

Operator's Manual

Use and Care Instructions

The MINI



Model Number: OES-6.08

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Part No. OES6.08-OPM Rev. A, 9/07

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

Disconnect power at the main external power switch before servicing or repairing a Combi. Failure to disconnect power can result in death, injury, and property damage.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE AUTHORIZED TECHNICIAN.

⚠ WARNING

Do not connect the Combi Oven-Steamer drain connection to any drain material that cannot sustain 140° Fahrenheit. Using drain material that cannot withstand 140° Fahrenheit can result in injury, equipment damage, and property damage.

This Operation Manual is a part of your new MINI. You must keep and maintain it for the entire life span of your MINI and pass it on to the next owner of the MINI.

This manual may be subject to new technical developments, modifications, and unforeseen errors.

KEEP THIS MANUAL FOR REFERENCE

The MINI Convothem by Cleveland Combi/Oven-Steamers are intended for other than household use.

For caster equipped MINIs: If the Restraining Device must be disconnected, it must be reconnected after the MINI has been returned to its originally installed position BEFORE restarting the MINI.

Cleveland STATEMENT OF POLICIES

LIMITED WARRANTY

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever ever comes first.

CLEVELAND RANGE agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CLEVELAND RANGE OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. Cleveland Range will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl. Bd., CSA, and others.

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	13 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than	7.5

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

Free Start-Up Program

Get the most from your MINI with Cleveland Range's "Free Start-Up."

Performance Check-Out: Contact your Cleveland Range maintenance and repair center for your Performance Check-Out before starting your new MINI Convothem by Cleveland Combi/Oven-Steamer. The Performance Check-Out includes: inspection of installation, review of cleaning and maintenance instructions, and start of warranty protection.

Equipment Demonstration: After your Performance Check-Out, contact your Cleveland Range sales representative for your free demonstration of proper operation, optimal use, and correct care of your new equipment.

Consult your Customer Service Directory or call Cleveland Range at 216-481-4900 to begin your free Start-Up Program.

Your MINI in Action

You can cook a variety of foods in your MINI Convothem by Cleveland Combi/Oven-Steamer using hot air, steam, and MINI hot air and steam.

Your MINI is extremely versatile and can cook sous-vide as well as steam, blanch, poach, stew, boil, roast, braise, bake, grill, "fry," rethermalize and defrost.

Just place food in containers or on wire racks, select the cooking mode, and time, or core temperature and start cooking with your MINI.

NOTICE: MINIs are intended for commercial use only.

NOTICE: The ambient temperature for operating your new MINI must be between 40°F and 95°F.

OPERATOR'S MANUAL

The MINI

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CHAPTER 1 INTRODUCTION

For safe use of MINIs, each operator must read, understand, and follow the instructions, and heed and obey the warnings of the Installation Manual and Operators Manual, and the labels on the MINI, accessories, and supporting products.

The owner(s) and operator(s) of this equipment must keep these instructions in an easily accessible location for reference and training.

The owner(s) and operators(s) of this equipment must be aware that steam can cause serious injuries and equipment damage. Pay particular attention to the Operational Safety section of this chapter and the various NOTICES, CAUTIONS, WARNINGS, and DANGERS displayed in this manual and on the equipment.

A. OPERATIONAL SAFETY

The safe and effective operation of one or more MINIs depends upon proper installation, use, maintenance, and repair. Operational Safety must encompass all of these factors. This section outlines the minimum safety policies that must be considered when using one or more MINIs. Any Operational Safety Program must be tailored to the specific site and use of the equipment. To help avoid injuries, accidents and damage to the MINI Oven-Steamer, the owner / operator must instruct and train employees on a regular basis.

Burn hazards are present in any professional food service operation. When using the MINI, observe the following precautions to help reduce the risk of burns and other injuries.

NOTE: Cooking is interrupted whenever the MINI door is opened.

1. **AIR SUPPLY** Use the MINI Oven-Steamer in a draft-free and well vented environment. Proper air supply for ventilation is **REQUIRED** for and **CRITICAL** to safe, efficient operation of a MINI.
2. **STEAM** –Remember at all times that steam can cause severe burns.
3. **HEAT** – The MINI, cooking containers, shelves, and inner door and anything else inside the cooking compartment are **HOT**, as are many of the component parts. Wear **DRY** heatproof gloves or mitts.
4. **HEAT** – During operation the temperature of the glass panel in the door and the outer door casing can rise above 140 °F.
5. Never breathe steam, condensate, or hot air.
6. **SCALDS** – Do not place containers with liquid contents or contents that become liquid on oven racks higher than you can see into the containers.
7. **SCALDS** – Cover containers (individual or on trolleys) containing hot or hot liquid items to help prevent spills during transport.
8. **EXHAUST VENTS** – The top of the MINI, and the steam exhaust vents are very hot during operation and remain hot for some time.
 - a. Never breathe gas or steam from the exhaust vents.
 - b. Use extreme caution when working on or near the exhaust vents, surrounding area and component parts.
9. **HAND SHOWER: GREASE SPATTER** – Hot grease will spatter and cause burns if sprayed with water. Locate fryers and similar appliances outside the range of the optional MINI hand shower.
10. **HAND SHOWER: ELECTRIC SHOCK** – Use the optional hand shower only on the inside of the oven. Use of the hand shower, hoses, power cleaners, or pressure washers on the outside of the MINI can cause electric shock and / or damage electrical and electronic components.
11. **Optional HAND SHOWER** – Do **NOT** spray water in a hot cooking compartment.
12. Wear **BOOTS** appropriate to the work area to help protect feet, and to help prevent slips and falls.
13. Use non-slip, draining, anti-fatigue **FLOOR MATS** (not included) rated for use in wet, greasy, and dry work areas to help prevent slipping and / or falling injuries.
 - Obtain the best mats for your needs from your local supplier.

B. CLEANING AND MAINTENANCE

1. CLEANING AND DAILY MAINTENANCE – Wait for the MINI to cool before cleaning and performing daily maintenance.
2. CLEANING AND DAILY MAINTENANCE – Do NOT use hoses, power cleaners or pressure washers, or harsh or abrasive cleaning agents inside OR outside the cooking compartment.
3. CLEANING AGENTS – Use only genuine Convotherm by Cleveland and Cleveland Range cleaning and descaling products.
4. CLEANING AGENTS – Follow the instructions and heed and obey the warnings on the labels.
5. CLEANING AGENTS – Products other than genuine Convotherm by Cleveland and Cleveland Range cleaning and descaling products can damage the MINI, cause injury, or present health hazards.
6. DRAIN – Inspect and clean the drain cover and drain before each use. Injury, equipment damage, and/or reduced cooking performance can result from a blocked drain cover and drain at the bottom of the cooking compartment.
7. GENERAL INSPECTION – Before each use of the MINI, inspect the door glass, door gasket assembly, shelves, racks, drain and accessories for proper installation and cleanliness.

C. NEVER!

1. MINI must NEVER be started or operated at a temperature lower than 40°F, including after transport, or storage outside, or in an unheated area.
2. The MINI must never be operated outside.
3. MINIs must never be used to cook foodstuffs in sealed containers other than those designed for this purpose. (MINIs are excellent for “purpose built” containers such as sous-vide packages.)
4. MINIs must never be used to heat flammable items such as oils, fats, cloths, or similar items.
5. MINIs must never be used to heat non-food items (except suitable appliance accessories).
6. Never operate a MINI without the fan guard latched in place.
7. Never reach behind the fan guard during operation.
8. Never manually stop the fan.
9. Never operate a MINI without the drain cover in place.
10. Never use anything but hands to operate the keys, switches, and controls on the MINI.
11. Never push food, debris, or scale into the drain.

D. SERVICE AND SERVICE RECORDS

1. Allow only qualified Cleveland Range authorized service representatives to service the MINI.
2. Use only Cleveland Range factory authorized repair parts.
3. Maintain written records of maintenance, service, and repairs. Each record should include at least:
 - The date and time of maintenance, service, or repair
 - A description of the maintenance, service, or repair. Include part numbers if applicable.
 - Copies of purchase orders and invoices for parts and labor.
 - The name and signature of the person performing the maintenance, service, or repair.

E. OPERATOR TRAINING

Any Operational Safety Program must be tailored to the specific site and use of the equipment.

Operator training should include:

1. Operation of the MINI and accessories.
2. Start-up procedures.
3. Normal and emergency shut-down procedures.
4. Interior and exterior cleaning procedures
5. How to recognize and report problems so that corrective action can be taken by trained personnel.

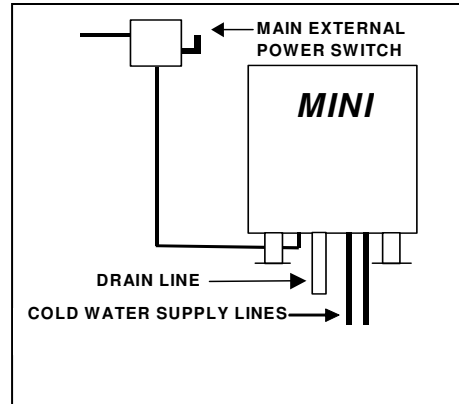
CHAPTER 2 GENERAL OPERATION

A. MAIN EXTERNAL POWER SWITCH

NOTE: To help protect electrical and electronic components: Turn OFF the Control Power Service Disconnect Switch BEFORE turning on the Main External Power Switch.

The Main External Power Switch is usually left ON. If the switch is off, turn it ON as follows:

1. Turn ON the water supply valve(s).
2. Turn ON the Main External Power Switch.
3. Turn ON the MINI with the ON/OFF key (see Chapter 3).



NOTE: Depending on the time the Main External Power Switch has been off, the date and time may need to be reset (see Chapter 10).

B. DOOR HANDLE and DOOR SWITCH

See Chapter 3, "Product Views." The door handle combines the door latch with a safety vent position and a wear-free door switch. The MINI cannot start unless the door is closed and latched. Cooking functions stop if the door handle is moved to the open position. The MINI Oven-Steamer can only work with a functioning door switch. If a malfunction occurs, immediately contact your qualified Cleveland Range authorized service representative.

The door handle operates as follows:

Handle Positions

- Vertical: closed. (The wear-free door switch is engaged and the MINI can operate.)
- Horizontal: "airing" (partway open).
- Up past Horizontal: unlatched to open.
- The handle springs back to Horizontal when let go.

To open the closed MINI door:

1. Stand to the hinge side and back from the door.
2. Turn the handle to the horizontal (airing) position and wait for steam, condensate and heat to dissipate. (The MINI cannot operate with the handle in the airing position.)
3. Lift the handle slightly past horizontal to unlatch it.
4. Open the door.

C. START-UP AND SHUTDOWN INSTRUCTIONS

DANGER

**Do NOT attempt to operate a MINI during a power failure!
Death, injury, and equipment damage can result.**

In the event of a power failure:

- 1. Turn OFF the Main External Power Switch.**
- 2. Turn OFF Control Power Service Disconnect Switch.**
- 3. If the power failure is prolonged: turn OFF the water supply.**
- 4. When power is restored: restart a MINI with the Startup Procedure.**

Start-up Instructions

1. Turn on the MINI by pressing the ON/OFF key.
2. Press the key for operating mode desired; steam or hot air:
 - a. Select time and temperature.
 - b. Start the MINI by pressing the Start/Stop Key.
3. To cook in other modes or use features: see the Operator's Manual.

Shutdown Instructions

1. Press the ON/OFF key to turn off the MINI.

D. INSPECTING THE MINI BEFORE SWITCHING ON

Inspect the MINI before switching ON.

