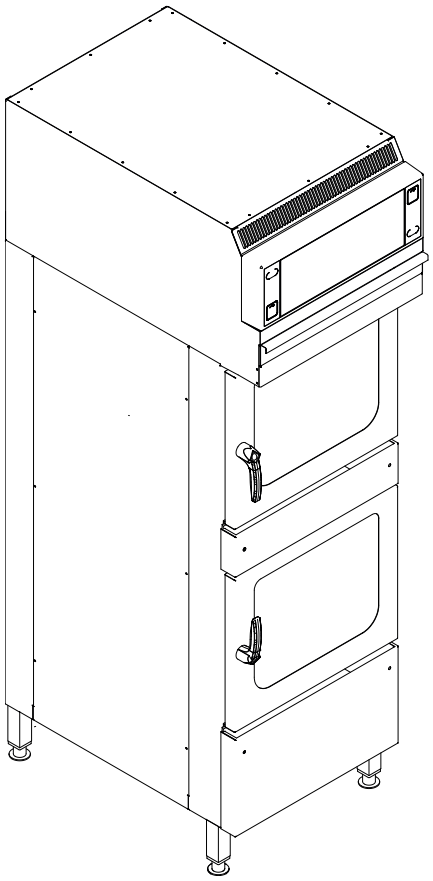
HENNY PENNY
Engineered to Last

Read the operating instructions prior to maintenenace

FlexFusion® ELECTRIC SPACE$AVER PLUS TEAM



FLEXFUSION
SPACE$AVER PLUS

FM06-140 • 2/4/2022

FM06-140 en-US

Maintenance manual

Model

FSDE **610**

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1 Introduction

1.1 About this manual

The maintenance instructions contain information:

- About the safe maintenance of the unit.

Observe the following notes and adhere to them:

- Read the maintenance instructions completely before starting maintenance.
- Read the Operating instructions before operating the unit.

Target group The target group for the maintenance instructions is trained specialist personnel who are entrusted with the service, maintenance and operation of the unit.

Figures All figures in this manual are intended as examples. Discrepancies can arise between this and the actual unit.

Part replacement The customer is informed about the need to replace parts and his consent is obtained. Only original spare parts are used.

1.2 Personnel qualification

Explanation of qualification

Skilled personnel	• A skilled person is someone who, on the basis of their technical training, knowledge and experience as well as familiarity with the applicable standards, can assess the assigned work and recognize possible dangers.

Type of activity	Qualification
Electrical connection	• Electrician • Specialized training • Employee of the responsible technical company

2 Maintenance intervals

2.1 Required maintenance

The manufacturer does not prescribe any mandatory maintenance of the unit.

2.2 Recommended maintenance

The manufacturer recommends maintenance of the unit in accordance with the following table.

After 12 months, after 6 months under heavy workload (more than 12 hours per day)
• Overall state of the unit • Operating unit • Power supply • Electrical components • Water connection • Waste water connection • Hood

3 Safety instructions

The maintenance personnel must be familiar with regional regulations and observe them.

The maintenance personnel must observe the safety information in these maintenance instructions.

The maintenance personnel must also observe the "Safety information" chapter in the installation instructions and operating instructions of the unit.

Organizational measures

Risk of property damage and personal injury from lack of organizational measures

- Inform the operators present prior to starting the maintenance work.
- Discuss how to respond to an emergency prior to starting the maintenance work.
- Use equipment and protective gear suitable for the activity.

Improper maintenance

Risk of physical damage and personal injury from improper maintenance

- Service the unit only as specified in these maintenance instructions.
- Use only original spare parts.

Concluding activities

Risk of damage to property and personal injury from improper connections

- Reactivate all safety devices and check that they function properly.

