



Vision™ Touch Combi Steamer

OPERATORS MANUAL



MP6921-1707

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ABOUT THIS MANUAL

This manual will help you 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 utilize.

WHO IS THE MANUAL FOR?

This manual is intended for anyone who comes into contact with the appliance 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 oven's basic information ready.

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

It provides details about the combi oven'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.



01 | BASIC INFORMATION ABOUT THE COMBI OVEN

1.1 USE: ITS PURPOSE

The Vision™ Touch 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™ Touch combi steamer oven 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 glazed 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.

To make the cooking process easier, the combi oven is equipped with a multipoint temperature probe for checking the temperature inside the food, a spray hose for filling pans with water, basting, rinsing the chamber and other helpful activities, and an exhaust valve for venting excess steam.

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



Any use of the combi oven 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 and LAN 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
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°.

02 | 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 “close door” 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 and when protection aids are not used.	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	
Scalding hazard when showering the hot cooking chamber.	Never use the spray hose to cool the cooking chamber if the temperature is greater than 90 °C – this may scald the user and destroy the door's inner glass. Allow the cooking chamber to cool below 65 °C.
Electrical shock hazard when showering the appliance's external parts.	NEVER wash the appliance's external parts with the spray hose.

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.

DESCRIPTION OF THE MOST COMMON SCREENS

A MAIN SCREEN

A1 12:28
A2 Manual cooking
A3 Easy cooking
A4 Last Ten
A5 Favourites Programs Extras
A6 Settings Cleaning Help
A7 A8
A9

A1	Current time
A2	Manual cooking setup
A3	Cooking with the assistance of Easy cooking
A4	Previously used programs/cooking process selection
A5	Selection from programs marked as Favorites
A6	User and service settings
A7	Active Cleaning automatic washing
A8	Selection from saved programs
A9	Main screen setup (User profiles)
A10	Special functions
A11	Help/instructions

B MANUAL COOKING

B1 B2 B3 B4 0:30^{h:m} B10
B5 180°
B6 F X100°
B7 Back Start B11
B9

B1	Cooking chamber preheating
B2	Cooking mode selection
B3	Exhaust valve selection
B4	Setting the time
B5	Setting the temperature
B6	Settings for other functions
B7	Go back
B9	Overview of program steps
B10	Temperature probe settings
B11	Start cooking

C PROGRAM DETAIL

C1 C2 C3 C4 Back Ok C6 C7 C8

C1	Preheat/Cool down
C2	Step parameters
C3	Enter another program step
C4	Go back
C6	Chef's tips
C7	Enter/delete a program step
C8	Start cooking

D END OF COOKING

D1 D2 D3 D4 D5 D6

D1	Information about the selected mode/program for the cooking process
D2	Option to immediately extend the last cooking step
D3	Save the completed cooking process as a program
D4	Display power consumption during the cooking process
D5	Stop the sound signal
D6	Return to the last screen before pressing the START button

03 | OPERATION

3.1 TOUCHSCREEN PANEL

The meanings of buttons (icons) found on the most common screens is provided on figures A, B, C, D (refer to page 10). The basic button functions are selected simply by gently tapping on the icon on the panel. The extended functions are then activated by pressing and holding down the button for longer than 2 seconds.

FREQUENTLY RECURRING BUTTONS

The system has buttons that are common for the individual modes and functions of the combi oven. Their meanings are as follows:

	Back	Press the button to go back a step.
	Ok	Press the symbol to confirm your selection.
	Start	Press to start the desired cooking process, washing, etc.

3.2 OTHER BUTTONS

	The Vision button serves to: a) switch to Multitasking mode 4/4.4 b) turn on the control system c) put the combi oven into standby mode. d) screen calibration mode after holding down the button for more than 2 seconds
	Pressing the symbol will display the main screen (A).
	Standby When pressed, the control system will go into sleep mode and the screen will turn off. The system is woken up by pressing the Vision button.
	Help Press it to call up a quick hint for the individual control system functions.

