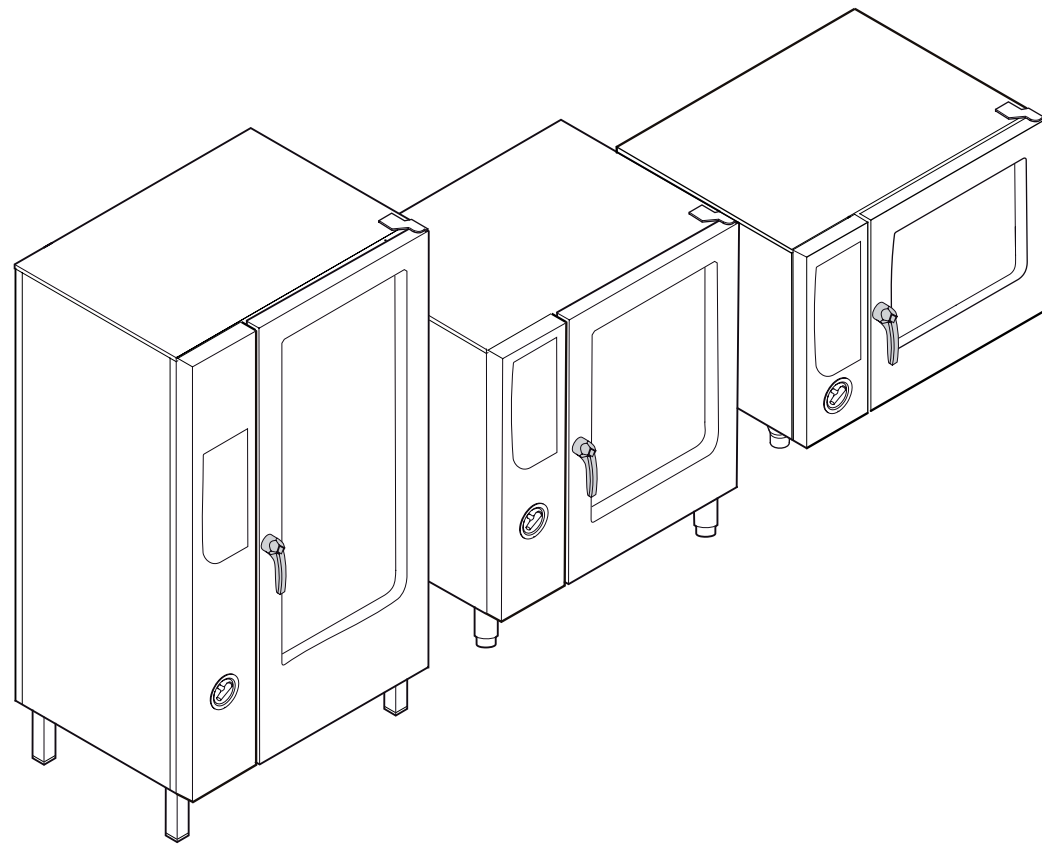


Operating instructions

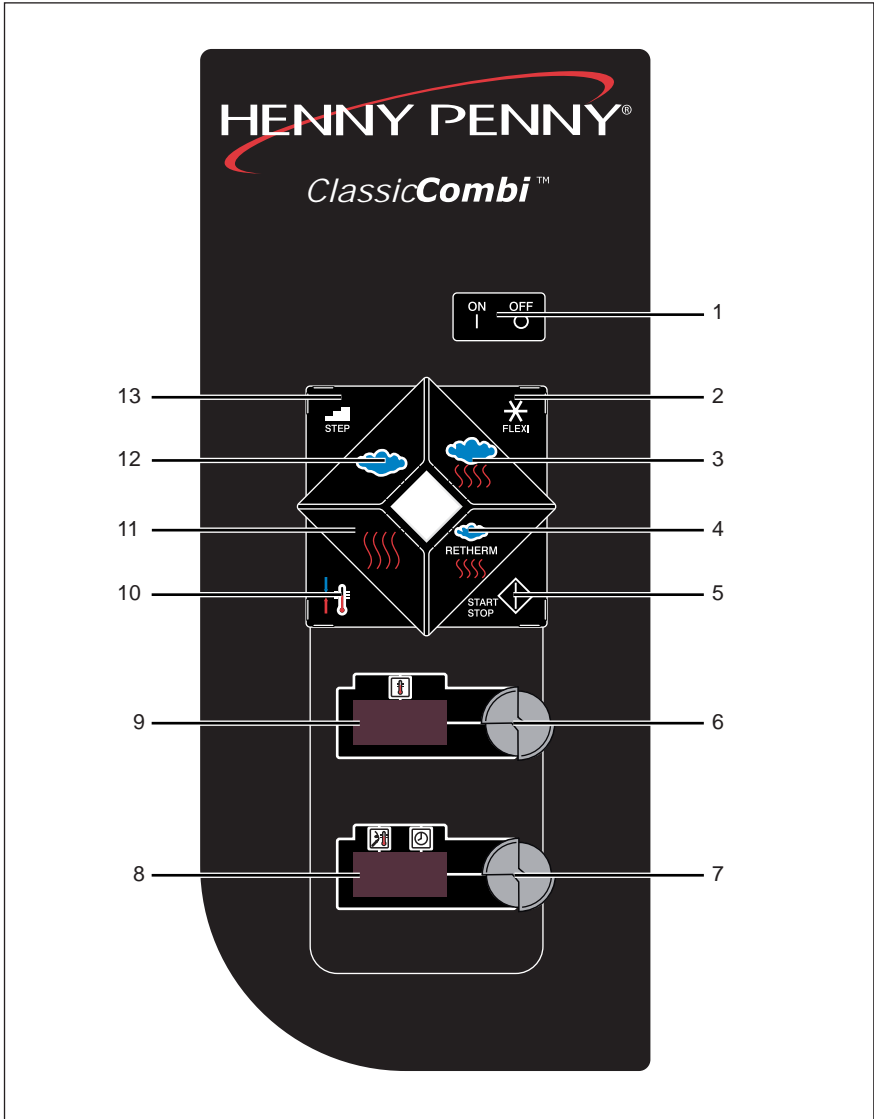
## ClassicCombi



Open out the front cover to see the controls.

Version	Type no. (electric)	Type no. (gas)	Size
ClassicCombi	ECC61XXXX	GCC61XXXX	615
ClassicCombi	ECC62XXXX	GCC62XXXX	620
ClassicCombi	ECC11XXXX	GCC11XXXX	115
ClassicCombi	ECC12XXXX	GCC12XXXX	120
ClassicCombi	ECC21XXXX	GCC21XXXX	215
ClassicCombi	ECC22XXXX	GCC22XXXX	220

Controls



- 1 Button "On/Off"
- 2 Button "FLEXI"
- 3 Cooking mode button "Combisteaming"
- 4 Cooking mode button "Regeneration"
- 5 Button "Start/Stop"
- 6 Set button
- 7 Set button
- 8 Display
- 9 Display
- 10 Button "Preheat"
- 11 Cooking mode button "Convection"
- 12 Cooking mode button "Steaming"
- 13 Button "Step"

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# 1 Introduction

## 1.1 Intended use

Henny Penny combisteamers are solely intended to be used for commercial purposes, especially in commercial kitchens.

The unit may only be used for cooking food and only with the correct racks, containers, baking sheets, rack trolleys and slide-in units.

The unit may only be used with the purest quality drinking water for producing steam; if necessary, in combination with a water preparation system.

It is not permitted to use the unit for the following purposes, among others:

- As a dishwasher
- As a storage container
- As a smoking oven
- Drying towels, paper or dishes
- Heating acids, brines or other chemicals
- Heating closed containers (e.g. tinned food)
- Heating inflammable liquids
- Melting fats or salts
- Heating rooms
- Deep frying
- Cleaning air filters
- Operation without slide-in rails/trolley

## 1.2 About this operating manual

This operating manual is part of the equipment and contains information required by the persons operating the unit to enable them to operate it safely, for cleaning and looking after the unit and for handling faults.

- The employees engaged to perform any tasks with the unit must have read the operating manual, especially the section "Safety information", before beginning work.
- Keep this operating manual stored safely during the life of the unit.
- Make sure that this operating manual is constantly available for the staff at the place where the unit is used.
- Supply this operating manual to any subsequent owner or user of the unit.
- Include any supplements received from the manufacturer.
- Supplement the instructions, including supervisory or notification requirements, to take account of special operational circumstances e.g. work organisation, workflows or deployed staff.

- Target group**
- This operating manual is intended for employees who are responsible for operating, cleaning and looking after the unit as well as handling faults.
  - Repairs to the unit may only be carried out by specially trained technical staff.
  - Adults may not use the unit without supervision if
    - they are unable to do so due to their physical, sensory or mental capabilities,
    - they do not have the knowledge and experience required to operate the unit safely and in the manner intended.

### 1.3 Warnings

Warnings are indicated with a pictogram and a signal word.

The type and source of the risk as well as the consequences are described together with instructions for avoiding the danger. The meanings of the pictograms and signal words used are explained in section “Signs and symbols” (see [Chapter “Signs and symbols”, Page 8](#)).

### 1.4 Warranty and liability

The unit may not be modified or technically changed.

All guarantees or warranties cease to exist if technical changes are made. Furthermore, the safety of the unit is no longer guaranteed.

Claims for warranty or liability for damages to persons or property are excluded if they arise from one or more of the following causes:

- Improper use of the unit
- Incorrect installation, commissioning, operation or servicing of the unit
- Technical changes to the unit without the binding agreement of the manufacturer
- Use of spare parts or accessories not approved by Henny Penny
- Faults resulting from the failure to comply with these operating instructions

## 1.5 Signs and symbols

### **DANGER**

#### **Imminent danger**

→ Non-compliance poses a threat of death or serious injury.

### **WARNING**

#### **Possible danger**

→ Non-compliance may pose a threat of death or serious injury.

### **CAUTION**

#### **Dangerous situation**

→ Non-compliance may result in slight injuries.

### **CAUTION**

#### **Dangerous situation**

→ Non-compliance may result in equipment damage.

### **NOTICE**

Provides helpful information regarding use.

Symbol	Meaning	Explanation
<b>Requirements</b>	Requirements	These must be fulfilled before you can follow the instructions.
→	Instruction, single step	An action is required here.
1. 2.	Instruction, multiple steps	Instructions must be followed in the order given.
On/Off	Control	Emphasises the name of the control



## 2 Safety information

Henny Penny appliances comply with the relevant safety standards. However, this does not exclude all possible dangers from arising, e.g. due to improper use.

Therefore, when installing and operating the unit, the operating personnel must be familiar with and observe local regulations, including BGR 111 "Working in catering kitchens".

The following safety measures must also be observed:

### **WARNING**

#### **Possible danger**

→ Non-compliance may pose a threat of death or serious injury.

