HOUNÖ

HOUNÖ

Service and Installation Manual CombiSlim II CPE

ENG

Version 1.1 x 10-2014

INTRODUCTION

Dear customer,

Thank you for choosing a CombiSlim oven from HOUNÖ.

This manual contains the information you need to service and maintain your oven. We recommend that you read the manual and familiarize yourself with the service settings and functions of the oven. This will ensure optimal cooking results and safety.
lease make the manual available to all who service and maintain the oven and retain it for future reference.
The latest version of the manual can be downloaded from www.houno.com.

Note that this document is subject to change without notice.

LOCATING THE SERIAL NUMBER OF THE OVEN

When you order parts or request service for your CombiSlim oven, you need the oven's Serial Number,

You can find the Serial Number and Type information on the right-hand corner post of the oven as shown in the illustration.

INSTALLATION AND CONNECTION

Unpacking the oven

The oven is best handled while still in its wrapping. Wherever possible, use a lifting trolley.
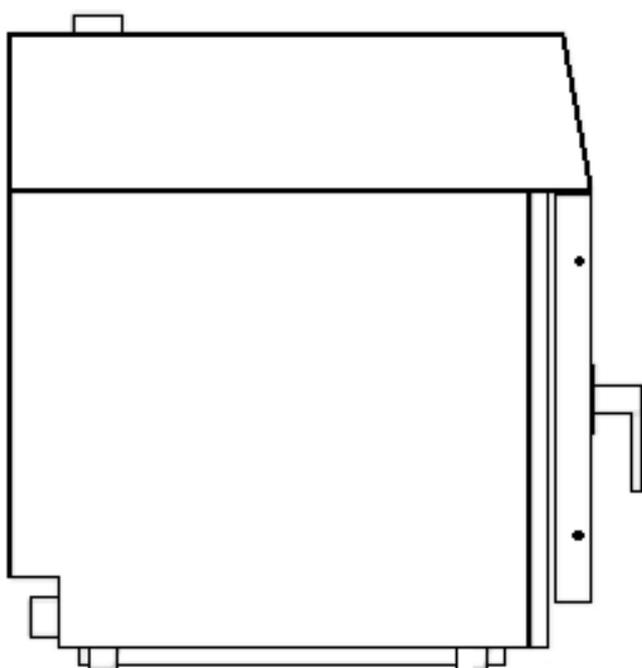
Remove the original packaging from the oven. Do not remove the foil that covers the surfaces until the oven has been installed, as once the foil has been removed the surfaces are vulnerable to sharp objects such as tools.

⚠ **WARNING**
The packaging should be destroyed in accordance with national rules and regulations governing waste disposal. Information on the composition of the packaging material can be obtained from the HOUNÖ Customer Centre.

Installing the Oven

| ⚠ WARNING | Strong sources of heat such as hotplates, tilting frying pans, deep fat fryers, etc. should not be placed near the oven, minimum distance to such appliances should be 1,000 mm, otherwise the warranty may cease to apply. This is to ensure the necessary flow of cooling air to the oven. |

| ⚠ WARNING | At least 50 mm/ 2 inches clearance from the rear wall is required at the back of the oven. |

Oven Dimensions
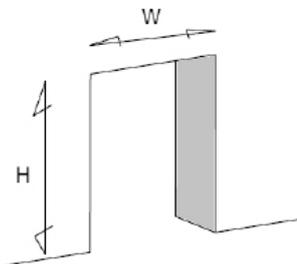
Oven Type	Weight, kg	Height with stand x width x depth* -millimeters
23.06	57 kg	1565 x 513 x 631 mm
1.06	67 kg	1565 x 513 x 811 mm
1.10	81 kg	1765 x 513 x 811 mm

*Heights may vary depending on stand configuration

CONNECTING

Connecting to Water Supply

CombiSlim ovens have one water connection.

To facilitate cleaning and service, the oven should be connected with an approved flexible ¾" hose and the permanent installations should be fitted with a stop tap.

> ⚠️ **WARNING**   Flush the tubes thoroughly before you connect the oven to the water supply.

Plumbing Specifications

- Hardness of the water: max. 3 dH

- Water pressure: min 2.5 bar (36 PSI) dynamic pressure when using CombiWash max. 6 bar (87 PSI)

- Water flow: min 12 l/m

- Water temperature: max 20°C (68°F)

- Chloride concentration mas. 100 mg/liter

- Sulphate: max. 150 mg/liter

If the water feeder is connected to the water supply with a flexible connection hose, the hose should comply with local rules and regulations.

⚠️ **WARNING**　　The water supply connection must be carried out by an authorized plumber in compliance with local rules and regulations.

⚠️　　The warranty does not cover clogged up water filers or dirt in the solenoid valves.

⚠️　　To ensure that the water quality conforms to the above requirements, we recommend that you install a water filter in front of the water connection.

⚠️　　We recommend that you install a 0.25 mm particle filter.

Connecting to the Drain

From the factory, the CombiSlim oven comes equipped with a drains system that removes surplus water from the oven chamber. Surplus water may be condensed water from the products, water from the cool down process when the oven chamber is cooled down with cold water, or water from cleaning of the oven chamber.

⚠️ **WARNING**　　A licensed plumber must perform the connection to the drain.

⚠️　　We recommend that there is a water outlet in the floor of the room where the oven is located.

⚠️ **WARNING**　　The drain must never end directly under the oven.
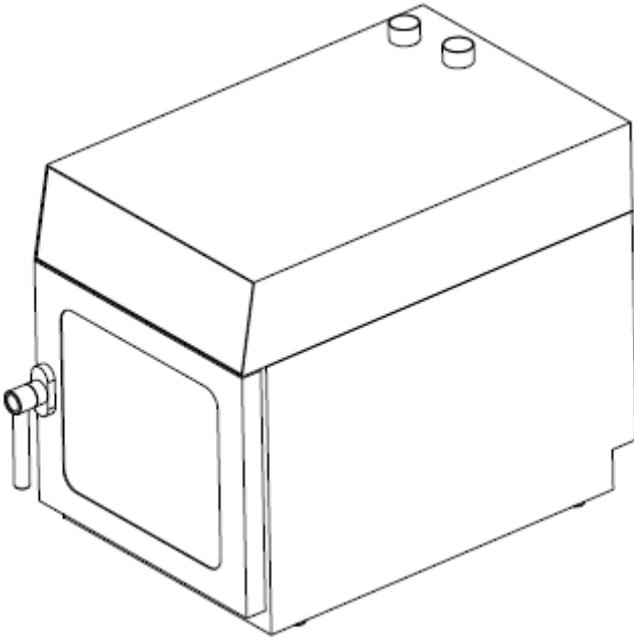
Drain specifications

- The drain must be made of stainless steel or an equally temperature-resistant material.

