

# Convotherm maxx

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just right



Combi oven

## Cmx eT 6.10 ES / Cmx eT 10.10 ES

Operating instructions - Original, ENG

*Advancing Your Ambitions*



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# 1 General information

## 1.1 About these operating instructions

### Purpose

These operating instructions are intended to provide all those people who use the combi oven with an overview of the easyTouch software and how to use it, and to enable them to perform essential tasks using the software.

### Who should read this manual

Name of target group	Tasks
Chef	Essentially performs organizational tasks such as <ul style="list-style-type: none"><li>▪ Entering the cooking profile data</li><li>▪ Editing existing cooking profiles in the cookbook</li><li>▪ Developing new cooking profiles</li><li>▪ Adjusting appliance settings</li></ul> May also perform all user tasks if applicable.
User	Essentially performs specific operating tasks such as <ul style="list-style-type: none"><li>▪ Selecting a cooking profile</li><li>▪ Starting a cooking profile</li><li>▪ Selecting a cleaning profile</li></ul>

### Contents of customer documentation

Book type	Contents
Installation manual	<ul style="list-style-type: none"><li>▪ Describes how to move, set up and install the appliance, and how to put the appliance into service</li><li>▪ Describes the hazards and appropriate preventive measures relevant to all installation tasks</li><li>▪ Contains the technical data</li></ul>
User manual	<ul style="list-style-type: none"><li>▪ Describes the working procedures and operating steps for cooking and cleaning</li><li>▪ Contains the servicing schedule and information on troubleshooting</li><li>▪ Describes the hazards and appropriate preventive measures relevant to operation</li></ul>
Operating instructions	<ul style="list-style-type: none"><li>▪ Describes the appliance user interface</li><li>▪ Contains instructions on how to use the software</li></ul>

### Notation for decimal points

A decimal point is always used in order to achieve international standardization.

## 1.2 Essential reading relating to safety

### Safety information in the customer documentation

Safety information relating to the combi oven appears only in the installation manual and the user manual.

The installation manual contains the safety information for the tasks covered by the manual and which are performed when moving, setting up and installing the appliance and when putting the appliance into service and removing the appliance from service.

The user manual contains the safety information for the tasks covered by the manual and which are performed during cooking, cleaning and servicing work.

The safety information contained in the user manual and installation manual must always be considered to be part of the operating instructions. The safety information contained in the user manual and installation manual must always be observed when performing tasks that go beyond merely operating the software.

### Parts of the customer documentation that must be read without fail

The contents of these operating instructions are confined to describing how to operate the user interface. Each set of instructions always ends with starting a process such as cooking or cleaning, for which warning notices must be heeded. The instructions for performing the actual process are given in the installation manual or the user manual.

To guarantee safety, all people who work with the combi oven must have read and understood the following parts of the customer documentation before starting any work:

- depending on the activity to be performed, the chapter 'For your safety' in the installation manual or in the user manual
- the sections in the installation manual or in the user manual that describe the activity to be carried out

**If you do not follow the safety information in the installation manual and the user manual, you risk potentially fatal injury and property damage.**

## 2 The user interface at a glance

### 2.1 How the user interface works

#### Principle of operation

easyTouch is the name of the user interface for your combi oven. You can operate this software easily with one finger via a touch screen.

All the combi-oven functions can be accessed from various menus of this easyTouch user interface. These menus display a button for each available function.

After selecting a function, the user is guided by user information and action prompts presented in process menus. In these process menus, the user may still make changes to the workflow if required.

The process menus use progress indicators to show the progress of an operation and also display time and temperature information. User information and a beep signal notify the user that an operation has finished.

#### Software startup

After you switch on your combi oven at the easyTouch operating panel, the appliance runs a self-test. Once the software is up and running, the Home Screen appears for selecting the operating mode; see also "The Home Screen" on page 9.

The following operating modes are available here:

- Custom cooking
- Press&Go
- Cookbook
- Cleaning

If the Press&Go operating mode is set in the software, the combi oven starts preheating immediately; see also 'Quick-select cooking with Press&Go' .

#### What do I need in order to cook?

In order to cook with your combi oven you need a suitable cooking profile for your product. You can enter a new cooking profile via the 'Custom cooking' menu. Alternatively, you can select and run a suitable cooking profile via the 'Cookbook' menu, which contains ready-to-use cooking profiles.

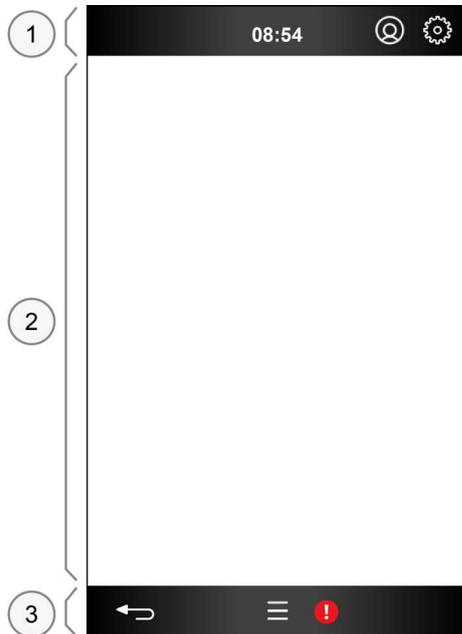
If the Press&Go operating mode is selected in the software, you simply need to select and run the relevant cooking profile. All cooking profiles available in 'Press&Go' are defined in the 'Cookbook'.

Before starting a cooking operation, you must always be familiar with the rules and hazard warnings in the user manual that relate to working safely with the appliance, and you must follow the instructions given there.

## 2.2 The basic layout of the software

### The software layout

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- |   |           |
|---|-----------|
| 1 | Header    |
| 2 | Main area |
| 3 | Footer    |

### The buttons and indicators in the header

---

The header displays various buttons and indicators depending on the menu and function selected.



Current menu

Indicates the current menu e.g. Custom cooking



Selected cooking profile

Indicates a selected cooking profile e.g. Croissant



User profile

Button for opening the user profiles  
Password input



Settings

Button for opening the 'Settings' menu



Time

Shows the current time



Close

Close the menu

### The main area

---

The main area displays various buttons and indicators depending on the menu and function selected.



Dark grey button

Function available or selected e.g. core temperature



Light grey button

Function unavailable or not selected



Close the menu

Closes the menu



Close the window

Closes the pop-up menu

### The buttons and indicators in the footer

---

The footer displays various buttons and indicators depending on the menu and function selected.



Connectivity

Indicates whether there is an Internet connection



Timer

Indicates if a timed cooking profile is active



Error list

Indicates the number of errors that have occurred, if any  
Opens the 'Error list' menu



Navigation menu

Opens the navigation menu containing all available operating modes



Messages

Indicates the number of messages, if any  
Opens the 'Messages' menu



Go back

Navigation button

## 2.3 The Home Screen

### Access to the Home Screen

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Access to this menu is password-protected and available only to certain users, for instance in order to edit existing cooking profiles.

