PC software

Read instructions before use

# ConvoLink

Operating and installation instructions - Original, ENG

*Your meal. Our mission.*

# Table of Contents


1 General information 7
1.1 Essential reading relating to safety 8
1.2 Extract from the terms and conditions of the end-user license agreement valid for software of Convotherm Elektrogeräte GmbH 9
1.3 About these operating instructions 10
1.4 System requirements 11

2 For your safety 12
2.1 Basic safety code 13
2.2 Warning signs on the combi steamer 14
2.3 Summary of hazards 15
2.4 Hazards and safety precautions during installation 16
2.5 Safety devices 17
2.6 Requirements to be met by personnel, working positions 18

3 Installing the PC software 19
3.1 Updating the software and preparing the software for use 20
3.1.1 Preliminary steps for updating the appliance software 21
3.1.2 Software update 22
3.2 ConvoLink software installation 25
3.3 Full view 27

4 ConvoLink for Convotherm 4 28
4.1 Preparatory work and connections 29
4.1.1 Preparing the Convotherm 4 combi steamer 30
4.1.1.1 Preparing a combi steamer 31
4.1.2 Preparing appliances fitted with easyDial controls 35
4.1.2.1 Preparing the communication module 36
4.1.2.2 Connection via Ethernet (LAN) 37
4.1.2.3 Allocating an IP address 38
4.1.3 Preparing appliances fitted with easyTouch controls 41
4.1.3.1 Connection 42
4.1.3.2 Identifying the IP address of the network card of the PC 44
4.1.3.3 Setting the IP address on the combi steamer for a direct connection 46
4.1.3.4 Configuring data communication in a DHCP network 47

| | | |
|---|---|---|
| 4.2 | Working with ConvoLink | 48 |
| 4.2.1 | The 'Oven management' | 49 |
| 4.2.2 | Cookbook tab | 51 |
| 4.2.3 | Downloads tab | 56 |
| 4.2.4 | Update tab | 58 |
| **5** | **easyRecipe4 for Convotherm 4** | **59** |
| 5.1 | User interface at a glance | 60 |
| 5.1.1 | The Home page | 61 |
| 5.2 | Entering cooking profiles - Cook page | 62 |
| 5.2.1 | Working with the Cook page | 63 |
| 5.2.2 | The Cook page | 64 |
| 5.2.3 | The Extra functions page | 65 |
| 5.2.4 | Entering a cooking profile that includes a cooking time | 66 |
| 5.2.5 | Entering a cooking profile that contains a core temperature | 67 |
| 5.2.6 | Entering a cooking profile that includes a start-time preset | 68 |
| 5.2.7 | Entering a cooking profile that includes grease removal | 69 |
| 5.2.8 | Entering a cooking profile that includes BakePro | 70 |
| 5.2.9 | The Cook page - Smoker | 71 |
| 5.2.10 | Entering a cooking profile containing Smoker | 72 |
| 5.2.11 | Saving in the cookbook your entered cooking profile | 73 |
| 5.2.12 | Selected cooking profiles | 74 |
| 5.3 | Entering special cooking methods - Cook page | 75 |
| 5.3.1 | Working with special cooking methods | 76 |
| 5.3.2 | Entering a cooking profile for the LT-cooking method | 77 |
| 5.3.3 | Entering a cooking profile for the Delta-T cooking method | 79 |
| 5.3.4 | Entering a cooking profile for the ecoCooking method | 81 |
| 5.3.5 | Entering a cooking profile for the Cook&Hold cooking method | 82 |
| 5.3.6 | Editing a cooking step in a cooking profile | 84 |
| 5.3.7 | Moving or deleting a cooking step in a cooking profile | 85 |
| 5.4 | Entering cooking profiles - Regenerate page | 86 |
| 5.4.1 | Working with the Regenerate page | 87 |
| 5.4.2 | The Regenerate page | 88 |
| 5.4.3 | The Extra functions page | 89 |
| 5.4.4 | Entering a cooking profile using Regenerate | 90 |
| 5.5 | Working with the cookbook | 91 |
| 5.5.1 | The cookbook at a glance | 92 |
| 5.5.2 | The Cookbook page | 93 |
| 5.5.3 | Opening a cooking profile from the cookbook | 94 |
| 5.5.4 | Deleting a cooking profile from the cookbook | 95 |
| 5.5.5 | Selecting cooking profiles as favourites | 96 |
| 5.5.6 | Creating a new product group | 97 |
| 5.5.7 | Adding cooking profiles to a product group | 98 |

| | | |
|---|---|---|
| **6** | **easyRecipe for +3/mini** | **99** |
| **6.1** | **General information** | **100** |
| **6.1.1** | **System requirements** | **101** |
| **6.2** | **Layout of the program** | **102** |
| **6.2.1** | **The work pages** | **103** |
| **6.2.1.1** | **Layout of the work pages** | **104** |
| **6.2.1.2** | **The Start page** | **105** |
| **6.2.1.3** | **The Cook page** | **106** |
| **6.2.1.4** | **The Regenerate page** | **109** |
| **6.2.2** | **The cookbook** | **111** |
| **6.2.2.1** | **Layout of the cookbook pages** | **112** |
| **6.2.2.2** | **The Favorites page** | **114** |
| **6.2.2.3** | **The recipe groups page** | **116** |
| **6.2.2.4** | **The recipes page** | **119** |
| **6.2.3** | **The Settings** | **121** |
| **6.2.3.1** | **The Settings page** | **122** |
| **6.2.3.2** | **The Import/Export page** | **123** |
| **6.3** | **How to work with easyRecipe** | **124** |
| **6.3.1** | **Working with recipes** | **125** |
| **6.3.1.1** | **Starting the program** | **126** |
| **6.3.1.2** | **Entering a cooking program** | **127** |
| **6.3.1.3** | **Entering the Delta-T cooking program** | **128** |
| **6.3.1.4** | **Entering the regenerating program** | **129** |
| **6.3.1.5** | **Retrieving a recipe from the cookbook** | **130** |
| **6.3.1.6** | **Creating a cooking recipe** | **132** |
| **6.3.1.7** | **Changing the name and picture of a recipe** | **133** |
| **6.3.1.8** | **Removing a recipe from the cookbook** | **134** |
| **6.3.1.9** | **Saving / removing a recipe under Favorites** | **135** |
| **6.3.2** | **Working with recipe groups** | **137** |
| **6.3.2.1** | **Creating a new recipe group** | **138** |
| **6.3.2.2** | **Changing the name and picture of a recipe group** | **139** |
| **6.3.2.3** | **Saving / removing a recipe in a Recipe group** | **140** |
| **6.3.2.4** | **Deleting a recipe group** | **141** |

## 7 ConvoControl for +3/mini 142

7.1 General information 143
7.1.1 System requirements 144
7.2 Software installation and connections 145
7.2.1 Preparing combi steamers and shock freezers 146
7.2.1.1 Preparing a combi steamer 147
7.2.1.2 Preparing and installing the communication module 149
7.2.1.3 Preparing the shock freezer 150
7.2.2 Data transfer connections 151
7.2.2.1 Connection via RS232 port 152
7.2.2.2 Connection via USB network 154
7.2.2.3 Connection via RS485 network 155
7.2.2.4 Connection via Ethernet (LAN) 157
7.2.2.5 Configuring the network address on a combi steamer 159
7.2.2.6 Configuring the network address on a shock freezer 160
7.3 Appliance configuration 161
7.3.1 Allocating an IP address 162
7.3.2 Registration 164
7.3.3 Registering an appliance 164
7.4 Software overview 168
7.4.1 Full view 169
7.4.2 Buttons 170
7.5 Operation 173
7.5.1 Working with the ConvoControl program 174
7.5.2 Basic working procedure in ConvoControl 179
7.5.3 Working with cookbooks and recipes in ConvoControl 180
7.5.4 Communication with the combi steamer in ConvoControl 183
7.5.5 Backing up recipes in ConvoControl 186
7.5.6 Making default settings 187
7.6 Troubleshooting 188
7.6.1 Troubleshooting 189

## 8 HACCPViewer 193

8.1 Software overview 194
8.1.1 Full view 195
8.1.2 Buttons 196
8.1.3 HACCPViewer, Recipe screen 198
8.1.4 Buttons in the Recipe screen 199
8.2 Operation 201
8.2.1 Basic operating sequence 202
8.2.2 Importing data 202
8.2.3 Working with the Viewer 203
8.2.4 Backing up recipes or cleaning programs 206

# 1 General information

## Purpose of this chapter

This chapter provides information about using these operating and installation instructions.

## Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Essential reading relating to safety | 8 |
| Extract from the terms and conditions of the end-user license agreement valid for software of Convotherm Elektrogeräte GmbH | 9 |
| About these operating instructions | 10 |
| System requirements | 11 |

## 1.1 Essential reading relating to safety

### Parts of this document that must be read without fail

**If you do not follow the information in this document, you risk potentially fatal injury and property damage.**

To guarantee safety, all people who work with the combi steamer must have read and understood the following parts of this document before starting any work:

- the chapter 'For your safety'
- the sections that describe the activity to be carried out

### Danger symbol

| Danger symbol | Meaning |
|---|---|
|  | Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death. |

### Form of warning notices

The warning notices are categorized according to the following hazard levels:

| Hazard level | Consequences | Likelihood |
|---|---|---|
| ⚠DANGER | Death / serious injury (irreversible) | Immediate risk |
| ⚠WARNING | Death / serious injury (irreversible) | Potential risk |
| ⚠CAUTION | Minor injury (reversible) | Potential risk |
| NOTICE | Damage to property | Potential risk |

## 1.2 Extract from the terms and conditions of the end-user license agreement valid for software of Convotherm Elektrogeräte GmbH

### General

- This is an extract from the terms and conditions of the end-user license agreement valid for software of Convotherm Elektrogeräte GmbH. You agreed to the complete version of the terms and conditions document before downloading the software.
  Read this document carefully.
- Except for the right to use the Software, the User does not acquire any rights in the Software itself.

### Duties to cooperate

- Convotherm does not offer any Internet services and is not responsible for any disturbances, transmission errors or any lack of availability of the Internet - or other network services.
- If the Software is operated on a device which connects to the Internet via the mobile phone network, the respective mobile network operator may charge a fee which the User has to bear alone. Convotherm does not assume any liability for any data transfers triggered by the Software or any associated costs.
- The User is informed that the cooking profiles available with the Software may not be completely installed on the device as a result of disturbances of the network, transmission errors or malfunctions of the User's computer. Before using the Software, the User shall check whether the Software has been successfully installed on the device.

### Program modifications

- A reverse translation of the program code into other code types (de-compiling) as well as other kinds of reverse development of the various production stages of the Software (reverse engineering) shall not be permitted.
- Removal of any copy protection or similar protective routines shall not be permitted.
- Program changes for the purposes of troubleshooting or the expansion of the scope of functionality shall not be permitted.
- Copyright mentions, identification markings of other industrial property rights or serial numbers and any other features that serve to identify the Software or hardware must in no case be removed or altered.

### Statements as to quality

Convotherm does not warrant that the Software is compatible with any third-party software.

## 1.3 About these operating instructions

### Purpose

These operating and installation instructions answer the following question:
- How do I work with ConvoLink?

### Who should read this manual

This operating and installation manual is aimed at the following groups:

| Name of target group | Qualifications | Tasks | Chapter to read before task |
|---|---|---|---|
| Chef<br>User | ▪ Knows how to use a computer<br>▪ Trained in how to operate the combi steamer | ▪ Creating cookbooks<br>▪ Updates<br>▪ Downloads | ▪ For your safety<br>▪ Software overview |
| Service engineer | ▪ Is an authorized customer service engineer<br>▪ Has relevant technical training | ▪ Configuring the software<br>▪ Installing hardware | ▪ For your safety<br>▪ Preparatory work and connections<br>▪ Preparing for use<br>▪ Software installation<br>▪ Software overview |

### Layout of the operating and installation instructions

The table below lists the chapters in these operating instructions and summarizes their content, purpose, and target groups:

| Chapter/section | Purpose |
|---|---|
| General | ▪ Gives general information<br>▪ Explains how to use these operating and installation instructions. |
| For your safety | ▪ Specifies the intended use of the combi steamer<br>▪ Describes the hazards posed by the combi steamer and suitable preventive measures<br>**You should read this chapter carefully in particular.** |
| Preparatory work and connections | ▪ Explains what preparatory work you need to perform on the appliances<br>▪ Summarizes the various connections |
| Preparing for use | Explains the procedure for preparing for use |
| Software installation | Explains how to install and configure the software |
| Software overview | Gives an overview of the software |

## 1.4 System requirements

### Compatible combi steamers

You can use the ConvoLink software to work with the following appliances.

- Convotherm combi steamers (easyTouch or easyDial with communication module) installed with software version V3.0.0 or above

### PC system requirements

- Required operating system: WIN XP/2K/2003 Server / Vista / Win 7 / Win 8
- Hard disk memory for installation: > 100 MB free memory
- Network connection (RJ45) if the Ethernet connection option was selected

### Peripheral requirements

The following hardware components are required:

- Patch cable for Ethernet (with RJ45 male connector) or crossover cable
- If you wish to work with multiple appliances over a network, you must first make sure that the appliances are configured and connected in the network

# 2 For your safety

### Purpose of this chapter

This chapter provides you with all the information you need in order to use the software safely without putting yourself or others at risk.

**You should read this chapter carefully in particular.**

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Basic safety code | 13 |
| Warning signs on the combi steamer | 14 |
| Summary of hazards | 15 |
| Hazards and safety precautions during installation | 16 |
| Safety devices | 17 |
| Requirements to be met by personnel, working positions | 18 |

## 2.1 Basic safety code

### Object of this safety code

This safety code aims to ensure that all persons using the appliance have a thorough knowledge of the hazards and safety precautions and that they follow the safety directions given in the operating instructions and on the appliance. If you do not follow this safety code, you risk potentially fatal injury and property damage.

### Working with the operating instructions

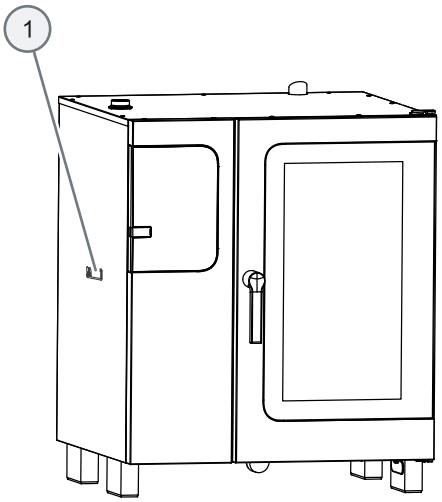
Follow the instructions below:

- Read in full the chapter "For Your Safety" and the chapters that relate to your work.
- Always keep the operating instructions to hand for reference.
- Pass on the operating instructions with the appliance if it changes owners.

## 2.2 Warning signs on the combi steamer

### Where are the warning signs fitted?

The warning signs to be observed when handling the combi steamer are located in the following places on the combi steamer:




Convotherm 4 EB/ES/GB/GS

### Obligatory warning signs

The following warning signs must be attached to the combi steamer and optional accessories in the area indicated so as to be easily visible at all times.

| Area | Warning sign | Description |
|---|---|---|
| **1** |  | Warning of dangerous electric voltage / electric shock<br>There is a risk of electric shock from live parts if the safety cover is opened. |

## 2.3 Summary of hazards

### General rules for dealing with hazards and safety precautions

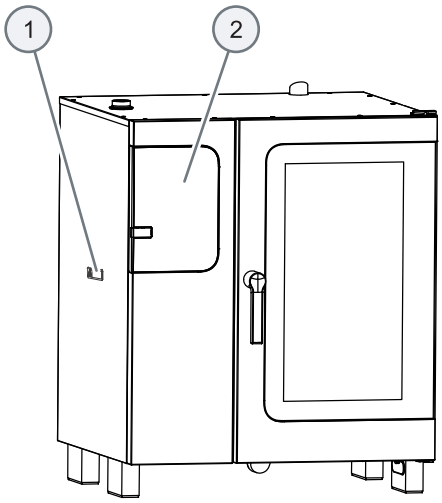
The appliance is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of the appliance, however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

### Hazard points

The following illustration shows locations which may pose a hazard when working with the software:




Convotherm 4 EB/ES/GB/GS

| Item | Name |
|---|---|
| **1** | Cover |
| **2** | Control panel |

### Live parts

The appliance contains live parts. This poses:

- A risk of electric shock if covers are not in place.
- Risk of electric shock caused by a short-circuit when spraying water on the appliance.

### Sharp edges

The cover has sharp edges. This poses:

- danger of cutting if you do not wear protective gloves.

## 2.4 Hazards and safety precautions during installation

**Safety hazard: electrical power**

When preparing the combi steamer for hardware installation, be aware of the following hazards and take the specified preventive actions:

| Danger | Where or in what situations does the hazard arise? | Preventive action / Safety device |
|---|---|---|
| Risk of electric shock from live parts | ▪ Under the cover<br>▪ Under the operating panel | ▪ Work on the electrical system must only be performed by authorized customer service engineers<br>▪ Professional working<br>**Before removing the covers:**<br>▪ Switch off all connections to the power supply<br>▪ Take protective measures at every power switch to ensure that the power cannot be switched on again<br>▪ Make sure that the appliance is de-energized |

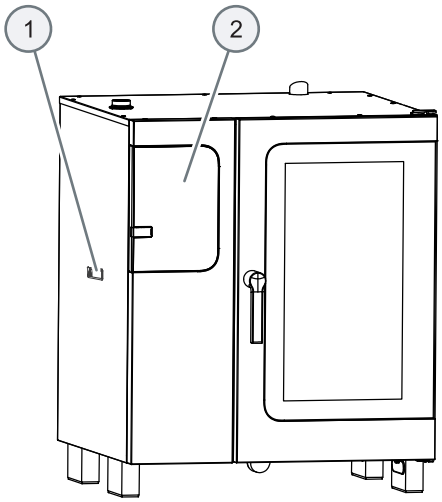
## 2.5 Safety devices

### Relevance

The combi steamer has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the combi steamer

### Position and function

The following diagram shows the location of the safety devices:




Convotherm 4 EB/ES/GB/GS

| Item | Safety device | Function | Check |
|---|---|---|---|
| **1** | Cover can only be removed using tool | ▪ Prevents live parts from being touched accidentally<br>▪ Prevents access to the moving fan from the wiring compartment | Check that the cover is in place |
| **2** | Control panel can only be removed using a tool | Prevents live parts from being touched accidentally | Ensure that the control panel is in place |

## 2.6 Requirements to be met by personnel, working positions

**Requirements to be met by personnel**

Those people installing the software must meet the following requirements:

| Staff | Qualifications | Tasks |
|---|---|---|
| Chef | ▪ Has relevant professional training<br>▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations<br>▪ Must keep records in accordance with HACCP<br>▪ Trained in how to operate the combi steamer | ▪ Configuring the software<br>▪ Working with ConvoLink |
| Electrical installation engineer | ▪ Is an authorized customer service engineer<br>▪ Has relevant professional training<br>▪ Is a qualified electrician<br>▪ Knows national laws and regulations | ▪ Preparing a combi steamer<br>▪ Make a connection via interface<br>▪ Software installation |

# 3 Installing the PC software

### Purpose of this chapter

This chapter provides information on how to install your PC software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Updating the software and preparing the software for use | 20 |
| ConvoLink software installation | 25 |
| Full view | 27 |

## 3.1 Updating the software and preparing the software for use

**Purpose of this section**

This section shows you how to update the software and prepare it for use.

**Contents**

This section contains the following topics:


| | Page |
|---|---|
| Preliminary steps for updating the appliance software | 21 |
| Software update | 22 |

## 3.1.1 Preliminary steps for updating the appliance software

### Requirement

Check that the following requirement has been met:
- The version number of your appliance software is less than V3.0.0

### The update process

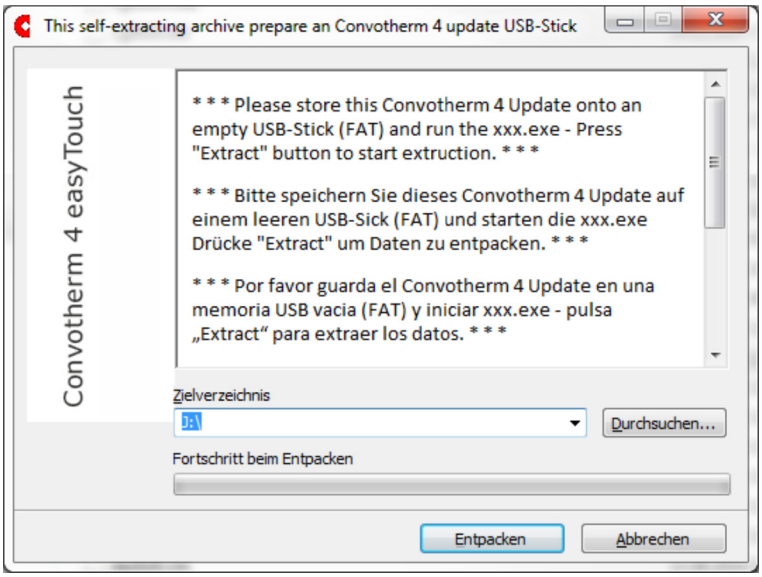
The operating module and control module are updated when the controller software is updated.

### Materials required

You will need the following materials:
- The latest software update for the relevant boards (operating module and control module). The updates are available from our website in the Download Center.
- A USB stick. The USB stick must be empty and, ideally, reformatted with the FAT file system.

### Preparing the USB stick for a software update

1. Follow the instructions in the Download Center:



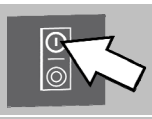
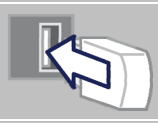
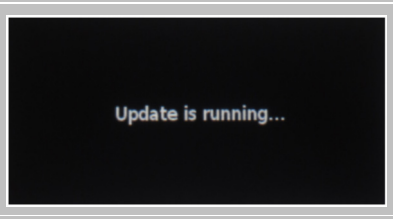
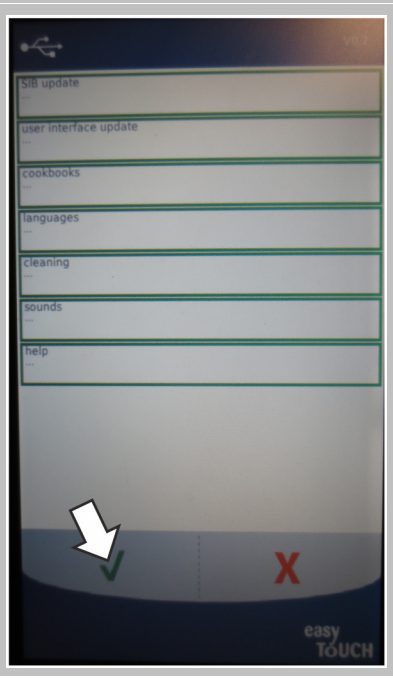

2. Extract the files into the root directory of the empty USB stick.
   Never save the extracted files in a sub-directory.

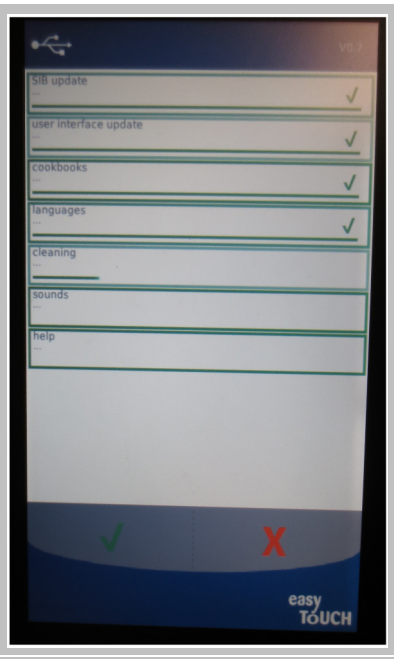
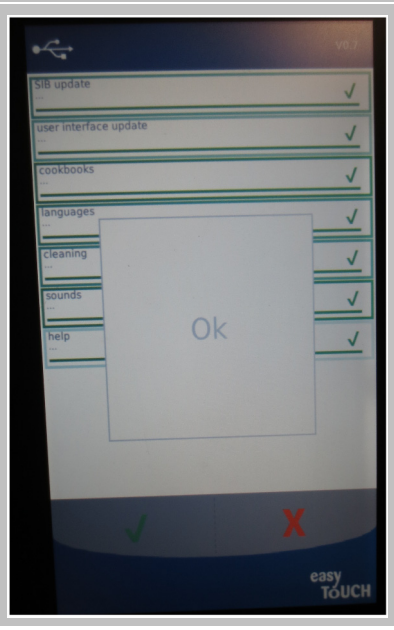
## 3.1.2 Software update

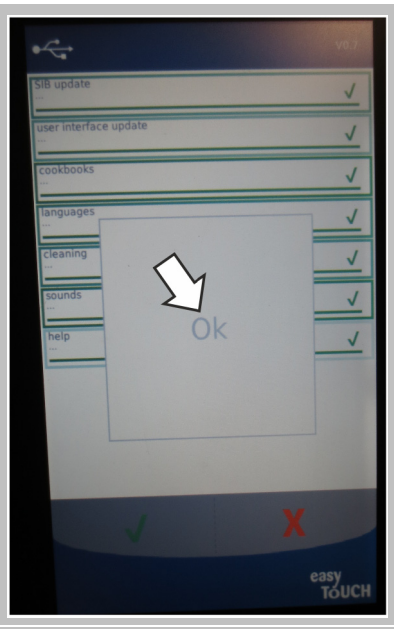
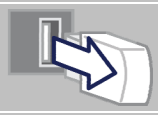
### Requirements

Check that the following requirements have been met:
- The USB stick containing the software update and any videos is at hand.
- The combi steamer is ready for use.

### Software update

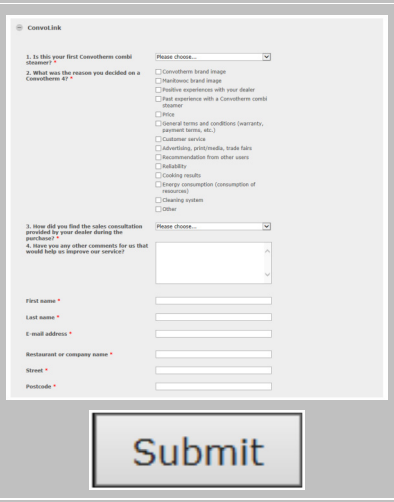
| | | |
|---|---|---|
| **1.** |  | Switch on the combi steamer.<br>**Result:**<br>The Welcome page is displayed. |
| **2.** |  | Plug in the USB stick and wait for 5 seconds. |
| **3.** |  | The display shows 'Update is running...'.<br>Wait about two minutes. |
| **3.1** |  | **Result:**<br>The software update screen appears.<br>Confirm your selection. |

| | | |
|---|---|---|
| **3.2** |  | The update starts running, indicated by a progress bar. |
| **3.3** |  | Wait until a tick appears beside every update and the OK box is displayed.<br>**Please note:**<br>If anything other than the OK box is displayed you must restart the entire update process. |

| | | |
|---|---|---|
| **3.4** |  | Press OK to confirm the update, and wait until the Welocme page is displayed again.<br>**Result:**<br>The update has been completed successfully. |
| **4.** |  | Remove the USB stick. |
| **5.** |  | Switch the combi steamer off and back on.<br>**Result:**<br>The appliance is now ready for use. |

## 3.2 ConvoLink software installation

### Downloading the software

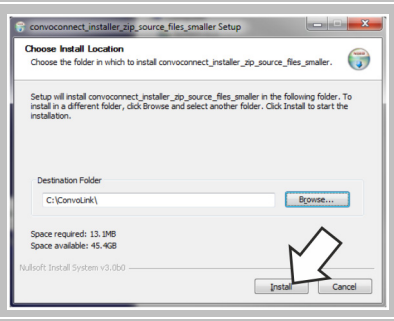
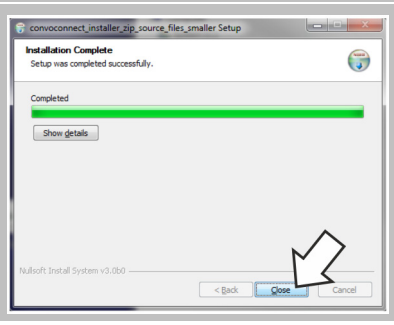
| | | |
|---|---|---|
| **1.** | | Go to the webpage www.convotherm.com |
| **2.** |  | Scroll down the page and click on "Download Center" on the left-hand side. |
| **3.** |  | Scroll down the page and click on "ConvoLink".<br>**Result:**<br>A form opens. |
| **4.** |  | Fill in the form and then click "Send".<br>**Result:**<br>The Download button for ConvoLink appears. |
| **5.** |  | Click "Download" and select where you wish to save the "ConvoLink" program. |

### Requirements

Check that the following requirement has been met:

- You have read and accepted the terms and conditions of use.

## Software installation

| | | |
|---|---|---|
| **1.** | | Run the file Install_ConvoLink.exe.<br>**Result:**<br>The installation routine opens. |
| **2.** |  | Select where you wish to save the software and then click "Install".<br>**Please note:**<br>A progress bar is displayed. |
| **3.** |  | Wait until the installation has finished then click "Close".<br>**Result:**<br>The software has been installed. |

## 3.3 Full view

### Appearance




| Item | Name | Contains | For appliance type |
|---|---|---|---|
| **1** | Convotherm 4 | ConvoLink | Convotherm 4 easyDial and easyTouch |
| | | easyRecipe4 | Convotherm 4 easyDial and easyTouch |
| **2** | +3 / mini | easyRecipe | Plus3 easyTouch and OES mini easyTouch |
| | | ConvoControl | Plus 3 Standard |
| **3** | HACCP | HACCPViewer | Plus3 easyTouch and OES mini easyTouch |
| | | | Convotherm 4 easyDial and easyTouch, V3.0.0 and above |

### Operating instructions

The "Manuals" folder of the ConvoLink installation directory contains the operating instructions for each piece of software.

### Errors and required responses

| Software | Description of error | Required response |
|---|---|---|
| easyRecipe | Cookbook not loaded | Install the Microsoft SQL server CE driver manually by running the file SQLServerCE31-EN.msi located in the "Packages" folder of the ConvoLink installation directory. |
| HACCPViewer | Software will not run | Install Microsoft .NET Framework 2.0 SP1 manually by running the file NetFx20SP1_x86.exe located in the "Packages" folder of the ConvoLink installation directory. |

# 4 ConvoLink for Convotherm 4

### Purpose of this chapter

This chapter provides information on the ConvoLink software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Preparatory work and connections | 29 |
| Working with ConvoLink | 48 |

## 4.1 Preparatory work and connections

### Purpose of this section

This section provides information on how to prepare the appliances for each type of controls, and on any connections needed.