#### **Electricity Risk of electric shock**

- The cover of the housing may only be opened by specially trained technical staff.
- Repairs to the unit and to the mains power supply may only be carried out by specially trained technical staff.
- Disconnect the unit from the power supply before opening the cover of the housing.
- Do not operate the unit when the housing cover is open.

#### **Gas Risk of explosion due to escaping gas**

- If you smell gas:
  - Shut off the gas supply.
  - Ensure the area is adequately ventilated.
  - Do not activate any switches or use any electrical devices.
  - Do not use any open flames.
  - Notify the gas supply company and/or fire department. Use a telephone that is outside the installation site.
- In the event of fire
  - Shut off the gas supply.
  - Put out the fire with a fire extinguisher (class F or ABC powder) or fire blanket, never with water.

#### **Soiled and greasy films Risk of fire due to soiled and greasy films**

- Clean the unit after each use.
- Observe the instructions regarding cleaning.

### Hot surfaces, steam and liquids

#### Risk of burns due to hot surfaces

- Wear insulated protective gloves during operation.
- Always open the door of the cooking chamber wide enough and let it lock in place.
- Allow surfaces to cool before cleaning.
- Do not touch the interior of the unit or the inside of the cooking chamber door immediately after use.

#### Risk of burns due to hot steam

- Only open the door of the cooking chamber slightly at first to allow the steam to escape. Then open the door fully.
- Do not look into the steam outlet ports.
- Do not hold your hand over the steam outlet ports.

#### Risk of burns due to hot liquids

- Keep the door of the cooking chamber closed during the cleaning program.
- Do not insert containers with liquids to be cooked above eye-level.
- When transporting food items, use a heat-resistant container with handles and sealable lid.
- Secure loading/rack trolleys against tipping over.

### Rotating fan

#### Risk of crushing fingers

- Do not operate the unit without the ventilation plate.

### Damaged windows

#### Risk of injury due to glass splinters

- Do not operate the unit if the windows are damaged.
- Do not operate the unit if the cooking chamber lighting is defective.
- Dispose of foods spoiled by glass splinters.

### Cleaning

#### Risk of burns caused by cleaning agents

- Wear protective gloves and glasses when using caustic cleaning agents.
- Observe the information provided by the manufacturer of the cleaning agent.
- Store WaveClean and rinsing agent cartridges out of the reach of children.
- Observe the instructions for the storage of WaveClean and rinsing agent cartridges.

<b>CAUTION</b>
<p><b>Dangerous situation</b></p> <p>→ Non-compliance may result in equipment damage.</p>

**Core temperature measurement      Do not overheat the core temperature sensor**

- Do not heat the core temperature sensor with a lighter or similar object.

**Incorrect handling      Equipment damage due to incorrect handling**

- To avoid damaging the electronics, do not operate the unit if the controls are damaged.
- To avoid moisture penetrating the unit, do not operate if the door seals are damaged.

**Cleaning      Equipment damage due to incorrect cleaning**

- Do not cool the cooking chamber abruptly after use (e.g. with a hand-held rinsing head).
- Do not clean the unit with a high-pressure cleaner.
- Do not clean the surfaces with abrasive cleaners, scouring pads or chemically aggressive cleaners.
- Observe the reaction times for cleaning agents.
- Clean the unit regularly.
- Keep the cooking chamber free of scale.
- For “WaveClean” automatic cleaning, only use the two-in-one original cartridges.
- Remove all GN containers and accessories from the cooking chamber before cleaning.

**Improper use      Damage to equipment due to improper use**

- Do not operate the unit at continually high temperatures.
- Do not operate the unit at temperatures below 4 °C (39.2 °F).
- Remove the core temperature sensor before removing the food item.
- Replace the core temperature sensor back in its holder after use.

<b>NOTICE</b>
Provides helpful information regarding use.

**Handling foodstuffs      Provisions governing foodstuffs**

- For the function “Preset start time”, observe the provisions regarding foodstuffs.

# 3 Construction and function

## 3.1 Description of the unit

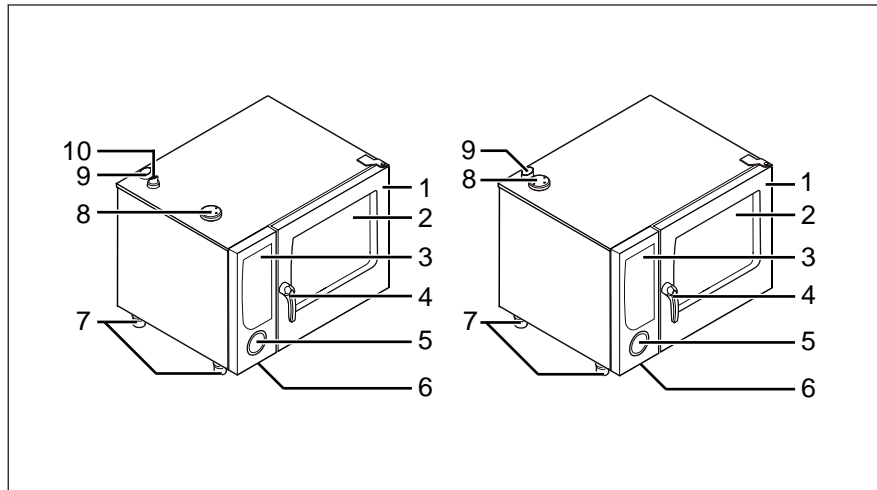


Figure 1: Sizes 615 and 620, left: gas, right: electric

- |   |                                   |    |   |
|---|-----------------------------------|----|---|
| 1 | Cooking chamber door              | 6  | Data interface (concealed)              |
| 2 | Insulated window                  | 7  | Height-adjustable feet                  |
| 3 | Controls                          | 8  | Air intake port for the cooking chamber |
| 4 | Door handle                       | 9  | Steam outlet port                       |
| 5 | Hand-held rinsing head (optional) | 10 | Flue outlet                             |

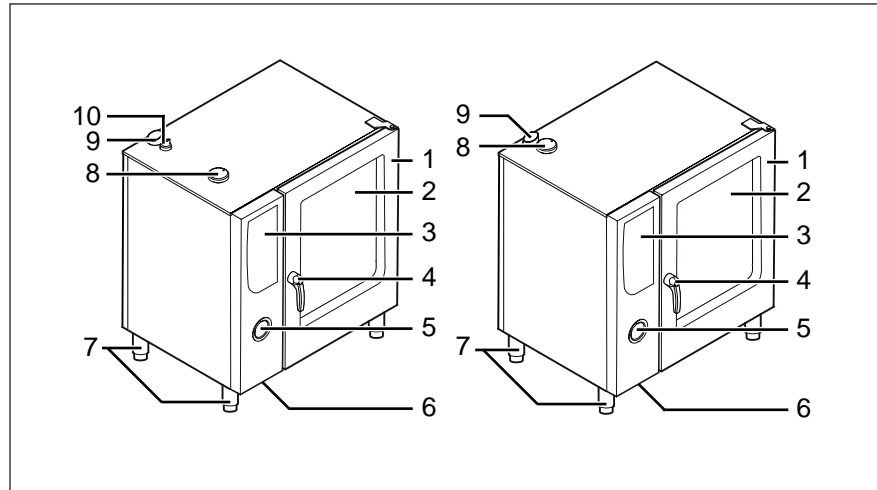


Figure 2: Sizes 115 and 120, left: gas, right: electric

- |   |                                   |    |   |
|---|-----------------------------------|----|---|
| 1 | Cooking chamber door              | 6  | Data interface (concealed)              |
| 2 | Insulated window                  | 7  | Height-adjustable feet                  |
| 3 | Controls                          | 8  | Air intake port for the cooking chamber |
| 4 | Door handle                       | 9  | Steam outlet port                       |
| 5 | Hand-held rinsing head (optional) | 10 | Flue outlet                             |

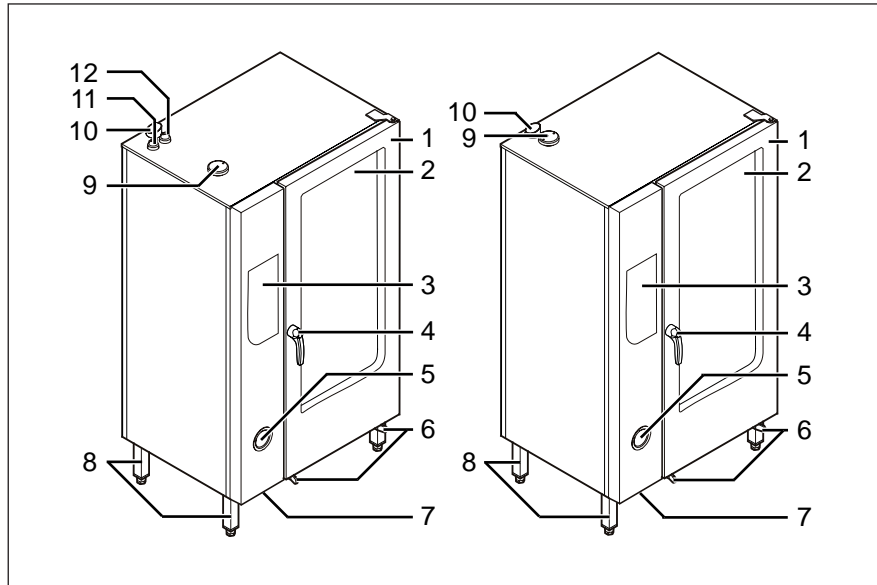


Figure 3: Sizes 215 and 220, left: gas, right: electric

- |   |                                   |    |   |
|---|-----------------------------------|----|---|
| 1 | Cooking chamber door              | 7  | Data interface (concealed)              |
| 2 | Insulated window                  | 8  | Height-adjustable feet                  |
| 3 | Controls                          | 9  | Air intake port for the cooking chamber |
| 4 | Door handle                       | 10 | Steam outlet port                       |
| 5 | Hand-held rinsing head (optional) | 11 | Flue outlet (lower burner)              |
| 6 | Rails for rack trolley (optional) | 12 | Flue outlet (upper burner)              |

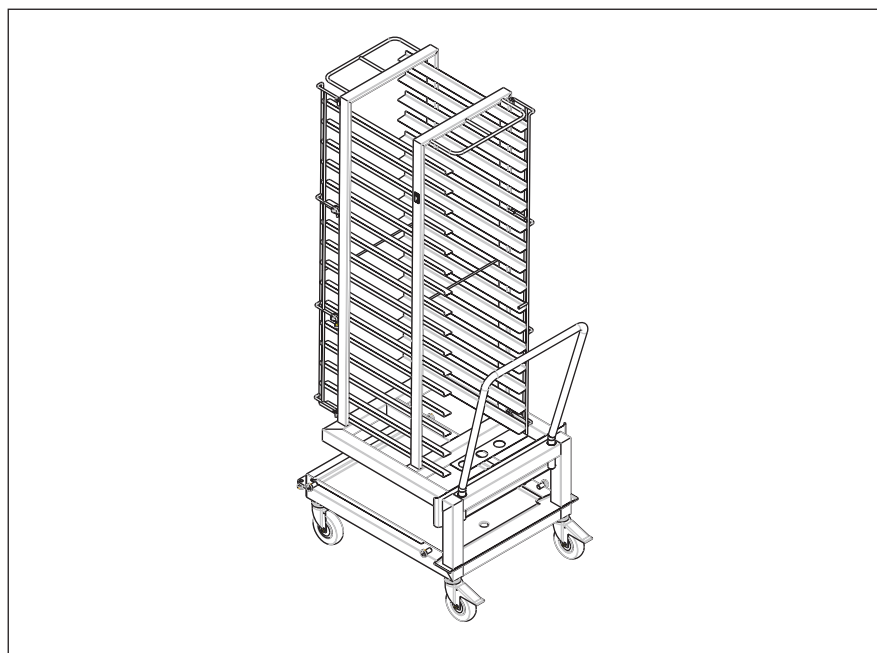


Figure 4: Rack trolley (for sizes 215 and 220)

