



Combi oven

 Read instructions before use

OES mini easyStart

Operating instructions - Original, ENG

Table of Contents

1	easyStart at a glance	4
1.1	Working with the easyStart: what you need to know as store manager	4
1.2	Layout of the touchscreen pages	7
2	Cooking using easyStart	10
2.1	Cooking one product	10
2.2	Cooking - starting several products at once	12
2.3	Cooking - starting several products one after the other	15
2.4	Stopping cooking programs before they have finished	18
3	Cleaning using easyStart	19
3.1	Cold cooking chamber, semi-automatic cleaning	19
3.2	Hot cooking chamber, semi-automatic cleaning	22
3.3	Using the ConvoClean system to clean the cooking chamber when cool	25
3.4	Cleaning the hot cooking chamber using the ConvoClean system	27
4	Preset cooking profiles in easyStart	29
4.1	Meat product group	29
4.2	Fish product group	31
4.3	Vegetables product group	32
4.4	Side Dishes product group	33
4.5	Baking product group	34
4.6	Desserts product group	35

1 easyStart at a glance

1.1 Working with the easyStart: what you need to know as store manager

About this easyStart user manual

These operating instructions for easyStart are a supplement to the user manual of the combi oven. It serves the following purposes:

- This section provides you an overview of how to work with the easyStart.
- It describes the layout of the touchscreen pages. Use this description to explain the touchscreen to your employees.
- It explains each step of the tasks your employees must perform using the easyStart. Use these instructions to train your employees.

This section will refer you to additional instructions in the user manual of the combi oven.

Safety requirements

Instruct your employees how to work safely with the combi oven. In addition, follow the instructions from the chapter 'For your safety' in the user manual of the combi oven.

easyStart features

Convotherm easyStart allows you to work with preset cooking profiles that can be selected on the touchscreen. The cooking profiles cannot be modified.

Tested and reliable cooking profiles can be found in this operating instruction in the chapter on Preset cooking profiles in easyStart.

You can cook products with different cooking profiles at the same time on several shelf levels. The system monitors all the cooking processes and automatically notifies you when a particular product can be removed.

Access to easyStart can be password-protected; see The Settings section in the chapter Layout of the touchscreen pages of the User manual.

Requirements for achieving custom results with easyStart

Your combi oven must be set up as follows before your employees can work with the appliance:

Requirements	How to do it:
	See user manual
All of your cooking profiles must be entered and labelled with a symbol.	<ul style="list-style-type: none">▪ Create cooking profiles
All cooking profiles that you wish to use to produce products simultaneously must be combined in a product group. These cooking profiles must match in terms of temperature and cooking type.	<ul style="list-style-type: none">▪ Create a new product group▪ Save / remove cooking profiles to / from a product group

Basic cooking operation using easyStart

The easyStart makes cooking very simple and only involves these 7 steps:

Step	Action	How to do it:
1	Switch on the combi oven. If you were previously working in the easyStart mode and then switched the combi oven off, the combi oven will then start in the easyStart mode.	See instructions in user manual: <ul style="list-style-type: none">▪ Turning the combi oven on and off
2	Select the product group and your cooking profile.	<ul style="list-style-type: none">▪ Cooking one product on page 10▪ Cooking - starting several products at once on page 12▪ Cooking - starting several products one after the other on page 15
3	Select the shelf levels that you want to place food on.	
4	Open the appliance door.	See instructions in user manual: <ul style="list-style-type: none">▪ Opening and closing the appliance door safely
5	Place food on the shelf levels.	See instructions in user manual: <ul style="list-style-type: none">▪ Loading and removing food
6	Close the appliance door. The cooking program starts automatically.	<ul style="list-style-type: none">▪ Cooking one product on page 10▪ Cooking - starting several products at once on page 12▪ Cooking - starting several products one after the other on page 15
7	As soon as the signal sounds, open the appliance door and remove your finished product.	See instructions in user manual: <ul style="list-style-type: none">▪ Opening and closing the appliance door safely▪ Loading and removing food

Simultaneous cooking of multiple product batches

You can cook multiple product batches simultaneously. These batches can either contain the same product or different products from a product group (see Cooking - starting several products at once on page 12, see Cooking - starting several products one after the other on page 15). Here, the following rules apply:

- As soon as you open the appliance door in order to load the cooking chamber with a new batch, the cooking program currently in progress is paused. The cooking programs resume as soon as you close the appliance door again. The energy loss which results from opening the appliance door is compensated.
- You can stop the cooking program for one or more product batches before it has finished, without affecting the remaining cooking programs (see Stopping cooking programs before they have finished on page 18).

Cleaning and servicing the combi oven

For cleaning and servicing the combi oven, see the cleaning and servicing schedule in the user manual. Give your employees instructions accordingly.

For instructions on cleaning with easyStart, see

- Cold cooking chamber, semi-automatic cleaning on page 19
- Hot cooking chamber, semi-automatic cleaning on page 22
- Using the ConvoClean system to clean the cooking chamber when cool on page 25
- Cleaning the hot cooking chamber using the ConvoClean system on page 27

Options you can change








To make it even safer to work with Convotherm easyStart, you can enable the following functions via the easyTouch Service level:

- **SteamProtect:**
This function is used to remove moisture from the cooking chamber. As a result, far less hot steam/vapour escapes when the appliance door is opened. This function is available before placing a new batch of food into the cooking chamber, for instance when several products are started in succession, and at the end of a cooking operation.
- **SafeCoolDown:**
This function allows the appliance door to stay closed while the cooking chamber cools down before food is placed inside or cleaning is carried out, reducing the risk of scalding when opening the appliance door.

1.2 Layout of the touchscreen pages


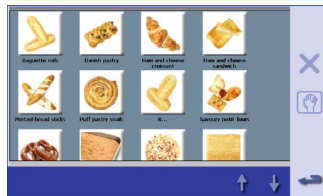





Start page: The 'Product group' page

The buttons in the start page have the following meanings and functions:

Button	Meaning	Function	Illustration
	Product group	Selection of a product group, e.g. Baking	
	Cancel	Disabled on this page	
	Clean	Opens the 'Clean' page.	
	Close page	Switches to easyTouch	
	Down	Scrolls down	
	Up	Scrolls up	


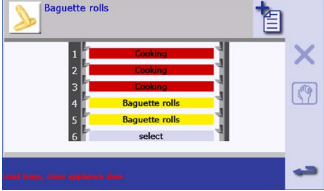







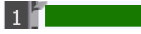
The 'Cooking profiles' page

The buttons on the 'Cooking profiles' page have the following meanings and functions:

Button	Meaning	Function	Illustration
	Cooking profile	Selection of the cooking profile, e.g. Muffins	
	Cancel	Disabled on this page	
	Clean	Disabled on this page	
	Close page	Goes back one page	
	Down	Scrolls down	
	Up	Scrolls up	

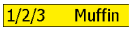
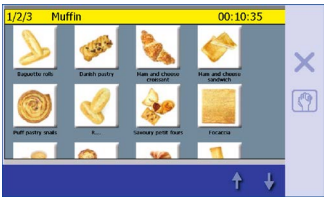





The Shelf levels selection page

The buttons on the 'Shelf levels selection' page have the following meanings and functions:

Button	Meaning	Function	Illustration
	Cooking profile	Cooking profile, e.g. 'Baguette rolls' is selected.	
	Additional cooking profile	Select another cooking profile.	
	Cancel	Disabled on this page	
	Clean	Disabled on this page	
	Close page	Cancel selection and go back one page	
	Grey shelf: shelf level unoccupied	Shelf level is available for selection	
	Shelf level selected, shown yellow	Shelf level is selected.	
	Shelf level occupied, shown red	Shelf level is occupied and cooking process is in progress.	
	Remove product from shelf level, shown green	The cooking process is finished.	
	Load tray(s), close appliance door	Shows user information or prompt	


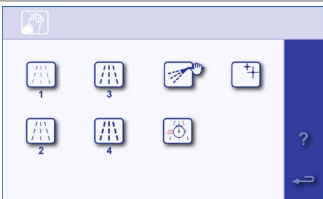






The Cooking workflow page

The buttons on the 'Cooking workflow' page have the following meanings and functions:

Button	Meaning	Function	Illustration
	Cooking profile in progress	<ul style="list-style-type: none"> Display of the cooking process in profile, e.g. Muffins Display of the occupied shelf levels Displays time remaining 	
	Cooking profile	Additional cooking profiles available for selection	
	Cancel	Inactive; available when cooking profile to be stopped is selected	
	Clean	Disabled on this page	
	Down	Scrolls down	
	Up	Scrolls up	

The Clean page

The buttons on the 'Clean' page have the following meanings and functions:

Button	Meaning	Function	Illustration
	Semi-automatic cleaning	Starts semi-automatic cleaning.	
ConvoClean system		Fully automatic cleaning	
	Cleaning level 1: light soiling	Starts fully automatic cleaning.	
	Cleaning level 2: Moderate soiling	Starts fully automatic cleaning.	
	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.	
	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.	
	Express cleaning: Very little soiling	Starts a 10 minute fully automatic cleaning program.	
	CareStep: Interim cleaning	Starts fully automatic cleaning using ConvoCare rinse aid.	

