

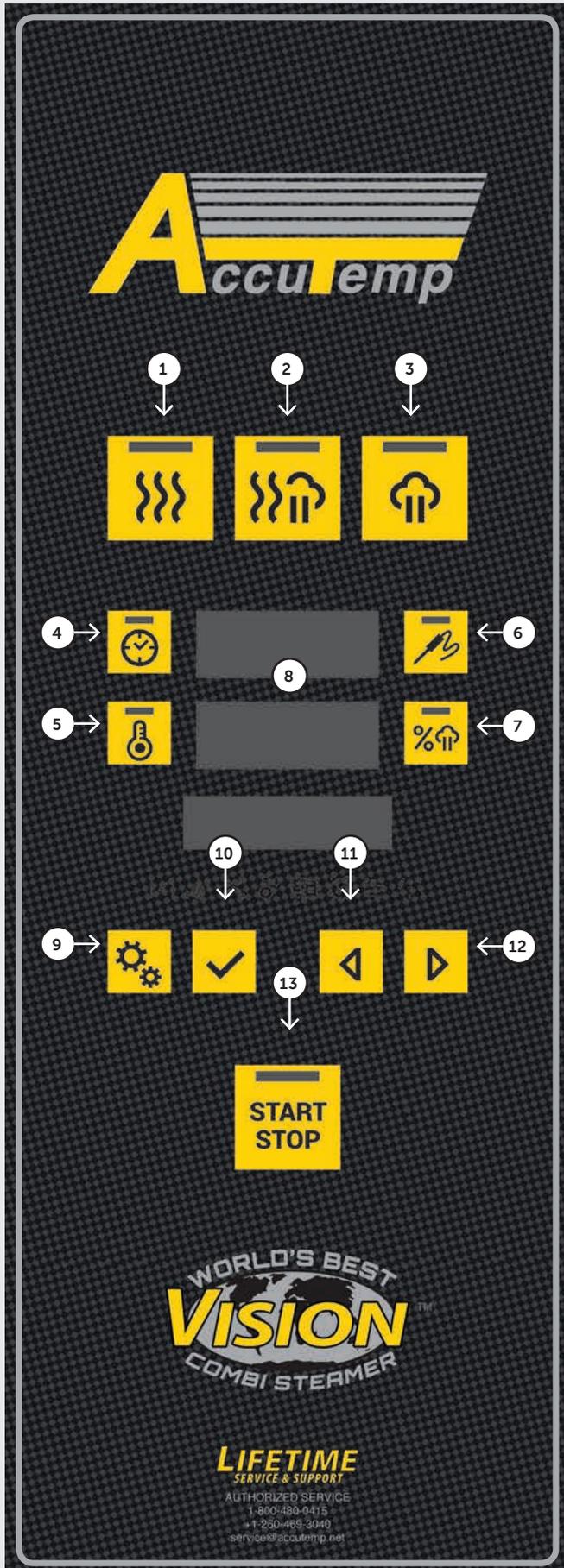


# Vision™ Combi Steamer

**OPERATORS MANUAL**



# CONTROL PANEL



- |    |                                   |
|----|-----------------------------------|
| 1  | CONVECTION MODE                   |
| 2  | COMBI MODE                        |
| 3  | STEAMING MODE                     |
| 4  | TIME                              |
| 5  | TEMPERATURE IN COOKING CHAMBER    |
| 6  | CORE PROBE TEMPERATURE (OPTIONAL) |
| 7  | PERCENTAGE OF MOISTURE            |
| 8  | LED DISPLAY                       |
| 9  | FUNCTIONS / BACK                  |
| 10 | CONFIRMATION / ENTER              |
| 11 | LEFT ARROW                        |
| 12 | RIGHT ARROW                       |
| 13 | START / STOP OF CURRENT PROCESS   |

---

# CONTENT

|  |           |
|--|-----------|
| <b>ABOUT THIS MANUAL</b> .....                                   | <b>4</b>  |
| <b>1   BASIC INFORMATION ABOUT THE COMBI STEAMER</b> .....       | <b>5</b>  |
| 1.1 USE: ITS PURPOSE.....  | 5         |
| 1.2 INTRODUCTION: MAIN PARTS.....                                | 5         |
| 1.3 OPTIONAL EQUIPMENT.....                                      | 5         |
| 1.4 CONTROLS: BASICS.....  | 6         |
| <b>2   SAFETY DURING USE</b> .....                               | <b>7</b>  |
| 2.1 SAFE OPERATION.....  | 7         |
| 2.2 PROTECTIVE AIDS.....   | 8         |
| 2.3 PROTECTIVE ELEMENTS OF THE COMBI STEAMER.....                | 8         |
| 2.4 DANGEROUS LOCATIONS AND RESIDUAL HAZARDS.....                | 9         |
| 2.5 USING ACCESSORIES.....                                       | 10        |
| <b>3   OPERATION</b> .....                                       | <b>11</b> |
| 3.1 CONTROL PANEL.....   | 11        |
| 3.2 DESCRIPTION OF THE BUTTONS.....                              | 11        |
| <b>4   COOKING</b> .....   | <b>12</b> |
| 4.1 SETTING COMBI STEAMER FUNCTIONS BEFORE STARTING COOKING..... | 12        |
| 4.2 MANUAL SETTINGS.....   | 13        |
| 4.3 PROGRAMS (OPTIONAL ACCESSORY).....                           | 14        |
| <b>5   SETTINGS</b> .....  | <b>21</b> |
| 5.1 USING THE SETTINGS MENU.....                                 | 21        |
| 5.2 INDIVIDUAL ITEMS IN THE SETTINGS MENU.....                   | 22        |
| <b>6   AUTOMATIC CLEANING</b> .....                              | <b>28</b> |
| 6.1 BASIC INFORMATION AND WARNINGS.....                          | 28        |
| 6.2 STARTING THE CLEANING.....                                   | 29        |
| <b>7   MAINTENANCE</b> .....                                     | <b>29</b> |
| 7.1 DAILY MAINTENANCE.....                                       | 30        |
| 7.2 MONTHLY MAINTENANCE.....                                     | 30        |
| 7.3 YEARLY MAINTENANCE.....                                      | 31        |
| <b>8   ERROR MESSAGE TABLE</b> .....                             | <b>32</b> |
| <b>9   WARRANTY</b> .....  | <b>33</b> |

# ABOUT THIS MANUAL

This manual will help you to easily understand how to operate the Vision™ Touch combi steamer and inform you about its options and capabilities.

## SYMBOLS USED IN THIS MANUAL

In this user's manual you will find symbols with the following meaning:

| SYMBOL   | MEANING   |
|--|---|
|   | These symbols mean "ATTENTION" and "WARNING", they inform you about things that may cause serious injury to the user and/or damage to the machine. Furthermore, they indicate an important instruction, feature, method or issue that must be followed or considered when operating or maintaining the appliance. |
|   |   |
|   | This symbol indicates useful information related to the appliance or its accessories.   |
|   | This symbol refers to a different chapter of the manual.  |
|  | Informs about other procedure options that you may, but must not necessarily utilise.   |

## WHO IS THE MANUAL FOR?

This manual is intended for anyone who comes into contact with the appliance only during its maintenance or operation. Each person must be thoroughly acquainted with its contents before beginning any work with the appliance.

## IMPORTANT

It is essential that the manual is considered as a part of the appliance, which must not be separated from it. For this reason, store it for future use.

Study the manual carefully. It must be considered to be a part of the appliance that must not be separated from it upon resale. For this reason, store it for future use.

Follow its instructions exactly, not only to make using the appliance easier, but also to ensure its optimal use and long life.

Do not start the appliance unless you are thoroughly acquainted with all instructions, prohibitions, and recommendations indicated in this manual, especially those in the chapter "Safety during use".

The illustrations in this manual may not always correspond to the actual appliance. Their purpose is to describe the appliance's main principles.

## WHEN IN DOUBT

In practice, unforeseeable situations frequently arise that cannot be included and described in this user's manual. Therefore, when you're not sure what to do, always contact the manufacturer:

AccuTemp Products Inc.  
 +1 (800) 480-0415  
 +1 (260) 469-3010  
 service@accutemp.net

When contacting the manufacturer or trained professionals, please have your combi steamer's basic information ready.

This can be read from the model plate located on the upper right side.

It provides details about the combi steamer's manufacturer, technical data, such as type and model, serial number, year of manufacture, and important information about the type of power supply, weight and water protection class.



# 1 | BASIC INFORMATION ABOUT THE COMBI STEAMER

## 1.1 USE: ITS PURPOSE

The Vision™ combi steamer is a universal appliance for preparing meals, including complete menus. It can be used for all types of food preparation methods based on heat. For example baking, frying, grilling, stewing, steam cooking, low-temperature overnight cooking, etc. The process is performed either in manual mode or in automatic mode utilizing programs.