4 Description of unit

4.1 Overview of unit

4.1.1 FlexFusion-SpaceSaver Plus Team

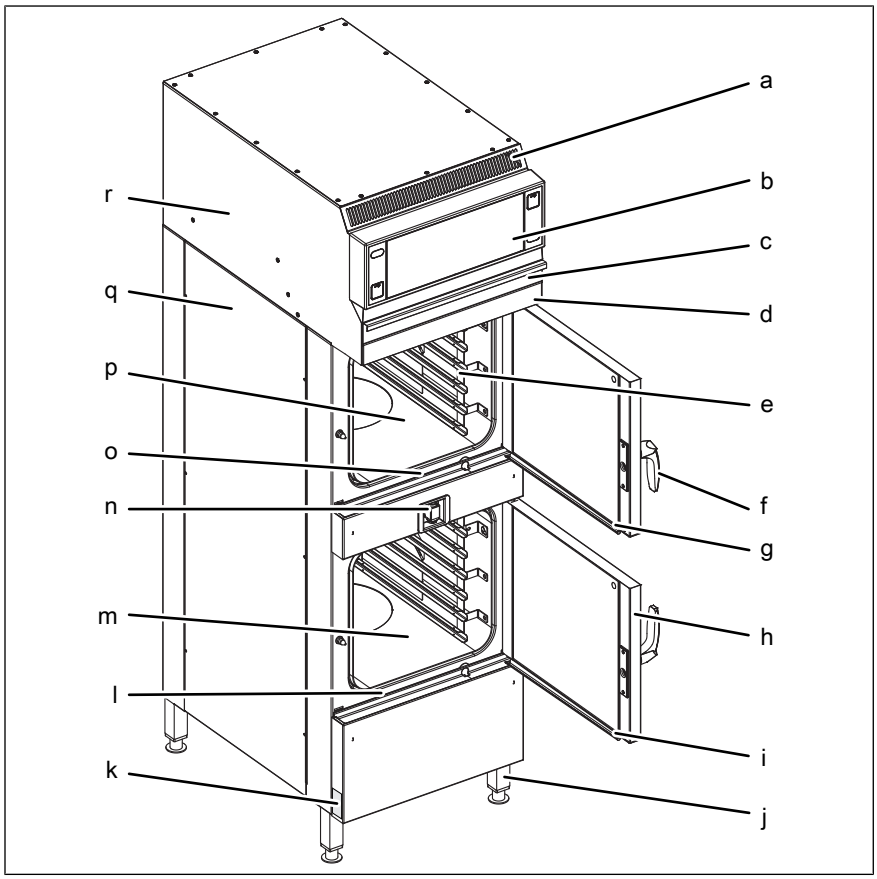

Image: Floor-standing unit

a	Air outlet	j	Unit leg
b	Operating unit	k	Nameplate
c	Filter drawer	l	Discharge channel for bottom unit
d	Condensate baffle	m	Cooking chamber in bottom unit
e	Hang-in frame	n	Hand shower (optional)
f	Door handle	o	Discharge channel for top unit
g	Discharge channel for top door	p	Cooking chamber in top unit
h	Cooking chamber door	q	Housing
i	Discharge channel for bottom door	r	Recirculation hood

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4.1.2 FlexFusion-SpaceSaver Team

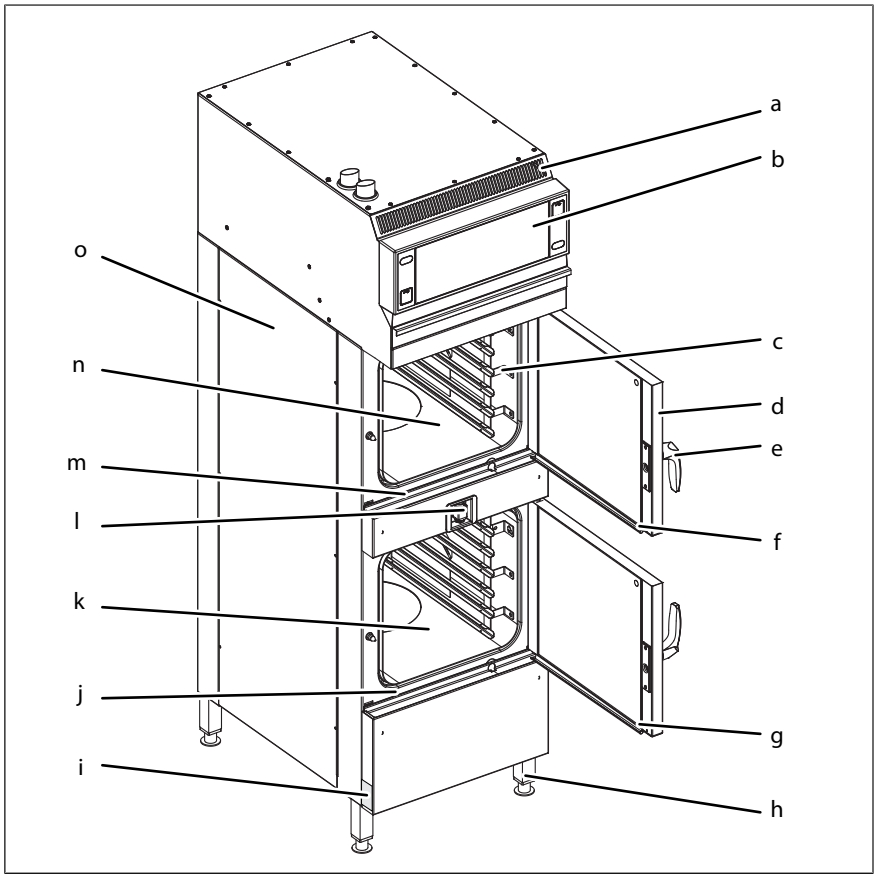

Image: FlexFusion-SpaceSaver Team

a	Air outlet
b	Operating unit
c	Hang-in frame
d	Cooking chamber door
e	Door handle
f	Discharge channel for top door
g	Discharge channel for bottom door
h	Unit leg
i	Nameplate
j	Discharge channel for bottom unit
k	Cooking chamber in bottom unit
l	Hand shower (optional)
m	Discharge channel for top unit
n	Cooking chamber in top unit
o	Housing

4.2 Detailed views

4.2.1 Recirculation hood filter

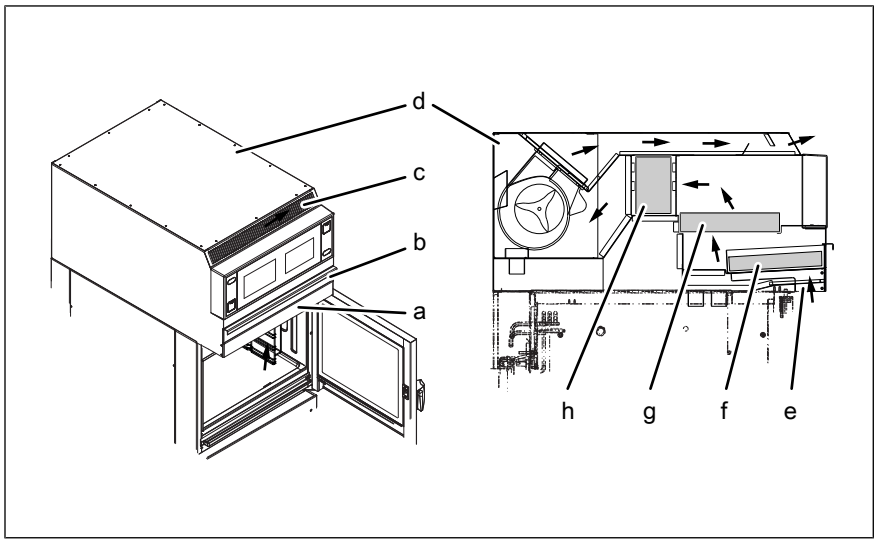

Image: Recirculation hood filter

a	Condensation baffle	e	Vapor inlet
b	Filter drawer	f	Filter mat (yellow)
c	Air outlet	g	Air filter
d	Recirculation hood	h	Activated charcoal filter

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5 Special tools, testing and measuring equipment

The following tools and measuring instruments are needed for maintenance:

- Voltmeter
- Clamp-on ammeter
- Spirit level
- Personal protective equipment
- Measuring cup with scale, capacity approx. 1 litre

6 Entering the order data and nameplate information

Order data	
Date:	
Name and location of customer:	
Company performing the work:	
Order number:	

The nameplate contains all important data and information about the present unit.