- The drain must have a diameter of at least 40 mm/ 2 inches.

- The drain must have a fall of at least 3° or 5%.

ELECTRICAL CONNECTIONS

> ⚠️ **WARNING** A licensed electrician must perform the installation in compliance with local rules and regulations.

- The wiring diagram is located in the electrical compartment under the top cover.
- The terminals for the electrical connection is located behind the real cover plate.

> ⚠️ **WARNING** To ensure that the oven can be disconnected during installation and repair, an **approved plug outlet or safety cut-out** must be located close to the oven. The safety cut-out must be able to automatically cut off all poles with a total distance of break of at least 3 mm. Each of the two units in a stacked arrangement (CombiPlus) must have its own plug outlet or safety cut-out.

> ⚠️ **WARNING** Improper electrical installation will invalidate your warranty.

CombiSlim 23.06 Electical Connections

Config-uration	Power kW	Phase	kW	Hz	Amp	Fuse	Heating elements	Phase 1	Phase 2	Phase 3	Neutral	mm2	El diagram nr.
1.	208/230/240	1NAC	2,7/3,3/3,6	50/60	15	16	30700041	15	--	--	15	2.5	31000049
	208/230/240	2AC	2,7/3,3/3,6	50/60	15	16	30700041	15	15	--	--	2.5	31000049
	208/230/240	3AC	5,4/6,6/7,2	50/60	30	35	30700041	15	15	30	--	4	31000049
	400/415	2NAC	6,6/7,2	50/60	15	16	30700041	15	15	--	15	2.5	31000049
2.	400/415	2AC	5,4/5,8	50/60	15	16	30700042	15	15	--	--	2.5	31000080
3.	440/480	2AC	5,4/6,5	50/60	15	16	30700043	15	15	--	--	2.5	31000080

CombiSlim 1.06 Electical Connections

Config-uration	Power kW	Phase	kW	Hz	Amp	Fuse	Heating elements	Phase 1	Phase 2	Phase 3	Neutral	mm2	El diagram nr.
1.	208/230/240	1NAC	3,5/ 4,2/ 4,6	50/60	19	25	30700044	19	--	--	19	2.5	31000050
	208/230/240	2AC	3,5/ 4,2/ 4,6	50/60	19	25	30700044	19	19	--	--	2.5	31000050
	208/230/240	3AC	6,9/8,4/9,2	50/60	39	50	30700044	19	19	39	--	6	31000050
	400/415	2NAC	8,4/9,2	50/60	19	25	30700044	19	19	--	19	2.5	31000050
2.	400/415	2AC	8,4/9,2	50/60	19	25	30700045	19	19	--	--	2.5	31000081
3.	440/480	2AC	6,9/8,3	50/60	18	25	30700046	19	19	--	--	2.5	31000081

CombiSlim 1.10 Electical Connections

Config-uration	Power kW	Phase	kW	Hz	Amp	Fuse	Heating elements	Phase 1	Phase 2	Phase 3	Neutral	mm2	El diagram nr.
1.	208/230/240	3AC	10,4/12,7/13,8	50/60	34	35	30700047	34	34	34	--	6	31000051
	208/230/240	3NAC	10,4/12,7/13,8	50/60	34	35	30700047	34	34	34	2	6	31000051
	400/415	3NAC	12,7/13,8	50/60	20	25	30700047	20	20	20	2	4	31000051
2.	400/415	3AC	12,7/13,8	50/60	20	25	30700047	20	20	20	--	4	31000082
3.	440/480	3AC	10,4/12,4	50/60	18	20	30700048	18	18	18	--	4	31000082

Extraction hood for all CombiSlim models

Config-uration	Power kW	Phase	kW	Hz	Amp	Fuse	Phase 1	Phase 2	Phase 3	Neutral	mm2	El diagram nr.
1.	208/230/240	1NAC	0,2	50/60	1	10	1	--	--	1	1,5	31000074
	208/230/240	2AC	0,2	50/60	1	10	1	1	--	--	1,5	31000074

Recommended supply line: **H07RN-F**

When you connect the oven, you should

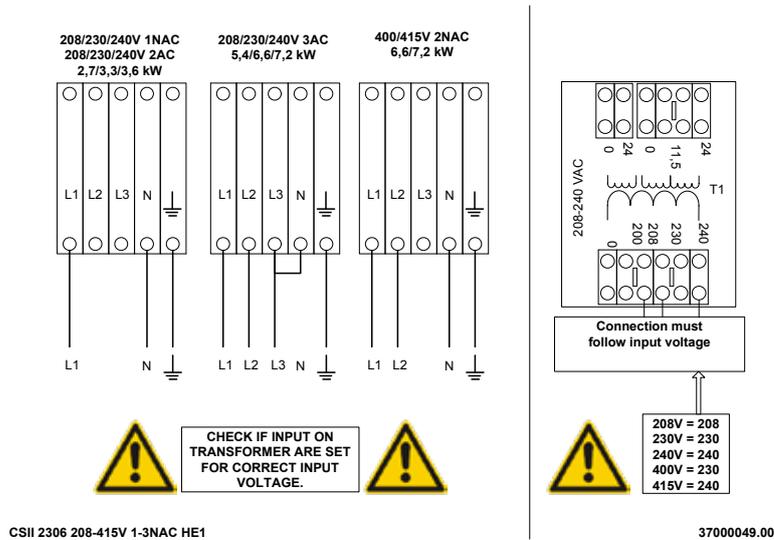•	follow the installation instructions and the information given on the rating plate.

•	comply with local rules and regulations.

