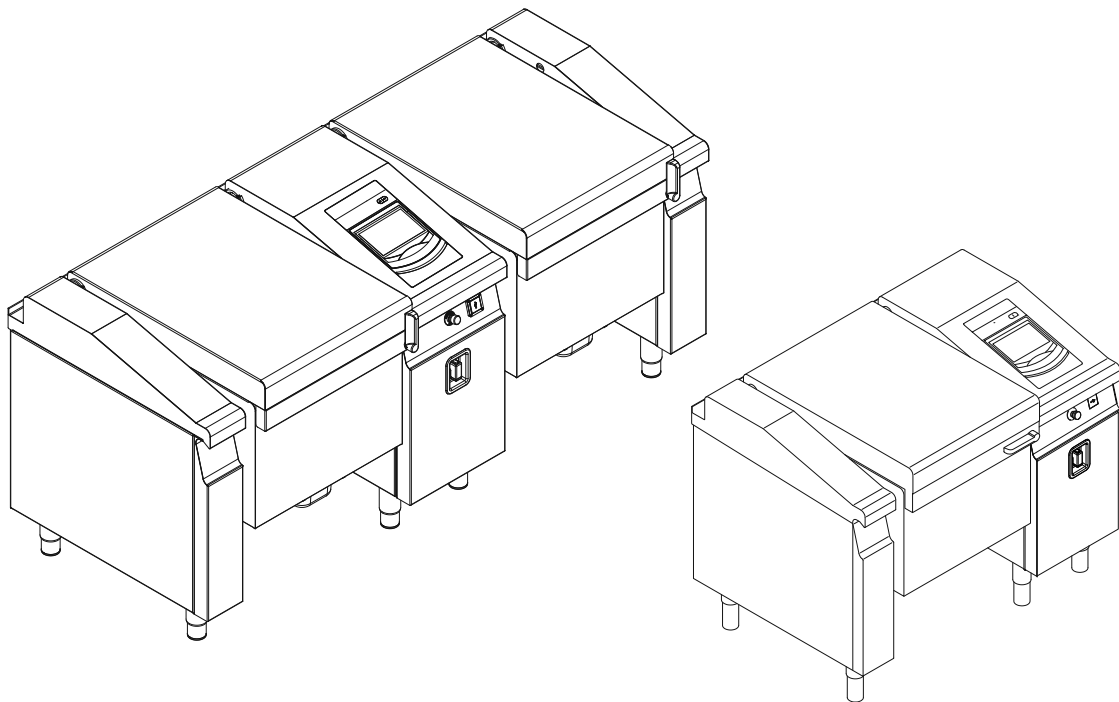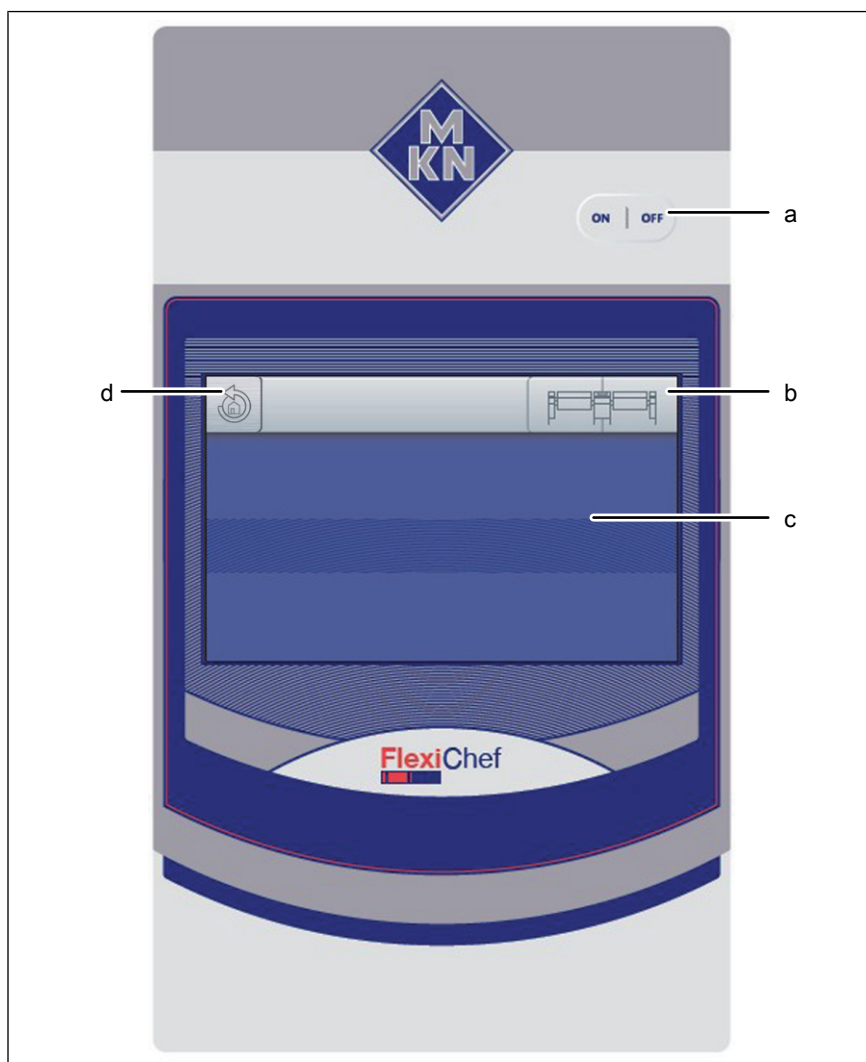
Unit	Type of energy	Version	Model
FlexiChef	Electric	Tiltable Deep frying	FCEKMP1... FCEKMP3...
FlexiChef Team		Pressure cooking Cleaning Software version 1.8.34.7	FCEKMP2...

4426201-20ABBE-A   en-GB

Operating and display elements

a "ON OFF" button   c Touchscreen
b *Equipment version* symbol   d *Back* button

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG
Halberstädter Straße 2a
38300 Wolfenbüttel
Germany

Phone +49 5331 89-0
Fax +49 5331 89-280
Internet www.mkn.com

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4426201-20ABBE-A

1 Introduction

1.1 About this manual

The operating instructions are part of the unit and contain information:

- On safe operation,

- On cleaning and care,

- On remedies in case of faults.

Be aware of the following notes and adhere to them:

- Read the operating instructions completely before operating the unit for the first time.

- Make the operating instructions available to the operator at all times at the operating site of the unit.

- Insert any supplements from the manufacturer.

- Keep the operating instructions throughout the service life of the unit.

- Pass on the operating instructions to any subsequent operator of the unit.

Target group   The target group of the instruction manual is the operator, who is entrusted with the operation, cleaning and care of the unit.

Figures   All figures in this manual are intended as examples. Discrepancies between these and the actual unit can arise.

1.1.1 Explanation of signs

⚠ **DANGER**
Imminent threat of danger

Failure to comply will lead to death or very severe injuries.

⚠ **WARNING**
Possible threat of danger

Failure to comply can lead to death or very severe injuries.

⚠ **CAUTION**
Dangerous situation

Failure to comply can lead to slight or moderately severe injuries.

ATTENTION
Physical damage

Failure to comply can cause physical damage.

ⓘ Notes for better understanding and operation of the unit.

Symbol / sign	Meaning
•	Listing of information.
→	Action steps, which can be performed in any sequence.
1. 2.	Action steps, which must be performed in the specified sequence.
↳	Result of an action performed or additional information about it.

4426201-20ABBE-A

1.2 Intended use

This unit is intended to be used solely for commercial purposes, particularly in commercial kitchens.

This unit may only be used with suitable accessories and for the cooking of food.

It is forbidden to use the unit for purposes, which include the following:

- Storing supplies

- Drying cloths, paper or dishes

- Heating acids, alkaline solutions or other chemicals

- Heating rooms

- For smoking fish or meat

- For heating cooking utensils on the frying surface

- For cleaning dishes

- As set-down area or working surface

- As a basin for keeping things warm

The use of the unit is prohibited in the following countries:

- USA

- Canada

1.3 Warranty

The warranty is void and safety is no longer assured in the event of:

- Improper conversion or technical modifications of the unit,

- Improper use,

- Incorrect startup, operation or maintenance of the unit,

- Problems resulting from failure to observe these instructions.

2 Safety information

The unit complies with applicable safety standards. Residual risks associated with operation or risks resulting from incorrect operation cannot be ruled out and are mentioned specifically in the safety instructions and warnings.

The operator must be familiar with regional regulations and observe them.

Operation   Individual below 16 years of age are not allowed to operate the unit.

During operation, the following group of individuals must be supervised by an individual who is responsible for safety:

- Individuals with physical, sensory, or mental handicaps, or who lack the knowledge and experience to operate the unit properly.

The supervising individual must be familiar with the unit and the risks associated with it.

Children are not allowed to operate the unit or play with it.

Hot surfaces   **Risk of burns from hot surfaces**

- Protect arms and hands by wearing suitable protective gloves.
- Do not touch heating elements, hot surfaces or accessories immediately after use.
- Allow surfaces to cool prior to cleaning.
- Do not place any pot lids or utensils on the cooking surface.
- Open the lid only by means of the handles provided.
- Remove containers and baking sheets only with suitable protective gloves or potholders.

Hot liquids   **Risk of burns from hot liquids**

- Protect arms and hands by wearing suitable protective gloves.
- Remove, transport and empty containers carefully.
- Remove, transport and empty baskets carefully.
- Use heat-resistant containers with handles and locking lids to transport cooked foods.
- Observe the maximum filling quantity.

Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Prior to deep frying, remove excess ice from frozen foods to be cooked.
- Prior to deep frying, dry wet foods to be cooked.
- To transport deep-frying oil, use only containers that are suitable for transporting deep-frying oil and can accommodate the entire amount of deep-frying oil.
- Observe the maximum filling quantity.

Risk of chemical burns from evaporating cleaners

- Follow the instructions of the cleaning agent manufacturer.

Risk of burns from steam

- Protect arms and hands by wearing protective gloves.
- Do not hold your hand under the outlet connection of the air vent and safety valve.
- Maintain a safe distance from the unit. Hot steam escapes when the lid is opened.

Defective unit **Risk of injury from a defective unit**

- Disconnect a defective unit from the electric mains.
- Do not operate a defective unit.
- Allow only an authorized technician to repair the unit.

Fire prevention **Risk of fire from dirt and grease deposits**

- Clean the unit when finished using it.
- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Risk of fire from overheating

- Do not store any combustible objects or plastic containers in the cooking zone.
- Observe the maximum filling quantity.
- Observe the minimum filling quantity.
- Use only deep-frying oil for deep frying.
- Use only the *Deep frying* cooking mode with a large filling quantity of deep-frying oil.

Firefighting

- In the event of a fire, disconnect the unit from the electric mains.

- Use a Fire Class F fire extinguisher, never water, to extinguish grease fires. Other fires, for instance, can be extinguished with fire extinguishers suitable for Fire Classes A, B, C, CO_2 fire extinguishers or extinguishing media suitable for the fire class confronted.

Improper cleaning   **Risk of chemical burns from cleaning agent**

- Follow the instructions of the cleaning agent manufacturer.

- Take appropriate protective measures when handling aggressive cleaning agents.

Risk of falling on smooth floors

- Keep the floor in front of the unit clean and dry.

Risk of physical damage from improper cleaning

- Clean the unit after using it.

- Do not clean the unit with a high-pressure cleaner or water jet.

- Do not clean the housing with highly abrasive or chemically aggressive cleaning agents.

- Do not clean the housing with highly abrasive sponges.

- Follow the instructions of the cleaning agent manufacturer.

- Do not cool shock the unit by cooling it abruptly.

- Do not use any bleaching or chlorine-containing cleaners or disinfectants.

- Keep the unit free of calcium deposits.

- Clean the unit regularly.

Hygiene   **Hygiene risk from rancid oil**

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.

Health risk from insufficient hygiene

- Observe applicable regional hygiene regulations.

- Follow the cleaning instructions.

- Observe food processing regulations when keeping food warm.

Core temperature   **Risk of injury from overheated core temperature sensor**
measurement
- Do not heat the core temperature sensor over an open flame.

Improper use **Risk of physical damage from improper use**

- Do not operate the unit outdoors.

- Use only original accessories.

- Train operators regularly.

- Do not heat food warmer plates or tins of preserved food.

- Use only appropriate and undamaged cookware.

- Do not melt solid deep-frying oil in the deep-frying pan.

- Do not use or cook any aggressive or caustic substances.

- Use only commercially available deep-frying oils when operating the unit.

- Only fill the unit to the maximum fill mark.

- Operate the unit only by hand.

- Do not operate the unit continuously at high temperatures.

- Do not empty large amounts of oil via the drain.

- Do not operate the unit at temperatures below 4° C.

- Remove the core temperature sensor before the cooked food is removed.

- Insert the core temperature sensor back into the holder after use.

- Connect only USB memory sticks that employ flash memory.

- Do not connect any USB devices such as USB printers, external hard drives, WLAN adapters, UMTS adapters or Bluetooth adapters.

- Do not connect PCs or notebooks.

- Do not use force to insert USB memory sticks.

- Always insert USB memory sticks before copying or saving data and do not remove until the data has been transferred completely.

- Leave the Multiport closed while operating the unit.

3 Description of the unit

The multi-function unit is intended for universal use in commercial kitchens for cooking food.
Possible uses include cooking, intensive simmering, frying, braising, boiling, pressure-cooking, deep-frying.

Units with the pressure-cooking function fall under the scope of Pressure Equipment Directive 2014/68/EU and are classified as Category II.

See "Equipment and connection data" in the mounting instructions for the data on the safety devices.

3.1 Overview of the unit
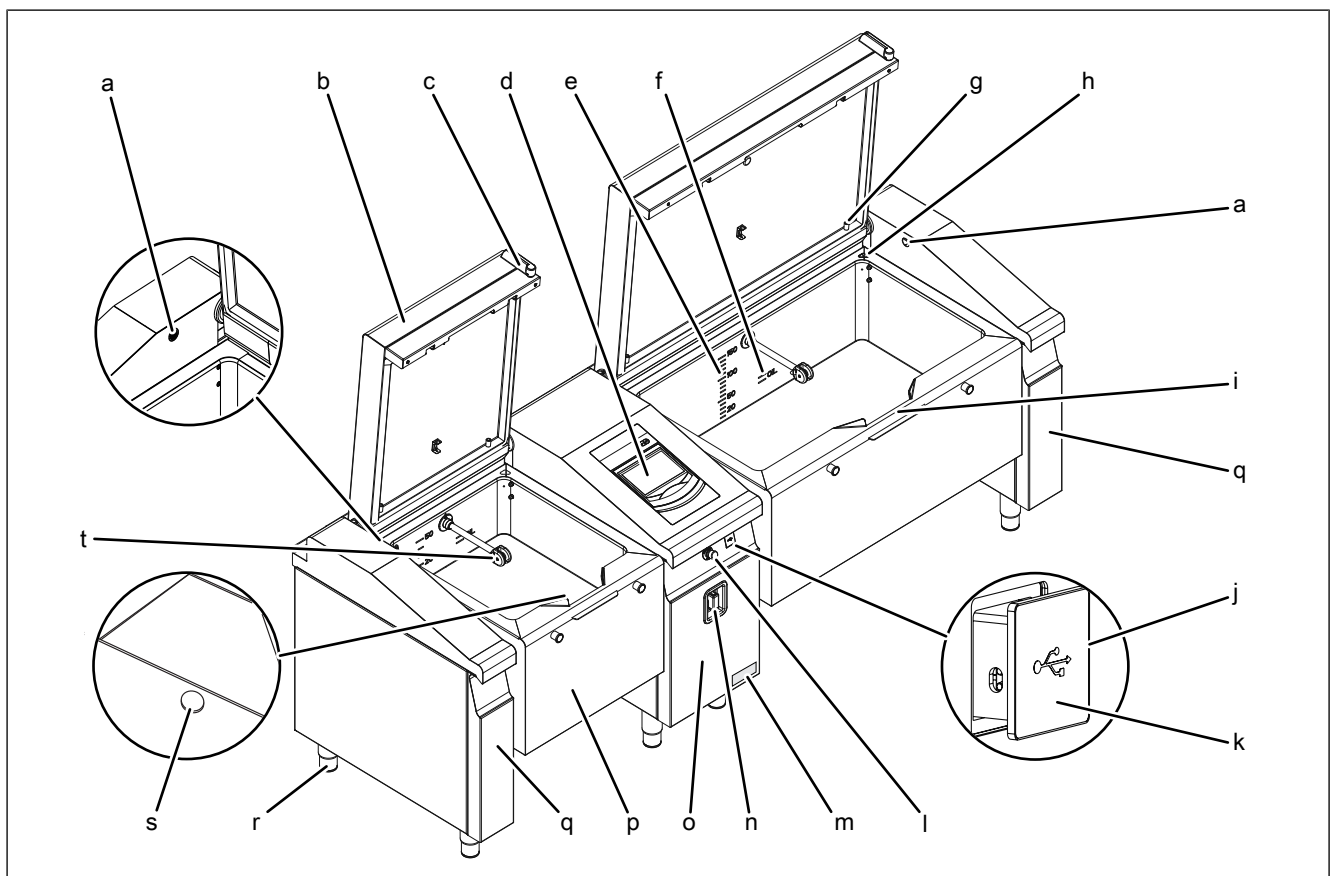
Image: Tiltable unit with pressure cooking and cleaning

a	Water inlet	k	MultiPort
b	Lid	l	*Emergency stop* switch
c	Lid handle (optional)	m	Nameplate
d	Control unit	n	Hand shower
e	*Water* fill level mark	o	Control arm
f	"OIL" fill level mark	p	Pan
g	Core temperature sensor	q	Side arm
h	Pressure relief line (optional)	r	Equipment leg
i	Spout	s	Drain
j	USB port	t	Cleaning lance (optional)

3.2 Features

3.2.1 Operating modes

Overview of the operating modes

- Manual cooking
- Automatic cooking (autoChef)

Manual cooking

In the Manual cooking mode, individual cooking processes and equipment functions can be actuated directly. The various cooking modes can be adapted individually. All cooking modes, equipment functions and information can be compiled and stored as cooking programs.

Automatic cooking (autoChef)

In the Automatic cooking mode, stored cooking programs can be actuated and adapted as necessary.

3.2.2 Types of cooking

Overview of the cooking modes

- Pressure cooking ReadyXpress (optional)
- Soft cooking
- Boiling
- Frying
- Deep frying (optional)
- Regeneration
- Delta-T cooking
- Zone frying
- Zone cooking

ReadyXpress pressure cooking

In the pressure cooking mode, water is poured into the pan whilst taking into account the minimum fill quantity. This water evaporates and creates positive pressure in the pan.

The higher temperatures shorten the cooking time and reduce the amount of energy required.

The pressure head and pressure release can be set in accordance with the robustness of the food being cooked.

Soft cooking

The soft cooking mode enables food to be heated and cooked slowly in a temperature range of 30 °C to 100 °C. The heating output is limited in accordance with the output level.

Cooking

The cooking mode enables food to be cooked at various boiling strengths in a temperature range of 90 °C to 100 °C. The food is heated to boiling temperature at maximum output, and it then continues to be cooked with the selected boiling strength.

Frying

The frying mode enables food to be fried at various output levels in a temperature range of 100 °C to 300 °C.

Deep frying

The deep frying mode enables food to be deep-fried in hot fat in a temperature range of 140 °C to 180 °C.

The pan is divided into four different zones. Each zone can be operated with its own cooking time. The cooking temperature is the same for all zones.

Delta-T cooking

The cooking and frying preparation styles are both available in the Delta-T cooking mode.

Delta-T cooking is a cooking mode where the cooking temperature depends on the core temperature of the food being cooked.

The cooking temperature is always higher than the current core temperature by the set value (Delta-T value, cooking temperature difference). The resulting cooking time is longer than with other cooking modes.

Delta-T cooking is especially well-suited for gentle cooking. The food being cooked remains tender and juicy with little weight loss.

Zone frying

The zone frying mode enables food to be fried in several zones. The frying surface is divided into up to four different zones.

Each zone can be operated with its own output and cooking time in a temperature range of 100 °C to 300 °C.

Zone cooking

The zone cooking mode enables food to be cooked in a temperature range of 90 °C to 100 °C. The pan is divided into four different zones.

Each zone can be operated with its own cooking time. The output and cooking temperature are the same for all zones.

3.2.3 Core temperature measurement

When using core temperature measurement, the temperature inside the food being cooked is measured by means of a core temperature sensor.

As soon as the target core temperature is reached, the cooking process is ended automatically or, in the case of a multi-step cooking program, the next cooking step starts.

The use of core temperature measurement offers the following benefits:

- Reduced energy and water consumption
- No overcooking
- Less weight lost by the food being cooked
- High HACCP safety

3.2.4 USB port

The unit is equipped with a USB port (USB 2.0).

A USB flash drive can be used to export and import cooking programs and images.

HACCP logs can be exported to a USB flash drive and archived on an external computer as necessary.

3.2.5 HACCP logging

All cooling programs run are recorded in the HACCP log.

The data are exported via the USB port.

3.2.6 SpaceClean automatic cleaning

With automatic cleaning, the pan cleaning process is fully automated.

The entire pan is sprayed down with high-pressure water. There is no need to use an additional cleaning agent.

3.3 Operating, control and display element functions

Symbol	Operating and display element	Function
"ON OFF"	"ON OFF" button	• Switching on the unit • Switch off the unit
	"Automatic cooking" button	• Opens the *Automatic cooking* menu for selection of programs
	"Manual cooking" button	• Opens the *Manual cooking* menu for selection of cooking modes
	"Equipment functions" button	• Opens the *Equipment function* menu for selection of cleaning and settings
	Language selection button	• Indicates that the operating language for the unit can be selected here by tapping a national flag The selection and number of selectable languages can be specified in the *Equipment functions* menu in the "Language" settings field.
	Back button	• Tapping once returns the user to the previous menu • Tapping twice returns the user directly to the main menu
	FlexiHelp button	• Displays the help texts for the active menu or window.
	Equipment version symbol	• The equipment version is displayed. • On FlexiChef Team: Active equipment unit is highlighted. – Tap the equipment unit to activate it. – The entire information bar changes colour to distinguish the active equipment unit.