2 Cooking using easyStart

2.1 Cooking one product

Hot steam / vapour



⚠ WARNING

Risk of scalding from hot steam and vapour

Escaping hot steam and vapour can cause scalding to face, hands, feet and legs.

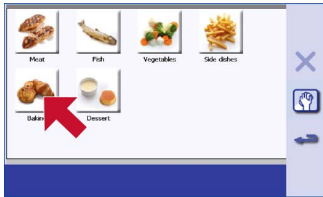
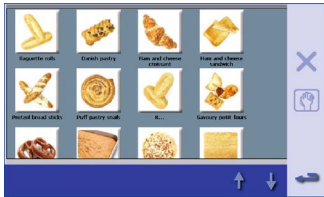
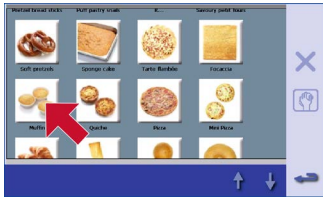
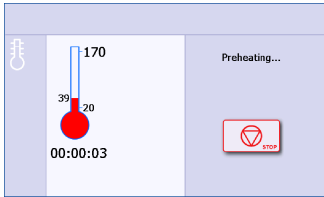
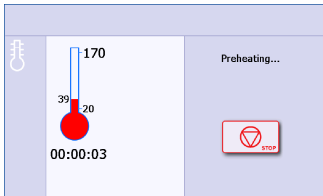
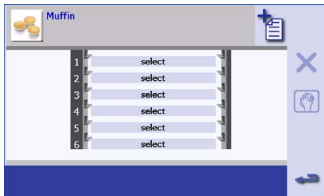
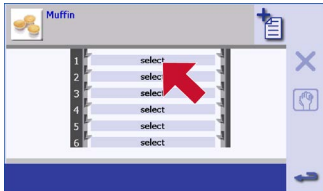

- ▷ Open the appliance door as specified in the instructions for safe opening. Never put your head inside the cooking chamber.

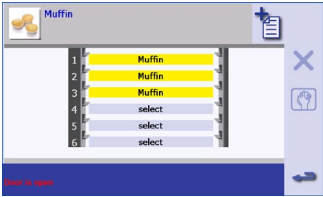
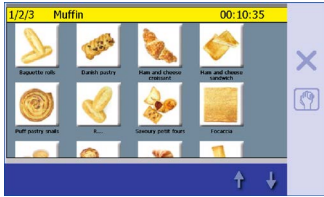

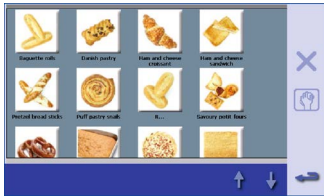
Your objective

You want your product to cook simultaneously in three shelf levels.

Cooking one product

Proceed as follows:

Step	What do you want to do?	What does your combi oven do?
1	 <p>Select your product group.</p>	 <p>The 'Cooking profiles' page is displayed.</p>
2	 <p>Select your cooking profile.</p>	 <p>The cooking chamber is preheated or cooled as needed.</p>
3	 <p>Please wait.</p>	 <p>The 'Shelf levels selection' page is displayed.</p>
4		

Step	What do you want to do?	What does your combi oven do?
5	<p>Select the shelf levels that you wish to load with the selected cooking profile.</p>  <p>Load the selected shelf levels and close the appliance door.</p>	<p>The shelf levels are selected and the prompt to load is displayed.</p>  <p>The cooking starts. After the cooking program is complete, a signal will sound.</p>
6	 <p>Open the appliance door, remove the finished product and close the appliance door once again.</p>	 <p>The 'Cooking profiles' page is displayed.</p>

2.2 Cooking - starting several products at once

Hot steam / vapour



⚠ WARNING

Risk of scalding from hot steam and vapour

Escaping hot steam and vapour can cause scalding to face, hands, feet and legs.

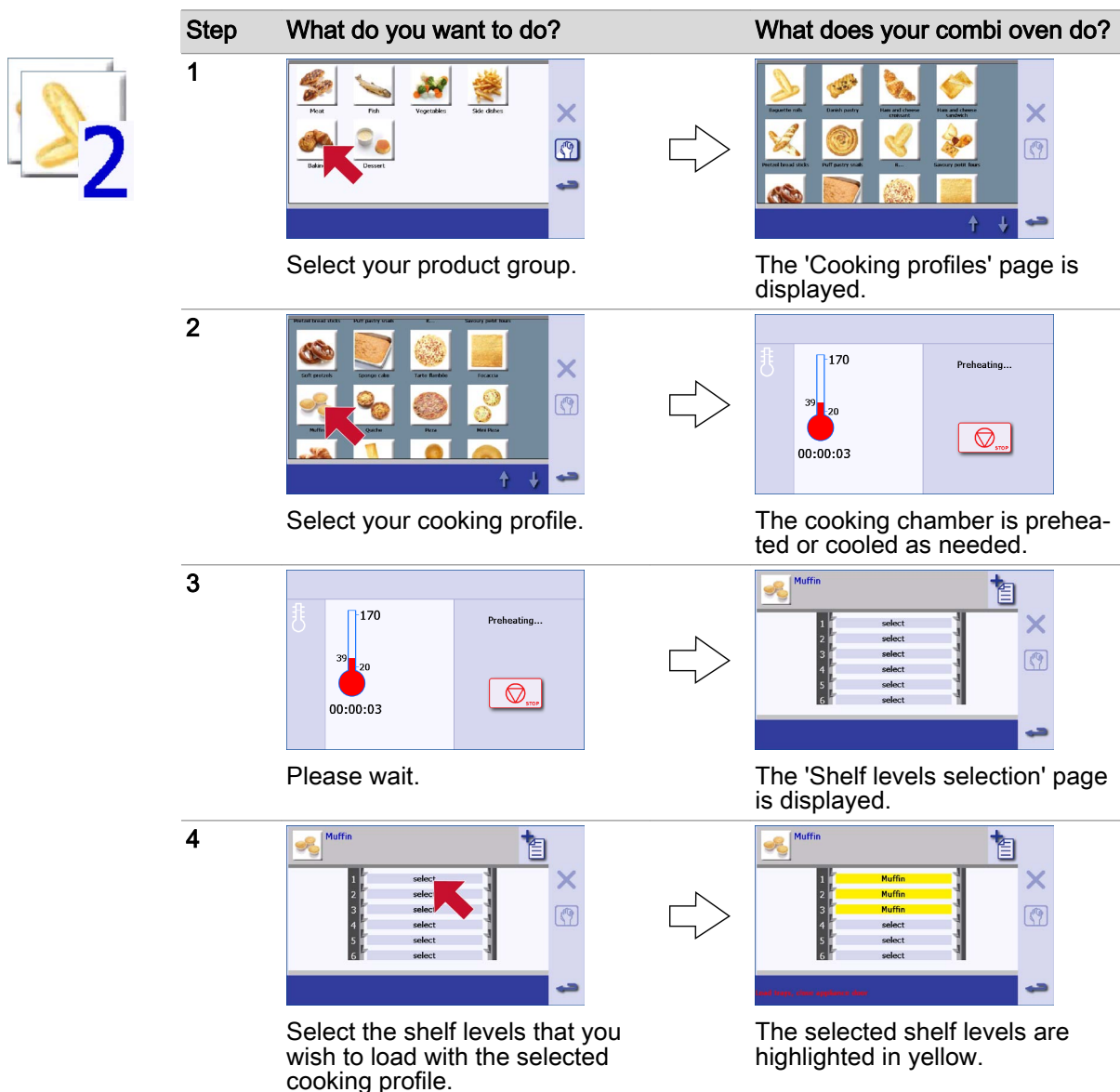
- ▷ Open the appliance door as specified in the instructions for safe opening. Never put your head inside the cooking chamber.