1. Check for assembly, operation, and cleanliness as follows:
 - a. Check regularly to ensure that the screws and hinges of the door are firmly in place and operating properly.
 - b. Inspect the glass door panels. If the glass door panels are nicked, scratched, or cracked: remove the MINI from service and replace the glass immediately. Damaged glass panels may shatter during operation.
 - c. Make sure the glass door panels are clean and latched into place.
 - d. Do not place or store anything on top of the MINI. The exhaust vent area and the top of the MINI are hot.
 - e. Do not place or store anything underneath the MINI.
 - f. KEEP THE APPLIANCE AREA FREE OF AND CLEAR FROM COMBUSTIBLES.
 - g. Do not store or leave combustibles near the MINI.
 - h. Do not block or obstruct the area beneath the gas MINI with objects of any kind.
 - i. Make sure the air vents of the MINI are not blocked.
 - j. Check for water line leaks.
 - k. Check for clogged or slow cooking compartment drain, drainpipe, and floor drain.
 - l. Check for control malfunctions.
 - m. Check the door gasket for proper assembly, damage, wear, and seal leaks.

E. INSPECTING THE COOKING COMPARTMENT

Inspect the cooking compartment before starting a cooking operation with a MINI for proper assembly and cleanliness as follows:

1. Inspect the Drain

The drain in the bottom of the cooking compartment has a removable cover. The cover prevents large food particles, debris and scale from entering and blocking the drain line. Any blockage of the drain line or drain cover can reduce reduced cooking performance, equipment damage, and injury.

A blocked or slow drain may cause:

- Hot water to collect in the compartment and spill out when the compartment door opens.
- Steam leaks around the door gasket.
- Reduced cooking performance.

CAUTION

**Inspect and clean the drain cover and drain before each use.
Injury, equipment damage, and/or reduced cooking performance can result from a
blocked drain cover and drain at the bottom of the cooking compartment.**

2. Inspect for proper latching and assembly of the cooking compartment.

The following features should be checked before every operation of the MINI for proper assembly.

- a. Check that the fan guard is in position and secure.
- b. Check that the hanging shelf racks are secured into their operating positions at both the top and bottom.
- c. Make sure that the inner door glass is properly latched into position. When properly latched, the inner door is tight with the outer door and does not move by itself or rattle.
- d. Open and close the door. All movements should be smooth.

NOTES:

- DO NOT USE the MINI if water stands in the drain opening. Immediately clean the drain. See Chapter 9, "At the End of the Day or Shift" for instructions.
- Remove any food, debris, or scale blocking the drain or screen.
- Never push food, debris, or scale into the drain.
- Be sure the drain cover is properly installed into the bottom of the cooking compartment. The drain cover prevents large pieces of food from entering and blocking the drain.

F. PRE-HEATING THE MINI

1. The pre-heating function heats the oven to the desired temperature before loading food and helps ensure consistency and quality. Use pre-heating at the start of a shift, after long pauses in cooking, and between multiple cooking or rethermalizing batches.

NOTICE: Before pre-heating: inspect and clean the Oven Compartment. After pre-heating the Oven Compartment is too hot to inspect and clean safely.

- a. **To pre-heat a MINI:** Close the door and start the MINI in the desired mode (Steam, Hot Air, or MINI).
 - Pre-heat temperatures should be 10-20% higher than cooking temperatures.
 - Typical-pre-heat times are 10 to 15 minutes.
 - See Chapter 3, for basic operating instructions.

- Repeat the preheat process as needed to maintain constant oven temperature and high food quality.
- b. **To use pre-heating in a recipe:** Pre-heating is also a programmable function. See “Pre-Heating” in Chapter 5, “Advanced Functions” for, details.
- c. **To Pre-Heat or reheat between batches for Rethermalization:** See “Retherm Mode” in Chapter 4 for times and temperatures for specific applications.

DANGER

**Do not place containers with liquid contents or contents that become liquid on oven racks higher than you can see into the containers.
Hot liquid can spill or splash causing death, injury, or equipment damage.**

G. CORE TEMPERATURE SENSOR

- See “Measuring the Core Temperature” in Chapter 4 for details regarding use and care.
 - The Core Temperature Sensor is REQUIRED for PC-HACCP, Delta-T cooking, and Cook & Hold.
1. The Core Temperature Sensor may be **HOT!** Wear dry, heatproof gloves or mitts to handle it.
 2. The Core Temperature Sensor is a precision measuring device. Handle with care.
 3. Hang the Core Temperature Sensor correctly in its rack when not in use.
 4. Do not allow the Core Temperature Sensor to hang out of the oven.
 5. Do not prick yourself or others with the Core Temperature Sensor tip(s).
 6. Remove the Core Temperature Sensor from the food before removing dishes from the oven.

H. ERROR MESSAGES FUNCTION

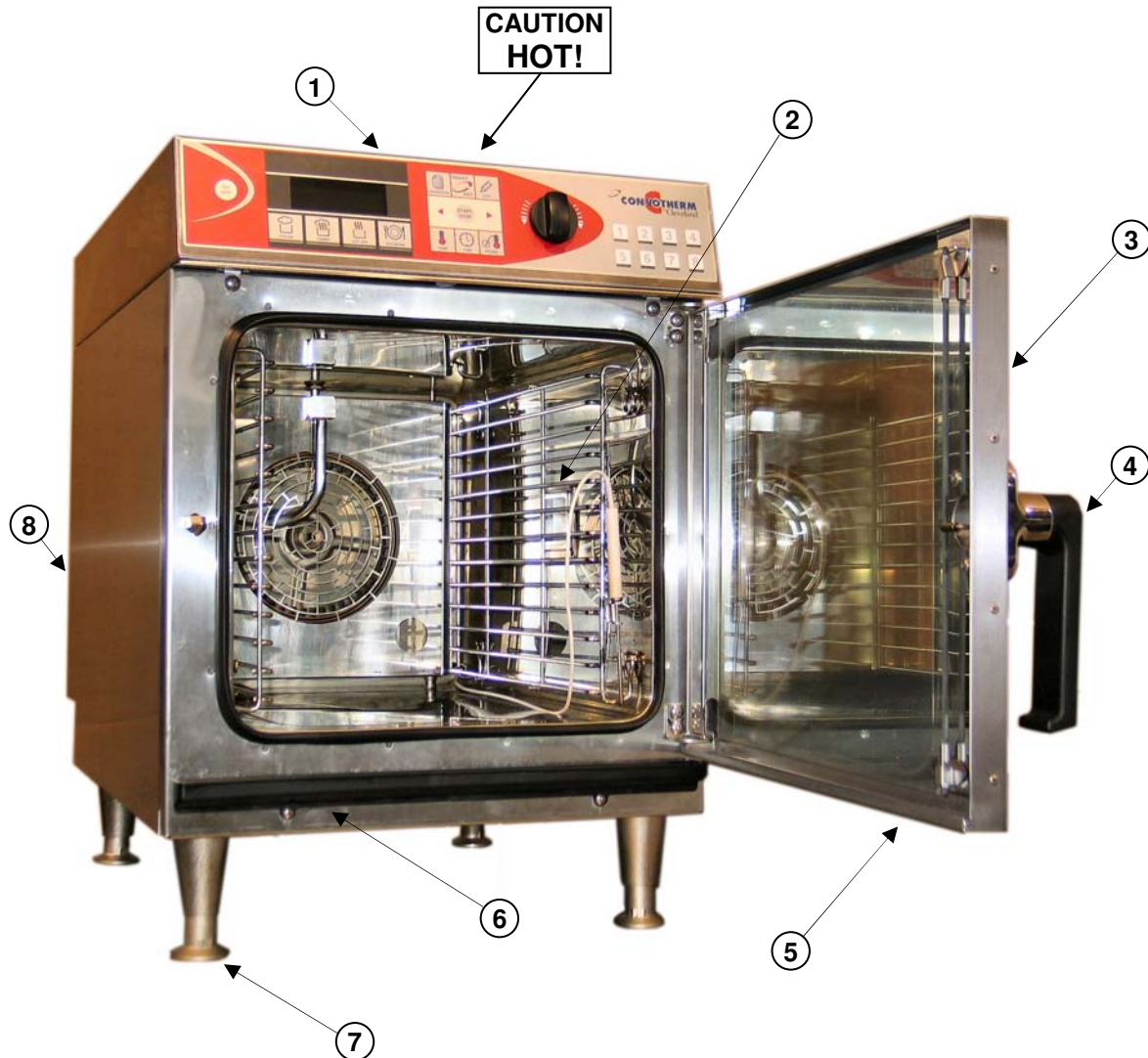
NOTES:

- MINIs have a fully automatic error diagnosis system.
- Most errors are indicated in the Multifunction Display by an error code and description.
- See Chapter 11 “Troubleshooting” for a list of error codes and remedies.

CHAPTER 3 PRODUCT VIEWS AND OPERATION

A. EXTERIOR VIEWS

1. Control Panel
2. Oven Light
3. Door with Double Glass Panel
4. Door Handle
5. Door Drip Tray
6. Appliance Drip Tray
7. Legs (Required)
8. Rating Plate



Notes:

1. Magnetic Door Switch

- If the oven door is opened during operation, the magnetic door switch automatically interrupts the recipe. The timer stops.
- After the door is closed, the MINI automatically continues the recipe.
- If the oven door is opened when the buzzer sounds at the end of a recipe, it automatically switches the buzzer off.

2. Operate controls with hands only!

B. QUICK START GUIDE CONTROL PANEL BASIC OPERATION

Operate Controls with HANDS Only!
ALWAYS PRE-HEAT!

1. Switch on with key (1).
2. Select cooking mode with keys (2-5).
3. Press key (10) to start.

OR

1. Press key (7) and rotate Selector Dial (15) to set oven temperature.
2. Press key (8) and rotate Selector Dial (15) to set cooking time.

2. To change the settings while cooking: press keys (7) OR (8) OR (9) and adjust the settings with the Selector Dial (15).
3. When the buzzer sounds press key (11) or open the door.

NOTE: See "CONTROL PANEL" in Chapter 4, Section B for detailed descriptions of control panel functions.

OR

Press key (9) and rotate Selector Dial (15) to set core temperature.

ALL

1. Press key (10) to start the MINI.

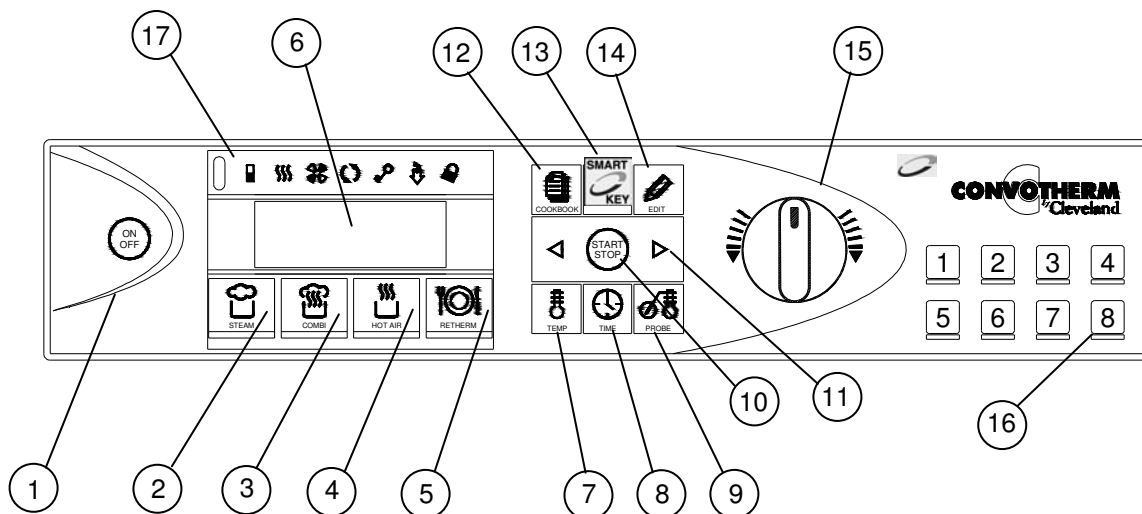


Figure 4-1
Control Panel

C. CONTROL PANEL DETAIL VIEW

Item numbers correspond to numbers on the control panels in Figure 4-1

Operate controls with hands only!