It is attached to the outside of the unit's housing. A second nameplate is located inside the unit behind the operating panel.

Checking the nameplate				
Test criteria		**Remarks / values**	**Yes**	**No**
• Present. • Legible.			☐	☐
If no Check whether the nameplate is present inside the unit. Nameplate not legible or not present: Do not perform any further work; contact customer service.				

General information	Yes	No
Information from the nameplate entered? SN: _____ Type _____ E: _____ Desig: _____ Item no.: _____ (if available)	☐	☐

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7 Opening and closing the housing

⚠ DANGER

Risk of personal injury and property damage from electric shock

- Before working on the unit, ensure that the unit is dead.
- Do not operate the unit with the housing open.

⚠ CAUTION

Risk of injury from sharp edges

- Wear protective gloves.

NOTICE

Risk of property damage from damage to the lines

- Remove and attach housing components carefully.

7.1 Opening and closing the service drawer

7.1.1 Open service drawer

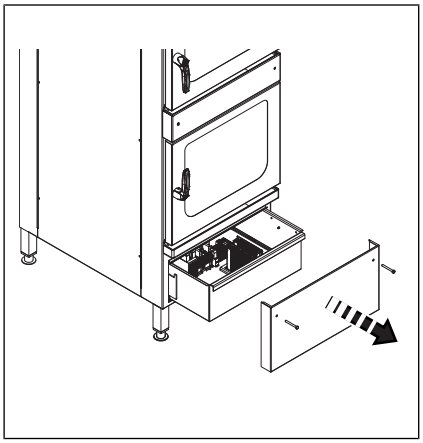

Image: Open service drawer

1. Undo the screws on the cover.
2. Remove the cover.
3. Pull out the service drawer.

7.1.2 Close service drawer

1. Slide in the service drawer.
2. Apply cover.
3. Screw the axle screws into the cover.

7.2 Removing and attaching the rear panel

7.2.1 Remove the rear panel.

1. Unscrew the screws on the rear panel.
2. Remove the rear panel.

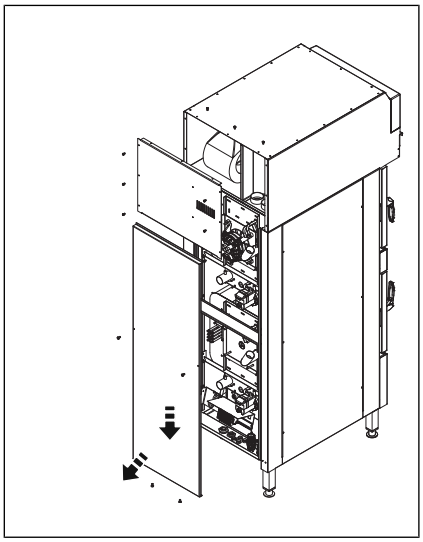

Image: Remove back panels

7.2.2 Attaching the rear panel

NOTICE

Risk of property damage from leaky housing

- Check seals when attaching the housing parts.

1. Carefully press in the rear panel.
2. Screw in the screws on the rear panel.

↳ The rear panel must be in contact with the unit on all sides.

8 Performing maintenance

⚠ DANGER

Risk of personal injury and property damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained qualified personnel.

Overview and order of tasks
Prerequisite: Device cooled down, drained and voltage-free
1. Inquire about complaints from the operator.
2. Check the overall state of the unit.
3. Check housing.
4. Check the cooking chamber.
5. Check cooking chamber door.
6. Check water connection.
7. Check piping.
8. Check hose line.
9. Check water filter.
10. Check wastewater connection.
11. Check components.
12. Check optional features.
13. Check software.
14. Check the control unit.
15. Check the condition of the electrical components in the unit.
16. Check power supply.
17. Check the controller.
18. Restore the unit to operability.
19. Document the result of the maintenance.

8.1 Complaints from the operator

Has the operator noticed unacceptable situations during operation? Were they traced on the unit?			
Complaint	**Remarks / values**	**Yes**	**No**
		☐	☐
		☐	☐
		☐	☐

8.2 Checking the overall state of the unit

8.2.1 Entirety of the unit

Inspect the housing for external damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Housing appears OK externally (no dents).		☐	☐
If no Inform the operator.			

8.2.2 Operating unit

Checking the operating unit			
Test criteria	**Remarks / values**	**Yes**	**No**
• Cracks and scratches in the touchscreen. • Touch screen blind. • Moisture penetrated.		☐	☐
If No Replace operating unit.			

8.3 Check housing

Check USB port cover			
Test criteria	**Remarks / values**	**Yes**	**No**
• Cover is without damage. • Function of closing the cover is given.		☐	☐
If No Replace cover.			

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8.4 Check upper and lower cooking chamber

8.4.1 Cooking chambers

Check the cooking chamber for contamination			
Test criteria	**Remarks / values**	**Yes**	**No**
• Cooking chamber is clean.		☐	☐
If No Inform the operator, because the proper function of the unit cannot be reliably checked and guaranteed due to the contamination.			