HOUNÖ recommends the use of a (Type B) RCD/RCCB. 30 mA.
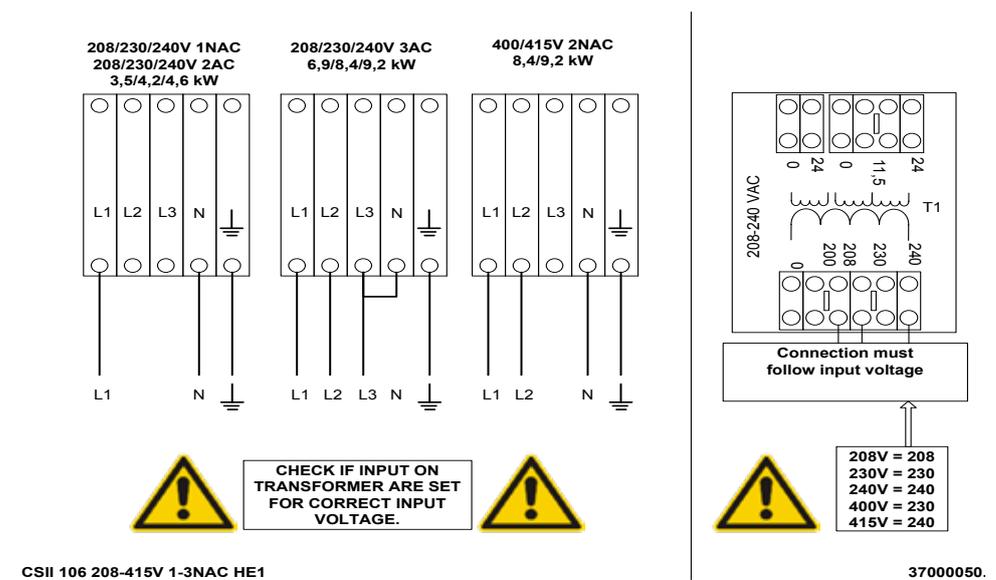
WIRING DIAGRAM

This is how the CombiSlim ovens should be connected according to voltage:

CS 2306 208-415V 1-3NAC

CSII 2306 208-415V 1-3NAC HE1

37000049.00

CS 106 208-415V 1-3NAC

CSII 106 208-415V 1-3NAC HE1

37000050.

CS 110 208-415V 1-3NAC

400/415V 3NAC
12,7/13,8 kW
208/230/240V 3NAC
10,4/12,7/13,8 kW

208/230/240V 3AC
10,4/12,7/13,8 kW

L1 L2 L3 N ⏚

L1 L2 L3 N ⏚

L1 L2 L3 N ⏚

L1 L2 L3 N ⏚

VL1.4
Red

VL1.4
Red

K2.4
VL1.2
Black

K2.2
VL1.1
White

**HEATING ELEMENT
CONNECTION FOR:
208/230/240V 3AC
208/230/240V 3NAC**

VL1.4
Red
VL1.4
Red

K2.4
VL1.2
Black

K2.2
VL1.1
White

**HEATING ELEMENT
CONNECTION FOR:
400/415V N3AC**

⚠ **CHECK IF INPUT ON TRANSFORMER ARE
SET FOR CORRECT INPUT VOLTAGE.
CHECK IF HEATING ELEMENTS ARE
CORRECT CONNECTED.** ⚠

208-240 VAC

0   24   0   11,5   24

T1

0   200   208   230   240

**Connection must
follow input voltage**

⚠ **208V = 208
230V = 230
240V = 240
400V = 230
415V = 240**

CSII 110 208-415V 3NAC HE1
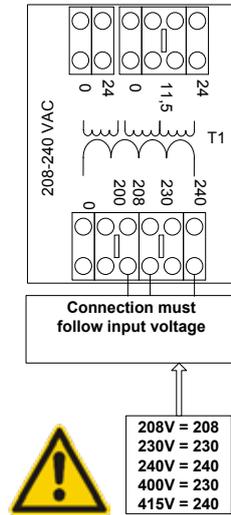
37000051.00

CS 2306 400-440-480V 2AC

**400-415V 2AC
440-480V 2AC**

L1 L2 L3 ⏚

L1   L2   L3 ⏚

⚠ **CHECK IF INPUT ON
TRANSFORMER ARE SET
FOR CORRECT INPUT
VOLTAGE.** ⚠

400-480 VAC

0   24   0   11,5   24

T1

0   230   400   415   440   480

**Connection must
follow input voltage**

⚠ **400V = 400
415V = 415
440V = 440
480V = 480**
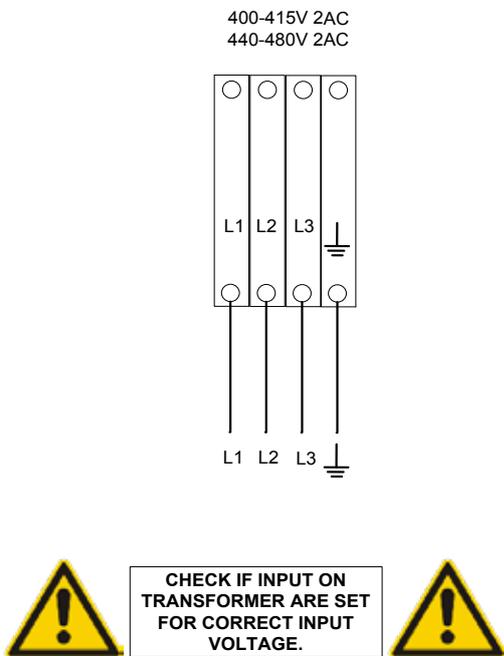
CSII 2306 400-440-480V 2AC HE1
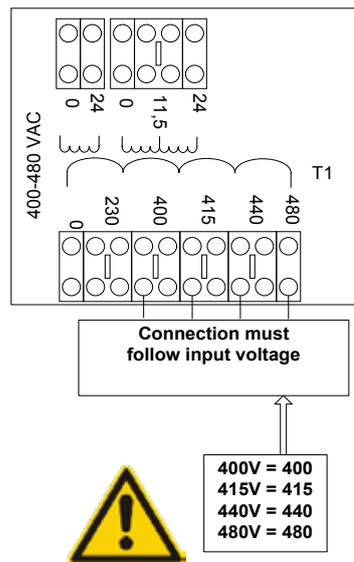
37000052.00