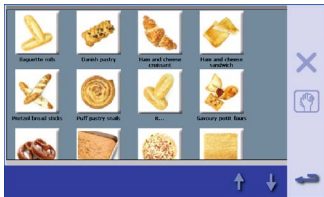
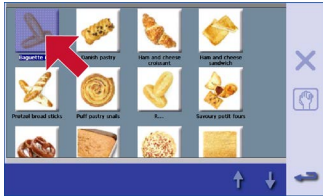
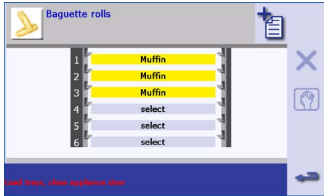
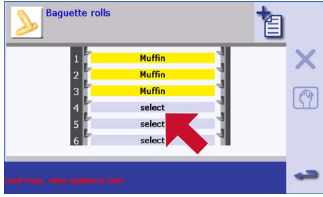

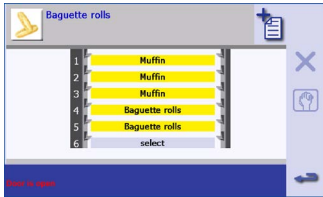
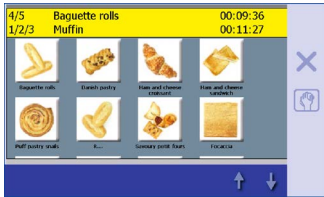
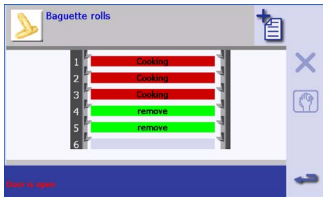

Your objective


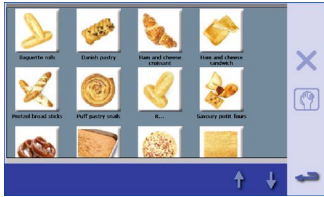
You want to start and cook one product on three shelf levels as well as an additional product on two different levels at the same time.

Cooking - starting several products at once

Proceed as follows:



Step	What do you want to do?	What does your combi oven do?
5	 <p>Select the 'Additional cooking profiles' button.</p>	 <p>The cooking profiles are displayed for selection.</p>
6	 <p>Select your cooking profile.</p>	 <p>The 'Shelf levels selection' page is displayed. Shelf levels that have already been selected are highlighted in yellow.</p>
7	 <p>Select the additional shelf levels that you wish to load with the selected cooking profile.</p>	 <p>The newly selected shelf levels are highlighted in yellow and the prompt to load them is displayed.</p>
8	 <p>Place the respective products on the shelf levels you have selected and close the appliance door.</p>	 <p>The cooking starts. A signal will sound after the shortest cooking program is complete.</p>
9	 <p>Open the appliance door, remove the finished product. The signal will sound until the appliance door is closed again. Close the appliance door.</p>	 <p>The cooking continues. After the next cooking program is complete, a signal will sound.</p>

Step	What do you want to do?	What does your combi oven do?
10		
	<p>Open the appliance door, remove the finished product. The signal will sound until the appliance door is closed again. Close the appliance door.</p>	<p>The 'Cooking profiles' page is displayed.</p>

2.3 Cooking - starting several products one after the other

Hot steam / vapour



⚠ WARNING

Risk of scalding from hot steam and vapour

Escaping hot steam and vapour can cause scalding to face, hands, feet and legs.

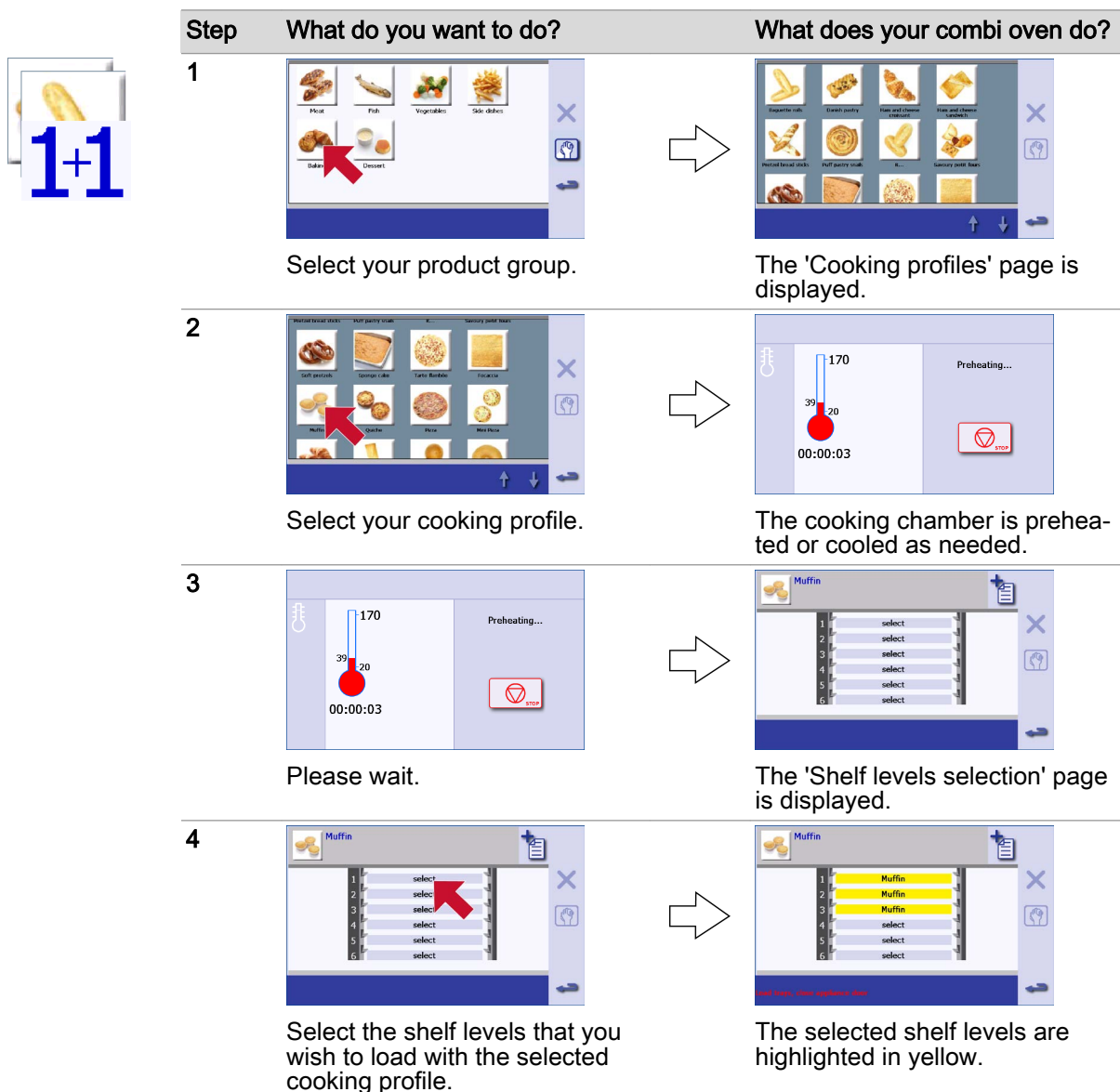
- ▷ Open the appliance door as specified in the instructions for safe opening. Never put your head inside the cooking chamber.

