

Installation & Service Manual

Model:

CMC-CVC

Eprom ver. 2.86





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This manual covers computer controls with the following software:

Model CVC, CMC ver. 2.89



Preface

To ensure that our customers receive an excellent and reliable product, all HOUNÖ products are before dispatch connected and passed through an extensive test program in which all functions are subjected to a continuous and extreme load for several hours.

For optimum results – read your user’s manual

Before you install the oven, we recommend that you study this manual thoroughly. This will save you time and prevent unnecessary problems from occurring¹.

When you meet this warning triangle , you should be attentive as it indicates activities that may cause injury to the user or damage to the oven.

Claims Certificate

To ensure continuous development, HOUNÖ reserves the right to change the specifications, design or equipment any time without notice and without any obligation. Therefore, the information and specifications in this manual may be changed.

Terms of warranty

The oven cabinet and the technical parts of your new HOUNÖ oven are covered by a 12-month factory warranty. However, the heating elements in the oven chamber and the steam generator are guaranteed for 24 months. The period of warranty takes effect from the date of installation.

The warranty does not include....

We especially draw your attention to the fact that the factory warranty does not cover glass parts such as oven door glass, lamps, and lamp glass, nor does it cover sealing such as door gaskets, gaskets for heating elements, etc.

Furthermore, the factory warranty does not apply in the case of

1. defects that are due to the fact that installation has not been carried out in accordance with the HOUNÖ Installation & Service Manual at present in force (electricity, water/drain, exhaust).
2. defects and interruptions of operation that are the result of the oven not being handled/operated as specified in the user manual.

Yours sincerely,

HOUNÖ A/S

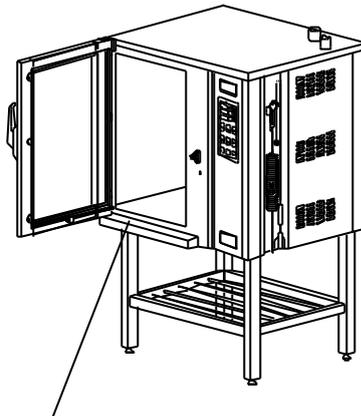
¹ We would also like to call your attention to our website www.houno.com from which you can download and print out further copies of our user manuals or seek further information on the functions and characteristics of our ovens. Please feel free to send us your comments regarding problems, suggestions for improvements, etc. on fax No. +45 87 11 47 10 or send us an e-mail on houno@houno.com.



Serial plate

When communicating with HOUNÖ, we recommend that you inform us of the specifications stated on the serial plate of the oven. The serial plate is located on the oven cabinet, behind the oven door, as shown below.

Our Technical Support dept. whose experience and expert knowledge are at your disposal can be contacted at tel. No. +45 87 11 47 11 and fax No. +45 87 11 47 12.



	HOUNÖ A/S 8900 Randers	
Tlf. 87 11 47 11	Fax: 87 11 47 10	
Serie nr.: 01 05 22521 B	Type: ...: CM 1.06	
Strom: 400V 3N ~ 50/60 Hz 15 kW	Diagram: 027.401	

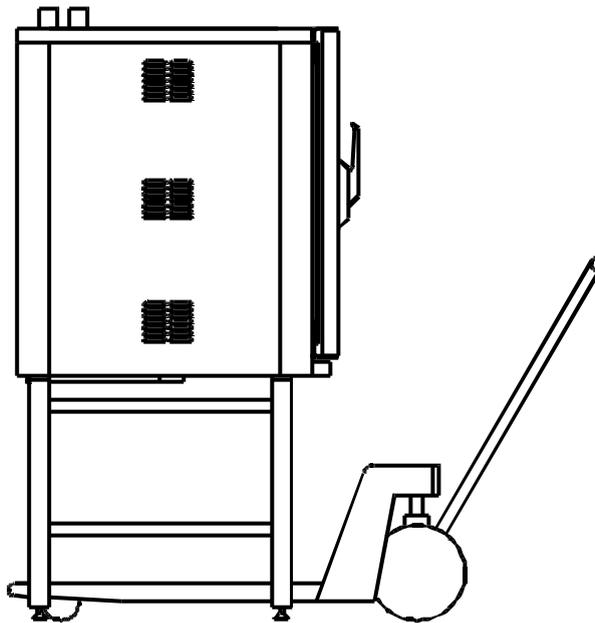


Unpacking the Oven

The oven is best handled while it is still in its wrapping. Wherever possible, use a lifting trolley.

Introduce the lifting trolley under the lower cross tube of the stand and place a couple of wooden blocks between the cross tube and the lifting trolley.

To achieve the best possible balance, introduce the lifting trolley from the front of the oven or from the motor side. Note that the oven can be lifted off the stand.



Remove the original packaging from the oven. Do not remove the foil that covers the surfaces until the oven has been installed, as the surfaces are vulnerable to sharp objects such as tools, once the foil has been removed.

Remove all protecting parts that secure the racks in the oven chamber.

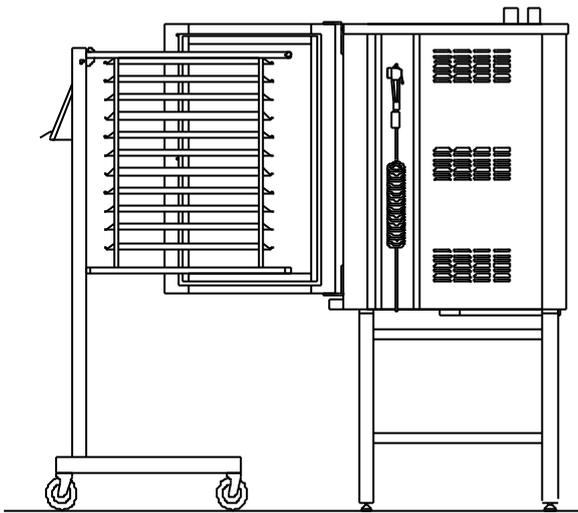


The packaging must be destroyed in accordance with the rules and regulations covering the disposal of rubbish in your country. Information on the composition of the packaging material can be obtained from Technical Support.