CS 106 400-440-480V 2AC

400-415V 2AC
440-480V 2AC

L1 L2 L3

L1 L2 L3

400-480 VAC

0 24   0 11,5 24

0 230 400 415 440 480   T1

Connection must follow input voltage

⚠ **CHECK IF INPUT ON TRANSFORMER ARE SET FOR CORRECT INPUT VOLTAGE.** ⚠

⚠ **400V = 400**
415V = 415
440V = 440
480V = 480

CSII 106 400-440-480V 2AC HE1

37000053.00

CS 110 400-440-480V 2AC

400-415V 3AC
440-480V 3AC

L1 L2 L3

L1 L2 L3

VL1.4
Red

VL1.4 K2.4 K2.2
Red VL1.2 VL1.1
     Black White

HEATING ELEMENT CONNECTION FOR: 440-480V 3AC

VL1.4 K2.4 K2.2
Red VL1.2 VL1.1
VL1.4 Black White
Red

HEATING ELEMENT CONNECTION FOR: 400/415V 3AC

400-0-480 VAC

0 24   0 11,5 24

0 230 400 415 440 480

Connection must follow input voltage

⚠ **CHECK IF INPUT ON TRANSFORMER ARE SET FOR CORRECT INPUT VOLTAGE. CHECK IF HEATING ELEMENTS ARE CORRECT CONNECTED.** ⚠

⚠ **400V = 400**
415V = 415
440V = 440
480V = 480

**CSII 110 400-440-480V 3AC HE1**

37000054.00

EXHAUST

The HOUNÖ ovens are equipped with an open/direct exhaust system that removes surplus humidity from the oven chamber. The exhaust system has an electrically operated damper.

The exhaust tube can be connected to a ventilating system. In that case, a special extraction funnel is fitted to avoid suction directly from the oven chamber. This extraction funnel can be ordered from HOUNÖ.

The scope of supply also includes a specially designed extraction hood, see illus. below.
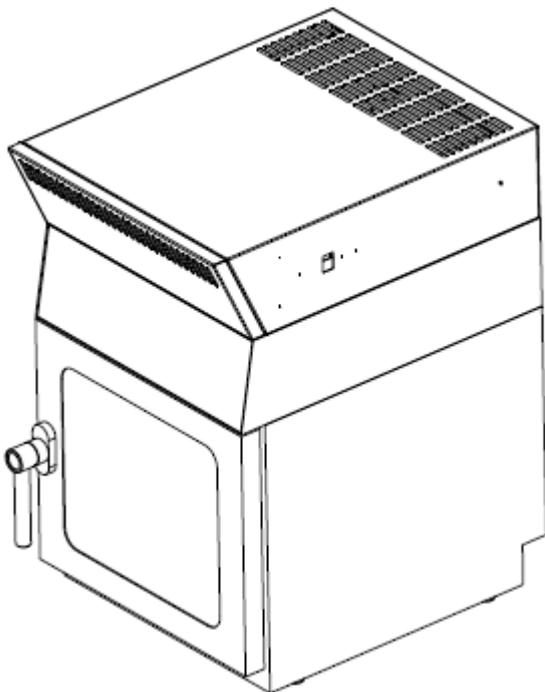
If an extraction hood is installed in the ceiling above the oven, it should project 50 cm over the front of the oven. The suction effect should be 400 – 800 m3/h.

⚠️ **WARNING**   The installation of the ventilation must be carried out in compliance with national rules and regulations.

CHECKING BEFORE USE

The oven should be checked before you start using it.

On the outside

- Check that the oven has not been damaged in transit (dents, scratches, etc.)

- Check/adjust the height and check that the oven is placed level (horizontally)

- Check/adjust oven door

Connections

- Check for correct water connection

- Turn on water supply

- Check for leaks

- Turn off water supply

- Check and clean dirt filter

- Turn on water supply again

- Check hand shower

- Check for correct electrical connection

- Check connection to drip tray

- Check for correct mounting of drip tray

- Check for correct fall of hose from drip tray, and check for leaks

- Check for correct exhaust and drain connection

- Clean the oven

- Apply steel oil

Oven chamber

- Check that filter housing is mounted correctly

- Check interior light

- Clean the oven

Operation panel

- Check and adjust, if necessary, each of the preset values

- Heat up the oven at 250°C for approx. 5 min.

The installation checklist and the instruction checklist (appendices 1 and 2) should be filled in and returned to HOUNÖ 30 days after the installation, at the latest.

USING THE SMARTTOUCH® DISPLAY

The SmartTouch display provides a friendly and easy way for you to operate and interact with the CombiSlim oven. You simply use the pads of your fingertips to perform the operations.

Basic Operations

- To select an item, touch the button.

- To scroll through a list, drag your finger up or down.

- To return to the previous display push the arrow button ◀ in the upper left corner.

- To change cooking function while the oven is operating, push the down arrow button ▼ in the upper right corner.

- To save current settings and move on to the next step, push the right arrow button ▶ in the upper right corner.

SETTINGS MENU

Before you can start the maintenance process or change settings, you have to open the Settings Menu.

- On the Main Menu, touch the gear wheel icon ⚙ to enter the Settings Menu.

Role	Access rights
User	Access to the User menu
SuperUser	Access to the User and SuperUser menus
Technician	Access to User, SuperUser, and Technician menus

The settings you have access to depend on the role you have been assigned.

SuperUser Code

If start-up permission is set to User, you have to enter the SuperUser code to gain access to the SuperUser menu.

1. On the **Main Menu**, touch the key icon ⬱ .

2. On the **Choose menu**, touch the key icon ⬱ , and then enter the code. The code is **876412**.

Technician Code

If start-up permission is set to User or SuperUser, you have to enter the Technician code to gain access to the Technician menu.

1. On the **Main Menu**, touch the key icon ⬱ .

2. On the **Choose menu**, touch the key icon ⬱ , and then enter the code. The code is **576021**.

Note The computer has been thoroughly tested by the manufacturer prior to delivery, and the settings have been carefully reviewed. You should therefore only allow qualified personnel to make changes to the settings. Contact your supplier for more information.