Check the cooking chamber for limescale residues			
Test criteria	**Remarks / values**	**Yes**	**No**
• Cooking chamber is free of limescale residues.		☐	☐
If No Decalcify unit and check on-site softening system. Check water quality.			

8.4.2 Upper and lower cooking chamber light

Check the lighting of the cooking chamber			
Test criteria	**Remarks / values**	**Yes**	**No**
• Lighting cooking chamber works.		☐	☐
If No Repair the lighting according to the service manual.			

8.4.3 Suspended racks upper and lower cooking chamber

Inspecting the hang-in frame cooking chamber for external damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Hang-in frame cooking chamber is not bent. • All slide-in modules can be used.		☐	☐
If No Change the hang-in frame.			

8.4.4 Cartridge holder upper and lower cooking chamber

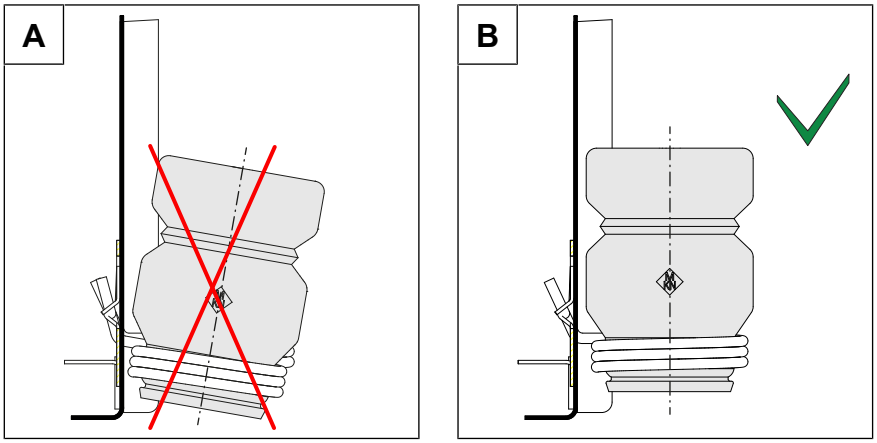

Image: Check cartridge holder orientation, A incorrect, B correct

Check the alignment of the cartridge holder			
Test criteria	**Remarks / values**	**Yes**	**No**
• Cartridge holder is correctly aligned.		☐	☐
If No Align cartridge holder horizontally.			
If No Replace air baffle with cartridge holder.			

8.4.5 Internal core temperature sensor upper cooking chamber

Check internal core temperature sensor for damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Core temperature sensor is not bent or damaged.		☐	☐
If No Change core temperature sensor.			

Check tight fit of internal core temperature sensor			
Test criteria	**Remarks / values**	**Yes**	**No**
• Screw connection of the internal core temperature sensor is tightened.		☐	☐
If no Tighten the screw connection.			

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8.4.6 Internal core temperature sensor lower cooking chamber

Check internal core temperature sensor for damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Core temperature sensor is not bent or damaged.		☐	☐
If No Change core temperature sensor.			

Check tight fit of internal core temperature sensor			
Test criteria	**Remarks / values**	**Yes**	**No**
• Screw connection of the internal core temperature sensor is tightened.		☐	☐
If no Tighten the screw connection.			

8.4.7 Cooking chamber sensor and protective basket upper and lower cooking chamber

⚠ CAUTION

Fire hazard due to overheating of the unit

Deposits can falsify the measurement result of the temperature sensor and cooking results can deviate from the ideal.

- Only operate unit with a clean temperature sensor.
- Clean the temperature sensor and the protective basket.

⇨ If cleaning does not produce the desired result or is not feasible, the temperature sensor must be replaced.

Check cooking chamber sensor and protective basket for damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Protective basket is not bent or damaged. • Cooking chamber sensor is not damaged. • The cooking chamber sensor is bent slightly upwards.		☐	☐
If No Replace protective basket. Replace cooking chamber sensor.			

Check the cooking chamber sensor and protective basket for contamination			
Test criteria	**Remarks / values**	**Yes**	**No**
• Protective basket is not dirty or calcified. • Cooking chamber sensor is not dirty or calcified.		☐	☐
If No Clean the cooking chamber sensor and protective basket.			

8.4.8 Fan wheel, heating element and water inlet upper and lower cooking chamber

Check heating element and fan wheel for limescale residues			
Test criteria	**Remarks / values**	**Yes**	**No**
• Heating element is free of limescale residues. • Fan wheel is free of limescale residues.		☐	☐
If No Decalcify the unit.			

Check water inlet for limescale residues			
Test criteria	**Remarks / values**	**Yes**	**No**
• Water inlet is free of limescale residues.		☐	☐
If No Decalcify or replace water inlet pipe.			

8.5 Check cooking chamber door upper and lower cooking chamber

Check external damage to cooking chamber door			
Test criteria	**Remarks / values**	**Yes**	**No**
• Window is fine (no cracks). • Window is properly glued.		☐	☐
If no Inform the operator.			
If No Manufacturer's recommendation: Change oven door.			

Check the seal on the cooking chamber			
Test criteria	**Remarks / values**	**Yes**	**No**
• Seal is OK (no cracks or other severe deformations).		☐	☐
If no Replace seal.			

8.5.1 Door latch upper and lower cooking chamber

Check the function of the interlock			
Test criteria	**Remarks / values**	**Yes**	**No**
• Lock must be actuated (locking and unlocking).		☐	☐
If No Change door latch.			

Check the function of the interlock			
Test criteria	**Remarks / values**	**Yes**	**No**
• Locking plunger is undamaged and not worn.		☐	☐
If No Replace locking block			

Check the function of the interlock			
Test criteria	**Remarks / values**	**Yes**	**No**
• Locking plunger is firmly seated on the housing.		☐	☐
If no Tighten the screw connection.			