## 1.2 INTRODUCTION: MAIN PARTS

The Vision™ combi steamer is an advanced oven for food preparation. Its most important parts are the cooking chamber equipped with racks for inserting pans containing food (on sizes 2011, 1221, 2021 the racks are substituted by a roll-in trolley with racks). The door and the crosswise racks provide an excellent view of the meal.

The brain of the appliance is an operating system with which one communicates using an intuitive control panel. It also allows one to record their favorite programs via a USB connector.

 When working with the temperature probe and the spray hose, adhere to workplace safety, see 2. SAFETY DURING USE.

## 1.3 OPTIONAL EQUIPMENT

The Vision™ combi steamer is equipped with an automatic cleaning system.

Options include:

- Temperature core probe
- Spray hose



**Any use of the combi steamer including modifications to safety or operational components, is considered unintended use. The company accepts no liability for damages due to such use; the user bears all risk.**

**The user is also responsible for abiding by the conditions prescribed by the manufacturer for installation, operation and maintenance of the appliance, which must be maintained and repaired only by persons familiar with it and instructed on its hazards.**



1. Spray hose hung on the left side of the machine (optional)
2. Control panel
3. Detachable interior wall in front of fan
4. Side cover
5. Air and dust filter
6. USB connector
7. Drain cover
8. Height-adjustable legs
9. Condensation drip pan for the inner glass with automatic draining
10. Door with curved exterior glass
11. Inner glass door release
12. Temperature probe (optional)
13. 2 step safety handle
14. Interior lighting
15. Inner glass door
16. Rail racks for pans  
(On sizes 2011, 1221, 2021 the rail racks are substituted by a roll-in trolley rack)
17. Exhaust valve
18. Air intake vent

## Accessories

### HOTEL & SHEET PANS

Pans serve not only as containers for cooking and baking, but are also suitable for transporting, serving and storing the meals. They significantly contribute to higher work efficiency - when one plans their work properly, it is often unnecessary to transfer cooked or baked meals from one pan or tray to another.



Adhere to workplace safety codes when handling pans, see 2. SAFETY DURING USE.

### STANDS, ROLL-IN TROLLEY RACKS, AND WALL MOUNTING BRACKETS

Essential accessories for the combi steamer include various stainless steel stands, wall mounting brackets (on model 623) and roll-in trolley racks (on sizes 2011, 1221, 2021). Special equipment is considered to be banquet baskets, trolleys and thermoboxes used for serving meals.



When working with the Oil gun adhere to workplace safety as described in the operating manuals for this appliance.

### OTHER ACCESSORIES

- Wire Racks
- Chicken Wire Rack
- Grilling Rack
- Air Fry Wire Basket
- Pizza Plate
- Roll-in Rack Thermal Cover
- Wall Installation Kit
- Stacking Kit
- Drain Reduction
- Clean Powder Packets

## 1.4 CONTROLS: BASICS

### TURNING ON AND OFF

The combi steamer is permanently connected to the power supply and it is turned on and off by pressing the start/stop button for 3 seconds

### OPENING AND CLOSING THE DOOR

The combi steamer's door is equipped with a 2 step safety handle. Moving the lever to the side will release the door latch. Pull on the handle to open the door.

To close the door, push on the handle (by slamming). If you have an appliance with the roll-in trolley (2011, 1221, 2021) close the door and turn the door handle clockwise by 90°.

## 2 | SAFETY DURING USE

The combi steamer cannot be operated without a certain amount of caution, alertness and common sense. Even though the combi steamer has been designed and manufactured to meet all international safety standards, the user bears primary responsibility for his or her safety while operating the combi steamer. The manufacturer bears no responsibility for personal injury, equipment damage or environmental damage caused by failure to operate the combi steamer according to the manual or by failure to follow applicable safety regulations.

This chapter provides the most important information on working safely and protecting the health of the user and all others who come into contact with the combi steamer or its accessories.

### 2.1 SAFE OPERATION

#### GENERALLY

- The combi steamer may only be used by personnel authorized, qualified and trained for operating it. Persons who are not authorized to use and have not been trained in its operation must never be allowed to handle or maintain it, or to perform any activity contrary to its use. Such unprofessional activity may cause injury or damage the appliance.
- Get regular training on how to operate the combi steamer. This prevents occupational injuries and damage to the combi steamer.
- This combi steamer is to be used only for food preparation and in compliance with the manual. Any other use is in conflict with its purpose and is considered dangerous.
- For safety reasons, do not remove the control panel or try to get inside the combi steamer - risk of injury by electrical shock. Repair of any defects or maintenance beyond that described in this manual must be done by a qualified service technician.
- Do not install any heated equipment in the immediate area of the combi steamer (such as fryers, grills, cookers, hot plates, etc.).
- Do not work with the combi steamer if you suffer from dizziness, fainting or other weakness or lack of concentration or if under the influence of drugs or alcohol.
- It is strictly forbidden to remove or damage the labels fastened to the combi steamer.
- Only operate the combi steamer in perfect working order.
- Do not place any items in the vicinity of the combi steamer, which you could trip over. Keep the workplace (including access ways) clean and tidy.

#### COMBI STEAMER OPERATING ENVIRONMENT

- The permitted ambient temperature range is 39°F - 95°F. The environment must not be explosive or toxic.
- A fire extinguisher or an automatic fire extinguishing system must not be located directly above the combi steamer.
- There must be no flammable materials, gasses or liquids located underneath or next to the combi steamer.

#### BEFORE USING THE COMBI STEAMER

- If you have any doubts about the combi steamer's installation, operation or safety, contact your supplier.
- If the electrical equipment is damaged in any way, arrange repairs immediately — never use a damaged combi steamer.
- Do not block the combi steamer's vents with objects, and especially do not place cooking utensils, fabrics or other items on the appliance. Make sure that steam freely escapes from the vents at the top of the combi steamer.
- Before using, check the combi steamer's cooking chamber. Remove all remaining food, cleaning agent residues or other objects.
- Be sure not to sprinkle or spray water on the combi steamer, and not to place objects filled with water on it.
- Do not place sources of open flame on or near the combi steamer.

#### DURING USE OF THE COMBI STEAMER

- The following must not be placed inside the combi steamer:
  - any food inside closed boxes or packaging
  - any easily flammable items with a flash point lower than 500 °F, For example, easily ignitable oils, fats, and cloths
  - any dry powder or granulate
- Do not continue using the combi steamer if you have the slightest doubt as to its safe operation or whether it is damaged. Turn it off immediately, unplug the power cable, shut off the water supply, and contact your supplier.
- In the event that while using the combi steamer you register an increased noise level exceeding the permitted limit, stop the combi steamer and remedy the cause.
- Immediately report all faults to your superior, who must arrange for their repair.
- Do not leave the combi steamer unattended while it is turned on, unless explicitly instructed to by the manual.
- Use only your fingers to operate the control panel buttons. Using sharp, pointed or other objects to operate the appliance voids the warranty.
- When working with the combi steamer, be aware that cooking containers, cooking inserts and grates can be hot. The temperature of the external glass on the door may reach temperatures higher than 140°F. In all cases there exists a risk of burns.
- Hot steam is generated while the combi steamer is running – when the door is opened, there is a risk of scalding, etc. When opening the door, especially during steam operations, always stand in such a way that you cannot be scalded by the steam escaping from the open door. Open the door only partially and open fully only once the steam has escaped.
- If pans are more than three-quarters filled with liquid, greater care must be taken when handling and removing them. When placing containers this full into the appliance, put them only in racks into which you can see. Otherwise, the user may be scalded. Take great care when removing hot cooking containers — whatever their content!
- Be especially careful when working with a combi steamer whose highest rack is 63 in or higher above the ground. There is a risk that the pans may flip over and cause burns.
- Hot areas may form during the cooking process, especially on the cookware, grills and the inner side of the door. Use protective gloves whenever handling hot objects.
- It is forbidden to start the fan without the cover.
- If the combi steamer is equipped with a roll-in trolley, then you must

always brake the trolley once inside the appliance. When handling a full trolley, the pan locking mechanism must always be used.

- In the event that the floor is very uneven, roll-in trolleys must not be used for rolling into or out of the combi steamer. Never leave the trolley handle inside a closed combi steamer. The combi steamer door could be broken. Do not pull the roll-in trolley without the handle designed for this purpose. Otherwise, this may result in burns.
- When using banquet trolleys, always make sure that the plates are correctly seated on the stands.
- For cleaning the roll-in trolley racks, always use the automatic cleaning program. It is not permitted to use the combi steamer without the roll-in trolley for standard work and automatic cleaning!

**AFTER YOU HAVE FINISHED WORKING WITH THE COMBI STEAMER**

- Perform cleaning and service only when the combi steamer is cold!
- Remove solid pieces of food by taking them out of the cooking chamber – never wash them down the combi steamer’s drain.
- Cleaning agents are to be used only according to the instructions in this manual and in compliance with the instructions for the individual agent.
- After work (e.g. overnight), leave the combi steamer’s door ajar.
- When the combi steamer is not used for an extended period of time, shut off the water and power supply.