CHANGING SETTINGS ON THE USER MENU

You change the basic settings from the User Menu.

- On the Settings Menu, touch the User button.

Setting the Oven Light

1. To set oven light, touch **Oven light**.

2. Drag your finger up or down to select **Continuous** or **5 min.**, and then touch **OK**.

Setting the Screen Saver

1. To set the screen saver, touch **Screen saver**.

2. Drag your finger up or down to select the desired setting. Select how much time elapses before the screen saver becomes active. Select **Off** if you do not want the screen saver on.

3. Touch **OK**.

Setting the Language

1. To set the language, touch **Language**.

2. Drag your finger up or down to select the desired language, and then touch **OK**.

Setting the Setup Clock

1. To set the clock, touch **Setup clock**.

2. In the **hour** and **min.** lists drag your finger up or down to select the desired time.

3. In the **day**, **month** and **year** lists drag your finger up or down to select the desired date.

4. Touch **OK**.

Viewing the Software Version

The current software version is displayed on the Software version button.

- To view which software version is installed touch **Software version**.

CHANGING SETTINGS ON THE SUPERUSER DISPLAY

You can access the following areas on the super user display.

- Sounds

- Settings

- Adjustments

- Calibrate

- Logs and statistics

- USB system report

- Install new software

- Restart oven
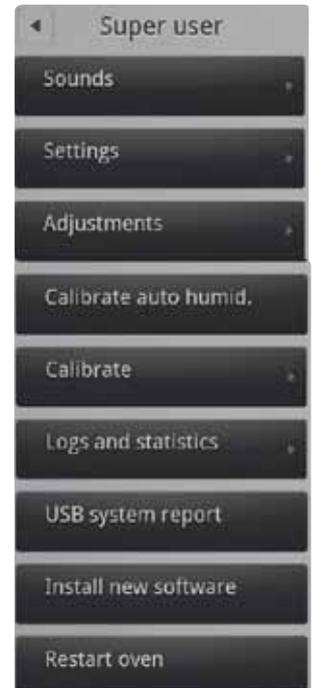
Setting Alarm Sounds

You can have the CombiSlim oven play a sound (alarm) when certain events occur. You have a number of options when you assign a sound to an event. It is possible to adjust, among other things, the volume and the time elapsed between each reminder.

1. On the **SuperUser** display, touch **Sounds**.

2. To change a sound, touch the event that you want to assign a sound for. The following events are available:

    - Finished
    - Recipe notification
    - Racktimer finish
    - Door open
    - Probe missing
    - Insert product
    - Error
    - Timer start

3. Set the desired sound properties. For each event, you can specify the following properties.

Property	What it does
Sound Set	Used to select the desired sound set for the alarm. The default sound set is Android.
Sound File	Used to select the specific sound from the set. You can then test the sound by touching the Test Sound button.
Repeat	Used to specify for how many times the alarm should be repeated.
Start repeat delay	Used to specify the interval between the first and the second sounding of the alarm.
End repeat delay	Used to specify the interval between the second to last and the final sounding of the alarm.
End repeat delay after	Used to specify the interval between the sounding of the alarm after the first sounding of the alarm.
Start volume	Used to specify the volume at the first sounding of the alarm.
End volume	Used to specify the volume after the final sounding of the alarm.
End volume after	Used to specify how many times the sound should be repeated until it reaches the volume specified in End volume.
Start playback rate	Used to specify the playback frequency of the first sounding of the alarm. The interval ranges from 0.5 to 2.0 with intervals of 0.1.
End playback rate	Used to specify the playback frequency at the final sounding of the alarm.
End playback rate after	Used to specify the playback frequency of the alarm while it is being repeated.
Test sound	Used to test the sound specified in Sound File.

4. Follow the steps above for all events to which you want to assign a sound.

Changing Settings

The following describes the settings you can change via the SuperUser Menu.

HACCP Logging

You can specify whether you want the oven to automatically store and save HACCP (Hazard Analysis and Critical Control Points) data about the preparation process. If you enable this option, you can access information about production time and duration as well as production temperature and core temperature. The default setting is **No**.

1. On the SuperUser display, touch **Settings**, and then touch **HACCP logging**.

2. Drag your finger up or down to select **Yes** or **No**, and then touch **OK**.

Menu Start

You use Menu Start to specify which display is the first display the user sees. The default setting is No, which means that the first display is the Menu display. If the setting is Yes, the first display is Recipes.

However, some users only have access to a limited number of functions and it can therefore be useful to specify that a different display is shown.

1. On the SuperUser display, touch **Settings**, and then touch **Menu Start**.

2. Select **No** for Menu as the first display, and **Yes** for Recipes as the first display.

Start Up Permission

You use Start up permission to specify whether the oven starts up in User or SuperUser mode. The default setting is **SuperUser**.

1. On the SuperUser display, touch **Settings**, and then touch **Start up permission**.

2. Drag your finger up or down to select **User** or **SuperUser**, and then touch **OK**.

Core Temperature

You use the Core temp. setting to specify whether the oven comes with a core temper-ature probe. The default setting is **Yes**.

1. On the SuperUser display, touch **Settings**, and then touch **Core temp**.

2. Drag your finger up or down to select **Yes** or **No**, and then touch **OK**.

Time Format

You use the Time format setting to specify whether you want the oven to use a 24-hour time format or a 12-hour time format. The default setting is **24**.

1. On the SuperUser display, touch **Settings**, and then touch **Time format**.

2. Drag your finger up or down to select **24** or **12**, and then touch **OK**.

Date Format

You use the Date format setting to specify how you want the date displayed. The default setting is **DD-MM-YYYY**.

1. On the SuperUser display, touch **Settings**, and then touch **Date format**.

2. Drag your finger up or down to select **DD-MM-YYYY** or **MM-DD-YYYY**, and then touch **OK**.

Temperature Unit

You use the Temp. unit setting to specify which temperature unit you want to use. The default setting is **Celsius**.
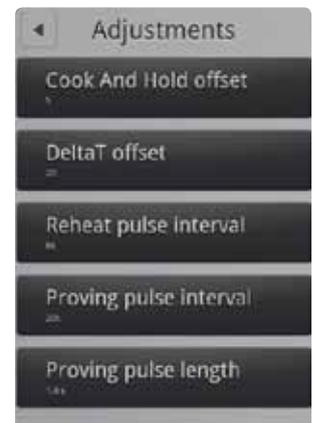
1. On the SuperUser display, touch **Settings**, and then touch **Temp. unit**.