3.3 KEYBOARD

The system also has keyboards. Their control is the same in all modes and functions of the combi oven.

BASIC NUMERICAL KEYPAD

Serves to enter values.

		Delete values.
		Quick correction of values.
		Non-stop time, non-stop performance of a function.

EXTENDED ALPHANUMERICAL KEYBOARD

For entering letters, symbols and numbers.

		Change case.
		Toggle between a keyboard with letters and a keyboard with numbers/symbols.
		Delete characters.
		Space bar.
		Keyboard options. Select language and style (QUERTY-QUERTZ).
		Toggle between a keyboard with numbers/symbols and a keyboard with letters.
		Delete characters.
		Space bar.

04 | COOKING

4.1 MANUAL SETTINGS

This option is utilized by 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.

Pressing option A2 will display the **Manual settings** screen (B). (refer to page 10)

B1 COOKING CHAMBER PREHEATING

Off. 

On. 

B2 COOKING MODE SELECTION

CONVECTION MODE
Substitutes for baking in a pan, in an oven, frying in a deep fryer, etc.
Temperature range: 86-572°F 

COMBI MODE (CONVECTION WITH STEAM)
Substitutes for baking requiring basting or procedures, where the meal requires a certain humidity percentage, while simultaneously cooking it with convection heat. 

The amount of steam in the cooking chamber can be set by moving the slider or tapping on the percentage value and entering it using the numerical keypad.  50 %

Temperature range: 86-572°F

STEAM COOKING
Substitutes for cooking in water.
Temperature range: 86-572°F 

B3 EXHAUST VALVE

Set it by either moving the icon along the slider and/or tapping on the flap button. 

Fully open exhaust valve; continuous venting of humidity from the cooking chamber.  Max

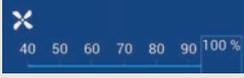
The system controls the opening/closing of the exhaust valve itself according to the set percentage of humidity.  50 %  Auto

Fully closed exhaust valve; all the humidity stays in the cooking chamber.  Min

B4 SETTING THE TIME
Set the cooking process time.
Time range: 00:01-23:59 (h:m) 

B5 COOKING PROCESS TEMPERATURE
Set the cooking process temperature.
The temperature range depends on the used cooking mode. 

B6 SETTINGS FOR OTHER FUNCTIONS 

FAN SPEED
Set seven fan speeds. 

FAN TIME CONTROL
The fan will rotate only:
- when the heating elements are on. 
- for 10 seconds when idle for longer than 2 minutes.

B9 OVERVIEW OF PROGRAM STEPS
Shows an overview of all the set cooking parameters. Enables the changing of settings, adding another step or reading of chef's tips. For a detailed description, see screen C. 

B10 TEMPERATURE PROBE

Temperature on the temperature probe
Set the cooking process to be controlled by the core food temperature that is monitored by the temperature probe.
Temperature range: 86-230 °F 

DELTA T
Set a constant difference between the probe temperature and cooking chamber temperature.
Temperature range: 68-158 °F 

4.1.1 Cooking with manual settings

1 PRESS TO ENTER THE MANUAL COOKING SETTINGS



2 SELECT AND EDIT THE PARAMETERS B1 TO B10 AS REQUIRED.



2.1 OPTION: ADD A STEP

Press



Press



Select and edit the parameters B1 to B10 as required



To add another step, repeat the procedure from point 2.1

3 START THE COOKING PROCESS BY PRESSING



4 AT THE END OF THE COOKING PROCESS, SELECT AN ACTION WITH WHICH TO CONTINUE (screen D)

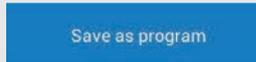
4.1 OPTION: EXTEND THE TIME OF THE LAST COOKING STEP

Press



4.2 OPTION: SAVE THE PROCEDURE TO THE PROGRAMS

Press



Enter the name of the program using the keyboard



Press



4.3 OPTION: OVERVIEW OF THE COOKING PROCESS

Press



You can use this feature to minimize your energy consumption for each program

4.4 OPTION: TURN OFF THE SOUND SIGNAL

Press



4.5 OPTION: RETURN TO THE MAIN SCREEN

Press



4.2 PROGRAMS

The Program mode enables the combi oven to be utilized to its maximum potential. Sophisticated controls ensure that the final products are consistently of the highest quality.