**2.2 PROTECTIVE AIDS**

When operating the combi steamer, it is also necessary to wear the right clothes and use personal protection gear. Clothing, shoes and protective gear must comply with national safety requirements for your type of work. Especially do not forget to use these important items:



**When working with the combi steamer, we do not recommend wearing:**

- Scarves, neck ties, chains, watches, bracelets, keys, rings or other metal objects, or work with an inappropriate bandage on.
- Electrical components such as heart pacemakers, watches, credit cards, etc., or other items with magnetic recording media.
- Long, loose hair. Secure long hair with an appropriate head covering.

**2.3 PROTECTIVE ELEMENTS OF THE COMBI STEAMER**

**COOKING CHAMBER**

Access to the cooking chamber is only possible after opening the door, which immediately stops the fan.

**CONTROL PANEL**

The control panel is located outside the area prone to high temperatures and makes it possible to quickly turn off the appliance using the STOP button. The display also shows malfunctions.

**DOOR**

The moment the door opens, the heat automatically shuts off and the fan quickly stops to limit the escape of steam from the cooking chamber. To protect against steam scalding, first open the door slightly and wait a while before opening it fully. To close the door, push on the handle (by slamming). If you have a machine with the roll-in trolley (2011, 1221, 2021) close the door and turn the door handle clockwise by 90°.

If the door is not closed properly and the appliance is in the **Start** mode, a “Door Open” prompt will appear.



**Under no circumstances should you remove any safety or protective element of the combi steamer! Do not make any changes to it without the permission of the manufacturer.**

## 2.4 DANGEROUS LOCATIONS AND RESIDUAL HAZARDS

The combi steamer is designed so that when properly used in perfect technical condition, it poses no danger to the user or surroundings. Nonetheless, during its operation, situations may arise that could be dangerous if the user is not aware of them. These are called residual hazards — those that remain even after all preventive and protective measures have been considered and implemented. Learn more about these risks and avoid them.



### 1. COOKING CHAMBER

**Burning hazard from hot places throughout the chamber.**

Use safety gloves. Perform cleaning and service only when the appliance is cold.

**Scalding hazard from hot steam produced during the cooking process**

Always wait for the chamber to cool, or cool it down using the Cooling function.

When opening the door, especially during steam operations, stand in such a way that you cannot be scalded by the steam escaping from the open door. Open the door only partially and do not open it completely until the steam has escaped.

### 2. FAN

**Danger of finger injury when negligently handling inside the cooking chamber during cleaning or maintenance.**

Be careful and use safety gloves.

### 3. DOOR GLASS

**Risk of burns when opening during or after the cooking process.**

Be careful and use safety gloves.

### 4. DOOR

**Risk of burns during or after the cooking process.**

Be careful and use safety gloves.

### 5. APPLIANCE COVER

**Risk of burns during the cooking process.**

Be careful and use safety gloves.

**Fire hazard if the cover is covered or if flammable materials are on the cover during the cooking process.**

Never cover the appliance or place on it any objects that may catch fire. Your appliance is not a storage shelf!

### 6. PANS/ CONTAINERS FILLED WITH LIQUID

**Risk of burns when handled carelessly**

Never handle containers containing hot liquids or hot liquid food above eye level, and always use safety gloves.

### 7. EXHAUST VENT

**Burning hazard from steam escaping during the cooking process**

Do not place any part of the body above these parts and always use protective gear (gloves, safety glasses, etc.).

### 8. SPRAY HOSE (OPTIONAL)

**Scalding hazard when showering the hot cooking chamber.**

Never use the spray hose to cool the cooking chamber if the temperature is greater than 200 °F — this may scald the user and destroy the door's inner glass. Allow the cooking chamber to cool below 150°F.

**Electrical shock hazard when showering the appliance's external parts.**

NEVER wash the appliance's external parts with the hand shower.

## Residual risks

### ELECTRICITY

All of the combi steamer's electrical components are powered by **potentially high volt AC current**. The power supply terminals and other electrical components **remain under live voltage** even when the combi steamer is turned off. However, access to the area with electrical components is only possible after removing a rigid cover. As the user, you are not authorized to service the appliance's electrical components. There is only a hazard if electrical supply cables are damaged, such as when inappropriately placed, twisted, pinched, weighed down, etc. If they are damaged, it is necessary to stop the combi steamer immediately and have them replaced by an authorized service center.

### MECHANICAL PARTS

There is no mechanical hazard to the user if the combi steamer is installed properly in the specified location. Hazards arise only when the combi steamer has been installed incorrectly (such as on a slope, not anchored on a slippery or unstable surface, etc.), and its unexpected movements may cause crushing or pinching.

When handling the combi steamer, adhere to the relevant regulations for tying loads and the handling of lifting equipment.

### HIGH TEMPERATURE

During the cooking process and after the cooking chamber door is opened, high temperature escapes into the appliance's surroundings. Make sure that there is adequate air circulation around the combi steamer, e.g. by using a fume hood.

### CLEANER

When using cleaners, avoid direct skin contact with the cleaner powder — there is danger of chemical burns. If there is danger of contact, use safety gloves.

When cleaning, be especially careful not to inhale the cleaner.

## 2.5 USING ACCESSORIES

### TEMPERATURE PROBE

When using the temperature probe, adhere to the following:

- Use the probe only for insertion into food.
- Do not insert the probe into frozen food. This can break it!
- Never forcefully bend the temperature probe's power cable.
- Never pull the probe out of the food by the cable.
- Place the temperature probe into the food in such a way that it does not lean against the door glass.
- The temperature probe may be hot — use protective gloves.
- Pull the temperature probe out of the food before removing the food from the combi steamer and place it into the probe holder.
- When the probe is not in use, keep it in the probe holder.
- Never leave the temperature probe hanging outside the cooking chamber — the door may close on it and damage it.

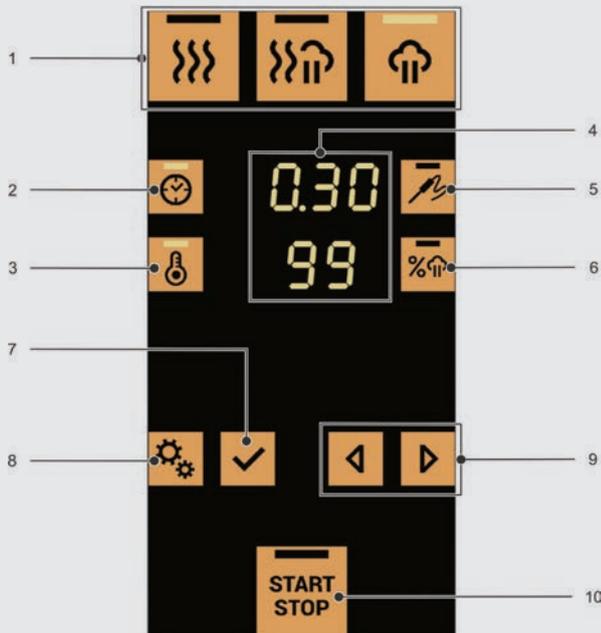
### SPRAY HOSE

When using the spray hose, adhere to the following:

- The spray hose may only be used for cleaning the cooking chamber or filling pans with water.
- The spray hose works for only two minutes after the door is open. Then it turns off automatically.
- Never use the spray hose when the combi steamer is hot. Allow it to cool down to under 150 °F.
- Never use the spray hose for cooling down the cooking chamber when the temperature inside the cooking chamber is higher than 200 °F — this may destroy the inner glass of the door and cause deformation of the cooking chamber!
- Never spray water from the spray hose onto hot door glass — this can shatter it!
- After use, always place the spray hose in its holder.

# 3 | OPERATION

## 3.1 CONTROL PANEL



The combi steamer is equipped with a digital control panel. Individual functions are selected by gently pressing a button.

1. Cooking mode selection
2. Setting the time
3. Setting the cooking chamber temperature
4. LED display with values
5. Setting the optional probe temperature
6. Setting the humidity
7. OK (confirmation)
8. Function / Back
9. Arrows
10. Start / Stop the cooking process. Press and hold for 3 seconds the start/stop button to turn on and off.