### The functions in the Home Screen

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- Access to all the available operating modes

### Layout of the Home Screen

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- 1 Home Screen
- 2 Navigation menu

### The Home Screen buttons

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The main area of the screen displays the four key operating modes for selection:

	Custom cooking	'Custom cooking' operating mode Opens the 'Custom cooking' menu Manual input of cooking profiles
	Press&Go	'Press&Go' operating mode Opens the 'Press&Go' menu Automatic cooking using quick select
	Cookbook	'Cookbook' operating mode Opens the 'Cookbook' menu Cooking profile management
	Cleaning	'Cleaning' operating mode Opens the 'Cleaning' menu Selection of oven cleaning profiles

### The Navigation menu buttons

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The navigation menu displays all the operating modes currently available for selection.



Home Screen

Opens the Home Screen  
Access is password-protected and for certain user profiles

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Cleaning

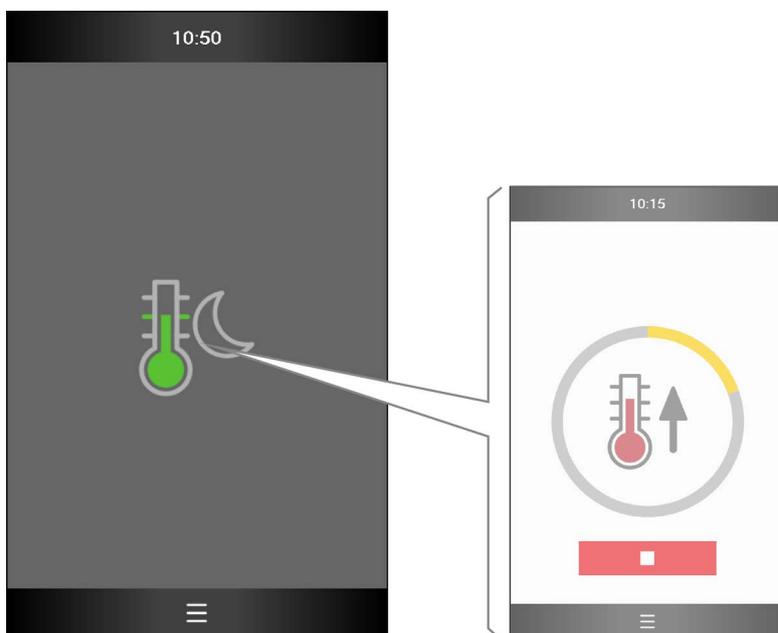
Opens the 'Cleaning' menu  
Selection of oven cleaning profiles

## 2.4 Power-save mode

### The power-save mode screen

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The combi oven automatically goes into standby mode if it has not been used for about 30 minutes. The 'Power-save mode' screen is displayed. To resume operation, press the button in the centre of the screen.



## 3 Quick-select cooking with Press&Go

### 3.1 How Press&Go works

#### Quick-select cooking with Press&Go

In 'Press&Go' you can provide the user with specific preset cooking profiles, which the user can now simply select but not modify. The user selects the cooking profile required and the cooking operation starts running immediately. For the 'Press&Go' user, access to the 'Home Screen' and hence the entire user interface may be password-protected.

Cooking profiles that you want to be available in the 'Press&Go' menu must be assigned to product groups in the 'cookbook' menu.

In 'Press&Go' you are also able to restrict the available oven cleaning profiles.

#### Cooking using a selection of cooking profiles

In 'Press&Go' you can cook several product batches in parallel in different shelf levels. These batches can either contain the same product or different products from one product group.

For parallel cooking, however, only those cooking profiles are offered for selection that have the same cooking temperature, cooking functions and Extra functions. These cooking profiles can only differ in terms of cooking time.

As soon as you open the appliance door in order to load the cooking chamber with a new product batch, the cooking operations currently in progress are paused. The cooking operations resume as soon as you close the appliance door again.

The system monitors all the cooking operations and automatically notifies you when a particular product can be removed.

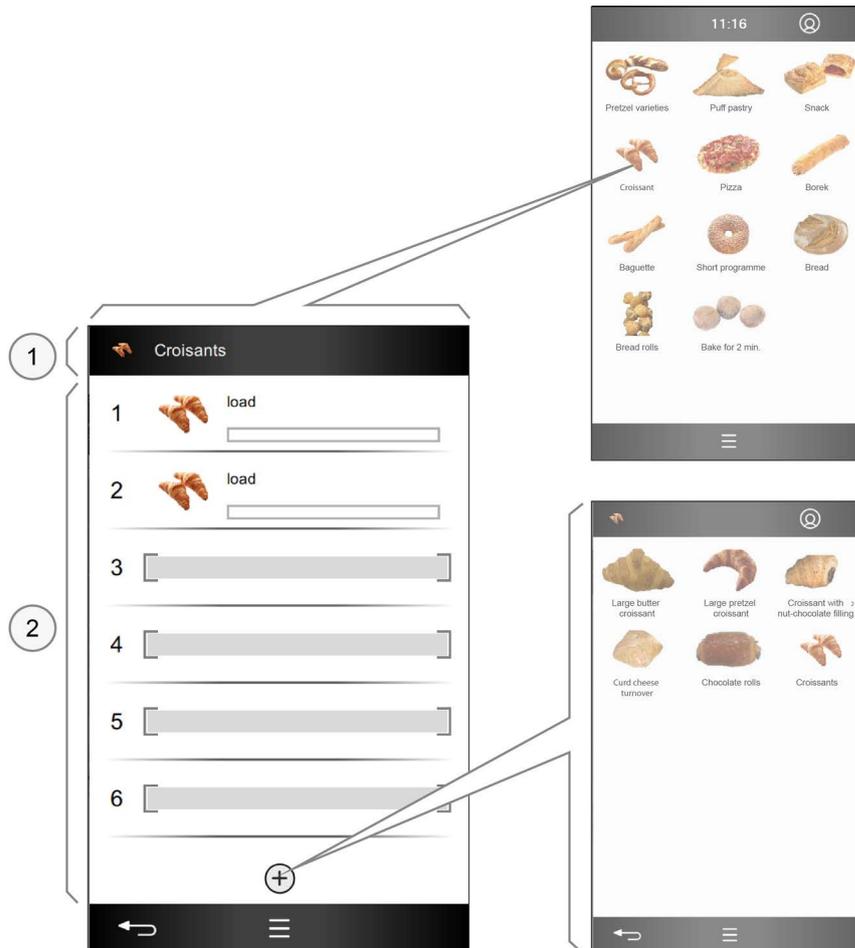
You can stop the cooking operation for a cooking profile for one or more product batches before it has finished without affecting the cooking operations for the remaining batches.