2. Drag your finger up or down to select **Celsius** or **Fahrenheit**, and then touch **OK**.

Adjustments

Cook and Hold Offset

You use the Cook and hold offset setting to specify the difference between the core temperature and the oven chamber temperature when Cook & Hold cooking mode is used. The default setting is **5**.

1. On the SuperUser display, touch **Adjustments**, and then touch **Cook and hold offset**.

2. Drag your finger up or down to select **3, 5** or **10** and then touch **OK**.

DeltaT Offset

You use the DeltaT offset setting to specify the difference between the core temperature and the oven chamber temperature when DeltaT cooking mode is used. The default setting is **20**.

1. On the SuperUser display, touch **Adjustments**, and then touch **DeltaT offset**.

2. Drag your finger up or down to select a setting between **10** and **70** and then touch **OK**.

Reheat Pulse Interval

You use the Reheat pulse interval setting to specify the interval in seconds between injections of water during the regeneration process. The injection itself lasts 1/10 of a second. The default setting **is 8 seconds.**

1. On the SuperUser display, touch **Adjustments**, and then touch **Reheat pulse interval**.

2. Drag your finger up or down to select **from 4s to 24s in intervals of 2** and then touch **OK**.

Proving Pulse Interval

You use the Proving pulse interval setting to specify the interval in seconds between injections of water during the proving process. The injection itself lasts 1/10 of a second. The default setting is **20 seconds**.

1. On the SuperUser display, touch **Adjustments**, and then touch **Proving pulse interval**.

2. Drag your finger up or down to select from **12s to 44s in intervals of 4,** and then touch **OK**.

Proving Pulse Length

You use the Proving pulse interval setting to specify for how long each injection of water lasts during the proving process. The default setting is **1 second**.

1. On the SuperUser display, touch **Adjustments**, and then touch **Proving pulse length**.

2. Drag your finger up or down to select **the preferred length: 0.6, 1.0 or 2.0 seconds, and then t**ouch **OK**.

Calibrating the Oven Door Sensor

You use the Calibrate setting to calibrate the oven door sensor. The oven door sensor has been calibrated prior to delivery, but we recommend that you calibrate the oven after the oven has been installed in its proper location and when the CPU has been replaced.

If you have a Pass-Through oven with both a front and a back door, you have to calibrate both sensors.

The measurement is an internal value that expresses the distance between the magnet and the sensor.

Starting the Oven Door Calibration Process

1. On the SuperUser display, touch **Calibrate front door.**

2. On the **Calibrate front door** display, you can see the status of the door.

3. Close the door so that the door status is **Closed**, and then touch **Press when door closed**.

4. Open the door so that the door is in the first step open position and then touch **Press when door open**.

5. Look at the **Threshold** and **Actual** values.

   • The **Threshold** value displays the value that marks the shift between status door open and the status door closed.

   • The **Actual** value displays the actual input from the sensor. The actual value must be greater than 10 when the door is closed.

6. Verify that a **green checkmark** is displayed next to **Press when door closed** and **Press when door open**. If the values are not acceptable, the display shows **Door sensor error**. See Troubleshooting on page 22 for more information.

7. Touch **Done** to end the calibration process.
   If the door has not been calibrated, a warning is displayed asking if you want to exit anyway.

Logs and Statistics

You can use the logs and statistics to see which processes failed and when they failed.

Fault Log

The Fault log displays the latest thirty errors in a list with the most recent error on top.

1. On the SuperUser display, touch **Logs and statistics**, and then touch **Fault log.** The fault log is displayed.

Fault Statistics

The Fault statistics list displays a list of all error codes, the number of times each error code has been displayed, and the date the error code was last displayed.

1. On the SuperUser display, touch **Logs and statistics**, and then touch **Fault statistics.** The fault statistics list is displayed.

2. To clear the fault statistics list and the fault log list, touch **Reset**, and then touch **Yes**.
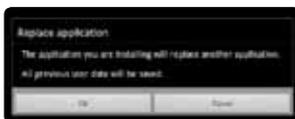
Service Counters

The Service Counters list displays how often a component has been activated and for how long.

1. On the SuperUser display, touch **Logs and statistics**, and then touch **Service counters.** The service counter list is displayed.

2. To clear the service counter list, touch **Reset**, and then touch **Yes**.
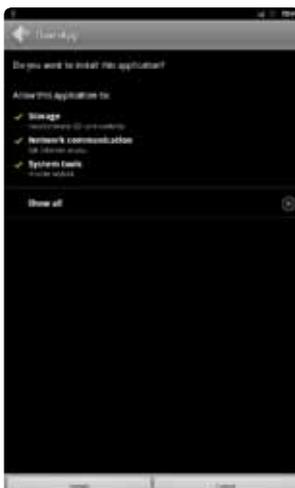
Install new software

You use the Install new software to upload the latest software version.

1. On the SuperUser display, touch **Install new software**, and then touch **OK**. The OvenApp is displayed.

2. Touch **Install** to install the latest software.

SETTINGS ON THE TECHNICIAN MENU

You can access the following areas on the Technician Menu.

- Test Functions
- Oven setup
- Adjustments
- Settings
- Delime
- Bake time correction
- Middle East
- Demo mode

Using the Test Functions

The test functions are useful for fault finding. You can test the following functions.

- Oven
- Fan
- Wash
- Miscellaneous
- Main alarm

Testing the Oven

1. On the **Technician** display, touch **Test functions**, and then touch **Oven.**

2. **Touch each button in turn to test the functions. The button turns green if the component is active.**

3. **At the bottom of the display the status of a number of input functions is displayed.**

Value	Description
Door 1	Displays whether the door is open or closed.
Oven temperature	Displays the current temperature in the oven chamber.
Drain temperature	Displays the current temperature in the drain.
Exhaust	Displays whether the exhaust is open or closed.