## 3.2 DESCRIPTION OF THE BUTTONS

- 
**CONVECTION MODE**  
 Sets the convection cooking mode. The settings can be changed as needed.
- 
**COMBI MODE**  
 Sets the combi cooking mode. The settings can be changed as needed.
- 
**STEAM MODE**  
 Sets the steam cooking mode. The settings can be changed as needed.
- 
**TIME**  
 Sets the cooking time.
- 
**COOKING TEMPERATURE**  
 Sets the cooking temperature.
- 
**TEMPERATURE PROBE**  
 Sets the temperature of the optional probe.
- 
**HUMIDITY**  
 Sets the humidity for the combi mode.
- 
**FUNCTION**  
 Enters other submenus and also serves as a "BACK" button. Other options:
  - 
**EXHAUST VALVE**  
 Sets the valve to be opened or closed if excess humidity needs to be vented from the cooking chamber.
  - 
**PREHEATING**  
 Sets the preheat mode for the cooking chamber before the cooking process or for cooling the cooking chamber when it is too hot.
  - 
**PROGRAMS (UP TO 99)**  
 Enables the use of saved programs.
  - 
**DELAYED START**  
 Sets the start time for the cooking process.
  - 
**SETTINGS**  
 Displays the user settings menu.
  - 
**WASHING**  
 Starts the washing program.
  - 
**MANUAL HUMIDITY CONTROL**  
 Allows humidity to be added manually.
- 
**OK**  
 Confirms the settings or functions and to enter menus and submenus.
- 
**LEFT AND RIGHT ARROWS**  
 Increases or (decrease) parameter settings and for navigation in the individual submenus.
- 
**START/STOP**  
 Starts / stops the cooking process.  
 By holding down the button (longer than 3s), the combi steamer enters sleep mode, where the entire display goes blank and the button flashes only briefly. To resume activity, simply press the button again for 3 seconds.

# 4 | COOKING

Meals may be prepared in the combi steamer either by manually setting the parameters or by utilising saved or custom programs (up to 99 & 9 steps).

## 4.1 SETTING COMBI STEAMER FUNCTIONS

Before starting the cooking process, it is possible to set the following combi steamer functions:

### Cooking chamber preheating

#### TURNING ON

- |   |        |   |   |
|---|--------|---|---|
| 1 | PRESS  |    |   |
| 2 | SELECT |    | OFF will appear.<br>Symbol  will flash.            |
| 3 | PRESS  |  | Symbol  will be lit.<br>Preheating is activated. |



If preheating is activated, after starting cooking by pressing START, the oven first starts preheating (or cooling) the cooking chamber, the text "Preparing temperature" will appear on the display, and after reaching the set temperature (with a margin), the display will show the text "Insert food". Only after opening and closing the door will the cooking time start counting down.

#### TURNING OFF

- |   |        |   |  |
|---|--------|---|--|
| 1 | PRESS  |  |  |
| 2 | SELECT |  | ON will appear.<br>Symbol  will flash.                    |
| 3 | PRESS  |  | The  symbol will disappear.<br>Preheating is deactivated. |

### Flap valve (optional accessory)

The flap valve can only be set in modes  and .

#### OPENING

- |   |       |   |  |
|---|-------|---|--|
| 1 | PRESS |  | OFF will appear.<br>Symbol  will flash.         |
| 2 | PRESS |  | Symbol  will be lit.<br>The flap valve is open. |

#### CLOSING

- |   |       |   |   |
|---|-------|---|---|
| 1 | PRESS |  | ON will appear.<br>Symbol  will flash.                   |
| 2 | PRESS |  | The  symbol will disappear.<br>The flap valve is closed. |

### Delayed start

#### TURNING ON

- |   |               |   |   |
|---|---------------|---|---|
| 1 | PRESS         |  |   |
| 2 | SELECT        |  | OFF is shown.<br>Symbol  will flash.             |
| 3 | PRESS         |  | The current time hh.mm and symbol  are flashing. |
| 4 | SET THE VALUE |  | Set the desired time at which the combi steamer should start. The set value is flashing.  |
| 5 | PRESS         |  | The message "Combi steamer will start in hh.mm" where hh.mm is the time that you set.   |

Delayed start automatically turns off

## DEFAULT VALUES

### 4.2 MANUAL SETTINGS

This option is utilised by more experienced users, who want to have the cooking process parameters set exactly according to their requirements. Set the cooking parameters manually according to your own discretion and experience.

For cooking, the combi steamer utilises three basic modes - convection mode, combi mode, and steam mode. Each mode has its pre-settings (see chart to the right). However, you may enter the cooking process at any phase and modify the time, temperature and humidity so that the result meets your expectations.

|   |   |
|---|---|
|  | <b>CONVECTION MODE</b><br>Pre-settings:<br>Processing time: 30 min.<br>Cooking chamber temperature: 356°F<br>Humidity: 0% |
|  | <b>COMBI MODE</b><br>Pre-settings:<br>Processing time: 30 min.<br>Cooking chamber temperature: 320 °F<br>Humidity: 50 %   |
|  | <b>STEAM MODE</b><br>Pre-settings:<br>Processing time: 30 min.<br>Cooking chamber temperature: 212 °F<br>Humidity: 100 %  |

### Manual cooking process parameter settings

|   |   |
|---|---|
| <b>1 SELECT A COOKING MODE BY PRESSING ONE OF THE BUTTONS</b>   |  <b>CONVECTION</b>  <b>COMBI</b>  <b>STEAM</b>  |
| <b>2 SELECT A COOKING PARAMETER</b><br>The current value of the selected parameter will start flashing.<br>When solidly illuminated, value is set,<br> It is not possible to change the humidity parameters in <b>CONVECTION</b>  <b>MODE</b> or <b>STEAM</b>  <b>MODE..</b> |     |
| <b>3 ADJUST THE VALUE ACCORDING TO YOUR DISCRETION</b><br>In the same way, modify the other parameters.   |     |
| <b>4 CONFIRM THE SETTING</b>  |    |
| <b>5 START THE COOKING PROCESS</b>  |    |

### 4.3 PROGRAMS (up to 99 programs and 9 steps)

The Program mode enables the combi steamer to be utilised to the maximum extent possible, with ultimate control comfort ensuring that the final products are repeatedly of the highest quality.

| Cooking according programs |   |   |
|----------------------------|---|---|
| 1                          | PRESS   |  |
| 2                          | SCROLL TO PROGRAMS<br> |  |
| 3                          | PRESS   |  |
| 4                          | SCROLL TO THE DESIRED PROGRAM   |  |
| 5                          | START THE COOKING PROCESS   |  |

## Adding a program step

(PLEASE NOTE: YOU CANNOT ADD STEPS WHILE COMBI IS COOKING)

|    |   |  |
|----|---|--|
| 1  | <b>PRESS</b>  |     |
| 2  | <b>SELECT PROGRAMS</b><br>   |     |
| 3  | <b>PRESS</b>  |     |
| 4  | <b>SELECT THE DESIRED PROGRAM</b>   |     |
| 5  | <b>ENTER THE PROGRAM</b>  |     |
| 6  | <b>OPEN THE PROGRAM ACTIVITY MENU</b><br>ADD will appear.   |    |
| 7  | <b>CONFIRM THE SELECTION</b><br>The new step number will appear and all the mode buttons will start flashing. |   |
| 8  | <b>SELECT A COOKING MODE</b>  |  |
| 9  | <b>SELECT A COOKING PARAMETER</b><br>The current value of the selected parameter will start flashing.         |  |
| 10 | <b>EDIT THE PARAMETER VALUE</b><br>In the same way, modify the other parameters.                              |  |
| 11 | <b>CONFIRM THE SETTING</b>  |   |
| 12 | <b>RETURN TO ALL PROGRAMS MENU</b>  |   |
| 13 | <b>RETURN TO MAIN MENU</b>  |   |

## Editing parameters of a saved program

|    |   |  |
|----|---|--|
| 1  | <b>PRESS</b>  |   |
| 2  | <b>SELECT PROGRAMS</b><br> |   |
| 3  | <b>PRESS</b>  |   |
| 4  | <b>ENTER THE PROGRAM</b>  |   |
| 5  | <b>SELECT STAGE TO BE EDITED</b>  |     |
| 6  | <b>CHANGE A COOKING MODE</b>  |      |
| 7  | <b>SELECT A COOKING PARAMETER</b><br>The current value of the selected parameter will start flashing.       |     |
| 8  | <b>EDIT THE PARAMETER VALUE</b><br>In the same way, modify the other parameters.                            |     |
| 9  | <b>CONFIRM THE SETTING</b>  |   |
| 10 | <b>RETURN TO ALL PROGRAMS MENU</b>  |   |
| 11 | <b>RETURN TO THE MAIN MENU</b>  |   |

## Creating a new program

|      |   |  |
|------|---|--|
| 1    | <b>PRESS</b>  |     |
| 2    | <b>SELECT PROGRAMS</b><br>                   |     |
| 3    | <b>PRESS</b>  |     |
| 4    | <b>SCROLL TO AN AVAILABLE PROGRAM POSITION (E.G. NO.37)</b>   |     |
| 5    | <b>ENTER THE PROGRAM</b>  |     |
| 6    | <b>OPEN THE PROGRAM ACTIVITY MENU</b><br>ADD will appear.   |     |
| 7    | <b>CONFIRM THE SELECTION</b><br>The program number, number of steps will appear and all the mode buttons will start flashing. |    |
| 8    | <b>SELECT A COOKING MODE</b>  |  |
| 9    | <b>SELECT A COOKING PARAMETER</b><br>The current value of the selected parameter will start flashing.                         |  |
| 10   | <b>ADJUST THE PARAMETER VALUE ACCORDING TO YOUR DISCRETION</b><br>In the same way, modify the other parameters.               |   |
| 11   | <b>CONFIRM THE MODIFICATIONS</b><br>Press again and the ADD menu will appear.   |   |
| 11.1 | <b>OPTION: ADD ANOTHER STEP</b><br>Repeat the procedure of steps 6-11   |  |
| 11.2 | <b>OPTION: NAMING A PROGRAM</b><br>Return to the program activity menu (point 6) and select the <b>NAME</b> menu              |   |
|      | Enter the menu.<br>A dot will appear.   |   |
|      | Find the first letter of the program name<br>(e.g. N)   |   |
|      | Confirm the letter<br>A decimal point will start flashing at the current letter.  |   |
|      | Enter the remaining letters of the program name in the same fashion and confirm   |   |
|      | Return to the program   |   |

**11.3 OPTION: OTHER COOKING PARAMETER SETTINGS**

**PREHEATING**

Return to the program activity menu (point 6) and select the **PREHEATING** menu.