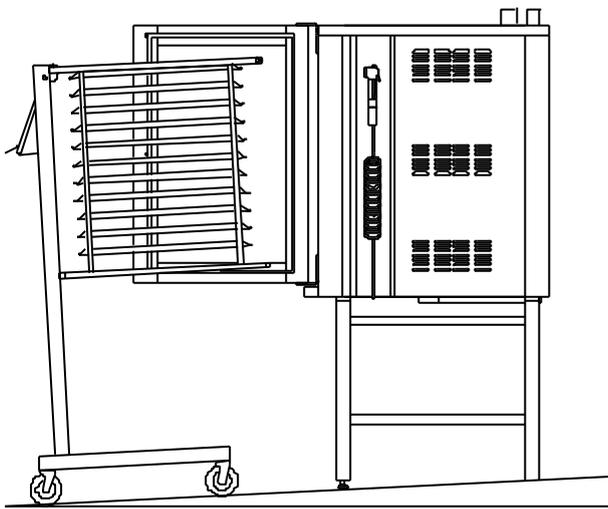
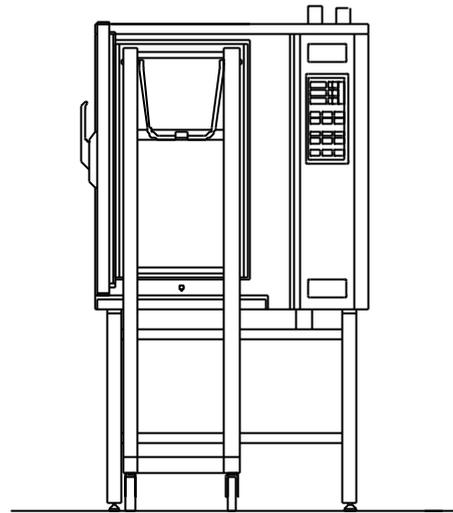


Installing the oven

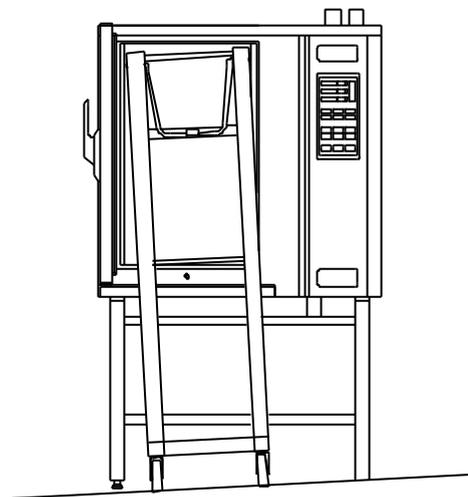
To ensure that the oven functions correctly when installed, it should be placed upright and level (horizontally). This is measured at the front edge and side edge of the roof, and adjustment is made by means of the adjusting screws on the stand or on the legs of table models. The height of the oven can also be adjusted to fit the trolley for racks.



Right



Wrong



The oven should be placed 5 cm from the rear wall and the distance between the sides of the oven and the nearest wall or piece of furniture, etc. should be at least 10 cm. This is to ensure the necessary flow of cooling air to the oven. Strong sources of heat such as hotplates, frying pans, deep fat fryers, etc. should not be placed near the oven, especially not on its right side, otherwise the warranty may cease to apply.



Water Connection

As standard, the HOUNÖ ovens have one water connection.

To facilitate cleaning and service, the oven should be connected with an approved flexible ½” hose and the permanent installations should be fitted with a stop-tap and a non-return valve.

Before connecting the oven to water, flush the tubes thoroughly. Then fit the dirt filter and connect the oven.

Hardness of the water:	max. 3 dH
Conductivity of the water:	min. 75 microsiemens
Water pressure:	min. 1.5 bar (150 kP), max. 6 bar (600 kP)
Water pressure Combi Clean:	min. 2.5 bar dynamic pressure (CombiClean activated)
Water temperature:	max. 20°C
Chloride concentration:	max. 100 mg/litre

If the feeder is connected to the water distribution system with a flexible hose, this hose should be VA approved.



Ovens with a steam generator must not be connected to a **reversed osmosis plant or a mixed filter**, as this may cause problems with the reading of the water level in the steam generator.



The water connection **must** be carried out by an authorised plumber in accordance with existing rules and regulations.



Clogged up water filters and dirt in the solenoid valves are not covered by the warranty.

Alternatively, the oven can be supplied with two water connections (optional extra):

- 1) for raw water for the condensation nozzle (cold water).
- 2) for the nozzle in the oven chamber and the steam generator. Must meet the requirements on water for water connection; however, hot water with a temperature not exceeding 60°C can be used.

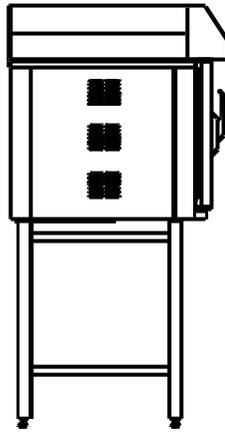


Exhaust

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

The exhaust pipe 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 product range also includes a specially made extraction hood, as illustrated 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.

The ventilation motor can be controlled directly from the oven. This means that the ventilation starts when a program is started and runs for 10 minutes after the program is completed.



Electrical Connection

The electrical connection **must** be carried out by an authorised electrician in accordance with existing rules and regulations.

The wiring diagram is located in the motor compartment next to the computer.

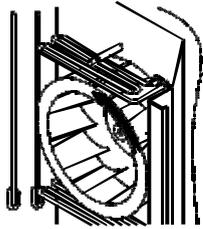
The terminal for the electrical connection is located behind the right-hand side sheet.

 **An approved plug outlet or a safety cutout must** be located close to the oven so that the oven can be disconnected during installation and repair. The safety cutout must be able to cut off all poles with a total distance of break of at least 3 mm. Each of the two ovens in a stacked arrangement (Combi-Plus) must have its own plug outlet or safety cut-out.

