

- ① **Appliance number**  
(visible only when door is open)
- ② **Draft diverter** (optional)  
(gas appliances only)
- ③ **Interior lighting**
- ④ **Appliance door with double glass panel**
- ⑤ **Door handle**  
Table-top units: One-handed operation with slam function  
Floor units: One-handed operation
- ⑥ **Unlocking device to open double glass door panel** (inside)
- ⑦ **Integrated and self-emptying door drip pan** (inside)
- ⑧ **Drip collector connected directly to appliance drain**
- ⑨ **Unit feet** (height-adjustable)
- ⑩ **Rating plate**  
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as device type, device number (see the section on device type and software identification) and option number)
- ⑪ **Control panel**
- ⑫ **Protective cover for electrical installation area**
- ⑬ **Central dial**
- ⑭ **Hand shower** (with automatic retraction system)
- ⑮ **Run-in guide** (floor units)
- ⑯ **Air filter table-top unit** (installation area ventilation)
- ⑰ **Air filter floor unit** (installation area ventilation, back of the unit)
- ⑱ **Drawer/flap for care tabs**



Table-top unit on base cabinet US IV



Floor unit

## Info

### Notes on using your unit

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- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- Only use the unit in areas with a room temperature  $> 5\text{ }^{\circ}\text{C}$ . For ambient temperatures of less than  $+ 5\text{ }^{\circ}\text{C}$ , you must heat the unit to a temperature  $> + 5\text{ }^{\circ}\text{C}$  before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.
- If your unit is switched on for longer than 20 minutes, but no cooking mode or CleanJet<sup>®</sup> +care program has been selected, the energy saving circuit is automatically activated, and only the current time appears on the display.
- If there is no further operator input during operation, the intensity of the displays is automatically reduced in 2 stages. Display brightness is reduced for the first time after 10 minutes of inactivity and again after a further 10 minutes. When you touch the display or open the cabinet's door, the normal display intensity is restored automatically.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- This unit must not be disposed of with general waste nor can it be delivered to a local authority collecting point. We will be happy to help you with the disposal of your unit. Please contact our technical customer services by calling 08191 327333

**Info****Notes on using your unit****Max. load sizes for each unit size**

6 x 1/1 GN	30 kg	(max. 15 kg per rack)
6 x 2/1 GN	60 kg	(max. 30 kg per rack)
10 x 1/1 GN	45 kg	(max. 15 kg per rack)
10 x 2/1 GN	90 kg	(max. 30 kg per rack)
20 x 1/1 GN	90 kg	(max. 15 kg per rack)
20 x 2/1 GN	180 kg	(max. 30 kg per rack)



Exceeding the maximum load size can lead to damage on the device.  
Please note the specifications for maximum load sizes for food in the application manual.

**Table-top units with hanging racks****(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)**

- To remove, raise the hanging rack slightly in the middle. Pull it out of the front locking mechanism first, then the lower mechanism and finally the upper locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Release the hanging rack from its fixing by lifting it up. Reverse the above sequence to reset.



**Info****Notes on using your unit****Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)**

- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

**Info****Notes on using your unit****Working with the core temperature probe****Caution!**

*The core temperature probe and its positioning aid may both be hot – risk of burns.*



Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).



Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).



For Finishing® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.

### Working with the hand shower

- If you use the hand shower, please pull the hose at least 7.78 inches (20 cm) out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.



**Caution!**

The hand shower and water from the hand shower may be hot – risk of burns.



- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.

### General instructions for use

Your unit has a touch screen. You can make settings on your unit by just touching it lightly with your finger.



You can change the settings using the central dial.



Alternatively, rough settings can be made by adjusting/pulling the slide.

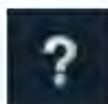


Your settings are accepted within 4 seconds. Otherwise you can press the central dial.

## General notes



Back to start level



Help function



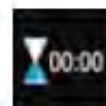
Programming mode



Status display preheat, red arrow for preheat, blue arrow for cool down.