Activate the **PREHEATING** function. **ON** will appear.



Return to the program.



**EXHAUST VALVE)**

Return to the program activity menu (point 6) and select the **EXHAUST** menu.



Activate the **EXHAUST VALVE** function. **ON** will appear.



Return to the program.



**SOUND SIGNAL AT THE END OF A STEP**

Return to the program activity menu (point 6) and select the **BEEP** menu.



Activate the sound signal function **ON** will appear.



Return to the program.



**12 START THE COOKING PROCESS**



**13 OR RETURN TO THE ALL PROGRAMS MENU**



## Deleting a program step

|    |   |   |
|----|---|---|
| 1  | <b>PRESS</b>  |    |
| 2  | <b>SELECT PROGRAMS</b><br> |    |
| 3  | <b>PRESS</b>  |    |
| 4  | <b>SELECT A PROGRAM THAT YOU WISH TO EDIT</b>   |    |
| 5  | <b>ENTER THE PROGRAM</b>  |    |
| 6  | <b>SELECT THE STEP THAT YOU WISH TO DELETE (E.G. 2/2)</b>   |    |
| 7  | <b>OPEN THE PROGRAM ACTIVITY MENU</b><br>Activate the program activity menu<br>ADD will appear.             |   |
| 8  | <b>SELECT DELETE</b>  |  |
| 9  | <b>PRESS</b><br>The step is deleted.  |  |
| 10 | <b>RETURN TO THE ALL PROGRAMS MENU</b>  |  |
| 11 | <b>RETURN TO THE MAIN MENU</b>  |  |

## Deleting a program

|    |   |   |
|----|---|---|
| 1  | <b>PRESS</b>  |    |
| 2  | <b>SELECT PROGRAMS</b><br>                     |    |
| 3  | <b>PRESS</b>  |    |
| 4  | <b>SELECT A PROGRAM THAT YOU WISH TO DELETE</b>   |    |
| 5  | <b>ENTER THE PROGRAM</b>  |    |
| 6  | <b>ACTIVATE THE PROGRAM ACTIVITY MENU</b><br>ADD will appear.   |    |
| 7  | <b>SELECT DELETE</b>  |   |
| 8  | <b>PRESS</b><br>The step is deleted.  |  |
| 9  | <b>IF THE PROGRAM HAS MULTIPLE STEPS, REPEAT PROCEDURE 6-8</b><br>When all the steps are deleted, the entire program is deleted |   |
| 10 | <b>RETURN TO THE ALL PROGRAMS MENU</b>  |  |
| 11 | <b>RETURN TO THE MAIN MENU</b>  |  |

## 5 | SETTINGS

The SETTINGS menu is used to perform user settings on your combi steamer. In the menu you will find:

### Navigation Menu Items

|                                     |   |
|-------------------------------------|---|
| <b>1. TIME</b>                      | Serves to set the current time.   |
| <b>2. SOUNDS</b>                    | Set sounds that accompany various combi steamer activities.                                       |
| <b>3. VOLUME</b>                    | Serves to set the volume of sounds.   |
| <b>4. DEFAULT VALUES</b>            | Serves to set the default values for various parameters.  |
| <b>6. USB</b>                       | Serves to copy programs, sounds, languages, HACCP, function logs and settings to/from a USB disk. |
| <b>7. PROGRAM LOCK</b>              | Serves to lock programs to prevent editing.(administrative lock)                                  |
| <b>8. PERMANENT LIGHTING</b>        | Set permanent lighting of the cooking chamber.  |
| <b>9. GO TO SLEEP AFTER WASHING</b> | At the end of the washing program, the combi steamer will automatically switch to the sleep mode. |
| <b>10. LANGUAGE</b>                 | Sets the language for all menus.  |

### 5.1 USING THE SETTINGS MENU

#### Enter the settings

|   |   |
|---|---|
| <b>1 PRESS</b>  |  |
| <b>2 SELECT SETTINGS</b><br> |  |
| <b>3 PRESS 2X</b><br>It is not necessary to enter the PIN to perform standard user settings.                    |  |

#### Navigation in the settings menu

|  |   |
|--|---|
| <b>1 NAVIGATION BETWEEN THE INDIVIDUAL MENU ITEMS AND SUBMENUS / ITEM VALUE SETTINGS</b> |   |
| <b>2 SELECTION OF ITEM 1 – 10 / CONFIRM SETTINGS</b><br>(SEE ABOVE CHART)                |    |
| <b>3 EXIT FROM ANY MENU OR SUBMENU / CANCEL A SETTING</b>                                |    |

## 5.2 INDIVIDUAL ITEMS IN THE SETTINGS MENU

| Time               |  |   |
|--------------------|--|---|
| <b>1</b>           | <b>ENTER THE SETTINGS MENU</b>                                   |    |
| <b>2</b>           | <b>SELECT ITEM 1. TIME</b>                                       |  <br><small>a</small>     |
| <b>1.1 HOURS</b>   |  |   |
|                    | Select item 1.1 Hours.<br>The current value will start flashing. |  <br><small>a</small>     |
|                    | Set the desired hour.  |                           |
|                    | Confirm the setting.   |    |
| <b>1.2 MINUTES</b> |  |   |
|                    | Select 1.2 Minutes.<br>The current value will start flashing     |  <br><small>a</small> |
|                    | Set the desired minutes.   |                       |
|                    | Confirm the setting.   |    |
|                    | Return to the <b>SETTINGS</b> menu.                              |    |

## Sounds

|   |  |   |
|---|--|---|
| 1 | ENTER THE SETTINGS MENU                                  |    |
| 2 | SELECT ITEM 2. SOUNDS                                    |   |
| 3 | SELECT ON OF THE FOLLOWING ITEMS                         |    |
|   | 2.1 KEYBOARD   |   |
|   | 2.2 END OF COOKING                                       |   |
|   | 2.3 END OF STEP  |   |
|   | 2.4 PREHEATING   |   |
|   | 2.5 ERRORS   |   |
| 4 | <b>PRESS</b><br>The current setting will start flashing. |    |
| 5 | SET THE DESIRED SOUND                                    |   |
| 6 | CONFIRM THE SETTING                                      |   |
| 7 | RETURN BACK TO THE MENU SETTINGS                         |    |

## Volume

|   |  |   |
|---|--|---|
| 1 | ENTER THE SETTINGS MENU                                |    |
| 2 | SELECT ITEM 3. VOLUME                                  |   |
| 3 | SELECT ON OF THE FOLLOWING ITEMS                       |    |
|   | 3.1 KEYBOARD   |   |
|   | 3.2 END OF COOKING                                     |   |
|   | 3.3 END OF STEP  |   |
|   | 3.4 PREHEATING   |   |
|   | 3.5 ERRORS   |   |
| 4 | <b>PRESS</b><br>The current value will start flashing. |    |
| 5 | SET THE DESIRED VOLUME                                 |   |
| 6 | CONFIRM THE SETTING                                    |    |
| 7 | RETURN BACK TO THE SETTINGS MENU                       |    |

### Default Values (REQUIRES SERVICE PIN)

|   |  |   |
|---|--|---|
| 1 | ENTER THE SETTINGS MENU                                  |    |
| 2 | SELECT ITEM 4. DEFAULT TEMPERATURES                      |      |
| 3 | SELECT ONE OF THE FOLLOWING ITEMS                        |    |
|   | 4.1 MIN - HOT AIR  |   |
|   | 4.2 MAX - HOT AIR  |   |
|   | 4.3 DEFAULT - HOT AIR                                    |   |
|   | 4.4 MIN - COMBI  |   |
|   | 4.5 MAX - COMBI  |   |
|   | 4.6 DEFAULT - COMBI                                      |   |
|   | 4.7 MIN - STEAM  |   |
|   | 4.8 MAX - STEAM  |   |
|   | 4.9 DEFAULT - STEAM                                      |   |
|   | 4.10 MIN - TEMPERATURE PROBE*                            |   |
|   | 4.11 MAX - TEMPERATURE PROBE*                            |   |
|   | 4.12 DEFAULT - TEMPERATURE PROBE*                        |   |
|   | 4.13 DEFAULT - HUMIDITY                                  |   |
|   | 4.14 TIME - HOT AIR                                      |   |
|   | 4.15 TIME - COMBI  |   |
|   | 4.16 TIME - STEAM  |   |
| 4 | <b>PRESS</b><br>The current setting will start flashing. |    |
| 5 | SET THE DESIRED SETTING                                  |   |
| 6 | CONFIRM THE SETTING                                      |    |
| 7 | RETURN BACK TO THE SETTINGS MENU                         |    |