### 3.2 Description of the controls

**NOTICE**  
 Open out the cover page to see the controls.

Control	Description
Upper display	Cooking temperature display
Lower display	Display of cooking time and core temperature
Cooking mode button "Combisteaming"	Call up "Combisteaming" cooking mode
Cooking mode button "Regeneration"	Call up "Regeneration" cooking mode
Cooking mode button "Convection"	Call up "Convection" cooking mode
Cooking mode button "Steaming"	Call up "Steaming" cooking mode
"On/Off" button	Switch on/off
"Start/Stop" button	Start/stop operation
"Preheat" button	Call up the "Preheat" function
"FLEXI" button	Call up various functions
"Step" button	Call up step mode
Set button	Navigation in menus Selection of values



### 3.3 Operating modes

The unit has two operating modes:

- Step mode
- Manual cooking

You can use different cooking methods in both operating modes:

- Steaming
- Combisteam
- Convection
- Regeneration

Advanced cooking functions such as:

- Manual steaming
- Preset start time
- Preheat
- Crisping control (optional)

can be used to adjust the cooking processes individually.

### 3.4 Step mode

**Step mode** is the operating mode for multi-step cooking programs.

Up to three program steps can be stored.

### 3.5 Manual cooking

#### 3.5.1 Steaming

With the **Steaming** cooking mode, you can blanch, steam, steep, boil, preserve and poach.

There are three steaming methods:

- Soft Steaming: 30 °C (86 °F) to 99 °C (210.2 °F)
- Steaming: 100 °C (212 °F)
- Express Steaming: 101 °C (213.8 °F) to 130 °C (266 °F)

- Benefits**
- Fast production of dishes that are firm to the bite with a good colour and an intensive natural flavour.
  - Vitamins and minerals are retained.
  - Flavours are not transferred. The food retains its taste and aroma; mixed loads are possible.
  - Less seasoning, fats and salt needed.

- Tips**
- Use perforated GN containers with a depth of 40–65 mm. These allow for short cooking times and avoid the food underneath being overcooked.

- Break up lumps of ice when using frozen foodstuffs so that all the food will be heated evenly.
- Chill vegetables quickly after steaming, add butter and season.
- Use stock for vegetable bundles. Steam the vegetables in perforated GN containers and catch the stock in unperforated containers.
- Steam long grain rice in unperforated containers.  
Use 1½ parts of cold water or cold stock to 1 part of rice.
- Steam hard wheat pasta in unperforated containers.  
Use at least 5 parts of water for 1 part of pasta.
- Steam large and small dumplings in perforated containers lined with baking paper.  
Uncover immediately after cooking.  
If necessary, keep them warm in water thickened with starch.
- Sprinkle potatoes with fine grained salt and mix immediately before steaming.  
Alternatively, place potatoes in salt water for 15 minutes.

### Soft steaming

Steaming at temperatures between 30 °C (86 °F) and 99 °C (210.2 °F) is called **Soft steaming**.

You can use soft steaming to prepare dishes especially gently, to swell grains or to cook ham or sausages.

#### NOTICE

Cooking time is longer than with steaming or express steaming.

- Benefits**
- Less weight loss with meat and sausages.
  - Burst skin or gut is avoided when scalding or heating sausages.
  - Optimal food quality with delicate dishes such as terrines, jellies, flans, forcemeat dumplings, creme caramel or diet meals.
  - Good when using vacuum pouches with the sous vide process.
  - Egg white sets optimally thanks to the precise cooking temperature and doesn't run out of the food.
- Tips**
- Allow yeast doughs for bread, buns or pastries to rise at a temperature of 32 °C (89.6 °F).
  - When preparing poached trout, pour vinegar or wine over the fish.

### Express steaming

Steaming at temperatures between 101 °C (213.8 °F) and 130 °C (266 °F) is called **Express steaming**.

Express steaming is suitable for foods that are not damaged easily such as jacket potatoes, beetroot, swede, pulses and cabbage.

**Benefits** The cooking time is reduced by about 10% as compared to the “Steaming” cooking mode.

- Tips**
- Set the cooking temperature between 105 °C (221 °F) and 110 °C (230 °F) for small loads.
  - If the unit is fully loaded, set the temperature between 110 °C (230 °F) and 130 °C (266 °F).

### 3.5.2 Combisteaming

The **Combisteaming** cooking mode is especially suitable for large roasting joints, casseroles and baked foods.

**Benefits**

- Optimal cooking chamber climate: the food does not dry out.
- Very fast cooking with minimum weight loss.
- Flavours are not transferred. The food retains its taste and aroma; mixed loads are possible.
- Foods such as yeast-based doughs rise optimally when baking.
- The steam closes the pores of large roasting joints immediately; searing is not necessary.

- Tips**
- Preheat unit for at least 10–15 minutes.
  - Reduce cooking temperature by 20–30 % compared to other cooking methods.
  - Food starts to brown at a cooking temperature of 120 °C (248 °F) and above.  
The higher the set cooking temperature, the greater the food's weight loss but the more intensive the level of browning.
  - Place roast joints on racks. The pores of the joint will be closed from all sides, the joints do not have to be turned over.
  - Place a drip tray underneath the rack holding the joints for gravy or drippings. Place bones, roast vegetables and seasonings in the drip tray and pour water or stock over them.

### 3.5.3 Convection

The **Convection** cooking mode is especially suitable for products that don't need any additional humidity.

**Benefits**

- Large capacity.
- Even cooking results thanks to auto-reverse fan.
- Up to 95 % less fat required as with other cooking modes.

- Tips**
- Preheat unit for at least 10–15 minutes.

- Food starts to brown at a cooking chamber temperature of 120 °C (248 °F) and above.  
The higher the set cooking chamber temperature, the greater the food's weight loss but the more intensive the level of browning.
- To produce crumbed dishes, use convenience products that are suitable for convection or crumbed products with browning fats.

### 3.5.4 Regeneration

With the **Regenerate** cooking mode, food can be regenerated in perfect quality on plates, platters or in GN containers.

- Benefits**
- Production and presentation of meals in quiet, slack periods: for banquets, you can regenerate as many plates as you wish on demand.
  - No loss of quality due to keeping prepared meals warm.
  - Optimal cooking chamber climate: the food does not dry out.
  - No condensation or dry edges on the plates.
- Tips**
- Preheat the unit, then fill it quickly. In this way, the prewarmed air remains in the cooking chamber.
  - Large thick foods such as dumplings, roulades or casseroles need more time to regenerate: slice up thicker items.
  - Individually arrange meal items evenly on the plate. Keep overlaps to a minimum and avoid different heights when arranging.
  - Only add sauces to the plates after regeneration is completed.
  - Place fish and meat on a raised bed so that they will be regenerated evenly and not stick to the plate.
  - Meat should be pre-cooked precisely to the minute if it is to be served medium after regenerating.
  - Season vegetables, rice and pasta and add fat before regenerating.
  - Use thermo covers and multiple banquet trolleys if the meals are to be transported over a long distance and for large banquets. Warm the thermo covers before use.  
Plates can only be kept warm for a maximum of 20 minutes. Regenerate further batches during this time; in this way, you can serve the meals to your guests at the same time.
  - To reduce cooking time, use portioned GN containers with lids for regenerating foods that are already portioned.
  - Regeneration time and regeneration temperature are dependent on the number of plates (see table "Plate capacities" and table "Regeneration temperatures and times").

Size	Ø 26 cm (10.2")	Ø 28 cm (11")	Ø 32 cm (12.6")
615	30	24	22
620	30	24	22
115	50	40	40
120	50	40	40
215	100	80	80
220	120	120	80
	On slide-in racks (1/1 unit with special FlexiRack racks)		(plate rack frame or rack trolley)

Table 1: Plate capacities

Size	Regeneration temperature	Regeneration time
615	120 °C (248 °F)–130 °C (266 °F)	4–8 minutes
620	120 °C (248 °F)–130 °C (266 °F)	4–8 minutes
115	120 °C (248 °F)–130 °C (266 °F)	4–8 minutes
120	120 °C (248 °F)–130 °C (266 °F)	4–8 minutes
215	120 °C (248 °F)–130 °C (266 °F)	6–10 minutes
220	120 °C (248 °F)–130 °C (266 °F)	6–10 minutes

Table 2: Regeneration temperatures and times

## 3.6 Advanced cooking functions

With the **advanced cooking functions**, individual cooking steps can be adjusted to suit the food being cooked, enabling you to optimise the cooking result even further.

The following advanced cooking functions are available:

- Manual steaming
- Preset start time
- Preheating
- Crisping control (optional)

### 3.6.1 Manual steaming

The **manual steaming** advanced cooking function lets you increase the humidity in the cooking chamber during operation.

Manual steaming is possible during operation with all cooking modes apart from steaming.

### 3.6.2 Preset start time

The delay period before a program starts can be set with the **preset start time** function.

This lets you prepare the food, fill the unit and select the program that you want long before the cooking process is to begin.

Bottlenecks in producing and preparing dishes can be avoided in this way.

#### NOTICE

When using the preset start time feature, temperatures may occur in the cooking chamber that encourage the growth of harmful germs on the food to be cooked.

Observe the provisions governing foodstuffs.

### 3.6.3 Preheat

The right starting temperature is important for many cooking programs (e. g. baking).

The cooking chamber can be heated to the correct starting temperature with the advanced function **preheat**.

#### NOTICE

The function can be started manually if necessary.

### 3.6.4 Crisping control (optional)

With the advanced cooking function “Crisping control”, the cooking chamber humidity can be selected (0 % or 100 %) for the cooking modes “Combisteam”, “Convection” and “Regeneration”.

You can dehumidify the cooking chamber when cooking foods containing a lot of water by setting the value to 0%. The excess steam is extracted from the cooking chamber, condensed and drained away.

#### **NOTICE**

With the 100% setting, the humidity in the cooking chamber can increase up to 100% depending on the food and the quantity loaded.

## 3.7 Core temperature measurement

With **core temperature measurement**, the temperature in the inner of the food being cooked is measured with a sensor.