PROGRAM MODE SYMBOL SYSTEM

	Main category according to food type.
	Subcategories with more programs
	Program

4.2.1 Cooking according to a program

1 ENTER PROGRAMS (option A8)



2 SELECT A PROGRAM CATEGORY



3 SELECT EDIT FOOD TYPE (PROGRAM)



3.1 **OPTION: EDIT PARAMETERS**

Select and edit the parameters B1 to B10 as required



3.2 **OPTION: ADD A STEP**

Press



To add another step, repeat the procedure from point 3.1

4 START THE COOKING PROCESS BY PRESSING



5 AT THE END OF THE COOKING PROCESS, SELECT AN ACTION WITH WHICH TO CONTINUE (screen D)

4.2.2 Creating a new program

1 ENTER THE PROGRAMS



2 SELECT A PROGRAM CATEGORY IN WHICH YOU WISH TO CREATE A NEW PROGRAM



3 PRESS



4 PRESS



5 ENTER THE NAME OF THE PROGRAM



5.1 OPTION: CHANGE ICON

You may assign any icon/picture to the program
 4/4.2.5, point 4.1



5.2 OPTION: FAVORITE PROGRAM

Tick this option to add the program to the favorite programs section
 You will find programs marked as favorite s under button A5



6 PRESS



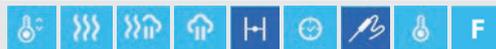
7 PROGRAM DETAILS WILL BE SHOWN (screen C)

7.1 OPTION: ADDING PROGRAM STEPS

Edit the parameters B1 to B10 as required



Press



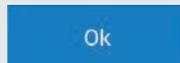
7.2 OPTION: STEP PARAMETER SETTINGS

Press the step that you wish to edit



Edit the parameters B1 to B10 as required

Press



7.3 OPTION: INSERT A STEP

At the step, above which you wish to insert a new step, press



To insert it, select button



7.4 OPTION: DELETE STEP

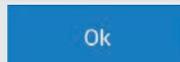
At steps that you wish to delete, press



Select button to delete



8 PRESS



9 THE NEW PROGRAM IS SAVED

4.2.3 Editing a saved program

1 ENTER THE PROGRAMS

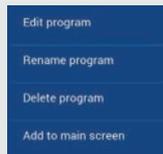


2 SELECT A PROGRAM CATEGORY YOU WANT TO EDIT



3 SELECT THE PROGRAM YOU WISH TO EDIT AND HOLD IT DOWN FOR LONGER THAN 2 SECONDS

4 FROM THE MENU, SELECT THE MODIFICATION THAT YOU WANT TO MAKE



4.1 OPTION: EDIT A PROGRAM



It's possible to change the name of the program, parameter settings, and add or delete a step. The process is similar to creating a new program.

4.2 OPTION: RENAME A PROGRAM



Rename a program using the alphanumerical keyboard.

4.3 OPTION: DELETE A PROGRAM



Permanently delete a program after confirming

4.4 OPTION: ADD TO THE MAIN SCREEN



Add a program to the main screen for a fast start-up.



The program will be added to all buttons on the main screen. If the button is outside the screen area, use the scroll bar on the right side of the display. The position and size of the buttons can be changed as necessary 6/6.2.2

4.2.4 Creating a program on a PC and loading it on to the combi steamer from a USB disk.



Programs for the combi oven can be created and edited using **Vision Combi Touch Software** on your computer

If you wish to load your own program created on your computer onto the combi steamer using a USB disk, enter the **Settings** menu and select **USB disk**. Further details are available in chapter 6/6.1, point 4.

