

# Combitherm® Oven



## Chef's Start-Up Checklist

### Before Start-Up

- Record serial and model number
- Have customer register oven

### On-Site

- Remove all packaging.
- Check water, gas, and electrical hookups and test if active. Ensure water pressure meets specifications. If doubtful, test by initiating forced rinse.
- Check drain and if necessary, clearance space.
- Check for water filter.
- Confirm cart slides easily in and out of the oven (if applicable).
- Calibrate probe(s) if necessary.

### Introduction

#### Inside of the Combi

- Probe: expensive, take care
- Drain: for soap, make sure is not obstructed
- Shelving: removable
- How to open glass doors: occasional cleaning
- Carts: safely remove, drip tray, shelf lock (if applicable)

#### Front of the Combi

- USB
- Water hose
- Gas reset lights (if applicable)
- Control panel: calibrate the screen
- I-button: information
- Cleaning: 5 options, oven too hot video, caution on use of other soaps, vinegar wash, combi spray use and cautions

#### Tool Box - Upload/Download Screen

- Activated by USB
- HACCP: check what has been done in the combi
- Flash drive to combi (replace)
- Combi to flash drive (transfer for another combi or to reprogram)
- Add recipes from flash drive to combi (when adding a few recipes from the recipe making program)
- Data-logger (for service technicians)



#### Tool Box - Options/Settings

- Fahrenheit/Celsius
- Factory defaults or user defaults (change to note pad icon)
- Door light switch
- Names or no names on recipes (change to names)
- Lock recipes to prevent changes (password is chef) and show how to unlock if necessary
- Sounds
- Screen brightness
- Language
- Time and date
- Probe calibration
- Reminders about cleaning, water filter gasket inspection boiler, ventless hood.
- Self-diagnostic (you can bypass this setting since oven automatically does this upon start of unit.)

#### Cleaning

- Demo 5 cleaning programs
- Best practices for cleaning
- How to clean door gasket and glass
- Handling of soap
- Liquid cleaning feature
- Attached cleaning jug (if applicable)
- Grease collection (if applicable)

<b>CONTACT INFORMATION</b>	
Alto-Shaam Service 1-800-558-8744 ext 12345	
Name	_____
Phone	_____

<b>Serial number is required for all inquiries.</b>	
Always include both model and serial numbers in any correspondence regarding the appliance.	
Model	_____
Serial Number	_____
Purchased From	_____
Date Installed	_____

## Chef's Start-Up Checklist

### Cooking

#### Professional Mode — Steam

- Temperature range and uses (low temp for sous-vide, holding, steaming fish/shrimp, proofing)
- Cook by time or probe (mention infinite mode)
- Power choices (Reduced, Eco, Turbo)
- Fan speeds (dependent on power mode and need)
- Humidity control, uses

#### Professional Mode — Convection

- Temperature range and uses (low temp for holding, smoking)
- Cook by time or probe
- Power choices (Reduced, Eco, Turbo)
- Humidity control, uses

#### Professional Mode — Combi

- Convection with steam added
- Cook by time or probe
- Uses of combi versus convection (proteins, faster roasting, better yield)

#### Professional Mode — Retherm

- Uses

#### Professional Mode — Advanced Features (as needed)

- Delta T
- Dwell step
- Climate control

#### Recipe Mode

- How to start a recipe
- How to use favorites
- How to use folders
- How to organize recipes
- How to search for recipes
- How to adjust a recipe
- How to write a recipe

### Add-Ons

#### Recipes

- Go to service mode
- Enter code FW-34750
- Add hidden recipes

#### Calibration

- Enter service mode
- Enter code 6702
- Go to CALIBRATION screen (icon looks like screen with finger pointing)
- Explain CALIBRATION process (touch each cross exactly as possible)  
If you cannot get into the settings screen for calibration because the screen is lagging, force screen calibration from the power up screen.

### Q&A Session

End-user's questions

- Answer as necessary

Have end-user walk through a few things you just showed them:

- Finding the cleaning program
- Create a cooking program
- Edit cooking program
- Review the Operator's Manual with user



## CONTACT US

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