8.6 Check water connection

What type of water softening is present?			
Test criteria	**Remarks / values**	**Yes**	**No**
• Water filter available. • Replacement date of the water filter?		☐	☐
• On-site water softening system available.		☐	☐

Checking the flexible conduit on the unit			
Test criteria	**Remarks / values**	**Yes**	**No**
• Flexible conduit is tight (no deposits or corrosion).		☐	☐
If No Change flexible conduit.			

8.7 Check flexible conduits

Check the flexible conduit in the unit			
Test criteria	**Remarks / values**	**Yes**	**No**
• Clamps are screwed on tightly.		☐	☐
If No Tighten bolts or replace clamp.			

Check tightness			
Test criteria	**Remarks / values**	**Yes**	**No**
• Hoses or flexible conduits are dry. • No traces of moisture or corrosion visible.		☐	☐
If No Change hose. If replacement is not possible immediately, take the unit out of service.			

8.8 Check waste water connection

Check the waste water connection on the unit			
Test criteria	**Remarks / values**	**Yes**	**No**
• On-site waste water connection to the unit is tight (no deposits or corrosion).		☐	☐
If No Inform the operator: Do not operate the unit until the waste water connection has been repaired.			

8.9 Checking the condition of the electrical components

Action
• Disconnect unit from power.
• Open the rear panel and service drawer (see "Opening and closing the housing").

Check the unit for water residues			
Test criteria	**Remarks / values**	**Yes**	**No**
• Unit is free of moisture and water residues.		☐	☐
If No Determine cause of moisture or water residue. Stop cause. If cause cannot be stopped immediately, take unit out of operation.			

Check control board cable			
Test criteria	**Remarks / values**	**Yes**	**No**
• Wire insulation is undamaged (not brittle, swollen or scorched). • Connection wires appear OK externally (not damaged or scorched).		☐	☐

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Check control board cable			
Test criteria	**Remarks / values**	**Yes**	**No**
If no Repair.			

Check contactor and solid state relay of control board			
Test criteria	**Remarks / values**	**Yes**	**No**
• Contactor and solid state relay are externally OK (not brittle, damaged or charred). • Screw connections are tight.		☐	☐
If no Repair.			

Inspecting the permanent connection for visible damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Electrical connection line is installed correctly. • Wire insulation is undamaged (not brittle or scorched).		☐	☐
If no Repair.			

8.10 Check components upper device

Check fan (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Fan works properly when cooking process is active. – The number of fans depends on the device.		☐	☐
If No Troubleshooting according to service manual.			

Check lift magnet air inlet flap			
Test criteria	**Remarks / values**	**Yes**	**No**
• Lift magnet works perfectly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check supply air hoses for damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Supply air hoses are free from damage.		☐	☐
If No Change hose. If replacement is not possible immediately, take the unit out of service.			

Check the steaming unit (see service level)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Humidification unit works perfectly.		☐	☐
• Water volume measured in the DynaSteam test indicated. – Unit in "ml" or "fl oz".		☐	☐
If No Troubleshooting according to service manual.			

Check solenoid valve vapour release (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Solenoid valve works perfectly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check siphon pump (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Siphon pump works perfectly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check pump circulation (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Pump circulation works properly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check motor cooking chamber for noise			
Test criteria	**Remarks / values**	**Yes**	**No**
• Motor cooking chamber runs virtually noiselessly.		☐	☐
If no • Check fan wheel for imbalance. • Recommendation of the manufacturer: Change motor and fan wheel.			

Check electrical contacts - Carry out inspection of wiring harness (cable and contacts)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Contacts are free of scorch marks.		☐	☐
If No Change electronic components.			

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8.11 Check components lower device

Check fan (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Fan works properly when cooking process is active. – The number of fans depends on the device.		☐	☐
If No Troubleshooting according to service manual.			

Check lift magnet air inlet flap			
Test criteria	**Remarks / values**	**Yes**	**No**
• Lift magnet works perfectly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check supply air hoses for damage			
Test criteria	**Remarks / values**	**Yes**	**No**
• Supply air hoses are free from damage.		☐	☐
If No Change hose. If replacement is not possible immediately, take the unit out of service.			

Check the steaming unit (see service level)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Humidification unit works perfectly.		☐	☐
• Water volume measured in the DynaSteam test indicated. – Unit in "ml" or "fl oz".		☐	☐
If No Troubleshooting according to service manual.			

Check solenoid valve vapour release (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Solenoid valve works perfectly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check siphon pump (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Siphon pump works perfectly.		☐	☐

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Check siphon pump (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
If No Troubleshooting according to service manual. Inform operator.			

Check pump circulation (service level / relay test)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Pump circulation works properly.		☐	☐
If No Troubleshooting according to service manual. Inform operator.			

Check motor cooking chamber for noise			
Test criteria	**Remarks / values**	**Yes**	**No**
• Motor cooking chamber runs virtually noiselessly.		☐	☐
If no • Check fan wheel for imbalance. • Recommendation of the manufacturer: Change motor and fan wheel.			

Check electrical contacts - Carry out inspection of wiring harness (cable and contacts)			
Test criteria	**Remarks / values**	**Yes**	**No**
• Contacts are free of scorch marks.		☐	☐
If No Change electronic components.			

8.12 Check optional features

The following features may be available depending on the device.

Inspecting the recirculation hood			
Test criteria	**Remarks / values**	**Yes**	**No**
• Recirculation hood works perfectly (hood runs).		☐	☐
If No Do not continue to operate combisteamer until hood is repaired.			