The VisionCombi software is available as a download at AccuTemp's website

4.2.5 Creating a new program category

1 ENTER THE PROGRAMS



2 PRESS



3 SELECT



4 ENTER THE NAME OF THE CATEGORY



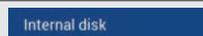
4.1 **OPTION: ADD AN ICON**

Press



Select the source of the icon

For an icon from the internal disk of the combi oven, press



Select the appropriate icon



Press



Now the new category is created and saved.

For an icon from a USB, connect your USB and press



Select an icon and press



Now the new category is created and saved.

4.2 **OPTION: CATEGORY WITHOUT AN ICON**

After entering the name of the program category, press



Now the new category is created and saved.

4.2.6 Editing a program category

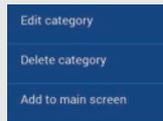
1 ENTER THE PROGRAMS



2 SELECT THE CATEGORY YOU WISH TO EDIT AND HOLD IT DOWN FOR LONGER THAN 2 SECONDS.



3 FROM THE MENU, SELECT THE CHANGE THAT YOU WISH TO MAKE.



3.1 EDITING A CATEGORY

Edit the name of a category and change or remove an icon.

3.2 OPTION: DELETE A CATEGORY

Permanently delete a program after confirming

3.3 OPTION: ADD TO THE MAIN SCREEN

Add a category to the main screen for fast start-up. Press to place the category on the main screen.

The category will be added to all buttons on the main screen. If the button is outside the screen area, use the scroll bar on the right side of the display. The position and size of the buttons can be changed as necessary 6/6.2.2

4.2.7 Creating a new Rack timing program

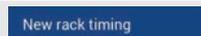
1 ENTER THE PROGRAMS



2 PRESS



3 PRESS



4 ENTER THE NAME OF THE TIMING PROGRAM



4.1 OPTION: CHANGE ICON

You may assign any icon/picture to the program 4/4.2.5, point 4.1

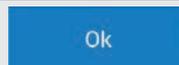


4.2 OPTION: FAVORITE PROGRAM

Press this option to add the program to the favorite programs section 4/4.2.2, point 5.2



5 PRESS



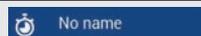
6 TIMING PROGRAM DETAILS WILL BE SHOWN

Follow 5/5.1.1, point 3.8

7 PRESS



The new Timing program is saved



Other work options with Rack timing programs (edit, delete, rename, add to the main screen) are the same as in chapter 4.2.3.

Cooking with rack timing programs is identical to chapter 5/5.1.

4.2.8 Last ten

i In the section Last ten, the last ten used cooking methods are stored chronologically. Here, you will also find manually set cooking, program assisted cooking, cooking using rack timing programs, and cooking using Easy cooking.

1 PRESS TO ENTER THE LAST TEN SECTION (option A4)

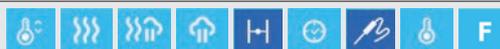


2 SELECT A PROGRAM



2.1 **OPTION: EDIT PARAMETERS**

 Select and edit the parameters B1 to B10 as required



2.2 **OPTION: ADD A STEP**

 Press and repeat step 2.1



3 START THE COOKING PROCESS BY PRESSING



4 AT THE END OF THE COOKING PROCESS, SELECT AN ACTION TO CONTINUE (screen D)

4.3 EASY COOKING

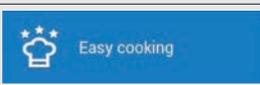
Cooking in the Easy Cooking mode enables even a less experienced chef to achieve excellent results. It's not necessary to know the individual phases of the cooking process in detail and laboriously set the individual steps. The Easy Cooking system is a type of guide that will automatically recommend and set the suitable program based on the type of meal and the desired result.

You may enter the cooking process at any phase and edit the preset parameters so that the result meets your expectations

If you are satisfied with the final product, you can save the selected program to your programs and use it at any time to achieve the same quality results.

In the Easy Cooking mode the user limits themselves to simply selecting a meal, possibly adjusting the doneness level and surface color and then press the Start button. The combi oven does everything else for you.