## 3.2 The 'Press&Go' menu

### The functions in the 'Press&Go' menu

- Open tried and-tested cooking profiles and start cooking immediately
- Select shelf levels; see page 14 to find out how

### Layout of the 'Press&Go' menu



1 Indicates selected cooking profile

2 Shelf levels

**The shelf buttons**

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	No.	Number identifying the available shelves
	Empty	Shelf unoccupied
	Selected	Shelf selected Indicates the cooking profile by <ul style="list-style-type: none"> <li>▪ Photo</li> <li>▪ Name of cooking profile</li> </ul>
	Cooking	Shelf occupied and cooking operation in progress Indicates the cooking profile by <ul style="list-style-type: none"> <li>▪ Photo</li> <li>▪ Name of cooking profile</li> <li>▪ Remaining cooking time</li> </ul>
	End	Cooking operation for this shelf has finished
	Additional cooking profile	Select another cooking profile with identical cooking parameters for cooking in parallel

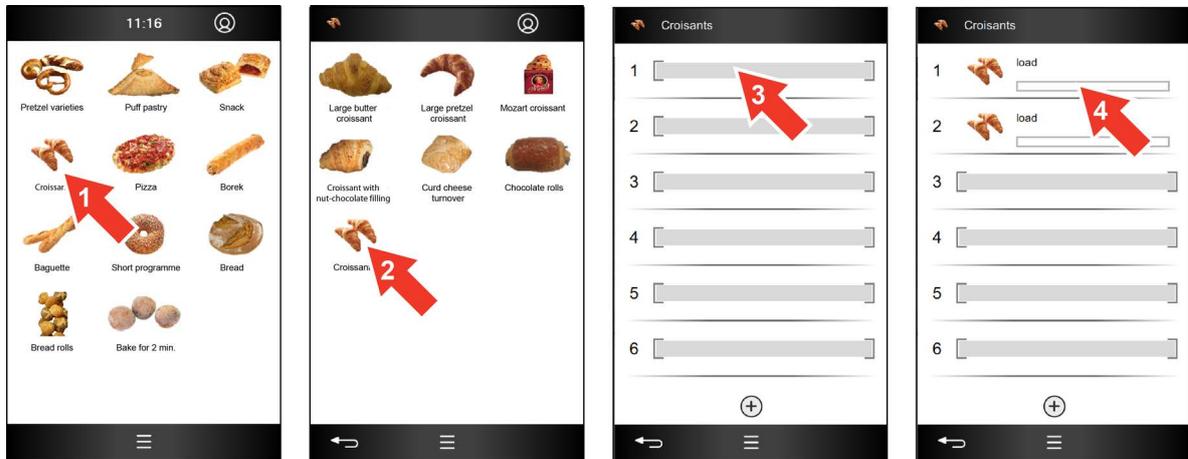
**The Action buttons**

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	Confirm	Confirm action
	Cancel	Cancel operation

### 3.3 Selecting shelves in Press&Go

This is how you select the shelves for cooking in Press&Go



1. Select a product group from the 'Press&Go' menu.
2. Select a cooking profile.
3. Select one or more shelves.
4. **Caution:** The next step of loading the food onto the shelves will start the cooking operation immediately. Before you do so, acquaint yourself with the hazards and safety precautions and also the tasks and instructions in the User manual.

**Further steps:**

- The cooking workflow in Press&Go; see page 15 for procedure
- Cancel a cooking operation; see page 16 to find out how

## 3.4 The 'Press&Go' cooking workflow

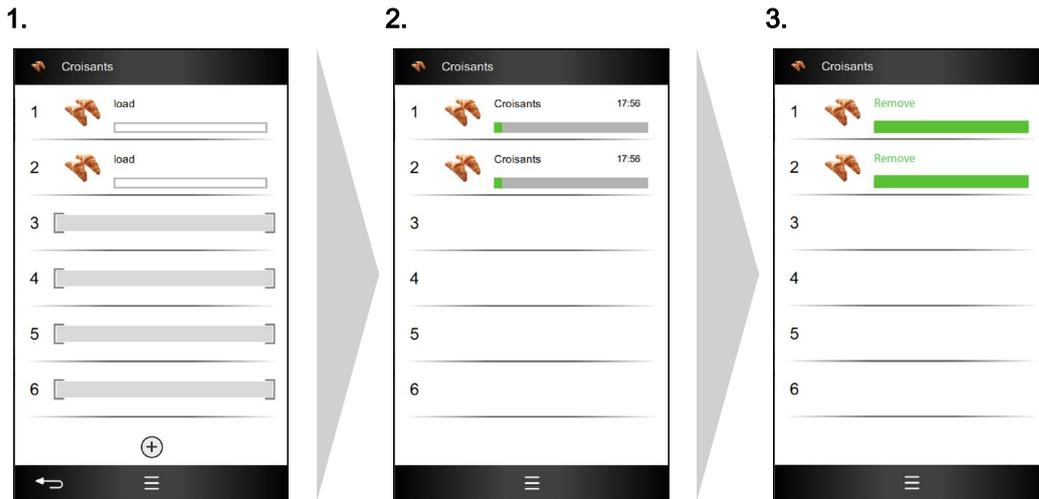
### Requirements

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- You have consulted the user manual to acquaint yourself with the hazards and safety precautions and also with the tasks and cooking workflows.
- You have selected a cooking profile in the 'Press&Go' menu, selected the shelves, and followed the software prompt to load the food.

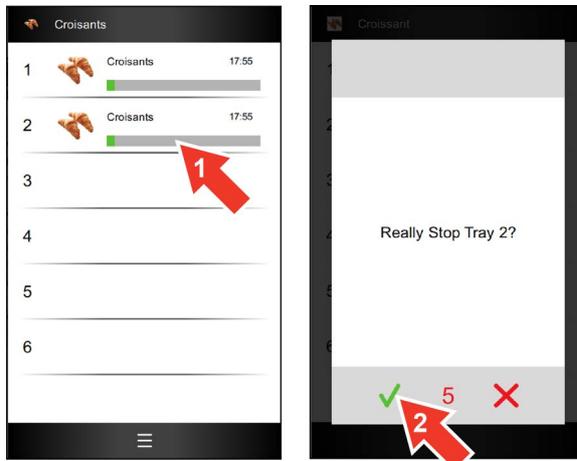
### The Cooking workflow

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### 3.5 Cancelling a cooking operation

This is how you cancel the cooking operation



1. Select one or more shelves.
  2. Confirm within 5 seconds.
-

## 4 Custom cooking - nice and easy

### 4.1 Custom cooking at a glance

#### Access to the 'Custom cooking' menu

Access to this menu is password-protected and available only to certain users, for instance in order to edit existing cooking profiles.

#### The cooking modes

From the 'Custom cooking' menu you can enter your cooking profiles via the following cooking modes:

- Steam
- Combi-steam
- Convection

Once you have selected basic cooking parameters such as cooking temperature and cooking time, you can save these cooking profiles in the 'Cookbook' for retrieval via 'Press&Go'.