8.12.1 Check hand shower

Check hand shower			
Test criteria	**Remarks / values**	**Yes**	**No**
• Hand shower is tight. • Hand shower works perfectly. • undamaged.		☐	☐
If No Check hose reel.			

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Check hand shower			
Test criteria	**Remarks / values**	**Yes**	**No**
If No Change hand shower.			

Check hose reel and hose			
Test criteria	**Remarks / values**	**Yes**	**No**
• Hose rolls in without problems and is easy to unroll. • Hose is free of cracks. • Hose reel works perfectly.		☐	☐
If No Inform operator that customer service must repair the unit.			

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8.12.2 Check and clean recirculation hood, replace filter

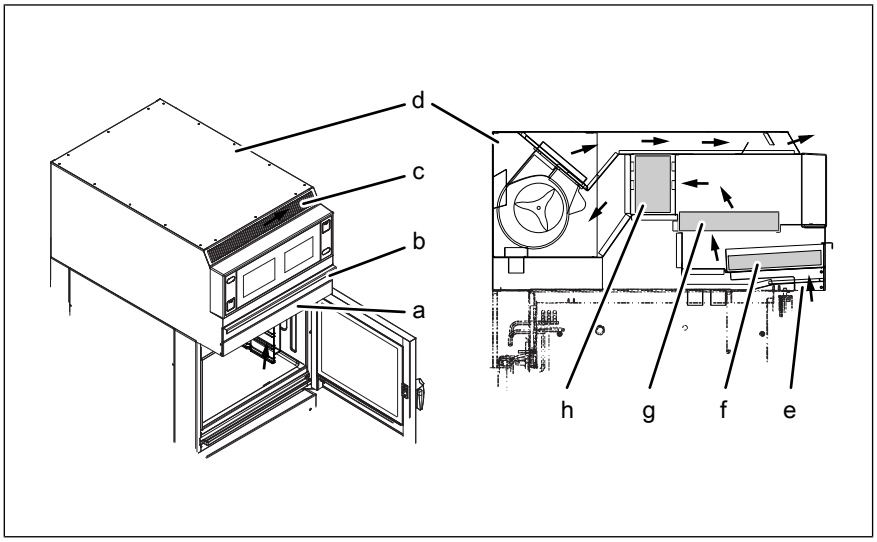

Image: Cleaning the recirculation hood and filter

a	Condensate baffle	e	Vapor inlet
b	Filter drawer	f	Filter mat (yellow)
c	Air outlet	g	Air filter
d	Recirculation hood	h	Activated charcoal filter

⚠ CAUTION

Risk of injury from sharp edges

- Wear protective gloves.

⚠ CAUTION

Risk of burns from hot surfaces

- Allow surfaces to cool prior to cleaning.

⚠ CAUTION

Risk of falling from unstable climbing aids

- Use only approved ladders or step stools as climbing aids.

INFORMATION

Do not operate the unit without air filter.

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Inspecting the recirculation hood			
Test criteria	**Remarks / values**	**Yes**	**No**
• Recirculation hood works perfectly (hood runs).		☐	☐
If No Do not continue to operate combisteamer until hood is repaired.			

Replace filter mat yellow and clean filter frame

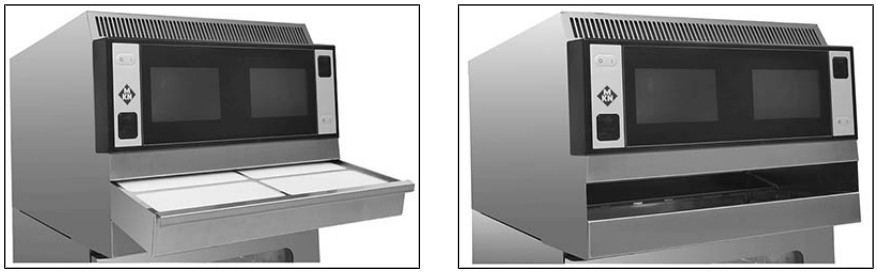

Image: Removing the filter drawer and condensate baffle

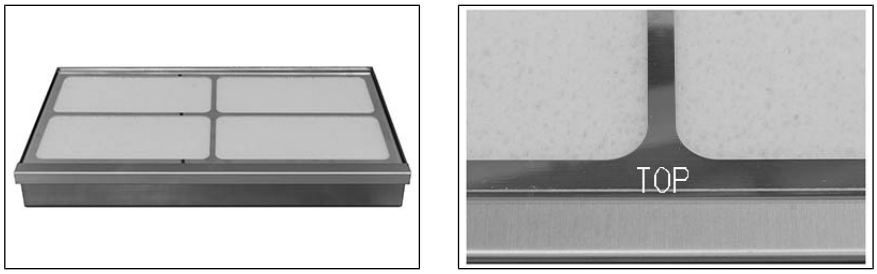

Image: Checking the yellow filter mat

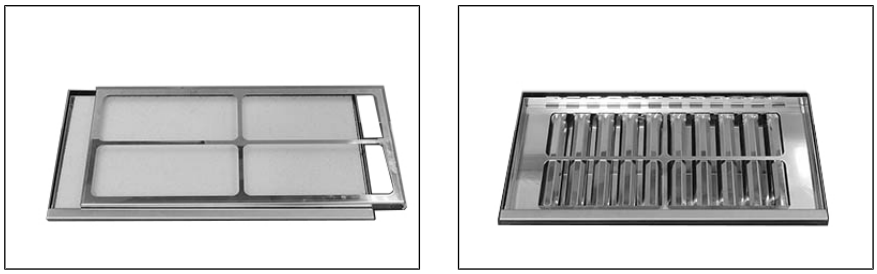

Image: Removing upper part of the filter holder and yellow filter pad

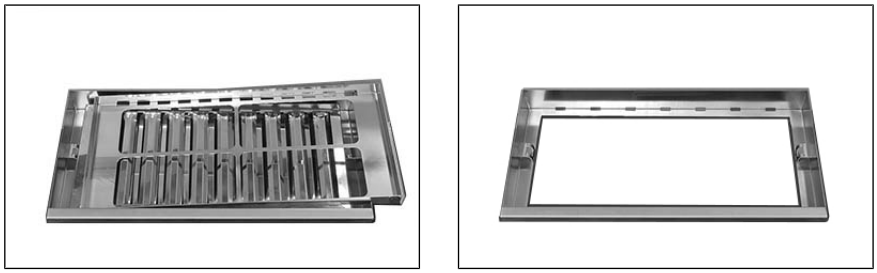

Image: Removing lower part of the filter holder and condensation baffles from the filter frame