4.3.1 Cooking with Easy cooking

<p>1 ENTER THE EASY COOKING MODE</p>	
<p>2 SELECT A MEAL CATEGORY</p>	
<p>3 SELECT MEAL SPECIFICATIONS</p>	
<p>4 SELECT MEAL SIZE</p>	
<p>4.1 OPTION: EDIT TEMPERATURE  Use the temperature slider to set the desired doneness of the meal (desired temperature)</p>	
<p>5 PRESS</p>	
<p>6 PROGRAM DETAILS WILL BE SHOWN (screen C)</p>	
<p>6.1 OPTION: EDIT PARAMETERS  Here, you can work with parameters in the same way as when working with programs (screens B, C).</p>	
<p>7 PRESS</p>	

4.4 MULTITASKING

The Vision™ Touch combi steamer oven enables you to work on multiple levels at once, without having to interrupt a cooking process that is running. For example, you may be cooking and at the same time, use Multitasking to switch to the programs section and prepare a new program. Multitasking does not enable performing such operations that would affect or interrupt the actual cooking process, e.g. start automatic washing.

4.4.1 Using the Multitasking function

1 START COOKING IN ANY WAY, FOR EXAMPLE USING THE PROGRAMS

 4/4.2.1



2 PRESS THE BUTTON



3 PRESS THE BUTTON

You will go to the main screen (A)



5 AFTER SWITCHING, A CHEF'S HAT ICON WILL START FLASHING AT THE TOP OF THE DISPLAY

The icon indicates that a cooking process is running

6 ON THE MAIN SCREEN (A), YOU MAY SELECT AN OPTION WITH WHICH YOU WISH TO WORK

This selection must not affect the cooking process. You cannot select, for example, the Washing function

7 RETURN TO THE COOKING PROCESS SCREEN BY PRESSING THE FLASHING CHEF'S HAT ICON.

05 | EXTRAS

The EXTRAS function category (button A10) contains several cooking functions that you can use for special cooking methods, unusual procedures and/or you may use the to make work with the combi oven faster and easier.

5.1 RACK TIMING

The rack timing function enables one to assign different times to the individual racks in the same cooking mode (steam, hot air or combination).

Within the scope of rack timing, it is also possible to create timing programs (4.2/4.2.7), which you may save to the programs directory and call up at any time without any further settings. You merely define the specific times for the individual racks.

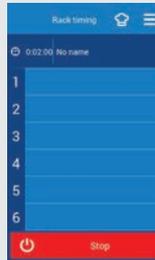
5.1.1 Cooking in the Rack timing mode

1	ENTER EXTRAS	
2	PRESS	
3	SELECT A COOKING MODE	
4	BASED ON THE SELECTED COOKING MODE, SELECT:	
4.1	Humidity amount (4/4.1, point B2) only in Combi mode	
4.2	Exhaust valve opening level (4/4.1, point B3) in the case of the convection mode	
5	SELECT A DEFAULT TEMPERATURE FOR THE COOKING CHAMBER	
6	SELECT A DEFAULT SETTING FOR THE FAN (4/4.1, point B6)	
7	PRESS	
7.1	OPTION: COOKING ACCORDING TO THE SET TIME Set the time in the order <i>Hours:Minutes:Seconds</i> Cooking will stop when the set time is reached.	
7.2	OPTION: COOKING ACCORDING TO THE TEMPERATURE PROBE Cooking will stop when the set temperature is reached.	
	Press	
8	ENTER THE NAME OF THE TIMER	
	Press	
8.1	OPTION: ADDING A TIMER To add another timer, repeat the procedure from point 7-8	
8.2	OPTION: DELETE A TIMER Press the timer that you wish to delete	
	Select option	
9	PRESS	

Cooking in the Rack timing mode

10 THE CONTROL SCREEN OF THE SET RACK TIMING WILL APPEAR

In our case, 6 racks are shown. The number of racks can be set based on the size of the machine in User settings ( 6/6.1)

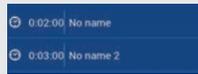


10.1 OPTION: SELECTION BETWEEN MULTIPLE SET TIMERS
 In the event that multiple timers are set (point 8.1), always the first on the list will be started. You may, however, choose from among them.