3.4 Application

3.4.1 Fill quantities

FlexiChef	Size 1, flat	Size 2, flat	Size 2, deep	Size 3, flat	Size 3, deep
Minimum fill quantity of deep-frying oil (l)	19	26	26	38	38
Maximum fill quantity of deep-frying oil (l)	25	35	35	49	49
Maximum fill quantity (l) • For pressure cooking mode	50 35	75 60	100 85	100 85	150 130
Minimum fill quantity (l) for cooking mode	15	20	20	30	30
Maximum weight load (kg)	60	85	110	110	160

3.5 MagicPilot equipment controls

3.5.1 Touchscreen operation
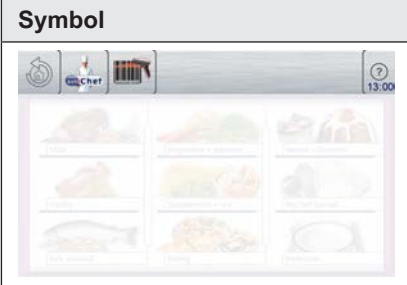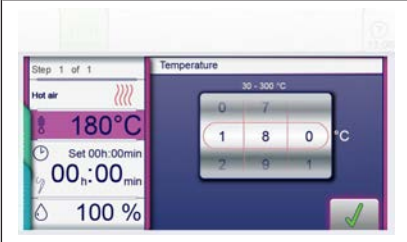
The touchscreen can be operated with latex gloves.
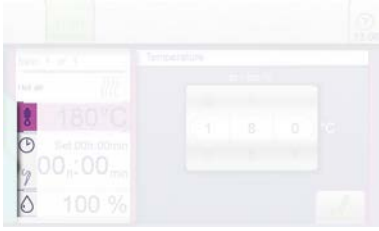
Tapping on the touchscreen executes commands that operate the unit.

Action	Function
Tap	To select or activate display elements such as buttons, fields, tabs.
Tap twice	To execute special functions by tapping a button twice rapidly
Wiping gesture	To change the page or the set value by moving up, down, to the left or to the right with the fingertip after first tapping and then maintaining contact with the field to be changed.

3.5.2 Display elements

The following table lists the basic display elements of the unit's control system with examples.

Symbol	Display element	Function
	Information bar	The information bar is the uppermost bar on the touchscreen and visible at all times. The information bar is used to display current information; for instance, categories or cooking programs.
	Menu	Menus have a coloured border that identifies the associated subject. • Blue for equipment functions and • Violet for cooking functions. Menus frequently contain vertical separating bars to simplify swipe gestures. Menus represent central entry points and provide an overview of the selectable functions and submenus.
	Page	Pages are the areas with content in windows and menus. Several pages can follow one another in sequence. An arrow symbol displays further pages. Changing to the next or the previous page is accomplished by swiping up or down.
	Window	Windows have a coloured border and are opened from menus or higher-level windows. Functions are executed and settings displayed in windows. Depending on the function, there are several window types, for instance, Find.
	Field	Fields are areas in windows or menus defined by separating bars. Tapping fields opens functions and settings.
	Button	Buttons are areas enclosed by borders in windows or menus. Tapping buttons confirms settings. Buttons control functions and are used to navigate in menus and windows.

Symbol	Display element	Function
	Tab	The *Blue* tab and *Green* tab are located on the left side of the touchscreen. The tabs are only available in the Cooking steps display. Tapping the tabs offers quick access to equipment functions and cooking program functions.
	Display	Displays are information-containing areas in windows. Displays show entries and current information some of which may be operated by tapping.
	Symbol	Symbols are graphical elements in windows and in the toolbar. Symbols indicate current states and possible functions some of which may be operated by tapping.
	Roller	Rollers are areas where settings can be made by means of swipe gestures.

3.5.3 Main menu
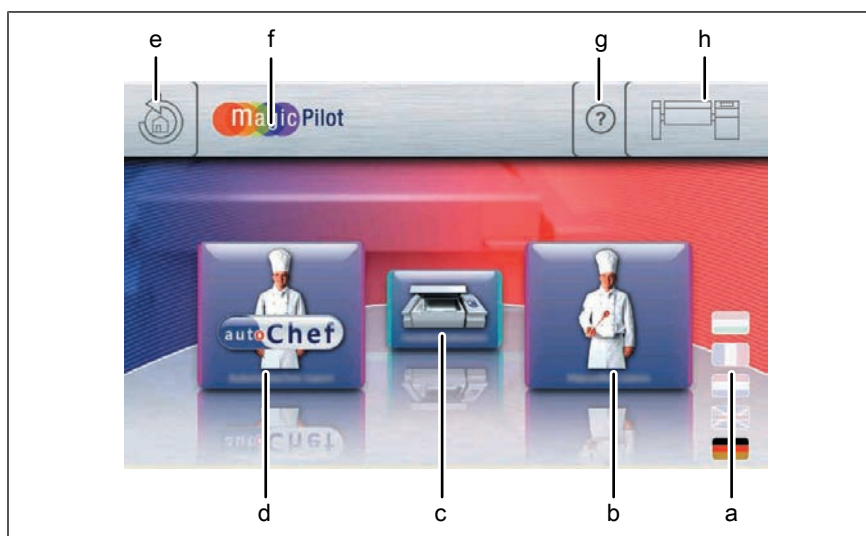
Image: Main menu

a	*Language selection* buttons	e	*Back* button
b	"Manual cooking" button	f	Information bar
c	"Equipment functions" button	g	*FlexiHelp* button
d	"Automatic cooking" button	h	*Equipment version* symbol

4 Operating the unit

ATTENTION
Risk of physical damage from fouling
- Keep the touchscreen free of unusually heavy fouling.
- Mop up any drips immediately.

4.1 Switching the unit on and off

4.1.1 Switching on

ⓘ The power-on process for the touchscreen is around 45 seconds.

Requirement Emergency off deactivated

Touchscreen switched off

→ Switch the "ON OFF" button to "ON".
  ↳ The unit is on.
  ↳ The control system starts the power-on process automatically. The progress bar at the lower edge of the touchscreen displays the status of the process.
↳ The main menu appears and the unit is ready for use.

4.1.2 Switching off

Requirement Touchscreen switched on

→ Switch the "ON OFF" button to "OFF".
  ↳ The touchscreen is switched off.
↳ The unit is off.

ⓘ Switching the unit off only deactivates the unit control system. The unit is not disconnected from the power supply.

4.2 Using the core temperature sensor

⚠️ **WARNING**
Risk of injury from a bursting core temperature sensor

- The core temperature sensor can burst as the result of overheating of the measuring tip.
- Never heat a core temperature sensor with a cigarette lighter or other heat source.

ℹ️ Measuring the core temperature is recommended for all types of cooking to achieve an optimal result.

ℹ️ To ensure that the target core temperature is reached reliably, the cooking temperature must be set at least 5 °C higher.

4.2.1 Measuring with a 4-point core temperature sensor

The core temperature sensor measures the temperature at four measuring points. The temperature measured at the coldest spot is used to control the cooking process. The tip of the core temperature sensor can protrude out of the core of the food.
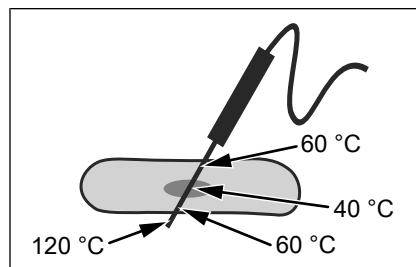
Image: Core temperature sensor with 4 measuring points

→ Completely insert the core temperature sensor into the food to be cooked.
→ Insert the core temperature sensor into the thickest section of the food to be cooked.
→ When cooking food with a bone, insert the core temperature sensor close to the bone.
→ When cooking longer pieces of food, insert the core temperature sensor across the food to avoid a hole in the center of the slice.
→ When cooking poultry, insert the core temperature sensor into the inside of the leg.

4.2.2 Measuring the core temperature when cooking frozen food
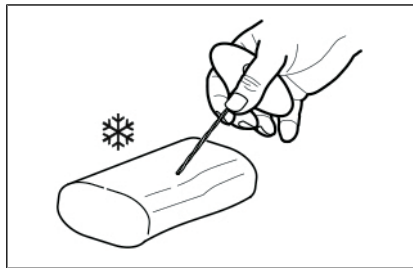
Image: Drilling an insertion channel with a hand drill

1. Use a hand drill to make an insertion channel for inserting the sensor.

2. Put the food to be cooked into the pan.

3. Insert the core temperature sensor into the food to be cooked.

4.3 Performing the basic control setting

4.3.1 Opening the equipment settings menu

The basic settings for operation can be displayed and changed by entering the PIN "111".

Image: *PIN* window

Requirement   The Main menu is displayed

1. Tap the "Equipment functions" button.
   ↪ The *Equipment functions* menu is displayed.
2. Tap the "Equipment settings" field.
   ↪ The *PIN* window opens.
3. Enter the PIN.

4. Tap the *Confirm* button.

↳ The *Equipment settings* menu is displayed.

↳ The basic settings can be changed.

(ℹ) If an incorrect PIN is entered, access can only be gained to the equipment information in the *Equipment settings* menu.

4.3.2 Retrieving equipment information

(ℹ) The equipment information contains details about the software and hardware version, the serial number of the unit and contact details.

Requirement *Equipment settings* menu displayed

→ Tap the "Equipment information" field.

↳ The *Equipment information* window is displayed.

↳ Equipment information can now be read.

4.3.3 Setting the date, time and altitude
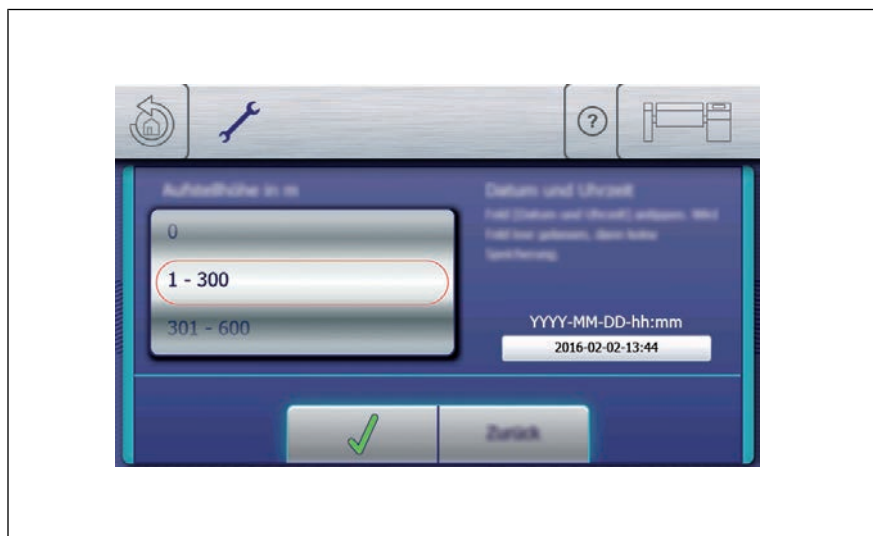
Image: Setting the date, time and altitude

(ℹ) Observe the displayed date and time format carefully. If values are invalid, the entry is not accepted.

Requirement *Equipment settings* menu displayed

1. Tap the "Set date, time and altitude" field.

↳ The *Setting* window is displayed.

2. Swipe to set the altitude in metres.
3. Tap the date and time input field.

↳ The *Keypad* menu is displayed.

4. Enter the date and time.

5. Tap the *Confirm* button.

    ↪ The *Keypad* menu closes.

↪ The date, time and altitude are set.

4.3.4 Presetting the language selection

A maximum of 5 languages can be specified for language selection in the main menu.
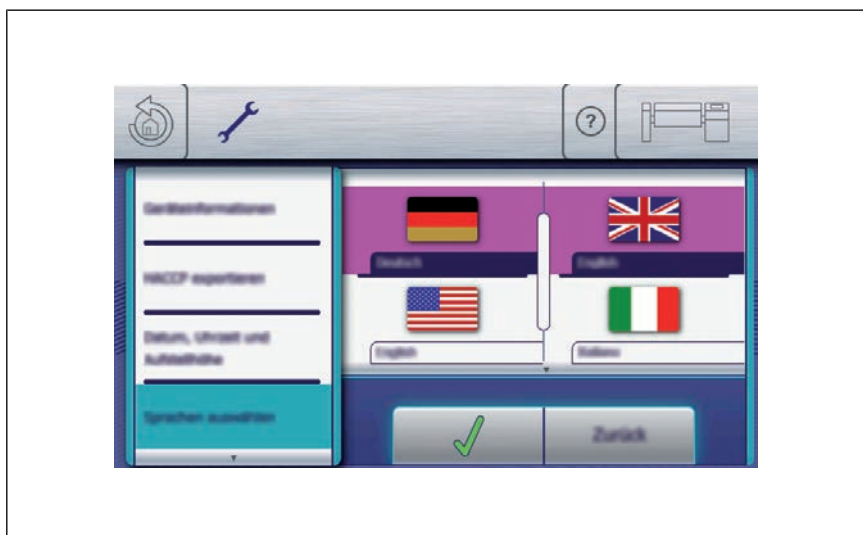
Image: Presetting the language selection

ℹ Highlighted fields represent the specified languages.

Fields that are not highlighted are languages that have not been specified.

ℹ The currently set language cannot be deselected.

Requirement *Equipment settings* menu displayed

1. Tap the "Select language" field.

    ↪ The *Languages* menu is displayed.
2. Select or deselect the language by tapping the fields.
3. After selecting all of the languages, tap the *Confirm* button.

    ↪ The languages are available in the main menu.

↪ Languages preset for language selection.

4.3.5 Setting cookbook authorisations
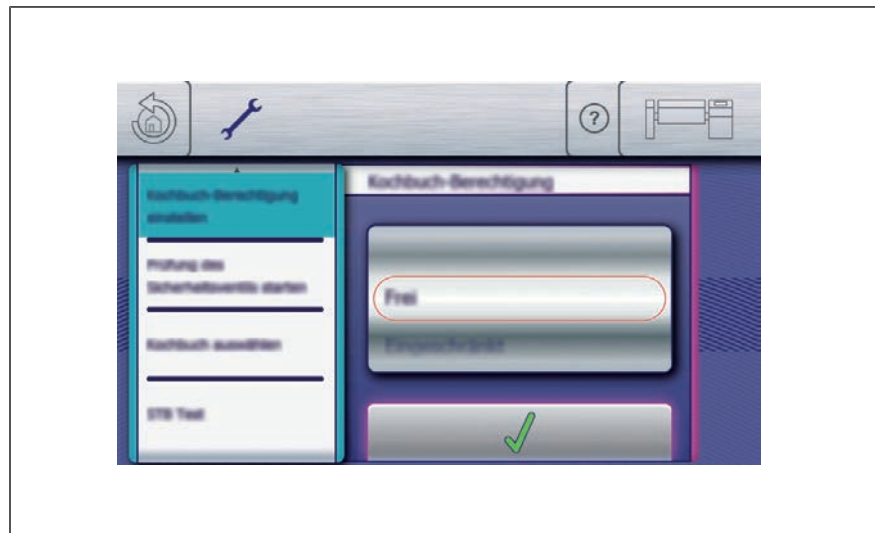
Image: Setting cookbook authorisations

The following authorisation levels are available for selection:

Free: No restrictions.

Restricted: Saving or deleting cooking programs is not permitted.

Locked: Changing the cooking programs is not permitted.

Requirement   *Equipment settings* menu displayed

1. Tap the "Set cookbook authorisation" field.
   ↪ The *Setting* window is displayed.
2. Swipe to set cookbook authorisations.
3. Tap the *Confirm* button.
↪ Cookbook authorisations are set.

4.3.6 Selecting a cookbook
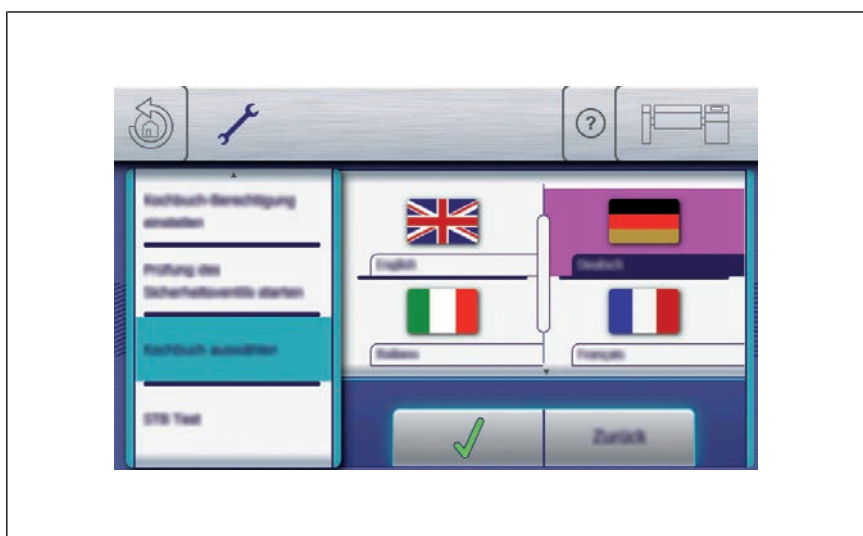
Image: Selecting a cookbook

Requirement   *Equipment settings* menu displayed

1. Tap the "Select cookbook" field.

   ↳ The *Languages* menu is displayed.
2. Tap a national flag to select the cookbook.

   ↳ Cookbook is selected.
3. Tap the *Confirm* button.

↳ Cookbook is selected.

4.4 Basic functions

4.4.1 Setting the cooking temperature

ⓘ The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.

ⓘ To set the cooking temperature:
- If a cooking program has not been started: Tap the *Cooking temperature* symbol in the *Cooking temperature* field.
- If a cooking program has been started: Tap the degree value in the *Cooking temperature* field.

Setting a constant cooking temperature
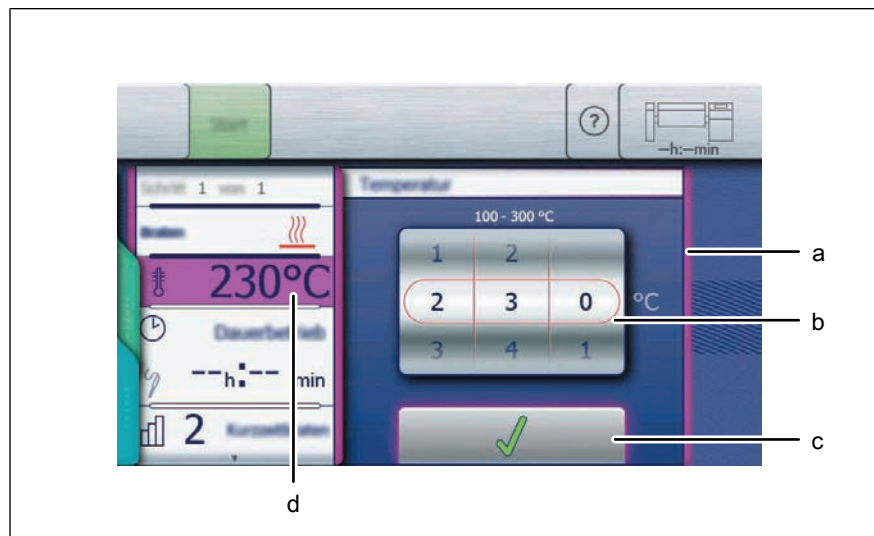
Image: Setting the cooking temperature, frying mode

a	*Setting* window	c	*Confirm* button
b	Rollers	d	*Cooking temperature* field

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Cooking temperature* field.
   ↳ The *Setting* window is displayed.
2. Swipe to set the cooking temperature.
3. Tap the *Confirm* button.
   ↳ The *Setting* window closes.
   ↳ The *Cooking mode* window displays the set cooking temperature.
↳ The cooking temperature is set.

Setting the cooking temperature difference

The cooking temperature difference is set in the Delta-T cooking mode.
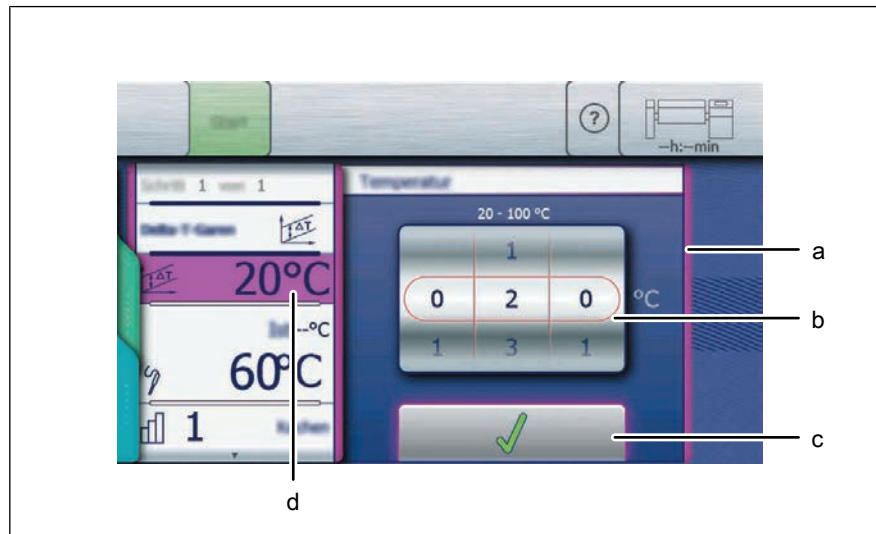
Image: Setting the cooking temperature difference, Delta-T cooking mode

a *Setting* window
b Rollers

c *Confirm* button
d *Cooking temperature difference* field

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Cooking temperature difference* field.
   ↪ The *Setting* window is displayed.
2. Swipe to set the cooking temperature difference.
3. Tap the *Confirm* button.
   ↪ The *Setting* window closes.
   ↪ The *Cooking mode* window displays the set cooking temperature difference.