To facilitate cleaning and service, use an approved flexible connection cable of the type HO7RN-F.

The oven may leak 1 mA current per kW.

 The connection completed, check that the fan runs in the right direction, i.e. COUNTER-CLOCKWISE.



If the fan runs in the wrong direction, the oven does not operate correctly, which may cause damage to the motor.

 The warranty does not cover incorrect connection.

Lead-in cable - survey

(Cross sections in mm²)

	2/3	1.06	1.08 - 1.10 - 1.12 -	1.16	1.16 ST	1.20	1.20 ST	1.20 M	2.10 2.14	2.10 ST 2.14 ST
	4 kW	9 kW	15 kW	20 kW	18 kW	36 kW	24 kW	30 kW	25 kW	24 kW
400V 3N ~ 50/60 Hz	5x1,5	5x1,5	5x4	5x6	5x4	5x16	5x6	5x10	5x10	5x6
400V 3 ~ 50/60 Hz	4x1,5	4x1,5	4x4	4x6	4x4	4x16	4x6	4x10	4x10	4x6
415V 3N ~ 50/60 Hz	5x1,5	5x1,5	5x2,5	5x4	5x4	5x10	5x6	5x10	5x6	5x6
440V 3 ~ 50/60 Hz	4x1,5	4x1,5	4x2,5	4x4	4x4	4x10	4x6	4x10	4x6	4x6
200V 3 ~ 50/60 Hz	4x1,5	4x4	4x10	4x16	4x16	4x35	4x25	4x25	4x25	4x25
230V 3 ~ 50/60 Hz	4x1,5	4x4	4x10	4x16	4x10	4x35	4x16	4x25	4x16	4x16
230V 1 ~ 50/60 Hz	3x2,5	3x10	3x16	3x25	3x25	3x70	3x35	3x50	3x50	3x35
480V 3 ~ 50/60 Hz	4x1,5	4x1,5	4x2,5	4x4	4x4	4x10	4x6	4x10	4x6	4x6
208V 3 ~ 50/60 Hz	4x1,5	4x4	4x10	4x16	4x10	4x35	4x25	4x25	4x25	4x25

2/3 models are fitted with a lead-in cable on delivery. As this model has a type Y connection, the lead-in cable can only be exchanged by an authorised electrician.

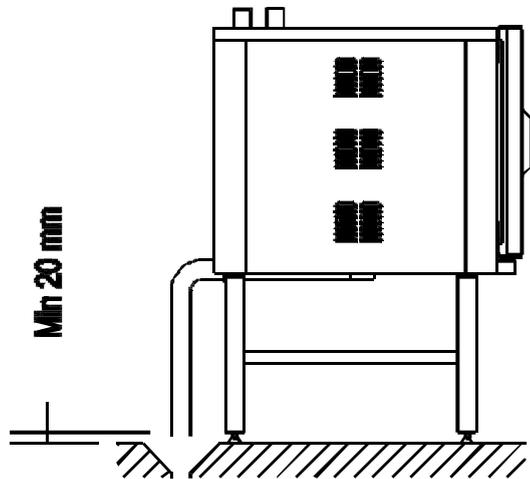


Drain Connection

From the factory, the HOUNÖ ovens are equipped with a drain system that removes surplus water from the oven chamber. This water may be condensed water from the products, or it may occur when the oven chamber is cooled down with cold water, or when the oven chamber is cleaned.



Connection **must** be carried out by an authorised plumber, to an open drain, and it must end at least 20 mm above the outlet grating or funnel.



The drain must never end directly under the oven.

The drain tube must be of **stainless steel**, have a diameter of at least 50 mm and a fall of at least 3° or 5%.

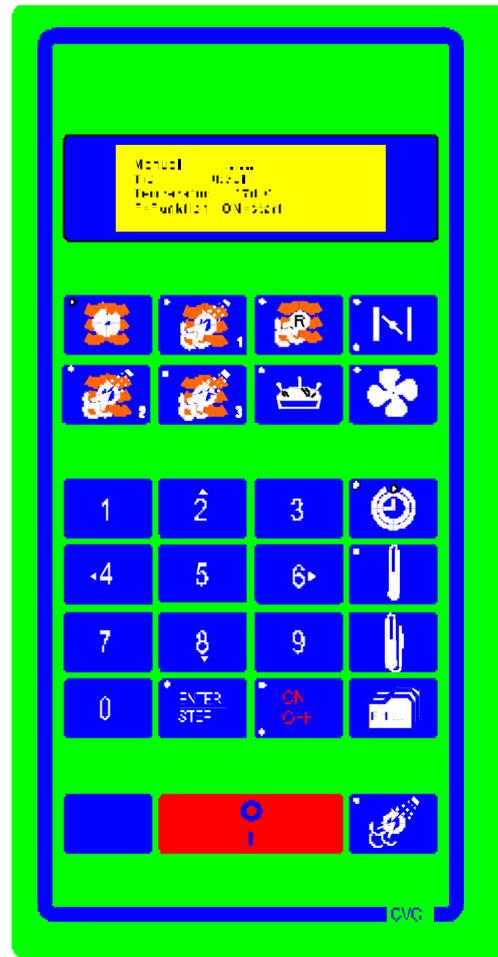


Never connect directly to a water seal so as to avoid obnoxious smells and bacteria.



Operating panel CVC, CMC

The computer model used for the CVC and CMC ovens can hold 199 menu programs. The display shows letters and digits, which enables the user to key in the program texts herself/himself.





Engineering Menu

Setting the computer control for models CVC and CMC

You set the CVC/CMC computer control in the engineering menu.

To enter this menu, press  and keep the key activated while pressing  for 5 seconds.

The engineering menu can be interrupted/closed any time by pressing .

At the start of the engineering menu, the first of five “windows” appear with the following options:

1= Test function	1
2= Set-up	
3= Select language	
Enter = End	F1 = More

A window may contain as many as four options. Choose one by pressing **1, 2, 3** or **4**.