1. ON/OFF

When the MINI is turned ON:

- Self-diagnosis is performed.
- Oven light turns on.
- Steam generator fills and heats (OEB and OGB models).

2. Steam

- Oven temperature is continuously variable between 86°F and 248°F.

3. Combi Hot Air and Steam

- Oven temperature is continuously variable between 212°F and 482°F.

4. Hot Air

- Oven temperature is continuously variable between 86°F and 482°F.

5. Retherm

- Oven temperature is continuously variable between 248°F and 320°F.

6. Display

Display in normal mode:

- Date.
- Time.
- Oven Temperature.
- Cooking Time
- Core Probe Temperature.

Display in programming mode:

- Clear text.
- Memory.
- Symbols.

7. Oven Temperature

- Set the nominal oven temperature.
- View the actual or nominal oven temperature.
- See elapsed cooking time when using Core Temperature mode.

8. Cooking Time

- Set the cooking time from 1 minute to 9 hours, 59 minutes using the Selector Dial.
- Set Continuous Mode
 1. At 9:59 or 0:01, release the Selector Dial.
 2. Turn the Selector Dial again to the left or right.
- See the actual or nominal cooking time.
- See elapsed cooking time when using Core Temperature mode.

9. Core Temperature

- Set the nominal core temperature.
- See the actual or nominal core temperature.
- See the actual core temperature during cooking time mode.
- See elapsed cooking time when using Core Temperature mode.

10. Start/Stop

- Start cooking modes and recipes.
- Stop the cooking activity.
- Escape or Exit Smart Key functions

11. Scroll Left and Scroll Right

- Page / Scroll one step forward or back in programming mode.

12. Cookbook

- Call up, exit cookbook.
- View a list of stored recipes in the display.

13. Smart Key

- Set Extra Functions.
- Set-Up the MINI.
- Enter Sub-Menus.

14. Edit

- Create, change, copy, and delete recipes.

15. Selector Dial

- Set: Oven temperature, cooking time, core temperature, recipe name, recipe number.
- Select Smart Key functions, editing functions and recipes in the cookbook.

16. Press & Go Keys

- Start saved recipes with one key.
- LED below key lights up when corresponding recipe is started.

17. Function Indicators (left to right)

- Light up when function or activity is engaged:

Reduced Power

Burner or Electric Heating ON

Reduced Fan Speed

Cooking Mode Engaged

Button Lock

Crisp & Tasty Engaged

Program Protection

CHAPTER 4 COOKING WITH THE MINI

CAUTION

Some foods drip juices. Use a solid catch pan under perforated pans when cooking food that drips juices. Dripping juices can cause burns and clog the drain.

CAUTION

Do NOT use hanging shelf racks that are bent or otherwise damaged in any way.
Pans and accessories placed in damaged racks can tip and spill, causing burns, injuries and/or equipment damage

DANGER

**DO NOT BREATHE STEAM, HOT AIR OR CONDENSATE
DEATH OR INJURY WILL RESULT.**

WARNING

Hot Air, Steam, and Condensate will cause burns and scalds.
To help prevent burns and scalds when opening the MINI door: always stand to the hinge side and back from the MINI door, and then open the MINI door to the “airing” position, and wait for the steam and heat to dissipate before carefully opening the door.

Maximum Combined Weight of Food and Containers or Accessories

Model Number	Maximum Per Shelf
6.08	Max. 33 lbs per shelf

Table 5-1



A. Steam Mode.

- **PRE-HEAT** countertop models for 10-15 minutes and floor models for 30 minutes at 10-20% **HIGHER** than the cooking temperature before cooking.
- **SET COOKING TEMPERATURE 10-20% LOWER THAN TRADITIONAL COOKING METHODS.**
- Maximum Combined Weight of Food and Containers or Accessories is 33 pounds per shelf.

Using Steam Mode

Turn the MINI on with the ON/OFF key.

1. Press the steam key.
 - a. The default temperature or last temperature selected appears in the display
 - b. The default time value or the last selected cooking time appears in the display
 - c. To start immediately, press the Start/Stop key.

OR:

1. Press the Temperature key.
 - a. The oven temperature appears in the display.
 - b. Set the required oven temperature (86°F-248°F) with the Selector Dial.
2. Select Time or Core Temperature mode:
 - Time: Press the Time key. Set the desired cooking time or select Continuous mode (at 9:59 or 0:01, release the Selector Dial and then turn again to the left or the right until - : - appears).
 - Core Temperature: Press the Core Temperature key and set the desired core temperature.
3. Press the Start/Stop key.
 - Steam mode starts.
 - The display shows the nominal oven temperature, and the cooking time remaining, or the actual core temperature.
4. To change the set values while operating, press the Temperature, Time, or Core Temperature key and set the temperature, time or core temperature with the Selector Dial. The new value appears in the display
5. To view the actual oven temperature, nominal cooking time and nominal core temperature: press the respective key either once or twice as required.
6. When the set time has elapsed or the core temperature has been reached, the Signal Tone sounds and the recipe ends.
7. Press the Start/Stop key or open the door to stop the Signal Tone.

The following advanced functions are available through the Smart Key when “Steam” mode is ON:



Tray Timer



Vapor Reduction



Pre-Heating

See Chapter 5, “Advanced Functions” for details.



B. Combi Mode

- **PRE-HEAT** countertop models for 10-15 minutes and floor models for 30 minutes at 10-20% **HIGHER** than the cooking temperature before cooking before cooking.
- Pre-heat floor models with the pre-heat bridge or the trolley in place.
- **SET COOKING TEMPERATURE 10-20% LOWER THAN TRADITIONAL COOKING METHODS.**
- Maximum Combined Weight of Food and Containers or Accessories is 33 pounds per shelf.

Using Combi Mode

Turn the MINI on with the ON/OFF key.

1. Press the Combi key.
 - a. The default temperature or last temperature selected appears in the display
 - b. The default time value or the last selected cooking time appears in the display
 - c. To start immediately, press the Start/Stop key.

OR:

1. Press the Temperature key. The oven temperature appears in the display.
 - Select the required oven temperature from 212° F to 482° F with the Selector Dial.
2. Select Time or Core Temperature mode:
 - Time: Press the Time key. Set the desired cooking time or select continuous mode (at 9:59 or 0:01, release the Selector Dial and then turn again to the left or the right until **■ ■ ■ ■** appears).
 - Core Temperature: Press the Core Temperature key and set the desired core temperature.
2. Press the Start/Stop key.
 - Combi mode starts.
 - The display shows the nominal oven temperature, and the cooking time remaining or the actual core temperature.
3. To change the set values while operating, press the Temperature, Time, or Core Temperature key and set the temperature, time or core temperature with the Selector Dial. The new value appears in the display.
4. To view the actual oven temperature, nominal cooking time and nominal core temperature: press the respective key either once or twice as required.
5. When the set time has elapsed or the core temperature has been reached, the Signal Tone sounds and the recipe ends.
6. Press the Start/Stop key or open the door to stop the Signal Tone.

Note: In TIME mode, to display the core temperature reached during operation: press and hold down both the Time key and the Core Temperature key. The current core temperature appears in the display.

The following advanced functions are available through the Smart Key when “Combi” mode is ON:



Crisp & Tasty (demoisturizing)



Tray Timer



Pre-Heating



Vapor Reduction

ΔT Delta-T Cooking

See Chapter 5, “Advanced Functions” for details.



C. Hot Air Mode

- **PRE-HEAT** countertop models for 10-15 minutes and floor models for 30 minutes at 10-20% **HIGHER** than the cooking temperature before cooking.
- Pre-heat floor models with the pre-heat bridge or the trolley in place.
- **SET COOKING TEMPERATURE 10-20% LOWER THAN TRADITIONAL COOKING METHODS.**
- Maximum Combined Weight of Food and Containers or Accessories is 33 pounds per shelf.

Using Hot Air Mode

The “Hot Air” mode is for roasted foods and baked goods requiring no moisture.

Turn the MINI on with the ON/OFF key.







1. Press the Hot Air key.
 - a. The default temperature or last temperature selected appears in the display
 - b. The default time value or the last selected cooking time appears in the display
 - c. To start immediately, press the Start/Stop key

OR:

1. Press the Temperature key.
 - The oven temperature appears in the display.
 - Set the required oven temperature from 86°F to 482°F with the Selector Dial.
2. Select Time or Core Temperature mode:
 - Time: Press the Time key. Set the desired cooking time or select continuous mode (at 9:59 or 0:01, release the Selector Dial and then turn again to the left or the right until **■ ■ ■ ■** appears).
 - Core Temperature: Press the Core Temperature key and set the desired core temperature.
3. Press the Start/Stop key.
 - Hot Air mode starts.
 - The display shows the nominal oven temperature and the cooking time remaining or actual core temperature.
4. To change the set values while operating, press the Temperature, Time, or Core Temperature key and set the temperature, time or core temperature with the Selector Dial. The new value appears in the display.
5. To read the actual oven temperature, nominal cooking time, and nominal core temperature: press the relevant key either once or twice needed.
6. When the set time has elapsed or the core temperature has been reached, the Signal Tone sounds and the recipe ends.
7. Press the Start/Stop key or open the door to stop the Signal Tone.

Note: In TIME mode, to display the core temperature reached during operation: press and hold down both the Time key and the Core Temperature key. The current core temperature appears in the display.

The following advanced functions are available through the Smart Key when “Hot Air” mode is ON:

	Crisp & Tasty (demoisturizing)		Tray Timer
	Pre-Heating		Add Moisture Manually
	Delta-T Cooking		Vapor Reduction

See Chapter 5, “Advanced Functions” for details.



D. Retherm Mode

This mode allows you to rethermalize prepared dishes on plates or platters in a short time.

NOTE: This Manual uses the term “rethermalize” for both the reheating cooking containers and for “regenerate,” meaning reheating plates or platters.

- **PRE-HEAT** countertop models for 10-15 minutes and floor models for 30 minutes at 10-20% **HIGHER** than the rethermalizing temperature before rethermalizing.
- Pre-heat floor models with the pre-heat bridge or the trolley in place.
- Maximum Combined Weight of Food and Containers or Accessories is 33 pounds per shelf.
- See TABLE 5-2 (below) for pre-heat temperatures and rethermalization times and temperatures.
- After rethermalizing for the third time in a fully-loaded oven, always pre-heat again to the original pre-heat temperature.
- After pre-heating, wait for the fan to stop before opening the doors, and then load prepared plates or platters quickly. This helps keep warm air inside the MINI.
- To help achieve good quality, do not interrupt the rethermalization process.
- **NEVER Add cold food to the MINI for rethermalization while hot food is being held!**

NOTICE: Rethermalization times and temperatures are dependent on the number of plates and types of food to be rethermalized.