↪ The cooking temperature difference is set.

4426201-20ABBE-A

4.4.2 Setting the cooking time

ⓘ Once a cooking mode has been selected from the *Manual cooking* menu, the cooking time is set to "Continuous operation" as standard.

Setting continuous operation
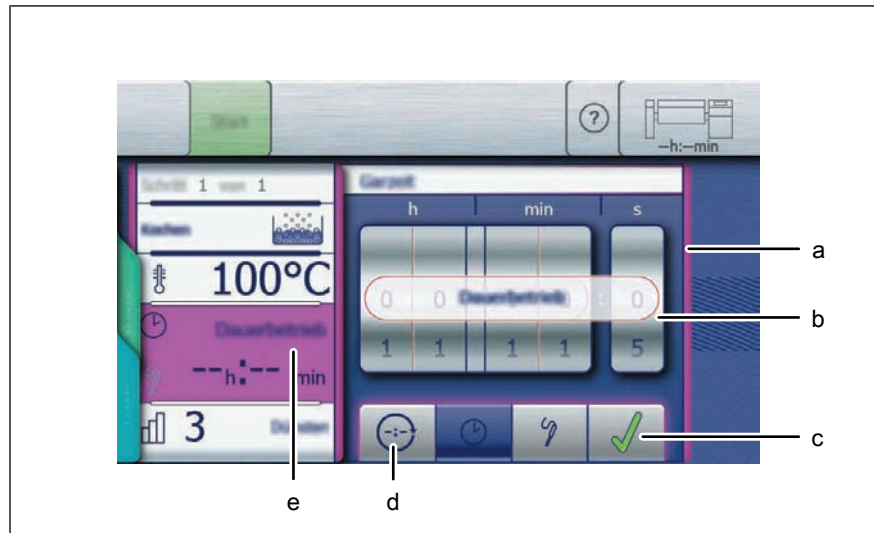
Image: Setting continuous operation, cooking mode

a	*Setting* window	d	*Continuous operation* button
b	Rollers	e	*Cooking time* field
c	*Confirm* button		

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Cooking time* field.
   ↳ The *Setting* window is displayed.
2. Tap the *Continuous operation* button.
   ↳ "Continuous operation" is displayed over the rollers.
3. Tap the *Confirm* button.
   ↳ The *Setting* window closes.
   ↳ The *Cooking mode* window displays the set cooking time.
↳ The cooking time is set to continuous operation and will end after 24 hours.

ⓘ Continuous operation is limited to 24 hours. To set a longer cooking time, create a cooking program with multiple steps.

Setting a time-controlled cooking time
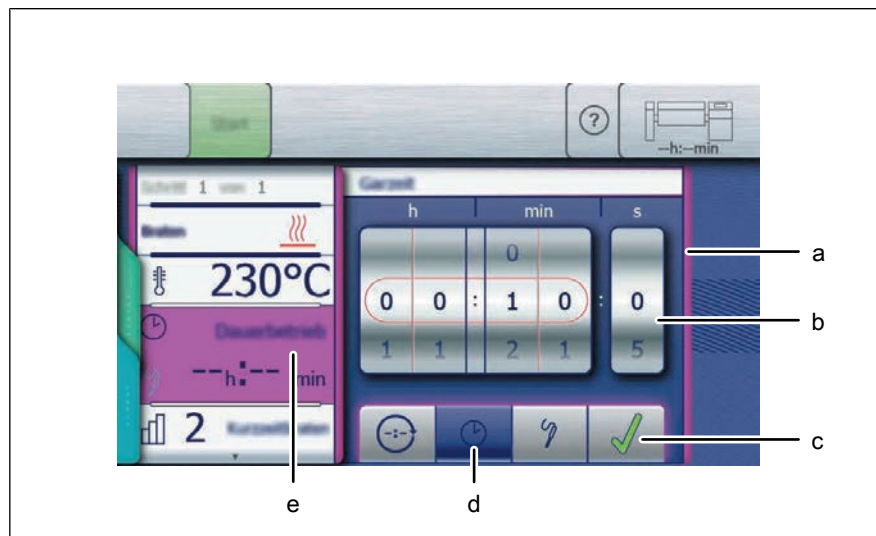
Image: Setting a time-controlled cooking time, frying mode

a	*Setting* window	d	*Cooking time* button
b	Rollers	e	*Cooking time* field
c	*Confirm* button		

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Cooking time* field.

   ↪ The *Setting* window is displayed.
2. Tap the *Cooking time* button.

   ↪ The rollers used to set the cooking time are displayed.
3. Swipe to set a time-controlled cooking time.
4. Tap the *Confirm* button.

   ↪ The *Setting* window closes.

   ↪ The *Cooking mode* window displays the set cooking time.

↪ The time-controlled cooking time is set.

Setting a core temperature-controlled cooking time

ℹ The temperature range differs, depending on the cooking mode. At a temperature outside the allowed temperature range, the display for the allowed temperature range turns red and the temperature cannot be confirmed.
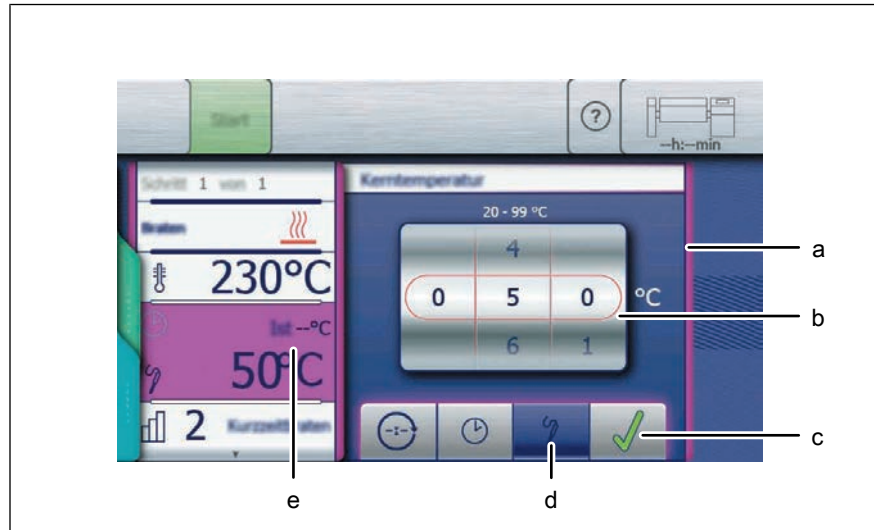
Image: Setting a core temperature-controlled cooking time, frying mode

a	*Setting* window	d	*Core temperature* button
b	Rollers	e	*Cooking time* field
c	*Confirm* button		

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Cooking time* field.

   ↪ The *Setting* window is displayed.
2. Tap the *Core temperature* button.

   ↪ The rollers used to set the core temperature are displayed.
3. Swipe to set the core temperature.
4. Tap the *Confirm* button.

   ↪ The *Setting* window closes.

   ↪ The *Cooking mode* window displays the set cooking time.

↪ The core temperature-controlled cooking time is set.

4.4.3 Setting the level
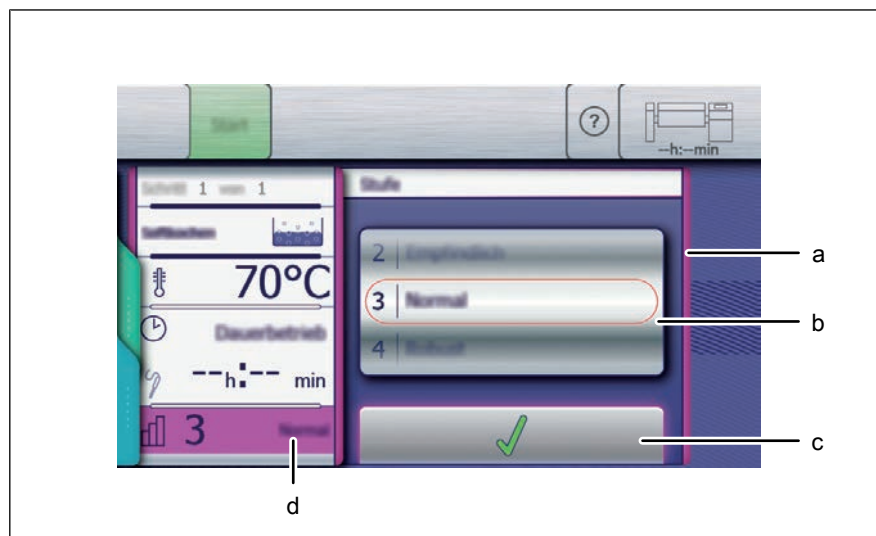
Image: Setting the level, soft cooking mode

a	*Setting* window	c	*Confirm* button
b	Roller	d	*Level* field

Requirement Cooking program selected

Cooking mode window displayed

1. Tap the *Level* field.

    ↪ The *Setting* window is displayed.
2. Swipe to set the level.
3. Tap the *Confirm* button.

    ↪ The *Setting* window closes.

    ↪ The *Cooking mode* window displays the set level.

↪ The level is set.

4.4.4 Inserting and removing a USB flash drive

Inserting the USB flash drive

In the case of USB flash drives which cannot be connected to the MultiPort due to their dimensions, use an extension cable.

Requirement USB flash drive with a minimum of 2 GB and maximum of 32 GB available storage capacity (not included with delivery)

USB flash drive not write-protected

→ Press the *MultiPort* cover panel on the control arm of the unit until it disengages.

↪ MultiPort is opened.

→ Insert the USB flash drive into the MultiPort.

↪ The USB flash drive will be ready after around 5 seconds.

↪ USB flash drive inserted.

Removing the USB flash drive

Requirement Exporting or importing of data completed

1. Remove the USB flash drive.
2. Press the *MultiPort* cover panel on the control arm of the unit until it engages.

↪ MultiPort is closed.

↪ USB flash drive removed.

4.4.5 Exporting the HACCP log

The unit logs operation in an HACCP log. The HACCP logs can be exported via the USB port with a USB flash drive.
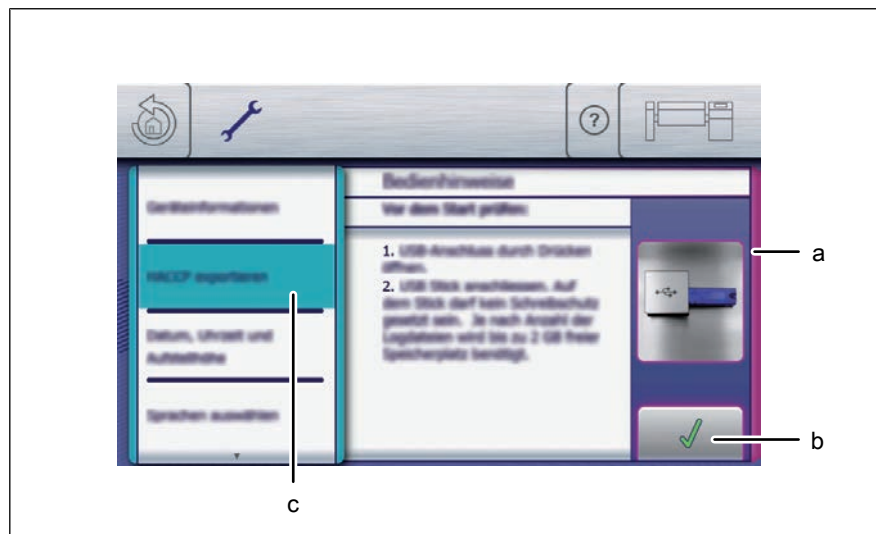
Image: Exporting HACCP

a	*Operating instructions* window	c	"Export HACCP" field
b	*Confirm* button		

Requirement USB flash drive inserted

Equipment settings menu displayed

1. Tap the "Export HACCP" field.

   ↪ The *Operating instructions* window is displayed.
2. Read the displayed operating instructions.
3. Tap the *Confirm* button.

   ↪ The *Operating instructions* window closes.

   ↪ The HACCP log is exported to the USB flash drive.

   ↪ The *Confirm* window is displayed.
4. Tap the *Confirm* button.

   ↪ The *Confirm* window closes.

↪ The HACCP log is exported.

4.5 Equipment functions

Various functions or settings can be selected in the "Equipment functions" menu.

🛈 The *Equipment function* menu is locked for further operation while an equipment function is running.

4.5.1 Opening the Equipment function menu

Requirement Unit switched on

Main menu displayed

FlexiChef Team: Desired equipment unit is active

→ Tap the "Equipment functions" button.

↳ The *Equipment functions* menu is displayed.

> (i) All equipment functions can also be accessed from within a
> cooking program by tapping the *blue* tab.

> (i) The *Equipment function* menu is locked for further operation
> while an equipment function is running.

4.5.2 Opening and closing the lid

> ⚠️ **CAUTION**
> **Risk of crushing when closing the lid**
> • Keep hands away from the opening and closing area of the
>   lid when closing the lid.

> **ATTENTION**
> **Physical damage due to objects slipping**
>
> The lid opens automatically during the cooking program.
> • Do not place any objects on the lid.
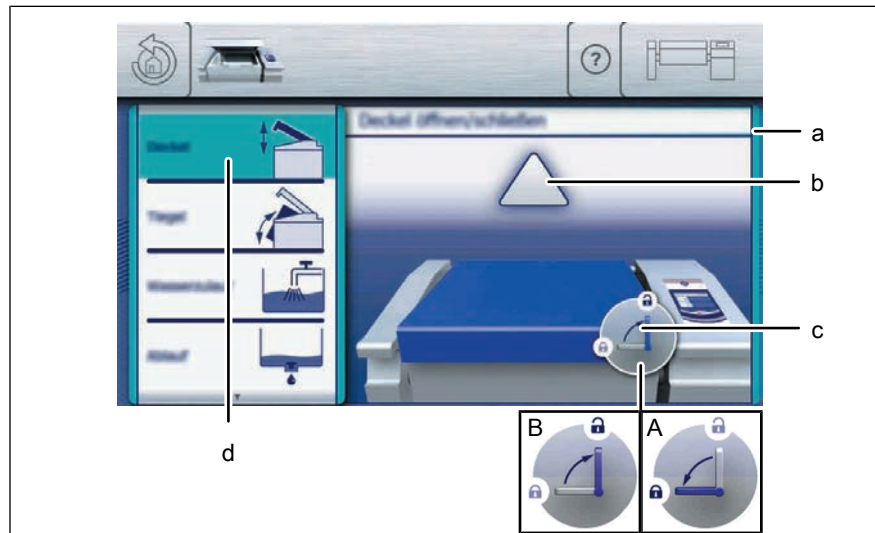
Image: Opening the lid

a	*Actuate* window	c	*Lock* symbol
b	*Triangle* symbol	d	"Lid" field
A	Lid locked	B	Lid unlocked

Opening the lid

Requirement Pan in the operating position

Lid not fully open

Equipment function menu displayed

1. Tap the "Lid" field.
    ↪ *Actuate* window is displayed.
2. Make sure that the lid is unlocked.
3. Tap the *Triangle* symbol.
    ↪ A signal sounds.
    ↪ The lid opens.
    ↪ The *Triangle* symbol disappears and the "Stop" button is displayed.

ⓘ | The process can be interrupted at any time by tapping the "Stop" button. The process ends automatically once the lid reaches the end position.

4. Wait for the lid to reach the end position.
↪ The lid is fully open.

Closing the lid

ⓘ | The unit has a crush protection feature. The lid stops closing when an object is detected between the edge of the unit and the lid.

Requirement Pan in the operating position

Lid not closed

Equipment function menu displayed

1. Tap the "Lid" field.
    ↪ *Actuate* window is displayed.
2. Tap the *Triangle* symbol.
    ↪ A signal sounds.
    ↪ The lid closes.
    ↪ The *Triangle* symbol disappears and the "Stop" button is displayed.

ⓘ | The process can be interrupted at any time by tapping the "Stop" button. The process ends automatically once the lid reaches the end position.

3. Wait for the lid to reach the end position.
↪ The lid is closed.

4.5.3 Tilting or tilting back the pan

The pan can be tilted to any angle between the operating position and the end position.

> ⚠️ **CAUTION**
> **Risk of crushing from the pan moving**
> • Make sure that no one is standing between the pan and the rear panel.
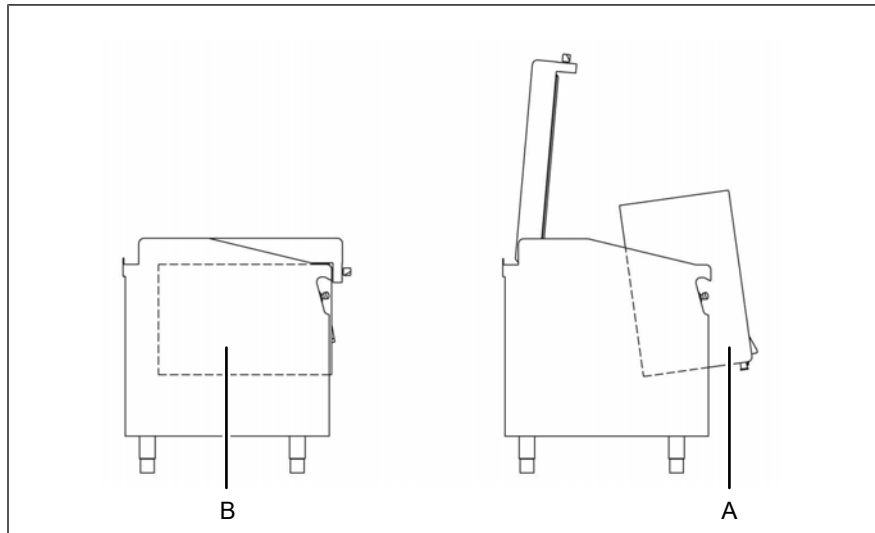
Image: Tiltable pan

A   End position   B   Operating position
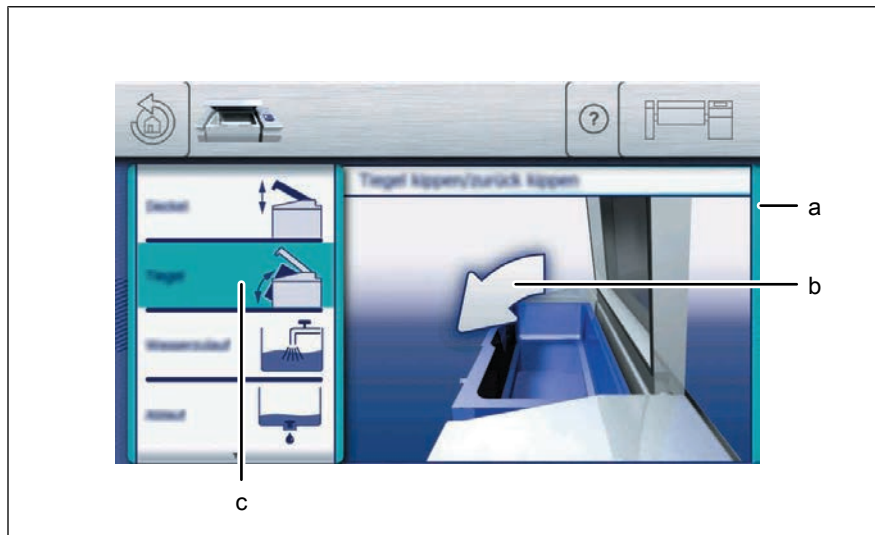
Image: Tilting the pan

a   *Actuate* window   c   "Pan" field
b   *Arrow* symbol

ⓘ During a cooking program, all that appears is a prompt to tilt or tilt back the pan. The equipment functions can be reached via the *blue* tab.

ⓘ The pan is automatically tilted back into the operating position as soon as a cooking program is started.

Tilting the pan

Requirement Pan not in end position

Lid fully open

Equipment function menu displayed

1. Tap the "Pan" field.
   ↪ *Actuate* window is displayed.
2. Tap and hold the *Arrow* symbol.
   ↪ A signal sounds.
   ↪ The pan is tilted.

ⓘ The process stops as soon as the *Arrow* symbol is released or when the pan has reached the end position.

ⓘ The "Total" water meter in the water inlet equipment function is reset to zero as soon as the pan reaches the end position.

Tilting back the pan

Requirement Pan tilted

Lid fully open

Equipment function menu displayed

1. Tap the "Pan" field.
   ↪ *Actuate* window is displayed.
2. Tap the *Arrow* symbol.
   ↪ A signal sounds.
   ↪ The pan is tilted back.
   ↪ The *Arrow* symbol disappears and the "Stop" button is displayed.

ⓘ The process can be interrupted at any time by tapping the "Stop" button. The process ends automatically once the pan reaches the operating position.