Press the row with the name of the timer

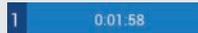


Select the desired timer from the list



 In this list, it is also possible that timers set in the Programs section will be shown ( 4/4.2.7)

11 PRESSING THE ROW, YOU WILL START THE TIMER FOR THE RESPECTIVE RACK WITH A PRESET TIME/TEMPERATURE



11.1 OPTION: CHANGE TIME/TEMPERATURE FOR A RACK
 Press the rack you wish to change the time/temperature and change it using the keyboard.

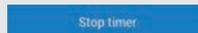
Press



11.2 OPTION: STOP A TIMER FOR A RACK
 Press the rack that you wish to stop.



Press



12 ENDING THE COOKING PROCESS FOR A RACK

At the end of the time / after the temperature in the rack is reached, a sound will be made. The finished rack will start flashing.



12.1 OPTION: ENDING BEFORE THE TIME HAS ELAPSED / TEMPERATURE HAS BEEN REACHED
 The complete timing may be ended by pressing



06 | SETTINGS

6.1 BASIC SETTINGS

1. USER SETTINGS



When pressed, the numerical keypad will appear. To enter the settings, enter the password **1001** and confirm by pressing OK.

Date and time

Set or adjust the time. Only an authorized service has the authorization to adjust the date.

Sounds

Set the melody, volume and sound duration for the following items:

- Errors
- Keyboard
- Ending the cooking process
- Go to the next step
- Preheating
- Rack timing

Display

Enables the setting of:

- Screen brightness - set using the slider. The default setting is 100%.
- Screensaver - set the screensaver and the time for the combi oven to switch to the screensaver mode when idle.

Miscellaneous

Enables various preferences to be set for comfortable operation of the machine:

- **ACM** (Automatic capacity management) - this function will ensure that the combi oven will identify the amount of food that is inserted and will extend the cooking time accordingly to achieve the required temperature in the cooking chamber.
The default setting is "On"
- **Washing** - enables the setting of the washing programs option in the Washing section (7.)
 - Water rinsing
 - Express cleaning
 - Basic cleaning
 - Medium cleaning
 - Extra strong cleaning

If you wish to show or hide a certain program in the Washing section (7.), tap on symbols or

• Preheating

- Preheating is always active

The default setting is "Off"

- Increase temperature (default setting is 50°F)

• Rack timing

- Number of racks - here you can select the number of racks shown on the rack timing program control screen (5/5.1). The maximum number is 12 racks.
- Number of positions per rack - each rack can also be divided into positions. Max. number per one rack is 4 positions.

2. INFO

When pressed, combi oven and control system details will be shown.

3. SERVICE

This option is permitted only to service technicians or experts and is protected by a password.

4. USB

Export various items of the control system to an external USB disk or import items from an external disk to the combi oven.

• From the appliance to a USB disk

- Programs - the filename has the format "Programs_Blue Vision_123456789.br2"
- Errors - the filename has the format "ErrorReport_Blue Vision_123456789_rrrr_mm_dd.txt"
- HACCP- the filename has the format "HaccpReport_Blue Vision_123456789_rrrr_mm_dd.haccp"
- Operating events report - the filename has the format "Log_Blue Vision_123456789_rrrr_mm_dd.txt"
- Settings - the filename has the format "Oven_Blue Vision_123456789.zip"

When one of the options is selected, the message **Connect a USB** disk will appear and the system will wait for its connection (1.2, point 6).

After connection, the message **USB disk connected** and **Copy data to USB disk** will appear. Tap the menu to transfer the data to the USB disk.

• From USB to the appliance

- Programs - only files in the format "*.br2"
- Melodies - only files in the format "*.wav"
- Easy cooking
- Language

When one of the options is selected, the message **Connect a USB** disk will appear and the system will wait for its connection (1.2, point 6).