### Contents

This section contains the following topics:


| | Page |
|---|---|
| Preparing the Convotherm 4 combi steamer | 30 |
| Preparing appliances fitted with easyDial controls | 35 |
| Preparing appliances fitted with easyTouch controls | 41 |

## 4.1.1 Preparing the Convotherm 4 combi steamer

**Purpose of this section**

This section is intended **solely** for a qualified electrical installation engineer.

This section shows you how to prepare your combi steamer. This section applies to both easyDial and easyTouch appliances.

**Contents**

This section contains the following topics:


| | Page |
|---|---|
| Preparing a combi steamer | 31 |

## 4.1.1.1 Preparing a combi steamer

### Live parts

**⚠DANGER**

**Risk of electric shock from live parts and loose cables**

When the safety cover is open, there is a risk of electric shock from touching live parts.

- ▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorized service company.
- ▷ Before removing the safety covers:
  - ▫ Switch off all connections to the power supply.
  - ▫ Take protective measures at every power switch to ensure that the power cannot be switched on again.
  - ▫ If the appliance has previously been connected to the electricity supply, wait 15 minutes to allow the DC bus capacitors to discharge.
  - ▫ Make sure that the appliance is de-energized.
- ▷ Make sure that the electrical connections are intact and connected securely before putting the appliance into use.
- ▷ Before putting the appliance into use, make sure that the appliance, including all metallic fittings, is connected to an equipotential bonding system.

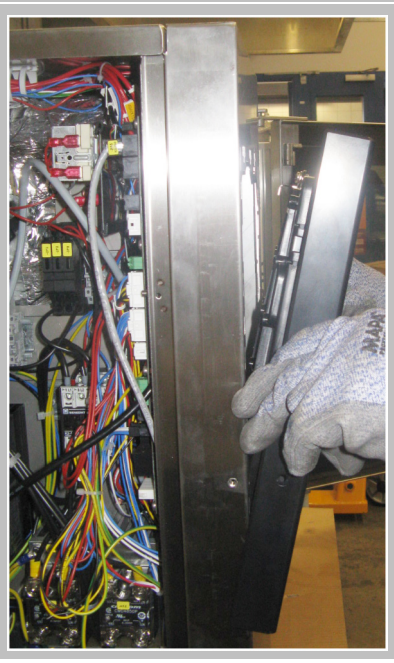
### Removing the left side panel

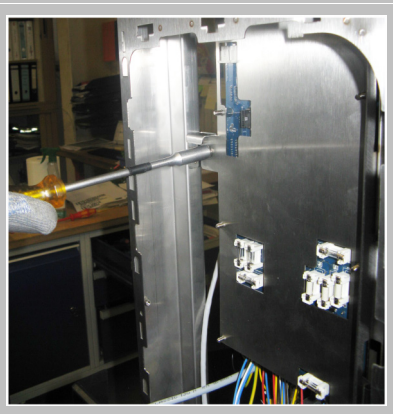
| | | |
|---|---|---|
| **1.** |  | Use an 8mm open-ended wrench or ratchet wrench to undo the two screws. |
| |  | |

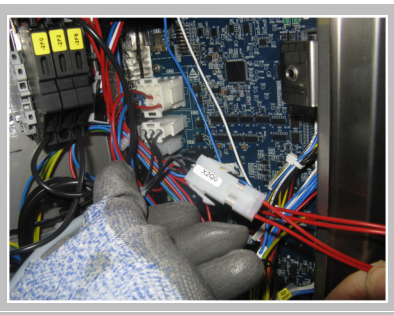
| | | |
|---|---|---|
| **2.** |  | Hinge the lower part away sideways and remove the left side panel downwards. |

## Removing the user interface board

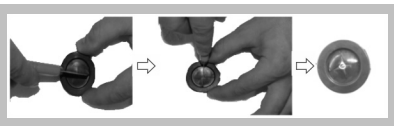
The following instructions for easyTouch appliances also apply to all easyDial appliances

| | | |
|---|---|---|
| **1.** |  | Use a Phillips screwdriver to remove the screw on the left-hand side of the User Interface Board. |
| **2.** |  | Slide the front panel upwards and then remove the User Interface Board from the front. |

| | | |
|---|---|---|
| **3.** |  | Suspend the User Interface Board from the tab on the combi steamer. |
| **4.** |  | Release the catch on the connecting cable to the System Interface Board (SIB) and pull off the cable. |
| **5.** |  | Use a Phillips screwdriver to remove the screw from the panel on the rear of the SIB. |

| | | |
|---|---|---|
| **6.** |  | Release and disconnect the connector (X2Q0). |
| **7.** | | Tilt the SIB forward slightly, then release and disconnect the connector X35 from the SIB. |
| **8.** |  | Take out the User Interface Board. |

## Preparing a blind plug for a cable feed-through

| | | |
|---|---|---|
| **1.** |  | Make an incision in the diaphragm grommet (supplied with easyDial appliances; must be ordered separately under part no. 6005021 for easyTouch appliances) for the cable feed-through and feed the network cable through the diaphragm grommet. |

## 4.1.2 Preparing appliances fitted with easyDial controls

**Purpose of this section**

This section provides information on how to prepare your easyDial appliance.

In order to work with ConvoLink, you must add the combi steamer to a network or connect it directly to a PC using a suitable cable.

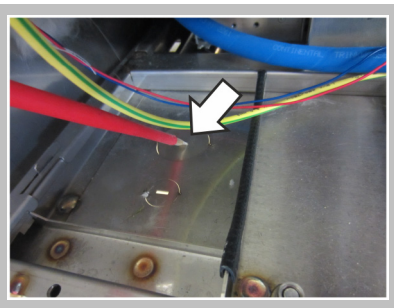
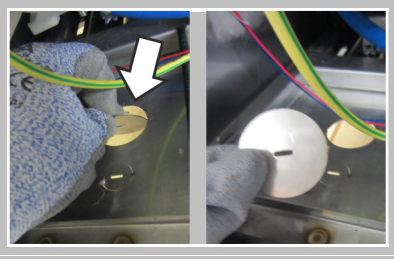
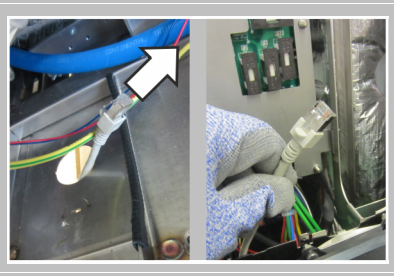
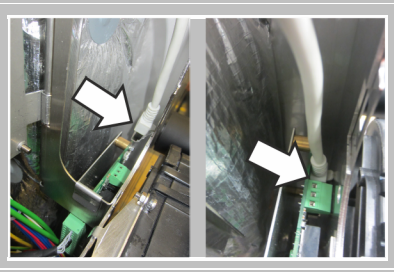
**Contents**

This section contains the following topics:


| | Page |
|---|---|
| Preparing the communication module | 36 |
| Connection via Ethernet (LAN) | 37 |
| Allocating an IP address | 38 |

## 4.1.2.1 Preparing the communication module

**Preparing the communication module and connecting it to the network**

| | | |
|---|---|---|
| **1.** |   | Use a screwdriver to break open the perforated Ø40mm hole in the outer base. |
| **2.** |  | Carefully pull the network cable through the hole in the outer base and through the appliance. |
| **3.** |  | Connect the network cable to the communication module. |
| **4.** |  | Fit the diaphragm grommet in the outer base of the appliance. |

## 4.1.2.2 Connection via Ethernet (LAN)

### Requirements

You need:

**Network installation:**
- easyTouch or easyDial appliance with interface option
- Ethernet infrastructure (router, switch, etc.)
- Ethernet patch cable

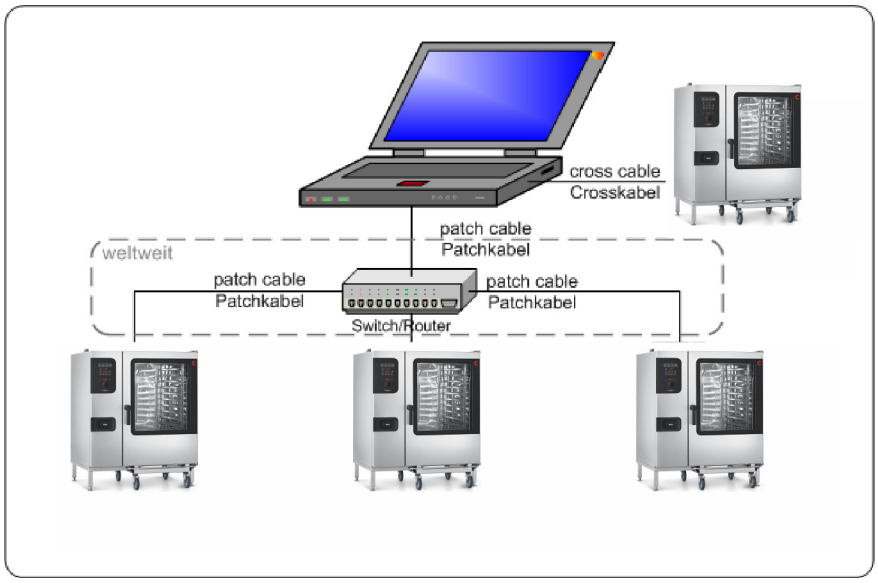
**Single installation:**
- 1x crossover cable

### Note:

This installation requires knowledge of networks and should therefore only be performed by the responsible local administrator.

### Layout

The following diagram shows the layout of an Ethernet installation.



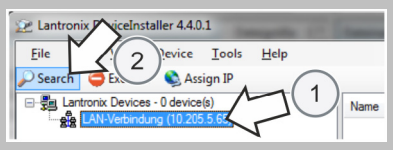
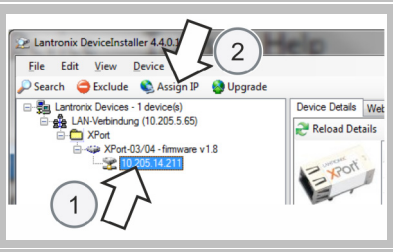
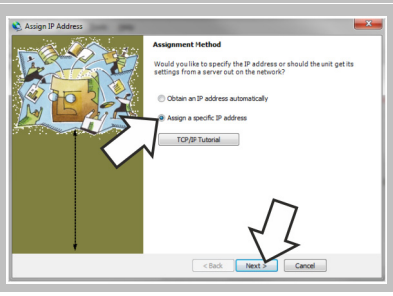

### Notice

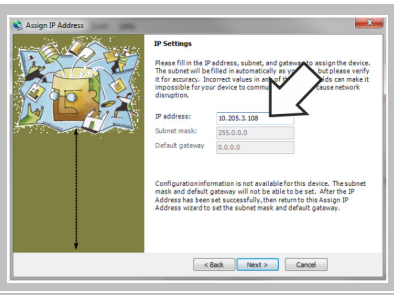
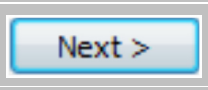
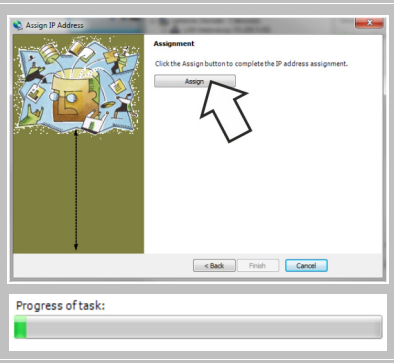
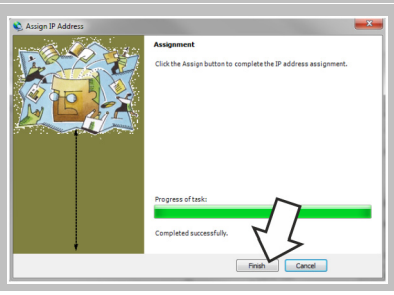
VPN is recommended for a secure connection over the Internet.

## 4.1.2.3 Allocating an IP address

### Allocating an IP address for an Ethernet installation

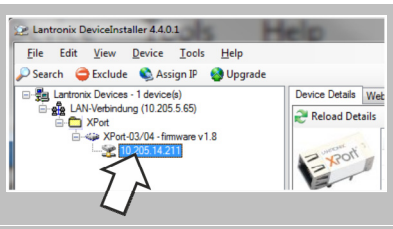
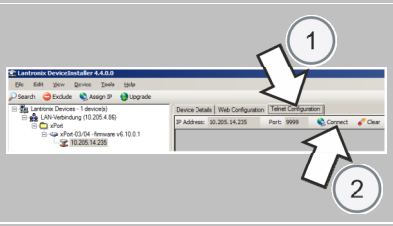
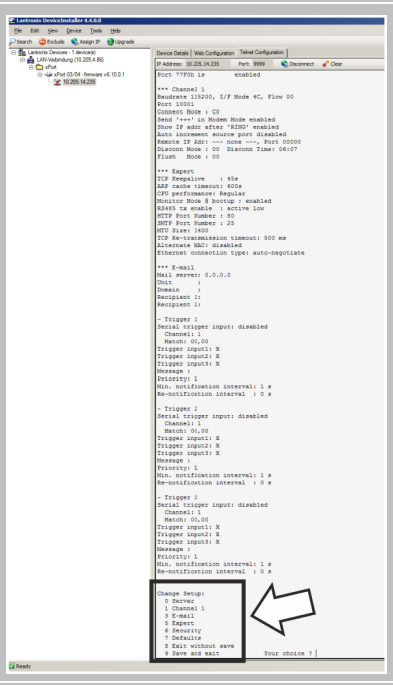
This installation requires knowledge of networks and should therefore only be performed by the responsible local administrator.

| | | |
|---|---|---|
| **1.** | | Install and run the "Lantronix DeviceInstaller" software.<br>**Please note:**<br>The "Lantronix DeviceInstaller" software is located in the "Packages" folder of the ConvoLink installation directory. |
| **2.** |  | Click on LAN connection (1) and then click the "Search" button (2) to run the program for allocating XPORT IP addresses.<br>**Result:**<br>The program runs a network scan.<br>When the network scan is finished, the program displays all connected XPORT devices of the selected network adapter with their hardware address (MAC address) in the tree view (left) and on the right.<br>**Please note:**<br>▪ The MAC address is a globally unique address.<br>▪ It is on the top of every XPORT module on the communication module (e.g.: 00-65-c1-73-6b-3f).<br>This allows you to distinguish the devices. |
| **3.** |  | Click on the appropriate XPORT.<br>**Result:**<br>The program displays a detailed view on the right of the window. |
| **4.** |  | Click on the IP address (1) and then on the "Assign IP" button (2).<br>**Result:**<br>The program displays an installation wizard. |
| **5.** |  | Select "Assign a specific IP address" and click the "Next" button. |

| | | |
|---|---|---|
| **6.** |  | Enter a free IP address in your network and then click the TAB key.<br>**Result:**<br>The program automatically fills the "Subnet mask" box. |
| **7.** |  | Click the "Next" button. |
| **8.** |  | Click the "Assign" button.<br>**Result:**<br>IP address allocation begins and a progress bar is displayed.<br>**Please note:**<br>Click the "Assign" button to assign the previously selected IP parameters to the selected XPORT module. |
| **9.** |  | Wait until address allocation is finished.<br>**Result:**<br>The "Finish" button is enabled. |
| **10.** | | Click the "Finish" button.<br>**Result:**<br>IP address allocation was successful and is finished. |

## Setting the baud rate

This installation requires knowledge of networks and should therefore only be performed by the responsible local administrator.

| | | |
|---|---|---|
| **1.** |  | Click on the IP address you have just assigned. |
| **2.** |  | Go to the "Telnet configuration" tab (1) and then click the "Connect" button (2).<br>**Result:**<br>A text is displayed. |
| **3.** |  | Press "Enter" on your keyboard.<br>**Result:**<br>A menu opens. |
| **4.** | | Press "1" and then "Enter" on your keyboard to confirm your selection.<br>**Result:**<br>You are prompted to enter the baud rate. |
| **5.** | | Enter the numbers "115200" for the baud rate and keep pressing "Enter" on your keyboard until the menu reappears. |
| **6.** | | Press "9" and then "Enter" on your keyboard to confirm your menu selection.<br>**Result:**<br>The screen goes grey which indicates that the baud rate has been set. |

## 4.1.3 Preparing appliances fitted with easyTouch controls

### Purpose of this section

This section provides information on how to prepare your easyTouch appliance.

In order to work with ConvoLink, you must add the combi steamer to a network or connect it directly to a PC using a suitable cable.

### Contents

This section contains the following topics:


| | Page |
|---|---|
| Connection | 42 |
| Identifying the IP address of the network card of the PC | 44 |
| Setting the IP address on the combi steamer for a direct connection | 46 |
| Configuring data communication in a DHCP network | 47 |

## 4.1.3.1 Connection

### Requirements

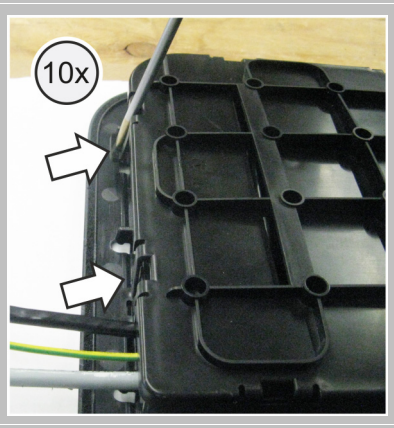
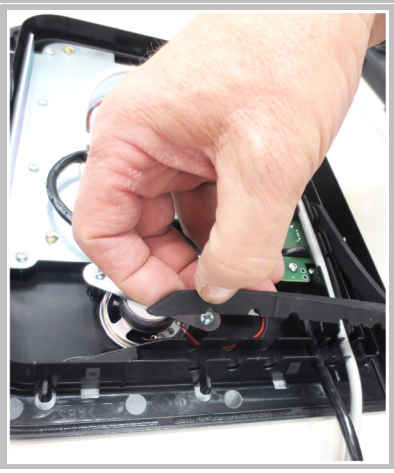
You need:
- 1x crossover network cable for a direct connection
  or
- 1x patch cable for a network connection

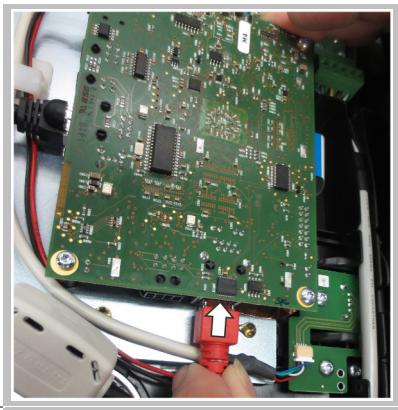
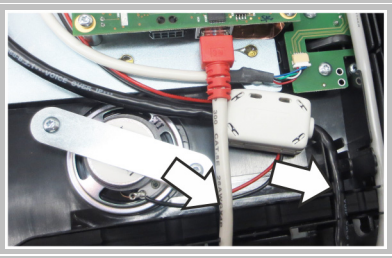
### Exemption rule

The seal is broken, voiding the UI board warranty, only if the board is fitted incorrectly.

### Direct connection

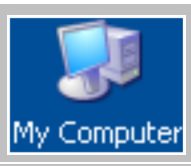
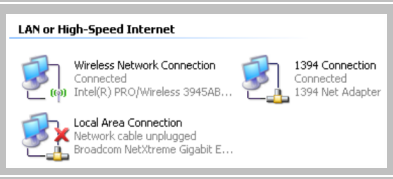
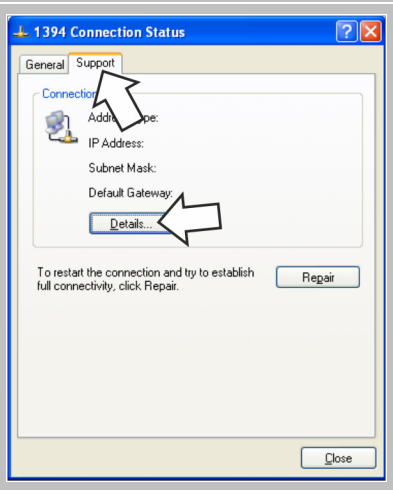
Follow these steps to connect a combi steamer to a PC:

| | | |
|---|---|---|
| **1.** |  | Place the "UI board" on a suitable surface.<br>Take care not to scratch the "UI board". |
| **2.** |  | Use a screwdriver to carefully release the 10 clips and detach the rear cover from the retaining devices. |
| **3.** |  | Remove the cover and take off the rubber seal. |

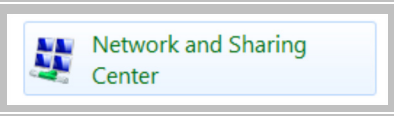
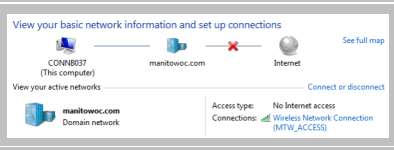
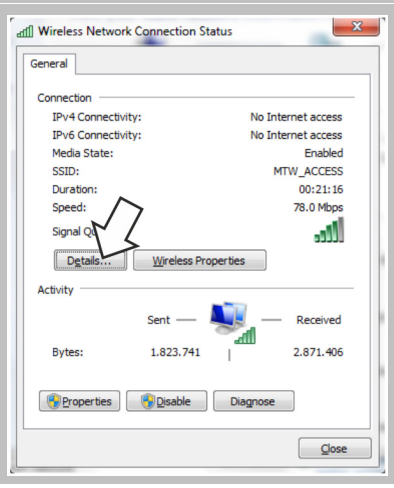
| | | |
|---|---|---|
| **4.** |  | Plug the connector into the network socket on the "UI board". |
| **5.** | | Connect the PC (Ethernet port) to the combi steamer. |
| **6.** |  | Feed the cables through the cable glands and refit the rubber seal. |
| **7.** | | Refit the rear cover on the "UI board", then refit the "UI board", the front panel and finally the side panel.<br>**Please note:**<br>Refit these parts by following the steps for preparing the appliance in the reverse order.<br>See: *Preparing a combi steamer* on page 31 |
| **8.** | | Once you have installed the hardware, enter an IP address at the appliance.<br>See: *Setting the IP address on the combi steamer for a direct connection* on page 46<br>*or Configuring data communication in a DHCP network* on page 47 |

## 4.1.3.2 Identifying the IP address of the network card of the PC

### Displaying network connections for Windows XP

| | | |
|---|---|---|
| **1.** |  | Click on "My Computer" |
| **2.** |  | Click on "My Network Places" |
| **3.** |  | Click on "View network connections" |
| **4.** |  | Click on the required connection, e.g. LAN. |
| **5.** |  | Select the "Support" tab and click on "Details". |

## Displaying network connections for Windows 7

| | | |
|---|---|---|
| **1.** |  | Click "Start". |
| **2.** |  | Click on "Control Panel". |
| **3.** |  | Click on "Network and Sharing Center". |
| **4.** |  | Click on the required connection, e.g. LAN. |
| **5.** |  | Click on "Details". |

## Note

You only need to perform this step if you are connecting the appliance directly to the PC.

## Identifying the IP address of the network card of the PC

| | | |
|---|---|---|
| **1.** | ____.____.____.____ | Note down the IP address e.g. xxx.xxx.xxx.xxx. |
| **2.** | ____.____.____.____ | Note down the subnet mask e.g. xxx.xxx.xxx.xxx. |
| **3.** | ____.____.____.____ | Note down the default gateway e.g. xxx.xxx.xxx.xxx. |

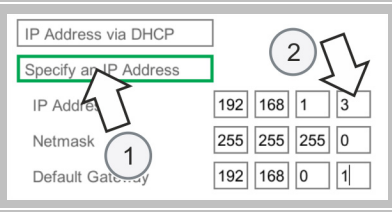
## 4.1.3.3 Setting the IP address on the combi steamer for a direct connection

### How to access the 'Transfer' page




### Setting the IP address

Configure the combi steamer to have its own network address. Every address must be unique in the network.

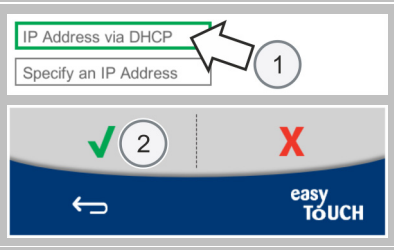
| | | |
|---|---|---|
| **1.** |  | Open the "Transfer" page. |
| **2.** |  | Press the "Network" button. |
| **3.** |  | Select "Specify an IP address" (1) and enter an IP address (2). This address must be the same as the IP address of the network card of the PC except for the very last number field, see *Identifying the IP address of the network card of the PC*.<br>The number in this last field can be set in the range 1-255. |
| **4.** |  | Click on the "Save" button (3) and restart the appliance.<br>**Result:**<br>Changes will be applied after a restart. |
| **5.** | ____.____.____.____ | Note down the IP address that is displayed. |

## 4.1.3.4 Configuring data communication in a DHCP network

### How to access the 'Transfer' page




### Setting the IP address on the combi steamer using DHCP

| | | |
|---|---|---|
| **1.** |  | Open the "Transfer" page. |
| **2.** |  | Press the "Network" button. |
| **3.** |  | Select "IP address via DHCP" (1), click on the "Save" button (2) and restart the appliance.<br>**Result:**<br>Changes will be applied after a restart. |
| **4.** | ___.___.___.___ | Press the "Network" button again on the "Transfer" page" and note down the IP address that is displayed. |

## 4.2 Working with ConvoLink

### Purpose of this section

This section shows you how to work with ConvoLink.

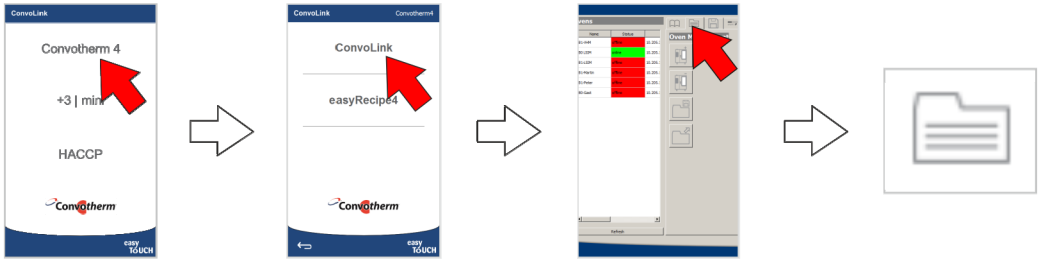
### Contents

This section contains the following topics:


| | Page |
|---|---|
| The 'Oven management' | 49 |
| Cookbook tab | 51 |
| Downloads tab | 56 |
| Update tab | 58 |

## 4.2.1 The 'Oven management'

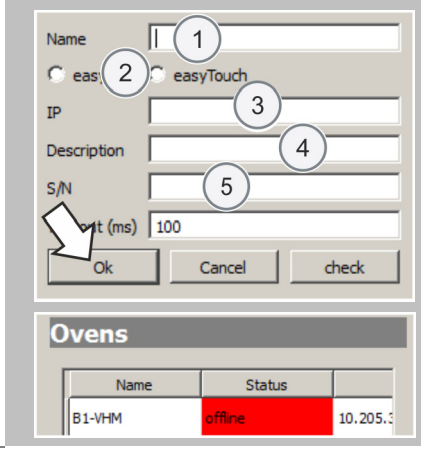
### How to access the 'Oven management' page

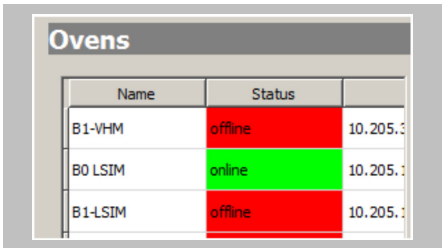



### The 'Oven management' submenu

| Icon | Meaning |
|---|---|
|  | Add oven |
|  | Remove oven |
|  | Save oven list |
|  | Load oven list |

### Add oven

| | | |
|---|---|---|
| **1.** |  | Click on "Add oven".<br>**Result:**<br>An input screen opens. |
| **2.** |  | Enter the name of the oven (1).<br>Select the easyDial or easyTouch oven type (2).<br>Enter the IP address of the oven, e.g. 192.168.1.3 (3).<br>Enter additional information such as the appliance location (4).<br>Enter the serial number of the appliance (5).<br>You can find the serial number on the appliance's type plate.<br>Click "OK".<br>**Result:**<br>The oven has been added and appears on the left in the oven list. |

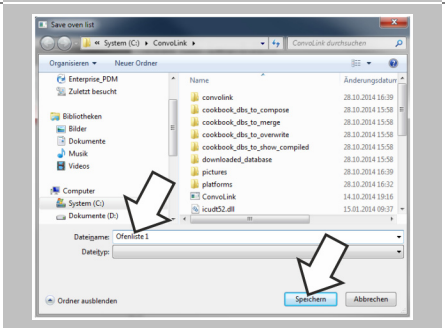
3. 


Add all the ovens in turn.
**Result:**
The ovens are added and appear on the left in the oven list.

## Save oven list

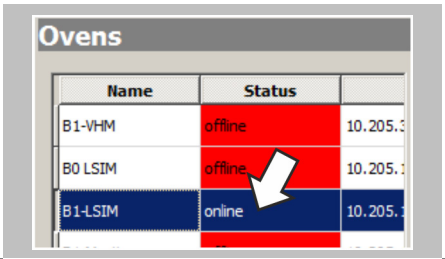
1. 

Once you have added all the ovens, click on "Save oven list".

2. 


Enter a name for the list and click "Save".
**Result:**
The oven list has now been saved.

## Remove oven

1. 


To remove an oven from the oven list, select the oven you wish to remove.

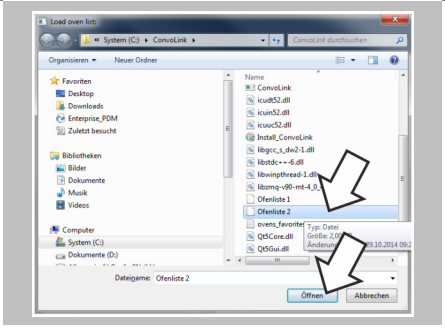
2. 

Click on "Remove oven".
**Result:**
The oven is removed from the oven list on the left.

## Load oven list

1. 