By pressing  again, you can change between the windows.

You can leave the function selected and return to the previous menu by pressing . This applies to all four options.



Test Function Window 1 Submenu 1:

1= Test function 1
 2= Start-up function
 3= Select language

Enter = End F1 = More

Press 1.

Test function
 1=Oven heat
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 9=Condensing
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 17=Generator temperature
 ... 98°C
 2=up, 8=down

Test function
 2=Generator heat
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 10=Damper
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 18=Drain temperature
 ... 50°C
 2=up, 8=down

Test function
 3=Fan low
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 11=Ext. exhaust
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 19=Fan speed
 0 o/min
 2=up, 8=down

Test function
 4=Fan high
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 12=Special functions
 2=up, 8=down, 7=impulse

Test function
 20=Oven door
 Closed
 2=up, 8=down

Test function
 5=Fan brake
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 13=Buzzer
 3=high 9=low
 2=up, 8=down

Test function
 21=Water level gener.
 MIN 3=water 9=pump
 2=up, 8=down

Test function
 6=Injection valve
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 14=Interior light
 Status: OFF
 2=up, 8=down, 7=impulse

Test function
 22=Thermal cutout oven
 OK
 2=up, 8=down

Test function
 7=Charging valve
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 15=Oven temperature
 165°C
 2=up, 8=down

Test function
 23=Thermal cutout fan
 OK
 2=up, 8=down

Test function
 8=Drain pump
 Status: OFF 1=ON
 2=up, 8=down, 7=impulse

Test function
 16=Core temperature
 98°C
 2=up, 8=down

Test function
 24=Damper motor contacts
 Closed
 2=up, 8=down



Service, diagnostic system and maintenance

Test function
25=Rotation right
Status: OFF 1=ON
2=up, 8=down, 7=impulse

Test function
29=Water rinsing
Status: OFF 1=ON
2=up, 8=down, 7=impulse

Test function
33=Cleaning rod
Open
2=up, 8=down

Test function
26=Rotation left
Status: OFF 1=ON
2=up, 8=down, 7=impulse

Test function
30=Vacant

Test function
34=Pressure sensor
Status: OFF 1=ON
2=up, 8=down

Test function
27=Pump detergent
Status: OFF 1=ON
2=up, 8=down, 7=impulse

Test function
31=Vacant

Test function

Test function
28=Pump rinsing agent
Status: OFF 1=ON
2=up, 8=down, 7=impulse

Test function
32=Sieve
Open
2=up, 8=down

Test function

All inputs and outputs can be tested with the test function.

You can change between the functions by pressing arrow keys **2** and **8**.

Test functions 2, 7, 8, 17 and 21 apply to the CMC model only.

Test functions 25 to 34 apply to ovens with the cleaning system CombiClean.

The settings shown are examples only.

Note that when you are in test function 20 = oven door, you can activate the door sensor by pressing the exhaust key if the door is closed and the door sensor is functioning properly.

This does not apply to pass-through models (ovens with two door sensors).



1= Test function 1
2= Start-up function
3= Select language

Enter = End

F1 = More

Start-up Function Window 1 Submenu 2:

Press 2.

Automatic restart 1
1=Always stop
2=Restart
Press 1 / 2 F1=end

Choose whether the oven should start up automatically after a power cut or whether it should stop.

1=Always stops after a power cut

2=Always starts up automatically after a power cut at the point where it stopped.

Text in start-up
_ CONMATIC Line
CMC
F1=end

To change the text at the start, place the cursor where the text should begin by pressing arrow keys **4** and **6**.

Letters, digits and symbols are imbedded in a cylinder and rolled forwards and backwards with the arrow keys **2** and **8**, respectively.

Change between upper and lower case letters by pressing key **7**.

Delete a character by pressing **0**.



1= Test function	1
2= Start-up function	
3= Select language	
Enter = End	F1 = More

Select Language Window 1 Submenu 3:

Press 3.

1=DK	4=GB	7=FR
2=NL	5=DE	
3=S	6=IT	
Enter=OK	F1=end	

With the numeric keys, you select which language should be shown in the display (the number of languages to choose from may differ depending on the data EPROM). The languages in the standard data EPROM are always those shown below; the languages in data EPROM 2 – except Danish and English - may be replaced by other languages.

Standard data EPROM

Press **1** for Danish
Press **2** for Dutch
Press **3** for Swedish
Press **4** for English
Press **5** for German
Press **6** for Italian
Press **7** for French

Data EPROM 2

Press **1** for Danish
Press **2** for Dutch
Press **3** for Swedish
Press **4** for English
Press **5** for German
Press **6** for Italian
Press **7** for Slovenian

Accept by pressing



(After changing the language, remember to transfer all menus in order to have them translated into the language chosen. See page 22).



1= Adjust water level sens	2
2= Adjust temp. sens	
3= Set RESTART	
Enter = End	F1 = More

Adjusting Water Level Sensor (applies to CMC only)

Window 2 Submenu 1:

(Does not appear if CVC has been selected.)

Before measuring, fill the steam generator with water up to MID water level as described under "Window 1 Submenu 1: Test Function".

"Roll" forwards or backwards to test function No. 21 with arrow keys **2** and **8**.

Test function
2 1=water level gener.
Min 3=water 9=pump
2=up 8=down

Check/adjust the water level with keys **3** and **9** until MID appears in the display.

Water is added by pressing **3** and drained by pressing **9**.

Press **1**.

Adjust water level sens
Max: 55 Min: 85
Set point: 70
2=up 8=down F1=end

Adjust the set point upwards and downwards with keys **2** and **8**.

Then, adjust the set point to a value right between the MAX and MIN values.

The range of adjustment is 50-80 (standard = 70)

NB. The settings shown are examples only.



```
1= Adjust water level sens      2
2= Adjust temp. sens
3= Set RESTART

Enter = End      F1 = More
```

Adjusting Temperature Sensors (Pt-100)

Window 2 Submenu 2:

Press **2**.

```
Adjust temp. sens
1=Oven chamber  165°C
1-4 Select sensor (100)
5=up  8=down  F1=end
```

Select sensor by pressing keys **1-4** for oven chamber, core temperature, steam generator and drain, respectively.