The cooking process is ended automatically as soon as the target core temperature is reached.

Core temperature measurement offers the following benefits:

- Energy and water consumption is lower
- No overcooking
- The food loses less weight
- High HACCP safety levels

## 3.8 HACCP log

Core temperature values are summarized in individual hourly blocks for the **HACCP log**. This data is then printed or transferred to a PC as a text file.

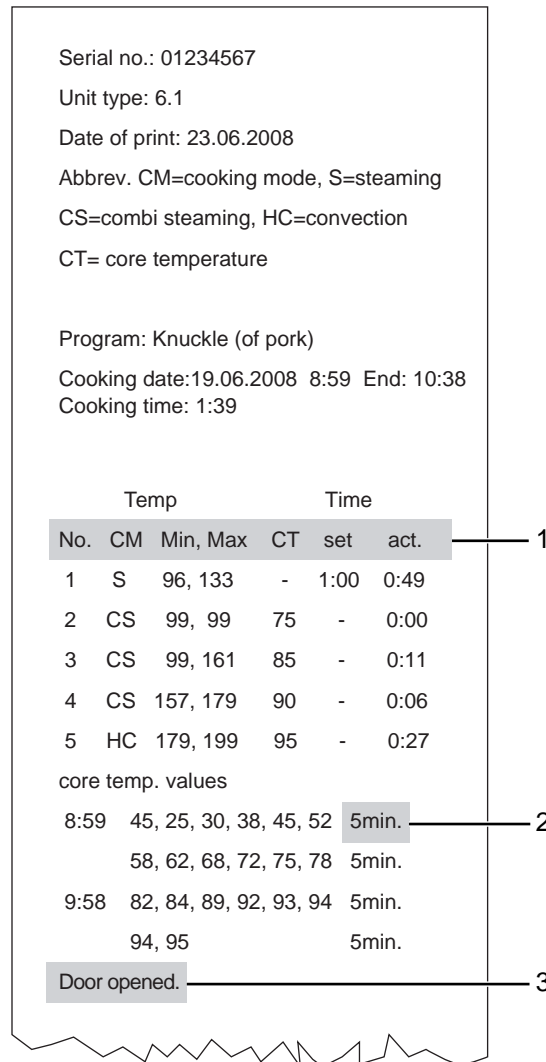


Figure 5: HACCP log (example)

- 1 See the following table for an explanation of the abbreviations
- 2 Query interval
- 3 Special event

Abbreviation	Explanation
No.	Number of the cooking step
CM	Cooking mode
Min	Minimum cooking temperature during this cooking step
Max	Maximum cooking temperature during this cooking step
CT	Target core temperature
Set	Set target time
Act.	Period over which the cooking temperature was maintained Time in which the target core temperature was reached

Table 3: HACCP log abbreviations



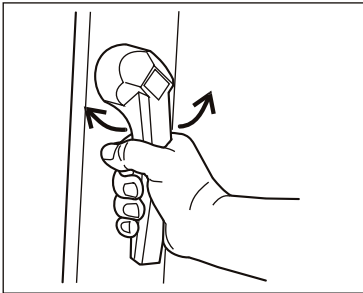
### 3.9 “WaveClean” automatic cleaning system (optional)

**WaveClean** is an automatic cleaning system, which cleans and rinses the cooking chamber by means of a special cartridge.

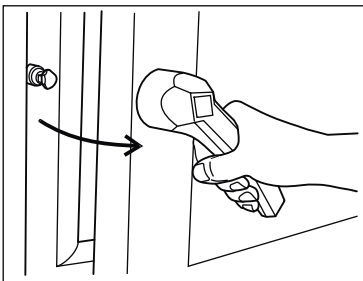
# 4 Operation

## 4.1 Opening and closing cooking chamber door (tabletop units)

### 4.1.1 Opening the cooking chamber door

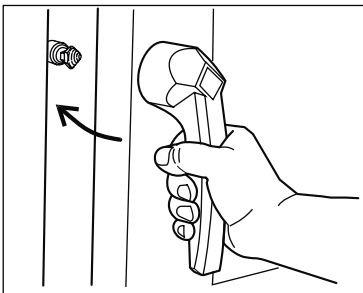


1. Turn the door handle to the side.  
The cooking chamber door will open.



2. Open the chamber door wide.  
If you let go of the door handle, it will return to the starting position.

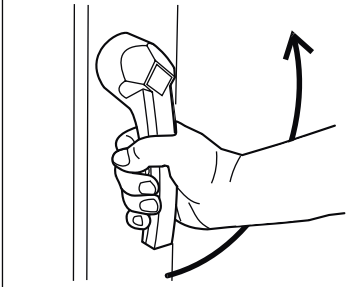
### 4.1.2 Closing the cooking chamber door



1. Turn the door handle downwards.
2. Push the door closed.  
The door of the cooking chamber is closed.

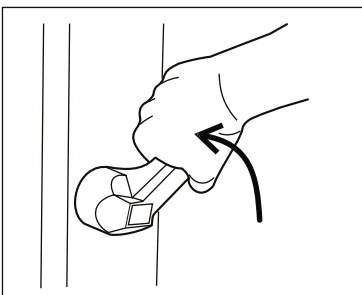
## 4.2 Opening and closing cooking chamber door (floor standing units)

### 4.2.1 Opening the cooking chamber door



1. Turn door handle to horizontal.

The cooking chamber door will open but remain engaged.

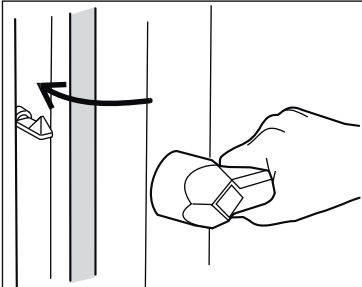


2. Turn the door handle further upwards.

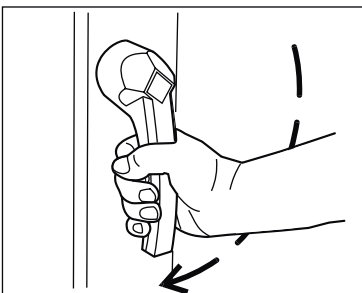
The door will disengage.

3. Let the door handle spring back to horizontal and open the chamber door wide.

### 4.2.2 Closing the cooking chamber door



1. Position the door handle horizontally.
2. Close the door with the door handle horizontal.



3. Turn the door handle downwards.

The door of the cooking chamber is closed.

## 4.3 Filling and emptying the unit (tabletop unit)

### 4.3.1 Filling and emptying the unit (with loading trolley)

**Requirements** Suspension frame is removed  
Check that food racks are correctly positioned in the suspension frames

#### NOTICE

This section describes the process of filling/emptying with a loading trolley (optional accessory).

#### CAUTION

##### Risk of burns due to hot liquids

- Only use the correct racks: The racks must lie safely on the supporting brackets.
- Always push the racks into the U-shaped runners.
- Do not push in containers with liquids to be cooled above eye-level.

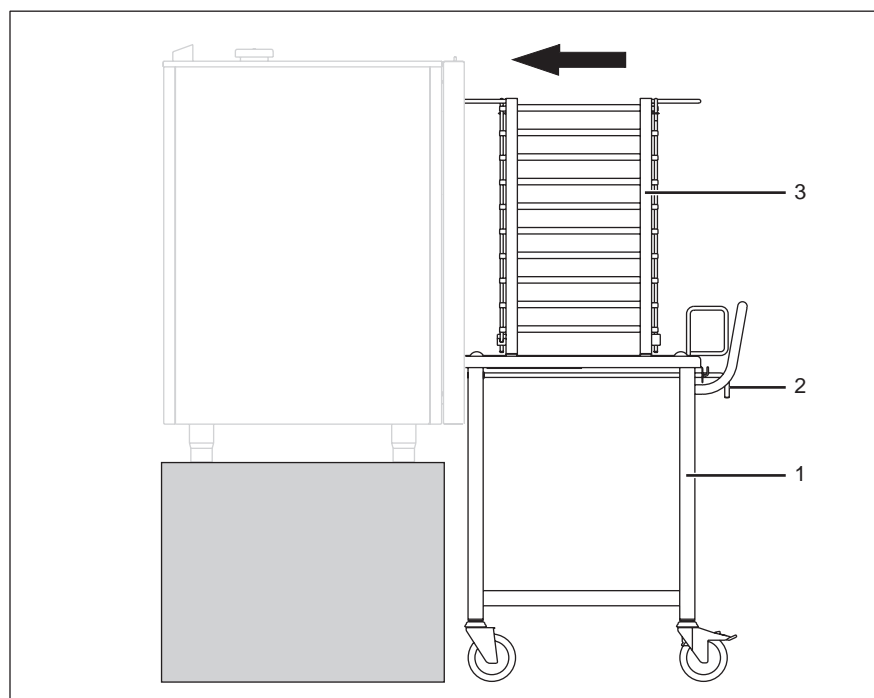


Figure 6: Filling/emptying with loading trolley

1. Open the chamber door.
  2. Mount the push-in frame on the bolts.
  3. Rotate the lever (2).
- The rack frame is secured against rolling off.

4. Push the loading trolley (1) close to the unit.
5. Rotate the lever (2).  
Catch of the rack frame is released.  
Loading trolley is secured against rolling away.
6. Check the catch of the loading trolley by pulling lightly.
7. Push in the rack frame (3) until the wheels click into the opening of the slide-in frame.
8. Rotate the lever (2).  
The catch of the rack frame is released.
9. Push the loading trolley (1) away from the unit.
10. Close chamber door.
11. Start cooking process.
12. Open the chamber door and leave it slightly ajar until the next use.  
This will increase the life of the door seal.  
No moisture will build up in the chamber.
13. Empty completely after cooking is finished.
14. Remove all scraps of food from the outlet filter when emptying.

#### 4.3.2 Filling and emptying the unit (without loading trolley)

**⚠ CAUTION**

**Risk of burns due to hot liquids**

- Only use the correct racks.
- Do not push in containers with liquids to be cooked above eye-level.

1. Open the chamber door.
2. Slide racks into the suspension frame.
3. Close chamber door.
4. Start cooking process.
5. Open the chamber door and leave it slightly ajar until the next use.  
This will increase the life of the door seal.  
No moisture will build up in the chamber.
6. Remove racks.
7. Remove all scraps of food from the outlet filter when emptying.

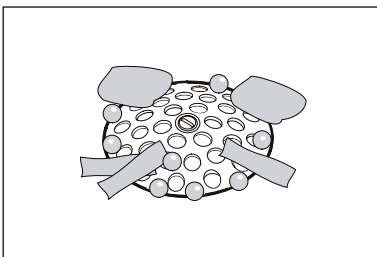
## 4.4 Filling and emptying the unit (floor standing units)

**Requirements** Check that food racks are correctly positioned in the trolley

### ⚠ CAUTION

#### Risk of burns due to hot liquids

- Only use the correct racks: The racks must lie safely on the supporting brackets.
- Always push the racks into the U-shaped runners.
- Do not insert containers with liquids to be cooked above eye-level.