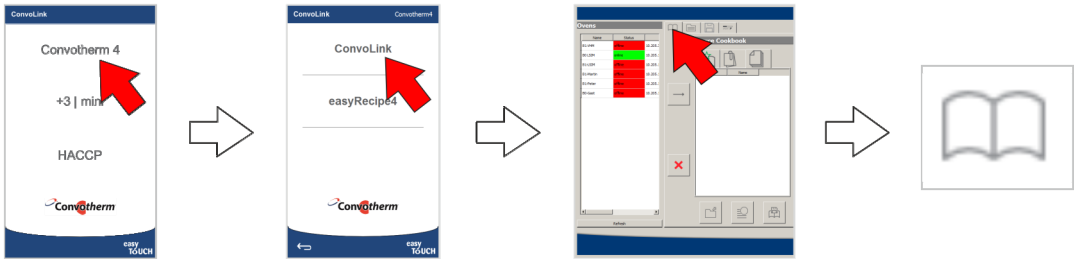
Click on "Load oven list".

2. 

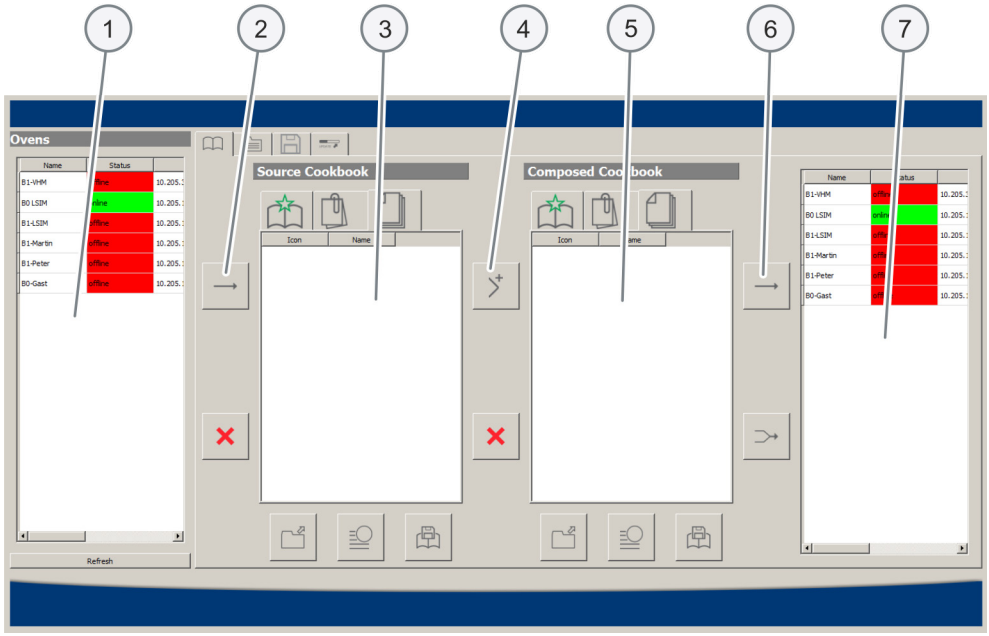

Select the oven list you require and click "Open".
**Result:**
Your required oven list is displayed on the left of the display window.

## 4.2.2 Cookbook tab

### How to access the 'Cookbook' page




### Full view

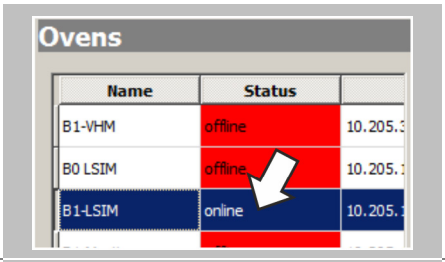



| Item | Icon | Relevance |
|---|---|---|
| **1** | | Available ovens |
| **2** | | Load cookbook from the selected oven into the Source Cookbook view |
| **3** | | Source Cookbook |
| **4** | | Copy from the existing Source Cookbook into the New Cookbook view |
| **5** | | New Cookbook |
| **6** | | Overwrite cookbook in oven with the new cookbook |
| **7** | | Ovens for cookbook upload |

## The 'Cookbook' submenu

| Icon | Relevance |
|---|---|
|  | Favourites - Selected cooking profiles |
|  | Product groups - Cooking profiles placed in groups |
|  | Cooking profiles - All the cooking profiles in the cookbook |
|  | Load cookbook from the selected oven (for Source Cookbook view) |
|  | Copy from the existing cookbook into the new cookbook (for New Cookbook view) |
|  | Delete entries |
|  | Load cookbook from PC |
|  | Use easyRecipe4 to edit the selected cookbook |
|  | Save cookbook |
|  | Overwrite cookbook in oven with the new cookbook |
|  | Combine cookbook in oven with the new cookbook |

## Load cookbook from the oven

**1.** 


Select the oven (1) from which you wish to load the cookbook.

**2.** 


Click "Load cookbook from oven" (2)
**Result:**
The cookbook is displayed in the Source Cookbook view (3).

### Remove recipe from the cookbook

| | | |
|---|---|---|
| **1.** | | Select the recipe you want to delete. |
| **2.** |  | Click "Delete entries".<br>**Result:**<br>The recipe has been removed from the cookbook. |

### Load cookbook from PC

| | | |
|---|---|---|
| **1.** |  | Click "Load cookbook from PC"<br>**Result:**<br>A window opens. |
| **2.** | | Select the cookbook you require and click "Open".<br>**Result:**<br>The cookbook is displayed. |

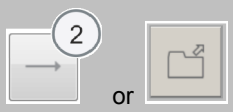
### Use easyRecipe to edit the selected cookbook

| | | |
|---|---|---|
| **1.** |  | Click "Use easyRecipe4 to edit the selected cookbook".<br>**Result:**<br>A window opens. |
| **2.** | | Edit the recipes.<br>See Chapter '*easyRecipe4 for Convotherm* on page 59' |

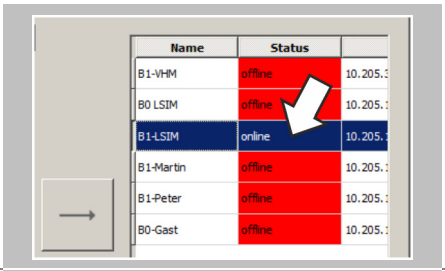
### Save cookbook

| | | |
|---|---|---|
| **1.** |  | Click "Save cookbook".<br>**Result:**<br>A window opens. |
| **2.** | | Select where you wish to save the cookbook, enter a file name, select the file type if necessary and click "Save".<br>**Result:**<br>The cookbook has been saved.<br>**Please note:**<br>You can select one of the file types specified below:<br>▪ easyTouch (file type for easyTouch cookbooks)<br>▪ easyDial (file type for easyDial cookbooks)<br>▪ csv (export of cookbook into Excel for displaying the cooking profile summary)<br>If you wish to save an easyDial cookbook then the filename for the cookbook you wish to save must **always** be called "B0STEPS.DB". This is absolutely essential for the system. |

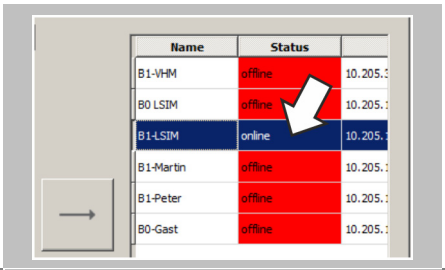
## Create a new cookbook

| | | |
|---|---|---|
| **1.** |   | Load an existing cookbook into the Source Cookbook view (3) either directly from the oven or from the PC.<br>**Result:**<br>The cookbook and its contents are displayed in the Source Cookbook view (3). |
| **2.** |  | You can now edit the cookbook in the Source Cookbook view (3) in the way you want.<br>See *Use easyRecipe4 to edit the selected cookbook* |
| **3.** | | Select the recipes that you wish to add to the new cookbook and click the button for "Copy from the existing cookbook into the new cookbook ".<br>**Result:**<br>The selected recipes are displayed in the New Cookbook view (5).<br>Or:<br>If you wish to add the entire contents of the old cookbook, do not select any recipes and click the button for "Copy from the existing cookbook into the new cookbook" (4).<br>**Result:**<br>The old cookbook is displayed in the New Cookbook view (5). |
| **4** |  | If necessary, you can now edit the cookbook in the New Cookbook view (5) in the way you want.<br>See *Use easyRecipe4 to edit the selected cookbook* |

## Overwrite cookbook

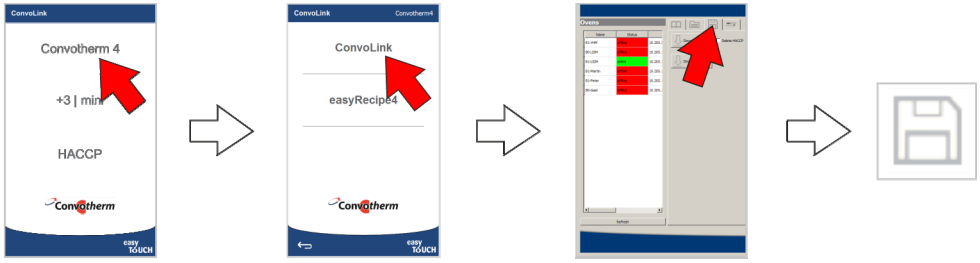
| | | |
|---|---|---|
| **1.** |  | Select the oven containing the cookbook you wish to overwrite with the new cookbook (7). |
| **2.** |  | Click "Overwrite cookbook".<br>**Result:**<br>The existing cookbook has been replaced by the new cookbook and saved in the selected oven. |

## Expand cookbook

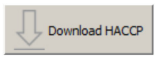
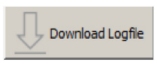
| | | |
|---|---|---|
| **1.** |  | Select the oven containing the cookbook to which you wish to add the new recipes (7). |
| **2.** |  | Click "Expand cookbook".<br>**Result:**<br>The new recipes have been added to the existing cookbook, and the expanded cookbook has been saved in the selected oven. |

## 4.2.3 Downloads tab

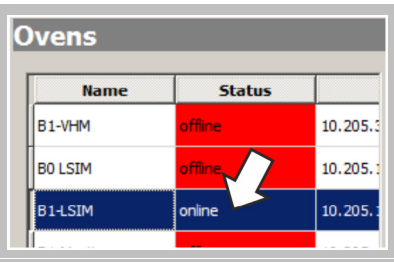
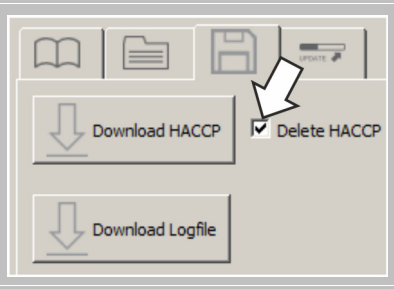
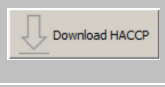
### How to access the 'Downloads' page




### The 'Downloads' submenu

| Icon | Relevance |
|---|---|
|   | Download HACCP files |
|   | Download log file |

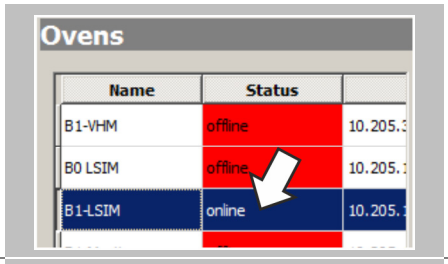
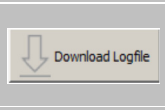
### Performing a HACCP download

| | | |
|---|---|---|
| 1. |   | Select the oven from which you wish to perform the download. |
| 2. |   | If you want the HACCP data to be deleted from the appliance after the download, enable the "Delete HACCP" checkbox. |
| 3. |   | Click on "Download HACCP".<br>**Result:**<br>A window opens. |
| 4. | | Select where you wish to save the data and then click "Select folder".<br>**Result:**<br>The download is performed. |

### Notice

The HACCPViewer software can be used to display and analyse the HACCP data.
Simply click the "HACCP" button in the full view.
See Chapter '*HACCPViewer* on page 193' for further information about the "HACCPViewer".

## Performing a log-file download

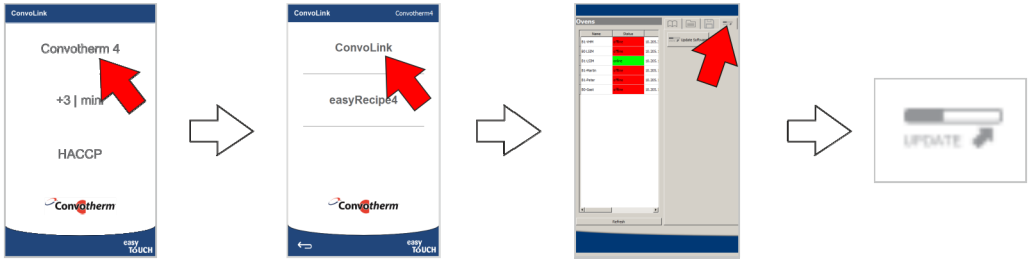
| | | |
|---|---|---|
| **1.** |  | Select the oven from which you wish to perform the download. |
| **2** |  | Click on "Download Logfile".<br>**Result:**<br>A window opens. |
| **3** | | Select where you wish to save the data and then click "Select folder".<br>**Result:**<br>The download is performed. |

## Notice

The logfile data can be displayed using a text editor (not supplied).

## 4.2.4 Update tab

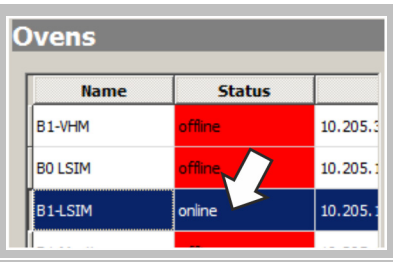
### How to access the 'Update' page




### The 'Update' submenu

| Icon | Relevance |
|---|---|
|  | Install software update |

### Performing a software update

| | | |
|---|---|---|
| 1. |  | Select the oven for which you wish to perform the software update. |
| 2. |  | Click "Install update". |
| 3. | | Select the software update you require and click "Open".<br>**Result:**<br>A progress bar is displayed. |
| 4. | | Wait until the progress bar has run its full length.<br>**Result:**<br>The software has been loaded onto the appliance.<br>The software will be updated the next time it is started. |

# 5 easyRecipe4 for Convotherm 4

### Purpose of this chapter

This chapter provides information on the easyRecipe4 software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| User interface at a glance | 60 |
| Entering cooking profiles - Cook page | 62 |
| Entering special cooking methods - Cook page | 75 |
| Entering cooking profiles - Regenerate page | 86 |
| Working with the cookbook | 91 |

## 5.1 User interface at a glance

### Purpose of this chapter

The controls are the user interface of your combi steamer.

These Operating instructions provide an overview of the main functions of the easyTouch user interface.

The Operating instructions also describe the main input pages, the buttons available on each page and what they do.

You can learn how to operate the easyTouch user interface by following the simple instructions for selecting the main functions and associated options.

### Contents

This chapter contains the following topics:

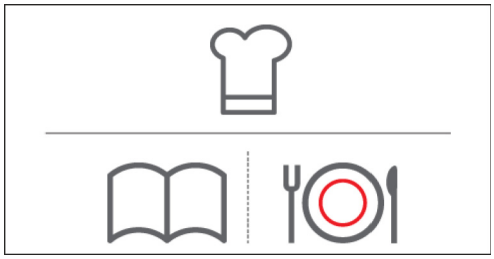

| | Page |
|---|---|
| The Home page | 61 |

## 5.1.1 The Home page




Home page indicator

08:54 Current time



Cook
Manual entry of a cooking profile

Cookbook
Managing cooking profiles

Regenerating
Manual entry of a regenerating profile




Save cookbook

Open Cookbook

## 5.2 Entering cooking profiles - Cook page

**Purpose of this chapter**

This chapter summarizes the operating modes of your combi steamer, the cooking functions (ACS+ extra functions) available and the Extra functions. It also lists the special cooking methods you can use and describes how they work.

The chapter presents the 'Cook' page and 'Extra functions' page and explains the buttons available on each page and what they do. It also contains step-by-step instructions on how to enter cooking profiles from the 'Cook' page.

You can find more detailed information in the On-screen Help.


| | Page |
|---|---|
| Working with the Cook page | 62 |
| The Cook page | 64 |
| The Extra functions page | 65 |
| Entering a cooking profile that includes a cooking time | 66 |
| Entering a cooking profile that contains a core temperature | 67 |
| Entering a cooking profile that includes a start-time preset | 68 |
| Entering a cooking profile that includes grease removal | 69 |
| Entering a cooking profile that includes BakePro | 70 |
| The Cook page - Smoker | 71 |
| Entering a cooking profile containing Smoker | 72 |
| Saving in the cookbook your entered cooking profile | 73 |
| Selected cooking profiles | 74 |

## 5.2.1 Working with the Cook page

### The operating modes

From the 'Cook' page you can enter your cooking profiles using the following operating modes:

- Steam
- Combi-steam
- Convection
- Smoker (only available on appliances equipped with the ConvoSmoke option)

After selecting simple cooking parameters such as the cooking temperature and cooking time, you can then save these cooking profiles in the 'Cookbook' for running later.

### Possible cooking methods

The operating modes are suitable for the following cooking methods:

| Steam | Combi-steam | Convection | Smoker |
|---|---|---|---|
| ▪ Boiling<br>▪ Steaming<br>▪ Blanching<br>▪ Poaching<br>▪ Preserving | ▪ Roasting<br>▪ Baking<br>▪ Braising | ▪ Roasting<br>▪ Baking<br>▪ Gratinate<br>▪ Grilling<br>▪ Dry-roasting | ▪ Smoking |

### Temperature range

In the operating modes you are cooking in the following temperature ranges:

| Steam | Combi-steam | Convection | Smoker |
|---|---|---|---|
| 30 °C to 130 °C | 30 °C to 250 °C | 30 °C to 250 °C | - |

When you use the core temperature control function, you are working in a temperature range of 20 °C to 99 °C.

### Cooking functions available

You can select certain cooking functions (ACS+ extra functions) depending on the operating mode:

| Steam | Combi-steam | Convection | Smoker |
|---|---|---|---|
| ▪ Fan speed | ▪ Fan speed<br>▪ HumidityPro | ▪ Fan speed<br>▪ Crisp&Tasty | - |

### Extra functions available

Extra functions suitable for your cooking profiles are available for selection from the 'Extra Functions' page, depending on the operating mode:

| Steam | Combi-steam | Convection | Smoker |
|---|---|---|---|
| ▪ Program lock<br>▪ Reduced power<br>▪ Start-time preset | ▪ Program lock<br>▪ Reduced power<br>▪ Start-time preset<br>▪ Grease filter | ▪ Program lock<br>▪ Reduced power<br>▪ Start-time preset<br>▪ BakePro<br>▪ Grease filter | ▪ Program lock<br>▪ Start-time preset |

## 5.2.2 The Cook page




| | |
|---|---|
| | Cook page indicator |
| 13:45 | Current time |



| | |
|---|---|
| | Steam operating mode, selected |
| | Combi-steam operating mode |
| | Convection operating mode |
| | Smoker operating mode |




| | |
|---|---|
| | Cooking temperature input |
| 100°C | Displays the cooking temperature entered<br>Temperature value selection: actual oven temperature |




| | |
|---|---|
| | Cooking time input |
| | Core temperature input |
| 00:25:00 | Cooking time or core temperature display |




| | |
|---|---|
| | Fan speed, 5 levels<br>Regulates the air-flow speed inside the cooking chamber |
| HP | HumidityPro, 5 levels of adjustment or automatic regulation<br>Regulates the air humidity in the cooking chamber |
| C&T | Crisp&Tasty, 5 levels of adjustment or automatic regulation<br>Removes moisture from the cooking chamber |
| AUTO | Automatic regulation<br>for 'HumidityPro' |




| | |
|---|---|
| + | Extra functions selection |
| ΔT | Indicates a selected cooking method |
| | Displays the selected extra functions |




| | |
|---|---|
| | Delete cooking step |
| | Go back one cooking step |
| | Cooking steps view |
| | Add/go forward a cooking step |
| | Save cooking profile in the cookbook |




| | |
|---|---|
| | Home page |
| | Go back |
| | Save cookbook |
| | Open Cookbook |
| | Cookbook |

## 5.2.3 The Extra functions page




| | |
|---|---|
| | Cook page indicator |
| 13:45 | Current time |




| | |
|---|---|
| LT | Low-temperature cooking (LT-cooking)<br>Cooking method in which dishes are cooked at low temperatures; has 3 degrees of cooking. |
| ΔT | Delta-T cooking<br>Cooking method in which the oven temperature increases according to the core temperature; has 3 degrees of cooking |
| eco | ecoCooking, selected<br>Cooking method in which the heating power is switched on and off during the finishing phase to reduce power consumption |
| C&H | Cook&Hold<br>Cooking method containing a Cooking stage and a Hold stage, in which the temperature is held at a specified level; has 3 degrees of cooking |
| | Reduced power<br>Function that reduces the heating output in order to avoid load peaks during the cooking operation |
| | Program lock, selected<br>Function that prevents cooking processes being interrupted by a connected energy optimization system |
| | Start-time preset<br>Function that delays the start time for a cooking operation |
| | BakePro<br>Baking function with steaming and automatically regulated fan rest period; has 5 levels |
| | Grease filter<br>Function that removes grease during the cooking operation |



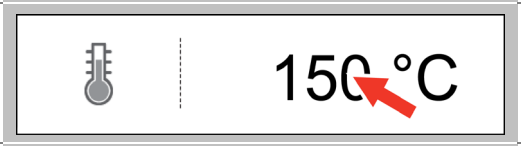
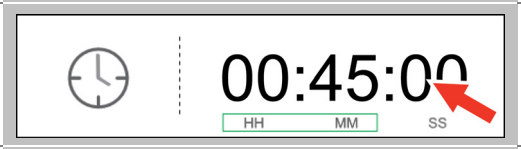
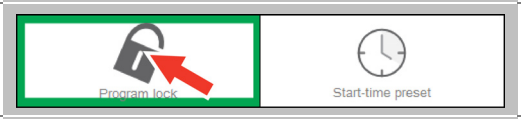
| | |
|---|---|
| ✓ | Confirm selection |




| | |
|---|---|
| | Go back |
| | Save cookbook |
| | Open Cookbook |

## 5.2.4 Entering a cooking profile that includes a cooking time

### Entering the cooking profile

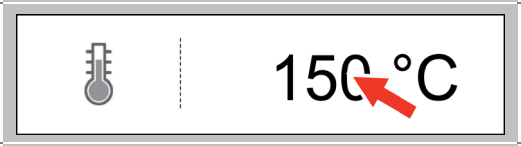
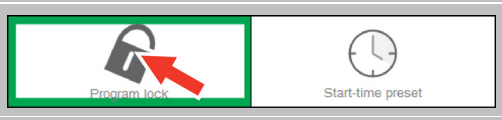
| | | |
|---|---|---|
| 1. |  | Press the 'Cook' button on the 'Home page'. |
| 2. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| 3. |  | Press the 'Cooking temperature' button. |
| 4. |  | On the 'Temperature' page, enter the cooking temperature you require. |
| 5. |  | Press the 'Cooking time' button. |
| 6. |  | On the 'Time' page, enter the cooking time you require. |
| 7. |  | Select the 'Fan speed' level you require. |
| 8. |  | Depending on the operating mode, select the 'Crisp&Tasty' or 'HumidityPro' level you require. |
| 9. |  | Press the 'Extra functions' button. |
| 10. |  | Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'. |
| 11. |  | On the 'Cook' page, press the 'Add cooking step' button if you wish to enter another cooking step. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.2.5 Entering a cooking profile that contains a core temperature

### Entering the cooking profile

| | | |
|---|---|---|
| 1. |  | Press the 'Cook' button on the 'Home page'. |
| 2. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| 3. |  | Press the 'Cooking temperature' button. |
| 4. |  | On the 'Temperature' page, enter the cooking temperature you require. |
| 5. |  | Press the 'Core temperature' button. |
| 6. |  | On the 'Temperature' page, enter the core temperature you require. |
| 7. |  | Select the 'Fan speed' level you require. |
| 8. |  | Depending on the operating mode, select the 'Crisp&Tasty' or 'HumidityPro' level you require. |
| 9. |  | Press the 'Extra functions' button. |
| 10. |  | Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'. |
| 11. |  | On the 'Cook' page, press the 'Add cooking step' button if you wish to enter another cooking step. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.2.6 Entering a cooking profile that includes a start-time preset

### Area of use

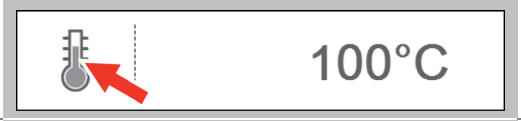
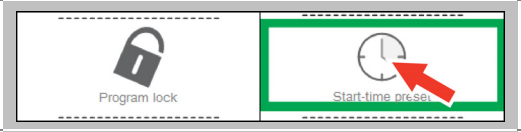
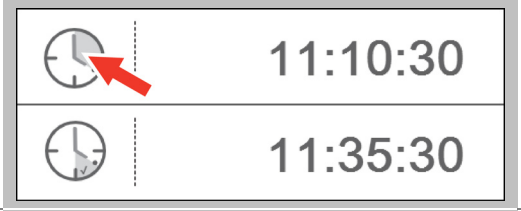
The 'Start-time preset' Extra function delays the start time for a cooking operation.

When you enter the start time, the appliance automatically calculates when cooking will end using the time length of the cooking profile. When you enter the finish time, the appliance automatically calculates when cooking will start.

After you enter the start time or finish time, the 'Start-time preset' is automatically added to a cooking profile as the first "cooking step".

Once you start the countdown from the 'Start-time preset' page, the cooking operation delays starting until the defined time.

### Entering the cooking profile

| | | |
|---|---|---|
| **1.** |  | On the 'Cook' page, select one of the operating modes, e.g. 'Steam'. |
| **2.** |  | On the 'Cook' page, enter all the cooking data for the cooking profile, for instance the 'Cooking temperature'. |
| **3.** |  | Select the 'Start-time preset' Extra function on the 'Extra functions' page. |
| **4.** |  | Confirm your selection. |
| **5.** |  | Select the start time or finish time for the cooking profile on the 'Start-time preset' page. |
| **6.** |  | On the 'Time' page, enter the start time or finish time you require. |

**Further steps:**

Cook using the cooking profile; the 'Cooking procedures' chapter in the User manual shows you how

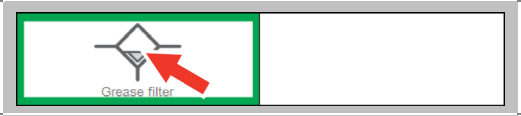
## 5.2.7 Entering a cooking profile that includes grease removal

### Area of use

The 'Grease filter' Extra function removes grease automatically during the cooking operation.

The 'Grease filter' Extra function is only available on appliances equipped with the ConvoGrill option. The appliance must be specially prepared for this option.

### Entering the cooking profile

| | | |
|---|---|---|
| **1.** |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| **2.** |   | On the 'Cook' page, enter the cooking data you require for the cooking profile, for instance the 'Cooking temperature'. |
| **3.** |   | Select the 'Grease Filter' Extra function on the 'Extra functions' page. |
| **4.** |  | Confirm your selection. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

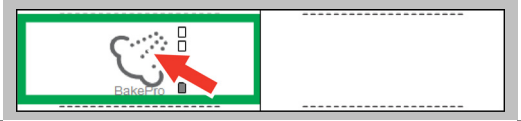
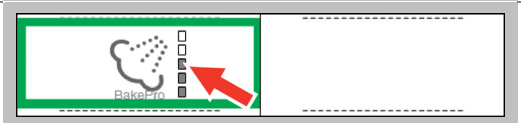
- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.2.8 Entering a cooking profile that includes BakePro

### Area of use

The 'BakePro' Extra function is a special baking function that uses steaming.

### Entering the cooking profile

| | | |
|---|---|---|
| 1. |  | Select the 'Convection' operating mode on the 'Cook' page. |
| 2. |   | On the 'Cook' page, enter the cooking data you require for the cooking profile, for instance the 'Cooking temperature'. |
| 3. |   | Select the 'BakePro' Extra function on the 'Extra functions' page. |
| 4 |   | Select one of the five cooking levels, e.g. '3'. |
| 5. |  | Confirm your selection. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.2.9 The Cook page - Smoker




Cook page indicator

13:45 Current time



Steam operating mode

Combi-steam operating mode

Convection operating mode

Smoker operating mode, selected
Food smoking, optional



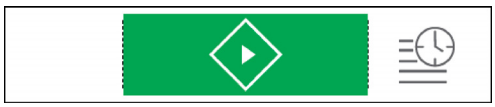

Smoker time input

13:20:13 Displays the smoker time



Extra functions selection

Displays the selected extra functions



Start
Starts the cooking operation

TrayTimer
Timer that can be set for individual shelf levels to allow spare shelf levels to be used during a cooking operation.




Delete cooking step

Go back one cooking step

Cooking steps view

Add/go forward a cooking step

Save cooking profile in the cookbook




Home page

Go back

Save cookbook

Open Cookbook

Cookbook

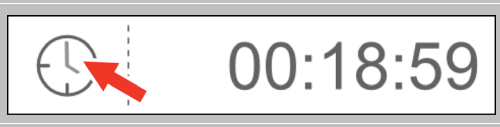
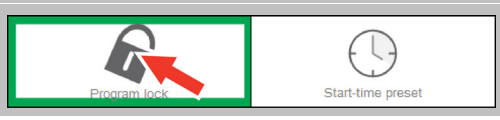
## 5.2.10 Entering a cooking profile containing Smoker

### Area of use

The 'Smoker' operating mode is intended for smoking food.

The 'Smoker' operating mode is only available on appliances equipped with the ConvoSmoke option. The appliance must be specially prepared for this option.

### Entering the cooking profile

| | | |
|---|---|---|
| 1. |  | Press the 'Cook' button on the 'Home page'. |
| 2. |  | Select the 'Smoker' operating mode on the 'Cook' page. |
| 3 |  | Press the 'Cooking time' button. |
| 4. |  | On the 'Time' page, enter the smoker time you require. |
| 5. |  | Press the 'Extra functions' button. |
| 6. |  | Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.2.11 Saving in the cookbook your entered cooking profile

### Requirements

- You are on the 'Cook' page or 'Regenerate' page.
- You have entered a cooking profile.