After connecting, the list of suitable files on the USB disk will be shown. Tapping on the respective file will copy it on to the combi oven.

Files intended to be loaded from a USB disk on to the appliance, must not be saved in folders, but directly in the root directory of the USB disk.

Program files (*.br2), HACCP (*.haccp) may only be administered using Vision Combi Touch Software, which is downloadable from the AccuTemp website.

6.2 PROFILES

AccuTemp Vision™ Combi Steamers offer a unique option to adapt the main screen (A). Based on your own needs, on the main screen you may, for example, change the button size, their arrangement, remove or add buttons, change their color, change the background color, etc. You can save the changes as your custom PROFILE. The number of added buttons is unlimited. If the buttons are outside the screen area, use the scroll bar on the right side of the display.

6.2.1 Selecting a saved profile

1 **PRESS BUTTON A9**



2 **PRESS**



3 **SELECT THE DESIRED PROFILE**

Pressing the profile will activate it and the main screen will change.

The profile set by the manufacturer is stored under the name of **Default**.

6.2.2 Creating/editing your custom profile

1 **PRESS BUTTON A9**



2 **PRESS**



3 **EDIT THE APPEARANCE AND LOCATION OF THE BUTTONS.**

Each button will have the three dot button. Click to edit options.



3.1 OPTION: EDIT BUTTON SIZE (SMALL/MEDIUM/LARGE)

3.2 OPTION: EDIT BUTTON COLOR (12 COLORS)

3.3 OPTION: DELETE THE BUTTON FROM THE MAIN SCREEN

3.4 OPTION: CHANGE BUTTON LOCATION

Press and hold down any button to change its position on the screen. This way, a button can be moved to any location on the screen.

4 **EDIT THE NUMBER AND TYPE OF BUTTONS OR THE SCREEN BACKGROUND**

The button is located in the bottom right corner of the screen.



4.1 OPTION: ADD BUTTON
A list of buttons will appear. Press the button that you wish to add to your profile. To confirm your selection, press

4.2 OPTION: DELETE ALL BUTTONS
When pressed, you will be prompted, "Are you sure?" Pressing Yes will delete all buttons.

4.3 OPTION: CHANGE THE BACKGROUND OF THE MAIN SCREEN
The system will offer 15 color main page backgrounds.

5 **PRESS**



5.1 OPTION: SAVE PROFILE
The profile will be saved with the performed changes under the same name

Your personal profile has been edited.

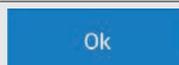


5.2 OPTION: SAVE AS A NEW PROFILE



Enter the name of the profile and confirm.

Your personal profile has been created.



07 | AUTOMATIC WASHING

The Vision™ Touch 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 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 five washing programs.

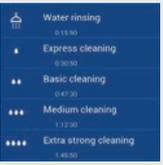
PROGRAM	DESCRIPTION	DURATION*
	Water rinsing - rinse off the cooking chamber with lukewarm water without cleaner	00:17:15
	Express wash - Short washing of light soiling.	00:32:45
	Basic wash - Washing of light soiling.	00:49:25
	Medium wash - Washing of medium level soiling.	01:14:35
	Extra strong wash - Washing of very heavy soiling.	01:47:45
	Cooking chamber descaling	01:15:24

* The washing 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
EXPRESS CLEANING	1	1	1	2	2	3
BASIC CLEANING	1	1	1	2	2	4
MEDIUM CLEANING	1	1	1	2	2	4
EXTRA STRONG CLEANING	1	2	2	3	3	5
COOKING CHAMBER DESCALING	1	1	1	2	2	3

7.2 STARTING THE WASHING

1 ENTER THE WASHING MODE 

2 SELECT THE APPROPRIATE MODE 

3 TO START THE WASHING PROGRAM, PRESS 

TO RETURN TO THE WASHING MODE LIST, PRESS 

When Start is pressed, the combi oven automatically checks that the temperature inside the cooking chamber is not too high. If the temperature is above 180 °F, the automatic process for cooling the cooking chamber will begin. If the temperature does not exceed 180°F or cooking chamber cooling has finished, your appliance will prompt you to add cleaner.