1. Load trolley.
2. Push in trolley completely.
3. Close the chamber door.
4. Start the cooking process.
5. Open the chamber door and leave it slightly ajar until the next use. This will increase the life of the door seal. No moisture will build up in the cooking chamber.
6. Empty completely after cooking is finished.
7. Remove all scraps of food from the drain sieve when emptying.

## 4.5 Switch on/switch off unit

### 4.5.1 Switch on

**Requirements** Supply lines have been checked

- Press On/Off (1).

The LEDs for the cooking mode buttons are lit.  
Unit is switched on.

### 4.5.2 Switching off

**Requirements** Current program is completed.

- Press On/Off (1).

Unit is switched off.

## 4.6 Basic functions

### 4.6.1 Call up start mode

**Requirements** Unit is switched on

The process of making entries for a program must first be ended in order to be able to invoke other functions (e.g. setup menu).

→ Press Step (13) for two seconds to end the entry of a cooking program.

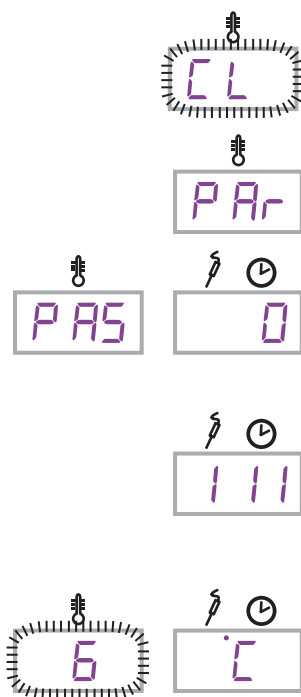
Unit is in start mode (standby).

The LEDs of the cooking mode buttons are lit.

### 4.6.2 Calling up the setup menu and changing parameters

**Requirements** Unit is switched on

Unit is in start mode (standby)



1. Press FLEXI (2).

Display (9) flashes “CL” or “CLE”.

2. Turn set button (6) to select “PAR” (“Parameters”).

3. Press Start/Stop (5).

Display (9) shows “PAS” (“Password”).

Display (8) shows “0”.

4. Turn set button (7) to set the password “111”.

5. Press Start/Stop (5).

The setup menu has been opened.

Display (9) flashes the first parameter.

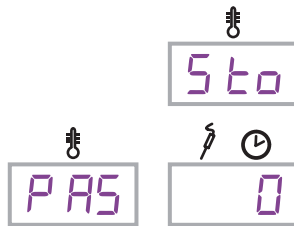
Display (8) shows the set value.

6. Turn set button (6) to select other parameters.

7. Press Start/Stop (5) to change parameters.

8. Turn set button (7) to set a new value.

9. Press Start/Stop (5) to adopt the changes and alter further parameters.



10. To save the changes, press FLEXI (2) until display (9) shows “Sto” (“Store”).

Display (9) shows “PAS” (“Password”).

Display (8) shows “0”.

11. Press Step (13) to exit the setup menu.

### 4.6.3 Starting the cooking program

1. Select the cooking mode with one of the following buttons:
  - Combisteam (3)
  - Regeneration (4)
  - Convection (11)
  - Steaming (12)

The LEDs for the cooking mode button are lit.

Display (9) flashes the preset cooking temperature.

Display (8) flashes the cooking time.

2. Set the cooking temperature.
3. Set the cooking time or target core temperature.
4. Set the “Crisping control” (optional) function.
5. Load the unit.
6. Insert the core temperature sensor into the food to be cooked (see [Chapter “Measuring the core temperature”, Page 34](#)).
7. Press Start/Stop (5).

The Start/Stop (5) LEDs flash.

Display (9) shows the set cooking temperature. A dot next to the cooking temperature indicates that the heat is switched on.

Display (8) shows the remaining cooking time or the target core temperature.

### 4.6.4 End the program

At the end of the cooking time or when the target core temperature is reached, the program will be ended automatically and the LEDs for the cooking mode button go out.

You can also end a program prematurely.

1. Press Start/Stop (15).

The program will be terminated.

A signal sounds and the lighting in the cooking chamber flashes.



The LEDs for the cooking mode button are lit.

Display (9) shows the preset cooking temperature.

Display (8) shows the preset cooking time.

2. Press Start/Stop (5) or open the door of the chamber to turn off the signal.

#### 4.6.5 Changing the cooking program during operation

The cooking time, cooking temperature or target core temperature can be changed during operation.

##### NOTICE

Changes made during operation only apply to the running program and are not adopted as default values.

1. Press Step (13).  
With multi-step cooking programs, press Step (13) repeatedly until display (8) shows the desired cooking step.



The LEDs for the cooking mode button are lit.

Display (9) flashes the set cooking temperature.

Display (8) flashes the set cooking time.

2. Turn set button (6) to set the cooking temperature.
3. Turn set button (7) clockwise to set the cooking time.

or

→ Turn set button (7) anticlockwise to set the target core temperature.

#### 4.6.6 Setting the cooking temperature

##### NOTICE

The preset values for each cooking mode can be adjusted individually



- Turn set button (6).  
Setting range 30 °C (86 °F)–250 °C (482 °F) in 1 °C (°F) increments

#### 4.6.7 Setting the cooking time

##### NOTICE

Settings up to 9 hours 59 minutes in 1-minute increments, beyond this in 10-minute increments.

1. Turn set button (7) clockwise.  
Setting range: 1 minute–24 hours, presetting “0:00”.
2. For continuous operation: With the time display at “0:00”, turn set button (7) anticlockwise.  
The time display changes to “— — —”.



#### 4.6.8 Setting the core temperature



- Turn set button (7) anticlockwise.  
Setting range 99 °C (210.2 °F)–30 °C (86 °F) in 1 °C (°F) increments

#### 4.6.9 Displaying actual values

The following values can be displayed during operation:

- the elapsed cooking time
- the current cooking chamber temperature
- the actual core temperature



- Turn set button (6) or set button (7).

Display (9) shows the current cooking chamber temperature for five seconds. The target temperature is then shown again.

Display (8) shows the elapsed cooking time (actual core temperature) for five seconds. The remaining time (target core temperature) is then shown again.

#### 4.6.10 Measuring the core temperature

### ⚠ DANGER

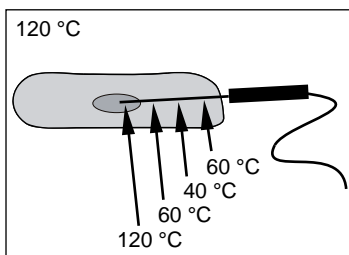
#### Risk of injury due to the sensor bursting!

The probe tip may burst if it becomes overheated.

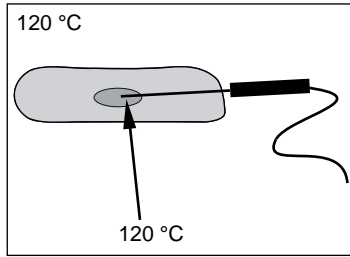
- Never heat sensors with a lighter or other source of heat.

### NOTICE

Measure the core temperature with all cooking programs if possible.



The illustration shows a **measuring sensor with four measuring points** (optional). The sensor measures the core temperature at four points; the coldest point measured is used for controlling the cooking process. This means that the tip of the sensor may be positioned somewhat away from the core of the food to be cooked.



The illustration shows a **measuring sensor with one measuring point** (standard). The core temperature measured at the tip of the sensor is used for controlling the cooking process. The tip of the sensor must be positioned exactly in the core of the food to be cooked.

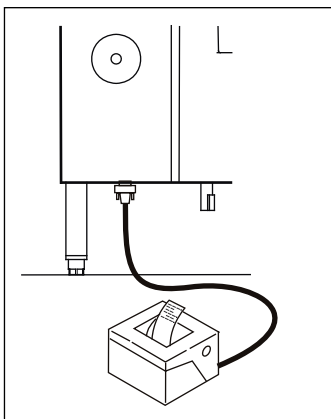
- Insert the sensor into the food to be cooked at the thickest point.
  - For roasting cuts with bone (e.g. cutlets), insert the sensor close to the bone.
  - With long roasts (e.g. sides of pork), insert the sensor crosswise in order to avoid a hole in the middle of the slices when cutting.
  - With poultry, insert the sensor in the inner side of the thigh.
1. If possible, thaw frozen food before cooking.
  2. Insert the sensor into the food to be cooked.
  3. Place the food with the sensor in the middle of the cooking chamber

### 4.6.11 Printing the HACCP log

#### Requirements

HACCP printer connected via serial interface

HACCP printer cable is maximally 3 m (9.84 ft.) in length



The device stores up to 200 HACCP logs, depending on the number of program steps.

HACCP logs can be printed using a small serial printer via the RS 232 serial interface.

1. Press FLEXI (13) to call up the menu.
2. Use set button (6) to select the menu "HAc" ("HACCP").
3. Press Start/Stop (5) to open the menu.

Display (9) shows "HAc".

Display (8) shows the number of the last HACCP log.

4. Use set button (7) to select the HACCP log to be printed.
5. Press FLEXI (13) briefly to print only the selected HACCP log.  
or  
→ Press FLEXI (13) for longer to print all HACCP logs.

## 4.7 Working with multi-step cooking programs (step-mode)

### 4.7.1 Entering a multi-step cooking program

**Requirements** Unit is switched on

This section describes the process of entering a three-step cooking program.

#### NOTICE

Multi-step cooking programs cannot be saved. Any changes made are lost when the unit is switched off.

1. Press the cooking mode button for the first cooking step.  
The LEDs for the cooking mode button light up.
2. Set the cooking temperature.
3. Set the cooking time or target core temperature.
4. Press Step (13).  
The Step (13) LEDs light up.



The LEDs of the cooking mode buttons are lit.

Display (9) shows “StP” ( “Step”).

Display (8) shows “2” (2nd cooking step).

5. Press the cooking mode button for the second cooking step.  
The LEDs for the cooking mode button light up.
6. Set the cooking temperature.
7. Set the cooking time or target core temperature.
8. Press Step (13).



The Step (13) LEDs light up.

The LEDs for the cooking mode button light up.

Display (9) shows “StP” ( “Step”).

Display (8) shows “3” (3rd cooking step).

9. Press the cooking mode button for the third cooking step. The LEDs for the cooking mode button light up.
10. Set the cooking temperature.
11. Set the cooking time or target core temperature.

**NOTICE**

The cooking steps already entered can be checked by repeatedly pressing Step (13).

**4.7.2 Starting a multi-step cooking program**

**Requirements** Entering a multi-step cooking program

**NOTICE**

Multi-step cooking programs cannot be saved. Any changes made are lost when the unit is switched off.

1. Press Start/Stop (5) to start the cooking program. LEDs for the button Start/Stop (5) flash until the last program step is completed. The Step (13) LEDs are lit.