### Saving in the cookbook your entered cooking profile

| | | |
|---|---|---|
| 1. |  | On the 'Cook' page or 'Regenerate' page, press the 'Save as cooking profile' button. |
| 2. |  | Enter the name of the cooking profile on the 'Keyboard' page. |
| 3. |  | Confirm your entry. |
| 4. |  | Select the icon you require from the 'Select icon' page. |
| 5. |  | If a suitable icon is not available, press the 'USB' button. |
| 6. | | Select the folder in which you saved your pictures. |
| 7. | | Press the 'Select folder' button. |
| 8. | | Select the icon you want. |
| 9. |  | Confirm your selection. |

**Result:** the cooking profile is now saved in the 'Cookbook'.

## 5.2.12 Selected cooking profiles

### Range of cooking profiles

| Product | | | | | ACS+ |
|---|---|---|---|---|---|
| Frozen baguette | | 170°C | 15 min | - | 1 |
| Baked Potatoe | | 180°C | - | 93°C | - |
| Crème Caramel / Royal | | 80°C | 35 min | - | - |
| Fish fingers | | 210°C | 12 min | - | 5 |
| Proving, Baked goods | | 35°C | 3 min | - | 1 |
| Roast chicken breast | | 235°C | - | 72°C | - |
| Carrots, fresh | | 100°C | 8 min | - | - |
| Breaded pork cutlet | | 200°C | 9 min | - | 3 |

### ConvoSmoke cooking profiles

| Product | Step | Smoker | | | | | ACS+ |
|---|---|---|---|---|---|---|---|
| Salmon steak | 1 | yes | - | - | 15 min | - | - |
| | 2 | - | | 120 °C | - | 50 °C | - |
| Herb salt | 1 | yes | - | - | 75 min | - | - |
| | 2 | - | | 60 °C | 20 min | - | 2 |
| Chicken legs | 1 | yes | - | - | 75 min | - | - |
| | 2 | - | | 180 °C | 3 min | - | - |
| | 3 | - | | 170 °C | 20 min | - | 5 |

## 5.3 Entering special cooking methods - Cook page

**Purpose of this chapter**

This chapter summarizes the special cooking methods you can use and describes how they work. It also contains step-by-step instructions on how to enter cooking profiles from the 'Cook' page. You can find more detailed information in the On-screen Help.


| | Page |
|---|---|
| Working with special cooking methods | 75 |
| Entering a cooking profile for the LT-cooking method | 77 |
| Entering a cooking profile for the Delta-T cooking method | 79 |
| Entering a cooking profile for the ecoCooking method | 81 |
| Entering a cooking profile for the Cook&Hold cooking method | 82 |
| Editing a cooking step in a cooking profile | 84 |
| Moving or deleting a cooking step in a cooking profile | 85 |

## 5.3.1 Working with special cooking methods

### Working with special cooking methods

You can create cooking profiles to suit the special requirements of your products for the following cooking methods.

- Low-temperature cooking (LT-cooking)
- Delta-T cooking
- ecoCooking
- Cook&Hold

ecoCooking reduces the power consumption for the same cooking time.

For the other cooking methods, preset cooking profiles containing specific cooking data and multiple cooking steps are available depending on the operating mode and required cooking level. You can still modify the preset cooking profiles before you save the cooking profile in the 'Cookbook' or under 'Press&Go' for running later.

### Cooking methods available

You can select these special cooking methods from the 'Extra Functions' page, depending on the operating mode:

| Low-temperature cooking | Delta-T cooking | ecoCooking | Cook&Hold |
|---|---|---|---|
| ▪ Steam<br>▪ Combi-steam<br>▪ Convection | ▪ Steam<br>▪ Combi-steam<br>▪ Convection | ▪ Combi-steam<br>▪ Convection | ▪ Steam<br>▪ Combi-steam<br>▪ Convection |

## 5.3.2 Entering a cooking profile for the LT-cooking method

### Area of use

LT-cooking (Low-Temperature cooking) is a cooking method in which food is cooked at low temperatures. This extends the cooking time. This option must always be used with the core temperature probe.

LT-cooking is particularly suitable for meat, poultry or fish. This method is the optimum way to cook food for preserving quality. Far less juice is lost, producing a result that is much juicier and much more tender.

You can customize the preset cooking data and cooking steps for your cooking profile.

### Preset Steam cooking data

| Degree of cooking | Cooking step | Operating mode | Cooking temperature in °C | Cooking time in minutes | Core temperature in °C | ACS+ |
|---|---|---|---|---|---|---|
| Well done | 1 | Steam | 100 | 10 | - | - |
| | 2 | Steam | 80 | - | 72 | 1 |
| | 3 | Steam | 80 | -:- | - | 1 |
| Medium | 1 | Steam | 100 | 10 | - | - |
| | 2 | Steam | 60 | - | 54 | 1 |
| | 3 | Steam | 52 | -:- | - | 1 |
| Rare | 1 | Steam | 100 | 10 | - | - |
| | 2 | Steam | 55 | - | 48 | 1 |
| | 3 | Steam | 46 | -:- | - | 1 |

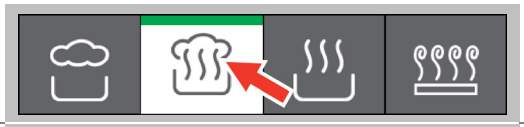
### Preset Combi-steam cooking data

| Degree of cooking | Cooking step | Operating mode | Cooking temperature in °C | Cooking time in minutes | Core temperature in °C | ACS+ |
|---|---|---|---|---|---|---|
| Well done | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 75 | 20 | - | 5 |
| | 3 | Combi-steam | 75 | - | 72 | 1 |
| | 4 | Combi-steam | 70 | -:- | - | 1 |
| Medium | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 60 | 20 | - | 5 |
| | 3 | Combi-steam | 60 | - | 54 | 1 |
| | 4 | Combi-steam | 50 | -:- | - | 1 |
| Rare | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 55 | 20 | - | 5 |
| | 3 | Combi-steam | 55 | - | 48 | 1 |
| | 4 | Combi-steam | 46 | -:- | - | 1 |

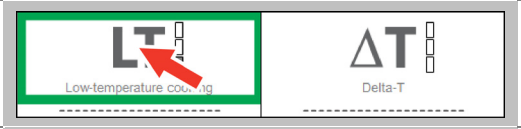
## Preset Convection cooking data

| Degree of cooking | Cooking step | Operating mode | Cooking temperature in °C | Cooking time in minutes | Core temperature in °C | ACS+ |
|---|---|---|---|---|---|---|
| Well done | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 78 | 20 | - | 5 |
| | 3 | Convection | 78 | - | 72 | 1 |
| | 4 | Convection | 72 | -:- | - | 5 |
| | 5 | Convection | 72 | - | - | 1 |
| Medium | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 60 | 20 | - | 5 |
| | 3 | Convection | 60 | - | 54 | 1 |
| | 4 | Convection | 50 | -:- | - | 1 |
| Rare | 1 | Convection | 130 | 10 | - | - |
| | 2 | Convection | 55 | 20 | - | 5 |
| | 3 | Convection | 55 | - | 48 | 1 |
| | 4 | Convection | 46 | -:- | - | 1 |

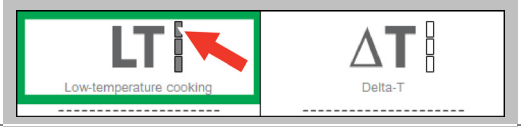
## Entering the cooking profile

**1.** 

On the 'Cook' page, select one of the operating modes, e.g. 'Combi-steam'.

**2.** 


Select the 'LT-cooking' cooking method on the 'Extra functions' page.

**3.** 


Select one of the three degrees of cooking, e.g. 'Well Done'.

**4.** 

Confirm your selection.

**Result:** the multistep cooking profile for 'LT-cooking' opens.

**Further steps:**

- Change cooking steps; **see** Page 84 to find out how
- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.3.3 Entering a cooking profile for the Delta-T cooking method

### Area of use

Delta-T cooking is a cooking method in which the oven temperature increases according to the core temperature of the food. This option must always be used with the core temperature probe.

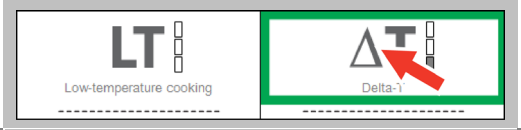
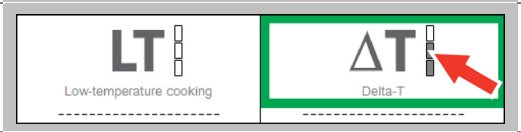
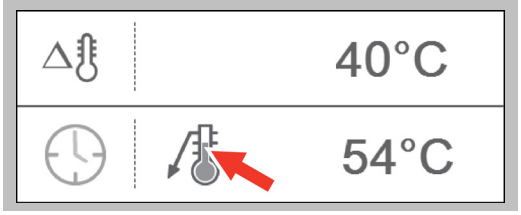
Delta-T cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.

You can customize the preset core temperature and Delta-T temperature for your cooking profile.

### Preset cooking data

| Operating mode | Degree of cooking | Difference in °C | Cooking time in minutes | Core temperature in °C | ACS+ |
|---|---|---|---|---|---|
| **Steam** | Well done | 40 | - | 72 | - |
| | Medium | 40 | - | 54 | - |
| | Rare | 40 | - | 48 | - |
| **Combi-steam** | Well done | 40 | - | 72 | - |
| | Medium | 40 | - | 54 | - |
| | Rare | 40 | - | 48 | - |
| **Convection** | Well done | 40 | - | 72 | - |
| | Medium | 40 | - | 54 | - |
| | Rare | 40 | - | 48 | - |

## Entering the cooking profile

| | | |
|---|---|---|
| 1. |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| 2. |  | Select the 'Delta-T-cooking' cooking method on the 'Extra functions' page. |
| 3. |  | Select one of the three degrees of cooking, e.g. 'Medium'. |
| 4. |  | Confirm your selection. |
| 5. |  | If you need to, change the preset cooking data, for instance the 'Core temperature'. |
| | | **Result:** the cooking profile opens. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.3.4 Entering a cooking profile for the ecoCooking method

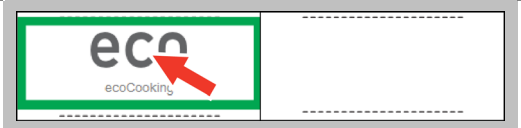
### Area of use

ecoCooking is a cooking method that uses intelligent pulsed technology to cut the power consumption by 25% for the same cooking period.

The ecoCooking cooking method consists of an initial cooking stage and a finishing stage. In the initial cooking stage you are cooking using standard processes to transfer heat to the product quickly. In the finishing stage, you are mainly using the existing heat inside the cooking chamber and the product to finish cooking the product to a precise degree.

This cooking method is ideal for food that requires long cooking times, such as roasts, roast beef and large roasting joints.

### Entering the cooking profile

| | | |
|---|---|---|
| **1.** |  | On the 'Cook' page, select one of the operating modes, e.g. 'Convection'. |
| **2.** |  | Enter the cooking data you require for the initial cooking stage of your cooking profile, for instance the 'Cooking temperature'. |
| **3.** |  | Enter the 'Cooking time' or 'Core temperature' you require. |
| **4.** |  | Select the 'ecoCooking' cooking method on the 'Extra functions' page. |
| **5.** |  | Confirm your selection. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.3.5 Entering a cooking profile for the Cook&Hold cooking method

### Area of use

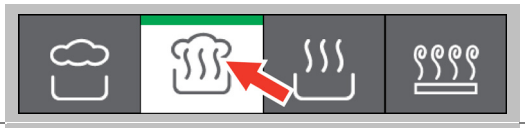
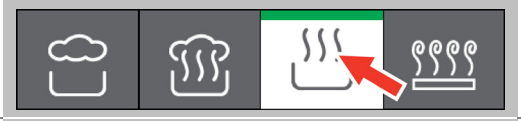
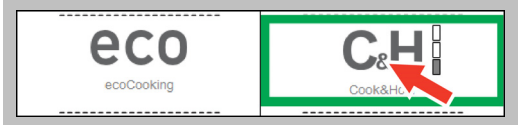
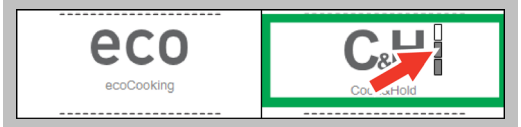
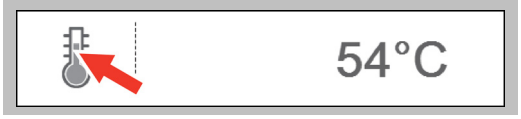
Cook&Hold is a two-stage cooking method. It consists of a Cook stage and a Hold stage, in which the temperature is held at a specified level. In the Cook stage, the food is cooked in the Steam, Combi-steam or Convection operating modes. In the Hold stage, the food finishes cooking at the preset cooking temperature in the optimum way to preserve quality.

When entering a cooking profile, you cannot select the Cook&Hold cooking method until the 2nd cooking step. You cannot select a cooking time for the Hold stage.

### Preset cooking data

| Operating mode | Degree of cooking | Cooking temperature in °C | Cooking time in minutes | Core temperature in °C | ACS+ |
|---|---|---|---|---|---|
| **Steam** | Well done | 72 | -:- | - | 1 |
| | Medium | 54 | -:- | - | 1 |
| | Rare | 48 | -:- | - | 1 |
| **Combi-steam** | Well done | 72 | -:- | - | 1 |
| | Medium | 54 | -:- | - | 1 |
| | Rare | 48 | -:- | - | 1 |
| **Convection** | Well done | 72 | -:- | - | 1 |
| | Medium | 54 | -:- | - | 1 |
| | Rare | 48 | -:- | - | 1 |

## Entering the cooking profile

| | | |
|---|---|---|
| **1.** |  | On the 'Cook' page, select one of the operating modes, e.g. 'Combi-steam'. |
| **2.** |  | On the 'Cook' page, enter the cooking data you require for the first cooking step (Cook stage) of the cooking profile, for instance the 'Cooking temperature'. |
| **3.** |  | Press the 'Add cooking step' button. |
| **4.** |  | On the 'Cook' page, select the operating mode for the second cooking step (Hold stage) of the cooking profile, e.g. 'Convection'. |
| **5.** |  | Select the 'Cook&Hold' cooking method on the 'Extra functions' page. |
| **6.** |  | Select one of the three degrees of cooking, e.g. 'Medium'. |
| **7.** |  | Confirm your selection. |
| **8.** |  | On the 'Cook' page, change the cooking temperature for the Hold stage of the cooking profile if you wish to. |
| | | **Result:** you have entered the 2-stage 'Cook&Hold' cooking profile. |

**Further steps:**

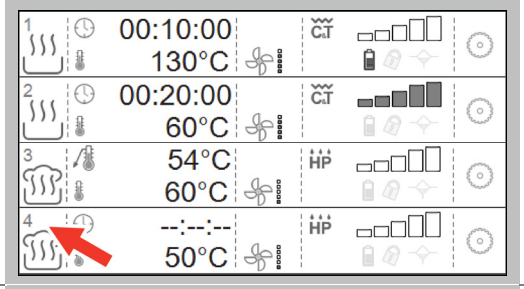
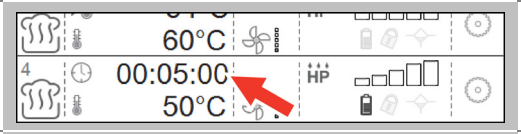
- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.3.6 Editing a cooking step in a cooking profile

### Area of use

You can edit a cooking step when entering a cooking profile from the 'Cook' page and when selecting a multistep cooking profile from the 'Cookbook'. During a cooking operation, you can only edit the cooking step that is currently in progress during cooking.

### Editing a cooking step

| | | |
|---|---|---|
| 1. |  | Press the 'Cooking steps view' button on the 'Cook' page. |
| 2. |  | Select the cooking step you require from the 'Cooking steps view' page, e.g. '4'. |
| 3. |  | Once the cooking step is displayed on the 'Cook' page, make the changes you want to the cooking data for this cooking step, e.g. 'Cooking time'. |
| 4. |  | Press the 'Cooking steps view' button on the 'Cook' page. |
| 5. |  | Check the changes on the 'Cooking steps view' page. |
| 6. |  | Confirm the changes. |
| | | **Result:** the changes have been made to the cooking step. |

**Further steps:**

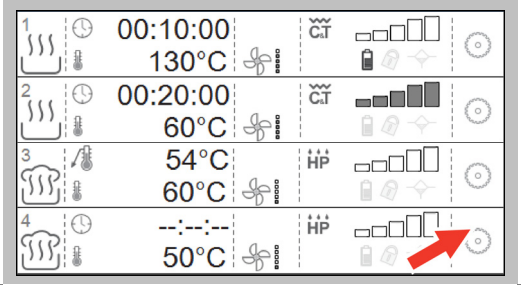
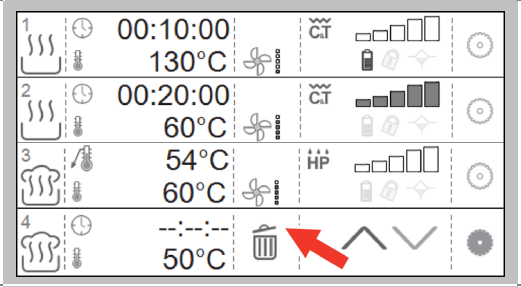
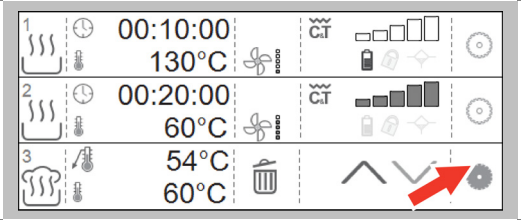
- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.3.7 Moving or deleting a cooking step in a cooking profile

### Area of use

You can delete or move a cooking step when entering a cooking profile from the 'Cook' page and when selecting a multistep cooking profile from the 'Cookbook'. Once a cooking operation is in progress, cooking steps can no longer be moved or deleted.

### Moving or deleting a cooking step

| | | |
|---|---|---|
| **1.** |  | Press the 'Cooking steps view' button on the 'Cook' page. |
| **2.** |  | In the 'Cooking steps view' page, select the 'Edit cooking step' button for the relevant cooking step in order to open the function. |
| **3.** |  | Press the 'Delete cooking step' button to remove a cooking step from the cooking profile. Or use the 'Up' and 'Down' buttons to change the order of the cooking steps. |
| **4.** |  | Select the 'Edit cooking step' button again to close the function. |
| **5.** |  | Confirm the changes. |
| | | **Result:** You have edited the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.4 Entering cooking profiles - Regenerate page

**Purpose of this chapter**

This chapter summarizes the regenerating functions in your combi steamer.

It presents the 'Regenerate' page and explains the buttons available on this page and what they do. It also contains step-by-step instructions on how to enter a cooking profile from the 'Regenerate' page.

You can find more detailed information in the On-screen Help.


| | Page |
|---|---|
| Working with the Regenerate page | 86 |
| The Regenerate page | 87 |
| The Extra functions page | 89 |
| Entering a cooking profile using Regenerate | 90 |

## 5.4.1 Working with the Regenerate page

### The regenerating functions

'Regenerate' is the combi steamer regenerating function, which is used to finish precooked meals, ready to serve. 'Regenerate' is suitable for practically all types of dishes. The dishes are arranged as plated meals or in GN containers ready for regenerating.

You can enter new cooking profiles and also work with the following regenerating functions from the 'Regenerate' page:

- À la Carte regenerating
- Banquet regenerating
- Plate regenerating

### Temperature range

When using the regenerating functions, you are cooking in the following temperature ranges:

| À la Carte regenerating | Banquet regenerating | Plate regenerating |
|---|---|---|
| 120 °C to 160 °C | 120 °C to 160 °C | 120 °C to 160 °C |

When you use the core temperature control function, you are working in a temperature range of 20 °C to 99 °C.

### Cooking functions available

You can select certain cooking functions (ACS+ extra functions) when using the regenerating functions:

| À la Carte regenerating | Banquet regenerating | Plate regenerating |
|---|---|---|
| ▪ Fan speed | ▪ Fan speed | ▪ Fan speed |

### Extra functions available

Extra functions suitable for your cooking profiles are available for selection from the 'Extra Functions' page when using the regenerating functions:

| À la Carte regenerating | Banquet regenerating | Plate regenerating |
|---|---|---|
| ▪ Program lock<br>▪ Reduced power | ▪ Program lock<br>▪ Reduced power | ▪ Program lock<br>▪ Reduced power |

## 5.4.2 The Regenerate page




Regenerate indicator

08:42 Current time



Regenerate à la carte regenerating function, selected

Banquet regenerating function

Plate regenerating function




Cooking temperature input

125°C Displays the cooking temperature entered
Temperature value selection: actual oven temperature




Cooking time input, selected

Core temperature input

00:05:00 Cooking time or core temperature display



Fan speed, 5 levels
Regulates the air-flow speed inside the cooking chamber



Extra functions selection

Displays the selected extra functions



Save cookbook




Home page

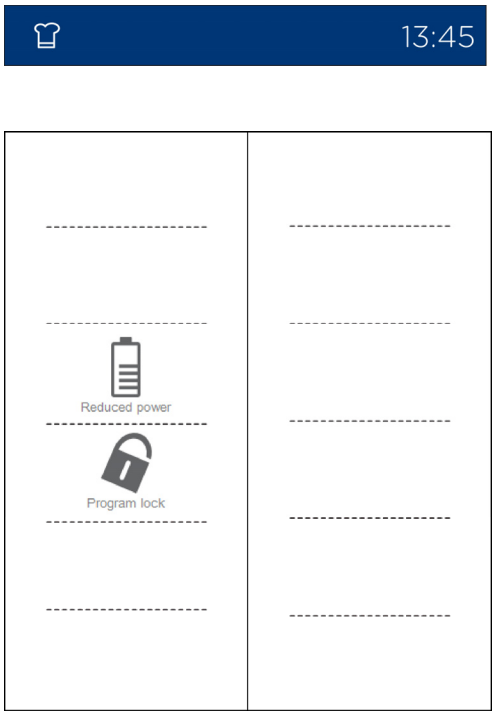
Go back

Save cookbook

Open Cookbook

Cookbook

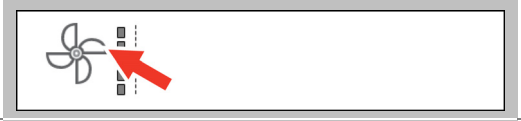
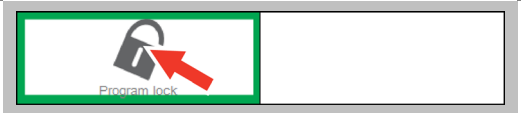
## 5.4.3 The Extra functions page




| | |
|---|---|
| | Cook page indicator |
| 13:45 | Current time |
| | Reduced power<br>Function that reduces the heating output in order to avoid load peaks during the cooking operation |
| | Program lock, selected<br>Function that prevents cooking processes being interrupted by a connected energy optimization system |
| | Confirm selection |
| | Go back |
| | Save cookbook |
| | Open Cookbook |

## 5.4.4 Entering a cooking profile using Regenerate

### Entering the cooking profile

| | | |
|---|---|---|
| 1. |  | Press the 'Regenerate' button on the 'Home page'. |
| 2. |  | On the 'Regenerate' page, select one of the regenerating functions, e.g. 'Regenerating à la carte'. |
| 3. |  | Press the 'Cooking temperature' button. |
| 4. |  | On the 'Temperature' page, enter the cooking temperature you require. |
| 5. |  | Press the 'Cooking time' button or 'Core temperature' if applicable. |
| 6. |  | Enter the cooking time your require on the 'Time' page or, if applicable, enter the core temperature you require on the 'Temperature' page. |
| 7. |  | Select the 'Fan speed' level you require. |
| 8. |  | Press the 'Extra functions' button. |
| 9. |  | Select the Extra functions you require from the 'Extra functions' page, e.g. 'Program lock'. |
| | | **Result:** you have finished entering the cooking profile. |

**Further steps:**

- Start the cooking operation; see to find out how
- Save the cooking profile in the cookbook; **see** Page 73 to find out how

## 5.5 Working with the cookbook

**Purpose of this chapter**

This chapter contains a general description of how to use the cookbook and also step-by-step instructions for essential operations using the Cookbook.

It presents the 'Cookbook' page and explains the buttons available on this page and what they do.

You can find more detailed information in the On-screen Help.


| | Page |
|---|---|
| The cookbook at a glance | 91 |
| The Cookbook page | 93 |
| Opening a cooking profile from the cookbook | 94 |
| Deleting a cooking profile from the cookbook | 95 |
| Selecting cooking profiles as favourites | 96 |
| Creating a new product group | 97 |
| Adding cooking profiles to a product group | 98 |

## 5.5.1 The cookbook at a glance

**The cooking profiles in the cookbook**

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

You can enter cooking profiles from scratch on the 'Cook' page or 'Regenerate' page and save them in the easyTouch 'Cookbook'. In this cookbook you can save up to 399 cooking profiles, each containing up to 20 cooking steps

You can open a saved cooking profile from the 'Cookbook' and then use it immediately for cooking.

You can edit and re-save the cooking profile via the 'Cook' page or 'Regenerate' page. 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'.

You can save as favourites those cooking profiles that you want to access quickly. These favourites are available as quick-select options in Press&Go+.

## 5.5.2 The Cookbook page




Cookbook indicator

08:47 Current time



Favourites, selected
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




Favourites, Product groups or Cooking profiles



Down

Edit cooking profile, selected

Up




Home page

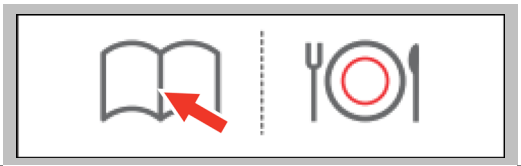
Go back

Save cookbook

Open Cookbook

## 5.5.3 Opening a cooking profile from the cookbook

### Opening a cooking profile from the cookbook

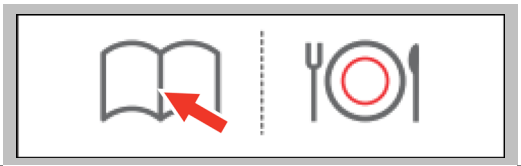
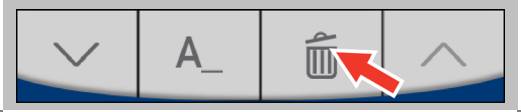
| | | |
|---|---|---|
| 1. |  | Press the 'Cookbook' button on the 'Home page'. |
| 2. |  | On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook. |
| 3. |  | Select the cooking profile you require, for instance baguette. |
| | | **Result:** the cooking profile opens and is displayed on the 'Cook' page or 'Regenerate' page. |

**Further steps:**

- Start the cooking operation; see to find out how

## 5.5.4 Deleting a cooking profile from the cookbook

**Deleting a cooking profile from the cookbook**

| | | |
|---|---|---|
| 1. |  | Press the 'Cookbook' button on the 'Home page'. |
| 2. |  | On the 'Cookbook' page, press the 'Cooking profiles' button in order to display all the cooking profiles in the cookbook. |
| 3. |  | Press the 'Edit cooking profiles' button on the 'Cooking profiles' page. |
| 4. |  | On the 'Edit cooking profiles' page, select the cooking profile you wish to delete, e.g. baguette. |
| 5. |  | Press the 'Delete cooking profile' button on the 'Edit cooking profiles' page. |
| 6. |  | Confirm that you wish to remove it. |
| | | **Result:** the cooking profile is now deleted from the 'Cookbook'. |

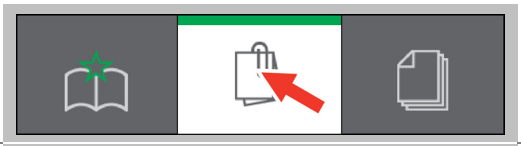
## 5.5.5 Selecting cooking profiles as favourites

### Selecting cooking profiles as favourites

| | | |
|---|---|---|
| 1. |  | Press the 'Cookbook' button on the 'Home page'. |
| 2. |  | On the 'Cookbook' page, press the 'Favourites' button. |
| 3. |  | Press the 'Edit Favourites' button on the 'Favourites' page. |
| 4. |  | On the 'Select as favourites' page, select your chosen cooking profile, for instance baguette. |
| 5. |  | Press 'Confirm' on the 'Select as favourites' page. |
| | | **Result:** The cooking profile is now available for quick selection on the 'Favourites' page. |

## 5.5.6 Creating a new product group

### Creating a new product group

| | | |
|---|---|---|
| 1. |  | On the 'Cookbook' page, press the 'Product groups' button. |
| 2. |  | On the 'Product groups' page, press the 'Edit product groups' button. |
| 3. |  | On the 'Edit Product groups' page, press the 'Add product group' button. |
| 4. |  | Enter the name of the product group on the 'Keyboard' page. |
| 5. |  | Select the icon you require for this product group from the 'Icon selection' page. |
| 6. |  | If a suitable icon is not available, press the 'USB' button. |
| 7. | | Select the folder in which you saved your pictures. |
| 8. | | Press the 'Select folder' button. |
| 9. | | Select the icon you want. |
| 10. |  | Confirm your selection. |

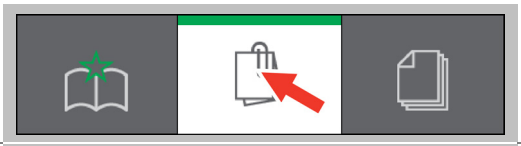
**Result:** you have created the new product group

**Further steps:**

- Add cooking profiles to the product group; **see** Page 98 to find out how

## 5.5.7 Adding cooking profiles to a product group

### Adding cooking profiles to a product group

| | | |
|---|---|---|
| 1. |  | On the 'Cookbook' page, press the 'Product groups' button. |
| 2. |  | Press the Product group button on the 'Product groups' page. |
| 3. |  | Press the 'Edit product groups' button on the page for the product group. |
| 4. |  | Select the cooking profiles you require on the 'Edit Product groups' page. |
| 5. |  | Confirm your selection. |
| | | **Result:** you have added the cooking profiles to the product group. |

# 6 easyRecipe for +3/mini

### Purpose of this chapter

This chapter provides information on the easyRecipe software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| General information | 100 |
| Layout of the program | 102 |
| How to work with easyRecipe | 124 |

## 6.1 General information

### Purpose of this chapter

This chapter provides information about using these operating and installation instructions.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| System requirements | 101 |

### 6.1.1 System requirements

**PC system requirements**

- Required operating system: WIN XP, Windows Vista 32 bit, Windows 7 32 bit
- Screen resolution of at least 800 pixels vertically; a minimum resolution of 1152x864 pixels is recommended
- Hard disk memory for installation: > 250 MB free memory
- USB port

**Requirements for transferring data to a combi steamer**

Check that the following requirements have been met:

- USB stick (for importing and exporting cookbooks)
- Combi steamer with easyTouch controls for importing and exporting cookbooks

## 6.2 Layout of the program

### The easyRecipe program and its buttons

The easyRecipe program is operated using a keyboard and/or mouse.
This chapter explains the operating buttons and their functions.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| The work pages | 103 |
| The cookbook | 111 |
| The Settings | 121 |

## 6.2.1 The work pages

### The cooking/regenerating functions

This section presents the program and explains the functions it offers.