Pre-heat Times and Temperatures and Rethermalization Times and Temperatures

Guide values for pre-heat temperatures and rethermalization times and temperatures when the MINI is fully loaded.

Rethermalization times and temperatures are dependent on the number of plates to be rethermalized.

	Plate capacity up to 12" dia.	Pre-heating temperature Convection Mode	Pre-heat time	Rethermalization temperature	Rethermalization time
6.08 MINI	4	356 °F	10 mins	248 – 266 °F	4 - 8 mins
After three (3) rethermalizations, pre-heat again.					

Table 5-2

Using Rethermalization Mode

Turn the MINI on with the ON/OFF key.

1. Press the Retherm key.
 - a. The display shows the last nominal values selected or the default values for rethermalizing.
 - b. To start immediately, press the Start/Stop key.

OR:

1. Press the Temperature key.
 - The oven temperature appears on the display.
 - Set the required oven temperature from 248°F to 320°F with the Selector Dial.
2. Select Time or Core Temperature mode:
 - Time: Press the Time key. Set the desired cooking time or select continuous mode (at 9:59 or 0:01, release the Selector Dial and then turn again to the left or the right until **- : -** appears).
 - Core Temperature: Press the core temperature key and set the desired core temperature.
2. Press the Start/Stop key.
 - Retherm mode starts.
 - The display shows the nominal oven temperature and the rethermalizing time remaining OR the actual core temperature.
3. To change the set values while operating, press the Temperature, Time, or Core Temperature key and set the temperature, time or core temperature with the Selector Dial. The new value appears in the display
4. To read the actual oven temperature, nominal cooking time, and nominal core temperature: press the relevant key either once or twice needed.
5. When the set time has elapsed or the core temperature has been reached, the Signal Tone sounds and the recipe ends.
6. Press the Start/Stop key or open the door to stop the Signal Tone.

The following advanced functions are available through the Smart Key when “Retherm” mode is ON:



Tray Timer



Pre-Heating



Vapor Reduction

See Chapter 5, “Advanced Functions” for details.



E. Measuring the Core Temperature

⚠ CAUTION

**Core Temperature Sensor may be HOT
Handle with caution to help avoid burns.**

⚠ CAUTION

**Core Temperature Sensor is SHARP.
Use caution to avoid stabbing yourself or others.**

NOTICE

The Core Temperature Sensor is a precision instrument.

- Use the Core Temperature Sensor only to measure core temperature.
- Handle it with care.
- Keep the Core Temperature Sensor in its holder when not in use.
- Do not allow the Core Temperature Sensor or cable to hang out of the oven.
- Remove the Core Temperature Sensor from food before taking items out of the oven.
- Do not use the Core Temperature Sensor to handle food items.
- Do not bend the Core Temperature Sensor.
- Do not pull on the cable.
- Cool the Core Temperature Sensor with the Hand Shower before inserting the Core Temperature Sensor into food items to help prevent false readings.

Measuring the Core Temperature

Measuring the core temperature is recommended when cooking large or multiple cuts of meat.

1. Turn the MINI on with the ON/OFF key.
2. Insert the multi-point sensor through the center of the food item.
3. Select the cooking mode required.
4. Press the Temperature key. The oven temperature appears in the display.
5. Set the required oven temperature with the Selector Dial.
6. Press the Core Temperature key and set the required core temperature with the Selector Dial.
7. Press the Start/Stop key.
 - The selected mode starts.
 - The display shows the nominal oven temperature and the actual core temperature.
6. To change the set values while operating, press the Temperature, Time, or Core Temperature key and set the temperature, time or core temperature with the Selector Dial. The new value appears in the display.

Measuring the Core Temperature (CONTINUED)

7. Read the actual oven temperature and the nominal core temperature by pressing the relevant key either once or twice as needed.
8. When the set core temperature has been reached, the Signal Tone sounds and the recipe ends.
9. Press the Start/Stop key or open the door to stop the Signal Tone.

Notes:

- To display the time elapsed in Core Temperature mode: Press and hold down both the Core Temperature and the Time keys. The time elapsed appears in the display.
- To display the core temperature reached in Time mode, press and hold down both the Time key and the Core Temperature key. The current core temperature appears in the display.
- The Core Temperature Sensor is a multi-point sensor. Optimum cooking results are possible without finding the exact center of the meat.

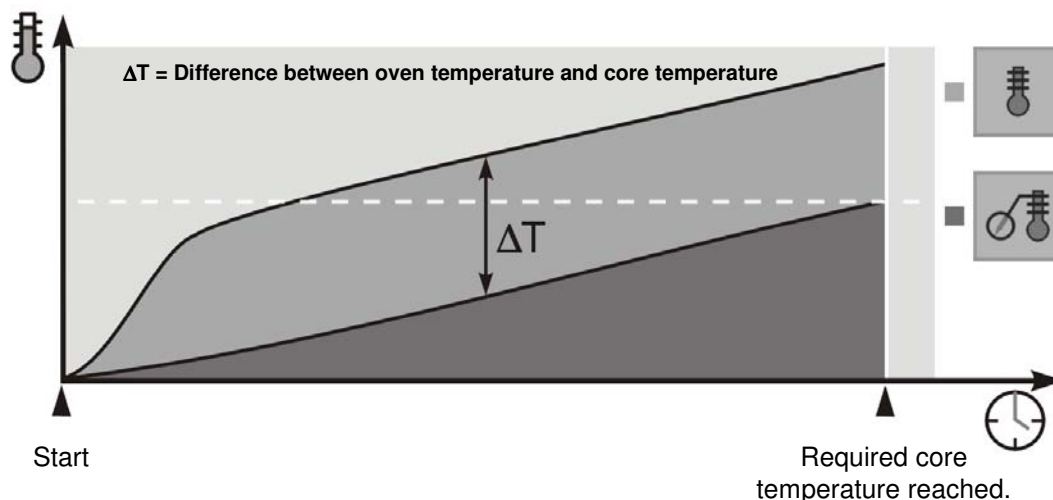
ΔT F. Delta-T Cooking

Delta – T cooking requires use of the Core Temperature Sensor

- The higher the Delta-T temperature, the greater the loss in weight and the darker the browning.
- When using Delta-T cooking: use of the Core Temperature Sensor is required, because the oven temperature increases with the core temperature.
- The oven temperature is the Delta-T temperature PLUS the Core Temperature. See illustration.

To use Delta-T Cooking:

1. Turn the Combi ON with the ON/OFF key.
2. Select mode: Steam or Hot Air.
3. Press the Smart Key.
 - Various options appear in the display.
 - Select Delta-T cooking with the Selector Dial.
 - Confirm by pressing the Smart Key.
4. Confirm “Yes” if needed.
5. Press the Smart Key
6. Press the Core Temperature key.
7. Set the desired final core temperature with the Selector Dial.
8. Press the Temperature key.
9. Set the desired Delta-T spread temperature.
10. Press the Start/Stop key to start Delta-T cooking.
11. The display shows the Delta-T spread temperature and the actual core temperature.
 - To view or adjust the nominal core temperature, press the Core Temperature key.
 - To view or adjust the actual oven temperature, press the temperature key once or twice as needed.
12. When the set core temperature is reached: the Signal Tone sounds and the Delta -T process ends.
13. Press the Start/Stop key or open the door to stop the Signal Tone.





cook & hold G. Cook & Hold

NEVER Add cold food to the MINI for rethermalization while hot food is being held!

IMPORTANT:

- Cook and hold requires use of the Core Temperature Sensor
- For more information on the Cook Phase and entering recipe names See Chapter 7 “Using Multi-Step Recipes.”
- The Cook & Hold function includes a “cook” phase and a “hold” phase.
- The Hold phase is the LAST step in a recipe AFTER the food is cooked.
- The Hold phase is the second step if only one cooking step is required.
- The switch from cook phase to hold phase is automatic. (See Table 5-4 and illustration “The Principle of Cook & Hold”).
- Always pre-heat the MINI.

To Use Cook & Hold:

1. Turn the MINI on with the ON/OFF key.
2. Press the Edit key. Various options appear in the display.
3. Select New Recipe  with the Selector Dial.
4. Confirm by pressing the Edit key.
5. Enter the steps of the recipe, pressing the Edit key after each step. See Chapter 7 for details.
6. After the last recipe step is entered, press the Smart Key when the mode keys flash.
7. Various options appear in the display.
8. Select Cook & Hold  with the Selector Dial.
9. Confirm by pressing the Smart Key.
10. Confirm “Yes” with the Smart Key.
11. Do NOT press a mode key (Steam, Combi, Hot Air, Retherm).
12. Press the temperature key.
13. Set the required hold temperature with the Selector Dial. (Oven temperature 86-210°F)
14. Confirm by pressing the Edit key.
15. Press the Edit key again to name the recipe. See Chapter 7 for details.
16. Start the recipe from the cookbook. See Chapter 7 for details.

NOTES:

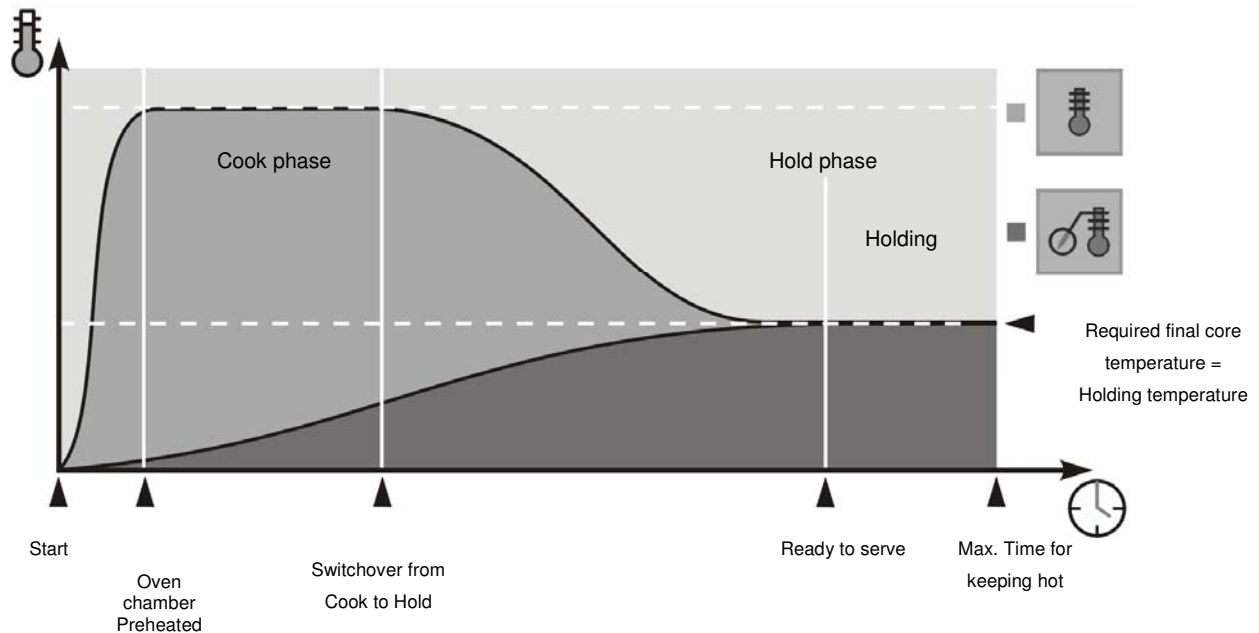
- When using the “Hot Air” or “Combi” mode in the cook phase, a temperature range of 248° F to 300° F is recommended.
- The time at which the oven switches to the hold phase depends on the type of food, volume being cooked, and portion or piece size.
- Select the required nominal core temperature for the hold temperature to avoid overcooking.