3. Wait for the pan to reach the operating position.
↪ Pan is in the operating position.

4.5.4 Opening and closing the water inlet

ATTENTION
Risk of physical damage through overflowing water

- Monitor the water inlet and do not leave the unit unattended.
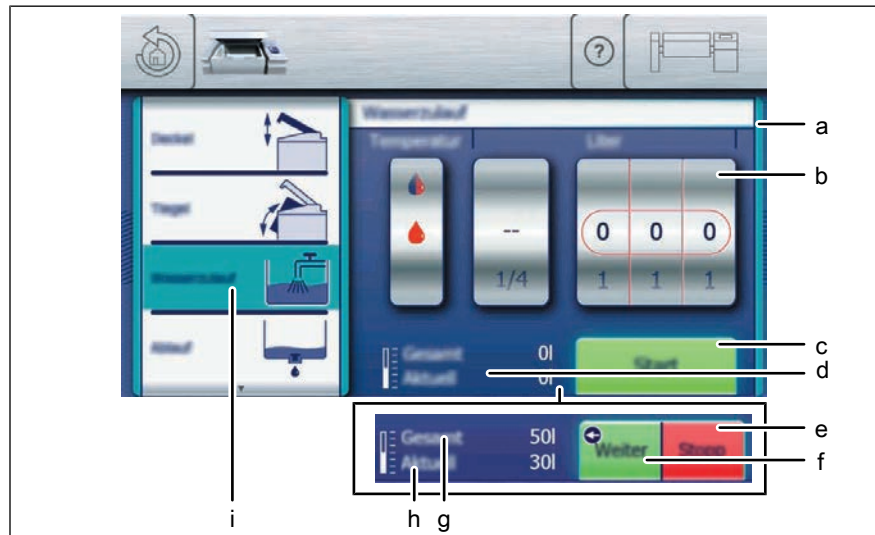
Image: Opening and closing the water inlet

a	*Actuate* window	f	"Continue" button
b	Rollers	g	"Total" water meter
c	"Start" button	h	"Current" water meter
d	*Water quantity* display	i	"Water inlet" field
e	"Stop" button		

Water quantity display	Function
"Current" water meter	• Shows the inlet quantity for the current process

"Total" water meter	• Shows the total quantity for all processes
	• Reset to zero when
	  – the pan is tilted to the end position
	  – the drain is open

If not used for more than a day, the water inlet or hand shower must be flushed. Flush the hot water and cold water lines with at least 5 litres of water each.

Requirement   Pan in the operating position

Lid fully open

Equipment function menu displayed

1. Tap the "Water inlet" field.
   ↳ The *Setting* window is displayed.
2. Swipe to set the water temperature.

ℹ️ The water quantity can be entered directly in litres or as a fill quantity. The "ReadyXpress" selection provides the optimal water quantity in the pressure cooking mode.

If no water quantity is set ("000" litres), the water inlet must be controlled manually.

3. Swipe to set the water quantity.
4. Tap the "Start" button.
   ↳ The drain closes, if it was open.
   ↳ Water runs into the pan.
   ↳ The "Start" button is replaced with the "Pause" and "Stop" buttons.
   ↳ The *Water quantity* display is updated.

ℹ️ The process can be cancelled at any time by tapping the "Stop" button or interrupted by tapping the "Pause" button. When the process is paused, the "Pause" button is replaced with the "Continue" button.

The process ends automatically when the set water quantity has run into the pan or when the "Total" water meter reaches the maximum fill quantity.

5. Wait for the set water quantity to be supplied or tap the "Stop" button.
   ↳ The water inlet stops.
↳ The pan is filled with the set water quantity.

ATTENTION
Risk of physical damage through overflowing water

• Monitor the water inlet and do not leave the unit unattended.

4.5.5 Opening and closing the drain

ATTENTION
Risk of property damage from improper use

- Do not empty out deep-frying oil via the drain.
- Do not empty out hot products (over 105 °C) via the drain.
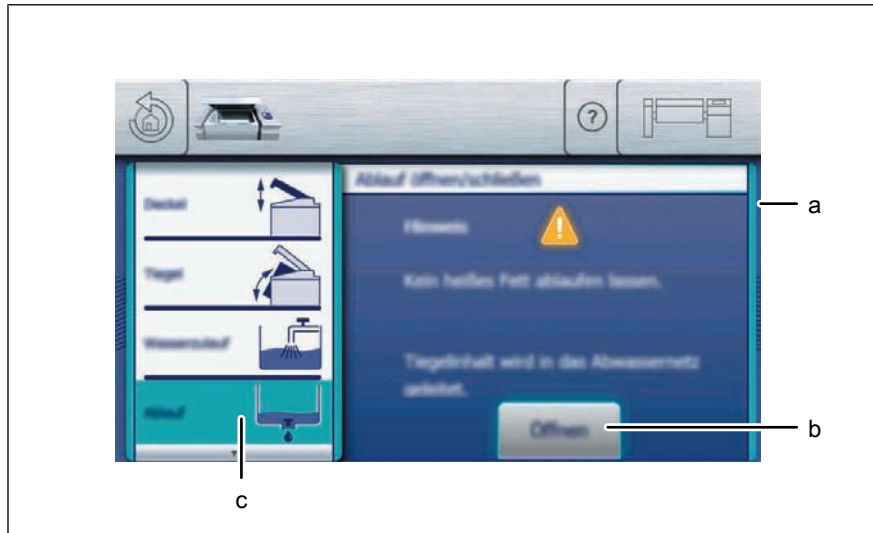
Image: Opening the drain

a	*Actuate* window	c	"Drain" field
b	"Open" button		

ℹ The drain is closed automatically as soon as a cooking program is started.

ℹ The "Total" water meter in the water inlet equipment function is reset to zero as soon as the drain is open.

ℹ When the drain is open, the pan can be tilted slightly to support the process.

Requirement Pan in the operating position

Solid food remains removed from pan

Equipment function menu displayed

1. Tap the "Drain" field.
   ↪ *Actuate* window is displayed.
2. Tap the "Open" button.
   ↪ A signal sounds.
   ↪ The drain opens.
   ↪ The "Open" button is replaced with the "Close" button.
3. Wait for the pan to empty.

4426201-20ABBE-A

4. Tap the "Close" button.

    ↪ The drain closes.

    ↪ The "Close" button is replaced with the "Open" button.

↪ The pan is completely empty.

4.5.6 Portioning

The portion quantity can be set in litres or as a GN dimension.
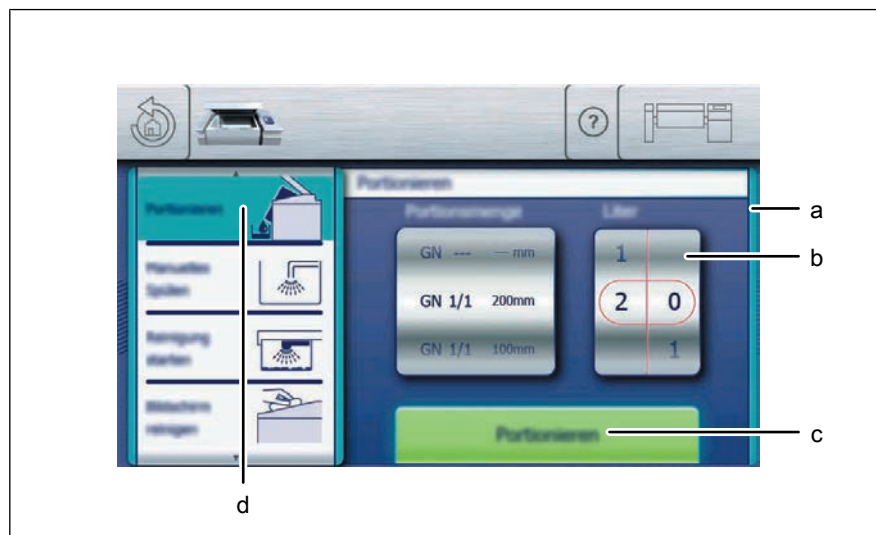
Image: Portioning

a	*Actuate* window	c	"Open" button
b	Rollers	d	"Portion" field

ℹ️ Depending on the nature of the food to be cooked, the portioned quantity may differ from the set quantity. Therefore, the container underneath the pan must not be filled completely.

Requirement Pan in the operating position

Suitable container placed underneath the pan to collect the portion quantity

Pan tilted until the contents are just about to overflow

Equipment function menu displayed

1. Tap the "Portion" field.

    ↪ *Actuate* window is displayed.
2. Swipe to set the portion quantity.
3. Tap the "Portion" button.

    ↪ The pan is lowered.

    ↪ The portion quantity runs into the container.

    ↪ The "Portion" button is replaced with the "Stop" button.

ⓘ The process can be cancelled at any time by tapping the "Stop" button. When the process has been cancelled, the pan must once again be tilted until the contents are just about to overflow.

The process ends automatically when the set portion quantity is reached and the pan tilts back slightly to prevent the contents from overflowing.

4. Wait for the pan to tilt back slightly.

↳ The container has been filled with the portion quantity.

ⓘ The process can start again.

4.5.7 Flushing the pan

ATTENTION
Risk of physical damage through overflowing water

• Monitor the water inlet and do not leave the unit unattended.

The water inlet and drain can be operated simultaneously to flush the pan manually. The two functions are next to each other in the *Actuate* window to ensure quick access.
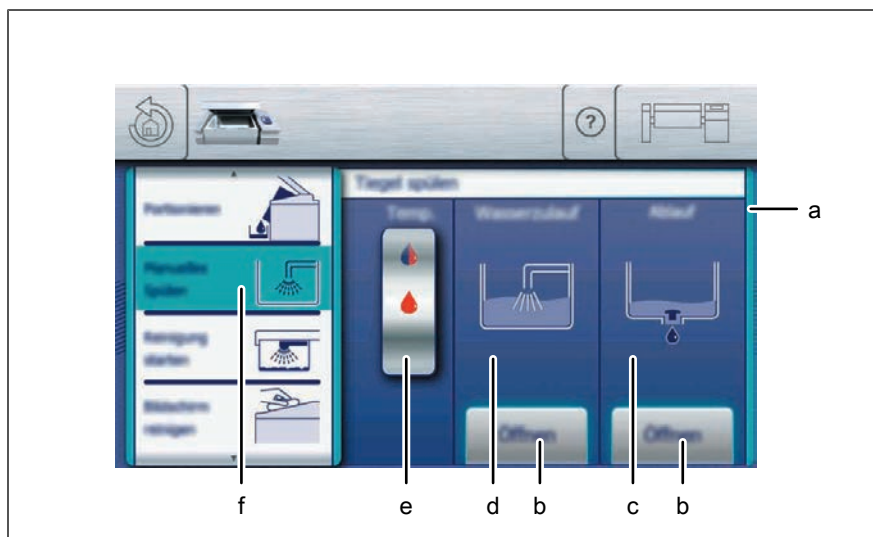
Image: Flushing the pan

a	*Actuate* window	d	"Water inlet" area
b	"Open" button	e	Rollers
c	"Drain" area	f	"Manual flush" field

Requirement Pan in the operating position

Lid fully open

Drain closed

Equipment function menu displayed

1. Tap the "Manual flush" field.

   ↳ *Actuate* window is displayed.
2. Swipe to set the water temperature for the water inlet.
3. Tap the "Open" button in the "Water inlet" area.

   ↳ Water runs into the pan.

   ↳ The "Open" button is replaced with the "Close" button.
4. Tap the "Open" button in the "Drain" area.

   ↳ The drain opens.

   ↳ The "Open" button is replaced with the "Close" button.
5. Control the water inlet and drain manually according to the requirements of the flushing process.
6. Once the flushing process is complete, close the water inlet and drain by tapping the "Close" buttons.

   ↳ The water inlet and drain close.

↳ The pan has been flushed.

ⓘ Make sure that the pan is empty at the end of manual flushing. The "Total" water meter in the water inlet equipment function is reset to zero as soon as the drain is open.

4.6 Manual cooking

Cooking modes, equipment functions and information are available in the Manual cooking mode. Selecting one of these components automatically creates a single-step cooking program.

Settings such as cooking mode, cooking temperature and cooking time are specified, and the cooking program step can either be started directly or saved.

ⓘ This chapter presents all components as a single-step cooking program. Please refer to "User's own cooking programs" for information on how to use multi-step cooking programs.

The following components are available as a cooking program step:

Type	Step
Cooking mode	• Pressure cooking (optional) • Soft cooking • Cooking • Frying • Deep frying (optional) • Regeneration • Delta-T cooking • Zone frying • Zone cooking
Equipment function	• Lid • Pan • Water inlet • Drain
Information	• Information

4.6.1 Opening the Manual cooking menu
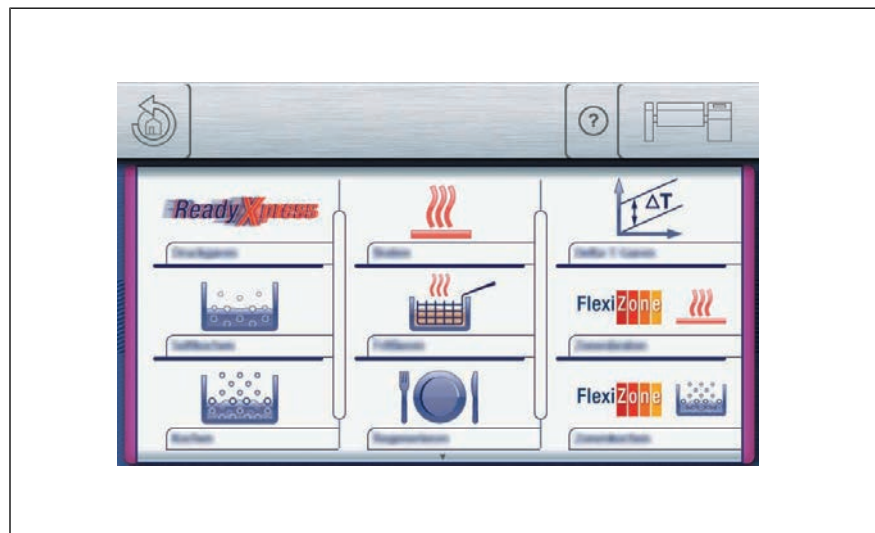
Image: Manual cooking menu

Requirement Unit switched on

Main menu displayed

FlexiChef Team: Desired equipment unit is active

→ Tap the "Manual cooking" button.

  ↪ The *Manual cooking* menu is displayed.

4.6.2 Cooking program sequence

Setting and starting

A single-step cooking program is created by selecting a cooking mode or equipment function.

Settings such as level, cooking temperature or cooking time are specified, and the cooking program can be started directly.

Heating

The unit is heated to the set cooking temperature.

The heating process is displayed in the *Cooking mode* window. The temperature setpoint and the actual temperature are displayed as the unit heats up.

The window can be closed at any time by tapping the "Continue" field; the window closes automatically 1 minute after the temperature setpoint is reached at the latest.

Once the unit has heated up, the cooking time starts. In the deep frying, zone frying and zone cooking modes, the cooking time for the zones must be started manually.

Cooking process

The cooking process operates on a time-controlled or core temperature-controlled basis with the selected settings or in continuous operation. The settings can be modified without ending the cooking program.

Ending

The cooking program ends automatically once the set time has elapsed or the core temperature has been reached.

The cooking program can be ended manually at any time by tapping the "Stop" button.

4.6.3 Using pressure cooking (optional)
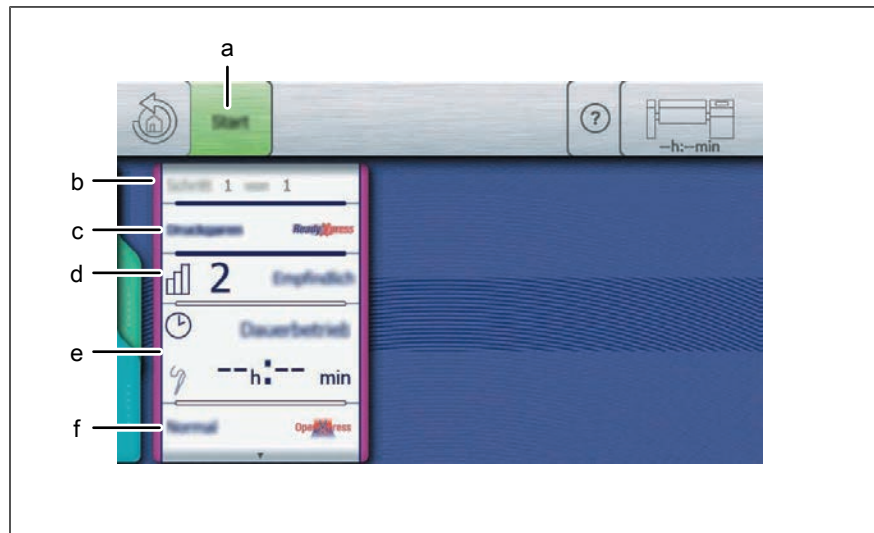
Image: Pressure cooking mode

a	"Start" button	d	*Level* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Pressure release rate* field

Possible settings for the pressure cooking mode:

Setting	Possible setting	Explanation
Level	Sensitive	Setting for the robustness of the food to be cooked; the higher the level, the higher the positive pressure in the pan
	Tender	
	Normal	
	Robust	
	Maximum	
Cooking time Continuous operation	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree increments
Pressure release rate (speed of pressure release)	Soft	Viscous, delicate food
	Normal	Robust food with low viscosity, pan fully loaded
	Express	Robust food, pan not fully loaded

Starting pressure cooking

> **CAUTION**
> **Risk of scalding from overflowing food being cooked**
> • Observe the maximum fill quantity.

> Pressure cooking may cause loud operating noises.

Requirement Food placed in unit

Lid closed and locked

Manual cooking menu displayed

1. Tap pressure cooking mode.
   ↪ The *Cooking mode* window is displayed.
2. Configure the settings.
   ↪ The *Cooking mode* window shows the configured settings.
3. Tap the "Start" button in the information bar.
   ↪ The pan heats up.
   ↪ The "Start" button is replaced with the "Stop" button.
4. Wait for the pan to heat up.
   ↪ The pressure begins to build up.
   ↪ The progress of the pressure build-up is displayed via the three bars in the *Pressure release rate* field.
5. Wait for the pressure to build up completely (three bars).
   ↪ Pressure build-up complete: cooking time is updated in the *Cooking mode* window.

↪ Pressure cooking starts.

Ending pressure cooking

⚠️ **CAUTION**
Risk of scalding if lock is opened forcibly
- Do not open the lid until prompted to do so by the touchscreen.

⚠️ **CAUTION**
Risk of scalding from overflowing food
- Do not open the lid until prompted to do so by the touchscreen.

Requirement Pressure cooking has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ The *Pressure release* window is displayed.

Image: Pressure release message

ℹ️ The pressure release lasts between 1 and 5 minutes.

The pan pressure setpoint and the current pressure are displayed as the pressure is released. When normal pressure is reached, the prompt to unlock the lid is displayed.

3. Wait for the prompt to unlock the lid.
   ↳ Pressure release ended.
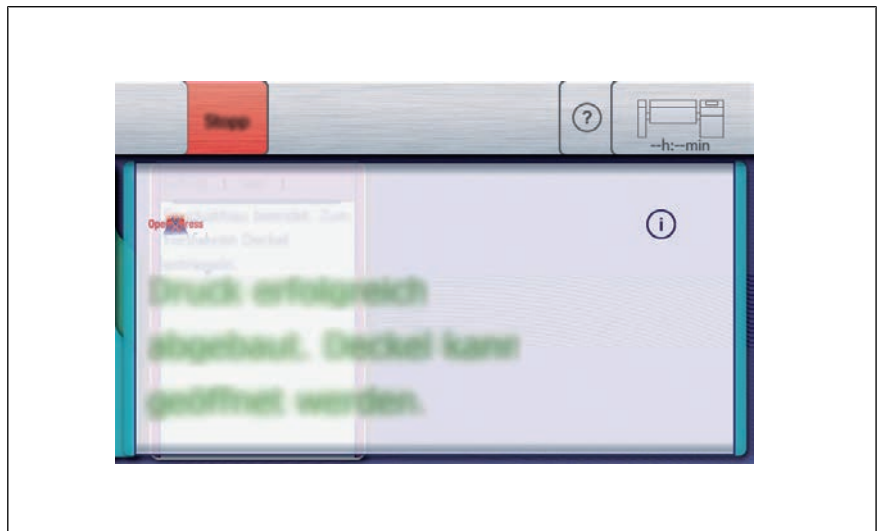
Image: Message: pressure released

4. Open the lid lock.

    ↳ The *Cooking mode* window is displayed.

    ↳ The cooking time is reset.

5. Open the lid with a slight gap.

    ↳ The steam escapes.

6. Open the lid completely.

↳ Pressure cooking has ended.

4.6.4 Using soft cooking

Image: Soft cooking mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the soft cooking mode:

Setting	In level	Possible setting	Explanation
Level	-	Very tender	Robustness of the food to be cooked
		Tender	
		Normal	
		Robust	
		Very robust	
		Maximum	
Cooking temperature	Very tender	30 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	30 – 100 °C	
	Maximum		
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	Very tender	*Core temperature* button 20 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	*Core temperature* button 20 – 99 °C	
	Maximum	*Core temperature* button 30 – 100 °C	

Starting soft cooking

⚠️ **CAUTION**
Risk of scalding from overflowing food being cooked
- Observe the maximum fill quantity.

ℹ️ Observe the minimum fill quantity of 4 cm to ensure that the temperature measurement works correctly.

Requirement Food placed in unit
Lid closed
Manual cooking menu displayed

1. Tap soft cooking mode.
   ↳ The *Cooking mode* window is displayed.
2. Configure the settings.
   ↳ The *Cooking mode* window shows the configured settings.
3. Tap the "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ The "Start" button is replaced with the "Stop" button.
4. Tap the "Continue" field.
   ↳ The cooking time is updated in the *Cooking mode* window.
↳ Soft cooking starts.

Ending soft cooking

Requirement Soft cooking has started
Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ The "Stop" button is replaced with the "Start" button.
   ↳ The cooking time is reset.
3. Open the lid with a slight gap.
   ↳ The steam escapes.
4. Open the lid completely.
↳ Soft cooking has ended.