#### Possible cooking methods

The cooking modes are suitable for the following cooking methods:

<b>Steam</b>	<b>Combi-steam</b>	<b>Convection</b>
<ul style="list-style-type: none"><li>▪ Cook</li><li>▪ Steaming</li><li>▪ Blanching</li><li>▪ Poaching</li><li>▪ Preserving</li></ul>	<ul style="list-style-type: none"><li>▪ Roasting</li><li>▪ Baking</li><li>▪ Braising</li></ul>	<ul style="list-style-type: none"><li>▪ Roasting</li><li>▪ Baking</li><li>▪ Gratinat</li><li>▪ Grilling</li><li>▪ Dry-roasting</li></ul>

#### Cooking functions available

You can select certain cooking functions depending on the cooking mode:

<b>Steam</b>	<b>Combi-steam</b>	<b>Convection</b>
<ul style="list-style-type: none"><li>▪ Fan speed</li></ul>	<ul style="list-style-type: none"><li>▪ Fan speed</li><li>▪ HumidityPro</li></ul>	<ul style="list-style-type: none"><li>▪ Fan speed</li><li>▪ Crisp&amp;Tasty</li></ul>

#### Extra functions available

Suitable extra functions can be selected for your cooking profiles from the 'Extra Functions' menu, depending on the cooking mode:

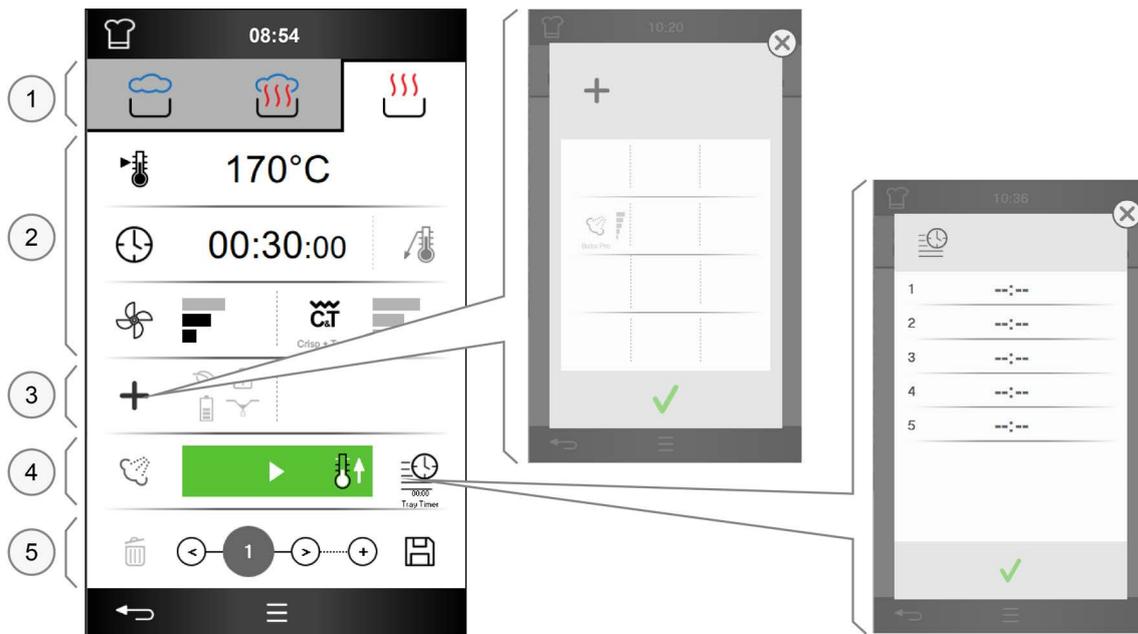
<b>Steam</b>	<b>Combi-steam</b>	<b>Convection</b>
-	-	<ul style="list-style-type: none"><li>▪ BakePro</li></ul>

## 4.2 The 'Custom cooking' menu

### The functions in the 'Custom cooking' menu

- Manual input of cooking data for your custom cooking profile; see page 21 to find out how
- Making changes to cooking data for a cooking profile opened from the cookbook
- Making changes to cooking parameters while cooking is in progress

### Layout of the 'Custom cooking' menu



- |   |                                      |
|---|--------------------------------------|
| 1 | Cooking mode                         |
| 2 | Cooking parameters                   |
| 3 | Extra functions and special programs |
| 4 | Start/Stop area                      |
| 5 | Cooking step navigation              |

### The cooking mode buttons

	Steam	Steam cooking mode Temperature range: 30 °C to 130 °C
	Combi-steam	Combi-steam cooking mode Temperature range: 30 °C to 250 °C
	Convection	Convection cooking mode Temperature range: 30 °C to 250 °C

### The Cooking parameters buttons

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	Cooking temperature	Enter the cooking temperature in C° or °F
	Cooking time	Enter the cooking time in hh:mm:ss
	Core temperature	Enter the core temperature in C° or °F
	Fan speed	Regulate the flow speed in the cooking chamber, 3 levels
	HumidityPro	Regulate the humidity level in the cooking chamber, AUTO or 3 levels, only available with combi-steam
	Crisp&Tasty	Regulate the moisture removal from the cooking chamber, 3 levels, only available with convection

### The Extra functions buttons

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	Extra functions	Select extra functions and special cooking methods
	BakePro	3- level baking function, available only with convection

### The buttons in the Start/Stop area

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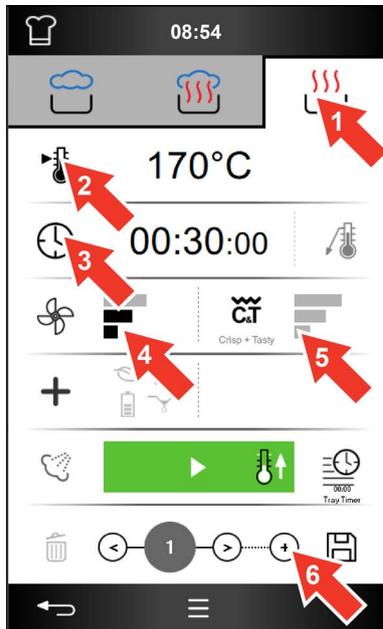
	Start	Start a cooking operation
	Start with preheat	After starting, heat the cooking chamber to the set cooking temperature with the appliance door closed
	Start with cool down	After starting, cool the cooking chamber to the set cooking temperature with the appliance door open and fan running
	Stop	Stop a cooking operation
	TrayTimer	Timer that can be set for individual shelf levels to allow spare shelf levels to be used during a cooking operation

**The buttons for cooking step navigation**

	Delete cooking step	Delete all data for the current cooking step
	Go back one cooking step	Scroll back one step in the cooking profile
	Cooking steps view	<ul style="list-style-type: none"><li>▪ Indicates current cooking step / total number of cooking steps</li><li>▪ Open list containing details of all defined cooking steps</li></ul>
	Go forward one cooking step	<ul style="list-style-type: none"><li>▪ Insert an extra step after the last cooking step present in the cooking profile</li><li>▪ Scroll forward one step in the cooking profile</li></ul>
	Add cooking step	Open window for selecting an extra step for inserting after the last cooking step present in the cooking profile
	Save cooking steps	Save cooking steps you have entered as a cooking profile in the cookbook

### 4.3 Principles of entering a cooking profile

This is how you enter a cooking profile via the 'Custom cooking' menu



1. Select a cooking mode e.g. convection
2. Enter the cooking temperature.
3. Enter the cooking time.
4. Select a level for the fan speed.
5. Select a level for Crisp&Tasty.
6. If required, add an extra cooking step
7. **Caution:** Do not start the cooking profile until you have acquainted yourself with the hazards and safety precautions and also the tasks and instructions in the User manual.

**Further steps:**

- Save the cooking profile in the cookbook; see page 22 to find out how
- The cooking workflow for 'Custom cooking'; see page 26 for workflow

## 4.4 Save cooking profile in the cookbook

### Requirements

- You have entered a new cooking profile in the 'Custom cooking' menu.