**\* IF OPTIONAL PROBE IS INSTALLED**

## USB (REQUIRES USB DISK)

### INSERT THE USB DISK INTO THE COMBI STEAMER

#### ENTER THE SETTINGS MENU



#### SELECT ITEM 6. USB



### FROM COMBI STEAMER TO USB

#### 1 SELECT ITEM 6. 1 COMBI STEAMER TO USB



#### 2 SELECT ON OF THE FOLLOWING ITEMS FLOOR DEPENDING ON WHICH DATA YOU WISH TO COPY



##### 6.1.1 PROGRAMS

##### 6.1.2 HACCP

##### 6.1.3 LOGS

##### 6.1.4 ERRORS

##### 6.1.5 SOUNDS

##### 6.1.6 SETTINGS

#### 3 PRESS

Data will start to be exported from the combi steamer to the USB disk.



If the data is copied properly:

**DONE**

If an error occurs during copying:

**Err**

If there are no files that can be copied:

**nonE**

#### 4 RETURN BACK TO THE SETTINGS MENU



### FROM USB TO COMBI STEAMER

#### 1 SELECT ITEM 6. 2 USB TO COMBI STEAMER



#### 2 SELECT ON OF THE FOLLOWING ITEMS FLOOR DEPENDING ON WHICH DATA YOU WISH TO COPY



##### 6.2.1 PROGRAMS

##### 6.2.2 SOUNDS

##### 6.2.3 LANGUAGES

##### 6.2.4 WASHING

#### 3 PRESS

Data will start to be exported from the USB to the combi steamer



**i** Information about the copying procedure is the same as in 6.1 Combi steamer to USB (see above).

#### 4 RETURN BACK TO THE SETTINGS MENU



**i** The USB disk must be formatted in the **FAT or FAT32** file system format. The names of the files and directories must maintain **small/CAPITAL letters**.

When copying **programs from a USB disk to a combi steamer**, the programs on the USB disk contained in the file **recipe.or2** must be located directly in the root directory. When copying **sounds from the USB disk to the combi steamer**, the sound files **\*.wav** must be located directly in the root directory or in the directory **sound**.

When copying **languages from the USB disk to the combi steamer**, the language files **\*.lng** must be located directly in the root directory or in the directory **language**.

When copying **washing programs from a USB disk to a combi steamer**, the washing programs on the USB disk contained in the file **clean.pac** must be located directly in the root directory.

### Program lock (REQUIRES USER PIN)

|   |  |   |
|---|--|---|
| 1 | <b>ENTER THE SETTINGS MENU</b>   |    |
| 2 | <b>SELECT ITEM 7. PROGRAM LOCK</b><br>The current value will start flashing. The default setting is NO (editing of programs is permitted). |   |
| 3 | <b>PRESS</b><br>The setting will change to YES.  |    |
| 4 | <b>CONFIRM THE SETTING</b>   |    |
| 5 | <b>RETURN BACK TO THE MENU SETTINGS</b>  |    |

### Permanent light

|   |   |   |
|---|---|---|
| 1 | <b>ENTER THE SETTINGS MENU</b>  |   |
| 2 | <b>SELECT ITEM 8. PERMANENT LIGHT</b><br>The current value will start flashing. The default setting is NO (the light turns off automatically after a certain time). |   |
| 3 | <b>PRESS</b><br>The setting will change to YES.   |    |
| 4 | <b>CONFIRM THE SETTING</b>  |    |
| 5 | <b>RETURN BACK TO THE MENU</b>  |    |

### Go to sleep after washing (REQUIRES USER PIN)

|   |   |   |
|---|---|---|
| 1 | <b>ENTER THE SETTINGS MENU</b>  |    |
| 2 | <b>SELECT ITEM 9. GO TO SLEEP AFTER WASHING</b><br>The current value will start flashing. The default setting is NO (the combi steamer will remain active after the washing). |   |
| 3 | <b>PRESS</b><br>The setting will change to YES.   |    |
| 4 | <b>CONFIRM THE SETTING</b>  |    |
| 5 | <b>RETURN BACK TO THE MENU</b>  |    |

## Language (REQUIRES USER PIN)

**1 ENTER THE SETTINGS MENU**



**2 SELECT ITEM 10. LANGUAGE**

The current language will start flashing.



**3 SELECT THE DESIRED LANGUAGE**



- 01 CZ - CZECH
- 02 DE - GERMAN
- 03 EN - ENGLISH
- 04 ES - SPANISH
- 05 ET - ESTONIAN
- 06 FI - FINNISH
- 07 FR - FRENCH
- 08 HR - CROATIAN
- 09 LT - LITHUANIAN
- 10 NL - DUTCH
- 11 NO - NORWEGIAN
- 12 PL - POLISH
- 13 RU - RUSSIAN
- 14 SL - SLOVAK
- 15 SR - SERBIAN

**4 CONFIRM THE SETTING**



**5 RETURN BACK TO THE MENU SETTINGS**



## 6 | AUTOMATIC CLEANING

The Vision™ combi steamer is equipped with an automatic cleaning system, which ensures that the combi steamer will always be perfectly hygienically clean.

Regular use of this automatic cleaning system saves you time and significantly prolongs the life of the appliance.

Thanks to this system, the only cleaning tasks on this appliance are:

- choosing the right cleaning program for the level of soiling
- starting the cleaning program and adding the active cleaner.

### 6.1 BASIC INFORMATION AND WARNINGS

For automatic cleaning, you must use the AccuTemp Active Cleaner cleaner, which is packed in 100 gallon plastic bags. It is delivered in small buckets containing 40 packs.

The AccuTemp De-scaler is to be used once a month or as needed. It is delivered in small buckets containing 25 packets.

The cleaner's package protects it from moisture damage, nevertheless it should be stored in places where no water or excess humidity is present. Always use the cleaner immediately after opening the package. Never leave it open, and most importantly, do not leave it in damp places or unsupervised.



**Important information:**

- If a cleaner or de-scaler other than AccuTemp approved cleaning detergent is used, AccuTemp takes no responsibility for any damage, and the warranty does not apply to damage caused in this way.
- Keep the cleaner or de-scaler out of the reach of children.
- When handling the cleaner or de-scaler, follow all rules for working safely with chemical substances, and especially use safety gear (primarily gloves and protective glasses).
- Follow the instructions on the cleaner or de-scaler package.
- The cleaner or de-scaler must never come into direct contact with the skin, eyes or mouth.
- Never open the appliance's door when the cleaning program is running – this can cause a chemical exposure hazard.
- Also remove pans from the combi steamer before cleaning it.
- Follow all instructions shown on the appliance's display.
- After using the cleaner or de-scaler, do not leave the detergent package in the cooking chamber.
- Never spill the cleaner or de-scaler on the appliance's hot surface – this can irreversibly damage the stainless steel surface. The warranty does not apply to appliances damaged in this way.
- If cleaning is inadequate, grease build-up in the appliance's cooking chamber may ignite during ordinary operation.

The combi steamer has four cleaning programs. Which program to use depends on the level of soiling in the cooking chamber

| PROGRAM   | NAME                      | CLEANER                          | DURATION* |
|---|---------------------------|----------------------------------|-----------|
| 1.  | Basic cleaning            | AccuTemp Active Cleaner 1 pack   | 00:48:29  |
| 2.  | Daily cleaning            | AccuTemp Active Cleaner 1 pack   | 00:70:54  |
| 3.  | Extra cleaning            | Accutemp Active Cleaner 1 pack   | 01:04:00  |
| 4.  | Water rinse               | No                               | 00:16:50  |
|  | Cooking chamber descaling | Accutemp Active De-scaler 1 pack | 01:15:24  |

\* The cleaning times are for reference only and may differ slightly depending on the size of the appliance.

| CLEANING PROGRAM | NUMBER OF DETERGENT PACKS |     |      |      |      |      |
|------------------|---------------------------|-----|------|------|------|------|
|                  | 623                       | 611 | 1011 | 1221 | 2011 | 2021 |
| WATER RINSING    | 0                         | 0   | 0    | 0    | 0    | 0    |
| BASIC CLEANING   | 1                         | 1   | 1    | 2    | 2    | 3    |
| DAILY CLEANING   | 1                         | 1   | 1    | 2    | 2    | 4    |
| EXTRA CLEANING   | 1                         | 2   | 2    | 3    | 3    | 5    |

### 6.2 STARTING THE CLEANING

|                                   |   |
|-----------------------------------|---|
| 1 PRESS                           |  |
| 2 CHOOSE CLEANING                 |  |
| 3 PRESS                           |  |
| 4 CHOOSE PROPER PROGRAM           |  |
| 5 PRESS<br>It appears PRESS START |  |

# 7 | MAINTENANCE

## ADDING CLEANER



- Cut open the cleaner bag at the place indicated.
- Pour the entire contents of the package on to the drain lid at the bottom of the cooking chamber. Most of the powder will fall through into the drain hole.
- Close the combi steamer door — do not push any buttons.