Testing the Fan

1. On the **Technician** display, touch **Test functions**, and then touch **Fan.**

2. Touch each button in turn to test the fan. The status of each function is shown at the bottom of the display. The button turns green if the component is active.

Value	Description
Output for frequency inverter 0-10V	Controls fan speed.

Testing the External Ventilator and the Restart Lamp

1. On the **Technician** display, touch **Test functions**, and then touch **Miscella-neous.**

2. Touch **External** vent, to test if the external ventilation is working. The outlet is named terminal no.2. When external ventilation is activated, the outlet is active during program performance and until 10 minutes after the program has completed.

3. Touch **Restart** lamp, to test that the restart lamp is active.

4. To test the probes, you can, for example, place each probe in hot water or ice water.

Value	Description
Core 1 temperatures	Displays the temperature of each of the 3 sensors on the probe.
Core 2 temperatures	Displays the temperature of each of the 3 sensors on the probe.
Restart button	Displays the status of the restart button. Should switch from **Off** to **On** when you touch the **Restart** button. The button is located on the backside on the oven. The button is only available on pass-through ovens.
Press. Sens.	Displays the voltage of the pressure sensor. The value is between 0 -5 volts.
IO temp.	Displays the temperature of the IO board. The temperature increases if the cooling fan is broken.
CPU temp.	Displays the temperature of the CPU board. The temperature increases if the cooling fan is broken.

Important note: External ventilation 1 and 2 only control the voltage and therefore they must be connected through an external relay with a maximum voltage of 24V.

Testing the Alarm

This function tests the thermo-switch circuit.

5. On the **Technician** display, touch **Test functions**, and then touch **Main alarm.**

6. Touch **Main contactor.** If all status values are displayed in green and the status is On, it indicates that the alarm is working properly. If a value is displayed in red and the status is Off, a fault has occurred.

Value	Description
24V	Displays whether the alarm is on or off.
Fan	Displays whether the alarm is on or off.
Oven	Displays whether the alarm is on or off.
Generator	Displays whether the alarm is on or off.
S S Relay	Displays whether the alarm is on or off.

Making Temperature Adjustments

Use this function to adjust the oven or the core temperature offsets. This is useful when the temperature should correspond with the temperature of a 3rd party probe. The default setting is 0.

Adjust the Oven Temperature

1. On the **Technician** display, touch **Adjustments.**

2. Touch **Oven temp offset**.

3. Slide your finger up or down to select the preferred offset. You can adjust the temperature offset up or down by 10°C (50°F) in 1°C increments.

Adjust the Core Temperature

1. On the **Technician** display, touch **Adjustments.**

2. Touch **Core temp offset.**

3. Slide your finger up or down to select the preferred offset. You can adjust the temperature by 1-degree increments

Changing Oven Settings

1. On the **Technician** display, touch **Settings**. You can now change the following settings.

Setting	Description
Custom mode	Settings only applicable to a specific customer.
Soap level monitoring	**Yes/No** setting. Select Yes to display a message when the rinse or soap containers must be changed. Can only be used with standard 5 liter containers.
Drain cooling	**Yes/No** setting. Select **Yes** to automatically cool down the drain when the temperature exceeds 75°C/167°F. Cooling stops at 70°C/158°F. Note that local rules and regulations may vary.
Fan speed alarm	**Yes/No** setting. Select **Yes** if you want the oven to sound an alarm when the fan speed is too slow.
Restart key	**Display/Both/None** setting. This setting only applies to pass-through ovens. Select **Display** if you only want to enable the restart button on the front display. Select **Both** if you want to enable the restart button on the front display as well as the physical restart button on the rear side of the oven. Select **None**, if both buttons should be disabled.
Restart time	Specifies the restart time.
Restart after power failure	**Yes/No** restart setting. Select **Yes** if you want the oven to restart after power failure. The oven restarts at the function it was in at the time of the power failure.

Making Corrections to Bake Time

Use this function to enable or disable automatic recalculation of the bake time in case of mistakes such during the baking process.

Enabling or Disabling Automatic Bake Time Corrections

1. On the **Technician** display, touch **Bake time correction**.

2. Touch BTC enabled, drag your finger up or down to enable or disable bake time corrections, and then touch OK.

Specifying Bake Time Correction Tolerance

1. On the **Technician** display, touch **Bake time correction**.

2. Touch BTC tolerance, drag your finger up or down to select the preferred value and then touch OK.

Specifying Bake Time Correction Threshold

1. On the **Technician** display, touch **Bake time correction**.

2. Touch BTC threshold, drag your finger up or down to select the preferred value and then touch OK.

Specifying Middle East Specific Settings

Enabling this setting disables all recipes containing pork.

1. On the **Technician** display, touch **Middle East.**

2. Touch **Yes**, and then touch **OK**.

Enabling Demo mode

When you want to use the oven for demonstration purposes, you should enable demo mode. When demo mode is enabled, the heating elements and the steam generator will not be switched on when the oven is running.

1. On the **Technician** display, touch **Demo Mode.**

2. Touch **Yes**, and then touch **OK**.

TROUBLESHOOTING

If the oven displays an error code, try the solutions below before contacting HOUNÖ technical service.

After each step is carried out, be sure to test if the oven is working again.

General Error Codes

Error Code 4		
The overheating switch of the oven chamber is off because the oven chamber temperature has risen above 350°C/662°F. Press the Q1 button at the rear of the oven to reset the switch.		
Steps	**Check list**	**Solution**
1	Go to the test menu (main alarm) to see if the overheating thermo switch has tripped. Reset the switch.	
2	Test whether the fan is running and whether the solid state relay is working properly.	
3	Check the cable and the cable plugs.	
4	-	Change the overheating sensor.
5	-	Change the computer.

Error Code 5

The fan motor is too hot (above 120°C/248°F). Let the motor cool off for about 20-30 minutes and then try turning it on again.

Steps	Check list	Solution
1	Go to the test menu (main alarm) to see which information is displayed.	
2	Check the cable and the cable plugs.	
3	Check the door sensor since 5VDC may affect the overheating circuit.	
4	Check the fan motor windings.	Change the fan motor.
5	-	Change the computer.