### Contents

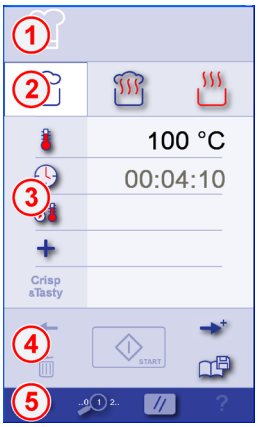
This section contains the following topics:


| | Page |
|---|---|
| Layout of the work pages | 104 |
| The Start page | 105 |
| The Cook page | 106 |
| The Regenerate page | 109 |

## 6.2.1.1 Layout of the work pages

### Layout of the work pages for everyday tasks

The following screenshot uses the 'Cooking' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

| No. | Name | Function | Illustration |
|---|---|---|---|
| 1 | Header | Always:<br>▪ Displays the page that you are in<br>While the cooking program is running:<br>▪ Displays the remaining cooking time or regenerating time |  |
| 2 | Main selection | Selection of the main cooking program or main regenerating program | |
| 3 | Data input | Temperature, time input etc. | |
| 4 | Program | Program start/stop | |
| | Management | Various functions | |
| 5 | Navigation area | ▪ Functions common to all pages<br>▪ Various functions | |

### Buttons common to all pages and what they do

The individual buttons are described separately for each page.

The navigation area contains buttons that have the same function in all pages:

| Button | Relevance | Function |
|---|---|---|
| Navigation area | | |
|  | Close page | On the main pages: goes back to Start page |
|  | Cancel | On the input pages: cancels the entry |

### The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

| Indicator | Relevance | Description |
|---|---|---|
| Header | | |
|  | 'Cooking' page | The 'Cooking' page is selected |
|  | 'Regenerating' page | The 'Regenerating' page is selected |

## 6.2.1.2 The Start page

### Appearance




### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
|  | Cook | Opens the 'Cook' page:<br>Page for entering data for cooking programs using steam, superheated steam or convection |
|  | Regenerating | Opens the 'Regenerate' page<br>Page for entering data for regenerate programs |
|  | Cookbook | Opens the cookbook:<br>▪ Editing recipes<br>▪ Managing recipes<br>▪ Starting recipes |
|  | Settings | Opens the 'Settings' page |

## 6.2.1.3 The Cook page

### How to access the 'Cook' page




### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Steam | Selects the Steam cooking program |
|  | Supersteam | Selects the Superheated steam cooking program |
|  | Convection | Selects the Convection cooking program |
| Data input | | |
|  | Cooking temperature | Displays the keypad for entering the cooking temperature |
|  | Cooking time | Displays the keypad for entering the cooking time |
|  | Core temperature | Displays the keypad for entering the core temperature |
|  | Extra functions | Opens the 'Extra cooking functions' page |
|  | Crisp&Tasty | Opens the 'Crisp&Tasty' page |
| Program | | |
|  | Start | Button unavailable |
| Management | | |
|  | Cooking step back (during program entry) | Goes back one step of the cooking program |
|  | Forward one cooking step | Goes forward one step of the cooking program |
|  | Insert cooking step | Inserts an extra step after the last existing step in the cooking program |
|  | Delete data (before program start) | Deletes all data for the current cooking step |
|  | Save recipe | Saves the recipe in the cookbook |

| Navigation area | | |
|---|---|---|
|  | Current cooking step | During program entry:<br>▪ Shows the number of the cooking step for which data is currently displayed<br>▪ Opens the Cooking step summary page, where it is possible to jump to any cooking step<br>While the cooking program is running:<br>Displays the number of the cooking step currently in progress |
|  | Deletes data for all cooking steps | Deletes all data for all entered cooking steps |

## The keypad for entering cooking temperature and core temperature

The buttons on the keypad have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | Numerical values | For entering numbers in the hundreds, tens and units<br>Example:<br>input sequence 1 - 2 - 0 gives 120 °C |
|  | Delete | Deletes all entries |
|  | Confirm | Saves all entries in the cooking program |

## The keypad for entering the cooking time

The buttons on the keypad have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | Numerical values | For entering hours, minutes and seconds |
|  | Delete | Deletes all entries |
|  | Confirm | Saves all entries in the cooking program |
|  | Continuous mode | Disables the timer |

## The 'Extra cooking functions' page

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

| Button | Relevance | Function |
|---|---|---|
|  | Program lock | Prevents a connected energy optimization system from stopping cooking programs that are running |
|  | Lower fan speed | Reduces the air-flow speed inside the cooking chamber |
|  | Reduced power | Reduces the power consumption, e.g. to cut peak power levels. May prolong the cooking time |
|  | ΔT cooking | ▪ Cooking program in which the oven temperature increases according to the core temperature<br>▪ Not possible in conjunction with the superheated steam cooking program |
|  | ecoCooking | ▪ Switches the heating power on and off during the finishing phase to reduce power consumption<br>▪ Not possible in conjunction with the Steam cooking program |
|  | Start-time preset | Delays the start of the cooking program to a defined start time or to a defined end-of-cooking time |

## The 'Crisp&Tasty' page

The buttons on the page for setting the Crisp&Tasty level have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | No moisture removal | |
|  | Low moisture removal | ▪ Crisp&Tasty level; specifies the amount of excess moisture removed from the oven<br>▪ Not possible in conjunction with the Steam cooking program |
|  | Medium moisture removal | |
|  | Intensive moisture removal | |

## 6.2.1.4 The Regenerate page

### The Regenerate page




### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Plate | Select the 'Plate' regeneration program |
|  | Gastronorm | Select the "Gastronorm" regeneration program |
|  | Banquet | Select the 'Banquet' regeneration program |
| Data input | | |
|  | Regeneration temperature | Displays the keypad for entering the regeneration temperature |
|  | Regeneration time | Displays the keypad for entering the regeneration time |
|  | Core temperature | Displays the keypad for entering the core temperature |
|  | Extra functions | Opens the 'Extra regenerating functions' page |
| Program | | |
|  | Start | Button unavailable |
| Management | | |
|  | Saving a regenerating recipe | Saves the regenerating recipe in the cookbook |
| Navigation area | | |
|  | Delete all data | Deletes all data |

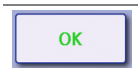
### The keypad for entering the regeneration temperature

The buttons on the keypad have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | Numerical values | For entering numbers in the hundreds, tens and units<br>Example:<br>input sequence 1 - 2 - 0 gives 120 °C |
|  | Delete | Deletes all entries |
|  | Confirm | Saves all entries in the cooking program |

### The keypad for entering the regeneration time

The buttons on the keypad have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | Numerical values | For entering hours, minutes and seconds |
|  | Delete | Deletes all entries |
|  | Confirm | Saves all entries in the cooking program |
|  | Continuous mode | Disables the timer |

### The 'Extra regenerating functions' page

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

| Button | Relevance | Function |
|---|---|---|
|  | Program lock | Prevents a connected energy optimization system from stopping cooking programs that are running |
|  | Lower fan speed | Reduces the air-flow speed inside the cooking chamber |
|  | Start-time preset | Delays the start of the cooking program to a defined start time or to a defined end-of-cooking time |

## 6.2.2 The cookbook

### The cookbook

This section presents the cookbook pages of the easyRecipe program and explains the functions available on each of the pages.

### Contents

This section contains the following topics:


| | Page |
|---|---|
| Layout of the cookbook pages | 112 |
| The Favorites page | 114 |
| The recipe groups page | 116 |
| The recipes page | 119 |

## 6.2.2.1 Layout of the cookbook pages

### Layout of the main cookbook pages

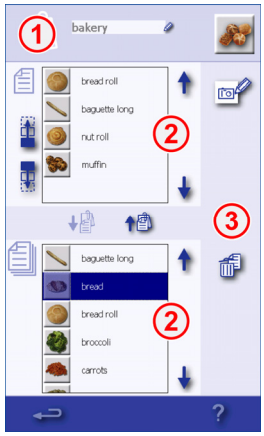
The following screenshot uses the 'Recipe groups' page from the 3 main cookbook pages to illustrate their typical layout. The page sectors contain the following functions:

| No. | Name | Function | Illustration |
|---|---|---|---|
| **1** | Header | Displays the page that you are in |  |
| **2** | Main selection | Selection of cookbook section | |
| **3** | Selection | Selection of recipe or recipe group | |
| **4** | Management | ▪ Access to next sub-page<br>▪ Scroll functions | |
| **5** | Navigation area | Functions common to all pages | |



### Layout of the cookbook sub-pages

The following screenshot uses the 'Edit recipe groups' page from the cookbook sub-pages to illustrate their typical layout. The page sectors contain the following functions:

| No. | Name | Function | Illustration |
|---|---|---|---|
| **1** | Header | ▪ Displays the page that you are in<br>▪ Input field for name<br>▪ Picture depicting recipe or recipe group |  |
| **2** | Selection fields | ▪ Recipes<br>▪ Recipe group | |
| **3** | Functions | ▪ Access to next sub-pages<br>▪ Assignment functions<br>▪ Sorting functions<br>▪ Delete functions<br>▪ Scroll functions | |

## Buttons common to all pages and what they do

The individual buttons are described separately for each page.

The navigation area contains buttons that have the same function in all pages:

| Button | Relevance | Function |
|---|---|---|
| Navigation area | | |
|  | Close page | ▪ On the main pages: goes back to Start page<br>▪ On the sub-pages: cancels the action |
|  | Confirm | On pop-up pages |
|  | Cancel | On pop-up pages |

## The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

| Indicator | Relevance | Description |
|---|---|---|
| Pages | | |
|  | Cookbook | ▪ The 'Favorites' page is selected<br>▪ The 'Recipe groups' page is selected<br>▪ The 'Recipes' page is selected |
|  | Recipe group | ▪ The 'Edit favorites' page is selected<br>▪ The 'Manage recipe groups' page is selected<br>▪ The 'Edit recipe group' page is selected<br>▪ The 'Manage pictures' page is selected |
|  | The 'Create recipe group' page | The 'Create recipe group' page is selected |
|  | Recipes | ▪ The 'Manage recipes' page is selected<br>▪ The 'Manage pictures' page is selected |
| Selection fields | | |
|  | Recipes in a recipe group | ▪ Recipes in the favorites<br>▪ Recipes in a recipe group |
|  | All recipes | All available recipes |
|  | All recipe groups | All available recipe groups |

## 6.2.2.2 The Favorites page

### How to access the 'Favorites' page




### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Favorites | Displays a list of selectable favorite recipes |
|  | Recipe groups | Opens the 'Recipe groups' page |
|  | All recipes | Opens the 'Recipes' page |
| Examples of selections | | |
|  | Pretzel | Selects the pretzel recipe |
| Management | | |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Edit Favorites | Opens the 'Edit Favorites' page |

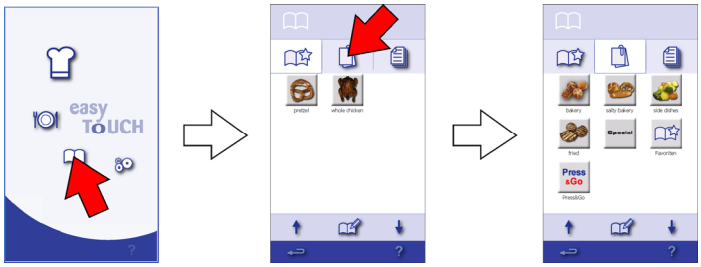
## The 'Edit Favorites' page

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Text field | ▪ Displays the recipe group name Favorites<br>▪ Cannot be changed |
|  | Move recipe up | Moves the selected recipe up the Favorites list |
|  | Move recipe down | Moves the selected recipe down the favorites list |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Remove | Removes the selected recipe from the favorites list |
|  | Add | Adds the selected recipe to the Favorites list |
|  | Delete | Removes the selected recipe from the system |
|  | Edit picture | Has no action on the 'Edit Favorites' page |

## 6.2.2.3 The recipe groups page

### How to access the 'Recipe groups' page



### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Favorites | Opens the 'Favorites' page |
|  | Recipe groups | Displays a list of selectable recipe groups |
|  | All recipes | Opens the 'Recipes' page |
| Examples of selections | | |
|  | Baked goods | Selects the baked goods recipe group |
| Management | | |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Manage recipe groups | Opens the 'Manage recipe groups' page |

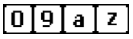
## The 'Manage recipe groups' page

The buttons on the 'Manage recipe groups' page have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Move recipe group up | Moves the selected recipe group up the list |
|  | Move recipe group down | Moves the selected recipe group down the list |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Creating a recipe group | Opens the 'Create recipe group' page |
|  | Edit recipe group | Opens the 'Edit recipe group' page |
|  | Delete | Deletes the selected recipe group |

## The 'Create recipe group' page

The buttons on the 'Create recipe group' page have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Keypad | Entering the recipe group name via the keypad |
|  | Edit picture | Opens the 'Manage pictures' page |
|  | Confirm | Saves the entry and closes the page |

## The 'Edit recipe group' page

The buttons on the 'Edit recipe group' page have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Edit text | Displays the keypad for text input |
|  | Move recipe group up | Moves the selected recipe group up the list |
|  | Move recipe group down | Moves the selected recipe group down the list |
|  | Remove | Removes the selected recipe from the favorites list |
|  | Add | Adds the selected recipe to the Favorites list |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Manage pictures | Opens the 'Manage pictures' page |
|  | Delete | Deletes the selected recipe |

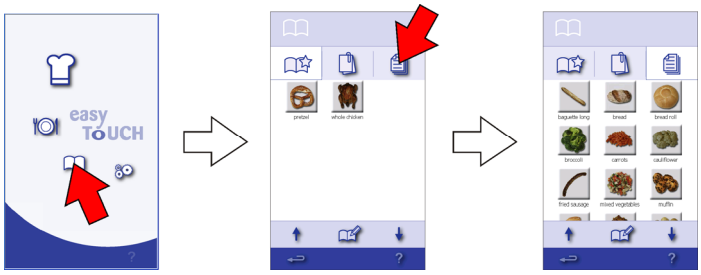
## The 'Manage pictures' page

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Folder (internal) | Opens an internal picture source |
|  | USB (adding external pictures) | This button can be used to import external image files from the hard disk, portable storage media or network |
|  | Confirm | Saves the entry and closes the page |

## 6.2.2.4 The recipes page

### How to access the 'Recipes' page




### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Favorites | Opens the 'Favorites' page |
|  | Recipe groups | Opens the 'Recipe groups' page |
|  | All recipes | Displays a list of all recipes |
| Examples of selections | | |
|  | Rolls | Selects the rolls recipe |
| Management | | |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Managing recipes | Opens the 'Manage recipes' page |

## The 'Manage recipes' page

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
| bread roll | Edit text | Displays the keypad for text input |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Manage pictures | Opens the 'Manage pictures' page |
|  | Delete | Removes the selected recipe from the system |

## The 'Manage pictures' page

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | Up | Scrolls up |
|  | Down | Scrolls down |
|  | Folder (internal) | Opens an internal picture source |
|  | USB (adding external pictures) | This button can be used to import external image files from the hard disk, portable storage media or network |
|  | Confirm | Saves the entry and closes the page |

## 6.2.3 The Settings

### The Settings

This section presents the pages of the easyRecipe program on which you can make settings, and explains the functions available on each of the pages.

### Contents

This section contains the following topics:


| | Page |
|---|---|
| The Settings page | 122 |
| The Import/Export page | 123 |

## 6.2.3.1 The Settings page

### How to access the 'Settings' page



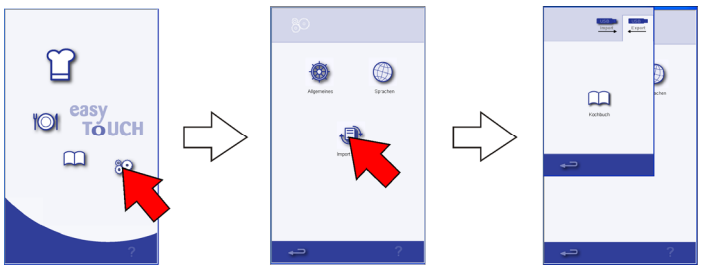

### The buttons and what they do

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

| Button | Relevance | Function |
|---|---|---|
| Main selection | | |
|  | General information | Opens the 'General' menu:<br>Setting the temperature in Centigrade / Fahrenheit |
|  | Languages | Opens the 'Languages' menu:<br>▪ Changing the user interface language<br>▪ Selecting the cookbook in the required language |
|  | Import / Export | Opens the 'Import/Export' page:<br>Import and Export of data |

## 6.2.3.2 The Import/Export page

### How to access the 'Import/Export' page



### The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

| Button | Relevance | Function |
|---|---|---|
|  | Import | Selects the 'Import' tab:<br>Copying data from the hard disk, network or portable storage media (for instance USB stick or SD card) to the program |
|  | Export | Selects the 'Export' tab:<br>Copying recipe data onto the hard disk, to the network or onto portable storage media (for instance USB stick or SD card) |

### The Import tab

The 'Import' tab contains the following functions:

| Button | Relevance | Function |
|---|---|---|
|  | Cookbook | The cookbook is imported |

### The Export tab

The 'Export' tab contains the following functions:

| Button | Relevance | Function |
|---|---|---|
|  | Cookbook | The cookbook is exported so that it can be imported into other appliances |

## 6.3 How to work with easyRecipe

### Basic operations in the work pages

This chapter contains step-by-step instructions for basic operations with recipes in the easyRecipe program. The recipes created in the program can be downloaded onto the combi steamer using portable storage media.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Working with recipes | 125 |
| Working with recipe groups | 136 |

## 6.3.1 Working with recipes

### Recipes

This section shows you how to create, edit and manage recipes in the cookbook.

### Contents

This section contains the following topics:


| | Page |
|---|---|
| Starting the program | 126 |
| Entering a cooking program | 127 |
| Entering the Delta-T cooking program | 128 |
| Entering the regenerating program | 129 |
| Retrieving a recipe from the cookbook | 130 |
| Creating a cooking recipe | 132 |
| Changing the name and picture of a recipe | 133 |
| Removing a recipe from the cookbook | 134 |
| Saving / removing a recipe under Favorites | 135 |

## 6.3.1.1 Starting the program

### Starting the program

1. 

On the Desktop, click on "easyRecipe"
**Result:**
The easyRecipe program now opens.

### Starting the program (alternative)

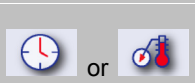
1. On the Desktop, click on "Start"
2. Go to "All Programs".
3. Click on "easyRecipe"
**Result:**
The easyRecipe program now opens.

## 6.3.1.2 Entering a cooking program

### How to access the 'Cook' page




### Entering a cooking program

| | | |
|---|---|---|
| **1.** |  | Select a main cooking program. |
| **2.** |  | Enter the cooking temperature. |
| **3.** |  | Define the switch-off criteria:<br>▪ Cooking time or<br>▪ Core temperature |
| **4.** |  | Select the 'Extra Cooking functions' page. |
| **5.** |  | Select one of the following extra functions if required:<br>▪ Program lock<br>▪ Lower fan speed<br>▪ Reduced power<br>▪ Start-time preset<br>▪ ecoCooking<br>For ΔT cooking follow the instructions under Entering the Delta-T cooking program |
| **6.** |  | Select the Crisp&Tasty level.<br>**Result:**<br>You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step. |
| **7.** | | If you want to add another cooking step to this cooking program, go to step 8. |
| **8.** |  | Add a cooking step. |
| **9.** |  | Repeat steps 1 to 7.<br>You can open the page containing a summary of the cooking steps. |

## 6.3.1.3 Entering the Delta-T cooking program

### How to access the 'Cook' page

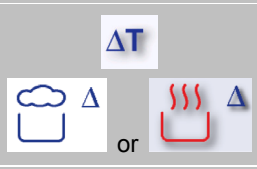



### Requirements

Check that the following requirements have been met:

- Your combi steamer comes with a core temperature sensor.

### Action

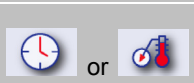
| | | |
|---|---|---|
| **1.** |  | Select one of the steam or convection programs. |
| **2.** |  | Select the 'Extra Cooking functions' page. |
| **3.** |  | Select ΔT cooking.<br>**Result:**<br>You are now in ΔT mode, indicated by : |
| **4.** |  | Enter the Δ temperature. |
| **5.** |  | Enter the final core temperature.<br>**Result:**<br>You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step. |
| **6.** | | If you want to add another cooking step to this cooking program, go to step 7. |
| **7.** |  | Add a cooking step. |
| **8.** |  | Repeat steps 1 to 6.<br>You can open the page containing a summary of the cooking steps using: |

## 6.3.1.4 Entering the regenerating program

### How to access the 'Regenerate' page




### Entering the regenerating program

| | | |
|---|---|---|
| **1.** |  | Select a main regenerating program. |
| **2.** |  | Enter the regenerating temperature. |
| **3.** |  | Define the switch-off criteria:<br>▪ Regeneration time or<br>▪ Core temperature |
| **4.** |  | Select the 'Extra regenerating functions' page. |
| **5.** |  | Select the extra function if required:<br>▪ Program lock<br>▪ Lower fan speed<br>▪ Start-time preset<br>**Result:**<br>You have now finished entering your regenerating program. |

## 6.3.1.5 Retrieving a recipe from the cookbook

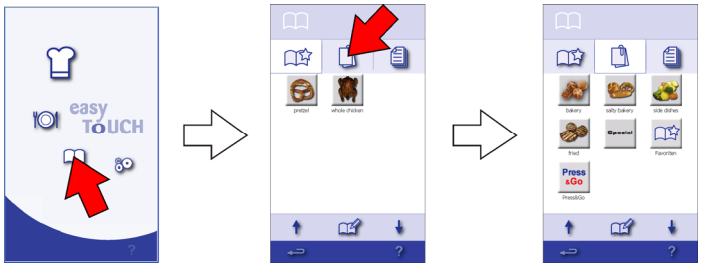
### How to access the 'Favorites' page



### Retrieving a recipe from Favorites

| | | |
|---|---|---|
| 1. |  | Select the recipe you want, such as rolls.<br>**Result:**<br>▪ The recipe information is displayed.<br>▪ You can start the recipe. |
| 2. |  | If necessary you can scroll up and down when selecting the recipe. |

### How to access the 'Recipe groups' page



### Retrieving a recipe from a recipe group

| | | |
|---|---|---|
| 1. |  | Select the recipe group you want, such as baked goods. |
| 2. |  | Select the recipe you want, such as rolls.<br>**Result:**<br>▪ The recipe information is displayed.<br>▪ You can start the recipe. |
| 3. |  | If necessary you can scroll up and down when selecting the recipe group and recipe. |

## How to access the 'Recipes' page




## Retrieving a recipe from the saved recipes

| | | |
|---|---|---|
| **1.** |  | Select the recipe you want, such as rolls.<br>**Result:**<br>▪ The recipe information is displayed.<br>▪ You can start the recipe. |
| **2.** |  | If necessary you can scroll up and down when selecting the recipe. |

## Were you unable to find your recipe?

If you did not find the recipe you wanted in the cookbook, it may be because the right cookbook has not been imported yet. Import the cookbook, or talk to your system administrator.

## 6.3.1.6 Creating a cooking recipe

### Creating a cooking recipe

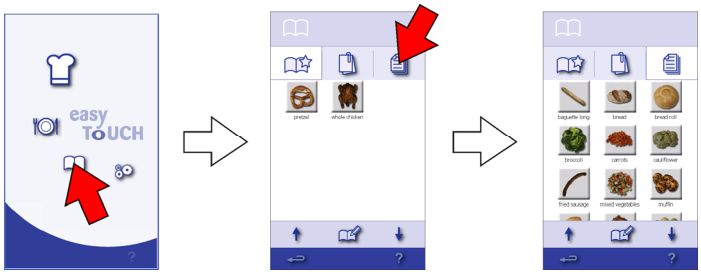
| | | |
|---|---|---|
| 1. |  | Enter a cooking program. Use the 'Cook' page to do this. |
| 2. |  | Save the program as a cooking recipe. |
| 3. |  | Give the cooking recipe a name. |
| 4. |  | Assign a picture to the cooking recipe. |
| 5. |  | Confirm the name and picture. |

### Creating a regenerating recipe

| | | |
|---|---|---|
| 1. |  | Enter a regenerating program. Use the 'Regenerating' page to do this. |
| 2. |  | Save the program as a regenerating recipe. |
| 3. |  | Give the regenerating recipe a name. |
| 4. |  | Assign a picture to the regenerating recipe. |
| 5. |  | Confirm the name and picture. |

## 6.3.1.7 Changing the name and picture of a recipe

### How to access the 'Recipes' page

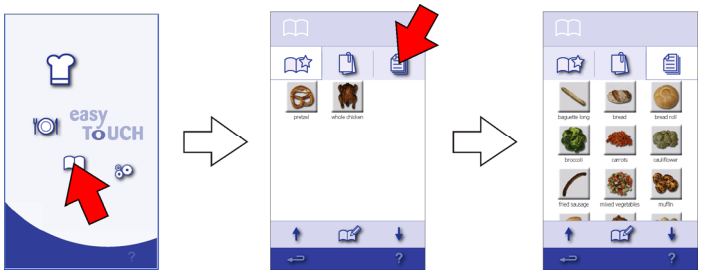



### Changing the name and picture of a recipe

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipes' page. |
| **2.** |  | Select the recipe whose name and picture you wish to change. |
| **3.** |  | Display the keypad. |
| **4.** |  | Use the keypad to enter the name. |
| **5.** |  | Confirm your entry.<br>You can close the keypad with Esc. |
| **6.** |  | Open the 'Manage pictures' page. |
| **7.** |  | Select where the pictures are held: internal picture or external picture from the file system |
| **8.** |  | Select a picture. |
| **9.** |  | Confirm your selection. |

## 6.3.1.8 Removing a recipe from the cookbook

### How to access the 'Recipes' page




### Removing a recipe from the cookbook

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipes' page. |
| **2.** |  | Select the recipe that you wish to remove from the cookbook. |
| **3.** |  | Remove the recipe from the cookbook. |
| **4.** |  | Confirm that you wish to remove it. |

## 6.3.1.9 Saving / removing a recipe under Favorites

### How to access the 'Favorites' page



### Saving a recipe under Favorites

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage favorites' page. |
| **2.** |  | Select the recipe that you wish to add to Favorites. |
| **3.** |  | Add the recipe to Favorites. |
| **4.** |  or | If required, change the order within Favorites. |

### Removing a recipe from Favorites

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage favorites' page. |
| **2.** |  | Select the recipe that you wish to remove from Favorites. |
| **3.** |  | Remove the recipe from Favorites. |

## Removing a recipe from the cookbook

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage favorites' page. |
| **2.** |  | Select the recipe that you wish to remove from the cookbook. |
| **3.** |  | Remove the recipe from the cookbook. |
| **4.** |  | Confirm that you wish to remove it. |

## 6.3.2 Working with recipe groups

### Recipe groups

This section shows you how to create, edit and manage recipe groups in the cookbook.

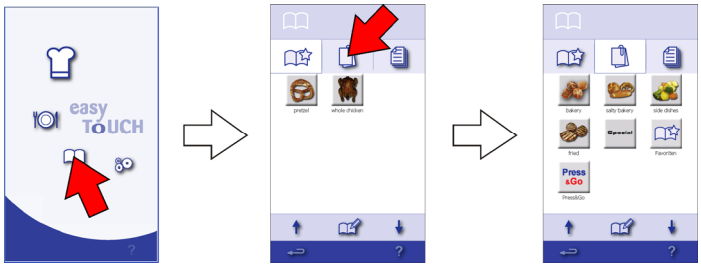
### Contents

This section contains the following topics:


| | Page |
|---|---|
| Creating a new recipe group | 138 |
| Changing the name and picture of a recipe group | 139 |
| Saving / removing a recipe in a Recipe group | 140 |
| Deleting a recipe group | 141 |

## 6.3.2.1 Creating a new recipe group

### How to access the 'Recipe groups' page

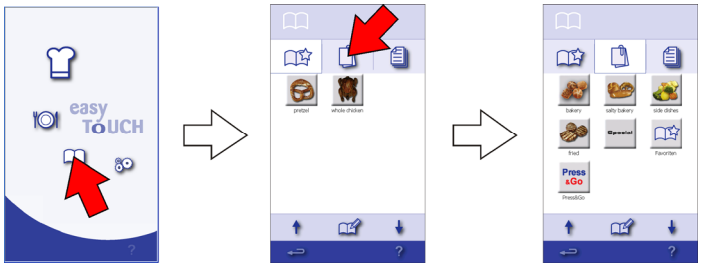


### Creating a new recipe group

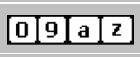
| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipe group' page. |
| **2.** |  | Open the 'Create recipe group' page. |
| **3.** |  | Give the recipe group a name. |
| **4.** |  | Assign a picture to the recipe group. |
| **5.** |  | Confirm the name and picture. |

## 6.3.2.2 Changing the name and picture of a recipe group

### How to access the 'Recipe groups' page

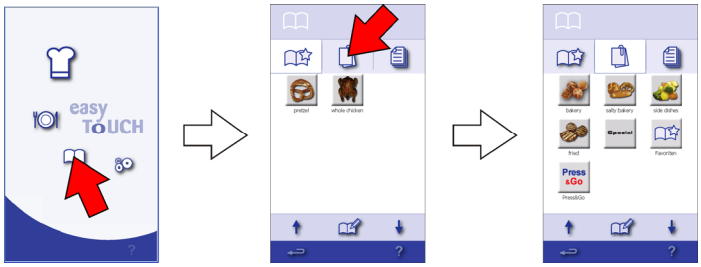


### Changing the name and picture of a recipe group

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipe group' page. |
| **2.** |  | Select the recipe group whose name and picture you wish to change. |
| **3.** |  | Open the 'Edit recipe group' page. |
| **4.** |  | Display the keypad. |
| **5.** |  | Use the keypad to enter the name. |
| **6.** |  | Confirm your entry.<br>You can close the keypad with Esc. |
| **7.** |  | Open the 'Manage pictures' page. |
| **8.** |  or | Select where the pictures are held: internal picture or external picture from the file system. |
| **9.** |  | Select a picture. |
| **10.** |  | Confirm your selection. |

## 6.3.2.3 Saving / removing a recipe in a Recipe group

### How to access the 'Recipe groups' page



### Saving a recipe in a Recipe group

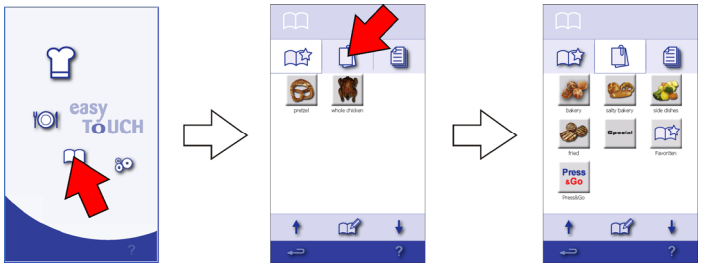
| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipe group' page. |
| **2.** |  | Select the recipe group in which you wish to add a recipe. |
| **3.** |  | Open the 'Edit recipe group' page. |
| **4.** |  | Select the recipe that you wish to add to the recipe group. |
| **5.** |  | Add the recipe to the recipe group. |
| **6.** |  | If required, change the order within the recipe group. |

### Removing a recipe from the cookbook

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipe group' page. |
| **2.** |  | Select the recipe that you wish to remove from the cookbook. |
| **3.** |  | Remove the recipe from the cookbook. |
| **4.** |  | Confirm that you wish to remove it. |

## 6.3.2.4 Deleting a recipe group

### How to access the 'Recipe groups' page




### Deleting a recipe group

| | | |
|---|---|---|
| **1.** |  | Open the 'Manage recipe group' page. |
| **2.** |  | Select the recipe group that you wish to delete. |
| **3.** |  | Delete the recipe group. |
| **4.** |  | Confirm that you wish to remove it. |

# 7 ConvoControl for +3/mini

### Purpose of this chapter

This chapter provides information on the ConvoControl software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| General information | 143 |
| Software installation and connections | 145 |
| Appliance configuration | 161 |
| Software overview | 168 |
| Operation | 173 |
| Troubleshooting | 188 |

## 7.1 General information

### Purpose of this chapter

This chapter provides information about using these operating and installation instructions.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| System requirements | 144 |

## 7.1.1 System requirements

### Combi steamers and shock freezers suitable for control

On the following appliances you can record and document cooking and cooling processes with the ConvoControl software.