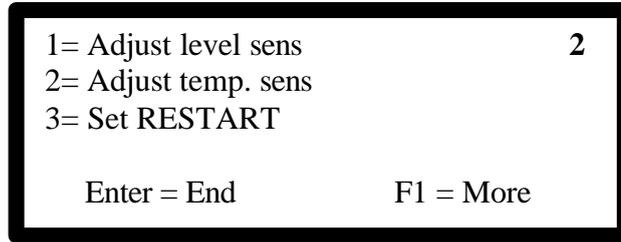
```
Adjust temp. sens
2=Core          98°C
1-4 Select sensor (100)
5=up  8=down  F1=end
```

```
Adjust temp. sens
3=Generator     100°C
1-4 Select sensor (100)
5=up  8=down  F1=end
```

```
Adjust temp. sens
4=Drain         55°C
1-4 Select sensor (100)
2=up  8=down  F1=end
```

The standard set point = 100 can be adjusted downwards to 80 and upwards to 120 with arrow keys **2** and **8**.

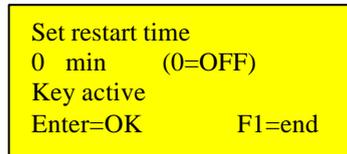
Each temperature sensor can be adjusted/corrected by +/- 10°C, i.e. the temperature changes in steps of 0,5°C.



Set Restart

Window 2 Submenu 3:

Press 3.



If the time is 0, "restart" is off.

To activate "restart", set the time between 1 and 10 minutes on the numeric touch panel.

Choose between "button active" (CVC only) and "touch panel active" by pressing



"**Button**" means that the oven has a separate push button.

"**Touch panel**" means that you use the numeric touch panel.

Accept by pressing





1= Interior light	3
2= Select phase test	
3= Transfer menus	
Enter = End	F1 = More

Oven Light

Window 3 Submenu 1:

Press **1**.

1=Interior light for 5 min	1
2=Interior light constant	
3=5 min - door open	
4=constant - door open	
Press 1/2/3/4	F1=end

You now have the following options:

By pressing **1**, you choose: **"Oven light for 5 min"**, which means that the light will go out 5 min. after a key was last pressed. Press any key, and the light is on again.

By pressing **2**, you choose: **"Oven light constant"**, which means that the light is on while the oven is in operation.

By pressing **3**, you choose: **"5 min – door open"**, which means that the light will go out 5 min. after a key was last pressed, but when the door is open, the light is always off. By pressing a key, the light is on again if the door is closed.

By pressing **4**, you choose: **"Constant – door open"**, which means that when the oven is on, the light in the oven chamber is on, but when the door is open, the light is always off.

(Settings 3 and 4 are very useful in ovens with light in the door, to avoid blinding).



1= Oven light	3
2= Select phase test	
3= Transfer menus	
Enter = End	F1 = More

Select Phase Test

Window 3 Submenu 2:

Can be set to OFF in the case of installation for demonstration purposes to prevent the error code for “incorrect phase sequence” from appearing in the display.

Press **2**.

Phase test	ON
ON/OFF	F1=end

Shift by pressing



If “phase test” is not on, you must make sure that the fan wheel/motor runs in the right direction (see page 9).



1= Oven light 3
2= Select phase test
3= Transfer menus

Enter = End F1 = More

Transferring the 199 Original Computer Menus Window 3 Submenu 3:

Press **3**.

Transfer 199 original
menus
0=Delete all menus!
Enter=OK F1=end

Press  to have 199 original menus transferred.

Attention!

This function will  delete all manually programmed and modified menus and replace them with the original menus entered by the manufacturer.

Press **0** to delete all menus.

Attention!

This function will  delete all original menus/manually programmed and modified menus.

Undo by pressing





1= Set-up	4
2= Fan alarm	
3= Set cleaning	
Enter = End	F1 = More

Set-up

Window 4 Submenu 1:

”Set-up” consists of the following 6 options:

Oven model, sensor in steam generator, °C/°F, touch panel, start-up menu, language.

Press **1**.

Oven model	1
1=CMC	
2=CVC	
1 / 2	Enter=OK

Press **1** to select CMC oven.

Press **2** to select CVC oven.

This menu only appears if 1 (CMC) has been selected
(if 2 (CVC) has been selected, this menu does not appear)

Steam generator	2
1=1 sensor (CMC1)	
2=2 sensors (CMC2)	
1 / 2	Enter=OK

Press **1** if the steam generator has 1 sensor on the side of the tank or is located behind the steam generator (all ovens produced after April 1997 have 1 sensor).

Press **2** if the steam generator has 2 sensors located at the top of the steam generator in a plug.

Choice of temperature	2
1=Celsius	
2=Fahrenheit	
1 / 2	Enter=OK

Press **1** if the temperature should be °C.

Press **2** if the temperature should be °F.



Service, diagnostic system and maintenance

Touch panel 1
1=Standard
2=BKI
1 / 2 Enter=OK

Press **1** to select the standard touch panel (using the key ).

Press **2** to select the BKI touch panel (using the key ).

Special
1=Standard
2=Start in select menu
1 / 2 Enter=OK

Press **1** to select standard start-up.

Press **2** to start in "Select menu".

Reversing
1=One direction
2=Reversing
1 / 2 Enter=OK

Press **1** to select usual direction.

Press **2** to select reversing.



Service, diagnostic system and maintenance

1=DK	4=GB	7=S
2=NL	5=DE	
3=S	6=IT	
Enter=OK		

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Press **7** for French

Data EPROM 2

Press **1** for Danish
Press **2** for Dutch
Press **3** for Swedish
Press **4** for English
Press **5** for German
Press **6** for Italian
Press **7** for Slovenian

Accept by pressing



(After changing the language, remember to transfer all menus in order to have them translated into the language selected. See page 22).