### This is how you save a new cooking profile in the cookbook



1. Press the 'Save' button In the 'Custom cooking' menu.
2. Enter a new cooking profile name.
3. Confirm this.
4. Select an icon for the new cooking profile.
5. Confirm this.

### Further steps:

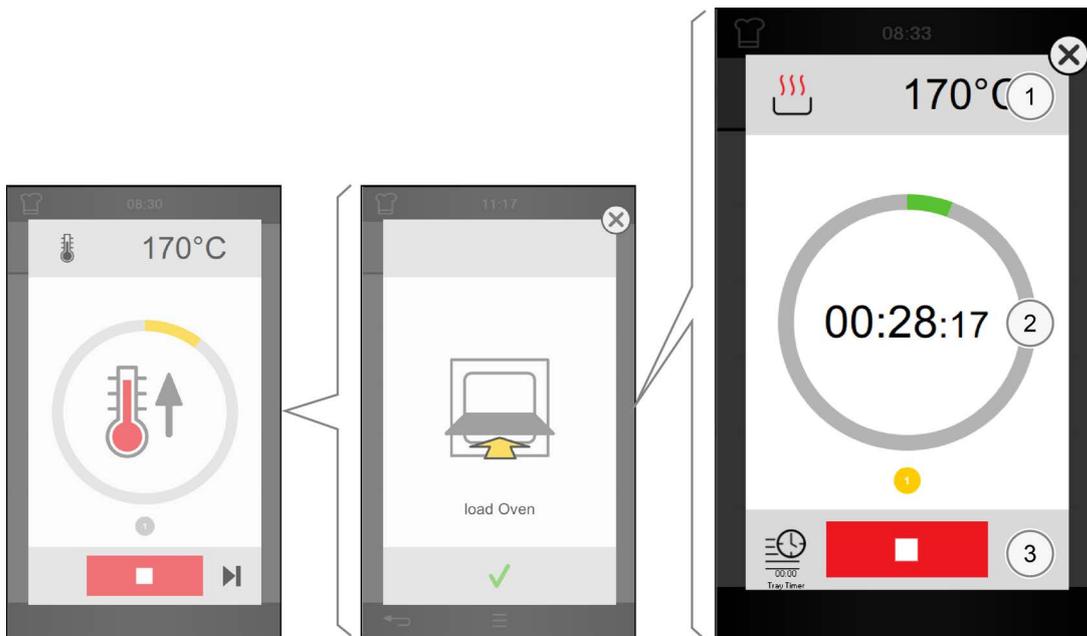
- Delete a cooking profile from the cookbook; see page 31 to find out how

## 4.5 The 'Custom cooking' process menu

### The functions available during the cooking process

- Adjust the cooking temperature
- Use TrayTimer
- Cancel a cooking operation

### Layout of the 'Custom cooking' process menu



- |   |                                  |
|---|----------------------------------|
| 1 | Area showing target or set value |
| 2 | Progress and action indicator    |
| 3 | Action area                      |

### The cooking settings buttons

	Cooking temperature	Indicates the preheat temperature
	Cooking mode	Indicates the cooking mode for the cooking profile e.g. convection
<b>170°C</b>	Temperature value	Displays the cooking temperature set for the cooking profile
	Prompt	Written instructions for the cooking operation e.g. Load now

**The Progress and action indicator buttons**

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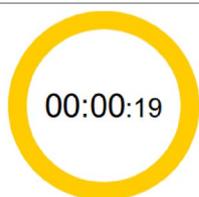
Preheat

Preheats the cooking chamber to the set cooking temperature



Cool down

Cools the cooking chamber to the set cooking temperature



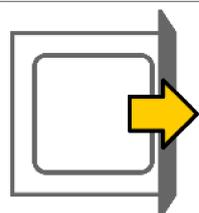
Hold

Holds the temperature inside the oven for a specified time after preheating or cooling down  
Hold time can be adjusted, preset to 20 s



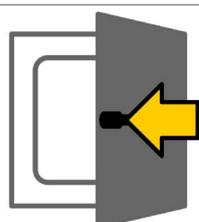
Loading

Prompt to load the shelves with food



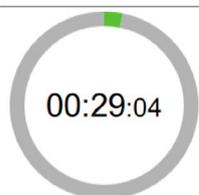
Open

Prompt to open the appliance door



Close

Prompt to close the appliance door



Cooking operation

Cooking operation has started  
It runs until the end of the displayed cooking time.



End

Confirm that the cooking operation has finished

## 4 Custom cooking - nice and easy

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	Cooking steps indicator	Displays the number of cooking steps
	Active cooking step	Indicates which cooking step is in progress
	Cooking step finished	Indicates which cooking step has finished

### The Action area buttons

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	Stop	Stop a cooking operation that is running
	Confirm	Confirm prompt
	Skip	Skip preheat or cool down
	TrayTimer	Use spare shelves

## 4.6 The cooking workflow for 'Custom cooking'

### Requirements

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- You have consulted the user manual to acquaint yourself with the hazards and safety precautions and also with the tasks and cooking workflows.
- You have entered a cooking profile in the 'Custom cooking' menu; see page 21 to find out how.
- The temperature in the oven is too low or too high.

### The Cooking workflow

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## 5 Working with the cookbook

### 5.1 How the cookbook works

#### Access to the 'Cookbook' menu

Access to this menu is password-protected and available only to certain users, for instance to edit existing cooking profiles, product groups and favourites.

#### The cooking profiles in the cookbook

A cooking profile is a combination of cooking parameters such as cooking temperature and cooking time.

New cooking profiles are entered via the 'Custom cooking' menu, and can be saved in the 'Cookbook'. In this cookbook you can save up to 399 cooking profiles, each containing up to 20 cooking steps

You can retrieve a saved cooking profile via the 'Cookbook' menu and then use it immediately for cooking.

You can edit and re-save the cooking profile via the 'Custom cooking' menu. And you can even remove a cooking profile entirely from the 'Cookbook'.

To keep things clearer, you can group the cooking profiles into product groups. These product groups are then also available in 'Press&Go'.

#### Changing the cookbook

You can use the 'Settings' to manage a selection of cookbooks. For instance you can select a different cookbook and modify the cooking profiles or even add new cooking profiles.

