

4.3 Cleaning inside the unit

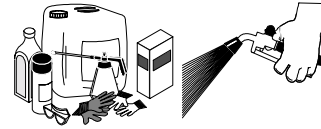
4.3.1 Cleaning the oven



Information:

By cleaning the oven daily with the original CONVOTHERM cleaning agent, continuous cooking quality results are maintained as well as an extended life-span of the unit.

→ **Please inform your customers of this!** ←



Safety:

- **Please be sure to observe the safety instructions on the labels and safety data sheets of the cleaning agents!**
- **Please make use of the supplied protective clothing!**
- Regular cleaning lowers the risk of damage due to low pressure.
- Don't spray cleaning agent into the steam generator or steam outlet opening.
- To avoid heavy build-up on the oven floor and in the condenser when cooking high fat products, (i.e. chicken), use the grease drip tray!






Operation instructions OSC:

1. Allow the cooking chamber to cool down.
2. Heat up to 70°C in the cooking programme 'Convection'.
3. Spray the cooking chamber incl. shelves, trays, etc. with original CONVOTHERM cooking chamber cleaner.
4. Close the door and allow to work for 10 minutes (spray cleaning agent behind the suction panel).
5. Operate for 10 minutes with automatic steaming (100°C).
6. Switch off the CONVOTHERM.
7. Rinse out the cooking chamber, accessories and behind the suction panel with the hand shower, and **spray a few water jets into the drain opening.**
8. Spray approx. 20 ml CONVOClean forte into the steam measuring opening (finger-sized opening near the cooking chamber light) every week and rinse out with the hand shower.
9. Repeat the procedure in the event of severe soiling.
10. After use or cleaning, do not close the cooking chamber door completely, leave it slightly ajar.



Operation instructions OSP:

The CONVOTHERM OSP is equipped with an **automatic cleaning programme 'clean'**.

1. Open the cookbook , select clean programme (No. 250) with the dial and start the programme with the key .
2. After the first signal, spray the cooking chamber, cooking chamber drain, shelves, trays, etc. with original CONVOTHERM cooking chamber cleaner.
3. Close the door and allow to work (spray cleaning agent behind the suction panel).
The cleaning programme starts again automatically (do not press the key  again!)
4. After the second signal, switch off the CONVOTHERM.
5. Rinse out the cooking chamber, accessories and behind the suction panel with the hand shower.
6. Clean the demineralising valve daily: Remove any food residues from the drain opening in the bottom. Remove the screen insert. Spray original CONVOTHERM cleaner into the pipe insert and allow to work. Rinse out thoroughly with the hand shower. Check the free movement of the valve rod by moving up and down. **Place screen insert in again.**
7. Spray approx. 20 ml CONVOClean forte into the steam measuring opening (finger-sized opening near the cooking chamber light) every week and rinse out with the hand shower.
8. Repeat the procedure in the event of severe soiling.
9. After use or cleaning, do not close the cooking chamber door completely, leave it slightly ajar.

**Notice:**

- Use only original CONVOTHERM cleaning agent **CONVOClean or CONVOClean forte**
- Do not use aggressive or highly alkaline cleaning or scouring agents.
- If the bypass pipe is clogged with grease it can lead to problems in programmes with steam, i.e. washing away the spices in superheated steam or excess water left upon the plates in regenerating.

Damages caused by improper cleaning, invalidates the guaranty.

4.3.2 Additional cleaning measures

Cleaning hygienic plug-in gasket

Regular cleaning of the plug-in hygienic gasket prolongs its service life.

**Instructions:**

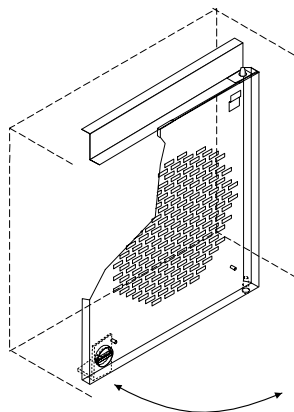
- In the event of severe soiling or greasiness, the gasket can be removed and cleaned without the use of tools (starting at the corners). Allow the gasket to cool down before removing.
- Use only mild, odourless detergents for cleaning (do not use scouring agents or cleaning methods which attack the surface).
- You can install the dry gasket again without the use of tools, starting at the corners.

Cleaning ventilation compartment

Depending on the degree of soiling, the fan compartment behind the suction panel must be cleaned.

**Instructions:**

1. Unit main power supply must be disconnected with an all-pole isolation switch and ensured against switching on again! Wait until the fan comes to a full stop!
2. Release the quick fasteners of the suction panel and swing it into the cooking chamber.



3. Spray ventilation compartment and backside of the suction panel with original CONVOTHERM oven cleaner and allow to work for 10 minutes.
4. After this time, thoroughly spray the ventilation compartment and suction panel with the hand shower.
5. After cleaning, close the suction panel and secure with the quick fasteners.

**Notice:**

To avoid problems of uneven browning, the suction panel must be correctly fastened with the quick-closing lock.