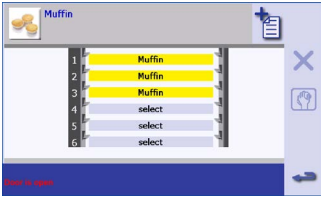
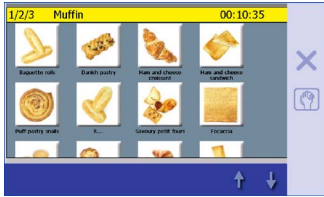
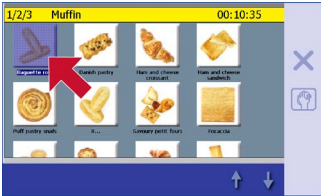
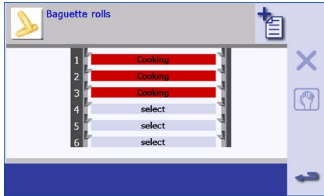
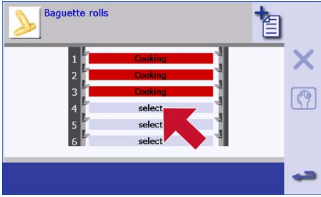
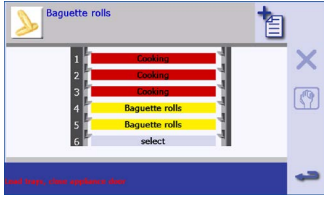
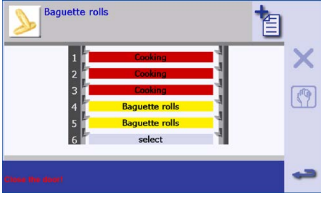
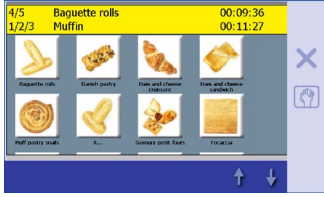
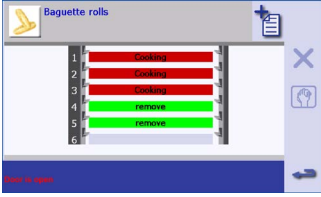
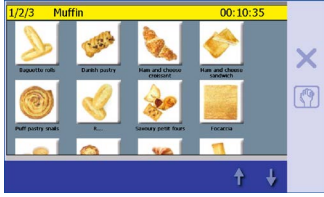
Your objective


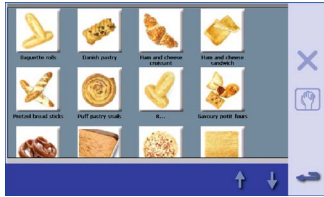
You want to sequentially start and cook one product on three shelf levels and then additionally another product on other shelf levels.

Cooking - starting several products one after the other

Proceed as follows:



Step	What do you want to do?	What does your combi oven do?
5	 <p>Load the selected shelf levels and close the appliance door.</p>	 <p>The cooking starts. The first cooking program runs.</p>
6	 <p>Select an additional cooking profile that you wish to use for food placed on other shelf levels.</p>	 <p>The 'Shelf levels selection' page is displayed. Shelf levels that are already occupied are highlighted in red.</p>
7	 <p>Select the shelf levels that you wish to load with the selected cooking profile.</p>	 <p>The newly selected shelf levels are highlighted in yellow and the prompt to load them is displayed.</p>
8	 <p>Load the selected shelf levels and close the appliance door.</p>	 <p>The cooking of the 1st cooking program continues. The cooking of the 2nd cooking program starts. After the 1st cooking program is complete, a signal will sound.</p>
9	 <p>Open the appliance door and remove the first finished product. The signal will sound until the appliance door is closed again. Close the appliance door.</p>	 <p>The second cooking program continues running. After the 2nd cooking program is complete, a signal will sound.</p>

Step	What do you want to do?	What does your combi oven do?
10	 <p>Open the appliance door, remove the finished product. The signal will sound until the appliance door is closed again. Close the appliance door.</p>	 <p>The 'Cooking profiles' page is displayed.</p>


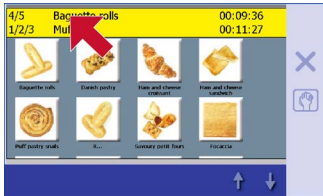

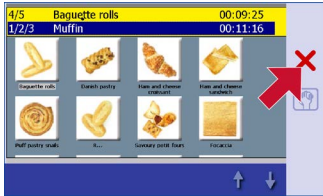


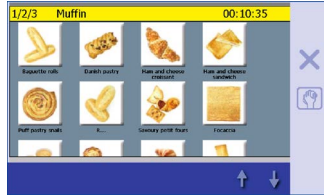
2.4 Stopping cooking programs before they have finished

Your objective

You want to stop the cooking program for shelf levels 4 and 5 before it has finished.

Stopping cooking programs before they have finished

Proceed as follows:

Step	What do you want to do?	What does your combi oven do?
1	  <p>Select the product for which you wish to stop the cooking program.</p>	 <p>The cooking program you have selected is highlighted in blue.</p>
2	 <p>Press the 'Delete' button within 5 seconds.</p>	 <p>You will be prompted whether you really want to stop the cooking program.</p>
3	 <p>Confirm that you wish to stop the cooking program.</p>	 <p>The remaining cooking programs continue, unaffected.</p>

3 Cleaning using easyStart

3.1 Cold cooking chamber, semi-automatic cleaning

Contact with cleaning agents

⚠ WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system.

Direct contact with the ConvoClean new cleaning agent or ConvoCare rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60 °C, because this will increase the caustic and irritating vapours given off by the cleaning fluid.
- ▷ Wear personal protective equipment.

Requirements

Check that the following requirements have been met:

- The cooking chamber has cooled down to <60 °C after its last use.
- No food has been left in the cooking chamber.
- All containers, baking trays and shelf grills and any other accessories have been removed from the cooking chamber.
- Any larger residues of food have been removed from the cooking chamber.
- The appliance door is closed.

Materials required

You will need the following materials:

- ConvoClean new or ConvoClean forte in the spray bottle

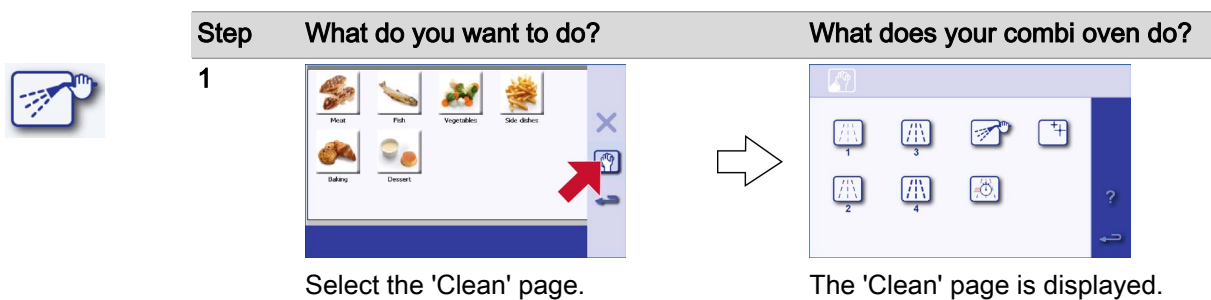
Using the spray bottle

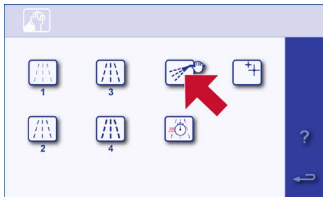
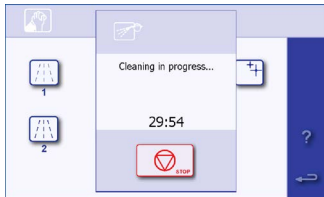
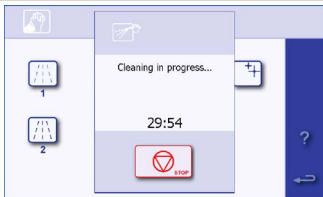


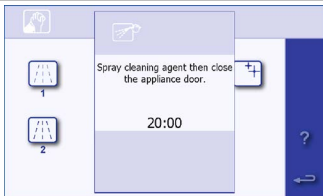
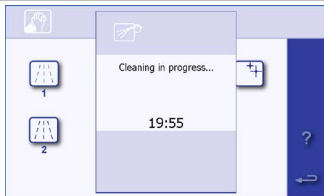
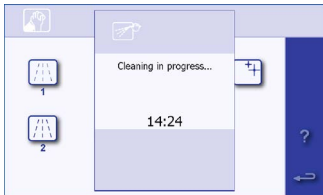
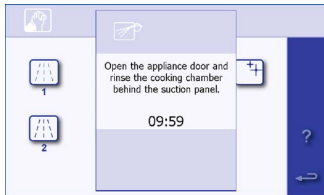
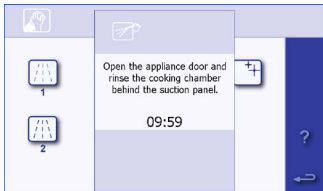
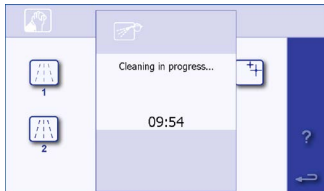
Please follow this guidance when using the spray bottle:

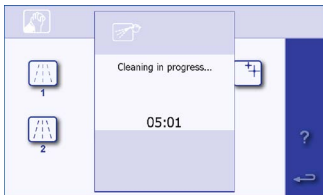
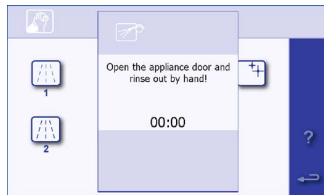
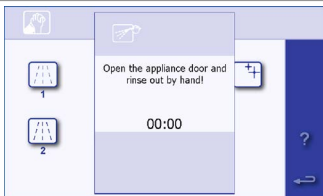
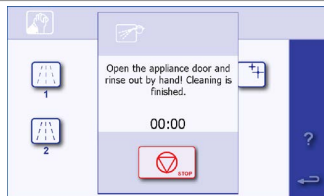
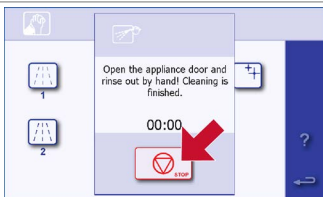
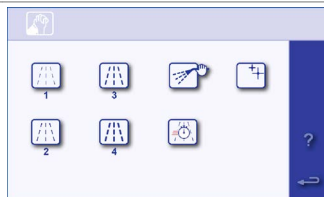

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Cold cooking chamber, semi-automatic cleaning

Proceed as follows:



Step	What do you want to do?	What does your combi oven do?
2	 <p>Start the semi-automatic cleaning program.</p>	 <p>Cleaning starts.</p>
3	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to use the spray bottle to spray inside the cooking chamber and then to close the appliance door again.</p>
4	<p>Open the appliance door and spray the cooking chamber, the suction panel and the area behind it, the rack and the drain in the floor with ConvoClean new or ConvoClean forte contained in the spray bottle.</p>	
5	 <p>Close the appliance door.</p>	 <p>The program continues running automatically.</p>
6	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to rinse off the heaters and to close the appliance door again.</p>
7		

Step	What do you want to do?	What does your combi oven do?
	Open the appliance door. Use a jet of water to give a thorough rinse of the suction panel and the area behind it, and then close the appliance door again.	The program continues running automatically.
8	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to open the appliance door and to use a water jet to rinse out the cooking chamber.</p>
9	 <p>Open the appliance door.</p>	 <p>You are prompted again to rinse out the cooking chamber with a jet of water. Cleaning is complete.</p>
10	 <p>Confirm or wait 1 minute.</p>	 <p>The 'Clean' page is displayed.</p>
11	Use a jet of water to give a thorough rinse of the cooking chamber, rack, suction panel and the area behind it. Alternatively, wipe off the cooking chamber and fittings thoroughly with plenty of water and a soft cloth.	
12	Leave the appliance door ajar to let the cooking chamber dry out.	Soon after, the combi oven will go automatically into power-save mode.

3.2 Hot cooking chamber, semi-automatic cleaning

Contact with cleaning agents

⚠ WARNING

Risk of chemical burns or irritation to skin, eyes and respiratory system.

Direct contact with the ConvoClean new cleaning agent or ConvoCare rinse aid will irritate the skin, eyes and respiratory system. Direct contact with the ConvoClean forte cleaning agent will result in chemical burns to the skin, eyes and respiratory organs.

- ▷ Do not inhale the vapours or spray mist from the cleaning agent and rinse aid.
- ▷ Do not let the cleaning agent or rinse aid come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning agent or rinse aid into a cooking chamber that is at a temperature of higher than 60 °C, because this will increase the caustic and irritating vapours given off by the cleaning fluid.
- ▷ Wear personal protective equipment.

Requirements

Check that the following requirements have been met:

- No food has been left in the cooking chamber.
- All containers, baking trays and shelf grills and any other accessories have been removed from the cooking chamber.
- The appliance door is closed.

Materials required

You will need the following materials:

- ConvoClean new or ConvoClean forte in the spray bottle

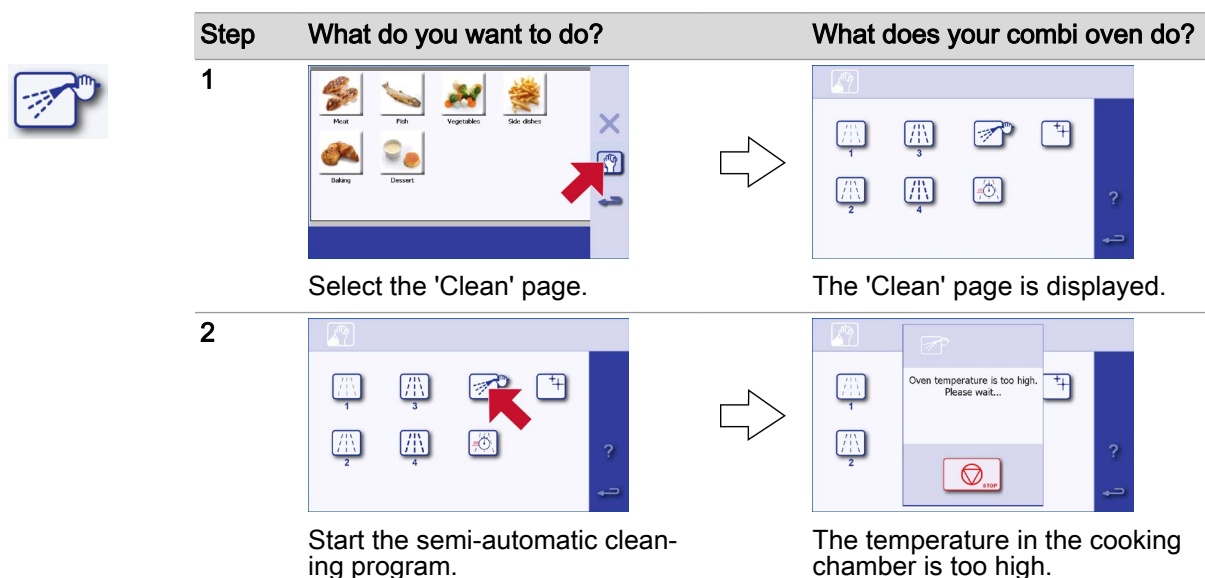
Using the spray bottle

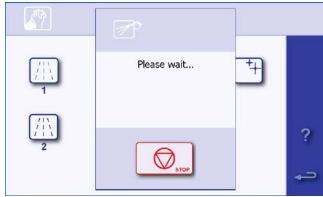
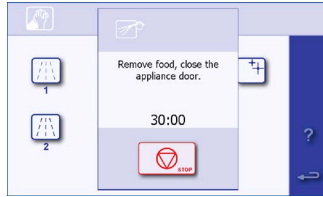
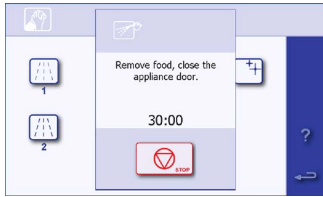
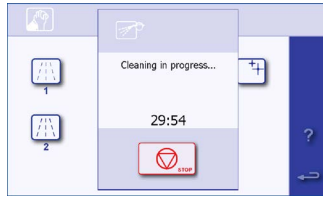
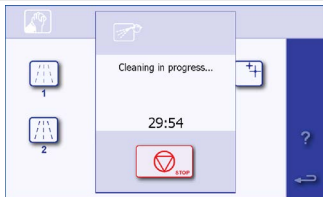
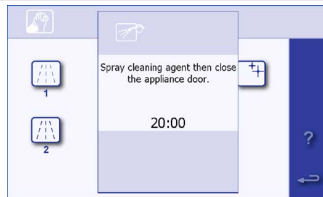

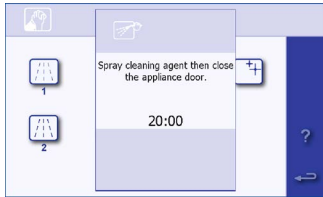

Please follow this guidance when using the spray bottle:

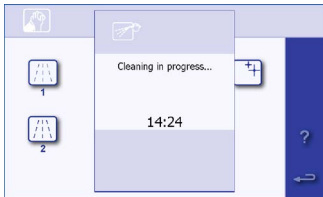
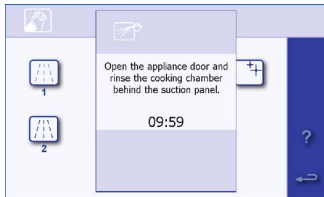
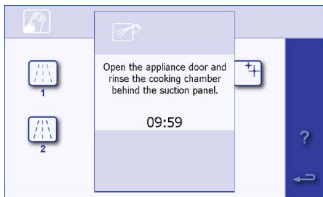
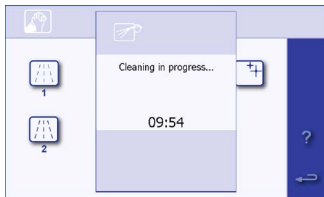
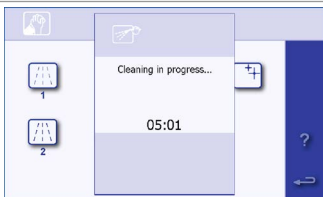
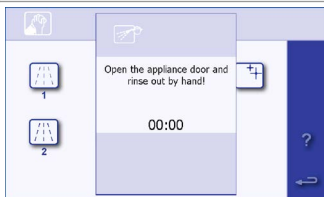
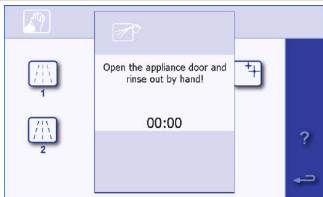
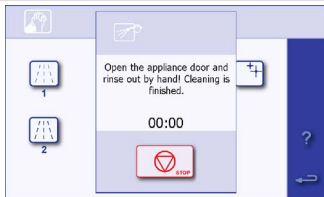
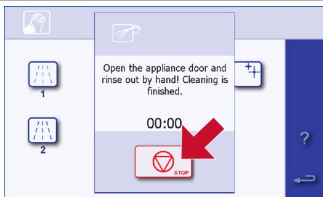
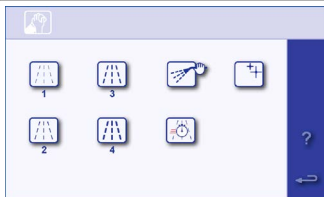
- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.


Hot cooking chamber, semi-automatic cleaning

Proceed as follows:



Step	What do you want to do?	What does your combi oven do?
3	 <p>With the appliance door closed, wait until the cooking chamber has cooled down.</p>	 <p>An audible signal is given. You are prompted to take out the food and close the appliance door again.</p>
4	 <p>Now take out any food left in the cooking chamber and remove any larger residues of food from the cooled cooking chamber. Close the appliance door.</p>	 <p>Cleaning starts.</p>
5	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to use the spray bottle to spray inside the cooking chamber and then to close the appliance door again.</p>
6	<p>Open the appliance door and spray the cooking chamber, the suction panel and the area behind it, the rack and the drain in the floor with ConvoClean new or ConvoClean forte contained in the spray bottle.</p>	
7	 <p>Close the appliance door.</p>	 <p>The program continues running automatically.</p>

Step	What do you want to do?	What does your combi oven do?
8	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to rinse off the heaters and to close the appliance door again.</p>
9	 <p>Open the appliance door. Use a jet of water to give a thorough rinse of the suction panel and the area behind it, and then close the appliance door again.</p>	 <p>The program continues running automatically.</p>
10	 <p>Please wait.</p>	 <p>An audible signal is given. You are prompted to open the appliance door and to use a water jet to rinse out the cooking chamber.</p>
11	 <p>Open the appliance door.</p>	 <p>You are prompted again to rinse out the cooking chamber with a jet of water. Cleaning is complete.</p>
12	 <p>Confirm or wait 1 minute.</p>	 <p>The 'Clean' page is displayed.</p>

Step	What do you want to do?	What does your combi oven do?
13	Use a jet of water to give a thorough rinse of the cooking chamber, rack, suction panel and the area behind it. Alternatively, wipe off the cooking chamber and fittings thoroughly with plenty of water and a soft cloth.	
14	Leave the appliance door ajar to let the cooking chamber dry out.	Soon after, the combi oven will go automatically into power-save mode.

3.3 Using the ConvoClean system to clean the cooking chamber when cool

Requirements

Check that the following requirements have been met:

- The cooking chamber has cooled down to <60 °C after its last use.
- No food has been left in the cooking chamber.
- All containers, baking trays and shelf grills and any other accessories have been removed from the cooking chamber.
- There is an adequate supply of cleaning agent and detergent.
- The appliance door is closed.

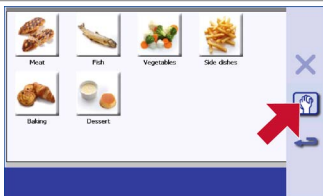
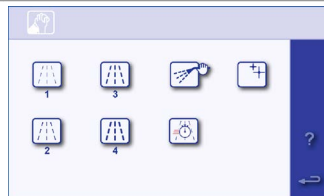
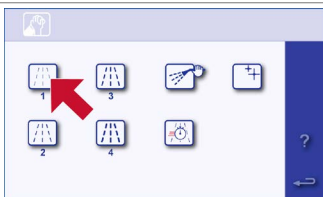
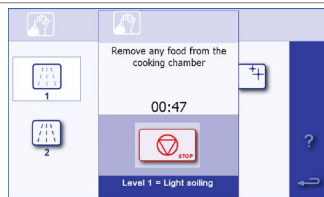
Materials required

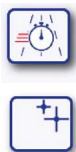
You will need the following materials:

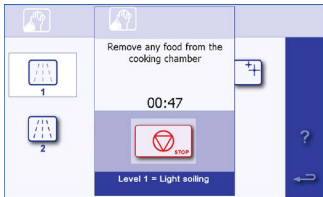
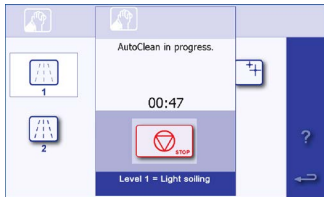
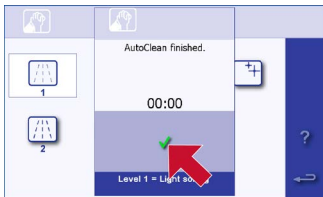
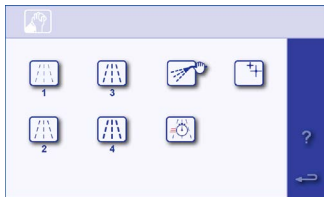
- ConvoClean forte cleaning agent in a canister with a red label
- ConvoCare rinse aid in a canister with a green label

Using the ConvoClean system to clean the cooking chamber when cool

Proceed as follows:

Step	What do you want to do?	What does your combi oven do?
1		
	Select the 'Clean' page.	The 'Clean' page is displayed.
2		
	Start the ConvoClean system in the desired cleaning level.	You are prompted to check inside the cooking chamber and to remove any food that it may contain.



Step	What do you want to do?	What does your combi oven do?
3	 <p>Open the appliance door. Take out any food left in the oven and remove larger items of food residues from the cooking chamber. Turn the armature nozzle on the top of the cooking chamber through one complete turn to ensure that it moves freely. Close the appliance door.</p>	 <p>The combi oven starts the fully automatic cleaning program. Warning: Never interrupt this cycle. Do not open the appliance door.</p>
4	 <p>Cleaning is complete. Confirm this.</p>	 <p>The 'Clean' page is displayed. Soon after, the combi oven will go automatically into power-save mode.</p>

3.4 Cleaning the hot cooking chamber using the ConvoClean system

Requirements

Check that the following requirements have been met:

- No food has been left in the cooking chamber.
- All containers, baking trays and shelf grills and any other accessories have been removed from the cooking chamber.
- There is an adequate supply of cleaning agent and detergent.
- The appliance door is closed.