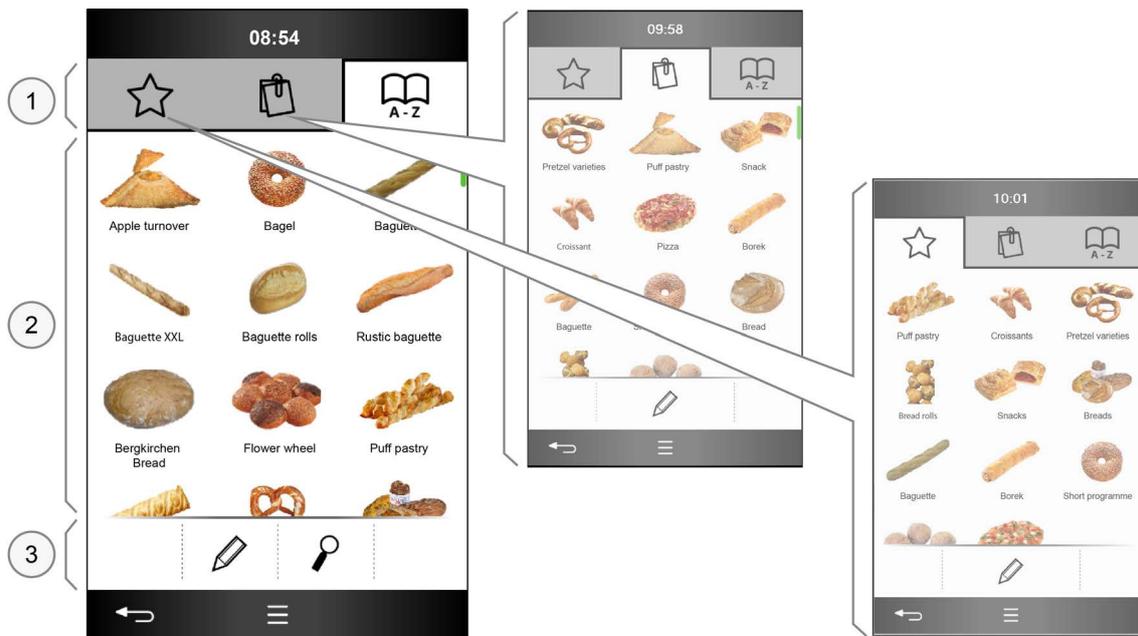
If you want to use an established Cookbook for other Convotherm combi ovens, you can export and import this cookbook via the USB port.

## 5.2 The 'Cookbook' menu

### The functions in the 'Cookbook' menu

- Open cooking profiles and then edit and re-save them via the 'Custom cooking' menu.
- Group and manage similar cooking profiles in product groups
- Define favourites for cooking with Press&Go

### Layout of the 'Cookbook' menu



- |   |  |
|---|--|
| 1 | Main selection                                       |
| 2 | Area for selecting product groups / cooking profiles |
| 3 | Action area  |

### The Main selection buttons

	Favourites	Selected cooking profiles
	Product groups	Cooking profiles grouped together
	Cooking profiles	All the cooking profiles in the cookbook; Up to 399 cooking profiles possible, each containing up to 20 cooking steps

**The buttons in the area for selecting product groups / cooking profiles**

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	Product group e.g. Croissants	Icons of all available product groups
	Cooking profile e.g. Croissants	Icons of all available cooking profiles
	Tick	Tick your selection
	Scroll bar	Scroll vertically to display more menu content In the side area of the menu
	Close the window	Closes without saving

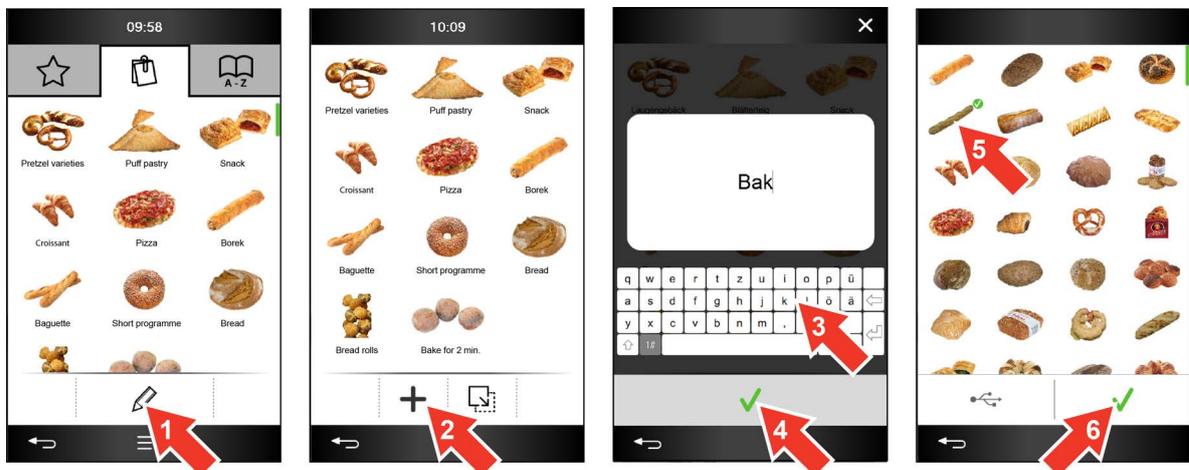
**The Action area buttons**

---

	Edit	Edit favourites, product groups or cooking profiles
	Find	Find a cooking profile in the cookbook
	Sort	Sort cooking profiles or product groups
	Rename	Enter or change the name of a product group or cooking profile
	USB	Import icons from USB stick
	Confirm	Confirm selection
	Cancel	Cancel operation
	Add	Add a new product group
	Delete	Remove a product group or cooking profile from the cookbook

## 5.3 Creating a new product group

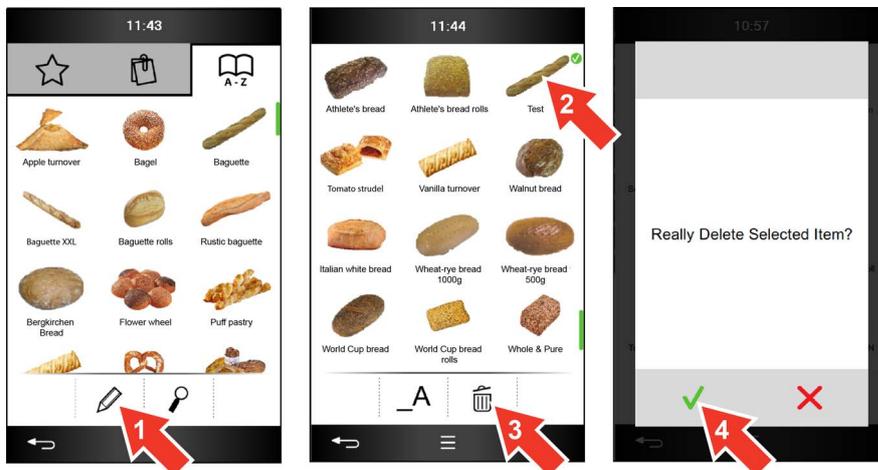
This is how you create a new product group in the cookbook



1. In the 'Cookbook' menu in the 'Product groups' main selection area, press the 'Edit' button.
2. Press the 'Add' button.
3. Enter a new product name.
4. Confirm this.
5. Select an icon for the new product group.
6. Confirm this.

## 5.4 Deleting a cooking profile from the cookbook

This is how you delete a cooking profile from the cookbook



1. In the 'Cookbook' menu, in the 'Cooking profiles' main selection area, press the 'Edit' button.
2. Select the cooking profile.
3. Press the 'Delete' button.
4. Confirm this.

## 6 Cleaning

### 6.1 Summary of the cleaning operations

#### What do I need in order to clean?

In order to clean the cooking chamber of your combi oven, you need a cleaning profile suitable for the level of soiling. You can select this cleaning profile in the 'Cleaning' menu.

Before starting a cleaning process, you must always be familiar with the rules and hazard warnings in the user manual that relate to safe working during cleaning, and you must follow the instructions given there.

During the cleaning process, the user is guided by user information and action prompts presented in the process menu.

User information and a beep signal notify the user that a cleaning process has finished.