When handling the cleaner, follow all rules for working with chemical substances!

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 oven 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 washing time left.

After the washing program ends, a signal sound is made and a message appears. Now, the combi oven is ready to be used again. Alternately, you can set the combi to go into standby/sleep mode.

STOPPING THE WASHING PROGRAM PREMATURELY

You can interrupt the washing process during the main step with the **STOP** button shown on the screen. If you do this, the combi oven 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 washing process is completely finished. If you do not confirm the pause and press **No**, the process will continue where it left off.



- When the washing process has finished, check the cooking chamber. Remove any remaining cleaner by thoroughly rinsing with the spray hose or washing 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 oven using equipment that works with high water pressure.
- If the combi oven won't be used again after washing, it is recommended to leave the door ajar, for example overnight
- Dispose of the cleaner package in a safe and responsible way

08 | MAINTENANCE

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 reacquaint 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

08 | MAINTENANCE

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!

8.1 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 will 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 washing the combi oven, 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 recommendations in this manual. This will prevent hazards to your health!
- If the combi oven is not cleaned adequately, grease builds on the chamber walls and can catch fire at high temperatures. Damage caused in this way voids the warranty!
- After finishing manual washing, always use the spray hose to thoroughly rinse the cleaner from inside the cooking chamber. 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!
- When the washing program has finished, check that the selected washing program was sufficient. If not, repeat the wash. The warranty does not cover damages caused by insufficient washing!
- Never clean the combi oven 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 oven 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 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 washing, leave the appliance's door ajar so that the cooking chamber can air out. This also makes the door seals last longer.

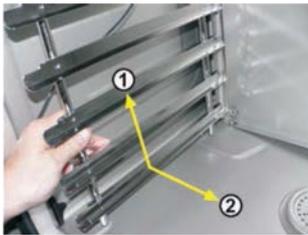
WASHING THE EXTERNAL PARTS

If the exterior parts of the combi oven are soiled or greasy, clean them using a suitable agent intended for washing and treating stainless steel.

8.2 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 perfectly 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.

09 | ERROR MESSAGE TABLE

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

Err 11	Chamber heating element error.	The combi oven cannot continue operating. Contact an authorized service company.	
Err 15	Failure of motor heat protection. Signals motor overheating above the set limit.	Contact your authorized service company.	
Err 26	Exhaust valve error. The automatic flap valve is not working correctly.	Incorrect function of the flap valve may affect cooking results, however, it is possible to continue using the combi oven temporarily. Contact an authorized service company.	
Err 31	Drain heat sensor error.	The combi oven can temporarily be used in all modes. Contact an authorized service company.	
Err 35	Chamber heat sensor error.	Error blocks work in all modes. Contact an authorized service company.	
Err 36	Error of the 6-point temperature probe.	The combi oven can temporarily be used in all modes with the exception of the modes with a temperature probe. Contact an authorized service company.	
Err 37	Thermistor disconnected.	Contact an authorized service company.	
Err 38	Thermistor short-circuited.	Contact an authorized service company.	
Err 41	Cooling error - overheating of electronics.	Clean the dust filter. If the error occurs repeatedly, please contact an authorized service company.	
Err 60-79	Modbus communications error.	Disconnect the power supply to the combi oven (not "Standby" mode), wait 30 seconds and then turn on the combi oven again (reconnect the power supply). If the problem reoccurs, please contact an authorized service company.	
Err 80-91	Frequency converter error.	If the problem reoccurs, please contact an authorized service company.	
Err 95	Incorrect blower speed.	If the problem reoccurs, please contact an authorized service company.	
Err 96	Lighting up error.	Check that the gas supply is open and reattempt to start cooking. If the problem reoccurs, please contact an authorized service company.	
Err 100	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!**

10 | 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/VISION 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.



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