Cooking cabinet too hot – button flashing (see the "Cool Down" section on cooling the cooking cabinet).



The end of cooking is indicated by an acoustic signal and animated graphics.



Low water level – Open the water tap. Display goes out after filling.

**RESET GAS**

"Gas burner fault" Press "RESET GAS" – New ignition process. If the display lights up repeatedly, inform Service!



back/cancel



## CareControl

Intelligent CareControl automatically detects the unit usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents limescale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar charts.

## Display care and soiling status

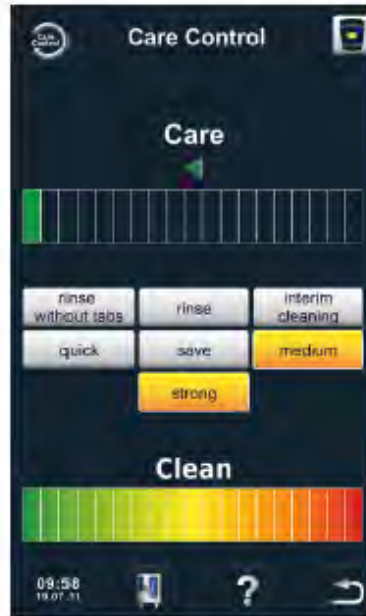
step	info/button	instructions
1		Press the button.
2		The top "Care" diagram displays the current care status of the unit.
3		The bottom "Clean" diagram displays the current soiling status of the unit.

## Cleaning request

CareControl recognises when CleanJet® +care cleaning has to be carried out. CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning stage is highlighted in colour.



## Warning!

- Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding.
- After CleanJet® +care cleaning has been completed, check the complete cooking cabinet for cleaner residue (including behind the air baffle). Remove residue and use the hand shower to rinse the complete cooking cabinet thoroughly (including behind the air baffle) – risk of chemical burns.

### Instructions on handling chemicals:



## Warning!

Always take suitable safety precautions when using cleaner and care tabs, e.g. only touch the tabs when wearing gloves – risk of chemical burns.



**Table-top units:** Fill the number of care tabs packages indicated into the drawer.



**Floor units:** Fill the number of care tabs packages indicated into the flap.



Cleaner tab: remove protective foil.



Place cleaner tabs into the recess in the air baffle.



Do not place tabs in the cooking cabinet - risk of damage.





## Fault messages

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the "back" button. The unit can only be used in "dry heat" cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the SelfCooking Control <sup>®</sup> modes are selected.	Working with SelfCooking Control <sup>®</sup> - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet <sup>®</sup> +care cleaning.	CleanJet <sup>®</sup> +care is not working. <ul style="list-style-type: none"><li>- Open the water tap fully.</li><li>- Check the incoming screen - Remove the container from the cooking cabinet.</li><li>- If no faults are found, please notify Customer Service.</li><li>- If Service 25 occurs during CleanJet<sup>®</sup> +care cleaning, please remove the tabs from the cooking cabinet and rinse the</li></ul>

## Fault messages

fault indication	when and how	remedial action
		<p>cooking cabinet thoroughly with the hand shower (also behind the air baffle).</p> <p>- The unit can be used for cooking temporarily.</p> <p>Please notify Customer Service.</p>
Service 26	Displayed continuously.	<p>If the fault message occurs during CleanJet<sup>®</sup> cleaning, please run "Interrupt CleanJet<sup>®</sup>". If the fault message continues to be displayed after running "Interrupt CleanJet<sup>®</sup>", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.</p>
Service 27	When it has been switched on for 30 seconds,	CleanJet <sup>®</sup> +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	<p>Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.</p>
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.



## Fault messages

fault indication	when and how	remedial action
		cooking cabinet thoroughly with the hand shower (also behind the air baffle). - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet®". If the fault message continues to be displayed after running "Interrupt CleanJet®", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.

## Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.
Service 120	Displayed continuously.	Please notify Customer Service.