#### Cleaning profiles available

Various cleaning profiles for the oven cleaning are available in the 'Cleaning' menu:

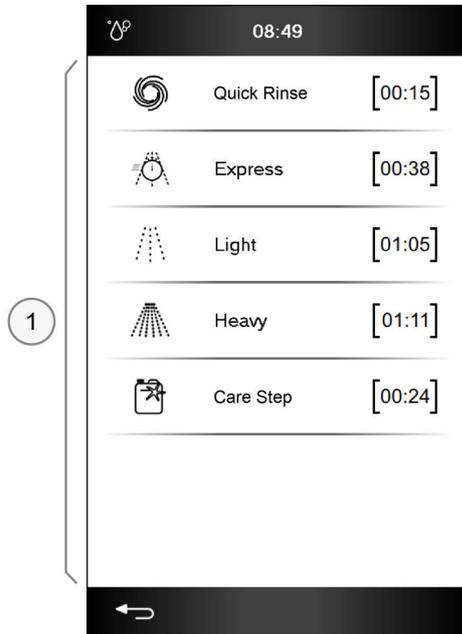
- Rinse with water only
- Express cleaning
- 2 fully automatic cleaning profiles for light and heavy soiling
- Clean using rinse aid only

## 6.2 The 'Cleaning' menu

### The functions in the 'Cleaning' menu

- Select and run cleaning profiles

### Layout of the 'Cleaning' menu



1 Cleaning profiles

### The Cleaning profiles buttons

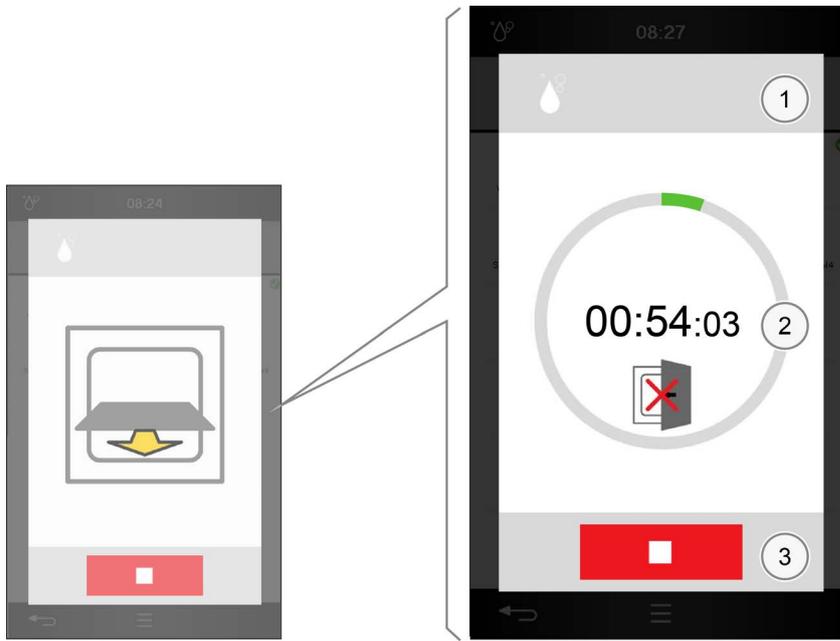
	Quick Rinse	Rinse with water only
	Express	Express cleaning
	Light	Light cleaning level
	Heavy	Intense cleaning level
	Care Step	Clean just with rinse aid from connected cannisters

### 6.3 The 'Cleaning' process menu

#### The functions available during the cleaning process

- Cancel the cleaning operation

#### Layout of the 'Cleaning' process menu



- |   |                               |
|---|-------------------------------|
| 1 | Indicators area               |
| 2 | Progress and action indicator |
| 3 | Action area                   |

#### The Progress and action indicator buttons

	Remove food	Prompt to check the cooking chamber and remove any food it may contain
	Cleaning operation	Cleaning operation has started. It runs until the end of the displayed cleaning time. The appliance door must not be opened.
	End	Confirm that the cleaning operation has finished

**The Action area buttons**

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Stop

Stop a cleaning operation that is in progress



Confirm

Confirm action

## 6.4 The cleaning workflow for fully automatic oven cleaning

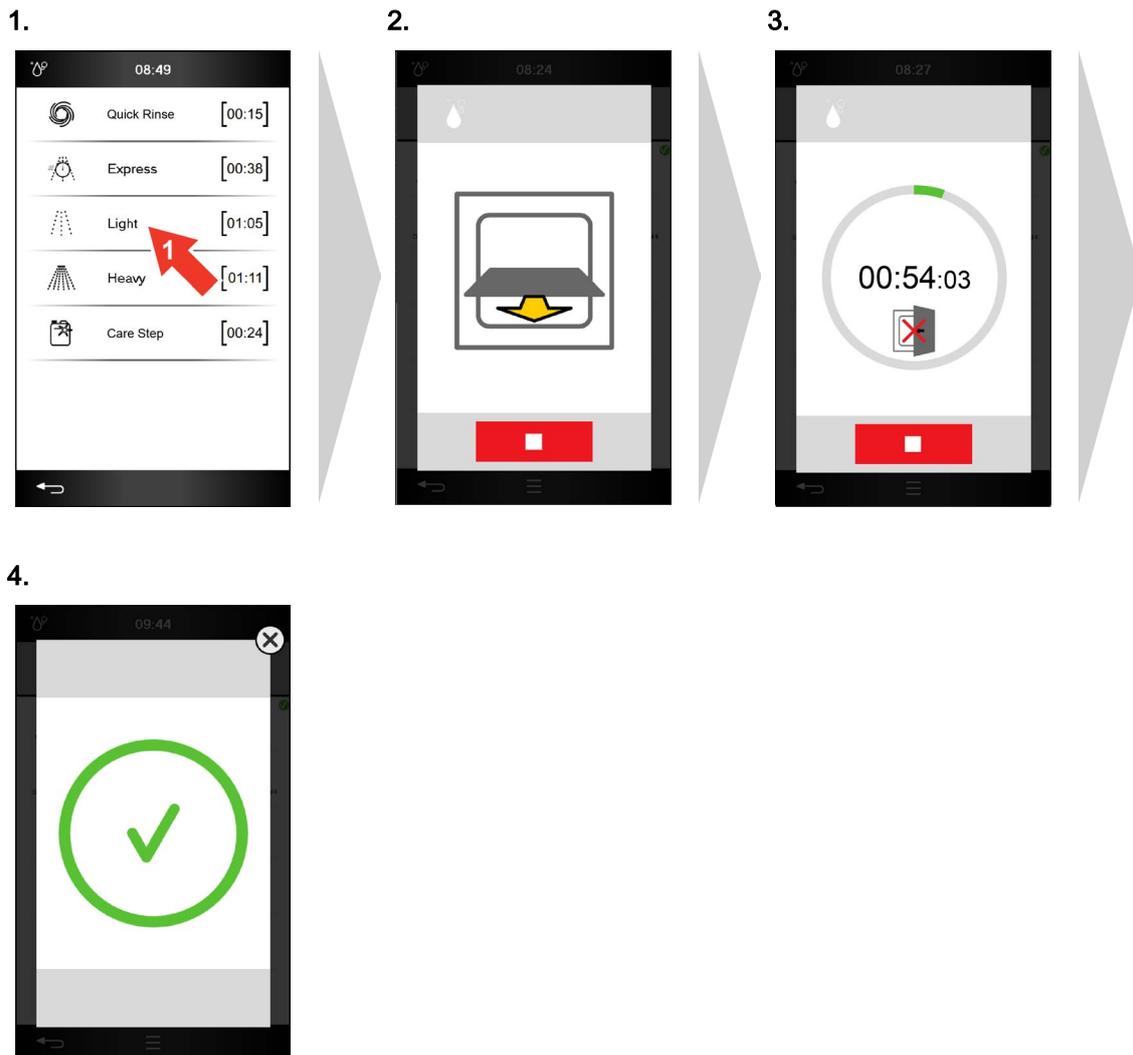
### Requirements

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- You have consulted the user manual to acquaint yourself with the hazards and safety precautions and also with the tasks and cleaning workflows.
- The appliance door is closed.
- A cleaning profile for fully automatic oven cleaning has been selected.