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Prerequisite Disconnect the recirculation and associated unit from power
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Remove yellow filter mat, incl. holder.
3. Remove upper part of the holder.
4. Remove the yellow filter mat from the lower part of the holder and dispose it properly.
5. Disassemble the holder.
6. Clean the holder with a cleaning brush, warm water and commercial dishwashing detergent and then dry it.
7. Place the new yellow filter mat in the lower part of the holder.
8. Replace the upper part of the holder.
   ↳ "TOP" marking is legible.
9. Place holder with filter mat into filter drawer.

↳ Filter drawer ready for reassembly.

Cleaning the condensation area

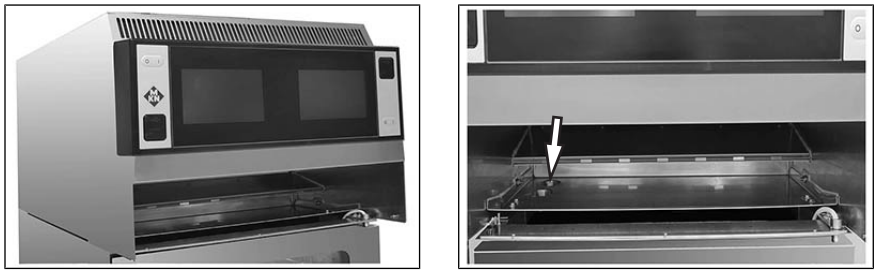

Image: Condensate baffle removed and clean condensation area

Prerequisite Disconnect the recirculation and associated unit from power
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Unclip condensate baffle.
3. Clean condensate battle in the dishwasher.
4. Clean the condensation area with the cleaning brush, warm water and commercially available cleaning agent.

Replace air filter every 2 years

Image: Replacing the air filter

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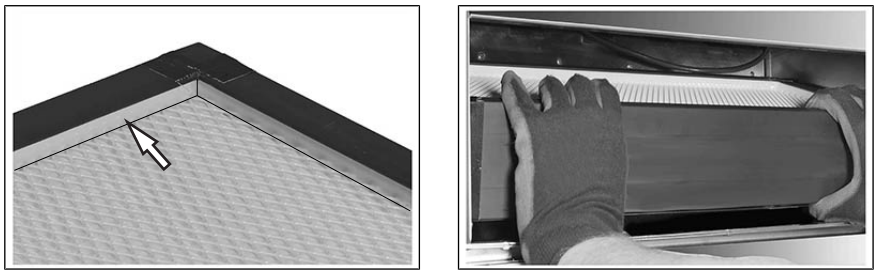

Image: Pay attention to the installation position of the air filter

Prerequisite Unit switched off
Unit has cooled down

1. Remove the filter drawer with the filter.
2. Unclip condensate baffle.
3. Lift the air filter out of the holder at the rear.
   ↳ The air filter drops out of the front holder.
4. Remove the air filter from the front.
5. Insert a new air filter into the holders.
6. Make sure that the filter is in the correct position.
   ↳ The air filter lies in the holders.
7. Clip in condensate baffle.
8. Push the filter drawer in as far as the end stop.

↳ Air filter changed in the recirculation hood.

Conclusion

Prerequisite Disconnect the recirculation and associated unit from power
All components dry

1. Hook the condensation baffle back in.
2. Insert filter drawer in recirculation hood.

↳ Recirculation hood ready for operation again.

Filter mat yellow replaced, filter holder cleaned			
Test criteria	**Remarks / values**	**Yes**	**No**
• Filter mat yellow exchanged. • Filter holder cleaned. • Condensation area cleaned.		☐	☐

Filter mat yellow replaced, filter holder cleaned			
Test criteria	**Remarks / values**	**Yes**	**No**
• Air filter replaced.		☐	☐

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8.13 Check software

INFORMATION

New software version may fix bugs and include feature enhancements.

The manufacturer recommends testing and updating the software.

Check software version			
Test criteria	**Remarks / values**	**Yes**	**No**
• Is the installed software version up to date?		☐	☐
If No Perform update.			

Check software version			
Test criteria	**Remarks / values**	**Yes**	**No**
• Installed software version after update:			

8.14 Checking the power supply

⚠ DANGER

Risk of personal injury and property damage from electric shock

- Inspection and adjustment work that can be carried out only with the housing open and the unit under power must be performed only by electrically trained qualified personnel.

NOTICE

Risk of property damage from using wrong wires

When servicing, only use wires with silicone insulation.

Check supply voltage		
Type of connection	**3PE / AC 50/60 Hz, 3NPE / AC 50/60 Hz, 400 V**	
Test criteria	**Actual value (V)**	
	L1:	_____
	L2:	_____
	L3:	_____

Prerequisite Cooking chamber empty

1. Start cooking in the cooking mode *Convection* with core temperature.
   ↳ Set about 250 °C (482 °F).
   ↳ Unit is called at maximum load.
2. When heating up: Measure current consumption.
3. Stop cooking program after measurement.