RECOMMENDATIONS:

Prepare food during quiet times, load the MINI and start the Cook & Hold process well before the finished dishes are required.

The principle of Cook & Hold

This example shows Cook & Hold used with the Core Temperature Sensor.



NEVER Add cold food to the MINI for rethermalization while hot food is being held!

H. LT Cooking: Cooking at Low Temperatures

NOTES:

- Use oven temperatures from 86°F to 212°F
- LT Cooking requires use of the Core Temperature Sensor
- Dark types of meat are particularly suited to low-temperature cooking.

Some of the benefits of Low Temperature cooking:

- Meat retains almost all its raw weight, and becomes very tender and juicy.
- To prevent the surface of foods from drying out, the fan runs for 2 seconds every minute when below 212°F.
- This method of cooking prevents crustiness.

RECOMMENDATIONS:

- SET the oven temperature only a few degrees higher than the final core temperature.
- The higher the oven temperature, the greater the meat shrinkage.

CHAPTER 5 ADVANCED FUNCTIONS

With Extra Functions, your Convotherm by Cleveland enables you to maximize productivity in the food preparation processes and cooking processes.





Introduction to Advanced Functions

- Advanced Functions can be activated with the Smart Key.
- Extra functions and their symbols appear only if they are compatible with the selected cooking mode.
- Smart Key functions can be selected and activated / deactivated at any time during operation by pressing the Smart Key.
- Combine Smart Key functions as desired.
- Smart Key functions (except add moisture manually and tray timer) are programmable.
- Smart Key functions can be integrated into recipes.
- When a recipe comes to an end, the MINI automatically resets the selected extra function (except in key lock) to the standard setting.
- Press the Start/Stop key to exit the Smart Key menu at any time.

A. Crisp & Tasty Function (Demoisturizing)

- Use Crisp & Tasty to reduce moisture content.
- Excess moisture is drawn out the food and then out of the oven.
- Crisp & Tasty can be used in the Hot Air and Combi modes.


To use Crisp & Tasty:

1. Press the Smart Key.
2. Various options appear in the display.
3. Select Crisp & Tasty  with the Selector Dial.
4. Confirm by pressing the Smart Key.
5. Select “Yes” with the Selector Dial.
6. Confirm “Yes” with the Smart Key.
7. Select the Crisp & Tasty level with the Selector Dial.
 -  low demoisturizing – 25% for omelets.
 -  medium demoisturizing – 50% for quick roasts, escallops, flaky pastry.
 -  high demoisturizing – continuous for moist fruit flans, casseroles, roasts, fryer ready products.
8. Confirm “Yes” with the Smart Key.
9. The Crisp & Tasty icon appears in the display.
10. The display shows the nominal values for the selected mode, or recipe.
11. Press the Start/Stop key.
12. The MINI starts with the Crisp & Tasty function ON.


NOTES:

- Crisp & Tasty can be combined with other Advanced Functions.
- Crisp & Tasty is programmable, and can be integrated into recipes.
- Crisp & Tasty can be turned on or off while the MINI is running.
- When the program comes to an end, the MINI automatically resets Crisp & Tasty to OFF.

B. Tray Timer

- The MINI oven must be ON and operating in a cooking mode before the Tray Timer can be set.
- The Tray Timer function provides up to twenty (20) timers for mixed oven loads to keep track of the optimum finish for each different dish.
- The Tray Timer is NOT a programmable function.
- The Tray Timer icon  does **NOT** appear while the Tray Timer is in use.
- There is no connection between individual Tray Timers and the position or placement of food in the MINI.
- Tray Timers do not stop counting down while the MINI door is open.
- While this allows great flexibility in use, careful planning is strongly recommended to make best use of the Tray Timer function.



To use the Tray Timer:

1. Select Mode: Steam, Combi, Hot Air, or Retherm.
2. Set the timer to Continuous (- - : - -) before using the Tray Timer.
3. Set the temperature.
4. START the selected cooking mode with the Start/Stop key.
5. The oven on icon must appear before the Tray Timer can be set.
6. Press the Smart Key.
7. Various options appear in the display.
8. Select Tray Timer  with the Selector Dial.
9. Confirm by pressing the Smart Key.
10. The display shows the nominal (set) time on the left, and time remaining on the right.


Timer No.	Set Time	Time Remaining
Timer 1:	<u>00:00</u>	<u>00:00</u>
Timer 2:	<u>00:00</u>	<u>00:00</u>
Timer 3:	<u>00:00</u>	<u>00:00</u>
11. Select the desired Tray Timer (Timer 7, for example) with the Selector Dial.
12. Use the scroll right (arrow) key to navigate to the nominal time.
13. Set the Tray Timer with the Selector Dial.
14. Use the scroll left (arrow) key to navigate back to the Tray Timer column.
15. Select the next desired Tray Timer with the Selector Dial.
16. Repeat steps 12, 13, and 14 as desired, to set up to twenty (20) individual Tray Timers.
17. The Tray Timers START COUNTING DOWN as soon as a time greater than 0:00 is entered.
18. Exit the Tray Timer function with the Smart Key, or Start/Stop key.
19. When the set time on a Tray Timer has elapsed, the Signal Tone sounds.
20. Press the Start/Stop key or open the door.
21. Take appropriate action (check food, load, unload, stir, etc.)
22. Use steps 6-18 to reset an individual Tray Timer to 0:00. The countdown and Signal Tone for that Tray Timer stops and makes that Tray Timer available for use.
23. Individual Tray Timers may be added or adjusted as needed without affecting the other Tray Timers by using steps 6-18 without changing the time to 0:00.

NOTE: The Tray Timers CONTINUE TO COUNT DOWN after a Signal Tone sounds, and the Start/Stop key is pressed and / or the oven door is opened.

C. Pre-Heat

- The Pre-Heat function heats the oven to the desired temperature before loading food, and helps ensure consistency and quality.
1. Press the Smart Key.
 2. Various options appear in the display.
 3. Use the Selector Dial to select Pre-Heat .
 4. Confirm by pressing the Smart Key.
 5. Select "Yes" with the Selector Dial.
 6. Confirm "Yes" with the Smart Key.
 7. Press the Temperature key and set the pre-heat temperature.
 8. Press the Time key and set the pre-heat time.
 9. The display shows the Pre-Heat icon .
 10. Pre-heating starts.





D. Vapor Reduction

- The MINI oven must be ON and operating in a cooking mode before Vapor Reduction can be used.
 - Vapor Reduction turns on the condenser to reduce the vapor discharge from the MINI.
 - Vapor Reduction can be programmed.
1. Press the Smart Key. Various options appear in the display.
 2. Use the selector dial to select 'Vapor reduction' .
 3. Confirm by pressing the Smart Key.
 4. Confirm 'Yes' with the Smart Key.
 5. The required values for the cooking program appear in the display. Enter the values.
 6. Press the Smart Key. Vapor Reduction starts.


Recommendations:

- Use Vapor Reduction when there is a lot of exhaust steam for the Steam and Combi modes.

E. Key Lock

- Lock and unlock almost all the keys on the MINI a Personal Identification Number (PIN).
- The following control panel features cannot be locked:     and the Press&Go keys.
- The factory setting is "PIN 001". To change the PIN, please contact your qualified Cleveland Range authorized service technician.

To Lock:

1. Press the Smart Key.
2. Various options appear in the display.
3. Use the Selector Dial to select the Key Lock function .
4. Confirm by pressing the Smart Key.
5. Select "Yes" with the Selector Dial.
6. Confirm "Yes" with the Smart Key.
7. The display shows "PIN 000".
8. Use the Selector Dial to select the PIN code.
9. Confirm by pressing the Smart Key.

10. Press the keys to be locked one after the other.
11. Lock selection can be changed to unlocked by pressing the desired key again BEFORE pressing the Start/Stop key.
12. The display shows "lock" or "unlock."
13. Press the Start/Stop key.
14. Key Lock is activated and the icon appears in the display.
15. The symbol appears whenever at least one key (button) has been locked.

To Unlock:

1. Press the Smart Key.
2. Various options appear in the display.
3. Use the Selector Dial to select the Key Lock function.
4. Confirm by pressing the Smart Key.
5. Select "Yes" with the Selector Dial.
6. Confirm "Yes" with the Smart Key. The display shows "PIN 000".
7. Use the Selector Dial to select the PIN code. The factory setting is "001."
8. Confirm by pressing the Smart Key.
9. The display shows "all keys unlocked." All keys are now unlocked.

To Unlock when the Smart Key is also locked:

1. Turn OFF the MINI with the On/Off key.
2. The display shows the time and date
3. Press the Smart Key.
4. The display shows "PIN 000".
5. Proceed with normal unlocking.


RECOMMENDATIONS:

- The Key Lock function allows you to prevent unauthorized or accidental alterations to your settings on your MINI. This gives you confidence that you can achieve optimum results for your dishes and satisfaction for your guests.
- Choose a PIN with a low number to reduce the time spent entering it.





F. Add Moisture Manually 

- Add Moisture Manually adds moisture to the oven by generating a jet of steam.
- Add moisture manually is **NOT** programmable, and can **NOT** be incorporated into a recipe.
- **The Cooking Mode Engaged (Oven On) icon must appear and the oven must be operating in Combi or Hot Air modes to use Add Moisture Manually.**

To Add Moisture Manually

1. Press the Smart Key.
2. Various options appear in the display.
3. Use the Selector Dial to select Add Moisture Manually .
4. Confirm by pressing the Smart Key.
5. Confirm "Yes" with the Smart Key.
6. The MINI produces a jet of steam.


I. Overnight Cooking

1. Press the Smart Key.
2. Use the Selector Dial to select Overnight Cooking 
3. Press the Smart Key.
4. Confirm "Yes" if needed.
5. Press the Smart Key.
6. Three icons appear Medium , Well Done , and Boil .
7. Use the Selector Dial to select one of the icons.
8. Press the Smart Key to start the cooking program.

J. Cool Down

- Cool Down uses the fan to lower the temperature in the oven quickly.
- Cool Down works in any cooking mode.
- The lowest temperature Cool Down can reach is 131 °F.

To use Cool Down:

9. Open the oven door.
10. Make sure nothing is in front of the open oven door.
11. Press the Smart Key.
12. Use the Selector Dial to select Cool Down .
13. Press the Smart Key.
14. Confirm "Yes" if needed.
15. Press the Smart Key.
16. The Temperature display appears with the Cool Down icon in the middle.
17. To set the desired Cool Down temperature:
18. Press the Temperature Key.
19. Set the temperature with the Selector Dial
20. Press the Start/Stop key to start Cool Down.
21. If the oven door is closed, an "open the door" prompt will appear.
22. The fan runs until the new temperature is reached.
23. The fan stops and a signal tone sounds.
24. Press Start/Stop to silence the signal tone.
25. Press any cooking mode key to exit Cool Down.

CHAPTER 6 USING MULTI-STEP RECIPES

- Use Recipes to simplify the preparation of dishes.
- Save and store Recipes in the Cookbook
- Use Recipes to adjust popular or complex dishes until the results are perfect.

A. Creating a Multi-Step Recipe

- A Recipe combines up to twenty (20) individual steps and can include cooking modes, nominal settings, and programmable functions.
- The step and number of steps appears in the top of the multifunction display.
- **EXAMPLE:** If a Recipe consists of three steps, then the MINI's display shows 01/03 for the first of three steps. The time and temperature of the current step is shown beneath as usual. When one step has finished, the MINI moves automatically to the next step and the display changes to show the next step is in progress, "02/03" for the second step and so on.