4.6.5 Using cooking
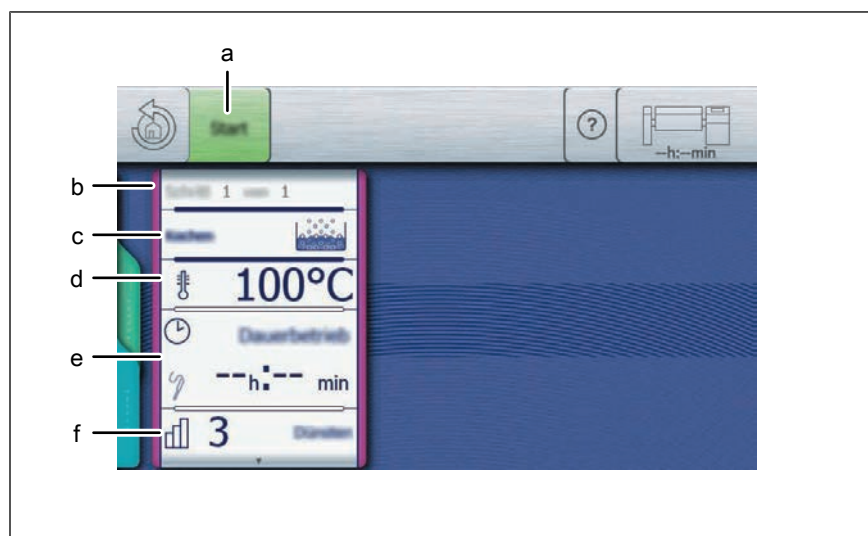
Image: Cooking mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the cooking mode:

Setting	In level	Possible setting	Explanation
Level Boiling strength	-	Lightly simmering	These settings relate to sauces; for water, set a higher boiling strength
		Simmering	
		Intensive simmering	
		Boiling	
		Boiling	
		Intensive boiling	
Level Heating intensity	-	Low power	Heats up with the selected level
		High power	Heats up with full power
Cooking temperature	All levels	90 – 100 °C	In 1-degree steps
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	Lightly simmering	*Core temperature* button 20 – 95 °C	In 1-degree steps
	Simmering		
	Intensive simmering		
	Boiling		
	Boiling		
	Intensive boiling	*Core temperature* button 20 – 99 °C	

Starting cooking

CAUTION
Risk of scalding from overflowing food being cooked

• Observe the maximum fill quantity.

Keep the lid closed during operation in order to save energy.

When the lid is closed, cooking temperatures over 97 °C are automatically lowered to 97 °C. When the lid is opened again, the original cooking temperature is set automatically.

Requirement *Manual cooking* menu displayed

1. Tap cooking mode.
   ↪ The *Cooking mode* window is displayed.
2. Configure the settings.
   ↪ The *Cooking mode* window shows the configured settings.
3. Load in the food to be cooked.
4. Tap the "Start" button in the information bar.
   ↪ The pan heats up.
   ↪ The "Start" button is replaced with the "Stop" button.
5. Tap the "Continue" field.
   ↪ The cooking time is updated in the *Cooking mode* window.
↪ Cooking starts.

Long cooking times – cooking overnight, for example – may result in steam removal.

Ending cooking

Requirement Cooking has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.
   ↪ The heating of the pan is ended.
   ↪ The "Stop" button is replaced with the "Start" button.
   ↪ The cooking time is reset.
3. If the lid is closed: open the lid with a slight gap.
   ↪ The steam escapes.
4. Open the lid completely.
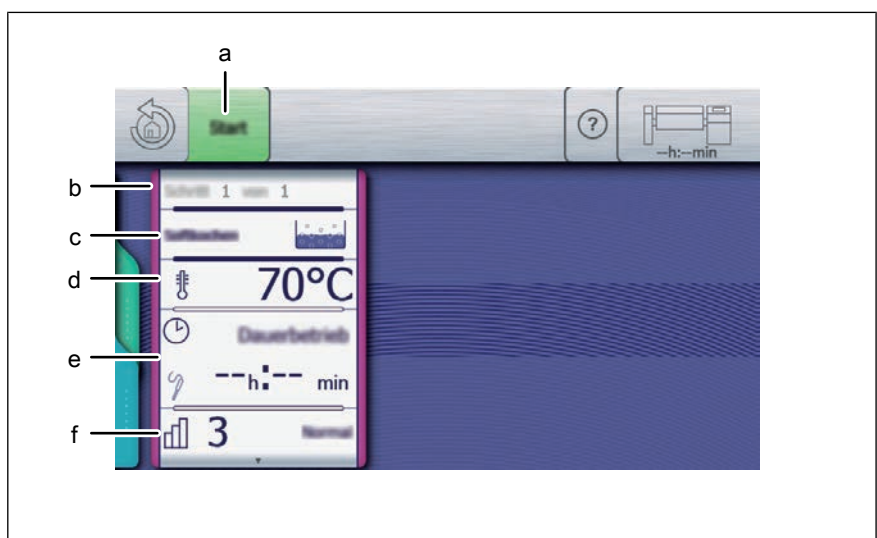↪ Cooking has ended.

4.6.6 Using frying
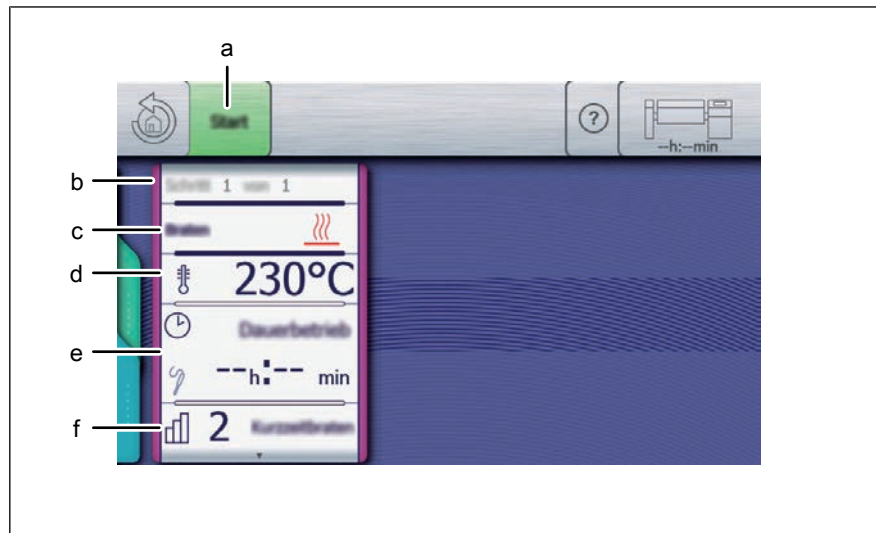
Image: Frying mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the frying mode:

Setting	Possible setting	Explanation
Level	Slow frying	Output setting
	Quick frying	
	Searing	
Cooking temperature	100 – 300 °C	In 1-degree increments
Cooking time Continuous operation	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree increments

Starting frying

ⓘ Do not exceed the maximum oil level of 5 mm when using frying mode. For higher oil levels, select deep-frying mode.

ⓘ Leave the lid open when frying.

When the lid is closed, cooking temperatures over 200 °C are automatically lowered to 200 °C. When the lid is opened again, the original cooking temperature is set automatically.

Requirement *Manual cooking* menu displayed

1. Tap frying mode.
   ↳ The *Cooking mode* window is displayed.
2. Configure the settings.
   ↳ The *Cooking mode* window shows the configured settings.
3. Brush the frying surface thinly with commercially available frying fat.
4. Tap the "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ The "Start" button is replaced with the "Stop" button.
5. Tap the "Continue" field.
   ↳ The cooking time is updated in the *Cooking mode* window.
6. Place the food onto the frying surface.
↳ Frying starts.

Ending frying

Requirement Frying has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.
   ↳ The heating of the pan is ended.
   ↳ The "Stop" button is replaced with the "Start" button.
   ↳ The cooking time is reset.
3. If the lid is closed: open the lid with a slight gap.
   ↳ The steam escapes.
4. Open the lid completely.
↳ Frying has ended.

4.6.7 Using deep frying (optional)

⚠️ **CAUTION**
Risk of fire from deep-frying oil

If the deep-frying oil level drops below the minimum fill quantity, it may ignite.
- Refill deep-frying oil after use.
- Observe the unit during operation.

⚠️ **CAUTION**
Risk of fire due to low ignition point

- When the deep-frying oil starts to become rancid, replace it completely; do not top up.

The water inlet and drain equipment functions are locked in deep-frying mode.

The lid may only be closed to an angle of 45°.
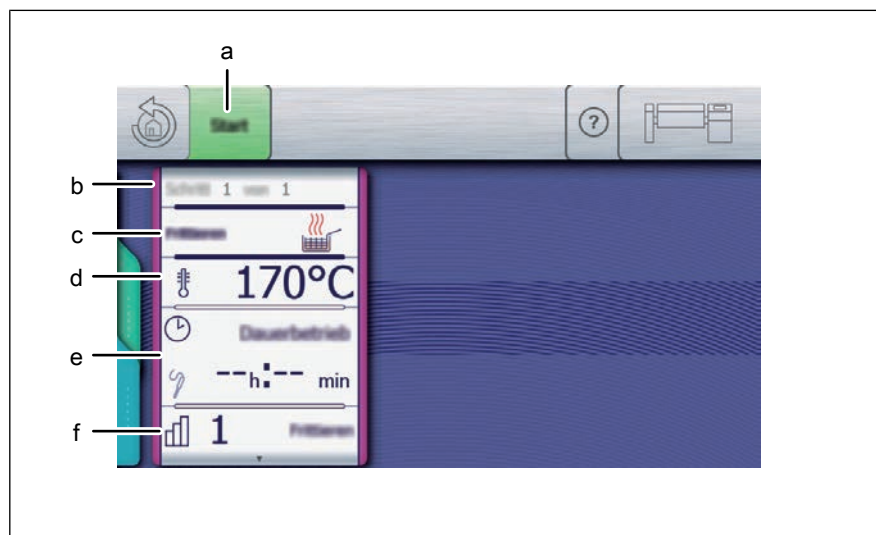
Image: Deep-frying mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field
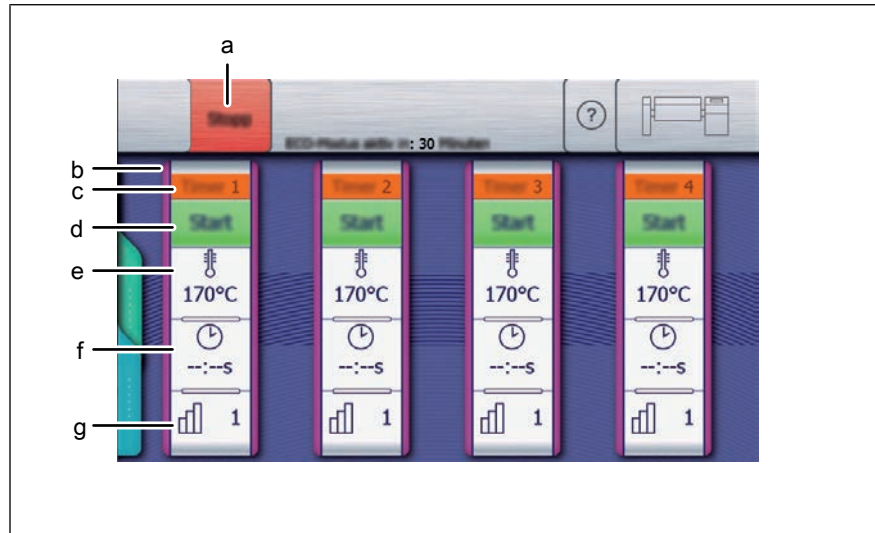
Image: Timers for deep-frying mode

a   "Stop" button   e   *Cooking temperature* field
b   *Timer* window   f   *Cooking time* field
c   *Operating temperature* display   g   *Level* field
d   *Start/Stop* field

Possible settings for the deep-frying mode:

Setting	Possible setting	Explanation
Level	Deep frying	Setting applies to all zones
Cooking temperature	140 – 180 °C	In 1-degree increments, setting applies to all zones
Cooking time Continuous operation	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours, set individually for each zone
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, set individually for each zone
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone

Ensuring food is fit for consumption

⚠️ **CAUTION**
Hygiene risk from rancid oil

- When the oil starts to become rancid, replace the deep-frying oil completely; do not add oil.
- Observe the manufacturer's information regarding the duration of use of the deep-frying oil.

Deep-frying oil counts as food. It must be fit for human consumption.

The suitability of the deep-frying oil for human consumption can be checked with quick-tests from specialist shops (e.g. 3M oil test strip).

The suitability of the deep-frying oil for human consumption can be extended by the following measures:

- Shake loose breadcrumbs from breaded food, before the food is fried.

- Do not overheat deep-frying oil (160 – 180 °C is sufficient).

- Cover the unit with the lid during pauses.

- Do not reduce the temperature of the deep-frying oil below 100 °C during longer interruptions in operation.

- Deep-frying oil that has been consumed during operation should be supplemented by the amount consumed.

- Replace the deep-frying oil before it becomes rancid.

- Filter the deep-frying oil.

- Clean the unit carefully.

- Empty, clean and cover the unit when unused.

- If the deep-frying oil is not being used, store it hermetically sealed and cool away from light.

Collect rancid deep-frying oil in suitable containers and dispose of it properly in accordance with the regulations.

Filling the unit with deep-frying oil

$\mathbf{i}$ Observe the minimum and maximum fill quantities for deep-frying oil (see "Fill quantities").

Refill deep-frying oil after use.

$\mathbf{i}$ Do not exceed a food to deep-frying oil ratio of 1:10. Do not exceed the maximum fill quantity for the pan.

Observe the "OIL" fill level marks.

Requirements   Unit has cooled down

Lid fully open

Drain closed

1. Liquefy solidified deep-frying oil in a saucepan before pouring into the pan.
2. Fill the unit with the appropriate amount of deep-frying oil for the quantity of food.

↳ Unit has been filled with deep-frying oil.

Starting deep frying

⚠ **CAUTION**
Risk of scalding from overflowing food being cooked
- Observe the maximum fill quantity.

⚠ **CAUTION**
Risk of injury from deep-frying oil foaming over
- Protect arms and hands by wearing suitable protective gloves.
- If the food to be cooked is frozen, thaw briefly and dry off.
- If the food to be cooked is wet, dry it off.
- Do not use a hand shower.

Tap the "Start" button in the information bar to start the cooking mode. The individual zones are pre-heated to the set temperature.

Tap the "Stop" button in the information bar to end the cooking mode.

Use the *Start/Stop* field for the timers to start and end the timers for each zone.

The timer has a timing function only and does not end the cooking mode.

Requirement Lid fully open

Filled with deep-frying oil

Level of deep-frying oil is between the "OIL" fill level marks

Manual cooking menu displayed

1. Tap deep-frying mode.

    ↳ The *Cooking mode* window is displayed.

ⓘ The cooking time and cooking temperature are applied for all timers. The cooking time can then be adjusted individually.

2. Configure the settings.

    ↳ The *Cooking mode* window shows the configured settings.
3. Tap the "Start" button in the information bar.

    ↳ The pan heats up.

    ↳ The "Start" button is replaced with the "Stop" button.
4. Tap the "Continue" field.

    ↳ The *Timer* windows are displayed.
5. Adjust the timers if necessary by tapping the relevant *Timer* field.
6. Wait for the zone to reach the cooking temperature.

    ↳ A signal sounds.

    ↳ The *Operating temperature* display for the zone turns orange.
7. Place the deep-frying basket containing the food to be cooked into the zone.
8. Tap the *Start/Stop* field for the timers.

    ↳ The zone timer starts.

    ↳ The *Start/Stop* field turns red and displays "Stop".

↳ Deep frying has started.

ⓘ All timers can be started independently of each other. Deep frying can be carried out in the whole pan without starting the timers.

In zones where deep frying has started, the actual temperature of the deep-frying oil can be displayed by tapping the *Cooking temperature* field.

Stopping timers

Requirement Deep frying has started

→ Tap the *Start/Stop* field for the timer that has started.

↪ The cooking time on the timer is reset.

↪ The *Start/Stop* field turns green and displays "Start".

↪ The pan continues to heat.

→ Remove the deep-frying basket from the zone and allow the oil to drip off.

↪ The zone timer is stopped.

ⓘ To continue deep frying in the zone, the timer can be restarted at any time.

ⓘ If there is no timer active, ECO mode is activated after 30 minutes.

Deactivating ECO mode

If there is no timer active, ECO mode is activated after 30 minutes.
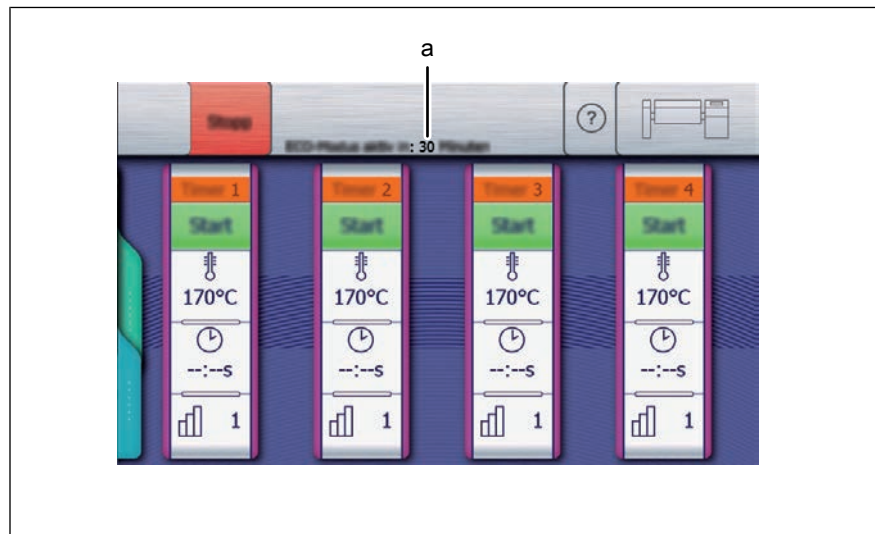
Image: Timers for deep-frying mode

a *ECO mode* display

The *ECO mode* display shows the time at which ECO mode is activated.

Image: Message: ECO mode activated

If ECO mode is activated, the *ECO mode* window is displayed. The cooking temperature is lowered to 120 °C.

Requirement ECO mode activated

→ Tap the *ECO mode* window.

↪ The *ECO mode* window closes.

↪ The *Timer* windows are displayed.

↪ The pan heats back up to the set cooking temperature.

↪ ECO mode is deactivated.

Ending deep frying

Requirement Deep frying has started

1. Tap the "Stop" button in the information bar.

↪ The heating of the pan is ended.

↪ All timers are stopped.

↪ The "Stop" button is replaced with the "Start" button.

ⓘ The timer settings are saved until the cooking mode is exited. If the cooking mode is restarted, the timers are preset.

2. Remove the deep-frying baskets from the pan and allow the oil to drip off.

↪ Deep frying has ended.

Emptying out the deep-frying oil

⚠️ **CAUTION**
Risk of scalding from hot oil

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.
- Observe the maximum fill quantity for the unit.

ℹ️ Only use containers that are suitable for transporting deep-frying oil and can accommodate the entire amount of deep-frying oil.

ℹ️ To reduce the risk of burns, let the deep-frying oil cool to 100 °C.

Requirements Deep frying has ended

Deep-frying oil is liquid

Lid fully open

Suitable container placed underneath the pan

1. Empty out the deep-frying oil by tilting the pan.
2. Collect rancid oil in suitable containers in accordance with regulations on harmful substances and dispose of it correctly.

↳ The deep-frying oil has been emptied out.

4.6.8 Using regeneration
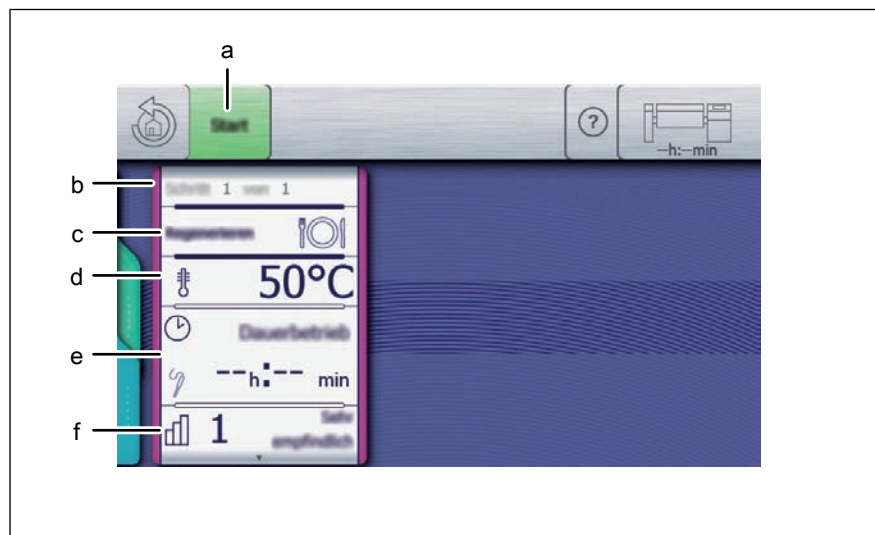
Image: Regeneration mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the regeneration mode:

Setting	In level	Possible setting	Explanation
Level	-	Very tender	Robustness of the food to be cooked
		Tender	
		Normal	
		Robust	
		Very robust	
		Maximum	
Cooking temperature	Very tender	30 – 95 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust	50 – 100 °C	
	Maximum		
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments
Cooking time Core temperature-controlled	Very tender	*Core temperature* button 20 – 70 °C	In 1-degree increments
	Tender		
	Normal		
	Robust		
	Very robust		
	Maximum	*Core temperature* button 20 – 99 °C	

Starting regeneration

Requirement Food to be cooked is in the pan

Lid closed

Manual cooking menu displayed

1. Tap regeneration mode.

   ↳ The *Cooking mode* window is displayed.
2. Configure the settings.

   ↳ The *Cooking mode* window shows the configured settings.
3. Tap the "Start" button in the information bar.

   ↳ The pan heats up.