If you just need to check these settings, you can browse through the menus using  without changing anything.

Your current choice is always shown in the upper right-hand corner.



1= Set-up	4
2= Fan alarm	
3= Set cleaning	
Enter = End	F1 = More

Fan Alarm

Window 4 Submenu 2:

Press **2**.

Fan alarm	OFF
ON/OFF	F1=End

The fan alarm should only be set at **ON** if a sensor and magnets for checking the revolutions of the motor are fitted to the motor.

Shift by pressing





1= Set-up	4
2= Fan alarm	
3= Set cleaning	
Enter = End	F1 = More

Set Cleaning

Window 4 Submenu 3:

Press **3**.

Cleaning function	1
1=Standard 2 steps	
2=Without jet 3 steps	
3=CombiClean	

You now have the following options:

By pressing **1**, you choose: **”Standard 2 steps”**. This means that a program with two steps has been made (program 199). Step 1 consists of injection steam step 3, time 20 minutes, temperature 60°C, and step 2 consists of injection steam step 3, time 10 minutes, temperature 60°C.

By pressing **2**, you choose: **”Without jet 3 steps”**. This means that a program with 3 steps has been made (program 199). Step 1 is cooling down the oven to 45°C by opening the oven door while the oven is in operation. In step 2, the oven detergent works for 10 minutes. Step 3 consists of injection steam step 3, time 10 minutes, temperature 60°C.

By pressing **3**, you choose: **”CombiClean”** (appears only if the computer has an additional printed circuit board for CombiClean). This means that the oven comes with a rotating cleaning rod which is inserted in the oven chamber when the oven needs cleaning (see service & installation manual for Combi Clean).



Service, diagnostic system and maintenance

If CombiClean has been selected, you should enter the oven size.

Oven size	1
1=1.06 2=1.08 3=1.10	
4=1.12 5=1.16 6=1.20	
7=2.10 8=2.14	

Press **1, 2, 3, 4, 5, 6, 7 or 8**.

CombiClean	2
1=Show step no. OFF	
2=Demo rinsing mode OFF	
3=Additional detergent	
1 / 2	Enter=OK

By pressing **1**, it is possible for the service engineer to call forward a test mode for CombiClean (OFF changes to ON).

As a result of this, the duration of all steps lasting longer than 1 minute has been reduced to 20 seconds, and it is possible to choose which step to start from. The number of the step which is active is shown instead of the time remaining.

By pressing **2**, you select a demo mode in which the oven/cleaning rod rinses only.

Contactors K2 and K3 and the fan motor are not active when the demo rinsing mode has been selected.

By pressing **3**, it is possible to add detergent twice if the oven chamber needs additional cleaning. Note that the programs are prolonged by 5 minutes + the duration of the detergent phase.

Accept by pressing



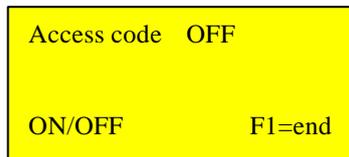


- | | |
|------------------------|---|
| 1= Access code | 5 |
| 2= Heating step 1 | |
| 3= Condensing on/off | |
| 4= Show empty fat tray | |

Access Code

Window 5 Submenu 1:

Press **1**.



The access code is switched on and off by pressing



When the access code is switched on, press



Now only the following keys are active:



only works when CombiClean has been selected.

Enter your access code (5555) by pressing





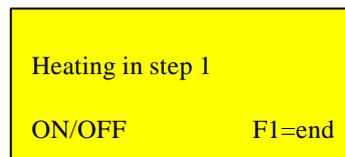
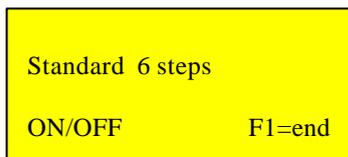
1= Access code	5
2= Heating step 1	
3= Condensing on/off	
4= Show empty fat tray	

Heating Step 1

Window 5 Submenu 2:

Press 2.

You press  to change between these two pictures.



”Standard 6 steps” is the standard setting.

When selecting ”Heating in step 1”, only the temperature can be changed in step 1, not the time and not the core temperature.

(Note that the standard menus can no longer be used, as step 1 will be superseded by the reheating function. New menus will have to be entered.)



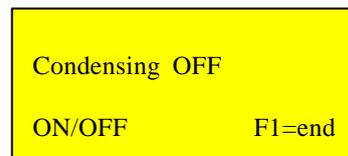
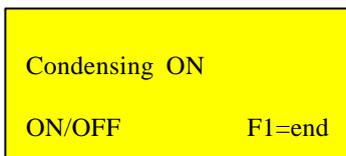
1= Access code	5
2= Heating step 1	
3= Condensing on/off	
4= Show empty fat tray	

Condensing ON/OFF

Window 5 Submenu 3:

Press **3**.

You press  to change between these two pictures.



”**Condensing ON**”: Standard.

”**Condensing OFF**”: The sensor in the drain (P4) and the solenoid valve for cooling down the water in the drain (MV3) are switched off.



1= Access code	5
2= Heating step 1	
3= Condensing on/off	
4= Show empty fat tray	

Show Empty Fat Tray

Window 5 Submenu 4:

This menu applies only to ovens with a fat tray underneath.

When **"Show empty fat tray"** is active, a message appears after the program is completed asking you to empty the fat tray (however, if the fat tray is not emptied, this does not affect the functions of the oven).

Press **4**.

Show empty fat tray	
From menu: 0	0=OFF
To menu: 0	
Enter=OK	F1=end

If it says **"From menu: 0"** or you press **0** and , the function is off.

The sequence of the menus in this function is optional.

You indicate from which menu this should apply by pressing one of the digits on the numerical touch panel.

Example:

Press **10**.

"From menu: 10"

Accept by pressing



Press **25**.

"To menu: 25"

Accept by pressing



In the above example, the request to empty the fat tray appears in menus 10 to 25.



Error Codes

At the present time, error codes 1, 2, 3, 12 and 18 to 29 are not in use.