To enter the first step:

1. Press **one** of the cooking mode keys for **3 seconds**.
2. 01/01 appears in the top of the display, with the time and temperature values underneath.
3. Press the Temperature key. The oven temperature appears in the display.
4. Set the required oven temperature with the Selector Dial.
5. Press the Time key or Core Temperature key.
6. Set the required cooking time or core temperature.
7. **To enter more steps, repeat Steps 1- 6 as needed.**
8. Press the Start/Stop key. The recipe starts.
9. When all the steps are complete: the Signal Tone sounds and the recipe ends.
10. Press the Start/Stop key or open the door.
11. To exit the Recipe, press any cooking mode key **OR** restart the recipe with the Start/Stop key.

NOTES:

- Advanced Functions, Delta-T, and Cook & Hold can be integrated into Recipes.
- Check a recipe before starting by pressing the Smart Key and navigating with the arrow keys.
- Extra steps can NOT be added to a recipe when checking steps.
- The oven temperature, cooking time and/or core temperature may be changed for each step.

B. Recording a Recipe in Real-Time



- Start the Recording function to save all the settings entered for a new dish.
- All mode, temperature and time changes for up to twenty (20) steps, or until deactivated are recorded.

NOTES:

- **Only steps that run to completion in real-time are recorded.**
- **Steps must be at least one (1) minute long.**
- The Start/Stop key may be pressed while the oven is operating without losing or overwriting saved steps.
- The most recent Recipe created or used can be transferred into the cookbook.
- A full memory location can be overwritten with a new recipe by selecting the full memory location with the Selector Dial and pressing the Edit key.

To START Recording:


Use the Edit key, NOT the Smart Key to navigate this function.

1. Press the Edit key. Various options appears in the display.
 - a. Use the Selector Dial to select “recording”.
 - b. Confirm by pressing the Edit key.
 - c. Confirm “Yes” with the Edit key.
 - d. The Recording icon  appears in the display.
 - e. Recording continues to record up to twenty (20) steps or until deactivated.
 - f. For more information, see the instructions in Chapter 5 “Cooking with the MINI.”
2. To STOP Recording, press the Edit key. Various options appear in the display.
 - a. Use the Selector Dial to select “recording.”
 - b. Confirm by pressing the Edit key.
3. Transferring a recorded recipe into the cookbook
 - a. Press the Edit key. Various options appear in the display.
 - b. Use the Selector Dial to select “transfer to cookbook” .
 - c. Confirm by pressing the Edit key.
 - d. To enter the name of a recipe, select the a letter with the Selector Dial and use the Scroll Right (arrow) key to move to the next letter or space.
 - e. Use the Scroll Left (arrow) key to move back to a letter to change it using the Selector Dial.
 - f. When the recipe name is complete, press the Edit key to enter it into the cookbook.
 - g. Use the Selector Dial to select a memory location.
 - h. To enter the memory location, press the Edit key.
 - i. The recipe is stored in the Cookbook.

CHAPTER 7 USING THE COOKBOOK

- Combine up to 20 steps to make a recipe, save the recipe under its own name in the Cookbook, and call it up and start it as needed.
- Use recipes in the Cookbook for regularly prepared dishes or ones prepared by semi-skilled staff.
- To find recipes in the Cookbook quickly, sort cooking recipes alphabetically by name.
- Change, copy, or delete saved recipes, and write individual steps, at any time.
- Close a recipe without saving changes and return to the Cookbook by pressing the Cookbook key.
- Use the Edit function to make practical or creative adjustments to recipes quickly and easily.
- The oven or core temperature and the cooking time of a recipe can be changed at any time while the MINI is operating.
- To view the steps in a recipe, press the Cookbook key, select the desired recipe with the Selector Dial, and press the Smart Key. Scroll through the steps with the selector dial.

A. Entering a New Recipe in the Cookbook

1. Press the Edit key. Various options appear in the display.
2. Use the Selector Dial to select “new recipe” 
3. Confirm by pressing the Edit key.
4. The cooking mode keys flash and the display shows 01/01.
5. Select the required cooking mode and set the time and temperature. See Chapter 5 for details.
6. Confirm by pressing the Edit key.
7. The cooking mode keys flash and the display shows 02/02.
8. To add more steps, repeat steps 2-6 as needed.
9. To finish entering new steps press the Edit key when the cooking mode keys flash.
10. To enter the name of a cooking recipe, select the letter with the Selector Dial and use the scroll right (arrow) key to move to the next letter, or space.
11. Use the scroll left (arrow) key to move back to an entered letter to change it using the Selector Dial.
12. Press the Edit key to confirm the recipe name.
13. Use the Selector Dial to select a memory location.
14. Press the Edit key to confirm the memory location.
15. The recipe is now saved in the Cookbook.



NOTES:

- Delta-T cooking, Cook & Hold and advanced functions can be incorporated into recipes. For more information, see Chapters 5 and 6.
- A full memory location can be overwritten with a new recipe by selecting the full memory location with the Selector Dial and pressing the Edit key.
- Individual steps can be checked by stopping all processes, pressing the Cookbook key, and pressing the Smart Key. The steps appear in the display.


B. Executing a Recipe from the Cookbook

1. Press the Cookbook key. The saved recipes appear in the display.
2. Use the Selector Dial to select the required recipe.
3. Press the Start/Stop key. The MINI executes the recipe.
 - The steps follow automatically one after the other.
 - Recipe name, current step, and number of steps appear in the top of the display.
 - The time and temperature appear at the bottom of the display.
4. When the cooking time has elapsed or the core temperature is reached, the Signal Tone sounds and the recipe ends.
5. Press the Start/Stop key or open the door.


C. Integrating Pre-Heating into a Recipe

1. Press the Edit key. Various options appear in the display.
2. Use the Selector Dial to select “new recipe” .
3. Confirm by pressing the Edit key.
4. The cooking mode keys flash and the display shows 01/01.
5. Press the Smart Key
6. Use the Selector Dial to select Pre-Heat .
7. Press the Smart Key to confirm Pre-Heat.
8. Press the Smart Key again to answer “Yes.”
9. Enter the desired values for preheating the MINI.
10. Confirm by pressing the Edit key.
11. The cooking mode keys flash and the display shows 02/02.
12. Write the recipe as described in Chapter 8, Item A “Entering a New Recipe in the Cookbook.”
 - For more information, see Chapter 8, Item A.


D. Copying a Recipe

1. Press the Cookbook key. The saved recipes appear in the display.
2. Select the desired recipe.
3. Press the Edit key.
4. Various options appear in the display.
5. Select “copy recipe” .
6. Confirm with the Edit key.
7. Use the Selector Dial to select a memory location.
8. Press the Edit key to confirm the memory location.
9. The recipe is now saved in the Cookbook
10. For more information, see Chapter 8, Item A “Entering a New Recipe in the Cookbook.”



E. Deleting a Recipe

1. Press the Cookbook key. The saved recipes appear in the display.
2. Select the desired recipe.
3. Press the Edit key. Various options appear in the display.
4. Select “delete recipe” .
5. Confirm with the Edit key.
6. The recipe is deleted and the memory location is free.



F. Changing a Step of a Recipe

1. Press the Cookbook key. The saved recipes appear in the display.
2. Use the Selector Dial to select the desired recipe.
3. Press the Edit key. Various options appear in the display.
4. Use the Selector Dial to select “change cooking recipe” .
5. Press the Edit key.
6. Use the Scroll Left and Scroll Right (arrow) keys to select the step to be changed.
7. Change the cooking mode and values entered.
8. Press the Edit key to confirm the change, recipe name, and location.
9. For more information, see Chapter 8, Item A “Entering a New Recipe in the Cookbook.”


G. Inserting a Step into a Recipe


- If a recipe already has 20 steps, no more steps can be added.
 - The new step is inserted BEFORE the selected step.
1. Press the Cookbook key. The saved recipes appear in the display.
 2. Select the desired recipe with the Selector Dial.
 3. Confirm with the Edit key.
 4. Select “change cooking recipe.” 
 5. Confirm with the Edit key.
 6. Select the step **BEFORE** which a new step is to be inserted with the Scroll (arrow) keys.
 7. Press the Smart Key. Various options appear in the display.
 8. Select “insert step” .
 9. Confirm by pressing the Smart Key.
 10. The cooking mode keys flash.
 11. Write a step as described in Item A, “Entering a New Recipe in the Cookbook.”
 12. A new step is inserted before the selected step.
 13. All subsequent steps are re-numbered accordingly.

H. Adding a Step to a Recipe


- The new step is added at the END of the recipe.
 - If a recipe already has 20 steps, no more steps may be added.
1. Press the Cookbook key. The saved recipes appear in the display.
 2. Select the desired recipe.
 3. Confirm with the Edit key. Various options appear.
 4. Select “change recipe” icon .
 5. Confirm with the Edit key.
 6. Press the Smart Key. Various options appear in the display.
 7. Select “add step” .
 8. Confirm by pressing the Smart Key.
 9. Confirm by pressing the Smart Key again.
 10. The MINI adds the new Step at the END of the recipe.
 11. The cooking mode keys flash.
 12. Write a step as described in Chapter 8, Item A, “Entering a New Recipe in the Cookbook.”
 13. A new step is inserted at the end of the recipe.
 - For more information, see Chapter 8, Item A “Entering a New Recipe in the Cookbook

I. Deleting a Step from a Recipe


- When a recipe has been deleted which contains only one step, or one of 20 steps has been deleted, all cooking mode keys flash and a new step can be entered.
1. Press the Cookbook key. The saved recipes appear in the display.
 2. Select the required recipe.
 3. Confirm with the Edit key.
 4. Select “change recipe” icon .
 5. Confirm with the Edit key.
 6. Use the Scroll (arrow) keys to select the step to be deleted.

7. Press the Smart Key. Various options appear in the display.
8. Select "delete step" .
9. Confirm by pressing the Smart Key.
10. Confirm "yes" by pressing the Smart Key.
11. The selected step is deleted.
12. All subsequent steps are re-numbered accordingly.
13. Press cookbook to exit the function.
 - For more information, see Chapter 8, Item A "Entering a New Recipe in the Cookbook"



J. Save Recipes to Memory

- Saves all current recipes to memory and overwrites recipes already in memory.
1. Press the Smart Key.
 2. Use the Selector Dial to select Setup.
 3. Press the Smart Key.
 4. Confirm "Yes" if needed.
 5. Press the Smart Key.
 6. Press the Smart Key.
 7. Use the Selector Dial to select Save to Memory .
 8. Press the Smart Key
 9. Confirm "Yes" if needed.
 10. Press the Smart Key.
 11. "Please Wait" and program numbers appear in the display.
 12. After saving is complete, the Combi returns to the last cooking mode used.

K. Load Recipes from Memory

- All recipes are replaced with the recipes that have been saved to memory.
 - NOTE: If recipes have not been saved to memory, leaving memory empty, all recipes will be erased.
1. Press the Smart Key.
 2. Use the Selector Dial to select Setup.
 3. Press the Smart Key.
 4. Confirm "Yes" if needed.
 5. Press the Smart Key.
 6. Use the Selector Dial to select Load from Memory .
 7. Press the Smart Key.
 8. Confirm "Yes" if needed.
 9. Press the Smart Key.
 10. "Please Wait" and program numbers appear in the display.
 11. After the programs are loaded from the memory, the Combi returns to the last cooking mode used.