The selected program will start automatically, and the screen will keep you informed about the current status of the program and the cleaning time left.

After the cleaning program ends, a signal sound is made and a message appears. Now, the combi steamer is ready to be used again.

## STOPPING THE CLEANING PROGRAM PREMATURELY

You can interrupt the cleaning process during the main step with the **STOP** button shown on the screen. If you do this, the combi steamer will ask if you really want to stop it. If you confirm, the program will switch to rinse mode, which lasts about 16 minutes. Then the cleaning process is completely finished. If you do not confirm the pause and press **No**, the process will continue where it left off.



- When the cleaning process has finished, check the cooking chamber. Remove any remaining cleaner by thoroughly rinsing with the spray hose or cleaning with water. If this isn't done, the stainless-steel surface of the cooking chamber can distort and discolor when the appliance is used at high temperatures. The warranty does not cover damage caused in this way!
- Do not wash the combi steamer using equipment that works with high water pressure.
- If the combi steamer won't be used again after cleaning, it is recommend to leave the door ajar, for example overnight.
- Dispose of the cleaner package in a safe and responsible way.
- Never leave used packages lying around freely accessible.

## GENERAL INSTRUCTIONS

The combi steamer must be kept clean, and remains of grease and food must be removed. Not following the maintenance instructions will void the warranty.

Only regular maintenance and adherence to all instructions will ensure the combi steamer's long life and cooking quality and guarantee trouble-free operation.

For safe, trouble-free operation, the combi steamer and its accessories must be inspected by an authorized service at least once per year.



- Before starting any maintenance or repair works, thoroughly acquaint yourself with all instructions, restrictions and recommendations in chapter SAFETY.
- The warranty does not cover damage caused by unprofessional cleaning and maintenance.
- During the entire time of operation, the appliance must be subject to regular checks, inspections and tests according to applicable national regulations on operating this type of equipment.
- The user must not rearrange any elements set by the manufacturer or authorized service technician.
- When opening the door, especially during steam operations, stand in such a way that you cannot be scalded by the steam escaping from the open door. Open the door only partially and open fully only once the steam has escaped.
- Do not spray water from the shower on the door's glass and lights, if the internal temperature is above 200 °F — this may break the glass.
- Before turning on the appliance, always check to see that the water valve is open. Once work is over, close the appliance's water valve!

## MAINTENANCE OVERVIEW

| FREQUENCY | DESCRIPTION                                    | DETAILS  |
|-----------|--|--|
| Daily     | Cooking chamber                                | Washing with the automatic program                             |
|           | Door seal                                      | Washing  |
|           | Entire appliance                               | Washing  |
| Monthly   | Fan  | Washing the rear area  |
|           | Rear area, fan, water shower, heating elements | Washing with soap and water                                    |
|           | Door seal                                      | Washing  |
| Quarterly | Air filter                                     | Washing  |
| Yearly    | Installation and appliance                     | Inspection by means of inspection steps and authorized service |

## 7.1 DAILY MAINTENANCE

The combi steamer must be cleaned daily with AccuTemp Products Inc. recommended cleaning agents. If the combi steamer is not cleaned adequately, grease on the chamber walls and can catch fire at high temperatures. Damage caused by failure to follow these instructions is not covered by the warranty!

### CLEANING THE COOKING CHAMBER

For everyday cleaning of the combi steamer, use one of the five programs in the Cleaning function, which you find in the combi steamer menu.

When cleaning, use only the cleaning agents recommended by AccuTemp.

When the combi steamer is being cleaned with a cleaner, its temperature must under no circumstances exceed 150 °F. At higher temperatures, the cleaner may bake on to the surface of the cooking chamber and form stains resembling rust. The warranty does not apply to burnt-on cleaning agent.

After cleaning the cooking chamber, leave the door ajar.



- When cleaning the combi steamer, always use safety gear and prescribed work clothing (gloves, goggles, mask)! Protect your health!
- When working with a cleaning agent always take great care to follow the manual and recommendations in this manual. This will prevent hazards to your health!
- If the combi steamer is not cleaned adequately, a grease layer builds on the chamber walls and can catch fire at high temperatures. Damage caused in this way voids the warranty!
- Never clean the combi steamer using acid or leave acid near the appliance — this can damage the stainless-steel surface!
- Do not use coarse or sand-based cleaning agents.
- Do not use objects for mechanical surface cleaning (wire brushes, scrapers, knives).
- Do not clean the combi steamer using equipment that works with high water pressure.
- The warranty does not cover damages arising as a result of using cleaners other than those recommended by the manufacturer, or as a result of using the cleaners recommended by the manufacturer in contradiction to the recommendations of the manufacturer!

### CLEANING THE DOOR SEAL

If the door's seal is soiled or greasy, clean it or remove it without using a tool (start at the corners) and wash it in water with cleaner. Once the seals are dry, reinstall them without using a tool (again, start at the corners). After cleaning, leave the appliance's door ajar so that the cooking chamber can air out. This also makes the door seals last longer.

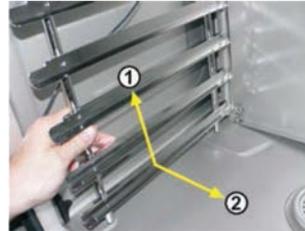
### CLEANING THE EXTERNAL PARTS

If the exterior parts of the combi steamer are soiled or greasy, clean them using a suitable agent intended for cleaning and treatment of stainless steel.

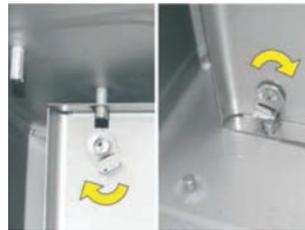
## 7.2 MONTHLY MAINTENANCE

Cleaning the rear area, fan, water shower and heating elements

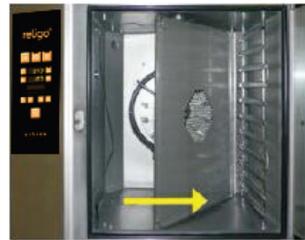
- Clean out the cooking chamber.



- Remove the left rail rack. First press upwards (1) to release it from the bottom pins. Then pull the rail rack down from the upper pins (2) and pull the rail rack out.



- Release the locks fastening the interior wall in front of the fan. A screwdriver or coin can be used to release them.



- Open the inner wall by pulling on the left side.

Proceed as in Daily maintenance, but also clean the entire rear area, fan, water shower (tube in the middle of the fan into which the spray tube leads) and the heating elements with soap and water.

After cleaning the cooking chamber, heat the appliance back up to about 120 °F to 140 °F.



The temperature must never be higher than 150 °F!

### CLEANING THE DOOR SEAL

Wash the door seals with soapy water.

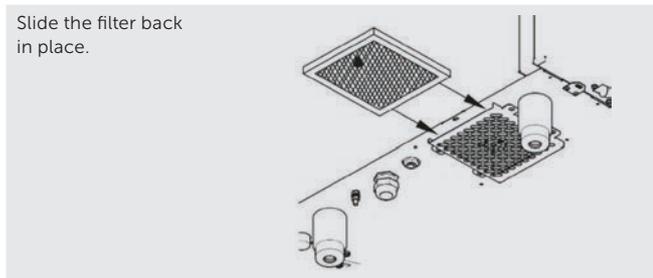
After cleaning the cooking chamber, re-close the inner wall (in front of the fan), turn the locks to secure it in place.

After completing maintenance, reinstall the left rail rack. Leave the combi steamer's door ajar so that the cooking chamber can air out. This also makes the door seals last longer.

**CLEANING THE AIR FILTER**

The combi steamer has an auxiliary fan for cooling the area where the electrical connection and control electronics are located. Cooling air is drawn through the air filter, which is located at the bottom of the control panel, and escapes through a hole in the back of the appliance. For effective cooling, it is necessary for the air filter to be regularly cleaned ever 3 months. In the event of heavy soiling, it is necessary to clean the filter more frequently. We recommend checking the filter at least once a month.

The filter is located on the bottom left side of the combi steamer. Simply pull it out and wash it thoroughly with warm, soapy water. After cleaning, allow it to dry.



**7.3 YEARLY MAINTENANCE**

**INSPECTING THE INSTALLATION AND APPLIANCE**

After a year of operation, the installation and combi steamer must be checked. We recommend having this inspection performed by an authorized service, which will check the installation and appliance according to the Inspection steps chart below.