   ↳ The "Start" button is replaced with the "Stop" button.
4. Tap the "Continue" field.

   ↳ The cooking time is updated in the *Cooking mode* window.

   ↳ Regeneration has started.

Ending regeneration

Requirement Regeneration has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.

   ↳ The heating of the pan is ended.

   ↳ The "Stop" button is replaced with the "Start" button.

   ↳ The cooking time is reset.
3. Open the lid completely.

   ↳ Regeneration has ended.

4.6.9 Using Delta-T cooking
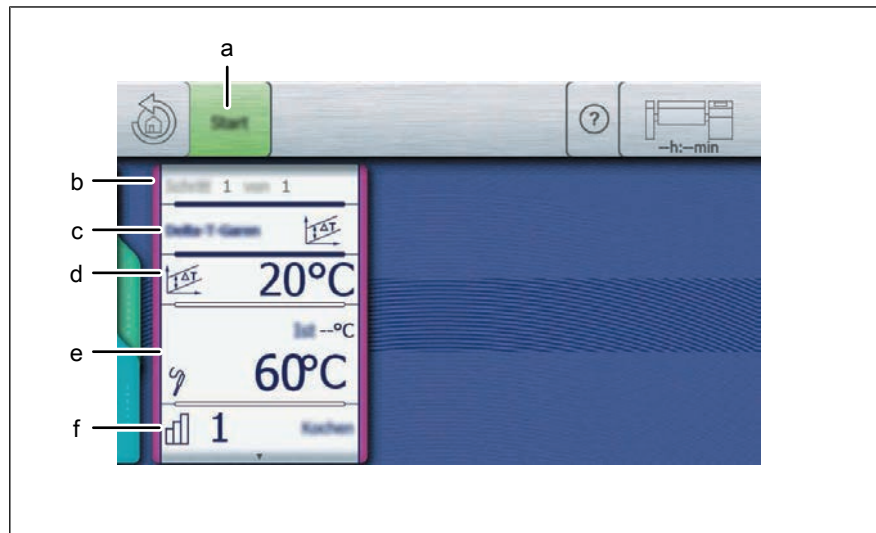
Image: Delta-T cooking mode

a	"Start" button	d	*Cooking temperature difference* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Cooking mode* field	f	*Level* field

Possible settings for the Delta-T cooking mode:

Setting	Possible setting	Explanation
Level	Cooking	Preparation style setting
	Frying	
Cooking temperature difference	20 – 100 °C	In 1-degree increments
Cooking time	*Core temperature* button	In 1-degree increments
Core temperature-controlled	20 – 100 °C	

Starting Delta-T cooking

Requirement Food to be cooked is in the pan

Core temperature sensor set

Lid closed

Manual cooking menu displayed

1. Tap Delta-T cooking mode.

   ↳ The *Cooking mode* window is displayed.

2. Configure the settings.

   ↳ The *Cooking mode* window shows the configured settings.

3. Tap the "Start" button in the information bar.

   ↳ The pan heats up.

   ↳ The "Start" button is replaced with the "Stop" button.

   ↳ The cooking time is updated in the *Cooking mode* window.

↳ Delta-T cooking has started.

Ending Delta-T cooking

Requirement Delta-T cooking has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

or

2. Wait for the cooking time to end.

   ↳ The heating of the pan is ended.

   ↳ The "Stop" button is replaced with the "Start" button.

   ↳ The cooking time is reset.

3. Open the lid completely.

↳ Delta-T cooking has ended.

4.6.10 Using zone frying
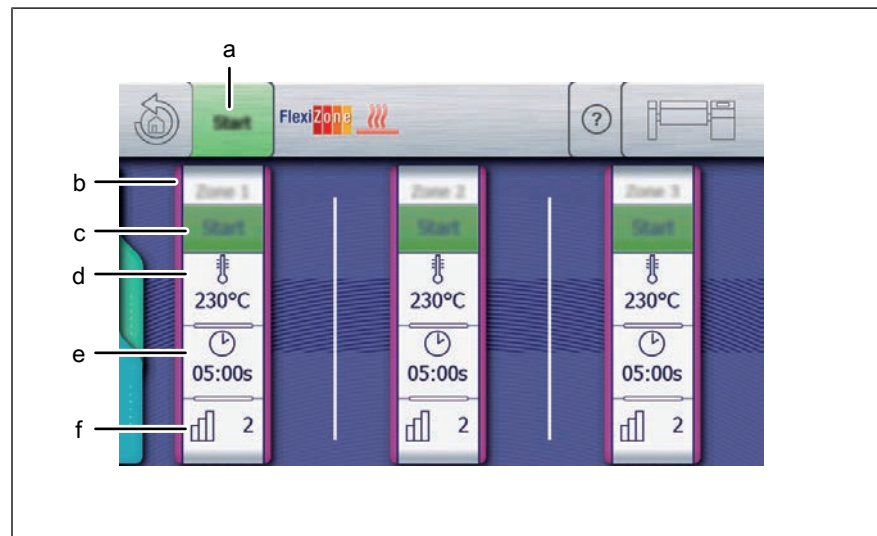
Image: Zone frying mode

a	"Start" button	d	*Cooking temperature* field
b	*Cooking mode* window	e	*Cooking time* field
c	*Start/Stop* field	f	*Level* field

Tap the "Start" button in the information bar to start the cooking mode. The individual zones are pre-heated to the set temperature.

Tap the "Stop" button in the information bar to end the cooking mode.

Use the *Start/Stop* field for the timers to start and end the timers for each zone.

4426201-20ABBE-A

The timer has a timing function only and does not end the cooking mode.

Possible settings for the zone frying mode:

Setting	Possible setting	Explanation
Level	Zone off	Output setting, set individually for each zone
	Slow frying	
	Quick frying	
	Searing	
Cooking temperature	100 – 300 °C	In 1-degree increments, set individually for each zone
Cooking time Continuous operation	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours, set individually for each zone
Cooking time Time-controlled	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, set individually for each zone
Cooking time Core temperature-controlled	*Core temperature* button 20 – 99 °C	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone

Starting zone frying

(i) The level, cooking time and cooking temperature can be set individually for each zone. Zones that have been started must be stopped first.

(i) In order to achieve the best possible results, the temperature differences between adjacent zones should not exceed 30 °C.

Requirement Lid opened

Manual cooking menu displayed

1. Tap zone frying mode.
   ↳ The *Zone selection* menu is displayed.
2. Tap the zones to be heated.
   ↳ The *Zones* windows are displayed.
3. Configure the settings for all zones.
   ↳ The *Zones* windows show the configured settings.
4. Tap the "Start" button in the information bar.
   ↳ The pan heats up.
   ↳ The "Start" button is replaced with the "Stop" button.
   ↳ The *Start/Stop* fields are activated.

5. Wait for the zone to reach the cooking temperature.
   ↳ A signal sounds.
   ↳ The *Operating temperature* display for the zone turns orange.

ⓘ All zones can be started independently of each other.

In zones where frying has started, the actual temperature of the frying surface in the zone can be displayed by tapping the *Cooking temperature* field.

6. Tap the *Start/Stop* field for the zone.
   ↳ The *Start/Stop* field turns red and displays "Stop".
   ↳ The cooking time is updated.
7. Place the food onto the frying surface.
↳ Zone frying has started.

ⓘ All zones can be started independently of each other.

In zones where frying has started, the actual temperature of the frying surface in the zone can be displayed by tapping the *Cooking temperature* field.

Stopping a zone

Requirement Zone frying has started

→ Tap the *Start/Stop* field for the zone that has started.
   ↳ The cooking time for the zone is reset.
   ↳ The *Start/Stop* field turns green and displays "Start".
   ↳ The pan continues to heat.
→ Remove the food from the zone.
↳ The zone is stopped.

ⓘ To continue frying in the zone, the zone can be restarted at any time.

Switching off a zone

Requirement Zone frying has started
The zone is stopped

→ Tap the *Level* field for the zone.
   ↳ The *Setting* window is displayed.
→ Swipe to select the "Zone off" level.

→ Tap the *Confirm* button.

   ↪ The heating of the zone is ended.

   ↪ The *Setting* window closes.

   ↪ The *Level* field displays "0".

   ↪ The *Start/Stop* field turns white and displays "Zone off".

↪ The zone is switched off.

Ending zone frying

Requirement Zone frying has started

1. Tap the "Stop" button in the information bar.

   ↪ The heating of the pan is ended.

   ↪ The "Stop" button is replaced with the "Start" button.

   ↪ The *Start/Stop* fields for all started zones turn green and display "Start".

   ↪ The cooking time is reset.

↪ Zone frying has ended.

4.6.11 Using zone cooking
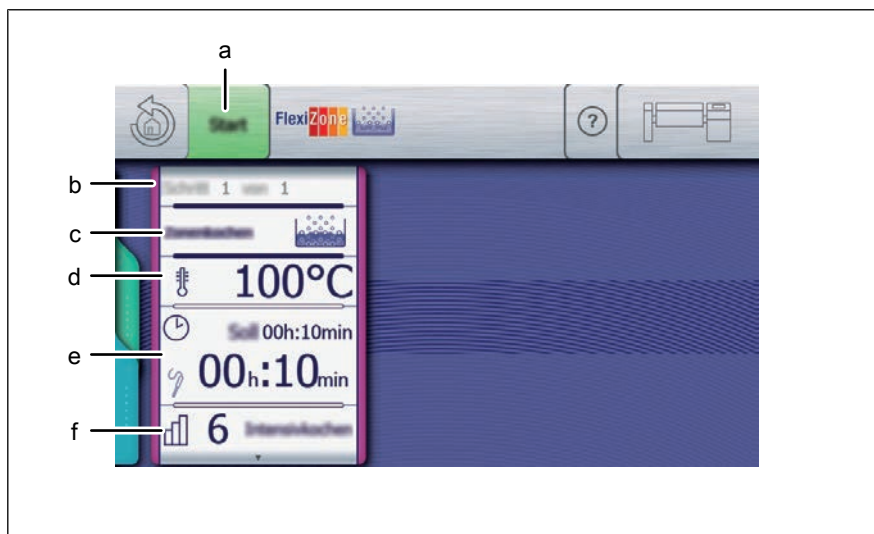
Image: Zone cooking mode

a "Start" button	d *Cooking temperature* field
b *Cooking mode* window	e *Cooking time* field
c *Cooking mode* field	f *Level* field

Possible settings for the zone cooking mode:

Setting	In level	Possible setting	Explanation
Level	-	Lightly simmering	Boiling strength setting applies to all zones, boiling strengths relate to sauces; for water, set a higher boiling strength
		Simmering	
		Intensive simmering	
		Boiling	
		Boiling	
		Intensive boiling	
Cooking temperature	All levels	90 – 100 °C	In 1-degree increments, setting applies to all zones
Cooking time Continuous operation	All levels	*Continuous operation* button or 00:00:0 h:min:s	Ends after 24 hours
Cooking time Time-controlled	All levels	*Cooking time* button 00:00:5 — 29:59:55 h:min:s	In 5-second increments, setting initially applies to all zones, timers can be changed subsequently for each zone
Cooking time Core temperature-controlled	Lightly simmering	*Core temperature* button 20 – 95 °C	In 1-degree increments, the cooking time can be controlled according to core temperature within a zone
	Simmering		
	Intensive simmering		
	Boiling		
	Boiling		
	Intensive boiling	*Core temperature* button 20 – 99 °C	

Starting zone cooking

⚠ **CAUTION**
Risk of scalding from overflowing food being cooked
• Observe the maximum fill quantity.

ⓘ Keep the lid closed during operation in order to save energy.

Requirement *Manual cooking* menu displayed

1. Tap zone cooking mode.
   ↪ The *Cooking mode* window is displayed.

ⓘ The level, cooking time and cooking temperature are applied for all timers. The cooking time can then be adjusted individually.

4426201-20ABBE-A

2. Configure the settings.

   ↪ The *Cooking mode* window shows the configured settings.
3. Load in the food to be cooked.
4. Tap the "Start" button in the information bar.

   ↪ The pan heats up.

   ↪ The "Start" button is replaced with the "Stop" button.
5. Tap the "Continue" field.

   ↪ The *Timer* windows are displayed.
6. Adjust the cooking time on the timers if necessary by tapping the relevant *Timer* field.
7. Wait for the zone to reach the cooking temperature.

   ↪ The *Operating temperature* display for the zone turns orange.
8. Load in the food to be cooked.
9. If possible, close the lid.
10. Tap the *Start/Stop* field for the timers.

   ↪ The zone timer starts.

   ↪ The *Start/Stop* field turns red and displays "Stop".

↪ Zone cooking has started.

All timers can be started independently of each other. Cooking can be carried out in the whole pan without starting the timers.

In zones where cooking has started, the actual temperature of the water can be displayed by tapping the Cooking temperature field.

Stopping timers

Requirement Zone cooking has started

→ Tap the *Start/Stop* field for the timer that has started.

   ↪ The cooking time on the timer is reset.

   ↪ The *Start/Stop* field turns green and displays "Start".

   ↪ The pan continues to heat.

↪ The zone timer is stopped.

To continue cooking in the zone, the timer can be restarted at any time.

Ending zone cooking

Requirement Zone cooking has started

Cooking time has not elapsed

1. Tap the "Stop" button in the information bar.

    ↪ The heating of the pan is ended.

    ↪ All timers are stopped.

    ↪ The *Cooking mode* window opens.

    ↪ The "Stop" button is replaced with the "Start" button.

ⓘ The timer settings are saved until the cooking mode is exited. If the cooking mode is restarted, the timers are preset.

2. If the lid is closed: open the lid with a slight gap.

    ↪ The steam escapes.
3. Open the lid completely.

↪ Zone cooking has ended.

4.6.12 Using an equipment function

Possible settings for the equipment functions:

Equipment function	Setting	Possible setting	Explanation
Lid	Lid function	Open lid	-
		Close lid	-
	Control	Manual operation	Execute via *blue* tab
		Automatic	Automatic execution
Pan	Pan function	Tilt pan	-
		Tilt back pan	-
	Control	Manual operation	Execute via *blue* tab
Water inlet	Water temperature	Cold	Temperatures correspond to the on-site conditions
		Medium	
		Warm	
	Water quantity	1/4	Proportion of maximum fill quantity
		2/4	
		3/4	
		4/4	
		ReadyXpress	Optimal water quantity in the pressure cooking mode
		000 litres	Control the water inlet manually
		001 litres and above	Quantity to the nearest litre up to the maximum fill quantity
	Control	Manual operation	Execute via *blue* tab
		Automatic	-
Drain	Drain function	Open drain	-
		Close drain	-
	In the case of the "Open drain" setting: opening time	00:00 min:sec	Continuous
		00:01 — 99:59 min:sec	In 1-second increments
	Control	Manual operation	Execute via *blue* tab
		Automatic	-

Starting an equipment function

Requirement *Manual cooking* menu displayed

1. Tap the desired equipment function.
2. The *Equipment function* window is displayed.
3. Configure the settings.
   ↪ The *Equipment function* window shows the configured settings.
4. Tap the "Start" button in the information bar.
   ↪ The equipment function is executed.
   ↪ The "Start" button is replaced with the "Stop" button.
   ↪ In the case of automatic control: the "Stop" field is displayed in the *Equipment function* window.
↪ The equipment function has started.

ⓘ | In the case of "Manual operation" control: the *blue* tab is used to operate the equipment functions manually while the cooking program is being executed.

Ending an equipment function

Requirement Equipment function has started

1. Tap the "Stop" button in the information bar.

or

2. In the case of "Automatic" control: tap the "Stop" field in the *Equipment function* window.

or

3. In the case of "Manual operation" control: tap the "Continue" field in the *Equipment function* window once the equipment function has been executed.
4. Tap the "Continue" field in the *Equipment function* window.
   ↪ The equipment function ends.
   ↪ In the case of "Automatic" control: the "Stop" field in the *Equipment function* window disappears.
   ↪ The "Stop" button is replaced with the "Start" button.
↪ The equipment function has ended.

4.6.13 Using information

This function opens a window which displays information to the user during a cooking program.
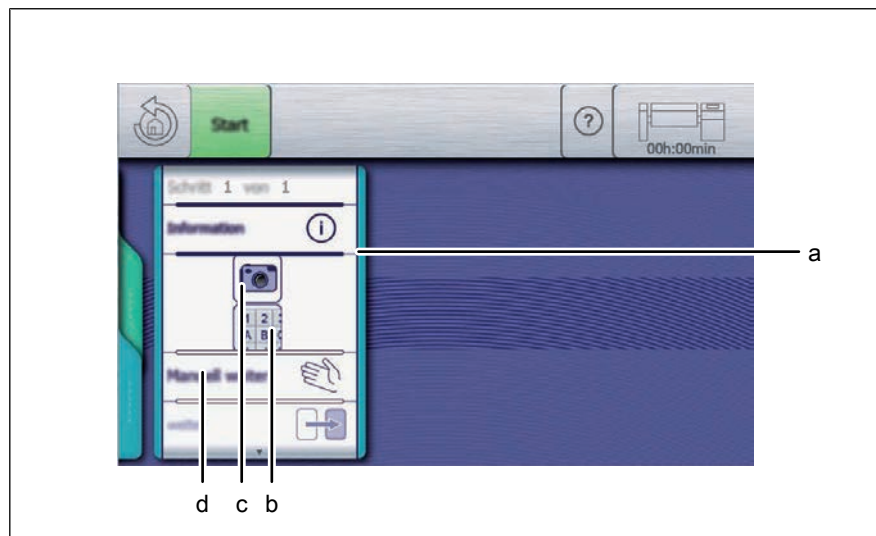
Image: Information

a *Information* window	c *Image* field
b *Description* field	d *Description* field

Possible settings for information:

Setting	Possible setting	Explanation
Image	Images in the unit	No image, or select an image saved in the unit
	Images on the USB flash drive	Import an image from the USB flash drive
Description	Text	Enter text via the *Keypad* menu
Control	Continue manually	Press the "Continue" field to switch to the next step
	Continue automatically	The next step is executed automatically after 30 seconds, the process can be paused

Starting information

Requirement *Manual cooking* menu displayed

1. Tap information.
   ↪ The *Information* window is displayed.
2. Configure the settings.
   ↪ The *Information* window shows the configured settings.
3. Tap the "Start" button in the information bar.
   ↪ The *Information* window is displayed.
   ↪ The "Start" button is replaced with the "Stop" button.
↪ Information has started.

Ending information

Requirement Information has started

1. Tap the "Stop" button in the information bar.

or

> ℹ️ In the case of "Continue automatically" control: if the "Pause" field is tapped within 30 seconds, information must be ended manually by tapping the "Continue" field.

2. In the case of "Continue automatically" control: the cooking program is continued automatically after 30 seconds.

or

3. In the case of "Continue manually" control: tap the *Confirm* button in the *Information* window.
4. Tap the "Continue" field in the *Information* window.

 ↪ Information ends.

 ↪ The "Stop" button is replaced with the "Start" button.

↪ Information has ended.

4.7 User's own cooking programs

The *Manual cooking* menu provides cooking modes, equipment functions and information which can be used to create your own cooking programs. A cooking program can comprise any number of steps which proceed automatically as far as possible in line with the desired cooking process.

The following components are available as a cooking program step:

Type	Step
Cooking mode	• Pressure cooking (optional) • Soft cooking • Cooking • Frying • Deep frying (optional) • Regeneration • Delta-T cooking • Zone frying • Zone cooking
Equipment function	• Lid • Pan • Water inlet • Drain
Information	• Information

4.7.1 Creating a cooking program

Creating a cooking program step

Requirement *Manual cooking* menu open

1. Tap the field for the desired cooking mode, equipment function or information.
   ↳ The first step of the cooking program is created.
   ↳ The *Cooking program step* display reads "Step 1 of 1".
2. Configure the desired settings for the first step.
↳ The cooking program is created with one step.

Adding cooking program steps

Any number of steps can be added to a cooking program.
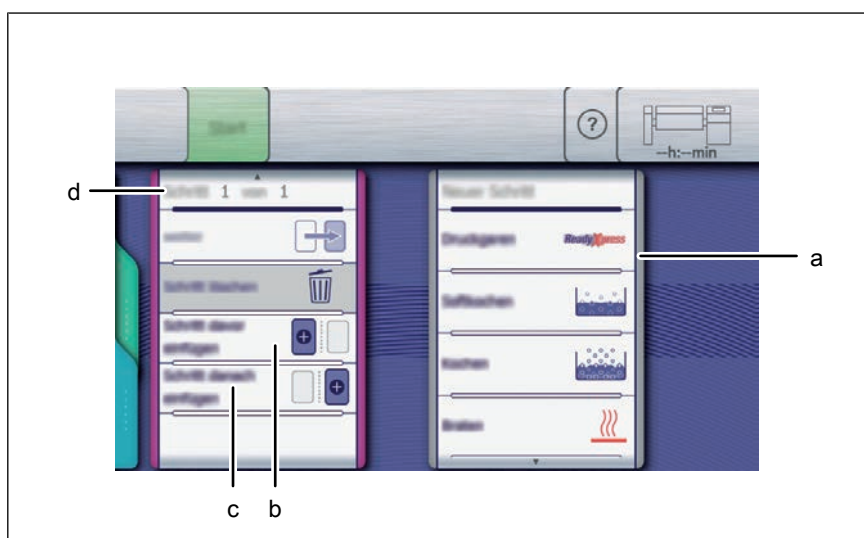
Image: Adding a step

a *New step* window	c "Add step after" field
b "Add step before" field	d *Cooking program step* display

Requirement Cooking program created and open

1. Swipe upwards to switch to the next page for the step.
   ↳ The next page for the step is displayed.
2. Tap the "Add step before" field.

or

3. Tap the "Add step after" field.
   ↳ The "New step" window is displayed.
   ↳ Tap the field for the desired cooking mode, equipment function or information.
   ↳ The *Cooking program step* display in the window shows the current position of the new step in the cooking program.