L. Adding an “ACTION” Prompt to a Recipe

- The Action prompt reminds the Operator to take the needed manual action such as stirring, turning, or basting, between steps in a cooking program.
 - Add the Action prompt to the program step that follows the needed manual steps.
12. Press the Edit key. Various options appear in the display.
 13. Select “new recipe” 
 14. Press the Edit key
 15. Write the step BEFORE the “Action” prompt is needed.
 16. Within the step AFTER the Action prompt is needed.
 17. Enter the Action prompt as follows:
 18. Press the Smart Key.
 19. Select “Action” with the selector dial. 
 20. Press the Smart Key.
 21. Confirm “Yes” if needed.
 22. Press the Smart Key.
 23. Finish writing the recipe and save it as normal.
 24. When the “Action...” prompt appears and the signal tone sounds, open the oven door and take the required action.
 25. Close the door. The recipe will continue running as normal.

CHAPTER 8 USING PRESS & GO

- Recipes saved in the Cookbook and cleaning procedures can be assigned to Press & Go keys.
- Start a Recipe or cleaning process with just one touch of a Press & Go key.

A. To Assign a Recipe or Semi-Automatic Cleaning Process to a Press & Go Key

1. Press the cookbook key. The saved recipes appear in the display.
2. Use the Selector Dial to select the desired recipe or cleaning process.
3. Hold down the desired Press & Go key for three seconds.
4. The audible signal sounds indicating the recipe or cleaning process is assigned to the selected Press & Go key.
5. Press the cookbook key to exit the function.

B. To Overwrite a Press & Go Key

1. Select the desired Recipe or cleaning process
2. Select, press, and hold down the Press & Go key for three seconds.
3. The audible signal sounds indicating the Recipe or cleaning process is assigned to the selected Press & Go key.

C. To Execute a recipe with Press & Go

1. Press the appropriate Press & Go key
2. The MINI executes the desired recipe.
3. The display shows the recipe name, current step and number of steps.
4. The time and temperature are shown in the display.
5. When the cooking time has elapsed and/or the core temperature is reached, the Signal Tone sounds and the recipe ends.
6. Press the Start/Stop key or open the door.

RECOMMENDATIONS:

- The Press & Go keys are particularly suitable for dishes prepared on a regular basis, such as pretzels, rolls and croissants. These can be produced by semi-skilled staff to high quality.
- Locking the control panel when using Press & Go prevents changes to cooking modes and helps ensure consistency and quality.
- Assign a Press & Go key to pre-heat the MINI.

CHAPTER 9 AT THE END OF THE DAY OR SHIFT

A. Cleaning the Oven Chamber

 **CAUTION**

**Clean the oven chamber at least once per day or more frequently as needed
Failure to clean the Combi properly and regularly can cause equipment damage.
Damage caused by improper cleaning will invalidate the Warranty!**

 **CAUTION**

INTERIOR CLEANING INSTRUCTION

To clean the cooking compartment, see the Operator's Manual for complete instructions. CONVOClean solution followed by CONVOCare solution, followed by a thorough rinsing is the only authorized method of cleaning and the only cleaning solutions to be used to clean this equipment.

Improper cleaning can cause equipment damage and will invalidate the Warranty.

1. Cleaning – General

- a. Regular cleaning of the MINI after use, inside and out, helps guarantee many years of satisfaction from your MINI.
- b. Clean and maintain the MINI ONLY when the MINI is cold.
- c. Use the hand shower only inside the oven chamber.
- d. Clean the outside of the MINI only by hand.
- e. Never use the hand shower, hose, pressure washer or similar device on the outside of the MINI.
- f. NEVER spray anything on or into the air intakes or outlets of the MINI.
- g. Do NOT use hoses, pressure washers, high-pressure cleaners, or water jets to clean inside the MINI oven chamber.
- h. Do NOT spray water into a hot oven chamber.
- i. Use only genuine Convotherm by Cleveland and Cleveland Range cleaning products. Follow the instructions and heed and obey the warnings on the labels. Other products can cause injury, present health hazards, and damage the MINI.
- j. Never use irritant, acidic, highly alkaline cleaners, high-alcohol, chlorine, chlorinated, or abrasive cleaning agents, scrapers, or abrasive materials to clean the MINI.
- k. Poor water quality can cause discoloration inside the oven chamber. Remove these discolorations with CONVOCare. Spray CONVOCare on the affected surfaces in a COLD oven chamber, wait 10 minutes, wipe off with a soft cloth or sponge, rinse thoroughly with clean water and begin cleaning as usual.
- l. Damage caused as a result of improper cleaning voids the warranty.

2. Semi-Automatic Cleaning - General

- a. If the oven chamber is very heavily soiled, additional manual cleaning may be necessary.
- b. Depending on the level of soiling of the oven chamber, the hanging pan racks may be left in the oven during the automatic cleaning process.
- c. Do NOT interrupt the semi-automatic cleaning process.

WARNING

When working with cleaning agents and spray bottles: Wear suitable clothing, protective gloves and protective goggles to help protect from splashes and spills. Failure to do so can result in chemical burns on skin and in eyes.

WARNING

Read, understand, and heed and obey all instructions and safety information found on cleaning agent labels, Material Safety Data Sheets, and related documents and sources. Failure to do so can result in death, injury, and equipment damage.

3. Manual Cleaning of the Oven Chamber

- a. Use CONVOClean and CONVOCare to clean the oven chamber.
 - 1) Spray with CONVOClean and wait five minutes.
 - 2) Rinse thoroughly with the hand shower (or similar sprayer).
 - 3) Spray with CONVOCare and wait five minutes
 - 4) Rinse thoroughly with the hand shower (or similar sprayer)..
- b. Clean the Combi daily to prevent discoloration and corrosion of the stainless steel.
 - 1) **Avoid scratching the oven chamber or engaging frame.**
 - 2) Scratches can collect soil and / or allow corrosion to begin.
 - 3) Do NOT use harsh or abrasive cleaning agents, scouring pads, or scrapers.
- c. Clean the fan guard and the fan area behind the fan guard at the same time.
 - 1) Release the quick-action locks on the oven racks and fan guard.
 - 2) Pivot the oven racks and fan guard out into the oven chamber.
 - 3) After cleaning, push the oven racks and fan guard closed and fix them in place with the quick-action locks.

CAUTION

Do NOT use hanging pan racks that are bent or otherwise damaged in any way. Pans and accessories placed in damaged racks can tip and spill, causing burns, injuries and/or equipment damage

- 4) Make sure that the hanging pan racks do not become bent; otherwise grills, racks, containers and accessories will no longer be safely supported. If U-Shaped racks become bent then remove the Combi from service and contact your qualified Cleveland Range authorized service representative at once.
- d. Clean the interior of the of the double glass doors daily.
 - 1) Release the quick-action locks on the door glass.
 - 2) Clean the glass with a non-abrasive cleaner and a soft cloth.
 - 3) Do not use harsh or abrasive cleaning agents, scouring pads, or scrapers because they will damage the glass.
- d. Regular cleaning of the hygienic plug-in gasket (door gasket) increases service life.
 - 1) Wait for the gasket to cool.

- 2) Clean the gasket with mild, scent free dish detergent and a soft cloth.
 - 3) Do not use harsh or abrasive agents, scouring pads or scrapers because they will damage the gasket.
 - 4) Air dry the gasket.
- e. Remove and clean the drain cover.
- 1) Clean food residue and drippings from the cover and drain in the oven chamber.
 - 2) Spray with CONVOClean and wait five minutes
 - 3) Rinse thoroughly with the hand shower (or similar sprayer).
 - 4) Spray with CONVOCare and wait five minutes
 - 5) Rinse thoroughly with the hand shower (or similar sprayer).
- f. Clean the drain and make sure that it is not blocked.
- g. Clean the door drip tray, appliance drip trays and accessory drip trays.

NOTES:

- If a white deposit forms inside the oven chamber, the water treatment system is not correctly set, or the addition of a water treatment system is required. To remove this deposit, use vinegar and a soft cloth.
- Ask your qualified Cleveland Range authorized service representative about adding or setting a water treatment system.



B. Semi-Automatic Cleaning of the Oven Chamber

NOTE: Do NOT press the Start/Stop key while using the Semi-automatic Cleaning process. This stops the cleaning process.


Note: Semi-automatic cleaning uses cooking modes to assist the cleaning process. The display shows the nominal values for the cooking modes.

▲ WARNING

The Semi-Automatic Cleaning process is designed to be started when the oven chamber temperature is at or below 158 °F. Death, injury, and equipment damage can result from starting the Semi-Automatic Cleaning process when the oven chamber is above 158 °F.

Semi-automatic cleaning of oven chamber

- The MINI has a semi-automatic oven chamber cleaning mode: “Cleaning.”
 - See this instruction sheet (P/N 260AYM), “One-Hand Sprayer with Telescoping Wand,” for safety information, detailed instructions for using the Sprayer (P/N 111598) and other information.
 - Semi-automatic cleaning uses cooking modes to assist the cleaning process. The display shows the nominal values for the cooking modes.
 - Always wear appropriate protective clothing and equipment when using this Sprayer, including protective gloves and goggles.
1. Before starting the Semi-Automatic Cleaning process, make sure the oven chamber is below 158 °F by stopping all processes and pressing the Temperature key twice to view the actual temperature.
 2. If the oven chamber is above 158 °F then open the Combi door and wait 15 minutes.
 3. Check the oven temperature again.
 - a) If the oven temperature is at or below 158 °F then go to Step 4.

- b) If the oven temperature is still above 158°F then wait 15 more minutes and check the oven chamber temperature. Repeat this step as needed until the oven chamber temperature is at or below 158°F and then go to Step 4.
4. Press the Smart Key. Various options appear in the display.
 5. Use the Selector Dial to select "Cleaning" .
 6. Confirm by pressing the Smart Key.
 7. Confirm "Yes" with the Smart Key.
 8. The display shows the Time and Temperature for "Cleaning."
 9. Press the Smart Key The cleaning process will start.
 10. The first step is 158°F for 10 minutes in Hot Air mode.
 11. After the first step, the signal tone sounds.
 12. Open the oven door and spray the oven chamber, base outflow, grills, plates etc. with original Convotherm by Cleveland CONVOClean, using the Hand Sprayer, P/N 111598.
 13. Close the door and allow the CONVOClean to take effect.
 14. Do NOT press the Start / Stop key again.
 15. The cleaning cooking mode will continue automatically.
 16. The next step is 86°F for 10 minutes in Steam mode, followed by 212°F for 10 minutes in Steam mode.
 17. After both steps have run, the second signal tone sounds.
 18. Clean thoroughly behind the fan guard. Clean the fan guard and the fan area behind the fan guard at the same time.
 19. Remove the oven racks and fan guard from their operating positions and place them in the oven chamber.
 20. Run Combi mode with Crisp 'n' Tasty at level 3 (High) at 212°F for 10 minutes.
 21. Turn OFF the Combi.
 22. **IMPORTANT: Rinse the oven chamber, accessories, and behind the fan guard thoroughly with the hand shower (or similar sprayer).**
 23. **Repeat "Cleaning" using CONVOCare in place of CONVOClean including Step 22, rinsing the oven chamber, accessories, and behind the fan guard thoroughly with the hand shower (or similar sprayer).**
 24. After cleaning, replace the oven racks and fan guard.
 25. In the case of severe staining or soiling, repeat the cleaning process.
 26. After use or after cleaning, leave the Combi door open.


CHAPTER 10 MINI SETUP

NOTES:

The various setup options are described in detail below.


You can exit the menu at any time by pressing the Start/Stop key.