The LEDs of the cooking mode button for the active program step are lit. Display (9) shows the cooking temperature of the active program step. Display (8) shows the cooking time or core temperature of the active program step.

2. Press Step (13) to show the number of the active program step. Display (9) shows "StP" ("Step") for five seconds.



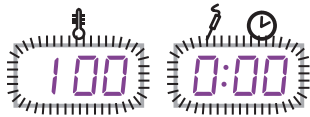
Display (8) shows the number of the active program step for five seconds.

3. After the last cooking step is completed, a signal sounds.
4. Press Start/Stop (5) to start the cooking program again.

## 4.8 Manual cooking

### 4.8.1 Starting the steaming process

**Requirements** Unit is switched on



1. Press Steaming (12).

The Steaming (12) LEDs light up.

Display (9) flashes the preset cooking temperature.

Display (8) flashes the cooking time.

2. Set the cooking temperature.
3. Set the cooking time or target core temperature.
4. Load the unit.
5. Insert the core temperature sensor into the food to be cooked (see [Chapter “Measuring the core temperature”, Page 34](#)).
6. Press Start/Stop (5).



The Start/Stop (5) LEDs flash.

Display (9) shows the set cooking temperature. A dot next to the cooking temperature indicates that the heat is switched on.

Display (8) shows the remaining cooking time or the target core temperature.

### 4.8.2 Start Combisteaming

**Requirements** Unit is switched on



1. Press Combisteaming (3).

The Combisteaming (3) LEDs light up.

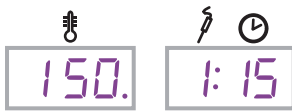
Display (9) flashes the preset cooking temperature.

Display (8) flashes the cooking time.

2. Set the cooking temperature.
3. Set the cooking time or target core temperature.
4. Set the “Crisping control” (optional) function.
5. Load the unit.

6. Insert the core temperature sensor into the food to be cooked (see [Chapter “Measuring the core temperature”, Page 34](#)).

7. Press Start/Stop (5).



The Start/Stop (5) LEDs flash.

Display (9) shows the set cooking temperature. A dot next to the cooking temperature indicates that the heat is switched on.

Display (8) shows the remaining cooking time or the target core temperature.

### 4.8.3 Starting the convection cooking mode

#### Requirements

Unit is switched on

Unit has been preheated for at least 10–15 minutes



1. Press Convection (11).

The LEDs for the cooking mode button light up.

Display (9) flashes the preset cooking temperature.

Display (8) flashes the cooking time.

2. Set the cooking temperature.

3. Set the cooking time or target core temperature.

4. Set the “Crisping control” (optional) function.

5. Load the unit.

6. Insert the core temperature sensor into the food to be cooked (see [Chapter “Measuring the core temperature”, Page 34](#)).

7. Press Start/Stop (5).



The Start/Stop (5) LEDs flash.

Display (9) shows the set cooking temperature. A dot next to the cooking temperature indicates that the heat is switched on.

Display (8) shows the remaining cooking time or the target core temperature.

### 4.8.4 Starting regeneration

#### Requirements

Unit is switched on

Unit has been preheated for at least 10–15 minutes

1. Press Regeneration (4).



The LEDs for the cooking mode button light up.

Display (9) flashes the preset cooking temperature.

Display (8) flashes the cooking time.

2. Set the cooking temperature.
3. Set the cooking time or target core temperature.
4. Set the “Crisping control” (optional) function.
5. Load the unit.
6. Insert the core temperature sensor into the food to be cooked (see [Chapter “Measuring the core temperature”, Page 34](#)).
7. Press Start/Stop (5).



The Start/Stop (5) LEDs flash.

Display (9) shows the set cooking temperature. A dot next to the cooking temperature indicates that the heat is switched on.

Display (8) shows the remaining cooking time or the target core temperature.

## 4.9 Advanced cooking functions

### 4.9.1 Manual steaming

#### NOTICE

The advanced function **Manual steaming** is not programmable and, therefore, cannot be started in step mode.

→ Press Steaming (12).

Cooking chamber humidity is increased.

### 4.9.2 Set preset start time

#### CAUTION

##### Dangers to health due to spoiled food

When using the preset start time feature, temperatures may occur in the cooking chamber that encourage the growth of harmful germs.

→ Check whether the preset start time feature is suitable for the respective food.



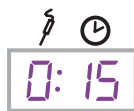
1. Set cooking mode but do not start it.
2. Press Start/Stop (5) longer.

Display (9) shows “dLY” (Delay).

Display (8) shows “0:00”.

3. Set the delay period with set button (7).





4. Press Start/Stop (5) to start the preset start time.

The LEDs light up for the button Start/Stop (5).

Display (8) shows the remaining delay period.

Once the delay period has expired, the program that was set will be started automatically.

**NOTICE**

The lighting in the cooking chamber is on during the delay period.

5. Press Start/Stop (5) to cancel the preset start time.

**4.9.3 Starting the preheating function**

The cooking chamber can be heated to the correct start temperature with the function **Preheat**.

1. Set the cooking program.
2. Press Preheat (10) briefly: The cooking chamber will be heated to a temperature 15 % higher than that of the first program step.

or

→ Press Preheat (10) longer: The cooking chamber will be heated to 275 °C (527 °F).

The Preheat (10) LEDs flash.

The Start/Stop (13) LEDs flash.

Display (9) shows the current temperature of the cooking chamber.

Display (8) shows the start temperature.

A signal sounds when the start temperature is reached.

Display (9) shows “rdY”.



**4.9.4 Activating Crisping control (optional)**

1. Press FLEXI (2).

The key's LEDs are lit.

Display (9) shows “dry”.

Display (8) shows “100”.

2. Set the cooking chamber humidity with set button (7).

3. Press FLEXI (2).

The key's LEDs go out.

Display (9) shows the cooking temperature.



Display (8) shows the cooking time or the target core temperature.

## 4.10 Standard settings

The unit is already pre-configured when delivered.

The values listed in the following table can be adjusted individually.

No.	Parameters	Pre-set value	Possible settings	Explanation
0	Time/date	The operator's local time	<ul style="list-style-type: none"> <li>t1: 0–23</li> <li>t2: 0–59</li> <li>d1: 1–31</li> <li>d2: 1–12</li> <li>d3: 8–99</li> </ul>	<ul style="list-style-type: none"> <li>t1=hours</li> <li>t2=minutes</li> <li>d1=day</li> <li>d2=month</li> <li>d3=year</li> </ul> <p>With units without a real-time clock (optional), these settings are lost if the unit is switched off.</p>
6	Temperature reading	°C	°C/°F	Temperature reading in °F does not depend on having the English display text.
82	Preheat factor %	15	0–30 %	Increase the preheat factor for full loads of large masses (roasts, loaves of bread) to prevent the temperature in the cooking chamber from falling too much.
32	Time delay fan	“oFF”	Off/On	If “On” , the fan will run in cycles during the time delay period.
24	Cooling waste steam	“Std”	“Lo”/“Std”/“Hi”	<p>Setting “Lo”: Minimum water consumption, higher condensation temperature, greater volume of waste steam.</p> <p>Setting “Hi”: Maximum water consumption, low condensation temperature, low volume of waste steam.</p> <p>At this setting, the drain temperature is &lt; 60 °C (140 °F).</p>
83	Hood after-run period (optional) (sec.)	60	0–600	After-run period for the extraction hood (optional).
84	Beep time (sec.)	20	0–180	Length of the acoustic signal (in seconds) 0=signal off
15	Altitude	0	0–3	<p>For the altitude (above sea level), inquire at the nearest weather station. Set to 0–500 m (1,640 ft.) if the altitude is not known.</p> <ul style="list-style-type: none"> <li>0=0–500 m (1,640 ft.)</li> <li>1=501 m (1,644 ft.)–1000 m (3,281 ft.)</li> <li>2=1001 m (3,284 ft.)–1500 m (4,921 ft.)</li> <li>3= &gt; 1500 m (4,921 ft.)</li> </ul>
96	Password	111	000–500	Individual passwords can be configured in this area.

No.	Parameters	Pre-set value	Possible settings	Explanation
225	Scroll direction	0	0/1	The scroll direction for the set buttons in the menus can be changed. <ul style="list-style-type: none"> <li>• 0=normal</li> <li>• 1=inverse</li> </ul>
235	Temp. Steam	100	30–130 °C	The default cooking temperature for this cooking mode can be set within the shown limits.
236	Temp. Combi	150	30–250 °C	The default cooking temperature for this cooking mode can be set within the shown limits.
237	Temp. Convec.	180	30–300 °C	The default cooking temperature for this cooking mode can be set within the shown limits.
238	Temp. Regeneration	120	30–180 °C	The default cooking temperature for this cooking mode can be set within the shown limits.
395	Switch-on display	0	0–4	Specifies the display after switching on the unit. <ul style="list-style-type: none"> <li>• 0=all 4 cooking modes</li> <li>• 1=Steaming</li> <li>• 2=Combisteaming</li> <li>• 3 = Convection</li> <li>• 4=Regeneration</li> </ul>

Table 4: Standard settings

# 5 Cleaning

## 5.1 General cleaning

### 5.1.1 Cleaning the outside of the housing

#### CAUTION

**Damage caused by water penetrating the electronic controls**

The electronic controls are not splash-proof.

- Only use the hand shower for rinsing the cooking chamber.
- Do not spray the outside of the housing with the hand shower.

#### CAUTION

**Damage to surfaces caused by incorrect cleaning**

- Do not use abrasive cleaners or cloths.
- Do not use aggressive cleaners (e.g. oven cleaner).

→ Wipe the outside of the housing with tepid soapy water and a cloth.

### 5.1.2 Cleaning the cooking chamber

The unit is supplied with a cleaning program for menu-guided manual cleaning.

The automatic cleaning system “WaveClean” is also optionally available for automatic cleaning and rinsing of the cooking chamber.

#### NOTICE

Menu-guided manual cleaning is deactivated for units with “WaveClean”.

### 5.1.3 Cleaning the door seal

Animal fats together with high temperatures can destroy the door seal in a short time if it is not cared for properly. For this reason, it is important to clean the door seal regularly to ensure a long service life.

#### NOTICE

When cleaning with “WaveClean” or system-supported manual cleaning, the outside of the door seal is not cleaned. The door seal must be cleaned separately after each cleaning.

Do not use aggressive cleaners!

1. Clean fats from the door seal after operation using a mild soap solution.
2. Also clean the door seal in breaks during operation if the unit is mainly used for roasting.

### 5.1.4 Cleaning the cooking chamber door

#### **⚠ CAUTION**

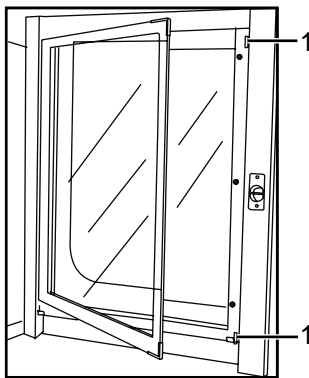
##### **Risk of burns due to hot surfaces**

→ Allow surfaces to cool before cleaning.