4. Configure the desired settings for the step.

↳ The new step is added.

Deleting a cooking program step

ⓘ If a cooking program has only one step, it cannot be deleted. The function is not active.
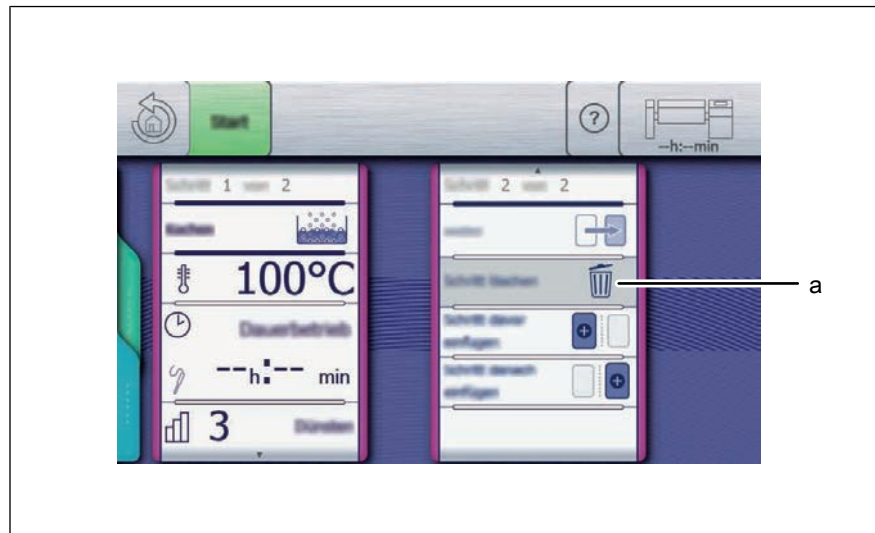
Image: Deleting a step

a "Delete step" field

Requirement Cooking program created and open

1. Select the step.
2. Swipe upwards to display the next page.

↳ The next page for the step is displayed.

3. Tap the "Delete step" field.
4. The *Delete* window is displayed.
5. Tap the "Yes" button.

↳ This deletes the step.

↳ The positions of the remaining steps in the cooking program are updated.

↳ The step is deleted.

4.7.2 Saving the cooking program

A cooking program can be saved if it has not been started. The *green* tab is deactivated once a cooking program has been started.

All saved cooking programs are stored in the cookbook and can be accessed via the *Automatic cooking* menu.

An existing cooking program with the same name will be overwritten.
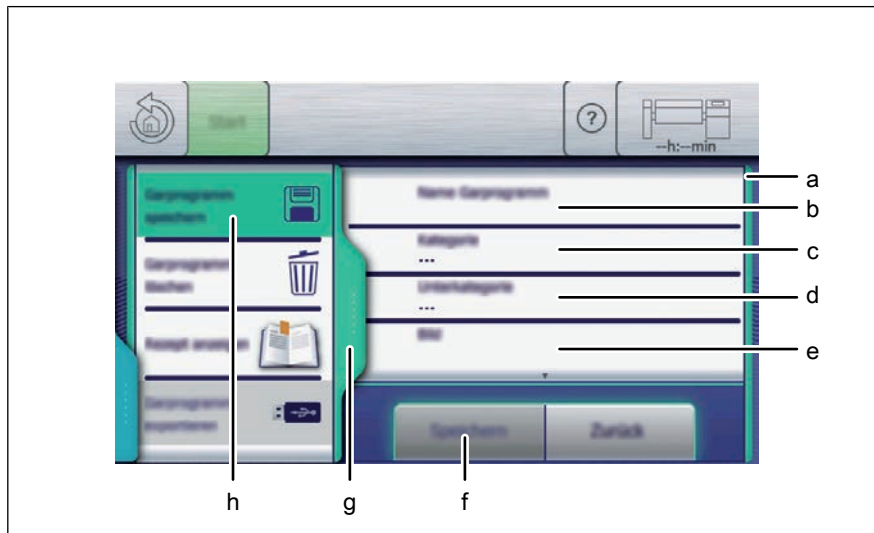
Image: Saving the cooking program

a	*Save* window	e	"Image" field
b	"Cooking program name" field	f	"Save" button
c	"Category" field	g	*Tab* window
d	"Subcategory" field	h	"Save cooking program" field

Storage setting	Use
Cooking program name	Required
Category	Required
Subcategory	Optional
Image	Optional
Recipe	Optional

Requirement Cooking program open

1. Tap the *green* tab.

   ↪ The *Tab* window is displayed.
2. Tap the "Save cooking program" field.

   ↪ The *Save* window is displayed.
3. Tap the "Cooking program name" field.

   ↪ The *Keypad* menu is displayed.
4. Enter the name of the cooking program as text.

5. Tap the *Confirm* button.

   ↳ The *Keypad* menu closes.

   ↳ The name of the cooking program is displayed in the *Save* window.

6. Tap the "Category" field.

   ↳ The *Category* menu is displayed.

7. Tap the field with the desired category.

   ↳ The category is set.

   ↳ The *Category* menu closes.

   ↳ The category is displayed in the *Save* window.

   ↳ The "Save" button is activated.

8. Configure additional storage settings as necessary.

9. Tap the "Save" button in the *Save* window.

   ↳ The cooking program is saved.

   ↳ The *Confirm* window is displayed.

10. Tap the *Confirm* button.

   ↳ The *green* tab closes.

↳ The cooking program is saved.

Selecting a subcategory

Requirement *Save* window displayed

Required storage settings configured

1. Tap the "Subcategory" field.

   ↳ The *Subcategory* menu is displayed.

2. Tap the field with the desired subcategory.

   ↳ The subcategory is set.

   ↳ The *Subcategory* menu closes.

   ↳ The subcategory is displayed in the *Save* window.

Assigning an image

Requirement *Save* window displayed

Required storage settings configured

1. Tap the "Image" field.

   ↳ The *Image* menu is displayed.

2. Tap the "Images in the unit" button or the "Images on USB flash drive" button.

   ↳ The *Image* menu is updated.

3. Tap the desired image.

   ↳ Image is set.

   ↳ The *Image* menu closes.

↳ The name of the image is displayed in the *Save* window.

Assigning a recipe

Requirement   *Save* window displayed

Required storage settings configured

1. Tap the "Recipe" field.

   ↳ The *Recipe* menu is displayed.
2. Tap the "Recipes in unit" button or the "Recipes on USB flash drive" button.

   ↳ The *Recipe* menu is updated.
3. Tap the desired recipe.

   ↳ The recipe is set.

   ↳ The *Recipe* menu closes.

   ↳ The name of the recipe is displayed in the *Save* window.

4.7.3 Exporting a cooking program

A cooking program can be exported if it has not been started. The *green* tab is deactivated once a cooking program has been started.

When exporting cooking programs, already exported cooking programs on the USB flash drive are overwritten.

Requirement   Cooking program open

Cooking program saved

USB flash drive inserted

1. Tap the *green* tab.

   ↳ The *Tab* window is displayed.
2. Tap the "Export cooking programs" field.

   ↳ The *Operating instructions* window is displayed.
3. Read the displayed operating instructions.
4. Tap the *Confirm* button.

   ↳ The cooking program is exported to the USB flash drive.

   ↳ The *Confirm* window is displayed.
5. Tap the *Confirm* button.

   ↳ The *green tab* window closes.

↳ The cooking program is exported.

4.8 Automatic cooking (autoChef)

In the "Automatic cooking" mode, all cooking programs stored in the unit are available. The cooking program is selected in the *Automatic cooking* menu.

4.8.1 Opening the Automatic cooking menu

Image: Automatic cooking menu

Requirement Unit switched on

Main menu displayed

FlexiChef Team: Desired equipment unit is active

→ Tap the "Automatic cooking" button.

↳ The *Automatic cooking* menu is displayed.

4.8.2 Finding and opening a cooking program

Selecting the cooking program by category

Cooking programs can be found in the *Automatic cooking* menu by category and subcategory.

ⓘ | Arrow symbols in a window always display the next or previous page. A wiping gesture upward or downward opens the corresponding window.

Requirement *Automatic cooking* menu displayed

1. Tap the field with the desired category.
   ↳ The *Subcategory* menu is displayed.
2. Tap the field with the desired subcategory.
   ↳ The *Cooking program* menu with all cooking programs in the subcategory is displayed.
3. Tap the field with the desired cooking program.
   ↳ The cooking program is selected and being loaded.
   ↳ The cooking program steps are displayed.
↳ The cooking program is open.

Selecting a cooking program from the cookbook

All cooking programs are saved in the cookbook in alphabetical order.

ⓘ | When swiping up or down to navigate to the desired field, use the vertical separating bars wherever possible.

Requirement *Automatic cooking* menu displayed

1. Swipe to navigate to the "Cookbook – all categories" category and tap the field.
   ↳ The *Cooking program* menu with all saved cooking programs is displayed.
2. Swipe to navigate to the desired cooking program and tap the field.
   ↳ The cooking program is selected and being loaded.
   ↳ The cooking program steps are displayed.
↳ The cooking program is open.

Finding a cooking program
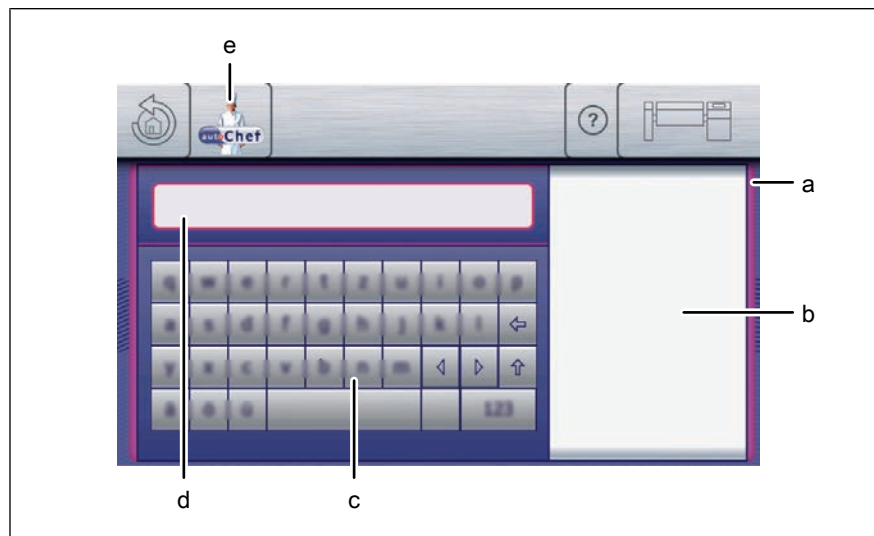
Image: Find window

a *Find* window   d *Text input* display
b Separating bar display   e "autoChef" button
c *Results* keypad

Requirement *Automatic cooking* menu displayed

1. Tap the "autoChef" button.

    ↪ The *autoChef* window is displayed.
2. Tap the "Find cooking program" field.

    ↪ The *Find* window is displayed.
3. Enter the cooking program name as text.

    ↪ The *Results* display shows the cooking programs that have been found.

The search only finds cooking programs with names which begin with the characters entered.

The *Results* display updates automatically when a character is entered.
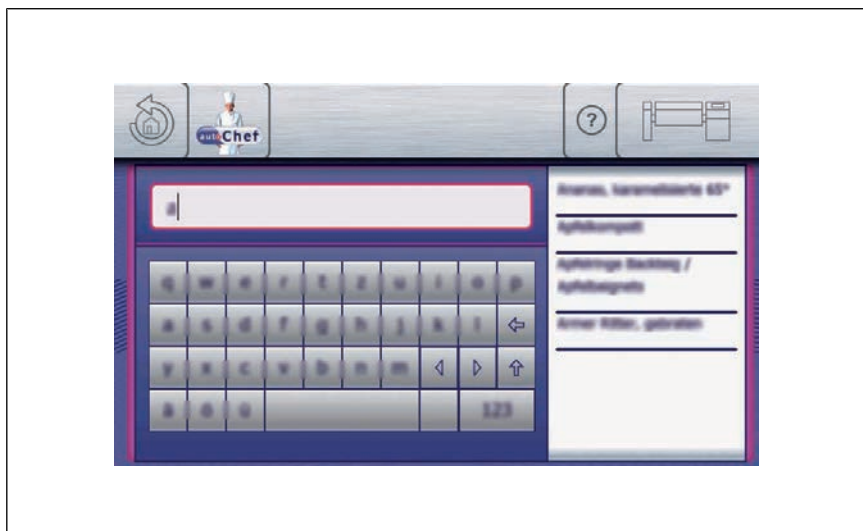
Image: Finding a cooking program

4. Tap the field with the desired cooking program in the *Results* display.

⤷ The cooking program is selected and being loaded.

⤷ The cooking program steps are displayed.

⤷ The cooking program is open.

4.8.3 Starting the cooking program

Requirement Cooking program open

1. Display recipe if applicable: open *green* tab and tap "Display recipe" field.

⤷ The recipe is displayed.

2. Tap the "Start" button in the information bar.

⤷ The cooking program starts.

⤷ The "Start" button is replaced with the "Stop" button.

⤷ The remaining cooking program time is displayed in the *Equipment version* symbol.

⤷ The cooking program is started.

> ℹ The current step in the cooking program is highlighted. Upon completion, the following step automatically appears in the display.

4.8.4 Modifying the cooking program

Modifying a cooking program once started

All settings of the current step can be modified.

Requirement Cooking program started

Cooking program time has not elapsed

1. Modify the settings for the current step.
   - ↳ The modifications of the step become active immediately.
   - ↳ The modifications of the step are displayed.
2. To cancel or skip the current step: tap the "Continue" field for the current step.
   - ↳ The active step ends.
   - ↳ The following step starts.
   - ↳ The following steps move up in the touchscreen display.
- ↳ The cooking program is modified.

ⓘ | After ending the cooking program, the modified cooking program can be saved.

Modifying a cooking program that has not started

All settings of all steps can be modified.

Requirement Cooking program open

Cooking program not started

1. Swipe to navigate to the relevant step and tap the step.
2. Modify the settings for the step.
   - ↳ The modifications of the step are displayed.
- ↳ The cooking program is modified.

ⓘ | The cooking program can be started without being saved.

ⓘ | The modified cooking program can be saved.

Saving under the current cooking program name will overwrite the current cooking program.

Saving under a new cooking program name will create a new cooking program.

4.8.5 Ending the cooking program

Requirement Cooking program started

Cooking program time has not elapsed

→ Tap the "Stop" button in the information bar.

or

→ Wait for the cooking program time to end.

  ↳ Cooking program ends.

  ↳ The "Stop" button is replaced with the "Start" button.

↳ The cooking program has ended.

4.8.6 Deleting a cooking program
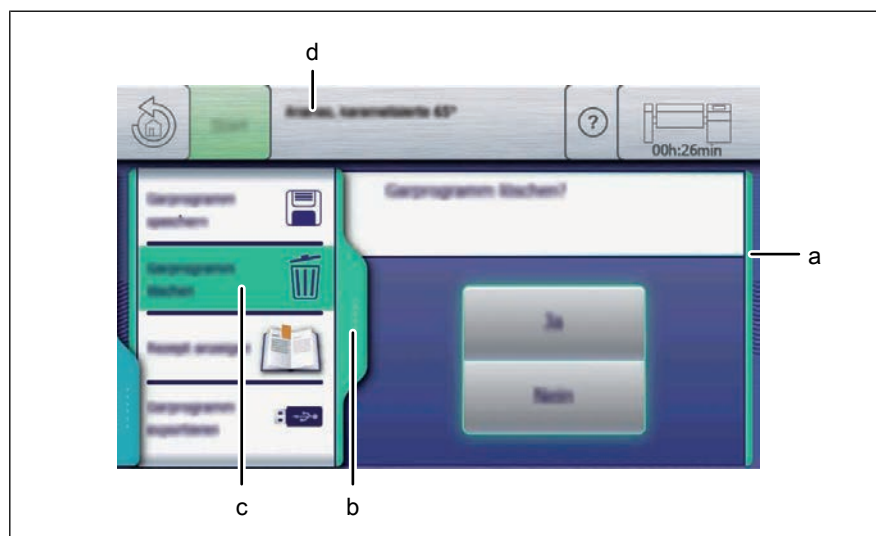
Image: Deleting a cooking program

a	*Delete* window	c	"Delete cooking program" field
b	*Tab* window	d	Cooking program to be deleted

Requirement Cooking program open

Cooking program not started

1. Tap the *green* tab.
2. The *Tab* window is displayed.
3. Tap the "Delete cooking program" field.

  ↳ The *Delete* window is displayed.
4. Tap the "Yes" button.

  ↳ The cooking program is being deleted.

  ↳ The *Confirm* window is displayed.
5. Tap the *Confirm* button.

  ↳ The *green* tab closes.

↳ The cooking program is deleted.

4.8.7 Exporting and importing cooking programs

Exporting cooking programs

When exporting, all of the user-created cooking programs in the cookbook are exported.

> ℹ️ Previously exported cooking programs on the USB flash drive will be overwritten.
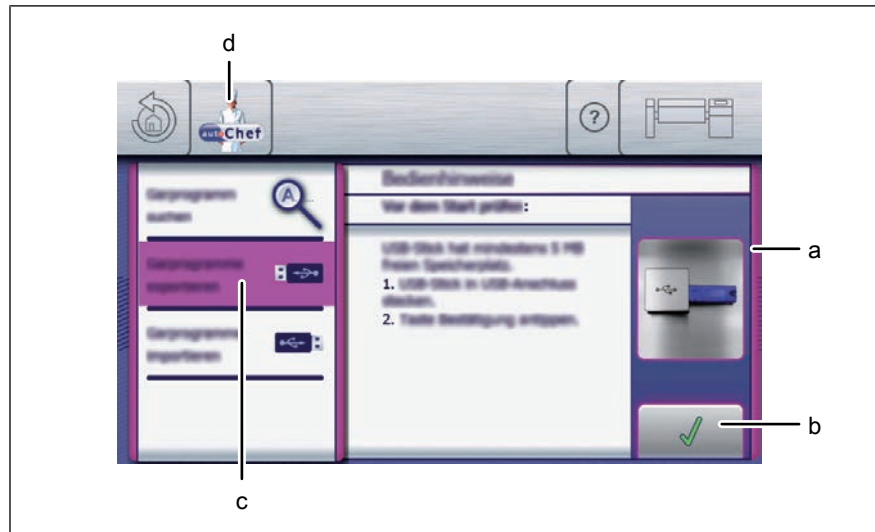
Image: Exporting cooking programs

a	*Operating instructions* window	c	"Export cooking programs" field
b	*Confirm* button	d	"autoChef" button

Requirement USB flash drive inserted

Automatic cooking menu displayed

User-created cooking programs are saved in the cookbook

1. Tap the "autoChef" button in the information bar.
   ↪ The *autoChef* window is displayed.
2. Tap the "Export cooking programs" field.
   ↪ The *Operating instructions* window is displayed.
3. Read the displayed operating instructions.
4. Tap the *Confirm* button.
   ↪ All user-created cooking programs are exported to the USB flash drive from the cookbook.
   ↪ The *Confirm* window is displayed.
5. Tap the *Confirm* button.
   ↪ The *Confirm* window closes.
↪ The cooking programs are exported.

Importing cooking programs

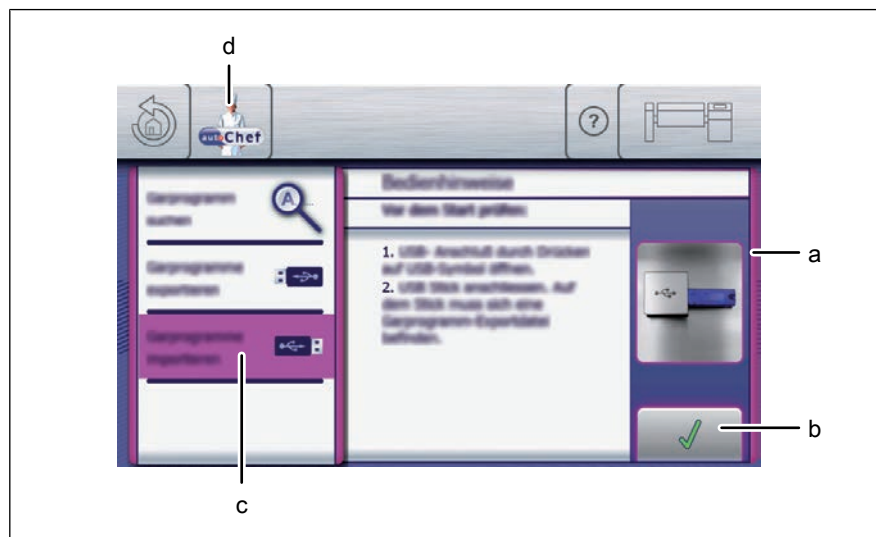When importing, new cooking programs are added to the existing cookbook.

Image: Importing cooking programs

a	*Operating instructions* window	c	"Import cooking programs" field
b	*Confirm* button	d	"autoChef" button

Requirement   USB flash drive inserted

Automatic cooking menu displayed

1. Tap the "autoChef" button in the information bar.
   ↪ The *autoChef* window is displayed.
2. Tap the "Import cooking programs" field.
   ↪ The *Operating instructions* window is displayed.
3. Read the displayed operating instructions.
4. Tap the *Confirm* button.
   ↪ If there are cooking programs with the same name: the *Overwrite* window is displayed.

ⓘ Cooking programs with the same name can be overwritten or an underscore and a serial number can be added to the names of the imported cooking programs.

5. For cooking programs with the same name: tap the "Yes" button or the "No" button
   ↪ All cooking programs on the USB flash drive are imported to the cookbook.
   ↪ The *Confirm* window is displayed.
6. Tap the *Confirm* button.
   ↪ The *Confirm* window closes.
↪ The cooking programs are imported.