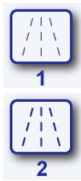

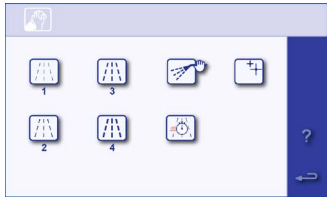

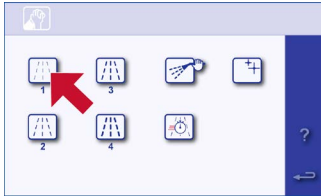
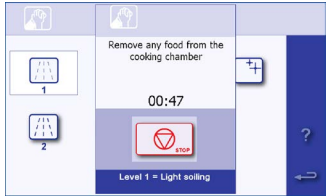
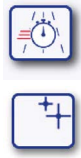
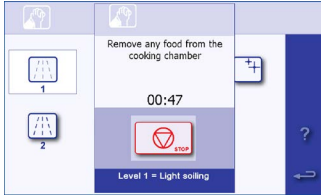
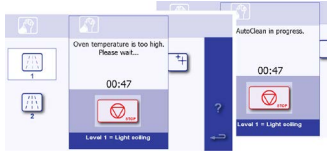
Materials required



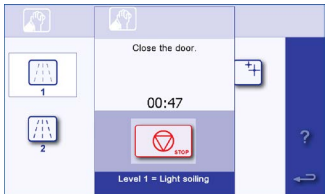
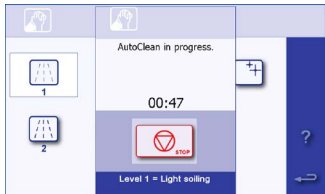
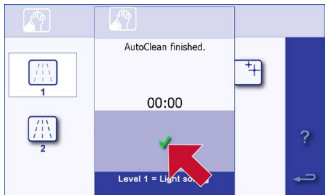
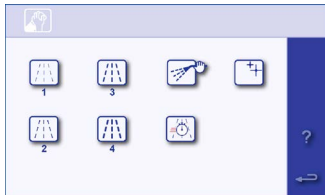
You will need the following materials:

- ConvoClean forte cleaning agent in a canister with a red label
- ConvoCare rinse aid in a canister with a green label

Cleaning the hot cooking chamber using the ConvoClean system

Proceed as follows:

Step	What do you want to do?	What does your combi oven do?
1	  <p>Select the 'Clean' page.</p>	 <p>The 'Clean' page is displayed.</p>
2	  <p>Start the ConvoClean system in the desired cleaning level.</p>	 <p>You are prompted to check inside the cooking chamber and to remove any food that it may contain.</p>
3	  <p>Open the appliance door. The cooking chamber is still hot! Close the appliance door again immediately without reaching into the cooking chamber, which is still hot.</p>	 <p>Cooling will be started automatically. The display alternates between notices that the cleaning program is active but the cooking chamber is still too hot.</p>

Step	What do you want to do?	What does your combi oven do?
4	 <p>With the appliance door closed, wait until the cooking chamber has cooled down.</p>	 <p>An audible signal is given. You are prompted to close the appliance door.</p>
5	 <p>Open the appliance door. Now take out any food left in the cooking chamber and remove any larger residues of food from the cooled cooking chamber. Turn the armature nozzle on the top of the cooking chamber through one complete turn to ensure that it moves freely. Close the appliance door.</p>	 <p>The combi oven starts the fully automatic cleaning program. Warning: Never interrupt this cycle. Do not open the appliance door.</p>
6	 <p>Cleaning is complete. Confirm this.</p>	 <p>The 'Clean' page is displayed. Soon after, the combi oven will go automatically into power-save mode.</p>

4 Preset cooking profiles in easyStart

Tried and tested cooking profiles in 6 pre-configured product groups

To ensure reliable and dependable cooking results, tried and tested cooking profiles in 6 preset product groups are available both via the easyTouch cookbook and using easyStart.





















- Meat
- Fish
- Vegetables
- Side dishes
- Baking
- Dessert

They also serve as an inspiration for developing your own cooking profiles.







4.1 Meat product group

Cooking profiles in the Meat product group

Tried and tested cooking profiles in the Meat product group

Product			Quantity per GN 1/1 tray*	Condition	Accessories
Steamed parboiled sausage		85 °C	24 pcs. at 50 g	Fresh	65 mm GN, perforated
Steamed smoked pork		85 °C	8 pcs. at 150 g	Fresh	65 mm GN, perforated
Steamed Königsberger Klopse		85 °C	18 pcs. at 50 g	Fresh	65 mm GN, perforated
Steamed chicken breast		85 °C	12 pcs. at 90 g	Fresh	65 mm GN, perforated
Fried cevapcici		210 °C	16 pcs. at 35 g	Fresh	Grill rack, pre-heated
Fried rissoles		210 °C	15 pcs. at 120 g	Fresh	black plate
Baked Swedish meatballs		210 °C	18 pcs. at 30 g	Fresh	black plate
Roast gyros		210 °C	750 g	Fresh	black plate
Grilled chicken breast		235 °C	6 pcs. at 150 g	Fresh	Grill rack, pre-heated
Baked saltimbocca		210 °C	8 pcs. at 65 g	Fresh	black plate
Roast bratwurst		210 °C	9 pcs. at 100 g	Fresh	Grill rack, pre-heated
Baked bacon		210 °C	14 slices	Fresh	black plate
Grilled pork steak		235 °C	6 pcs. at 200 g	Fresh	Grill rack, pre-heated
Grilled beefsteak		235 °C	6 pcs. at 200 g	Fresh	Grill rack, pre-heated
Fried chicken		210 °C	12 pcs. at 110 g	Fresh	Frying basket
Roast shish kebab		235 °C	6 pcs. at 250 g	Fresh	Grill rack, pre-heated
Fried spareribs		210 °C	1.5 kg	Fresh, precooked	Frying basket
Grilled lamb chops		235 °C	9 pcs. at 120 g	Fresh	Grill rack, pre-heated

4 Preset cooking profiles in easyStart





















Baked cordon bleu		210 °C	6 pcs. at 150 g	Frozen	black plate
Baked schnitzel		210 °C	6 pcs. at 190 g	Frozen	black plate
Baked piccata		210 °C	9 pcs. at 90 g	Fresh	black plate
Grilled skewered chicken fillets		210 °C	6 pcs. at 180 g	Fresh	Grill rack, pre-heated
Fried chicken nuggets		210 °C	1 kg	Frozen	Frying basket
Fried chicken wings		210 °C	1 kg	Frozen	Frying basket

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

4.2 Fish product group

Cooking profiles in the Fish product group

Tried and tested cooking profiles in the 'Fish' product group:






















Product			Quantity per GN 1/1 tray*	Condition	Accessories
Sous vide fish		45 °C	12 pcs. at 120 g	Fresh	65 mm GN, perforated
Salmon, steamed		80 °C	12 pcs. at 120 g	Fresh	65 mm GN, perforated
Rolled steamed sole		80 °C	20 pcs. at 30 g	Fresh	65 mm GN, perforated
Steamed crayfish tails		80 °C	1.5 kg	Fresh, precooked	65 mm GN, perforated
Steamed fish balls		80 °C	30 pcs. at 40 g	Frozen	65 mm GN, perforated
Steamed mussels		80 °C	1.5 kg	Fresh	65 mm GN, perforated
Grilled salmon		210 °C	6 pcs. at 120 g	Fresh	Grill rack, pre-heated
Fried calamari rings		210 °C	800 g	Frozen	Frying basket
Baked fish		210 °C	8 pcs. at 75 g	Frozen	black plate
Fried fish nuggets		210 °C	800 g	Frozen	Frying basket
Fried fishcakes		210 °C	15 pcs. at 80 g	Frozen	Frying basket
Baked fish fingers		210 °C	24 pcs. at 35 g	Frozen	black plate
Grilled scallops		210 °C	20 pcs. at 30 g	Fresh	Grill rack, pre-heated
Grilled tuna		210 °C	6 pcs. at 150 g	Fresh	Grill rack, pre-heated
Fried prawns		210 °C	20 pcs. at 40 g	Fresh	black plate
Grilled prawn skewers		210 °C	6 pcs. at 40 g	Fresh	Grill rack, pre-heated
Fried zander		210 °C	6 pcs. at 125 g	Fresh	black plate
Whole fried trout		210 °C	3 pcs. at 330 g	Fresh	black plate

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

4.3 Vegetables product group

Cooking profiles in the Vegetables product group

Tried and tested cooking profiles in the 'Vegetables' product group:



