- CONVOTHERM combi steamer
  - OEB, OES, OGB, OGS, OSC, OSP, OSG
  - Not for combi steamers with easyTouch control
- Tecnomac shock freezer
  - T5, T14, T20, T30, T40, T50, MT
- ConvoChill shock freezer
  - C5/14, C5/20, C14/40, C14/65, C14.20/70, C30/110, C30/140, C20.10/80, C20.10/110, C12.20/80, C12.20/110, C30/100, C30/140, C30/110, C30/140, C40/150, C40/200

### PC system requirements

- Required operating system: WIN 7/Vista/XP/2K/2003 Server
- 1 free COM port if you choose an RS232 or RS485 connection
- (2 COM ports on the PC if you connect the combi steamer and shock freezer via RS485)
- Free USB port if you choose USB connection
- Network connection (RJ45, WLAN) if you choose Ethernet connection

### Peripheral requirements

Depending on the installation the following hardware components are required:

- Serial data transfer cable for RS232
- shielded, 2-core cable for RS485
- USB cable A-B
- Patch cable for Ethernet (with RJ45 connector)
- If necessary, communication module, RS232-RS485 converter, USB-RS232 converter, switches

### System requirements for combi steamers and shock freezers

- For an installation with USB, Ethernet and RS485 you need one communication module per combi steamer.
- For a network installation (RS485) with shock freezers you need one communication module per appliance.

## 7.2 Software installation and connections

### Purpose of this chapter

This chapter provides information on how to prepare appliances, possible connections and software installation.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Preparing combi steamers and shock freezers | 146 |
| Data transfer connections | 151 |

## 7.2.1 Preparing combi steamers and shock freezers

**Purpose of this section**

This section is intended **solely** for a qualified electrical installation engineer.

This section shows you how to prepare your combi steamer and your shock freezer. In order to work with ConvoControl you must add the combi steamer or shock freezer to a network or connect it directly to a PC with the appropriate cable.

**Contents**

This section contains the following topics:


| | Page |
|---|---|
| Preparing a combi steamer | 147 |
| Preparing and installing the communication module | 149 |
| Preparing the shock freezer | 150 |

## 7.2.1.1 Preparing a combi steamer

### Live components

**⚠DANGER**

**Risk of electric shock from live parts**

When the cover is open, there is a risk of electric shock from touching live parts.

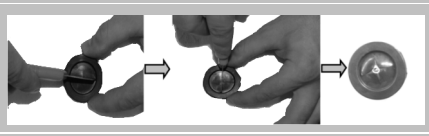
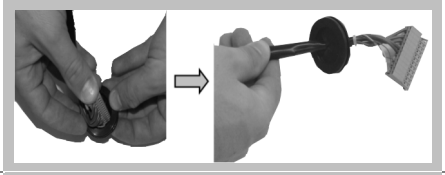
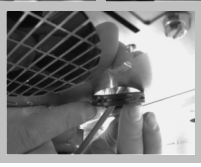
- ▷ Work on the electrical system must only be performed by a qualified electrician from an authorized customer service office.
- ▷ Disconnect the appliance from the power supply before removing the cover.
- ▷ Take protective measures to ensure the appliance cannot be switched on again.
- ▷ Make sure that the appliance is de-energized.

| | | |
|---|---|---|
| **1.** | | Proceed as follows depending on the model: |
| **1.1** |   | **Visible screws**<br>Open the quick-release catches on the sides. |
| **1.2** |  | **Central screw**<br>Unscrew the hexagonal bolt size 8 on the bottom of the appliance. |
| **2.** |   | Push the side panel upwards. |
| **3.** | | Pull the side panel out holding the bottom edge. Remove the side panel and set it aside.<br>**Caution:**<br>Risk of cuts. Wear protective gloves. |

## Unscrew and remove the front panel.

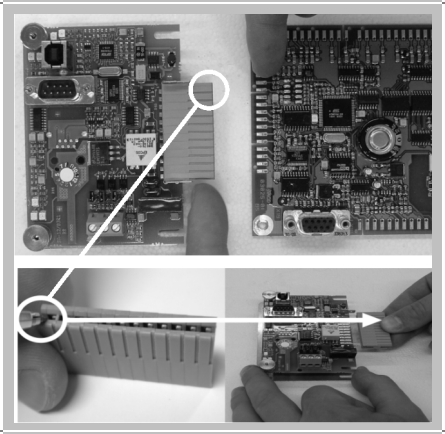
| | | |
|---|---|---|
| 1. |   | Unscrew the Allen screw size 5 all the way and then press it down all the way. |
| 2. |   | Pull the front panel out with light pressure and lay it on the ground.<br>**Caution:**<br>Support the front panel with your other hand to prevent it from falling down. |

## Preparing a blind plug for a cable feed-through

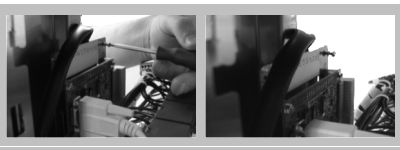
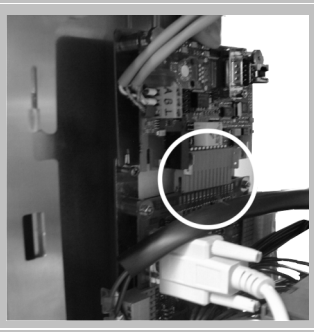
| | | |
|---|---|---|
| 1. |   | Remove the blind plug for the cable gland. It is located underneath the appliance. |
| 2. |  | Make a cut in the plug for the cable gland. |
| 3. | (Example RS232)  | Run the cable through the cable-gland plug.<br>**Please note:**<br>The type of cable depends on the type of installation.<br>See section on *"Data transfer connections"* on page 151. |
| 4. |    | Fit the cable, with attached cable-gland plug, in the base of the appliance. |

## 7.2.1.2 Preparing and installing the communication module

### Preparing the communication module for RS485, USB and Ethernet

| | | |
|---|---|---|
| **1.** | | Screw the communication module to the enclosed metal panel using spacers and knurled screws. |
| **2.** |  | Connect the connector to the communication module.<br>**Please note:**<br>Observe the connector coding! |
| **3.** | | Further information<br>▪ *Connection via RS232* on page 152<br>▪ *Connection via USB* on page 154<br>▪ *Connection via RS485* on page 155<br>▪ *Connection via Ethernet* on page 157 |

### Fastening the communication module to the control module

| | | |
|---|---|---|
| **1.** |  | Screw the fixing screws half way into the control module base panel. |
| **2.** | | Connect the appropriate communication cable to the appropriate port on the communication module.<br>Further information<br>▪ *Connection via RS232* on page 152<br>▪ *Connection via USB* on page 154<br>▪ *Connection via RS485* on page 155<br>▪ *Connection via Ethernet* on page 157 |
| **3.** |  | Connect the communication module to the control module (port X18) and tighten the screws. |
| **4.** | | Fit the front panel and the side panel.<br>**Please note:**<br>Follow the steps for preparing the appliance in reverse order.<br>See *Preparing the appliance* on page 31 |

### 7.2.1.3 Preparing the shock freezer

**Preparing the shock freezer**

Use the installation guide for the shock freezer to prepare the shock freezer.

## 7.2.2 Data transfer connections

**Purpose of this section**

This section is intended **solely** for a qualified electrical installation engineer.
This section shows you how to connect your combi steamer to a PC or a network.

**Contents**

This section contains the following topics:


| | Page |
|---|---|
| Connection via RS232 port | 152 |
| Connection via USB network | 154 |
| Connection via RS485 network | 155 |
| Connection via Ethernet (LAN) | 157 |
| Configuring the network address on a combi steamer | 159 |
| Configuring the network address on a shock freezer | 160 |

## 7.2.2.1 Connection via RS232 port

### Requirements

You need:

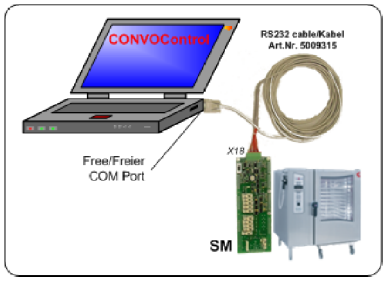
- 1x preformed RS232 cable with Phoenix connector (part no. 5009315)

### Note:

- This installation is suitable for a single installation.
- The cable length should must not exceed 15 m.
- A communication module is not required.

### Layout

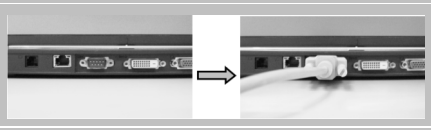
The following diagram shows the layout of the installation with an RS232 cable.*




***For PCs without a serial port we recommend installing an I/O interface card. Alternatively, you can use a USB-to-serial converter (part No. 5019200), but USB is not suitable for continuous operation.**

## Connection via RS232

Follow these steps to connect a combi steamer and a PC via an RS232 port:

| | | |
|---|---|---|
| **1.** |  | Connect the connector to X18. |
| **2.** |  | Connect the PC to the combi steamer. |
| **3.** | | Fit the front panel and the side panel.<br>**Please note:**<br>Follow the steps for preparing the appliance in reverse order.<br>See *Preparing the appliance* on page 31 |
| **4.** | | Allocate a network address to the appliance after installing the hardware.<br>See *Configuring the network address* on page 159, on page 160 |

## 7.2.2.2 Connection via USB network

### Requirements

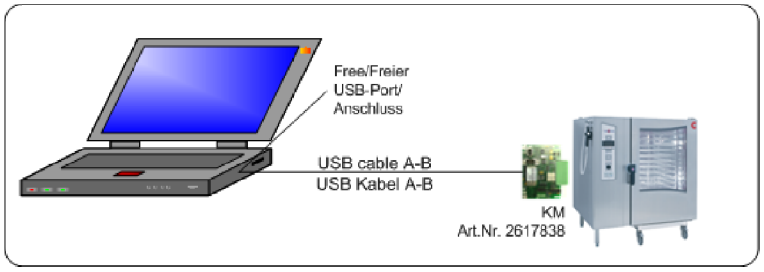
You need:
- One communication module per device (part No. 2617838)
- USB cable A-B

### Note:

- A network may have a maximum of 20 combi steamers.
- Make sure that the software version installed on every control module is version SM V4.12 or later. Switch the appliance off and press the Mr.C button.
- Every communication module (CM) should have revision number R2 (front of CM, top left).
- The length of the cable between the PC and a communication module must not exceed 3 m.

### Layout

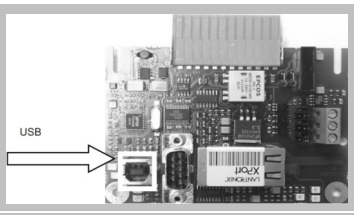
The following diagram shows the layout of a USB installation.






### Connection via USB

Follow the steps below to install the hardware with USB:

| | | |
|---|---|---|
| **1.** |  | Connect the PC to the USB port on the communication module.<br>**Result:**<br>The PC automatically detects every newly connected device. |
| **2.** | | Continue by fastening the communication module.<br>See: *Preparing and installing the communication module* on page 149 |
| **3.** | | Allocate a network address to every appliance after installing the hardware.<br>See: *Configuring the network address* on page 159, on page 160 |

### Different interfaces in a network

You can use different interfaces for the appliances in your network depending on the local situation.

## 7.2.2.3 Connection via RS485 network

### Requirements

You need:

- 1x RS232/RS485 converter (part no. 5009241)
- 1x serial cable
- One communication module per appliance
  - For combi steamer (part no. 2617838)
  - For shock freezers (Tecnomac communication module)
- Shielded 2-core cable.

### Note:

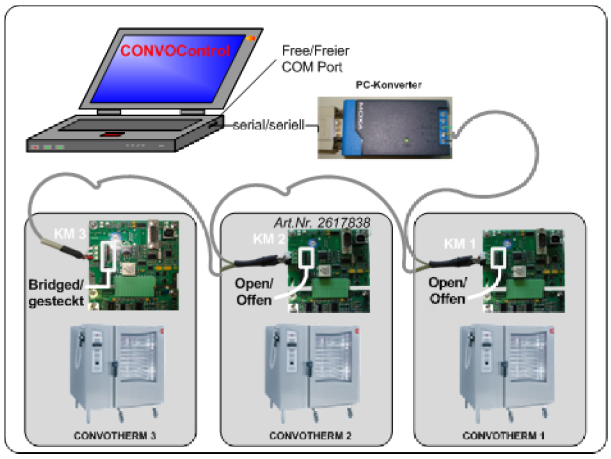
- A USB-to-serial converter cannot be used in combination with the RS485 port.
- Make sure that your PC has a free RS232 port (COM port). You can also add this port (PCI I/O card on PC, PCMCIA I/O card on laptop).
- The total length of cable in the network must not exceed 1000 m.

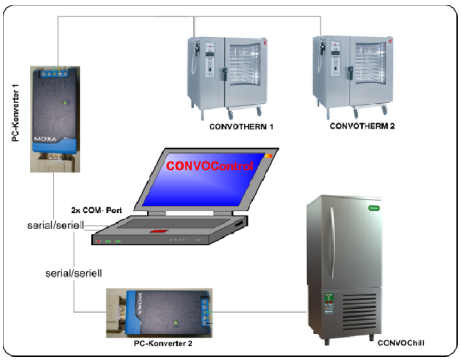
### Please note:

If there are shock freezers and combi steamers in the network, you need an additional free RS232 port (COM port) and another RS232/RS485 converter.

### Layout

The following diagram shows the layout of an installation with RS485.*

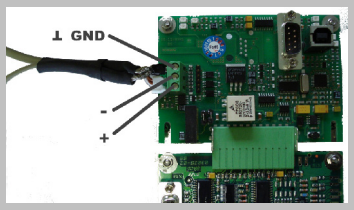
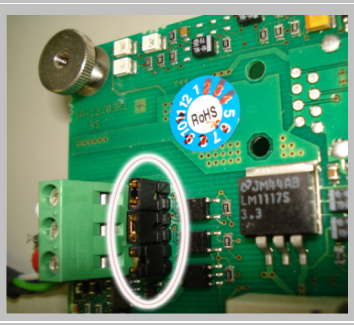



***You can manage a maximum of 31 combi steamers (per COM port).**

## Connection via RS485

Follow these steps to install the hardware with RS485:

| | | |
|---|---|---|
| **1.** |  | Connect the serial cable to the RS232/RS485 converter and connect the converter to a free COM port on the PC. |
| **2.** |  | Connect the 2-wire shielded cable to the RS232/RS485 converter (GND, D-, D+) and switch all three switches on the back of the converter to **ON**. |
| **3.** |  | Run the first shielded 2-core cable from the RS232/RS485 converter to the communication module (CM) on the first combi steamer.<br>**Please note:**<br>Make sure to use the same sequence for the wires!<br>**(GND, D-, D+)** |
| **4.** | | Run the additional cables from communication module to communication module.<br>**Please note:**<br>The wires are looped through from communication module to communication module. For this purpose, the wire ends are stripped, twisted, and wire ferrules are crimped on them. |
| **5.** |  | Connect all three jumpers of the **last** communication module in the RS485 network to terminate the network. |
| **6.** | | Continue by fastening the communication module.<br>See: *Preparing and installing the communication module* on page 149 |
| **7.** | | Allocate network addresses to the appliances after installing the hardware.<br>See: *Configuring the network address* on page 159, on page 160 |

## Different interfaces in a network

You can use different interfaces for the appliances in your network depending on the local situation.

## 7.2.2.4 Connection via Ethernet (LAN)

### Requirements

You need:

**Network installation:**

- one communication module per device (part No. 2619134)
- Ethernet infrastructure (router, switch, etc.)
- Ethernet patch cable

**Single installation:**

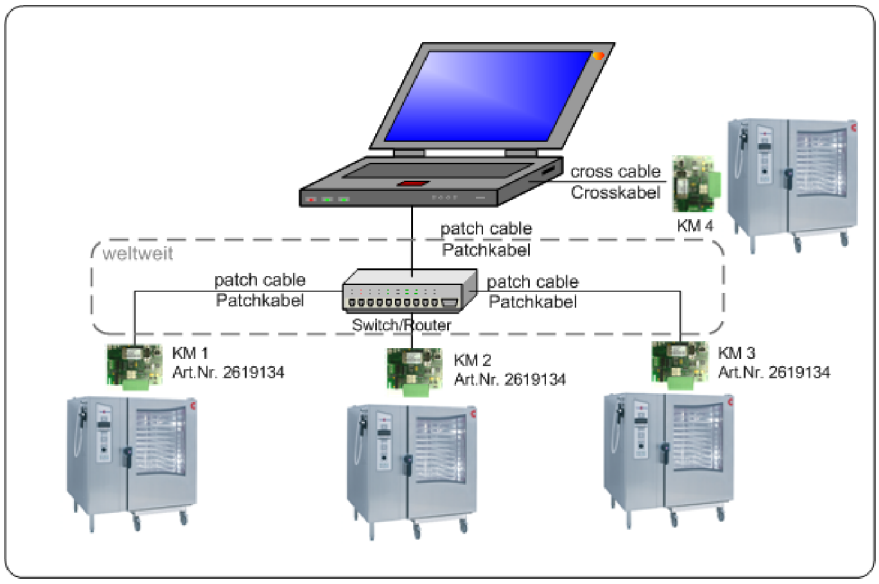
- 1x communication module
- 1x crossover cable

### Note:

This installation requires knowledge of networks and should therefore only be performed by the responsible local administrator.

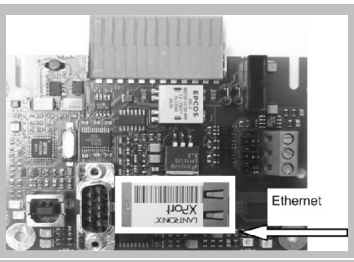
### Layout

The following diagram shows the layout of an Ethernet installation.



### Ethernet (LAN)

Follow the steps below to install the hardware with Ethernet (LAN):

| | | |
|---|---|---|
| **1.** |  | Connect the LAN port on the computer to the X-Port module on the communication module. |
| **2.** | | Continue by fastening the communication module.<br>See: *Preparing and installing the communication module* on page 149 |
| **3.** | | Allocate a network address to the appliance after installing the hardware.<br>See: *Configuring the network address* on page 159, on page 160 |

### Different interfaces in a network

You can use different interfaces for the appliances in your network depending on the local situation.

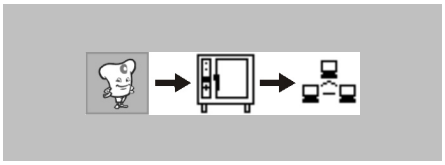
## 7.2.2.5 Configuring the network address on a combi steamer

**Configuring the network address**

Configure a separate network address for each combi steamer.

Every address must be unique in the network.

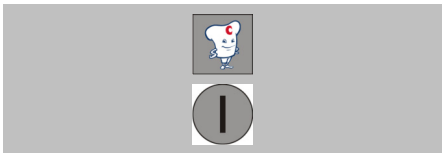
Proceed as follows to configure the network address for a combi steamer OEB, OES, OGB, OGS, OSP or OSG:

1. 

   In the "Default Settings" menu, select the "Network Address" submenu and assign an address to the appropriate combi steamer.

   **Please note:**
   See user manual

Proceed as follows to configure the network address on a combi steamer OSC:

1. 

   In standby mode, press the "Mr. C" button and the "ON/OFF" button simultaneously and select a network address.

   **Please note:**
   See user manual

## 7.2.2.6 Configuring the network address on a shock freezer

**Configuring the network address on a shock freezer**

Proceed as follows to configure the network address on a Tecnomac or ConvoChill shock freezer:

| | | |
|---|---|---|
| **1.** | | Press the "+" and "–" buttons simultaneously. |
| **2.** | | Use the "+" and "–" buttons to scroll down until "PA" (password) appears on the display. |
| **3.** |  | Press the "Temperature- or time-controlled cycle" button.<br>**Result:**<br>The time LED lights up. |
| **4.** | | Enter the correct password (e.g. "19-" – default password) using the "+" and "–" buttons. |
| **5.** |  | Press the "Temperature- or time-controlled cycle" button again.<br>**Result:**<br>The time LED lights up. |
| **6.** | | Keep the "+" and "–" buttons pressed simultaneously for five seconds.<br>**Result:**<br>You are now in the configuration window. |
| **7.** | | Scroll to S1-S4 and configure the following settings:<br>S1 --> -2 (9600 Baud)<br>S2 --> -0 (no parity)<br>S3 --> - e.g. 1 (network address)<br>S4 --> -1 (Convotherm Protocol) |
| **8.** | | Keep the "+" and "–" buttons pressed simultaneously for five seconds.<br>**Result:**<br>This saves the settings and you quit the service window. |

## 7.3 Appliance configuration

**Purpose of this section**

This section provides information on how to configure your appliance.

**Contents**

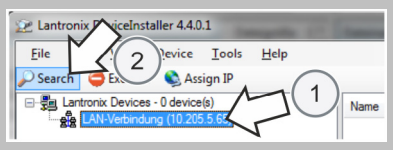
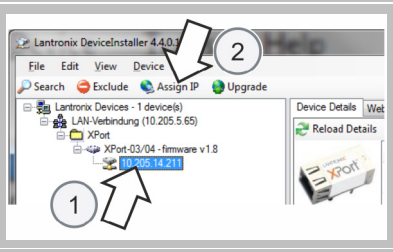
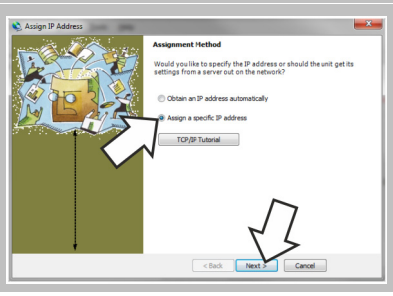
This section contains the following topics:

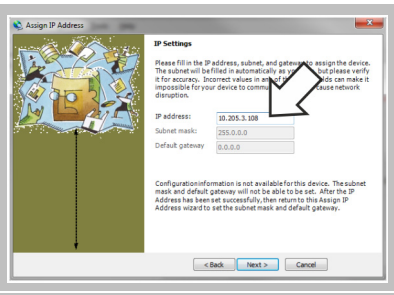
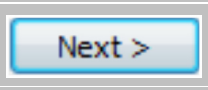
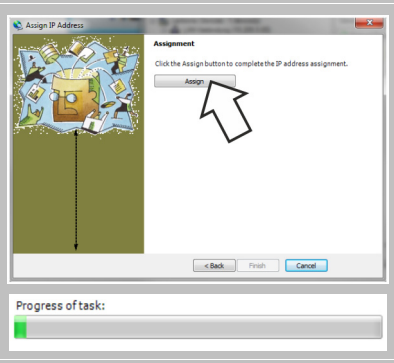
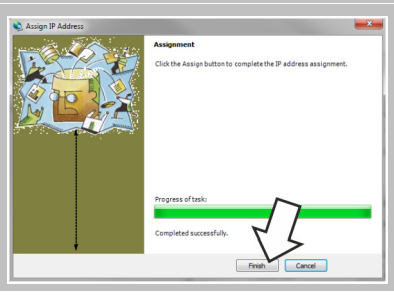

| | Page |
|---|---|
| Allocating an IP address | 162 |
| Registration | 164 |
| Registering an appliance | 164 |

## 7.3.1 Allocating an IP address

### Allocating an IP address for an Ethernet installation

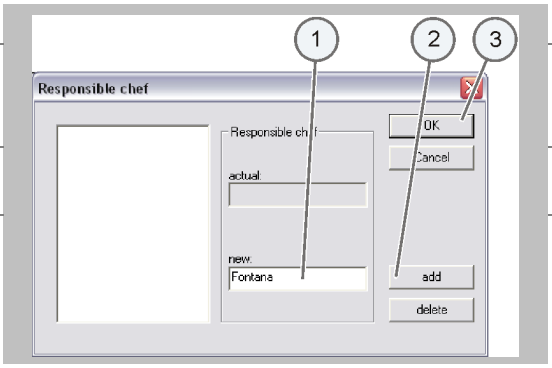
This installation requires knowledge of networks and should therefore only be performed by the responsible local administrator.

| | | |
|---|---|---|
| **1.** | | Install and run the "Lantronix DeviceInstaller" software.<br>**Please note:**<br>The "Lantronix DeviceInstaller" software is located in the "Packages" folder of the ConvoLink installation directory. |
| **2.** |  | Click on LAN connection (1) and then click the "Search" button (2) to run the program for allocating XPORT IP addresses.<br>**Result:**<br>The program runs a network scan.<br>When the network scan is finished, the program displays all connected XPORT devices of the selected network adapter with their hardware address (MAC address) in the tree view (left) and on the right.<br>**Please note:**<br>▪ The MAC address is a globally unique address.<br>▪ It is on the top of every XPORT module on the communication module (e.g.: 00-65-c1-73-6b-3f).<br>This allows you to distinguish the devices. |
| **3.** |  | Click on the appropriate XPORT.<br>**Result:**<br>The program displays a detailed view on the right of the window. |
| **4.** |  | Click on the IP address (1) and then on the "Assign IP" button (2).<br>**Result:**<br>The program displays an installation wizard. |
| **5.** |  | Select "Assign a specific IP address" and click the "Next" button. |

| | | |
|---|---|---|
| **6.** |  | Enter a free IP address in your network and then click the TAB key.<br>**Result:**<br>The program automatically fills the "Subnet mask" box. |
| **7.** |  | Click the "Next" button. |
| **8.** |  | Click the "Assign" button.<br>**Result:**<br>IP address allocation begins and a progress bar is displayed.<br>**Please note:**<br>Click the "Assign" button to assign the previously selected IP parameters to the selected XPORT module. |
| **9.** |  | Wait until address allocation is finished.<br>**Result:**<br>The "Finish" button is enabled. |
| **10.** | | Click the "Finish" button.<br>**Result:**<br>IP address allocation was successful and is finished. |

## 7.3.2 Registration

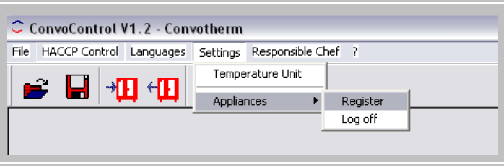
### Register person responsible for HACCP

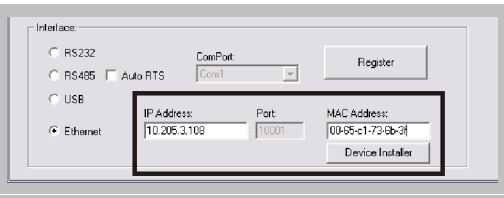
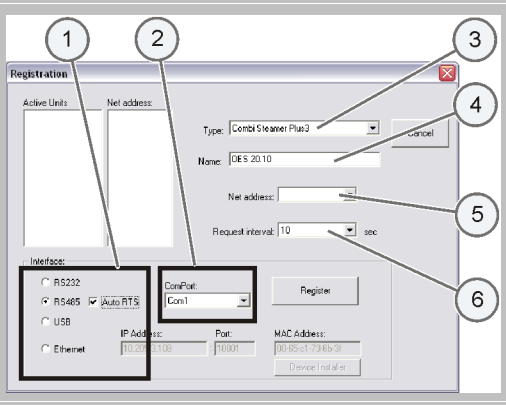
| | | |
|---|---|---|
| 1. |  | Enter the name of the person in charge. |
| 2. | | Click the "Add" button.<br>**Result:**<br>The name is displayed on the left of the window. |
| 3. | | Select the name of the appropriate cook in the left window. |
| 4. | | Click the "OK" button to confirm. |

## 7.3.3 Registering an appliance

### Registering an appliance

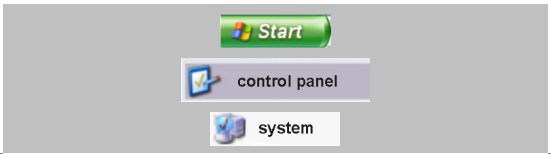
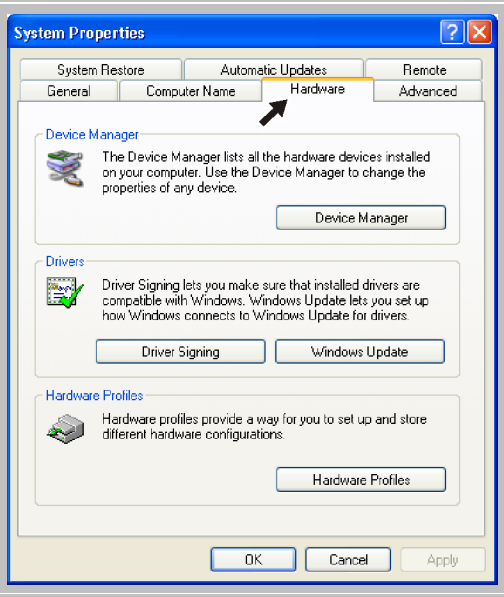
Proceed as follows to register a combi steamer or a Tecnomac or ConvoChill shock freezer:

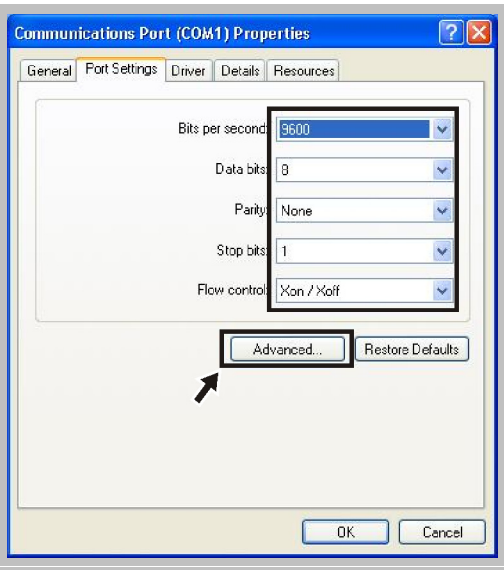
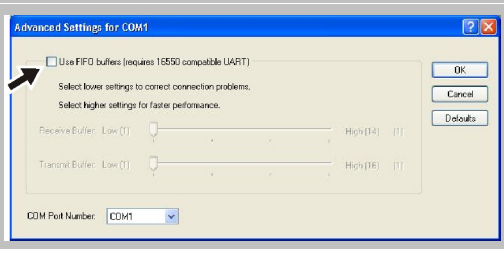
| | | |
|---|---|---|
| 1. | | Start the software. |
| 2. |  | Click "Settings" in the menubar. |
| 3. | | Click "Appliances". |
| 4. | | Click the "Register" button. |
| 5. | | Specify the following parameters: |
| 5.1 | | Port used (1) |
| | | For an RS485 port check the Auto RTS option.<br>**Please note:**<br>This option must be disabled for part No. 5009156 of the PC converter. |

| | | |
|---|---|---|
| **5.2** |  | For the Ethernet port, use the Device Installer to specify the IP address and enter it in the box.<br>**Please note:**<br>The port is always 10001 (cannot be changed)<br>Further information: '*Allocating an IP address* on page 38' |
| |  | Enter the MAC address.<br>See XPORT communication module<br>(e.g.: 00-65-c1-73-6b-3f) |
| **5.3** |  | Enter the parameters for the appliance to be connected:<br>▪ COM-Port (2) for RS232, RS485, USB<br>▪ Network address of the appliance (3)<br>▪ Time interval (4)<br>Time between software process parameters calls<br>▪ Name of the appliance (5)<br>▪ Appliance type (6)<br>Combi steamer or shock freezer<br>Further information: '*Configuring the network address* on page 159, on page 160' |
| **6.** |  | After specifying all parameters required to register the appliance, click the "Register" button. |
| **7.** | | Follow the instructions again for any other appliances. |

## Configuring the COM port in the operating system

When using RS232, RS485 and USB ports, you must configure the COM port in the operating system. Follow the steps below to configure it:

| | | |
|---|---|---|
| **1.** |  | Click the "Start" button of your Windows operating system – "Control Panel" – "System". |
| **2.** |  | Click the "Hardware" tab. |
| **3.** |  | Click the "Device Manager" button.<br>**Result:**<br>A selection window is displayed. |
| **4.** |  | Click "Connections" and double-click to select the communication port (COMxx).<br>**Result:**<br>A selection window is displayed. |

| | | |
|---|---|---|
| **5.** |  | Click the "Port Settings" tab and click the "Advanced..." button. |
| **6.** |  | Uncheck the "Use FIFO buffers" checkbox.<br>**Result:**<br>The COM port is fully configured. |

## 7.4 Software overview

### Purpose of this chapter

This chapter provides an overview of your software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Full view | 169 |
| Buttons | 170 |

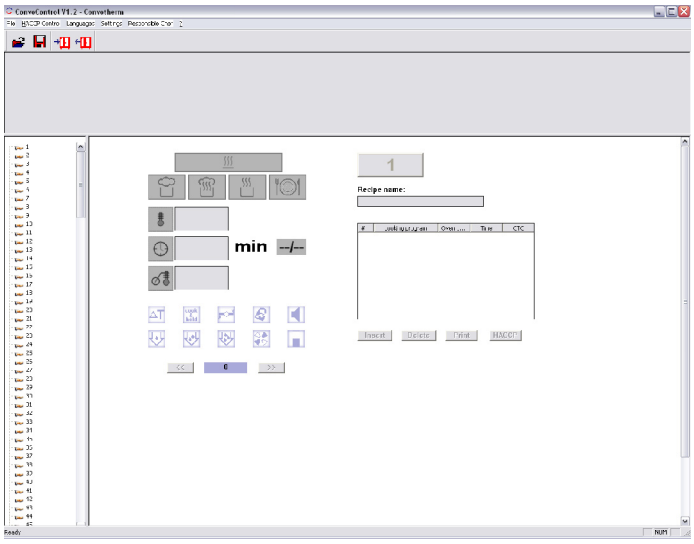
## 7.4.1 Full view

### Layout of the start screen

The ConvoControl program window is divided into three parts.

- Menubar, toolbar and "Appliances" (across the top)
- "Recipe list" – tree view (left)
- "Recipe editor" – input box (right)

### Appearance



## 7.4.2 Buttons

### The menu bar




### The buttons and their submenus

| Button | Submenu / function |
|---|---|
| **File** | ▪ New<br>▪ Open Cookbook<br>▪ Save cookbook<br>▪ Save All Recipes<br>▪ Quit |
| **HACCP Control** | Opens the calendar view to check HACCP data. |
| **Language** | ▪ English<br>▪ French<br>▪ English<br>▪ Dutch |
| **Settings** | ▪ Temperature Unit (°C/F)<br>▪ Register Appliances<br>▪ Unregister Appliances |
| **Responsible Chef** | Opens selection menu |
| **?** | ▪ Handbuch / Manual<br>▪ About ConvoControl<br>▪ License Activation |

### The toolbar



### The buttons and what they do

The toolbar buttons and their functions:

| Button | Function |
|---|---|
|  | Opens cookbook |
|  | Saves cookbook |
|  | Sends recipes |
|  | Receives recipes |

## The recipe list

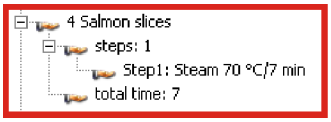
This list (tree view) displays all recipes (max. 250). You can expand every recipe for details.




## Notice

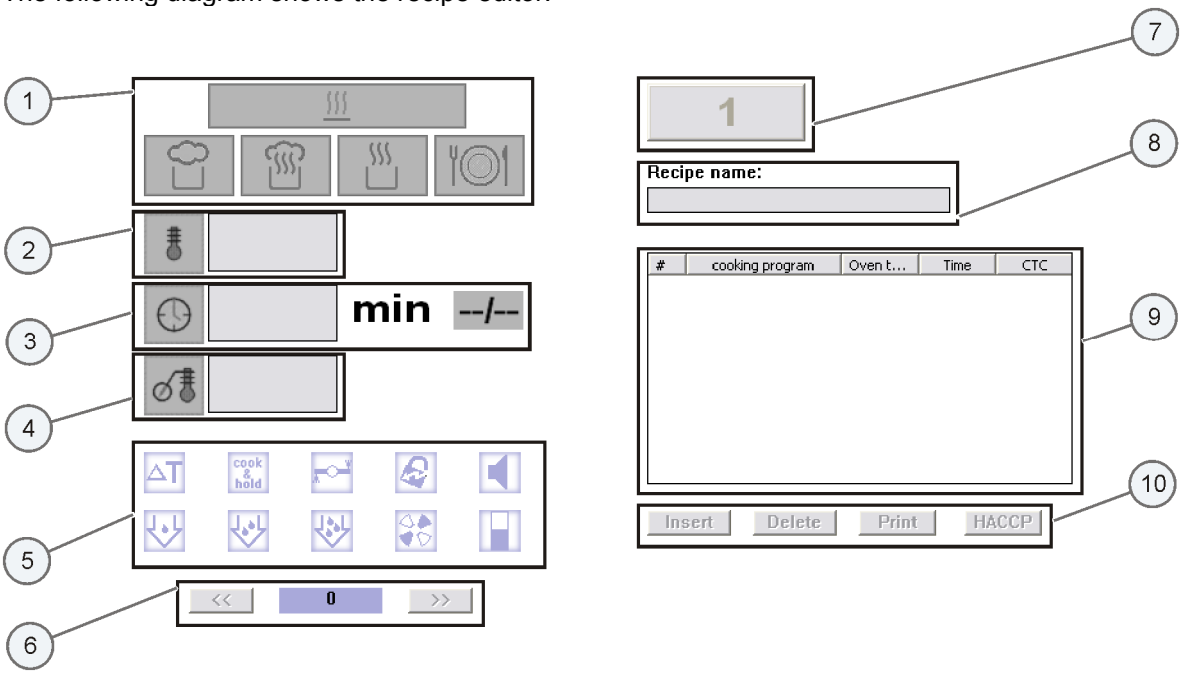
When you first open the list it is empty. The numbers from 1 to 250 are placeholders. Once you have written a recipe or loaded a cookbook, there are entries in the recipe list.

## The buttons and what they do

| Button | Function | Illustration |
|---|---|---|
| + | Opens the recipe slot<br>**Result:**<br>The program displays the number of steps, the cooking program, the cooking temperature and cooking time and the total time.<br>You can now edit the recipe in the right section of the recipe editor. |  |
| - | Closes the recipe slot<br>**Result:**<br>Displays the name of the stored recipes. | |

## The recipe editor

The following diagram shows the recipe editor:



## The buttons / displays and what they do

| No. | Button / display | Function |
|---|---|---|
| 1 | **Cooking programs** | Selecting cooking programs:<br>▪ Preheating<br>▪ Steaming<br>▪ Supersteam<br>▪ Convection<br>▪ Regenerating |
| 2 | **Cooking temperature** | Cooking temperature input |
| 3 | **Cooking time** | Input cooking time in minutes or continuous mode |
| 4 | **Core temperature** | Core temperature input |
| 5 | **Extra functions** | Selecting extra functions<br>**Please note:**<br>Only those extra functions can be selected that are allowed for the cooking program. |
| 6 | **Step navigation**<br>**<<**<br>**>>**<br>**0 - ….** | Select cooking steps and step display<br>step back<br>Step forwards<br>Displayed cooking step |
| 7 | **Recipe number** | Displays the recipe number |
| 8 | **Recipe name** | Displays the recipe name |
| 9 | **Overview of cooking steps** | Displays the settings of all cooking steps |
| 10 | **Action bar** | ▪ Add / delete cooking steps<br>▪ Print the selected recipe<br>▪ Set HACCP criteria |

## 7.5 Operation

### Purpose of this chapter

This section provides information about how to use the software.

### Contents

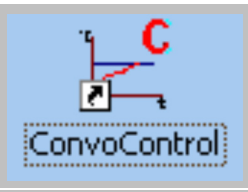
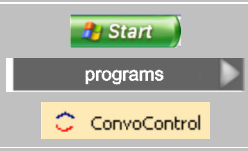
This chapter contains the following topics:


| | Page |
|---|---|
| Working with the ConvoControl program | 174 |
| Basic working procedure in ConvoControl | 179 |
| Working with cookbooks and recipes in ConvoControl | 180 |
| Communication with the combi steamer in ConvoControl | 183 |
| Backing up recipes in ConvoControl | 186 |
| Making default settings | 187 |

## 7.5.1 Working with the ConvoControl program

### Start the ConvoControl program

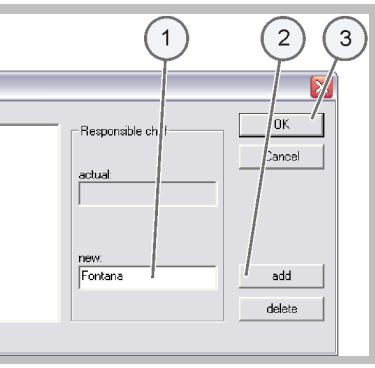
There are various ways of starting the ConvoControl program:

| | | |
|---|---|---|
| **1.** |  | Click the appropriate icon on the desktop. |
| **2.** |  | Start the program from the "Start" button of your Windows operating system – "All Programs" – "ConvoControl V 1.5" – ConvoControl |
| **3.** | | Start the program from Windows Explorer, directory Programs --> ConvoControl V 1.5 --> ConvoControl.exe |

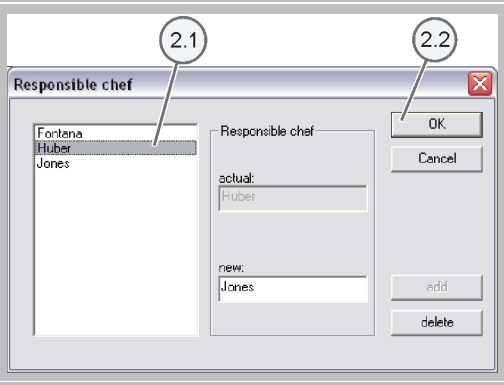
### Notice

To start the programs conveniently, you can add ConvoControl.exe to the "Autostart" directory so that ConvoControl runs automatically when you switch on the PC.

### Register person responsible for HACCP

| | | |
|---|---|---|
| **1.** |  | Enter the name of the person in charge. |
| **2.** | | Click the "Add" button.<br>**Result:**<br>The name is displayed on the left of the window. |
| **3.** | | Select the name of the appropriate cook in the left window. |
| **4.** | | Click the "OK" button to confirm. |

## Starting the automatic HACCP documentation

| | | |
|---|---|---|
| **1.** | | Start the ConvoControl program. |
| **2.** | | Enter the name of the person in charge of HACCP for the day or shift.<br>Do so as follows: |
| **2.1** |  | Select a name from the list. |
| **2.2** | | Click the "OK" button to confirm. |
| **2.3** | | You can expand and shorten the list in the "New" box. Enter the name and click the "Add" button to confirm.<br>**Please note:**<br>If you no longer need a name, click the "Remove" button. |
| **2.4** | | Click the "OK" button to quit the menu.<br>**Result:**<br>All cooking and cooling processes performed on the appliance are logged.<br>As soon as a cooking or cooling processes finishes, it is automatically saved and logged under the current date (no user action required!). |

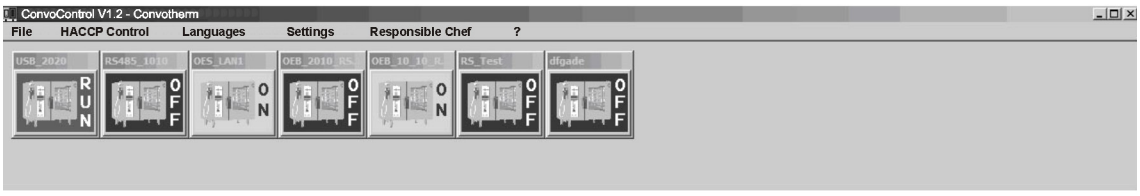
## Notice

Backup your HACCP data to a suitable backup drive at regular intervals to be on the safe side. Copy the file "HACCP.mdb" to the appropriate drive to backup.

This allows you to document adherence to HACCP criteria in your cooking/chilling processes even if your hard disk becomes defective.

## Logging relevant data

When you start a combi steamer or shock freezer, logging is automatically started and displayed in the HACCP menu.

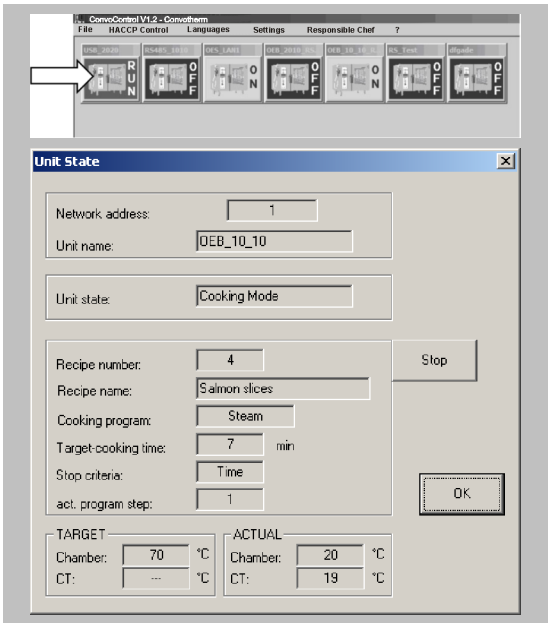



- RUN:log cooking parameters (cooking mode)
- ON: appliance is ready for operation (switched on)
- OFF: appliance is in standby mode or not available

## Online display of logging

As long as the ConvoControl software is running on your PC you can display current details about every registered combi steamer and thus monitor every cooking process online.

**1.**




Click the combi steamer icon or shock freezer icon to select the appliance whose status you wish to display.

**Result:**

The program opens the status display.

The status display shows various information about the appliance, e.g.

- Operating status
- Active program / active mode
- Defined and current values of temperature, time and core temperature.

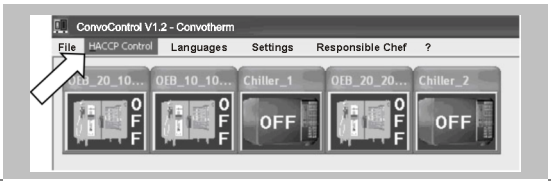
**Please note:**

Press the Stop button to stop the appliance, for example if you want to copy ConvoControl program changes.

## Checking cooking parameters

Once a cooking process finishes, it is automatically written to the database. You can retrieve every cooking process later by using the calendar function in order to monitor or allocate the cooking sequence and adherence to the HACCP criteria.

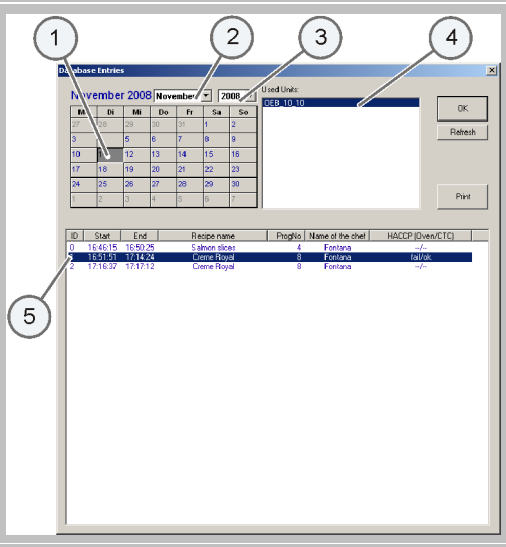
**1.**




Click "HACCPControl" in the menubar.

**Result:**
The program displays a dialog with the database entries.

**2.**




Select the following:
1. Day
2. Month
3. Year
4. Appliance
5. Recipe

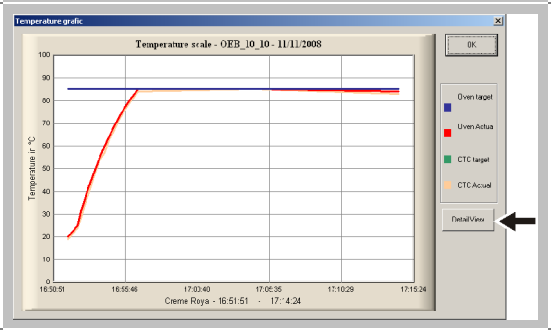
**Please note:**
Click "Refresh" to update the data.
You can output a new diagram.

**3.**

Click on the appropriate recipe:

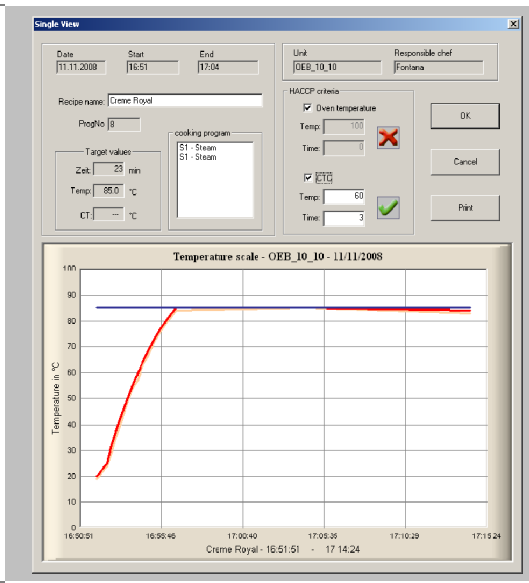
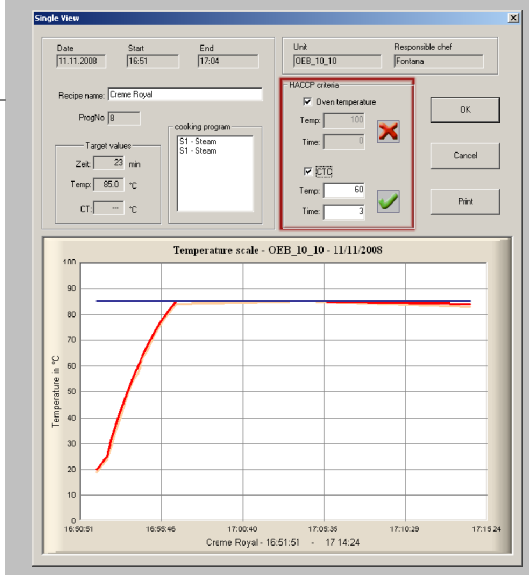
**Result:**
The program opens the temperature display.

**4.**




Click the "Detailed View" button in the temperature display to view the status display with diagram.

**Result:**
The program opens the single display.

| | | |
|---|---|---|
| **5.** |  | The detailed view contains the following windows:<br>▪ Cooking parameters<br>▪ Appliance and person in charge of HACCP<br>▪ HACCP criteria |
| **6.** | | Follow these steps to monitor adherence to the HACCP criteria: |
| **6.1** |  | Enter the HACCP criteria.<br>Oven temperature + holding time and / or<br>Core temperature + holding time |
| **6.2** | | Click the "OK" button.<br>**Result:**<br>HACCP conformity is displayed.<br>✓= conforms to HACCP<br>**X** = does not conform<br>**?** = no value defined |

**Notice**

Click the "Print" button to print out the windows of the various submenus for hardcopy documentation.

## 7.5.2 Basic working procedure in ConvoControl

**How to do it**

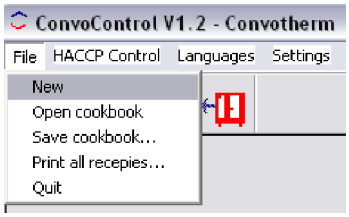
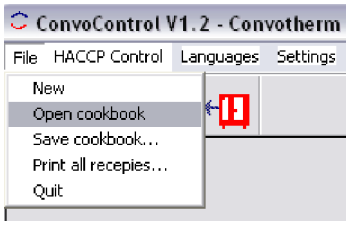
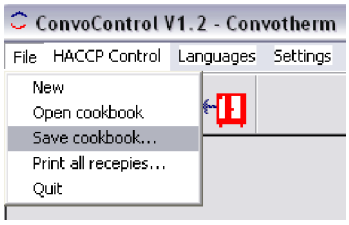
Working with ConvoControl is very simple and only involves these 6 steps:

| | | |
|---|---|---|
| **1.** | Start the program. | |
| **2.** | Open or create a cookbook. | See: *Working with cookbooks and recipes* on page 180 |
| **3.** | Create or edit recipes. | See: *Working with cookbooks and recipes* on page 180 |
| **4.** | Save the cookbook.<br>**Please note:**<br>Always make sure to save the cookbook after creating new recipes. They are only saved permanently this way. | See: *Working with cookbooks and recipes* on page 180 |
| **5.** | Initiate communication with the combi steamer. | See: *Communication with the combi steamer* on page 183 |
| **6.** | Backing up recipes | See: *Backing up recipes* on page 186 |

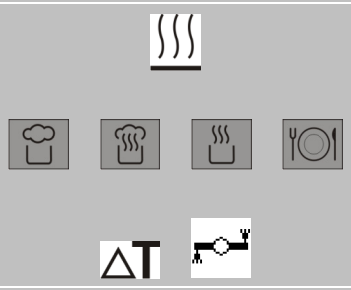
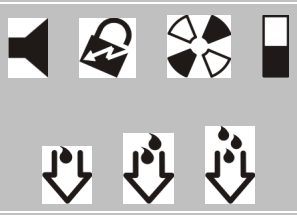
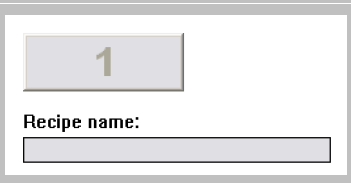
## 7.5.3 Working with cookbooks and recipes in ConvoControl

### Working with the cookbook

Follow these steps when working with the cookbook:

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Creating a cookbook** | 1 | Click on "File" in the menu bar. |  |
| | 2 | Click "New" in the submenu.<br>**Result:**<br>The program displays an empty list of recipes for editing. | |
| **Opening a cookbook** | 1 | Click on "File" in the menu bar. |  |
| | 2 | Click "Open Cookbook" in the submenu. | |
| | | or:<br>Click "Open" in the toolbar. |  |
| | | **Result:**<br>The program displays a full list of recipes for editing. | |
| **Saving a cookbook** | 1 | Click on "File" in the menu bar. |  |
| | 2 | Click "Save Cookbook" in the submenu. | |
| | | or:<br>Click "Save" in the toolbar. |  |
| | 3 | Give the cookbook a name.<br>**Result:**<br>The cookbook and the edited contents are now saved for further use. | |

## Working with recipes

| | | |
|---|---|---|
| **1.** | | Click on the appropriate recipe slot in the list of recipes.<br>**Result:**<br>The recipe and its settings (cooking program, cooking time, cooking temperature, etc.) are displayed in the recipe editor.<br>If the recipe slot is empty, all buttons are grayed out. |
| **2.** |  | Click on the appropriate cooking program:<br>▪ Preheating (30 °C - 250 °C)<br>▪ Steaming (30 °C - 120 °C)<br>▪ Superheated steam (100 °C - 250 °C)<br>▪ Convection (30 °C - 250 °C)<br>▪ Regenerate (120 °C - 160 °C)<br>▪ Delta-T cooking (only in combination with the convection or steam cooking programs)<br>▪ ConvoClean *system* (automatic cleaning) |
| **3.** |  | Set the oven temperature, cooking time or core temperature. |
| **4.** |  | Select any extra functions required:<br>▪ Extra buzzer<br>▪ Program lock<br>▪ Half fan speed<br>▪ Half power<br>▪ Crisp&Tasty (level 1-3) |
| **5.** |  | Enter further recipe steps.<br>▪ Cf. steps 2 through 4<br>▪ Cook&Hold (only possible as from the second recipe step) |
| **6.** |  | Enter the name of the recipe in the text box after "Recipe Name:". |

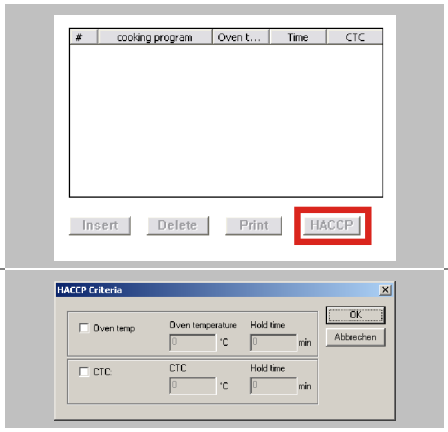
## Please note:

Disabled buttons are grayed out or white. Enabled buttons are blue or red.

Please refer to the combi steamer user manual for further details on cooking programs and on how to configure the oven temperature and cooking time.

## Setting HACCP criteria

**1.**




Click on HACCP in the recipe editor.

**Result:**

The program displays a dialog to input HACCP criteria for the recipe displayed in the recipe editor.

**2.**

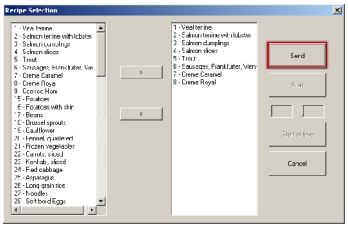
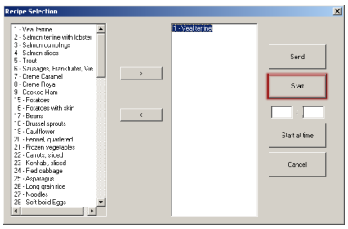
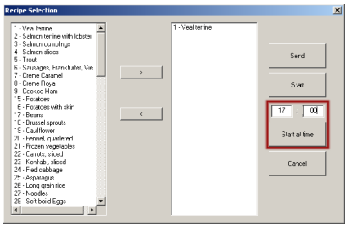



Set the oven temperature or core temperature and any holding times required.