4.9 Emptying the pan

⚠️

CAUTION
Risk of scalding from hot liquids

- Protect arms and hands by wearing suitable protective gloves.
- Use heat-resistant containers with handles and lockable lids for transportation.

Requirement Cooking program ended

Lid fully open

→ Remove the food being cooked from the pan with a suitable kitchen utensil.

or

→ Divide stocks or sauces into portions (see "Portioning").

or

→ Empty the cooking water into the drain (see "Opening and closing the drain").

↳ The pan is emptied.

4.10 Pausing and finishing use

Switch off the unit during pauses and at end of use.
1. End the cooking program.
2. Switch the "ON OFF" button to "OFF".

↳ The unit is off.

5 Cleaning and caring for the unit

⚠️ **CAUTION**
Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

⚠️ **CAUTION**
Risk of crushing between pan and rear panel

- Switch off the unit before cleaning.

ATTENTION
Risk of physical damage from extremely abrupt cooling

- Do not cool shock the unit by cooling it abruptly.

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the unit with a high-pressure cleaner or water jet.

Requirement Unit switched off and cooled down

→ Clean the unit after use.

5.1 Preventing corrosion

- Keep the surfaces of the unit clean and with access to air.
- Remove lime, grease, starch and protein deposits from the surfaces of the unit.
- Remove salt accumulations.
- Only expose parts made from non-rusting steel to brief contact with highly acidic foods, spices, salts or the like.
- Avoid damaging the stainless steel surface with other metal items, such as for example steel spatulas or steel wire brushes.
- Avoid contact with iron and steel, such as for example steel wool and steel spatulas.
- Do not use bleaching or chlorine-containing cleaning agents.
- Clean the contact surfaces with water.

5.2 Remove rust spots

- Remove fresh rust spots with a mild abrasive or fine sandpaper.

- Always remove rust spots completely.

- Expose treated areas to fresh air for at least 24 hours. During this time, do not allow any contact with greases, oils or foods so that a new protective layer can form.

5.3 Cleaning the housing

Requirement Unit switched off and cooled down

→ Clean the housing with warm water and commercially available washing-up liquid.

5.4 Cleaning the operating elements and control panel

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the surface with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the surface with highly abrasive sponges.

Requirement Unit switched off

→ Clean the operating elements and control panel with a damp cloth and commercially available cleaning agent.

5.5 Cleaning the touchscreen

ATTENTION
Risk of physical damage from improper cleaning

- Do not clean the touchscreen with highly abrasive or chemically aggressive cleaning agents.
- Do not clean the touchscreen with highly abrasive sponges.

ⓘ A cleaning time of 20 seconds is provided. During this time, the touchscreen cannot be operated.

Requirement *Equipment function* menu displayed

1. Tap the "Clean touchscreen" field.
   ↳ The touchscreen no longer reacts when touched.
   ↳ The *Clean* window is displayed.
   ↳ The cleaning time is updated.
2. Clean the touchscreen within 20 seconds.
   ↳ The *Clean* window closes.
   ↳ The *Equipment function* menu is displayed.
↳ The touchscreen is clean.

5.6 Cleaning the seal

→ After using the unit, clean the seal on the lid with warm water and a commercially available cleaning agent.

5.7 Cleaning the pan manually

Requirement Unit switched off and cooled down

→ Clean the pan with warm water and a commercially available cleaning agent.
→ If necessary, cook food remains away at low temperature.
→ Remove contamination with a stainless steel spatula or stainless steel sponge.
→ Unit with pressure cooking: flush the pressure relief line opening at the rear left edge of the pan.
→ Rinse out the pan thoroughly and wipe dry.
→ Grease the frying surface with cooking fat or oil.
↳ Pan is clean.

5.8 Cleaning the pan automatically with SpaceClean (optional)

The SpaceClean cleaning system cleans the pan in a fully automated process. The entire interior is sprayed down with high-pressure water.

There is no need to use an additional cleaning agent.

Cleaning is carried out by a cleaning lance which is inserted into the rear panel of the pan.

CAUTION
Risk of injury from escaping water jet

- Ensure that the lid seal is undamaged before starting the cleaning system.

ATTENTION
Risk of property damage from improper cleaning

- Make sure that there are no objects in the pan before starting the cleaning system.

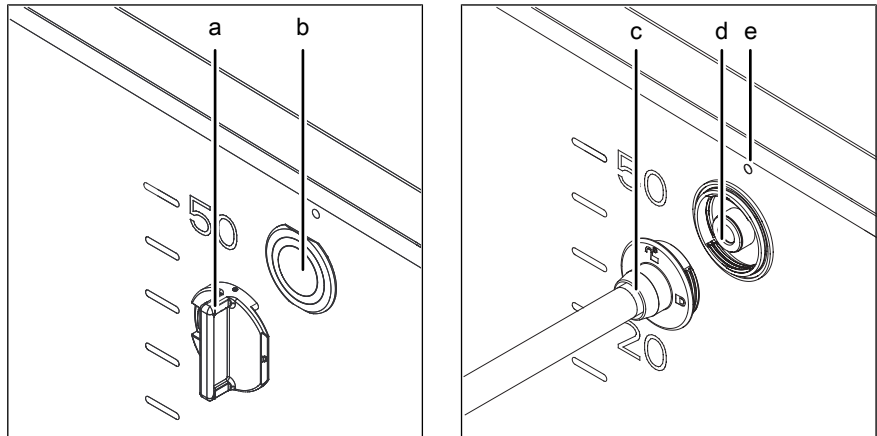| Cleaning program	Duration	Note
short	2 minutes	Do not use additional cleaning agent.
fast	5 minutes	
intensive	80 minutes	A non-foaming alkaline liquid cleaning agent may be used. Maximum quantity: 0.5 litres.

5.8.1 Inserting the cleaning lance

Image: Inserting the cleaning lance

a	Tool
b	Cover for cleaning lance opening
c	Cleaning lance

d	Cleaning lance opening
e	*Lock* marking

Requirement Pan empty

Pan in the operating position

Lid fully open

1. Push the tool onto the cover for the cleaning lance opening.
   ↪ Tool is firmly connected to the cleaning lance opening cover. Clean the pan with warm water and a commercially available cleaning agent.
2. Turn the tool 90° to the right.
   ↪ The cleaning lance opening cover is unlocked.
3. Pull away the tool with the cleaning lance opening cover.
   ↪ The cleaning lance opening is open.
4. Insert the cleaning lance into the cleaning lance opening.
5. Turn the cleaning lance 90° to the left.
   ↪ The lock symbol for the cleaning lance is under the *Lock* marking.
   ↪ Cleaning lance is locked.
↪ Cleaning lance is inserted.

5.8.2 Starting automatic cleaning

Requirement FlexiChef Team: Desired equipment unit is active

Cleaning lance inserted

Food remains removed

Core temperature sensor in the holder

Lid closed and locked

Equipment function menu displayed

1. Tap the "Start cleaning" field.

   ↪ The *Operating instructions* window is displayed.
2. Close the *Operating instructions* window by tapping the *Confirm* button.

   ↪ The *Notification* window is displayed.
3. Swipe to set the cleaning program.

   ↪ The *Cleaning time* display shows the duration of the cleaning program.
4. Intensive cleaning program: if desired, pour cleaning agent into the pan.
5. Tap the "Start" button.

   ↪ The cleaning program starts.

   ↪ The *Cleaning time* display is updated.

   ↪ Automatic cleaning has started.

5.8.3 Ending automatic cleaning

Requirement Automatic cleaning started

1. Wait until the cleaning time has finished.

   ↪ The prompt to unlock the lid is displayed.
2. Unlock the lid.

   ↪ The lid is opened automatically.

   ↪ The pan is tilted slightly to allow the residual water to drain.

   ↪ Automatic cleaning has ended.

6 Troubleshooting

⚠️

DANGER
Danger to life due to electric shock

- Repairs to the unit may only be performed by qualified technical personnel.

ATTENTION
Risk of physical damage from improper intervention

- Do not open the unit.
- Do not tamper with the unit.

6.1 Causes of errors and remedies

Error	Possible causes	Remedy
"ON OFF" button does not respond	Electrical supply interrupted or fuse defective	• Check fuses.
Touchscreen is not displaying anything	Power socket defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Power pack or unit defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Emergency off activated	• See "Deactivating emergency off".
Touchscreen does not respond	Major external interference	• Touch the housing while operating the touchscreen.
The unit does not heat up	Unit switched off	• Switch on the unit.
	Fuse defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Power optimisation system connected incorrectly	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
	Electrical supply interrupted	• Contact the authorized technical personnel.
	Unit defective	• Disconnect the unit from the electric mains. • Contact the authorized technical personnel.
Water does not drain properly	Drain clogged	• Unscrew the lid from the drain. • Check the drain for clogging and clean if necessary. • Contact customer service.

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Error	Possible causes	Remedy

The safety temperature limiter has tripped
 	
The unit does not heat up
	Electronic fault or error in heating system	• Reset the safety temperature limiter:
		  – Press the *MultiPort* cover panel on the control arm of the unit.
		  – Press *Reset 1* button briefly and then *Reset 2* button briefly.

Lid closing is interrupted Lid opens again	Object between lid and pan	• Remove object. • Start equipment function again.
	Collision with the locking pin	• Realign unit, contact customer service.
Lid or pan move jerkily	Unit aligned incorrectly	• Realign unit, contact customer service.
The time is not running for pressure cooking	Pressure cannot be built up fully	• Disconnect the unit from the electric mains. • Check the lid seal for damage and replace if necessary. • Contact customer service.
Steam escapes from the pan during pressure cooking	Seal defective	• Check the lid seal for damage and replace if necessary.
SpaceClean cleaning is cancelled or restarts Shortage of water	Water pressure is not sufficient	• Perform a test: – At least 13 litres of warm water must flow into the pan in one minute.

6.1.1 Deactivating emergency off

Activating the *Emergency off* switch interrupts the electrical supply.

For pressure cooking mode: pressure in the pan is not released.

Requirement Emergency off activated

→ For pressure cooking mode: switch the "ON OFF" button to "OFF".
→ Turn the *Emergency off* switch to the right.
  ↳ *Emergency off* switch is unlocked.
  ↳ For pressure cooking mode: pressure is released.
  ↳ Touchscreen starts power-on process.
↳ Unit is ready for use as soon as the main menu is displayed on the touchscreen.

6.2 Nameplate

When contacting Customer service, please always provide the following data from the nameplate:

Serial number (SN)	
Type number (TYP)	

7 Carrying out maintenance

7.1 Carrying out required maintenance

ATTENTION
Risk of physical damage from improper inspection

- Inspect in accordance with the inspection intervals.
- Have inspections performed by a capable user.
- In the event of damage or signs of wear, contact customer service immediately and stop using the unit.

Maintenance	Maintenance interval
Performing a visual inspection	• Annually • For unit with ReadyXpress pressure cooking: every 3 months
For unit with ReadyXpress pressure cooking: checking safety valve	• Every 6 months
Testing the safety temperature limiter	• Every 6 months

7.1.1 Performing a visual inspection

For a unit without pressure cooking

Part of the unit	Inspection	Inspection interval
Housing	Inspect for deformation and cracks.	Annually
Lid	Inspect for deformation and cracks.	Annually
Pan	Inspect for deformation and cracks.	Annually

Requirement   Pan empty and cleaned

Lid fully open

1. Perform inspections in accordance with the inspection interval.
2. Fill out the maintenance certificate.

↳ Visual inspection has been performed.

For a unit with ReadyXpress pressure cooking

Maintenance instructions

The unit with ReadyXpress pressure cooking technology is a unit whose pan with lid is rated as a piece of category 2 pressure equipment in accordance with the Pressure Equipment Directive 97/23/EC according to Article 3 Number 1.2.

This means that, in Germany, the unit is subject to monitoring in accordance with the Ordinance on Industrial Safety and Health (BetrSichV).

In accordance with Section 12 Para. 3 of the BetrSichV, the operator is obliged to "keep the system in good order, monitor the system, carry out the necessary repair or maintenance work without delay, and take the appropriate safety measures for the situation in question".

Fulfilment of these requirements includes periodic inspections as defined in Section 15 of the BetrSichV, which must be carried out in accordance with the regulations of TRBS 1111, TRBS 2141 and TRBS 1201 Part 2 (technical rules for operational safety: inspections in the event of hazards posed by steam and pressure).

ℹ The unit with ReadyXpress pressure cooking technology has positive operating pressure of 80 kPa.

Observe national regulations.

ℹ The inspection intervals depend on the frequency of pressure cooking. The specified inspection intervals are based on two pressure cooking processes per day.

Part of the unit	Inspection	Inspection interval
Housing	Check that the rear locking pin is secure.	Annually
Lid	Inspect for deformation.	Every 3 months
Pan	Inspect for deformation and cracks.	Every 3 months
	Check that the front and rear locking pins are secure	Annually
Lock	Inspect for deformation and cracks.	Every 3 months
	Check for free movement.	Annually

ℹ The locking pins must be inspected by qualified personnel in accordance with TRBS 1203 (technical rules for operational safety).

The manufacturer recommends having the inspection carried out by a service partner authorised by the manufacturer.

Requirement Pan empty and cleaned

Lid fully open

1. Perform inspections in accordance with the inspection interval.
2. Fill out the maintenance certificate.

↪ Visual inspection has been performed.

4426201-20ABBE-A

7.1.2 Checking the safety valve

Checking the safety valve involves building up and releasing increased pressure multiple times.

One week before the test date is due to elapse, a note is displayed after the unit has been switched on. This note is displayed until the test has been successfully performed.

If the test has not been successfully performed by the test date, the pressure cooking function in the equipment control is disabled. Pressure cooking can only be enabled by a successful test.

The test lasts approx. 30 minutes and can be cancelled at any time with the "Stop" button.

Steam will escape and noise will be emitted during the test.

Requirement Pan empty and cleaned

Lid fully open

Pan in the operating position

Drain closed

Equipment settings menu is displayed (see "Opening the *Equipment settings* menu")

1. Tap the "Start safety valve test" field.
    ↪ The *Test* window is opened.
2. Tap the "Start" button.
    ↪ The test is started.
    ↪ The pan is filled with water automatically.
    ↪ The lid closes automatically.
3. Lock the lid manually.
    ↪ The progress and status of the current test are displayed.
    ↪ Test successful: The pressure cooking function is enabled and the date of the next test is increased by 180 days.
    ↪ Test unsuccessful: The pressure cooking function remains disabled.
4. Unlock the lid manually.
5. Empty the pan.
6. Fill out the maintenance certificate.
↪ The safety valve test is complete.

7.1.3 Testing the safety temperature limiter

The safety temperature limiter monitors the temperature of the base temperature sensor and must be tested regularly. During the test the pan is heated up to the test temperature, and it is then checked that the safety temperature limiter is triggered.

> One week before the test date is due to elapse, a note is displayed after the unit has been switched on. This note is displayed until the test has been successfully performed.
>
> If the test has not been successfully performed by the test date, the heating function in the equipment control is disabled. Disabled heating can only be enabled by a successful test.
>
> In order not to jeopardize the production process, you should plan the test for a time when the unit is not required, and when there is sufficient time for elimination of any faults by the technical personnel.

> The test lasts approx. 40 minutes and can be cancelled at any time with the "Stop" button.

Requirement Pan empty and cleaned

Lid completely opened

Pan in the operating position

Drain closed

Equipment settings menu is displayed (see "Opening the *Equipment settings* menu")

1. Tap the "Safety temperature limiter test" field.

    ↪ The *Test* window is opened.

> ⚠ **CAUTION**
> **Risk of burns from hot surfaces**
>
> • Protect arms and hands by wearing suitable protective gloves.
> • Do not touch heating elements, heating surfaces or accessories during and immediately after the test.

2. Tap the "Start" button.

    ↪ The test is started.

    ↪ The progress and status of the current test are displayed.

    ↪ Test successful: The heating function is enabled and the date of the next test is increased by 180 days.

    ↪ Test unsuccessful: The heating function remains disabled.

> Repeat an unsuccessful test. If this test is also unsuccessful, contact Customer service with the error message.

4426201-20ABBE-A

3. Following the successful test, press the *MultiPort* cover panel on the control arm of the unit.

    ↳ MultiPort is opened.

4. For FlexiChef: Press *Reset 1* button briefly.

5. For FlexiChef Team: Press *Reset 1* button briefly and then *Reset 2* button briefly.

    ↳ The safety temperature limiter is reset.

6. Press the *MultiPort* cover panel on the control arm of the unit.

    ↳ MultiPort is closed.

7. Fill out the maintenance certificate.

↳ The test of the safety temperature limiter has been performed.

---

i If the safety temperature limiter is not reset, no cooking program can be started, since the heating function remains inactive.

7.1.4 Filling out the maintenance certificate

The regular maintenance of the unit must be performed and logged in accordance with the maintenance instructions.

Signing in the table below after completing the maintenance provides confirmation of the following:

- The maintenance has been carried out in accordance with the "FlexiChef maintenance instructions" checklist.

- All activities performed are fully logged in the "FlexiChef maintenance instructions" checklist.

- The completed "FlexiChef maintenance instructions" checklist can be accessed at the unit location.

Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
Maintenance task	Date	Company, person	Signature
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4426201-20ABBE-A

Maintenance task	Date	Company, person	Signature

Maintenance task	Date	Company, person	Signature

Maintenance task	Date	Company, person	Signature

4426201-20ABBE-A

7.2 Carrying out recommended maintenance

Inspection	Inspection interval
Checking the emergency off	• Weekly

7.2.1 Checking the emergency off

Requirement   Unit not in operation

Lid fully open

1. Press the *Emergency off* switch.

   ↳ *Emergency off* switch is locked.

   ↳ The unit is switched off

2. Turn the *Emergency off* switch to the right after 1 minute.

   ↳ *Emergency off* switch is unlocked.

   ↳ Touchscreen starts power-on process.

   ↳ Unit is ready for use as soon as the main menu is displayed on the touchscreen.

   ↳ Emergency off has been checked.

8 Dispose of unit in an environmentally responsible manner

The unit has been designed to provide a lifetime of 10 years or 15,000 pressure cycles.

Do not dispose of unit or the unit's components together with non-recyclable waste. If the unit is disposed of together with non-recyclable waste or treated improperly, toxic substances contained in the unit can damage health and pollute the environment.

Dispose of the unit in accordance with local regulations for used appliances. Clarify any open questions with the responsible agencies (for instance, solid waste management).

We are a registered manufacturer at the **e**lektro-**a**ltgeräte **r**egister foundation, and we are listed in the **ear** directory. If required, please contact one of the foundation's disposal agents. (WEEE-Reg.-Nr.DE 19459438)

Unit   In addition to valuable materials, used electrical and electronic equipment also contains harmful substances that were needed for their operation and safety.

Cleaning agents   Dispose of leftover cleaning agents and cleaning agent containers in accordance with the information provided by the cleaning agent's manufacturer. Observe applicable regional regulations.

9 Manufacturer's declaration

<table>
<tr><td>C E</td><td>**EC Declaration of Conformity**</td><td>MKN</td></tr>
</table>

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
FlexiChef electric multifunction unit

Unit number		
FlexiChef	FCEKMP1XX-X— - - - -	FIEKMP1XX-X— - - - -
	FCEKMP3XX-X— - - - -	
FlexiChef Team	FCEKMP2XX-X—XX-X	
		X: Equipment feature

complies with the relevant provisions of the following directives, but does not contain any assurance of properties:

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
EN ISO 12100:2010
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15: 2012
DIN EN 55014-1:2006
EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008
EN 60335-2-36:2002/A11:2012
EN 60335-2-37:2002/A11:2012
EN 60335-2-47:2003/A11:2012

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Wolfenbüttel, 06/06/2016

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

1 / 2   4426201--0KOBE--   en-GB

4426201-20ABBE-A

EC Declaration of Conformity

Manufacturer

MKN Maschinenfabrik Kurt Neubauer GmbH & Co. KG • Halberstädter Straße 2a • 38300 Wolfenbüttel, Germany

We hereby declare, that the following product:

Description of the unit
Unit for cooking food in commercial applications

Unit type
FlexiChef electric multifunction unit with pressure cooking

Unit number			
FlexiChef	FCEKMP1XXDX— - - - -		FIEKMP1XXDX— - - - -
	FCEKMP3XXDX— - - - -		
FlexiChef Team	FCEKMP2XXDX—XX-X		
	FCEKMP2XX-X—XXDX		
	FCEKMP2XXDX—XXDX		
			X: Equipment feature

complies with the relevant provisions of the following directives, but does not contain any assurance of properties:

- Directive 2006/42/EC dated 17 May 2006 on machinery
- Directive 2014/68/EU dated 15 May 2014 on the harmonisation of the laws relating to the making available on the market of pressure equipment
- Directive 2011/65/EU (RoHS) dated 01 July 2011
- Directive 2014/30/EU dated 26 February 2014 on electromagnetic compatibility
- REGULATION (EC) No. 1935/2004 dated 27 October 2004 on materials and objects, which are intended to come into contact with food

Adduced basis for verification
EN ISO 12100:2010
EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008 + A14:2010 + A15: 2012
DIN EN 55014-1:2006
EN 55014-2:1997 + Corrigendum 1997 + A1:2001 + A2:2008
AD 2000
EN 60335-2-36:2002/A11:2012
EN 60335-2-37:2002/A11:2012
EN 60335-2-47:2003/A11:2012

The manufacturer bears the sole responsibility for issuing this Declaration of Conformity. This Declaration of Conformity becomes invalid, if changes are made which are not agreed with us.

Wolfenbüttel, 06/06/2016

Person authorised to compile the technical documents:

ppa. Peter Helm, Chief Technical Officer (address as manufacturer)

2 / 2   4426201--0KOBE--   en-GB

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4426201-20ABBE-A

4426201-20ABBE-A

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