Product			Quantity per GN 1/1 tray*	Condition	Accessories
Steamed leaf spinach		99 °C	600 g	Fresh	65 mm GN, perforated
Steamed broccoli		100 °C	1.5 kg	Fresh	65 mm GN, perforated
Steamed cauliflower		100 °C	2 kg	Fresh	65 mm GN, perforated
Steamed Brussels sprouts		100 °C	2 kg	Fresh	65 mm GN, perforated
Steamed green beans		100 °C	2 kg	Fresh	65 mm GN, perforated
Steamed frozen vegetables		100 °C	2 kg	Frozen	65 mm GN, perforated
Steamed snow peas		100 °C	1.5 kg	Frozen	65 mm GN, perforated
Steamed peas		100 °C	1.5 kg	Frozen	65 mm GN, perforated
Steamed turnips		100 °C	2 kg	Fresh, cut in strips	65 mm GN, perforated
Steamed vegetable soup		100 °C	1.5 kg	Frozen	65 mm GN, perforated
Steamed white asparagus		100 °C	1.5 kg	Frozen	65 mm GN, perforated
Grilled green asparagus		210 °C	750 g	Fresh	Grill rack, pre-heated
Fried breaded mushrooms		210 °C	35 pcs.	Fresh, halved	Frying basket
Roasted cauliflower		210 °C	1.5 kg	Fresh	black plate
Grilled fennel		210 °C	2 pcs.	Fresh, cut in 0.5 cm slices	Grill rack, pre-heated
Grilled antipasti		210 °C	750 g	Fresh	Grill rack, pre-heated
Grilled corn on the cob		180 °C	12 pcs.	Thawed	Frying basket
Baked squash		180 °C	750 g	Fresh, in 1 cm strips	black plate
Baked onions		180 °C	18 pcs.	Fresh, halved	Grill rack, pre-heated

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

4.4 Side Dishes product group

Cooking profiles in the Side Dishes product group

Tried and tested cooking profiles in the 'Side Dishes' product group:























Product			Quantity per GN 1/1 tray*	Condition	Accessories
Fried breaded onion rings		210 °C	800 g	Frozen	Frying basket
Fried cream cheese jalapeños		210 °C	1 kg	Frozen	Frying basket
Fried wedges		210 °C	1 kg	Frozen	Frying basket
Fried grated potatoes		210 °C	28 pcs. at 30 g	Frozen	Frying basket
Fried mozzarella sticks		210 °C	32 pcs. at 27 g	Frozen	Frying basket
French fries		210 °C	750 g	Frozen	Frying basket
Roasted potatoes		210 °C	1.5 kg	Fresh, precooked	black plate
Baked duchess potatoes		210 °C	40 pcs. at 20 g	Frozen	black plate
Fried mini spring rolls		210 °C	40 pcs. at 15 g	Frozen	Frying basket
Fried vegetable patties		210 °C	8 pcs. at 65 g	Frozen	Frying basket
Potato dumplings, steamed		95 °C	16 pcs. at 90 g	Fresh	65 mm GN, perforated
Steamed spaetzle		95 °C	2 kg	Fresh	65 mm GN, perforated
Steamed noodles		95 °C	1 kg	Fresh	65 mm GN, perforated
Bread dumplings, steamed		95 °C	16 pcs. at 90 g	Frozen	65 mm GN, perforated
Swabian ravioli, steamed		100 °C	15 pcs. at 85 g	Fresh	65 mm GN, perforated
Steamed potato wedges		100 °C	2 kg	Fresh	65 mm GN, perforated
Basmati rice, steamed		100 °C	2 kg	Frozen, cooked	65 mm GN
Steamed gnocchi		100 °C	2 kg	Frozen	65 mm GN, perforated
Steamed parboiled rice		100 °C	2 kg	Frozen, cooked	65 mm GN
Steamed bulgur		100 °C	750 g and 1.5 l	Fresh	65 mm GN
Steamed couscous		100 °C	750 g and 750 ml	Fresh	65 mm GN
Potatoes au gratin, baked		190 °C	15 pcs. at 110 g	Fresh, precooked	black plate
Baked cheese spaetzle		190 °C	2 kg	Fresh	40 mm GN
Rosemary roast potatoes		190 °C	1.5 kg	Fresh, halved potatoes	black plate

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

4.5 Baking product group

Cooking profiles in the Baking product group

Tried and tested cooking profiles in the 'Baking' product group:




















Product			Quantity per GN 1/1 tray*	Condition	Accessories
Rolls		170 °C	12 pcs. at 35 g	Frozen, pre-baked, no colour	black plate
Croissants		170 °C	8 pcs. at 55 g	Frozen, pre-cooked	black plate
Baguette rolls		170 °C	9 pcs. at 85 g	Frozen, pre-baked, no colour	black plate
Muffins		170 °C	15 pcs. at 80 g	Frozen, ready baked	black plate
Danish pastry		170 °C	9 pcs. at 95 g	Frozen, pre-cooked	black plate
Puff pastry snails		170 °C	8 pcs. at 120 g	Frozen, pre-cooked	black plate
Savoury petit fours		170 °C	18 pcs.	Frozen	black plate
Focaccia		170 °C	1 pcs. at 800 g	Frozen, ready baked	black plate
Bagels		170 °C	8 pcs. at 75 g	Frozen, ready baked	black plate
Chiabatta		170 °C	3 pcs. at 300 g	Frozen, ready baked	black plate
Ham and cheese croissant		170 °C	8 pcs. at 110 g	Frozen, pre-cooked	black plate
Quiche		170 °C	6 pcs. at 180 g	Frozen, ready baked	black plate
Ham and cheese sandwich		170 °C	8 pcs.	Fresh	black plate
Brioche		170 °C	8 pcs. at 130 g	Fresh	black plate
Pretzel bread sticks		155 °C	8 pcs. at 100 g	Frozen, pre-cooked	black plate
Soft pretzels		155 °C	6 pcs. at 100 g	Frozen, pre-cooked	black plate
Mini pizza		200 °C	15 pcs.	Frozen, pre-baked, no colour	black plate
Pizza		200 °C	2 pcs. at 400 g	Frozen, pre-baked, no colour	black plate
Tarte flambée		200 °C	2 pcs. at 260 g	Frozen, pre-baked, no colour	black plate
Sponge cake		200 °C	750 g	Fresh	20 mm GN

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

4.6 Desserts product group

Cooking profiles in the Desserts product group

Tried and tested cooking profiles in the 'Desserts' product group:

Product			Quantity per GN 1/1 tray*	Condition	Accessories
Lava cake, baked		150 °C	10 pcs. at 100 g	Frozen	black plate
Baked apples		150 °C	12 pcs. at 200 g	Fresh	black plate
Fried apple rings		200 °C	20 pcs. at 830 g	Frozen	Frying basket
Baked apple tarte flam-bée		200 °C	2 pcs. at 400 g	Fresh	black plate
Baked vanilla tarts		200 °C	20 pcs. at 15 g	Fresh	black plate
Kaiserschmarrn, baked		170 °C	2 kg	Frozen	65 mm GN
Filled pancakes, baked		170 °C	8 pcs. at 85 g	Frozen	black plate
Fried French toast		170 °C	8 pcs.	Fresh	black plate
Brownies, baked		170 °C	1 kg	Fresh	20 mm GN
Fried waffles		170 °C	8 pcs. at 90 g	Frozen	Frying basket
Cobbler, baked		170 °C	16 pcs. at 100 g	Fresh	black plate
Stewed plums, baked		170 °C	1 kg	Fresh	black plate
Crème caramel, steamed		80 °C	15 pcs. at 80 ml	Fresh	65 mm GN, perforated
Crème brûlée, steamed		80 °C	15 pcs. at 80 ml	Fresh	65 mm GN, perforated
Bread pudding, steamed		80 °C	15 pcs. at 65 g	Fresh	65 mm GN, perforated
Yeast dumplings, steamed		80 °C	6 pcs. at 170 g	Frozen	65 mm GN, perforated
Apricot dumplings, steamed		80 °C	25 pcs. at 50 g	Frozen	65 mm GN, perforated

*) The size and maximum number of baking trays can be found in the chapter 'Shelf options'.

Combi oven OES mini easyStart

Serial no.

Item no.

Order no.

Additional technical documentation can be found in the download center at :
www.convotherm.com



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

*Bringing innovation to the table • **welbilt.com***