Error code 4: Oven chamber temperature above 305°C

Possible cause: The thermal circuit breaker for the oven chamber has gone. The oven cannot be operated until the defect has been remedied.

Remedy: Reconnect the thermostat which is located in a hollow under the oven on the left-hand side of the front panel by pressing the red button. Note that the thermostat may be disconnected during transport.

Error code 5: Fan is hot

The thermal circuit breaker in the fan motor has gone.

Possible cause:

- Breaking of phase / fuses
- Fan blocked by incorrectly fitted filter housing
- Fan running in the wrong direction

The oven cannot be operated until the defect has been remedied.

Remedy: Check fuses in switchboard. Check that the filter housing has been correctly fitted on the pins. Let the motor cool for approx. 20-30 min., then restart it.

Check that the direction of rotation of the fan is counter-clockwise (looking at the fan from inside the oven chamber).

Error code 6: Drain temperature above 75 °C

The drain temperature is normally kept below 60°C by means of the built-in condensation nozzle. If the drain temperature exceeds 75°C for more than 5 min., error code 6 will appear for a short moment at the end of the operating mode.

Possible cause: Dirt in solenoid valve, nozzle or dirt filter, hot water connected or defective sensor for condensation. The oven can be operated even if the defect is not remedied.

Remedy: Check that the oven is connected to cold water. Clean solenoid valve, nozzle or filter.

Error code 7: Oven sensor defective

Possible cause: The temperature sensor in the oven chamber is defective.

The oven cannot be operated until the defect has been remedied.

Remedy: Check terminal connections or replace sensor.

Error code 8: Core temperature probe defective or wrongly fitted

Possible cause: Probe is not fitted in socket. Probe defective, socket for probe defective or short-circuited (probably because of water or fat).

Programs requiring the use of core temperature probe cannot be used until the defect has been remedied.

Remedy: Check that the probe is correctly fitted or clean the socket.



Error code 9: Temperature sensor in steam generator defective (not CVC)

The program cannot be used until the defect has been remedied. However, programs that do not require the use of the steam generator can still be used.

Remedy: Replace heating element + sensor.

Error code 10: Condensation sensor in drain defective

The oven can still be operated even if the defect is not remedied. However, the temperature in the drain will exceed 60°C and the defect should therefore be remedied as soon as possible.

Remedy: Replace sensor.

Error code 11: Water shortage in steam generator (not CVC)

The maximum water level in the steam generator has not been reached after 2 minutes of filling.

Possible cause: Solenoid valve or dirt filter clogged, water supply blocked or water pressure too low (min. 1.5 bar). The program cannot be used until the defect has been remedied.

Remedy: Clean solenoid valve or dirt filter. Check the water supply to the oven. Check that the water pressure is min. 1.5 bar.

Error code 13: Temperature in steam generator above 130°C (not CVC)

The temperature of the upper heating element in the steam generator is above 130°C.

Possible cause: Water shortage in steam generator or scale on heating elements.

The program cannot be used until the defect has been remedied.

Remedy: Stop the oven for approx. 5 min., then resume the program that was interrupted. Descale steam generator. Check water level measuring

Error code 14: Vacant

Error code 15: Incorrect phase sequence

Possible cause:

- Fan runs in the wrong direction.
- 2 phases in the electric installation have been exchanged by mistake.

The oven cannot be operated until the defect has been remedied.

Remedy: Change about the 2 phases in the electric installation. Let the oven cool for 20-30 min., then restart it. Check that the fan is running counter-clockwise (looking at the fan from inside the oven chamber).

Error code 16: Wiring at door switch defective

Possible cause: Wire for door switch short-circuited or disconnected. Cancel the message by pressing any key - appears at the start, but the oven restarts after approx. 5 sec. Take care that the oven does not stop when the door is opened. The oven can be operated even without the defect being is not remedied.

Remedy: Replace door switch.



Error code 17: Gas shortage, or thermal circuit breaker in exhaust disconnected (gas ovens only)

Possible cause: The gas supply for the oven has failed/circuit breaker disconnected.

Remedy: Restore gas supply/connect circuit breaker.

Error code 19: Fan speed low

Possible cause: Fan motor is not running. Revolution sensor defective. Magnets for revolution sensor defective or missing.

Remedy: Replace revolution sensor or magnets.

Error code 21: Faulty set-up

Possible cause: EPROM replaced by a more recent version.

Remedy: Disappears after 10 seconds.

Ovens with CombiClean:

Error code 30: Sieve not inserted during normal operation.

Possible cause: Sensor defective, or the sieve has not been reinserted in the drain hole in the middle of the oven.

Remedy: Insert sieve or deactivate CombiClean.

Error code 31: Sieve not removed before CombiClean is started.

Possible cause: Cleaning rod not inserted, or sensor defective.

Remedy: Insert cleaning rod.

Error code 32: Cleaning rod is not rotating.

Possible cause: Cleaning rod has not been inserted; driving belt, driving motor or sensor defective.

Remedy: Insert cleaning rod.

Error code 33: Cleaning rod removed during operation

Possible cause: The cleaning rod has been removed after detergent has been sprayed into the oven chamber or after a power cut.

Remedy: Insert cleaning rod.

Error code 34: Water pressure too low.

Possible cause: The water pressure is too low (below 2 bars) for CombiClean to function properly, or the pressure sensor is defective.

Remedy: Clean the dirt filter at the front of the oven. Check that the water has not been turned off. Replace pressure sensor.



Exchanging halogen bulbs in oven chamber

Models CMC and CVC

Remove the lamp glass with a screwdriver and exchange the halogen bulbs.

Always use HOUNÖ special halogen bulbs (part No 065.012).

NB: Never touch the lamps without first protecting your fingers with a piece of cloth or the like.

Descaling of steam generator

HOUNÖ recommends the use of descaled/softened water for steam generators to avoid problems with maintenance, etc. In cases where the hardness of the water is $<3^{\circ}$ dH, it is usually not necessary to descale the water.