#### **CAUTION**

##### **Damage to surfaces caused by incorrect cleaning**

- Do not use abrasive cleaners or cloths.
- Do not use oven cleaner.



The inner glass plate of the cooking chamber door can be swung out.

1. Open the cooking chamber door to 90 degrees.
2. Remove the retaining spring (1) and swing out the inner glass plate to 90 degrees.  
Do not lift the glass plate when swinging out.  
Do not swing the glass plate out to its full extent.  
Hold the inner glass plate during cleaning.
3. Remove scale residues from the glass plate with vinegar or citric acid.
4. Swing the inner plate back in after cleaning and allow the retaining spring (1) to click in place.

### 5.1.5 Cleaning the steam outlet port

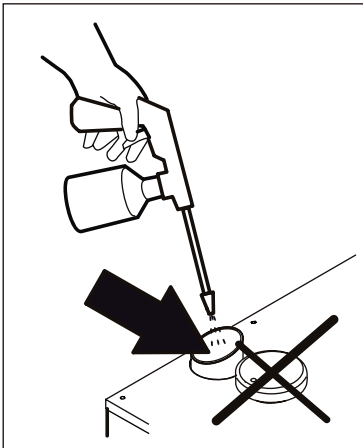
Deposits can block the steam outlet port and the pipes connected to it.

#### NOTICE

Use liquid cleaner with a maximum of 10 % soda or caustic potash solution.

It is not necessary to rinse with water.

1. Inspect the steam outlet port and the pipes connected to it for deposits.
2. Spray liquid cleaner in the steam outlet port.
3. With units with a condensate hood (optional), remove the connecting pipe between the condensate hood and the steam outlet port twice a year.
4. Spray liquid cleaner into the steam outlet port and in the opening of the condensate hood.
5. Then replace the connecting pipe.



### 5.1.6 Descaling

#### Requirements

Cooking chamber temperature less than 40 °C (104 °F)

Cooking chamber is clean

To avoid a build-up of scale in the cooking chamber, only softened water should be used for operation.

If hard water is used, the cooking chamber must be descaled regularly to avoid damage to the unit.

Use Henny Penny special descaler together with a hand-held sprayer for manual decalcification.

1. Dilute the special descaler with water at the ratio of 1:2.
2. Open the ventilation plate so that the parts behind it are moistened.
3. Spray the diluted special descaler into the cooking chamber.
4. Allow the solution 30 minutes of contact time, then rinse the chamber thoroughly.

5. Examine the chamber for scale residues. Repeat decalcification if necessary.
6. Open the chamber door and leave it slightly ajar until the next use. This will increase the life of the door seal.  
No moisture will build up in the cooking chamber.

## 5.2 System-supported manual cleaning

### NOTICE

System-supported manual cleaning is not available for units with the “WaveClean” (optional), automatic cleaning feature.

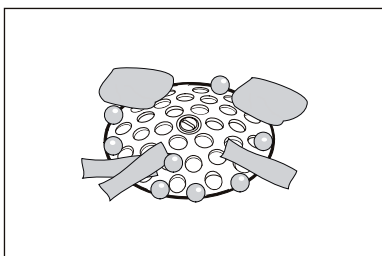
### 5.2.1 Preparing the cooking chamber

**Requirements** GN containers, baking sheets and racks have been removed from the cooking chamber

### CAUTION

#### Damage caused by unsuitable cleaning agents

→ Only use Henny Penny products for cleaning the cooking chamber.



1. Leftover food has been removed from the cooking chamber. The drain sieve must be clear.
2. With tabletop units: only leave the slide-in frame in the cooking chamber.  
With floor standing units: push empty trolleys into the cooking chamber.
3. Close cooking chamber door.

### 5.2.2 Starting the cleaning program

**Requirements** Unit is switched on



1. Press FLEXI (2).  
Display (9) flashes “CLE”.
2. Press Start/Stop (5) to start the cleaning program.  
The chamber will be cooled or heated automatically until it reaches the soaking temperature of 50 °C (122 °F).



Display (8) shows “-:-”.

LEDs of the Preheat (10) and Start/Stop (5) buttons flash.

A signal sounds when the soaking temperature is reached; the soaking program starts automatically.

Display (8) shows the remaining time.

### 5.2.3 Spraying cleaning solution

#### ⚠ CAUTION

##### Risk of burns due to caustic liquids

- Wear protective clothing.
- Also wear respiratory protection because of the formation of aerosols or mists.



After soaking, display (9) flashes “SPR” (“Spray”).



1. Open the cooking chamber door.
2. Spray cooking chamber, heating register and fan wheel (by opening the ventilator plate) with cleaner.

### 5.2.4 Let the cleaner work

#### CAUTION

##### Damage caused by exceeding the recommended reaction time

The surface of the cooking chamber may be damaged due to the corrosive effects of the cleaner used.

- Do not allow the cleaner to react for longer than the period specified by the program.

→ Close chamber door.

The reaction time starts.



The unit is inactive during the reaction time. The Start/Stop (5) LED flashes.

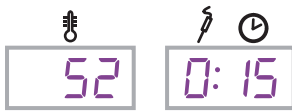
Display (8) shows the remaining reaction time.

### 5.2.5 Cleaning

The cleaning process starts at the end of the reaction time.



In this process, the chamber is heated to 80 °C (176 °F).



- The Steaming (12) LEDs light up.
- Display (9) shows the current temperature of the cooking chamber
- Display (8) shows the remaining time.

### 5.2.6 Rinsing out



1. After the cleaning, display (9) shows “Sho” (“Shower”).
2. Open the chamber door.
3. Remove ventilation plate (see [Chapter “Removing the ventilation plate”, Page 54](#)).
4. Thoroughly rinse the chamber for about 3 minutes using the hand shower.
5. Replace ventilation plate.
6. Close chamber door.

### 5.2.7 Drying



1. Drying starts automatically after closing the chamber door. The chamber will be heated to 130 °C (266 °F) for five minutes.

The Convection (11) LEDs light up.

Display (9) shows the current temperature of the cooking chamber.

Display (8) shows the remaining time.



2. After drying is completed, display (9) shows “oPE” (“Open”).
3. Open the chamber door and leave it slightly ajar until the next use. This will increase the life of the door seal. No moisture will build up in the cooking chamber.

## 5.3 Automatic cleaning “WaveClean” (optional)

### NOTICE

System-supported manual cleaning is not available for units with the “WaveClean” (optional), automatic cleaning feature.

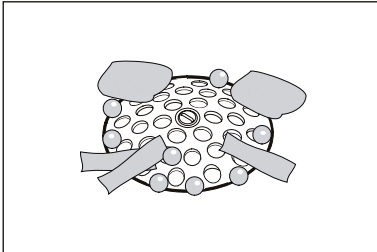
### 5.3.1 Preparing the cooking chamber

**Requirements** GN containers, baking sheets and racks have been removed from the cooking chamber

#### CAUTION

##### Damage caused by unsuitable cleaning agents

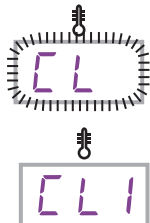
→ Only use Henny Penny products for cleaning the cooking chamber.



1. Leftover food has been removed from the cooking chamber. The drain sieve must be clear.
2. With tabletop units: only leave the slide-in frame in the cooking chamber.  
With floor standing units: push empty trolleys into the cooking chamber.
3. Close cooking chamber door.

### 5.3.2 Select WaveClean level

**Requirements** Unit is switched on



1. Press FLEXI (2).  
Display (9) flashes "CL".
2. Press Start/Stop (5).  
Display (9) shows "CL1".
3. Select the cleaning level with set button (6).
  - "CL1" = WaveClean, short: duration approx. 1 hour
  - "CL2" = WaveClean, normal: duration approx. 2 hours
  - "CL3" = WaveClean, extra: duration approx. 3 hours (for heavy soiling)

#### NOTICE

All cleaning levels require the same amount of water although the time required for cleaning is different.

4. Press Start/Stop (5).

The chamber will be heated or cooled automatically until it reaches the WaveClean temperature of 50 °C (122 °F).

Display (8) shows "HOT" if the cooking chamber is too hot.

A signal sounds when the WaveClean temperature is reached.

Display (8) flashes "CAR" ("Cartridge").

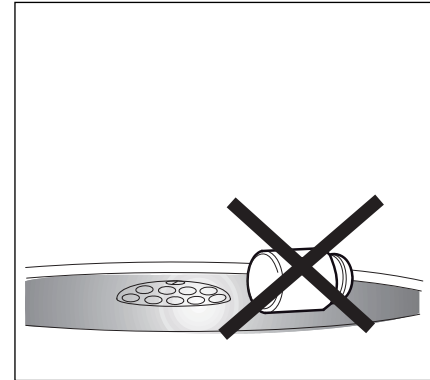
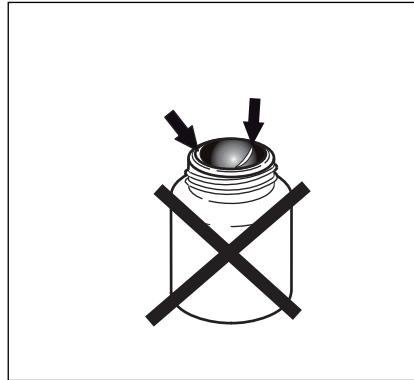


### 5.3.3 Using the WaveClean cartridge

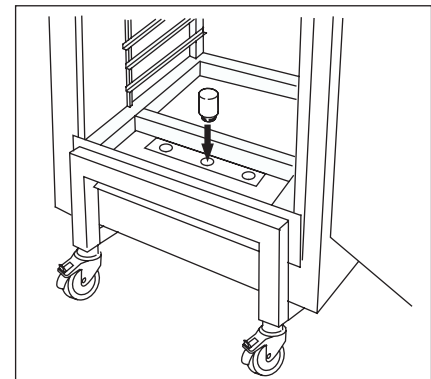
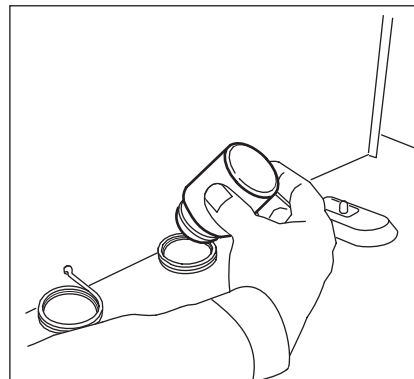
Only use sealed cartridges.

If the wax seal is damaged, this may lead to the cleaning agent entering the cleaning cycle too early or not dissolving fully; in this case thorough cleaning is not guaranteed.

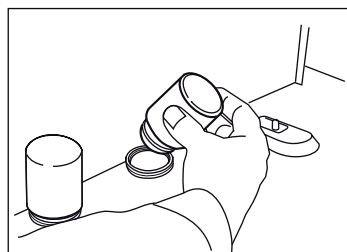
Do not place the cartridge on the floor of the cooking chamber.