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Action
• Close the unit (see "Opening and closing the unit").

8.15 Check regulation upper and lower unit,

Check date and time			
Test criteria	**Remarks / values**	**Yes**	**No**
• Date and time are current.		☐	☐
If No Replace the battery of the control panel.			

Action
• Set date / time.

8.15.1 Check date and time

Prerequisite The unit is ready for use

1. Switch on the voltage.
2. Switch on the unit.
3. Set the date and time.
4. Switch the unit off and then back on.
5. Check date and time.
   ↳ If necessary: Replace buffer battery.

8.15.2 Check error messages

Prerequisite The unit is ready for use
Voltage switched on

1. Switch on the unit.
2. No error message appears in the display:
   ↳ Device is fine. Regulation works perfectly.
3. An error message appears in the display:
   ↳ Document errors.
4. Switch off the unit.

Action
• Clarify error indication in display with manufacturer.
• Inform operator.

INFORMATION

Maintenance only possible to a limited extent.

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8.15.3 Check cooking chamber sensors upper and lower cooking chamber

Check cooking chamber sensor			
Test criteria	**Remarks / values**	**Yes**	**No**
• Regulation works. • Unit heats up and maintains set temperature.		☐	☐
If No Change cooking chamber sensor.			

Action
• Check function of cooking chamber sensor.

8.15.4 Check function of cooking chamber sensor

Prerequisite Unit switched on

1. Start unit in cooking mode *Convection* with core temperature.
   ↳ The unit heats up.
   ↳ No error message appears in the display: Cooking chamber sensor is working properly.
2. End cooking mode *Convection* with core temperature.
3. Switch off the unit.
   ↳ The unit cools down.

Action
• Change the cooking chamber sensor.

8.16 Result after maintenance

Is the unit safe?			
Test criteria	**Remarks / values**	**Yes**	**No**
• The unit can be deemed as safe. There are no reservations about unrestricted use.		☐	☐
If no The unit is not safe. Disconnect the unit from power and inform the operator that customer service must repair the unit.			

8.17 Restoring the unit to operability

Action
• Restore the unit to its operational state.

Handing over the unit			
Test criteria	**Remarks / values**	**Yes**	**No**
• Hand over the operational unit to the operator.		☐	☐

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Notes and remarks

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9 Explanations regarding maintenance

9.1 Water connection

9.1.1 Clean fine sieve

Fine sieve are installed at the drinking water and softened drinking water connections.

Water supply line disconnected from the supply network

1. Loosen the screw connection of the line *Drinking water* and pull it off.
   ↳ Check the seal.
   ↳ Replace damaged seal.
2. Remove the fine sieve.
3. Clean limescale deposits with a soft brush and vinegar or citric acid.
4. Rinse the fine sieve with clear water.
5. Insert fine sieve.
6. Put on the screw connection and screw it tight.
   ↳ Insert seal.
7. Fine sieve on the line *Softened drinking water* also clean.

9.2 Cleaning and descaling the unit

9.2.1 Clean unit

INFORMATION

Clean the unit according to the operating instructions.

9.2.2 Removing calcium deposits from the unit

Prerequisite Cooking chamber temperature less than 40 °C (104 °F)
Cooking chamber cleaned

1. Open the air diverter.
2. Spray commercially available descaler into the cooking chamber.
3. Allow to act for 30 minutes.
4. Rinse the cooking chamber thoroughly.
5. Examine the cooking chamber for any remaining calcium deposits.
6. If necessary, repeat the decalcification.
7. Open the cooking chamber door and leave it ajar until the unit is used again.
   ↳ This extends the service life of the door seal.
   ↳ No moisture builds up in the cooking chamber.

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9.2.3 Swinging the air diverter open and closed

⚠ CAUTION

Pinch hazard from rotating fan

- Before working on the unit, ensure that the unit has been disconnected from the power supply.
- Do not operate the unit without the air diverter.

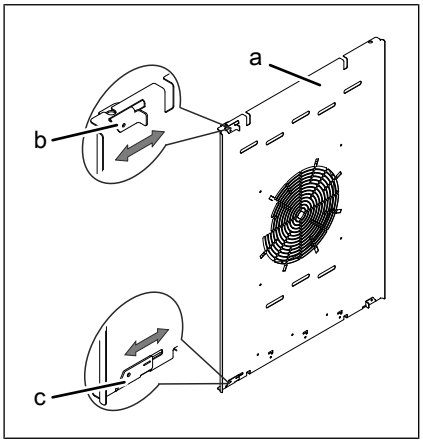

Image: Air diverter fastener

a Air diverter
b Upper fastener
c Lower fastener

Opening the air diverter

Prerequisite Unit switched off

1. Remove the left support rack; present only in size 6 and size 10.
2. Loosen the upper fastener.
3. Loosen the lower fastener.
4. Loosen the center fastener; present only in size 20.
5. Swing the air diverter toward the back wall.

Swinging back the air diverter

1. Swing back the air diverter along the side wall.
2. Close the upper fastener.
3. Close the lower fastener.
4. Close the center fastener; present only in size 20.
5. Check the fasteners.
6. Insert the left support rack; present only in size 6 and size 10.

10 Completing the maintenance

The following work was carried out as part of the maintenance	
Component	**Reason for the exchange**

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The following components were replaced during maintenance	
Component	**Reason for the exchange**

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The following components should be replaced promptly for proper operation.	
Component	**Reason for the exchange**

11 Acceptance of maintenance

The maintenance was performed by:			
Company	Installation fitter	Place, date	Signature / Stamp

Confirmation of customer:			
Customer	Function	Place, date	Signature / Stamp

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Henny Penny Corp., Eaton, Ohio 45320, Revised 2/7/2022