### The ConvoClean cleaning workflow

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## 6.5 Error indicators during the cleaning process

### The error indicators

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Caution

Warning indicator during the cleaning operation



Rinse out

Indicates that automatic safety rinsing is being carried out e.g. after cancelling a cleaning operation

## 7 Making settings in the Settings menu

### 7.1 The Settings at a glance

#### Appliance settings and access permissions

You can make appliance settings for your combi oven via the 'Settings' menu. Access to appliance settings can be linked to access permissions for different user groups, in other words they can only be accessed with a password.

Whether the user is granted access to a particular area of the 'Settings' menu is indicated as follows:

- Button is dark grey: area is available.
- Button is light grey: area is unavailable.

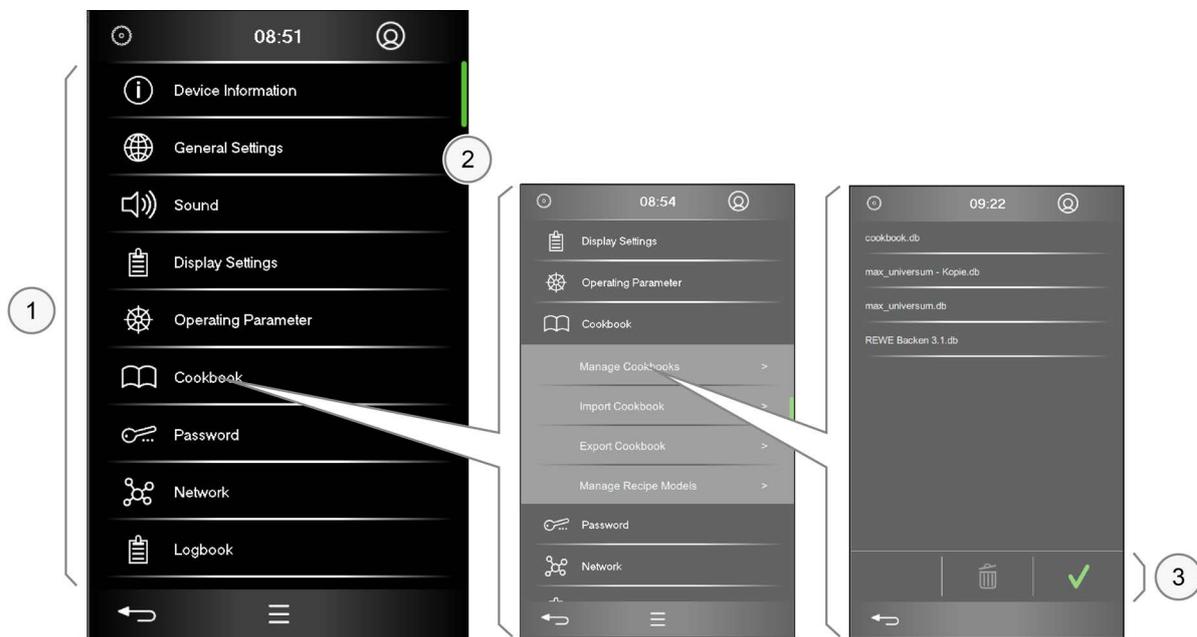
The 'Service' area is only available to the service engineer.

#### Working with the USB port

For some areas of the 'Settings' menu you need the USB port on your combi oven. This is located on the easyTouch operating panel. Please refer to the User manual for guidance on how to use the USB port correctly.

## 7.2 The 'Settings' menu

### Layout of the 'Settings' menu



1 Settings

### The Settings buttons

---

	Device information	Information about the appliance and the software version
	General Settings	<ul style="list-style-type: none"><li>▪ Language setting for the user interface</li><li>▪ Date and time settings</li><li>▪ Selection of °C or °F for the temperature display</li></ul>
	Sound	Volume and sound selection for audible signals
	Display settings	Settings for the software interface
	Operating parameter	General appliance settings for cooking and cleaning
	Cookbook	<ul style="list-style-type: none"><li>▪ Cookbook selection</li><li>▪ Import and export a cookbook</li></ul>
	Password	Password definition for Press&Go
	Network	Network settings for Ethernet, WiFi, kitchenconnect®
	Logbook	List of recorded controller actions and error messages
	Service	Service level for the Service Engineer Support for servicing tasks and troubleshooting

## 8 Operating the appliance in the event of a fault

### 8.1 Working in the event of a fault

#### The procedure in the event of a fault

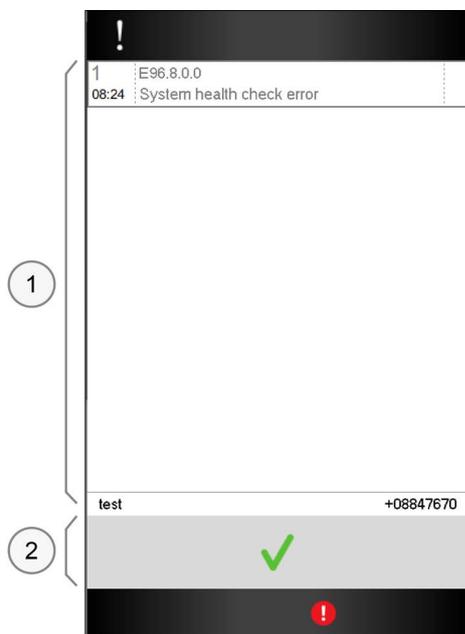
If the 'System error' indicator is displayed, this indicates that a system fault has occurred during operation of your combi oven. The 'Error list' button is simultaneously displayed in the footer of every easy-Touch screen to indicate a fault situation. This button is displayed all the time a system fault exists.

Check whether you can correct the system error yourself. Otherwise use the Service phone number or contact your Customer service office to repair the fault. Please refer to the 'Error codes' topic in the user manual to find out which faults you can correct yourself and what action you need to take.

## 8.2 The 'Error messages' menu

### Layout of the 'Error messages' menu

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- 1 Display area for errors
  - 2 Action area
-



Engineered in Germany

Combi oven  
Cmx eT 6.10 ES / Cmx eT 10.10 ES

Serial no.

Item no.

Order no.

Additional technical documentation can be found in the download center at :  
[www.convotherm.com](http://www.convotherm.com)



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