

4.6 Yearly maintenance recommendations



Information:

Only a proper installation of the combination oven steamer ensures problem free operation.
Please observe the following points.



Safety:

- All work must be done according to local standards and regulations (EVU- / VDE) and any other required guidelines.
- After completion of installation, an end-inspection must be carried out according to all local safety guidelines and standards (VDE 0701).

Installation Check:



Instructions:

1. When the gastronorm pan is filled with fluid or filled with cooking run-off, no higher shelf levels are allowed to be used than those enabling the user to see into the cooking pan (>1,60m). **Attention: danger of scalding! → Please inform the user of this and make sure that this warning is made available in the operation area!**
2. Drain should be at least. R 1 1/4" (without tapering) with U-bend a minimum gradient of 5% (3°) or an open drain (use original CONVOTHERM drain set)
3. Minimum distance to any heat source on any side of the unit, 50 cm.
4. No deep fryer, grease baking unit or similar units within an activity radius of the hand shower. Attention: Danger when water spray into hot grease.
5. Cold water supply, water pressure min. 2 bar flow pressure.
6. Rotational direction of the motor (red arrow).
7. Check the on-site electrical circuit breaker.
8. When the water hardness is over 18 °, this means that there is heavy scaling in the steam generator, a water conditioning system is recommended: partial descaling from the company Britta.



Cross reference:

- See also instructions in the Installations Handbook for electric units.

Cleaning the combination oven steamer



Information:

To prevent the possibility of low pressure damage or poor cooking results, the following areas should be cleaned regularly, also avoiding the possibility of a complete immersion heater breakdown:

1. Bypass system (incl. T-piece of B5 probe)
2. Hygienic plug-in gaskets
3. Condenser / oven drain / Demoisturising insert
4. Ventilation area (oven)
5. Filter on solenoid valve
6. Steam generator
7. Unit drain

**Notice:**

As needed or when the user flushes incorrectly, the following areas must be descaled or mechanically cleaned:

1. Steam generator incl. settling area and pressure loop
2. Solenoid valve (Attention: do not handle mechanically.)

**Cross reference:**

- See instructions in this Service Handbook Chapters 4.1 to 4.5

Electrical component check:**Safety: ATTENTION**

- Disconnect main power supply and isolate and ensure against switching on again.
- Make sure that unit is voltage-free!

**Information:**

The following voltage terminal points must be visually checked for tightness and if necessary re-tightened or replaced.

1. Mains connection terminals.
2. Complete wiring to contactors; connections to convection heating.
3. Terminal blocks.
4. Connection plugs X1 to X8 (when present).
5. Star point terminals on immersion heating elements.
6. Convection heating element connections

Check and visual examination**Check:**

1. Visual check: Check plastic piece in door catch.
2. Tighten door hinge and check closing mechanism, replace if necessary.
3. Check front laminate for water tightness (holes or cracks) and if necessary replace as soon as possible.
4. Hygienic gaskets (steam escaping) need changing.
5. Check all probe fittings (oven probe, bypass probe etc. and also the safety thermostat) for tightness and when necessary tighten.
6. Check that breather pipe inside unit is clear.
7. Check that the fan in the connection area is functioning → does air flow out of the vents on the back of the unit?
8. Check that all existing warnings are made available in the operating area.
9. Check steam generator drain pump for tightness and operation.

**Cross reference:**

- Service Instructions 5.5, 5.9, 5.13, 5.19, 5.20, 5.28

**Notice:**

After each technical maintenance or repair, the unit must be checked or examined by a local safety technician (i.e. in Germany according to VDE 0701).