On all models with a steam generator, the steam generator can be descaled without the use of tools. Add descaling agent through the tube under the exhaust valve and run the descaling program in the engineering menu.

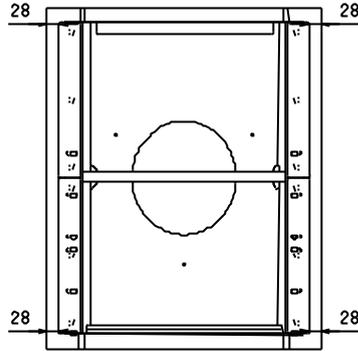
Contact HOUNÖ Technical Support for detailed instructions on descaling.



Adjusting Flaps

The flaps can be adjusted individually to achieve a uniform baking result. Experience shows, however, that the following basic setting produces the best result in the vast majority of cases.

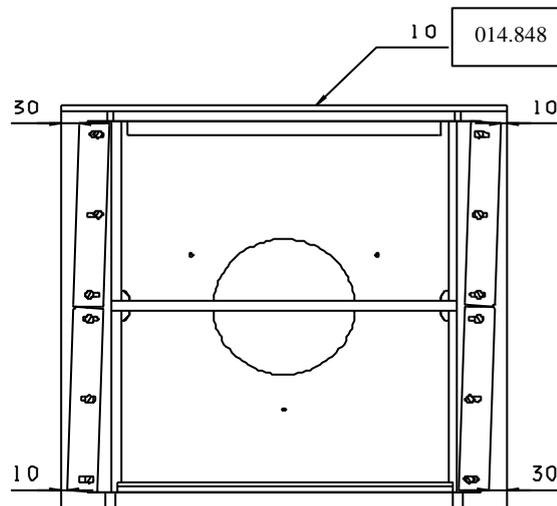
Air gap setting in mm:



Types 2/3, 1.06, 1.08, 1.10, 1.12, 1.16 and 1.20

On 2.10 and 2.14 ovens, a flap is fitted at the top (part No. 014.848).

Air gap setting in mm:



Types 2.10 and 2.14



Checking before Use

The oven should be checked before you start using it.

On the outside

- Check that the oven has not been damaged during transport (dents, scratches, etc.)
- Check/adjust the height and check that the oven is placed level (horizontally)

Connections

- Check for correct water connection
 - Turn on the water supply
 - Check for leaks
 - Turn off the water supply
 - Check and clean the dirt filter
 - Turn on the water supply again
 - Check handshower and stop tap (under the oven)
- Check for correct electrical connection
 - Check for correct mounting of drip tray
 - Check for correct fall of the hose from the drip tray, and examine for leaks
- Check for correct exhaust connection
- Clean the oven
- Apply the steel oil delivered with the oven

Oven chamber

- Check the direction of rotation of the fan
- Check that the filter housing is mounted correctly
- Check the interior light
- Clean the oven

Operating panel

- Check and adjust, if necessary, each of the pre-set values
- Heat up the oven to 250°C for approx. 5 min.



Annual Check-up

A service check-up should be performed at least once a year.

On the outside

- Oven door
 - Check that the hinges are firmly fixed and that the door is fitted straight in relation to the oven.
 - Check door sealing for cracks
 - Check/adjust 2-step door handle
 - Check/adjust inductive sensor/door switch
- Exhaust plug/vacuum valve
 - Check for leaks
 - Check for/remove scale deposits

Connections

- Water connection
 - Check for leaks
 - Check and clean dirt filter
 - Check handshower and stop tap (under the oven)
- Electrical connection
 - Check for irregularities
- Exhaust
 - Check/adjust exhaust plate/vacuum valve and motor

Oven chamber

- Check that the fan is correctly fixed and that it rotates freely
- Check/adjust filter housing and flaps
- Check interior light
- Check/adjust rack and trolley for rack to ensure that the height of the oven is correct
- Check nozzle for correct dispersion
- Heating elements
 - Check gaskets
 - Check/tighten heating elements
 - Start the oven, activate the mode HOT AIR for a couple of seconds, then turn off the oven and check that all heating elements are lukewarm



Under the oven

- Solenoid valves
 - Check hoses
 - Clean solenoid valves
 - Check that solenoid valves close
- Check/test drain pump
- Drain
 - Check for leaks in drain system
 - Check that drain system is not blocked
- Check condensation nozzle in drain tube
- Drip-tray system
 - Check/adjust drip-tray spring
 - Check discharge tray and hose from drip tray
 - Check correct fall of hose
 - Check passage in hose (clean out hose, if necessary)

In motor room

- Heating elements for oven chamber
 - Check insulation for leaks
 - Check for electric leakage
 - Check load distribution on phases
- Steam generator
 - Check insulation for leaks
 - Check for electric leakage in heating elements
 - Check load distribution (idling) on phases
 - Check rubber gaskets at heating elements
 - Check/tighten heating elements
 - Check/adjust level sensors
 - Descale steam generator
- Check/tighten copper tube connections
Check that all components are firmly fixed
- Contactors
 - Check that there are no bad connections
 - Check that all components are firmly fixed
- Check/test motor for damper in air exhaust
- Fan motor
 - Check that the motor is firmly fixed
 - Check the direction of rotation



Service, diagnostic system and maintenance

- Check gasket at motor shaft

Operating panel

- Test each program for a short period of time
- Check temperature
 - Set the oven at HOT AIR, 170°C
 - Set the oven at STEAMING at 100°C
 - Check the oven temperature with an approved digital thermometer.

CombiClean

- Test each program for a short period of time
- Check the cleaning rod gaskets for tear and wear
- Check if the sieve is blocked
- Check if the jets are blocked
- Check if the jets are correctly fitted
- Check if the spring at the top of the cleaning rod has become slack
- Check if the magnet at the top of the cleaning rod is adequately covered by silicone
- Check if the edges of the guide slot at the top of the cleaning rod is worn
- Check for leaks at the detergent and rinsing agent pumps
- Check for leaks at the CombiClean solenoid valve