Error Code 6

The drain temperature has been above 75°C/167°F for more than 5 minutes. It is normally kept below 60°C/140°F.

Steps	Check list	Solution
1	Check that the water is turned on.	
2	Check that the water supply connected to the oven is cold and not hot.	
3	Check whether the temperature sensor is broken. (Measure the real temperature and compare it to the temperature measured by the test function.)	If broken, change the sensor.
4	Clean the jet and the solenoid valve at the drain, and then check the temperature again.	Change the computer.

Error Code 7

The temperature sensor in the oven chamber is broken. The oven cannot be used until the error has been corrected.

Steps	Check list	Solution
1	Go to the test menu (oven) to see which temperature is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, change the sensor.
4	-	Change the computer.

Error Code 8

The probe is broken or is not connected properly. The program cannot be used until the error has been corrected.

Steps	Check list	Solution
1	Go to the test menu (miscellaneous) to see which information is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, change the sensor.
4	-	Change the computer.

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Error Code 10

The temperature sensor in the drain is broken. The oven can still be used, but the error has to be corrected as soon as possible.

Steps	Check list	Solution
1	Go to the test menu (oven) to see which temperature is displayed.	
2	Check the cable and the cable plugs and change the plug if necessary.	
3	Test the sensor using an ohmmeter, and check whether the value matches the value in the table and the current temperature.	If no, change the sensor.
4	-	Change the computer.

Error Code 16

The IO board temperature has risen above 60°C/140°F.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check whether the ambient temperature is too high.	Move the oven if necessary, and clean the intake filter.
3	Check whether the test function temperature matches the current temperature.	Move the oven or the heat source.
5	-	Change the computer.

Error Code 19

An internal error occurred. The oven server process is not responding. Oven server process failed.

Steps	Check list	Solution
1	-	Restart the oven.
2	-	Change the computer.

Error Code 20

An internal error occurred. A communication failure occurred between the computer and the IO board. The IO board software is not responding. Wrong software version on the IO board.

Steps	Check list	Solution
1	Check the wire connection between the IO board and the CPU board.	Change the IO board or the CPU board if necessary.

Error Code 21

Invalid program. The program you have chosen is not supported by the oven.

Steps	Check list	Solution
1	Go to the USB key function.	Download the program combination that matches this oven type.

Error Code 22

Program interrupted. There was a power outage while the program was running. The power outage lasted for so long that the program cannot be restarted.

Steps	Check list	Solution
1	-	The oven can be set up to restart after a power outage. Contact service personnel.

Error Code 28

An invalid combination of the mains alarm has been detected. The mains alarm is not displayed correctly.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check the cable and the cable plugs.	Change the plug if necessary, and then test if the alarm is working.
3	-	Change the sensor.

Error Code 29

The door sensor is not working properly. Note the oven does not stop working when the door is opened. The oven can be used.

Steps	Check list	Solution
1	Go to the test menu to see which information the computer displays.	
2	Check the cable and the cable plugs, and the test if the sensor is working.	
3	Check the magnet on the drip slide.	Change the drip slide.
4	-	If the magnet works, change the door sensor, and remember to calibrate the door afterwards.

Error Code 34

The water pressure is too low.

Steps	Check list	Solution
1	Check that the water is turned on.	Clean the solenoid valve filter.
2	Check that the water pressure is at least 2.5 bars.	Change the sensor.

Error Code 37

While running the CombiWash program, the oven could not cool down to set point.

Steps	Check list	Solution
1	Check that the jet in the oven chamber is working.	Run CombiWash step 0 before using the oven.

Error Code 38

CombiWash was interrupted while there was still detergent in the oven chamber.

Steps	Check list	Solution
1	-	Run CombiWash step 0 before using the oven.

Error Code 39

There is insufficient memory to run the selected operation.

Steps	Check list	Solution
1	-	If possible, delete some HACCP files.

Error Code 40		
The IO board temperature has been too high.		
Steps	**Check list**	**Solution**
1	-	Clean the filter at the bottom of the panel. Note that this is a warning. If the temperature continues to rise, the oven will stop and display error code 16.

Error Code 45		
There is no 24VAC. Main contactor output is not working.		
Steps	**Check list**	**Solution**
1	Check fuse F1.	

SAFETY

Please read the safety instructions carefully.

- Ensure that installation is carried out by qualified installation and service personnel only.

- Read, understand, and follow the instructions for use.

- Place trays filled with hot liquid at the bottom runners of the oven chamber and practice extreme caution when removing the tray from the oven chamber.

- Do not store petrol or other flammable vapors or liquids in the vicinity of this appliance.

- Do not touch hot surfaces. The temperature of some surfaces may exceed 60°C/140°F or more.

- Do not attempt to operate or open the oven during the automatic cleansing process.

- Use the parking brakes on the trolley wheels to prevent trolleys from rolling on uneven floors.

- Contact qualified service personnel before you make changes to the set-up of the oven. Incorrect changes may have serious effects on its reliability in service.

SERVICE AND REPAIR

- All maintenance and repair must be carried out by qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the oven and/or injury to the operator.

- When cleaning the oven, only use cleaning detergent that matches the specifications from the factory. Do not use corrosive cleaners not intended for oven cleaning on you CombiSlim oven.

WARRANTY

If you have registered your CombiSlim oven on our website, it is covered by a 48-month factory warranty. The warranty covers the oven cabinet and spare parts. There is a special 10-year warranty on the exterior door glass. The warranty takes effect from the date of production.

To view the full terms of the warranty and to register, go to http://www.houno.com/warranty/.

Excluded from Warranty

Excluded from the warranty are certain damages including but not limited to the following:

- Glass parts such as interior door glass, lamp glass or halogen lamps

- Sealings

- Damage or malfunction resulting from installation that is not in accordance with HOUNÖ instructions and specifications for the product.

- Damage resulting from accidents, including damage caused by water, transport, misapplication or negligence.

- Malfunction and interruptions of operation that are the result of the oven not being operate in accordance with HOUNÖ instructions and specifications on how to use the product.

HOUNÖ cannot be made liable for indirect loss, including loss of profits.

GET IN TOUCH.

As your combi oven specialist,
we always do our utmost
to help our customers.
Worldwide.

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