**INSPECTION STEPS**

1. Check for adherence to the included installation manual
2. Check that the combi steamer is horizontally level
3. Check door adjustment
4. Check appliance's cold water connection
5. Make sure the water supply pressure is set to 50-70 PSI
6. Check the angle, min. length and diameter of drain pipe.
7. Check for the minimum 19 in distance from other heat sources
8. Check for the minimum 2 in distance from other adjacent surfaces.
9. Check the area for free airflow at least 19 in above the appliance.
10. Check that there is enough working space for operation and maintenance.
11. Check the working order of the water filtration system.
12. Check for adherence to fire regulations
13. Check the appliance's short circuit protection
14. Instruct the customer about the appliance's cleaning and maintenance conditions
15. Instruct the customer about boiler descaling fundamentals, if the appliance has a boiler.

## 8 | ERROR MESSAGE TABLE

There could appear error messages on the display during the cooking process. Their meaning is as follows:

| ERROR            | DESCRIPTION  | SOLUTION   |
|------------------|--|--|
| <b>Err 11</b>    | Chamber heating element error.   | The combi steamer cannot continue operating. Contact an authorized service company.  |
| <b>Err 15</b>    | Failure of motor heat protection. Signals motor overheating above the set limit. | Contact your authorized service company.   |
| <b>Err 26</b>    | Exhaust valve error. The automatic flap valve is not working correctly.          | Incorrect function of the exhaust valve may affect cooking results, however, it is possible to continue using the combi steamer temporarily. Contact an authorized service company.  |
| <b>Err 31</b>    | Drain heat sensor error.   | The combi steamer can temporarily be used in all modes. Contact an authorized service company.   |
| <b>Err 34</b>    | Error of the 1-point temperature probe. (optional accessory)                     | The combi steamer can temporarily be used in all modes with the exception of the modes with a temperature probe. Contact an authorized service company.  |
| <b>Err 35</b>    | Chamber heat sensor error.   | Error blocks work in all modes. Contact an authorized service company.   |
| <b>Err 37</b>    | Thermistor disconnected.   | Contact an authorized service company.   |
| <b>Err 38</b>    | Thermistor short-circuited.  | Contact an authorized service company.   |
| <b>Err 41</b>    | Cooling error - overheating of electronics.                                      | Clean the dust filter. If the error occurs repeatedly, please contact an authorized service company.   |
| <b>Err 60-79</b> | Modbus communications error.   | Disconnect the power supply to the combi steamer (not "Standby" mode), wait 30 seconds and then turn on the combi steamer again (reconnect the power supply). If the problem reoccurs, please contact an authorized service company. |

**TURNING ON AND OFF**

|                |               |  |
|----------------|---------------|--|
| <b>Err 100</b> | System error. | Contact an authorized service company. |
|----------------|---------------|--|



- Equipment failures can be repaired by authorized service only, which is trained and certified by the manufacturer. Warranty does not apply in the case of improper or unauthorized service!

## 9 | WARRANTY

### LIMITED WARRANTY VISION/VISON TOUCH COMBI OVEN

One Year - Parts & Labor - U.S. Only

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp Vision Combi Oven will be free of defects in material and workmanship under normal use for a period of Twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs.

It is the sole responsibility of the owner/operator/purchaser of this equipment to verify that the incoming water supply is comprehensively tested and if required, a means of “water treatment” provided that would meet the compliance requirements with the published water quality standards published below. Non-compliance with these minimum standards will potentially damage this equipment and/or components and VOID the original equipment manufacturer’s warranty.

Water Quality Requirements

| Description                          | Value            |
|--------------------------------------|------------------|
| Inlet Pressure                       | 40 - 80 psi      |
| Free Chlorine                        | < 0.1 ppm (mg/l) |
| Total Chlorine                       | < 0.1 ppm (mg/l) |
| pH                                   | 7 - 8.5          |
| Total Dissolved Solids               | < 150 ppm (mg/l) |
| Water Hardness                       | < 90 ppm (mg/l)  |
| Alkalinity (as CaC3)                 | < 60 ppm (mg/l)  |
| Chlorides (Sulfate+Chloride+Nitrate) | < 40 ppm (mg/l)  |
| Iron FE                              | < 0.1 ppm (mg/l) |
| Silica                               | < 13 ppm (mg/l)  |

Registration of AccuTemp equipment is required which includes an Installation/Operational check sheet that must be completed post installation and sent to AccuTemp to activate the limited warranty.

Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment to the carrier is the sole responsibility of owner/operator/purchaser of such AccuTemp equipment.

While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and Underwriters Laboratories Sanitation requirements, it is the responsibility of the owner/operator/purchaser and the installer to comply with any applicable local codes that may exist.

AccuTemp should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp must be contacted for warranty service requests. AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Installation/Operators Manual. During the warranty period AccuTemp also agrees to pay for any factory authorized equipment service agency within the continental United States for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip) during standard business hours, excluding overtime hours, holiday rates or any other additional fees.

#### Warranty Does Not Apply To:

1. Post start-up assistance or training, tightening of loose fittings, external electrical, plumbing and drain connections. Minor adjustments and cleaning of anykind.
2. Damage caused as the result of inadequate routine maintenance and cleaning. Routine maintenance and cleaning is the responsibility of the commercial purchaser/user.
3. Replacement of wear parts, including light bulbs, door gaskets and replacement of glass due to damage of any kind.
4. Equipment damage caused by shipping and handling, improper installation, accident or alteration of any kind.
5. Any damage caused by failure to comply with the water quality requirements listed in this document.
6. The use of cleaning and care products not recommended by AccuTemp.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

## LIMITED EXTENDED WARRANTY VISION/VISON TOUCH COMBI OVEN

One Year – Labor & Parts after standard limited warranty expires - U.S. Only

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp Vision Combi Oven will be free of defects in material and workmanship under normal use for an additional twelve (12) months from the end of the standard limited warranty

1. It is the sole responsibility of the owner/operator/purchaser of this equipment to ensure that a one (1) year preventative maintenance checklist is completed by an authorized service company. Non-compliance will potentially damage this equipment and/or components and VOID the extended warranty. Proof of this compliance requirement being met is the completed one (1) year Vision Combi – 12 Month Inspection and Extended Warranty Checklist. It must be emailed, faxed or mailed to AccuTemp within ten (10) to twelve (12) months from installation to qualify for the extended warranty.
2. It is the sole responsibility of the owner/operator/purchaser of this equipment to ensure that the incoming water supply to the equipment meets the water quality requirements. Non-compliance will potentially damage this equipment and/or components and VOID the extended warranty. Proof of this compliance requirement being met is an affirmative water sample test report for the incoming water supply to the equipment, with the sample collected and submitted for testing by an authorized service company. It must be emailed, faxed or mailed to AccuTemp within ten (10) to twelve (12) months from installation to qualify for the extended warranty.

### Water Quality Requirements

| Description                          | Value            |
|--------------------------------------|------------------|
| Inlet Pressure                       | 40 – 80 psi      |
| Free Chlorine                        | < 0.1 ppm (mg/l) |
| Total Chlorine                       | < 0.1 ppm (mg/l) |
| pH                                   | 7 - 8.5          |
| Total Dissolved Solids               | < 150 ppm (mg/l) |
| Water Hardness                       | < 90 ppm (mg/l)  |
| Alkalinity (as CaC3)                 | < 60 ppm (mg/l)  |
| Chlorides (Sulfate+Chloride+Nitrate) | < 40 ppm (mg/l)  |
| Iron FE                              | < 0.1 ppm (mg/l) |
| Silica                               | < 13 ppm (mg/l)  |

While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and Underwriters Laboratories Sanitation requirements, it is the responsibility of the owner/operator/purchaser and the installer to comply with any applicable local codes that may exist.

AccuTemp should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp must be contacted for warranty service requests. AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Installation/Operators Manual. During the warranty period AccuTemp also agrees to pay for any factory authorized equipment service agency within the continental United States for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip) during standard business hours, excluding overtime hours, holiday rates or any other additional fees.

### Warranty Does Not Apply To:

1. Post start-up assistance or training, tightening of loose fittings, external electrical, plumbing and drain connections. Minor adjustments and cleaning of any kind.
2. Damage caused as the result of inadequate routine maintenance and cleaning. Routine maintenance and cleaning is the responsibility of the commercial purchaser/user.
3. Replacement of wear parts, including light bulbs, door gaskets and replacement of glass due to damage of any kind.
4. Equipment damage caused by shipping and handling, improper installation, accident or alteration of any kind.
5. Any damage caused by failure to comply with the water quality requirements listed in this document.
6. The use of cleaning and care products not recommended by AccuTemp.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.





**AccuTemp Products Inc.**

Tel.: (800) 210-5907

[www.accutemp.net](http://www.accutemp.net)

ver. 02/17

Version 2