To use the Setup Menu:

1. Press the Smart Key.
2. Various options appear in the display.
3. Use the Selector Dial to select "Setup" .
4. Confirm by pressing the Smart Key.
5. Confirm "yes" with the Smart Key.
6. Various options appear in the display.


A. Signal Tone

To select the Signal Tone from the Setup Menu:

1. Select "Signal Tone"  with the Selector Dial.
2. Confirm by pressing the Smart Key.
3. The display shows the selection of available Signal Tones.
4. To choose a Signal Tone, use the Selector Dial.
5. Pause on a Signal Tone to hear it sound.
6. Confirm the selection by pressing the Smart Key.


B. Volume

To select a Volume Level from the Setup Menu:

- When setting the volume, consider the noise level in your kitchen.
1. Select "Volume"  with the Selector Dial.
 2. Confirm by pressing the Smart Key.
 3. The display shows the volume options and a Signal Tone sounds.
 4. Use the Selector Dial to select the desired volume.
 5. Confirm the setting by pressing the Smart Key.


C. Time

To set the Time from the "Setup" menu:

- If the power is off for more than three days, the time must be re-entered
1. Select "Time"  with the Selector Dial.
 2. Confirm by pressing the Smart Key.
 3. The display shows the time format options available.
 4. Select the desired format with the Selector Dial.
 5. To enter the current time, use the Scroll (arrow) keys to switch between hours and minutes.
 6. Set the correct time with the Selector Dial.
 7. Confirm the setting by pressing the Smart Key.


D. Date

To set the Date from the Setup Menu:

- If the power is off for more than three days, the date must be re-entered
1. Select "Date"  with the Selector Dial.
 2. Confirm by pressing the Smart Key.
 3. The display shows the date formats available.
 4. Select the desired format with the Selector Dial.
 5. To enter the current date, use the Scroll (arrow) keys to switch between day, month and year
 6. Set the correct date with the Selector Dial.
 7. Confirm by pressing the Smart Key.

E. Order of Cookbook Recipes

To organize recipes alphabetically or numerically in the Cookbook with the Setup Menu:


1. Select "cookbook alphabetic"  with the Selector Dial.
2. Confirm by pressing the Smart Key.
3. Use the Selector Dial to select "Yes" to sort alphabetically, **OR** select "No" to sort numerically.
4. Press the Smart Key to confirm the selection.
5. "Please wait" appears in the display. The sorting may take some time.
6. When the sorting is complete, the MINI returns to cooking mode.

F. Default and Memory Settings

NOTES:

- Select whether the default or the memory setting (i.e. the last setting used) for cooking time and temperature appears in the display when a cooking mode (cooking mode) is selected.
- Using the default settings helps prevent mistakes by semi-skilled staff.
- Every time a cooking mode is selected, the settings are stored.
- Memory settings are suitable for cooking several batches one after the other. Time and temperature are set and the cooking mode can be started immediately
- The factory default settings are adjustable (See Table 12-1).

To select Default or Memory Settings from the Setup Menu:

1. Select "practical settings"  with the Selector Dial.
2. Confirm by pressing the Smart Key.
3. To use default settings: select "no" with the Selector Dial and press the Smart Key.
 - The MINI uses default settings.
4. **OR** To change the default settings: Select "yes" with the Selector Dial and press the Smart Key.
5. The display shows a list of the default settings set.
6. Select the default setting to change with the Selector Dial.
7. Use the Scroll RIGHT (arrow) key to space through to the desired number
8. Set the required default setting with the Selector Dial.
9. Use the Scroll LEFT (arrow) key to space back to accept the setting.
10. To change more settings, repeat the procedure above.
11. Press the Smart Key to confirm the new settings.

Factory Default Settings






Cooking Mode	Oven Temperature	Core Temperature	Cooking Time
 STEAM	212 °F	158 °F	25 min
 COMBI	302 °F	158 °F	70 min
 HOT AIR	338 °F	158 °F	30 min
 RETHERM	275 °F	158 °F	5 min

Table 10-1

G. Temperature Display

To select temperature display in °C or °F for temperature in the Setup Menu:


1. Select “temperature in °C,” 
2. Confirm by pressing the Smart Key.
3. Select “yes” for °C and “no” for °F
4. Confirm the selection with the Smart Key.
5. The temperature display is set as specified.

H. Network Address

NOTES:


- The Network Address is factory set to “1.”
- Select a different network address for each appliance.
- The network address is required for the use of PC Control, PC-HACCP and the Convotherm by Cleveland Service System.

To set the Network Address from the Setup Menu:

1. Use the Selector Dial to select “Network Address”  .
2. Confirm by pressing the Smart Key.
3. The display shows the network address currently set.
4. Use the Selector Dial to select the desired network address (1 - 99)
5. Confirm by pressing the Smart Key.

I. Language

To select a language from the Setup Menu.

1. Choose, select “Language”  with the Selector Dial
2. Confirm by pressing the Smart Key.
3. The languages available appear in the display.
4. Use the Selector Dial to select the desired language
5. Confirm by pressing the Smart Key.

RECOMMENDATION:

- Select the language of your country or that spoken by your staff.

CHAPTER 11 TROUBLESHOOTING

A. Error Diagnosis System

- Convothem by Cleveland MINI Oven-Steamers are equipped with an error diagnosis system.
1. If an error occurs, the system displays an error code and a description of the error.
 2. To continue operating, emergency operation is available (see below).
 3. The following tables help troubleshoot if errors or malfunctions occur while a MINI Oven-Steamer is operating. The tables show possible causes and their remedies.
 4. If the instruction in the "Remedy" column is "Call for Service," call your service agency or the Service Department at Cleveland Range at 216-481-4900.

WARNING

If the Burner or Electric Heating ON icon  and the Cooking Mode Engaged icon  are lit, but the electric heater does not start and the fan does not start then remove the MINI from service.

Use of the MINI with these two icons lit can cause injury or equipment damage. Call your qualified Cleveland Range authorized service representative at once.

WARNING

If an error cannot be rectified with the aid of these tables, contact your qualified Cleveland Range authorized service representative at once; otherwise, injury or equipment damage may result.

B. Error Messages and Remedies

Error	Message on display	Possible cause	Remedy
E01	Not enough water	Water valve closed	Open water valve
		Solenoid valve dirt filter contaminated	Remove and clean filter
		Solenoid valve fault	Call for Service
E02	Connection area temperature too high	Connection area ventilation fault Air supply blocked	Allow MINI to cool, or continue cooking at a lower oven temperature, and call Service
E04	Connection area fan malfunction	Auxiliary fan fault	Call for Service
E11/E32	Excess temperature in oven or oven sensor failure	Excess oven temperature	Call for Service
		Oven sensor fault	Call for Service
E15/E36	Excess temperature of condenser or condenser sensor failure	Water tap closed	Open water tap
		Excess temperature in condenser via hot water connection	Connect appliance to cold water, restart
		Solenoid valve dirt filter contaminated	Remove and clean filter
		Solenoid valve fault	Call for Service
		Condenser sensor fault	Call for Service
E33	Core Temperature Sensor faulty	Core Temperature Sensor faulty	Set cooking mode with time, and call Service
E29	Ground connection of sensor	Temperature sensor fault	Call for Service
E80/E95/E96	ID error / software error / connection fault	Control fault	Call for Service
E82	Working parameter error	Problems during switch between C and F	Check settings in Cookbook or check °C/F in settings

C. Operating Irregularities not having Error Messages

Error	Possible cause	Remedy
Uneven browning	Fan guard not correctly locked	Lock fan guard correctly
	Nominal oven temperature too high	Select lower temperature and increase cooking time
	Not pre-heated	Always pre-heat MINIs
	Bypass pipe greasy	Clean bypass
	Incorrect accessories, containers	Use suitable accessories and containers
Control elements not illuminated and do not react when switched on	No power connection, external failsafe triggered	Call for Service
Appliance does not react to information entered	Software has hung itself up	Hold down the ON/OFF switch for 5 seconds or disconnect appliance for 5 seconds
Appliance cannot be switched on or off	ON/OFF has been locked for 3 seconds	Try again after 3 seconds
Oven is not lit inside	Oven light faulty	Call for Service
Water sprays from air outlet when door is closed	Steam measuring line blocked	Clean steam measurement line; see "Daily servicing and maintenance"
	Appliance drain blocked	Clean drain

Operating Irregularities not having Error Messages (Continued)

Error	Possible cause	Remedy
Water inside the oven	Drain blocked	Descale
Steam or water running out of base of appliance (condenser).	Drain connection blocked or covered	Remove object
	Drain blocked	Rinse condenser and drain thoroughly, clean/check own drain system
White or black marks inside oven	Incorrect cleaning agent	Use genuine CONVOClean and CONVOCare cleaning agents
	Water hardness too high	See Water Quality Recommendations in Warranty

CHAPTER 12 EMERGENCY OPERATION

- To continue to use your Convotherm by Cleveland MINI Oven-Steamer in the case of an error which cannot be solved immediately, an "Emergency Operation" function is available.
- This allows you to use at least some of the appliance functions despite a malfunction.
- **Call the Service Department at Cleveland Range at 216-481-4900 immediately.**

NOTES:

- Cooking times can be longer.
- Monitor the cooking process and the status of the product carefully.
- Locked modes will not respond to keys being pressed.

If the MINI experiences an error:

- The Signal Tone sounds.
- An error number appears in the display, e.g. "E01."

A. Instructions for Emergency Operation

1. Press the Start/Stop key to confirm the error.
2. The modes which can be selected are indicated by flashing.
3. Proceed as normal.
4. Select a mode by pressing the corresponding key
5. Set operating information as described under the individual modes.
6. Depending on the error, a limited range of functions (e.g. Temperature) will be available.
7. To start the MINI in Emergency Operation, press the Start/Stop key.
8. When the cooking time has elapsed, press the Start/Stop key.
9. When the error has been rectified, the appliance automatically switches back to normal operation:
 - a. The error number will no longer be displayed.
 - b. The back-lighting / function display of the mode keys will not flash.
 - c. Keys will react to being pressed as normal.

B. Emergency Operation Methods

X: Operation possible --: Operation not possible

Error	Message on display	OES	Steam	Combi	Hot Air	Retherm	Cook & Hold	Delta-T
E01	Not enough water	X	--	--	up to 356°F	--	X	X
E02	Connection area temp. too high	X	X	up to 284 °F	up to 284 °F	up to 284 °F	up to 284 °F	up to 284 °F
E04	Connection area fan malfunction	X	X	up to 284 °F	up to 284 °F	up to 284 °F	up to 284 °F	up to 284 °F
E11	Excess oven temperature	--	--	--	--	--	--	--
E15	Excess temperature of condenser	X	--	--	up to 356°F	--	X	X
E33	Core temp. sensor faulty	X	X	X	X	X	X	X
E36	Condenser sensor failure	X	X (2)	up to 356°F (2)	up to 356°F (2)	up to 356°F (2)	X (2)	X (2)
E 29	Error in ground connection	--	--	--	--	--	--	--
E80	ID error	--	--	--	--	--	--	--
E81	Program memory error	X	X	X	X	X	X	X
E82	Working parameter error	X	X	X	X	X	X	X
E83	Algo. error	X	X	X	X	X	X	X
E89	I2C error	X	X	X	X	X	X	X

NOTES:

- 1) Cooking time will be much longer, dishes in upper levels will be ready first
- 2) Injection of water into condenser constantly activated (higher water consumption)
- 3) Errors E23 and E26 simultaneously, steam generator is not pre-heated

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