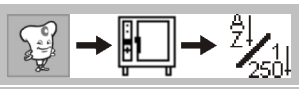
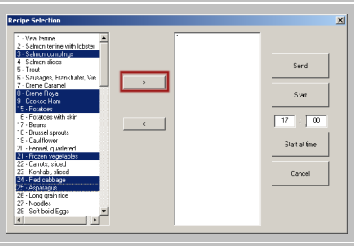
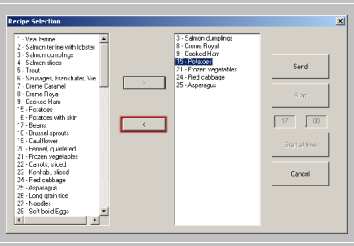
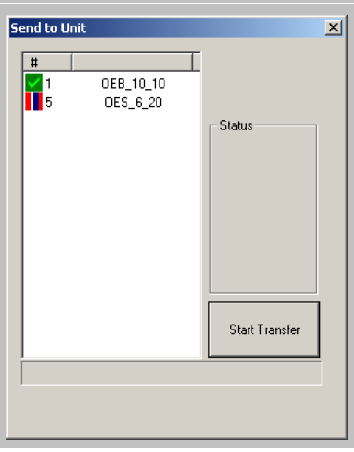
## 7.5.4 Communication with the combi steamer in ConvoControl

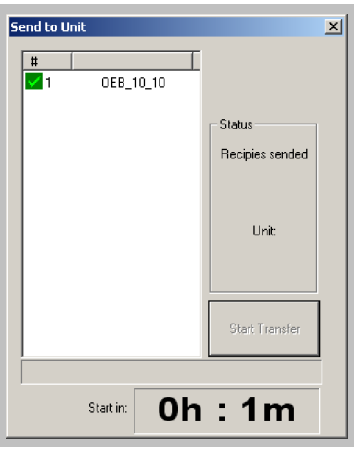
### Transfer modes

The following transfer modes are available:

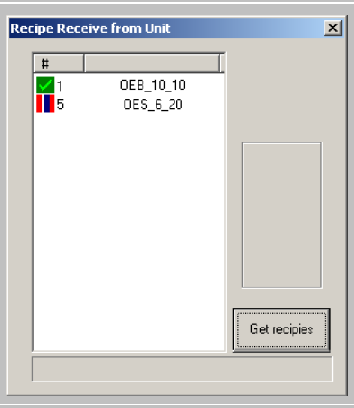
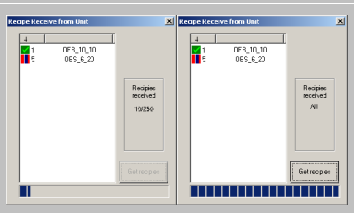
| Objective | Procedure | Illustration |
|---|---|---|
| **Send** | "Send" transfers the selected recipes to the appropriate combi steamers. The recipes are saved in the combi steamers. |  |
| **Start** | "Start" transfers the selected recipes to the appropriate combi steamers and starts the combi steamers. The recipe is permanently saved in the combi steamer. |  |
| **Start delayed** | "Start delayed" transfers the selected recipes to the appropriate combi steamers at a specified time and starts the combi steamers. The recipe is permanently saved in the combi steamer. |  |

## Transferring recipes to a combi steamer

| | | |
|---|---|---|
| **1.** |  | Sort the cookbook numerically.<br>See user manual. |
| **2.** |  | Click "Send" in the toolbar.<br>**Result:**<br>The program automatically displays the "Recipe Selection" dialog. |
| **3.** |  | Select the appropriate recipes and click ">".<br>**Please note:**<br>To select multiple recipes hold the CTRL key while left-clicking.<br>To select whole blocks hold the SHIFT key while left-clicking. |
| **3.1** |  | To delete a recipe from the transfer list, select the recipe to delete and click "<". |
| **4.** | | Select the transfer mode:<br>▪ Send<br>▪ Start<br>▪ Start delayed<br>**Result:**<br>The program automatically displays a dialog to select the combi steamers. |
| **5.** |  | Select the combi steamers that you want to send the recipes to.<br>**Please note:**<br>You can only transfer recipes to combi steamers that are switched on and not currently cooking. |
| **6.** | | Click "Start Transfer".<br>**Result:**<br>**Transfer mode: "Send" and "Start"**<br>After transferring all recipes, ConvoControl takes you back to the recipe selection dialog. |

| | | |
|---|---|---|
| 7. |  | **"Start delayed" transfer mode**<br>The start time is displayed in the selection list. Once the display changes to 0h:0m the combi steamer starts and ConvoControl returns to the recipe selection dialog.<br>**Please note:**<br>You cannot perform any other actions in ConvoControl until the combi steamer starts. |

## Receiving recipes from a combi steamer

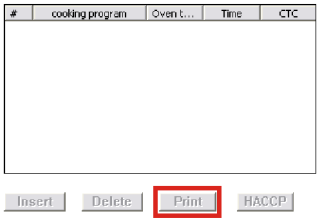
| | | |
|---|---|---|
| 1. |  | Click "Receive" in the toolbar.<br>**Result:**<br>The program automatically displays the "Appliance Selection" dialog. |
| 2. | | Select the combi steamer from which you want to receive the cookbook.<br>**Please note:**<br>You can only receive recipes from combi steamers that are switched on and not currently cooking. |
| 3. |  | Click "Receive Recipes".<br>**Result:**<br>This starts the receive process. |
| 4. |  | The progress bar (blue) indicates how many recipes have been received so far. This may take several minutes.<br>**Result:**<br>Once the process is finished, the "Receive Recipes" button is enabled again. You can now receive cookbooks from other combi steamers. |

## Please note:

You can only receive recipes from CONVOTHERM combi steamers from the OES, OEB, OGS and OGB line.

## 7.5.5 Backing up recipes in ConvoControl

### Printing recipes

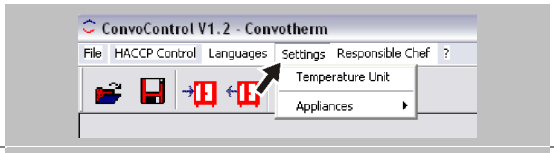
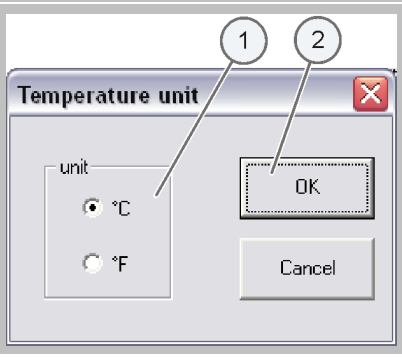
| Objective | Action | Illustration |
|---|---|---|
| **Print a single recipe** | Click "Print" in the recipe editor. |  |
| **Print whole cookbook** | Click on "File" in the menu bar.<br>Click "Print All Recipes..." in the submenu. |  |

### Saving a cookbook file to a USB stick

Retrieve the cookbook file to save from your combi steamer and drag it onto a USB stick.

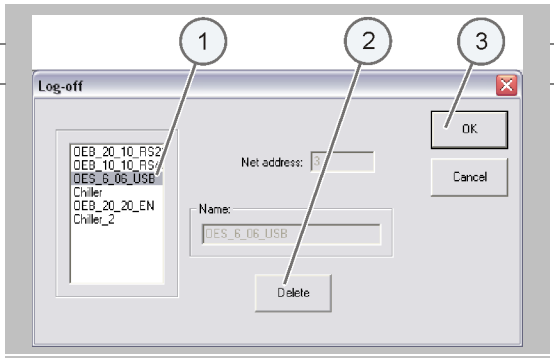
## 7.5.6 Making default settings

### Configuring the temperature unit

| | | |
|---|---|---|
| **1.** |  | Click "Settings" in the menubar. |
| **2.** | | Click "Temperature Unit" in the submenu.<br>**Result:**<br>A selection window is displayed. |
| **3.** |  | Select °C or °F and click the "OK" button to confirm. |

### Unregister Appliance

If you have registered an appliance incorrectly or if you wish to delete it, proceed as follows:

| | | |
|---|---|---|
| **1.** |  | Select the appliance. |
| **2.** | | Click the "Unregister" button. |
| **3.** | | Click the "OK" button to confirm this setting. |
| |  | **Result:**<br>The icon for the appliance that you unregistered disappears from the screen. |

### Language selection in ConvoControl

Follow these steps to configure the interface language:

| | | |
|---|---|---|
| **1.** |  | Click "Language" in the menubar and select the desired language.<br>**Please note:**<br>Currently, English, French, German and Dutch are available. |

## 7.6 Troubleshooting

### Purpose of this chapter

This section provides information about errors and how to remedy them.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Troubleshooting | 189 |

## 7.6.1 Troubleshooting

**Errors, troubleshooting and required responses**

| Description of error | Troubleshooting | Required response |
|---|---|---|
| **The appliance is displayed as OFF in ConvoControl** | The combi steamer is in standby mode and displays the date and time. | Switch the appliance on (ON/OFF button). |
| | The configured network address in ConvoControl does not match the network address on the combi steamer. | Reconfigure the network address on the appliance or in ConvoControl as appropriate. |
| | Faulty network connection. | Check the cables to the combi steamer and check the order of the connection cables! |
| | The COM setting is not correct. | Check the COM settings!<br>**Please note:**<br>▪ The configured COM port must match the serial connection cable.<br>▪ FIFO buffers should be disabled. |
| | Communication module not installed correctly. | Check installation of the communication module (CM)!<br>▪ Is the CM firmly screwed to the panel?<br>▪ Has the CM got direct ground contact with the appliance?<br>▪ All connectors on the CM should be connected firmly and correctly. |
| **The combi steamer constantly boots up** | Faulty network connection. | ▪ Check the cable connections and installation of the communication modules in the network.<br>▪ The communication module must be fitted on the enclosed metal panel and fastened with the screws on the control module installation panel. In order to ensure a clean cable connection we recommend using suitable core end sleeves and distribution terminals. |
| | Shock freezer protocols are sent to combi steamers. | The two networks must be separated.<br>**Please note:**<br>Use two separate COM ports on the PC. |

| Description of error | Troubleshooting | Required response |
|---|---|---|
| **Cooking data are not logged.** | ▪ Faulty network connection.<br>▪ Data logs in the network do not arrive. | Check interfaces and connections. |
| | Temperature differences too small between two logging points.<br>Although all appliances are queried in a cycle, depending on the query interval setting, only those entries are logged in which temperature change significantly compared with the last logging point (+/- 2°C). | ▪ No response required<br>▪ Correct behavior |
| **The RS232 port is not working.** | Could not make a serial connection. | Check the COM port settings on the PC (default setting with FIFO buffers disabled) and assign the correct COM port in ConvoControl. |
| | The pre-assembled cable on the CM (connector X18) is not connected properly. | Check the connection and connect the cable correctly. |
| **The USB port is not working.** | USB interface drivers were not installed. | Install the driver and reboot the computer.<br>**Please note:**<br>The driver is in the installation directory "Driver/USB". |
| | ▪ Connection to combi steamer interrupted.<br>▪ Possible causes are a USB driver crash (PC driver), a non-patched CM (revision 1 w/o cable patch) or an old SM version (earlier than V4.12). | The USB port is not suitable for long-term data logging (>3h) and distances exceeding 3 meters. |

| Description of error | Troubleshooting | Required response |
|---|---|---|
| **The RS485 port is not working.** | The RS232/RS485 converter is not configured or connected properly. | Check the settings in ConvoControl.<br>**Please note:**<br>▪ The RS232/RS485 converter ("Silverbox" part No. 5009156) works without AutoRTS.<br>▪ The RS232/RS485 converter (part No. 5009241) must be configured with AutoRTS. |
| | Wrong cables connected with each other. | Check all connection cables to the RS232/RS485 converter and to the various appliances in the network. |
| | The terminating resistor is not set on the last communication module. | Check whether the last communication module (CM) in the RS485 network is jumpered. All three jumpers on the CM (near the RS485 connection) must be closed. |
| | Timing problems when switching between send/receive on the PC. | New PCs operating with RS232/RS485 converters ("Silverbox" part No. 5009156) may cause data transfer problems. In order to resolve these problems, use an RS232/RS485 converter (part No. 5009241) with automatic send/receive switching. |
| | The LED on the RS232/RS485 converter ("Silverbox" part No. 5009156) does not light up. | Check whether the power supply is connected to the RS232/RS485 converter and that it is switched on.<br>**Please note:**<br>The RS232/RS485 converter (part No. 5009241) does not require an external power supply and does not light up. |
| | COM settings wrong. | ▪ Check whether the correct connection cable is connected to the appropriate COM port and that the COM port was properly registered in ConvoControl!<br>▪ All FIFO buffers should be disabled on the COM port. |
| **The Ethernet port is not working.** | The IP address was not assigned or is unreachable. | Use the Device Installer in ConvoControl to assign the Ethernet port an IP address in the available range. |
| | Wrong cable connected. | Check whether a cross cable was used instead of an Ethernet patch cable or contact your administrator. |

| Description of error | Troubleshooting | Required response |
|---|---|---|
| **Shock freezer cannot be integrated in ConvoControl.** | The configuration parameters do not match. | ▪ Check the Baud rate (S1=2), parity (S2=0), the network address (S3) and protocol mode (S4=1).<br>▪ Check the COM port settings on the PC and in ConvoControl. |
| | Shock freezer interface converter or communication module is defective. | Replace the parts. |
| | Cables not installed correctly. | Check the entire length of cabling for deficiencies or breaks. |
| **Cannot start the "Device Installer" for Ethernet appliance registration.** | The "Device Installer" program is not installed. | Install the "Device Installer" from the "Packages" ConvoLink folder. |
| | The program is held in a different location. | Run the "Device Installer" manually from: C:\Program files\Lantronix\DeviceInstallerX.X \DeviceInstaller.exe |
| **You cannot install the software.** | You do not have write permission for the "Registry". | Contact your administrator. |

# 8 HACCPViewer

### Purpose of this chapter

This chapter provides information on the HACCPViewer software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Software overview | 194 |
| Operation | 201 |

# 8.1 Software overview

### Purpose of this chapter

This chapter provides an overview of your software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Full view | 195 |
| Buttons | 196 |
| HACCPViewer, Recipe screen | 198 |
| Buttons in the Recipe screen | 199 |

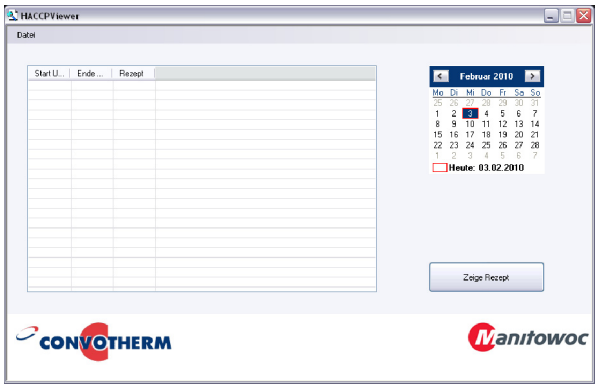
## 8.1.1 Full view

### Layout of the start screen

The program window of the start screen contains:
- a menu bar (across top of screen)
- a recipe list (center left)
- a calendar view (top right)

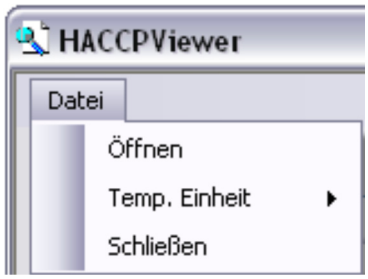
### Appearance

The following diagram shows the full view of the start screen:



## 8.1.2 Buttons

### The menu bar




### The buttons and their submenus

The following table shows you the buttons in the menu bar and their submenus:

| Button | Submenu | Function |
|---|---|---|
| **File** | Open | Opens the recipe files |
| | Temp. Unit | Sets °C or °F. |
| | Close | Closes the program |

### The recipe list

This list displays all the recipes for the given date. You can open each recipe to look at it in detail.

| Start Uhrzeit | Ende Uhrzeit | Rezept |
|---|---|---|
| 10.18.57 | 11.05.19 | Lammkeule medium |
| 11.56.48 | 12.49.40 | Haehnchen, 1000 gr. |
| 13.05.25 | 13.45.50 | Schweinehaxen, gegrillt |
| 14.17.14 | 14.52.14 | Putenrollbraten |
| 15.10.14 | 15.55.15 | Wammerl |
| 16.07.05 | 16.14.35 | IndividualCooking |
| 16.12.48 | 16.13.49 | Einschub: 1 |

The recipes are named in the recipe list as follows:

- from the recipe name in your cookbook
- as "IndividualCooking" for cooking processes without a recipe
- as "Shelf" for food placed in shelves
- with the selected cleaning program

### Notice

When you first open the list it is empty. The recipe list will contain recipes once you have recorded your HACCP data and imported it.

### The calendar

The calendar helps you to see the dates on which you have recorded recipes.




## The buttons and what they do

The following table shows you the buttons in the recipe list and their function:

| Button | Function |
|---|---|
| < | Scrolls to the previous month |
| > | Scrolls to the next month |
| ☐ | Jumps to today's date |
| ■ | Shows the selected date |
| **Bold font** | Shows dates containing entries |

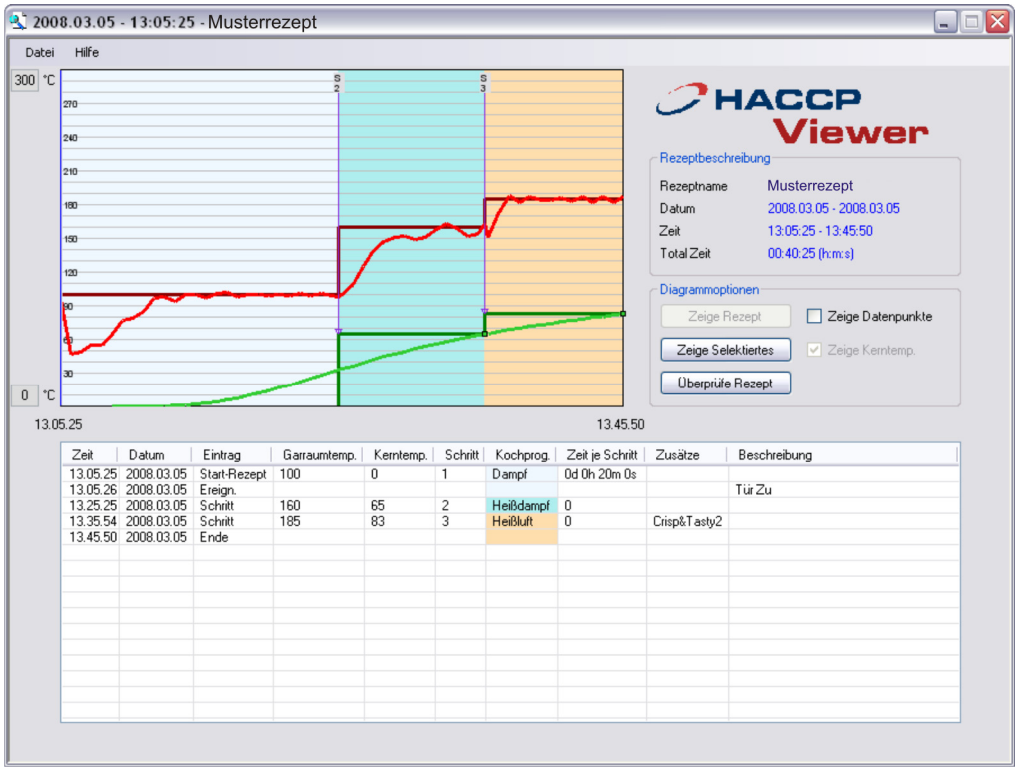
## 8.1.3 HACCPViewer, Recipe screen

### Layout of the Recipe screen

The program window of the recipe screen contains:
- a menu bar (across top of screen)
- a graph (top left)
- a recipe description and diagram (graph) options (top right)
- a detailed recipe breakdown (bottom of screen)

### Appearance

The following screenshot shows the Recipe screen:



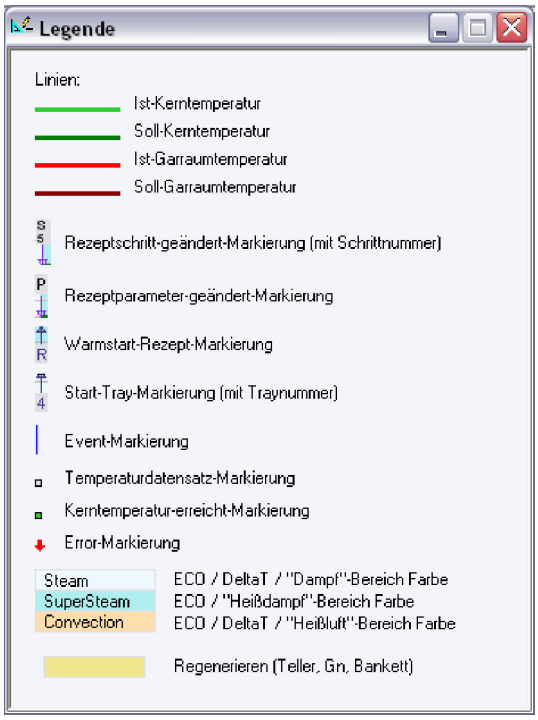
## 8.1.4 Buttons in the Recipe screen

### The menu bar

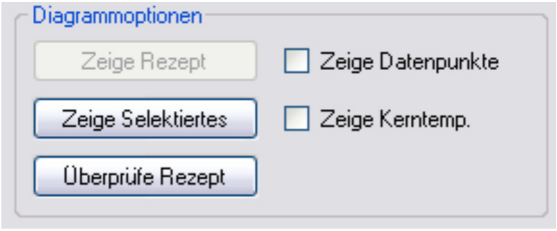



### The buttons and their submenus

The following table shows you the buttons in the menu bar and their submenus:

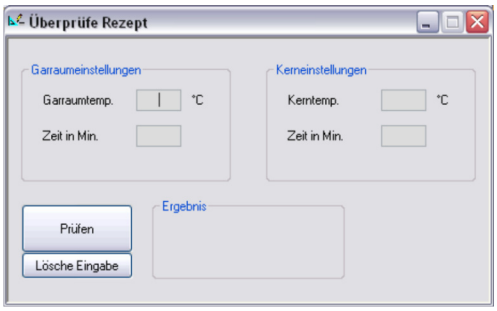
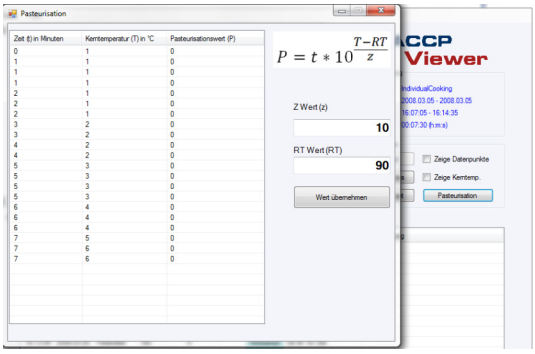
| Button / display | Submenu / function | Illustration |
|---|---|---|
| **File** | ▪ Export<br>▪ Print<br>▪ Close | |
| **Help** | Opens the Help text |  |

## The diagram options




## The buttons and their submenus

The following table shows you the buttons in the Diagram options and their submenus:

| Button / display | Submenu / function | Illustration |
|---|---|---|
| **Show Recipe** | Shows the Recipe screen again | |
| **Show Selected** | Shows the selected recipe steps | |
| **Check Recipe** | ▪ For entering the oven settings<br>▪ For entering the core settings<br>▪ Checks the recipe and shows the result |  |
| **Show Data Points** | Displays measurement points | |
| **Show Core Temp.** | ▪ Permanently selected if cooking recipe contains CTP cooking step<br>▪ Can also be selected if recipe only contains a time setting | |
| **Pasteurisation** | ▪ Displays totalled pasteurisation values.<br>▪ For changing the variable parameters |  |

## 8.2 Operation

### Purpose of this chapter

This section provides information about how to use the software.

### Contents

This chapter contains the following topics:


| | Page |
|---|---|
| Basic operating sequence | 202 |
| Importing data | 202 |
| Working with the Viewer | 203 |
| Backing up recipes or cleaning programs | 206 |

## 8.2.1 Basic operating sequence

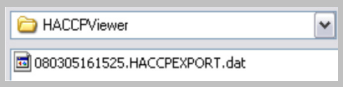
### How to do it

Working with HACCPViewer is very simple and only involves these 6 steps:

1. Import the data from the USB stick.
2. Start the program.
3. Select the HACCP file.
4. Select the date you require from the calendar.
5. Select the recipe from the recipe list.
6. Start looking at data in the viewer.

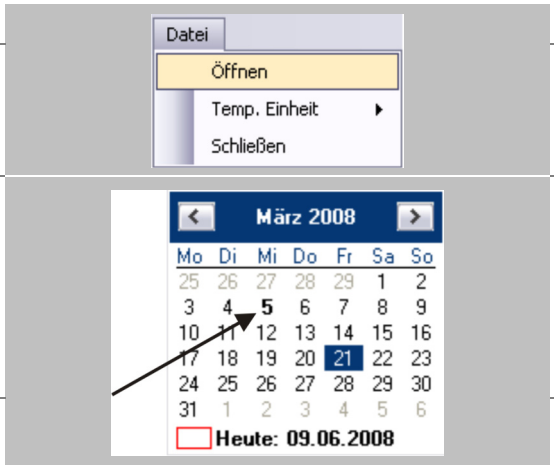
## 8.2.2 Importing data

### Importing a recipe file

| | | |
|---|---|---|
| **1.** | | Save the recipe data from the combi steamer on a USB stick.<br>See: *User manual* |
| **2.** | | Plug the USB stick into the computer.<br>See: *User manual* |
| **3.** |  | Save the HACCP file in the HACCPViewer folder.<br><br>**Please note:**<br>(C:\Program files\Convotherm\HACCPViewer) |

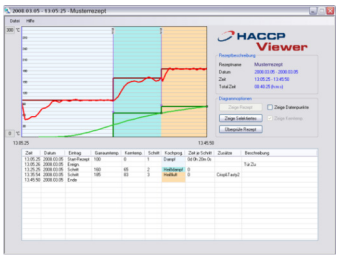
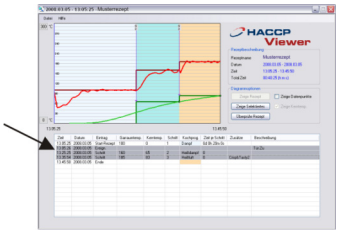
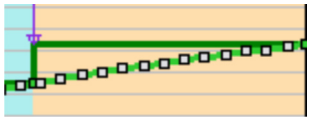
## 8.2.3 Working with the Viewer

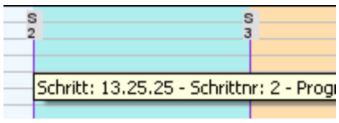
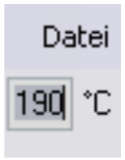
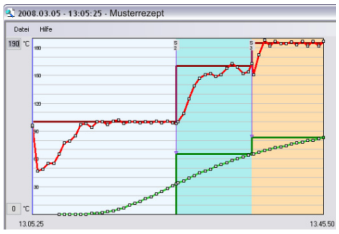
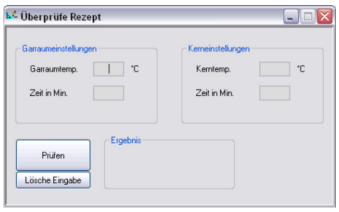
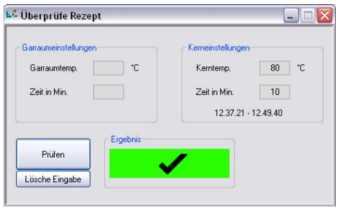
### Opening a recipe file

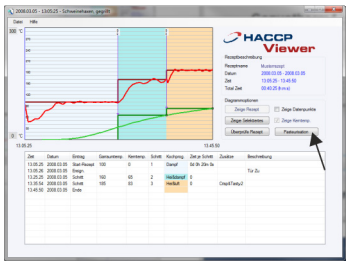
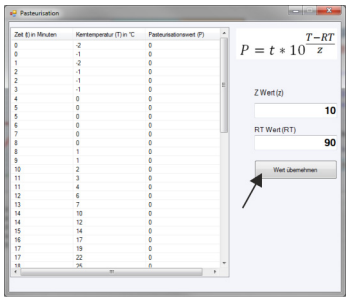
| | | |
|---|---|---|
| **1.** |  | Click on "File" in the menu bar. |
| **2.** | | Click on "Open" in the submenu.<br>**Result:**<br>A list opens containing HACCP files. |
| **3.** | | Open the HACCP file you require by double-clicking it or using the "Open" button.<br>**Result:**<br>A recipe list is displayed containing the recipes that were saved most recently.<br>**Please note:**<br>The recipe list displays the path of the HACCP file. |
| **4.** | | By clicking on the dates shown in bold in the calendar you can display other recipe lists. |

### Data retrieval options for recipes

The following table shows you a summary of the different data retrieval options in the Viewer:

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **To open the Recipe screen** | **1** | Open the recipe you require by double-clicking on the corresponding line in the recipe list<br>or<br>by clicking "Show Recipe".<br>**Result:**<br>The Recipe screen opens. |  |
| **Selecting recipe steps** | **2.1** | Click on the various recipe steps that you wish to look at in detail.<br>**Please note:**<br>To select more then one recipe step at once, hold the CTRL key while left-clicking on the recipe steps. |  |
| | **2.2** | Click "Show Selected".<br>**Result:**<br>The detailed view of the selected recipe steps is displayed. | |
| **Displaying data points** | **3.1** | Click "Show Data Points".<br>**Result:**<br>All the recorded measurement points are shown in the graph. |  |
| | **3.2** | Click on a measurement point<br>**Result:**<br>The date, time and temperature are displayed. |  |

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Displaying supplementary texts** | **4** | Move the mouse over the graph to the defined markers (see Help) or over the recipe name in the recipe description section (top right).<br>**Result:**<br>Details of the recipe are displayed. |  |
| **Scaling the graph axes** | **5.1** | Select the axis label. |  |
| | **5.2** | Change the temperature to a value 15°C above the maximum measurement point in the displayed temperature curve. |  |
| | **5.3** | Follow a similar procedure for the lower axis label, using the minimum measurement point in the displayed temperature curve.<br>**Result:**<br>The graph is scaled to fit the new axis labels. |  |
| **Checking recipes** | **6.1** | Click "Check Recipe".<br>**Result:**<br>The input field opens automatically. |  |
| | **6.2** | Enter the HACCP criteria.<br>▪ Core temperature + holding time<br>▪ Core temperature + holding time<br>**Please note:**<br>You can retrieve data for both the oven settings and core temperature settings at once. |  |
| | **6.3** | Click the "Check" button.<br>**Result:**<br>HACCP conformity is displayed.<br><br>✓= conforms to HACCP<br>**X**= does not conform | |

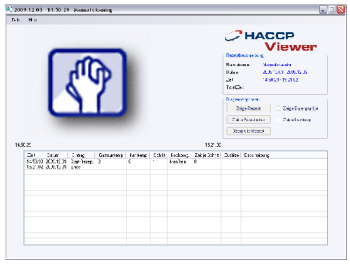
| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Changing pasteurisation parameters** | **7.1** | Click the "Pasteurisation" button.<br>**Result:**<br>The input field opens automatically. |  |
| | **7.2** | Change the value you wish to edit:<br>z — Temperature rise required in order to kill the same number of bacteria in a tenth of the original time.<br>RT — Reference temperature relating to thermal treatment. |  |
| | **7.3** | Click the "Adopt value" button. | |

**Please note:**

Disabled buttons are grayed out.

## Data retrieval options for cleaning programs

The following table shows you a summary of the different data retrieval options in the Viewer:

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Opening the Cleaning screen** | **1** | Open the cleaning program you require by double-clicking on the corresponding line in the recipe list<br>or<br>by clicking "Show Recipe".<br>**Result:**<br>The Cleaning screen opens. |  |

## Displaying the cleaning sequence

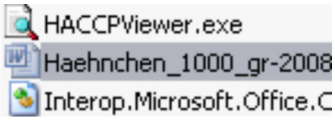
The list at the bottom contains information on the cleaning sequence including logged events such as "Door open" and "Door closed".

**Please note:**

Disabled buttons are grayed out.

## 8.2.4 Backing up recipes or cleaning programs

### Saving recipes or cleaning programs

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Saving a recipe or cleaning program** | **1** | Click on "File" in the menu bar. |  |
| | **2** | Click on "Export" in the submenu.<br>**Result:**<br>The file you want to save is saved as a Word file in the HACCPViewer folder.<br>**Please note:**<br>If Word 2002/2003 is not installed, a picture file is created containing the recipe data. |  |

### Printing recipes or cleaning programs

| Objective | Step | Action | Illustration |
|---|---|---|---|
| **Printing a recipe or cleaning program** | **1** | Click on "File" in the menu bar. |  |
| | **2** | Click on "Print" in the submenu. | |

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