1. Open the chamber door.
2. Unscrew the cartridge lid.



3. With tabletop units: place cartridge in the holder in front of the ventilation plate.  
With floor standing units: place cartridge in the holder of the rack trolley.



**NOTICE**

Use additional cartridges if necessary:

- If heavily soiled: use 2 two-in-one cartridges. Select “WaveClean extra” (“CL3”) cleaning level.
- If scaled: use a two-in-one cartridge + clear rinse cartridge.



4. Close chamber door.

The Start/Stop (5) LEDs are lit.

Display (9) shows the selected cleaning level.

Display (8) flashes “CAR”.

**5.3.4 Start WaveClean**

**Requirements**

Hard water and soft water taps are open

→ Press Start/Stop (5).



The Start/Stop (5) LEDs flash.

Display (9) shows the selected cleaning level.

Display (8) shows the remaining time.

**5.3.5 Ending WaveClean**



The LEDs of the Step (13) button light up once cleaning has finished.

Display (8) flashes “CAR” (“Cartridge”).

1. Open the cooking chamber door.
2. Remove the empty cartridge.
3. Rinse thoroughly with the hand-held rinsing head to remove any residues of cleaner or rinsing agent.
4. Close the chamber door again.
5. Press Step (13) and confirm that the cartridge has been removed. The Step (13) LEDs go dark.

The Step (13) LEDs go dark.

Display (9) and display (8) go dark.

6. Switch off the unit.

7. Open the chamber door and leave it slightly ajar until the next use.

This will increase the life of the door seal.

No moisture will build up in the cooking chamber.

### 5.3.6 Cancelling WaveClean

The WaveClean automatic cleaning function can also be ended manually.

Power failure during cleaning also leads to the process being terminated.

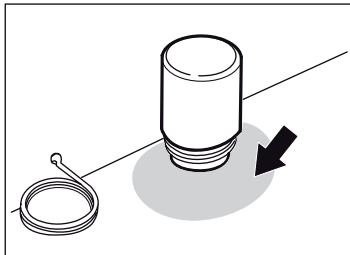
1. Press Step (13) to abort the cleaning program.

**NOTICE**

For safety reasons, a rinsing process runs automatically when WaveClean is terminated.

2. For further instructions, see [Chapter “Ending WaveClean”, Page 52.](#)

### 5.3.7 “WaveClean” faults



Discolouring may occur to the floor of the cooking chamber underneath the cartridge. This discolouring is harmless and does not have any effect on the operation of the unit.

Fault	Possible cause	Remedy
<ul style="list-style-type: none"> <li>• Cartridges are not fully emptied</li> <li>• Residues of cleaner/rinsing agent remain in the cartridge</li> <li>• Rinsing agent is released at the same time as the cleaner</li> </ul>	Unit is leaning	Adjust the unit horizontally
	Power failure/unit malfunction	Contact customer service
	Holder is bent: cartridge too close to the floor	Adjust holder position
	Heater not working	Contact customer service
<ul style="list-style-type: none"> <li>• Cooking chamber remains dry</li> </ul>	Circulating pump defective	Contact customer service
<ul style="list-style-type: none"> <li>• Cooking chamber is not clean</li> </ul>	Cooking chamber too heavily soiled	<ul style="list-style-type: none"> <li>• Empty outlet filter before cleaning.</li> <li>• Remove heavy soiling and large particles manually before cleaning.</li> <li>• Shorten the cleaning interval.</li> </ul>
	Washing water circulation interrupted	

Table 5: Causes of faults and troubleshooting

**Information regarding operation with hard water****NOTICE**

The unit can be used without softening the water up to a hardness of 5 °dH. However, water having a total hardness exceeding 10 °dH contains lime scale, which may form deposits in the cooking chamber.

The amount of lime scale deposited in the cooking chamber is normally so low that it has no detrimental effect on the operation of the unit. However, there may be white deposits in the cooking chamber.

The two-in-one cartridges contain a clear rinsing agent with descaling properties, which usually prevents these deposits from building up if the "WaveClean" automatic cleaning function is used regularly.

- Clean daily with the "WaveClean extra" cleaning level, even if the degree of soiling is low.
- Use a clear rinse cartridge in addition to the cleaning cartridge.
- Descale manually.

## 5.4 Removing the ventilation plate

### 5.4.1 Removing the ventilation plate (table top models)

The ventilation plate can be removed for cleaning.

**⚠ CAUTION****Risk of crushing fingers due to rotating fan**

- Disconnect the unit from the power supply before you remove the ventilation plate.
- Do not operate the unit without the ventilation plate.

1. Remove the suspension frame on the left-hand side.
2. Open the front catch.
3. Fold the ventilation plate towards the rear wall.
4. Open the rear catch.
5. Slightly raise the ventilation plate and remove it.
6. Clean the cooking chamber behind the ventilation plate.
7. Push the ventilation plate onto the upper bolts.
8. Close the rear catch.
9. Fold the ventilation plate towards the side wall.
10. Close the front catch.

11. Check the catches.
12. Replace the suspension frame on the left-hand side.

### 5.4.2 Removing the ventilation plate (floor standing units)

**Requirements** Necessary tools: box spanner

The ventilation plate can be removed for cleaning.

#### **⚠ CAUTION**

##### **Risk of crushing fingers due to rotating fan**

- Disconnect the unit from the power supply before you remove the ventilation plate.
- Do not operate the unit without the ventilation plate.

1. Remove the screws in the middle of the ventilation plate.
2. Open the front catch.
3. Fold the ventilation plate towards the rear wall.
4. Open the rear catch.
5. Slightly raise the ventilation plate and remove it.
6. Clean the cooking chamber behind the ventilation plate.
7. Push the ventilation plate onto the upper bolts.
8. Close the rear catch.
9. Fold the ventilation plate towards the side wall.
10. Close the front catch.
11. Check the catches.
12. Replace the screws in the middle of the ventilation plate.

# 6 Faults

## 6.1 Correcting faults

This section describes the steps to be taken in the event that faults with the unit occur during operation.

1. Reset control electronics ([Chapter “Resetting the control electronics”, Page 56](#)).
2. Observe the information in the table “Causes of faults and troubleshooting” ([Chapter “Cause of errors and troubleshooting”, Page 56](#)).
3. Contact customer service.

## 6.2 Resetting the control electronics

**Requirements** Unit is switched on

Errors in the program sequence (e.g. set values are not kept to) can be corrected by resetting (initialising) the control electronics.

This resets the electronics to the start mode.

1. Press On/Off (1) to switch the unit off.
2. Press On/Off (1) to switch the unit on.

Unit is in start mode (standby).

## 6.3 Cause of errors and troubleshooting

### **NOTICE**

Error numbers are shown flashing in display (9).



No.	Error	Possible causes	Remedy
1	Core temperature sensor faulty	Sensor broken	<ul style="list-style-type: none"> <li>Use cooking program without core temperature measurement</li> <li>Contact customer service</li> </ul>
2	Chamber sensor 1 faulty	Sensor broken	<ul style="list-style-type: none"> <li>Use core temperature sensor as a substitute</li> <li>Do not insert the core temperature sensor into the food</li> <li>The core temperature sensor must remain in the cooking chamber</li> <li>Contact customer service</li> </ul>
3	Chamber sensor 2 faulty (only for floor standing units)	Sensor broken	
5	Expelled steam sensor broken	<ul style="list-style-type: none"> <li>Temperature measurement of waste water faulty</li> <li>Cooling water is permanently switched on</li> </ul>	<ul style="list-style-type: none"> <li>Unit can be used (emergency operation)</li> <li>Contact customer service</li> </ul>
8	Danger of frost	Temperature below 0 °C (32 °F)	<ul style="list-style-type: none"> <li>Observe the ambient air requirements for operation</li> </ul>
9	Cooking chamber overheated	Unit is defective	<ul style="list-style-type: none"> <li>Do not use unit</li> <li>Contact customer service</li> </ul>
10	Electronics too hot	<ul style="list-style-type: none"> <li>Cooling system faulty</li> <li>Ambient temperature too high</li> </ul>	<ul style="list-style-type: none"> <li>Do not use unit</li> <li>Check cooling air intake</li> <li>Contact customer service</li> </ul>
11	Electronics too warm	<ul style="list-style-type: none"> <li>Heat source near to the cooling air intake</li> <li>Cooling air intake restricted or blocked</li> <li>Ambient temperature too high</li> </ul>	<ul style="list-style-type: none"> <li>Check cooling air intake</li> <li>Set lower temperatures</li> <li>Contact customer service</li> </ul>
30	No fan	<ul style="list-style-type: none"> <li>Fan not working</li> <li>Missing phase</li> <li>Unit is defective</li> </ul>	<ul style="list-style-type: none"> <li>Check electrical connection</li> <li>Observe safety information (see )</li> <li>Contact customer service</li> </ul>
66	No water	<ul style="list-style-type: none"> <li>Tap closed</li> <li>Unit is defective</li> </ul>	<ul style="list-style-type: none"> <li>Open tap</li> <li>Contact customer service</li> </ul>
71	No gas	<ul style="list-style-type: none"> <li>Gas tap closed</li> <li>Air in the gas pipe</li> <li>Unit is defective</li> </ul>	<ul style="list-style-type: none"> <li>Open gas tap</li> <li>Bleed the gas pipe by repeatedly switching the unit on and off</li> <li>Contact customer service</li> </ul>
72	Gas fan	<ul style="list-style-type: none"> <li>Power supply to gas fan disrupted</li> <li>Error in rotation speed measurement</li> <li>Fault in the control electronics</li> </ul>	<ul style="list-style-type: none"> <li>Contact customer service</li> </ul>
73	General gas fault	Incorrect gas quality	<ul style="list-style-type: none"> <li>Contact customer service</li> </ul>
101	Battery empty	Back-up battery is empty (average service life 8 years)	<ul style="list-style-type: none"> <li>Stored data will be lost in the event of a power failure</li> <li>Contact customer service</li> </ul>

**Faults**

No.	Error	Possible causes	Remedy
121	HW faulty, UREF0 t-measurement too high	Core temperature sensor or keypad defective	<ul style="list-style-type: none"> <li>• Contact customer service</li> </ul>
“-C-”	Perform configuration	Necessary configuration not performed	<ul style="list-style-type: none"> <li>• Perform configuration</li> <li>• Contact customer service</li> </ul>
–	Leakage of water underneath the unit	Fault in the waste water system	<ul style="list-style-type: none"> <li>• Do not use unit</li> <li>• Contact customer service</li> </ul>

Table 6: Cause of errors and troubleshooting

# 7 Limited Warranty

## LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

**NEW EQUIPMENT:** Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

**FILTER SYSTEM:** Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

**REPLACEMENT PARTS:** Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

**EXTENDED FRYPOT WARRANTY:** Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

**0 TO 3 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

**3 TO 7 YEARS:** During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

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