

iHexagon

Operating instructions



Table of contents

1	Introduction	9
1.1	Product liability	9
1.2	Target group	9
1.3	Intended use.....	9
1.4	Working with this manual.....	9
1.4.1	Explanation of symbols.....	9
1.4.2	Explanation of pictograms.....	9
1.4.3	Explanation of safety messages	10
1.4.4	Images	10
1.4.5	Technical changes.....	10
2	from RATIONAL AG	11
3	General safety instructions.....	12
3.1	Personal protective equipment	14
4	Electromagnetic compatibility.....	15
4.1	Electromagnetic compatibility - EU	15
4.2	Electromagnetic compatibility – Germany.....	15
4.3	Electromagnetic compatibility approval certificate - Germany.....	16
4.4	EMI Statement – People's Republic of China	16
4.5	EMI Statement – Taiwan	16
4.6	EMI Statement - Korea	16
5	How to work with the unit.....	17
5.1	Initial start-up	17
5.2	Switching the unit on and off	17
5.3	Start screen.....	18
5.3.1	Date, time, status.....	19
5.3.2	Help displayed on the unit	19
5.4	Interacting with the unit	19
5.4.1	Moves	19
5.4.2	Central dial.....	20
5.5	Maximum load sizes.....	20
5.6	Opening and closing the cooking cabinet door	20
5.7	Loading the unit	21
5.8	Inserting core temperature probe	21
5.9	Using the hand shower	24
5.10	Removing hinging rack	25
6	Intelligent cooking - iCookingSuite.....	27
6.1	Operating modes and cooking methods	27
6.2	Cooking food intelligently	28
6.2.1	Calling up intelligent cooking process	28
6.2.2	Starting intelligent cooking process	28
6.2.3	Pre-program start time	29
6.3	Adjusting cooking result to own requirements.....	30

6.3.1	Cooking parameters	30
6.3.2	Additional functions	32
6.3.3	Prompts.....	33
6.3.4	Information	33
6.3.5	Options.....	34
6.4	Monitor the intelligent cooking path.....	35
6.5	Abort intelligent cooking path.....	35
6.6	Arrange intelligent cooking paths.....	35
7	Manual cooking	36
7.1	Adjusting cooking result to own requirements.....	36
7.1.1	Cooking parameters	36
7.1.2	Additional functions	37
7.1.3	Prompts and information.....	38
7.2	Steam/microwave steam	38
7.2.1	Cooking climate and temperature range.....	38
7.2.2	Cook food in steam.....	39
7.3	Combination of microwave-combi-steam.....	39
7.3.1	Cooking climate and temperature range.....	39
7.3.2	Cooking the food in the combination of steam and hot air	40
7.4	Hot air/microwave hot air	40
7.4.1	Cooking climate and temperature range.....	40
7.4.2	Cook food in convection heat.....	41
7.5	Abort manual cooking.....	41
8	Low temperature cooking	42
9	iProductionManager	43
9.1	Create manual tickets	43
9.2	Ticket board	44
9.2.1	Ticket board editor	45
9.2.2	Add programs and shopping carts	45
9.2.3	Add intelligent cooking paths.....	46
9.3	Timer	46
9.4	Place ticket.....	46
9.4.1	Combination check	47
9.4.2	Close planning gaps.....	47
9.4.3	Placement logic.....	48
9.4.4	Time optimisation	49
9.4.5	Energy optimisation	49
9.5	Edit and delete tickets.....	50
9.6	Target time cooking.....	51
9.7	Planning	51
9.7.1	Create planning	52
9.7.2	Start planning.....	53
10	Programming mode	54
10.1	Create manual programme.....	54

10.2	Create an intelligent program	56
10.3	Programme the shopping cart.....	58
10.4	Edit and delete programmes.....	59
10.5		59
10.6	Start programs and shopping baskets.....	59
11	Programming mode (detergent storage)	61
11.1	Create cleaning program (integrated solid cleaner system).....	61
11.2	Edit and delete programs (integrated solid cleaner system).....	62
12	ExpressMode	64
13	Switch between operating modes.....	67
14	Settings	68
14.1	Favourites	68
14.2	Display	68
14.2.1	Language.....	68
14.2.2	Date and time	68
14.2.3	Set the temperature format.....	69
14.2.4	Programme view	69
14.3	Light.....	70
14.3.1	Display brightness.....	70
14.4	Sound	70
14.4.1	Master volume	70
14.4.2	Loading/calls for action.....	71
14.4.3	Program step end.....	71
14.4.4	End of cooking time	71
14.4.5	Process interruption/error found.....	72
14.5	Cooking system	72
14.5.1	Information on unit model.....	72
14.5.2	Power usage	72
14.5.3	iProductionManager energy saving mode.....	73
14.5.4	E/2	73
14.5.5	Screen lock	73
14.5.6	Demo mode	73
14.5.7	Power Steam	73
14.5.8	Control nozzle	73
14.5.9	Watchdog	74
14.5.10	Danger	74
14.5.11	Empty steam generator.....	74
14.6	Cooking	74
14.6.1	Primary country cuisine.....	74
14.6.2	Secondary country cuisine.....	74
14.6.3	Shut-off delay	75
14.6.4	Core probe reading.....	75
14.6.5	Cooking time format.....	75
14.6.6	À la carte plate weight.....	75

14.6.7	Number of racks	75
14.6.8	Order of racks.....	75
14.6.9	Extra time in manual programs in the iProductionManager.....	76
14.6.10	Climate retention time.....	76
14.6.11	iProductionManager 3D.....	76
14.6.12	iProductionManager automatic preheating	76
14.7	Cleaning iCareSystem AutoDose (integrated cleaner).....	76
14.7.1	Forced cleaning after operating hours (integrated cleaner).....	77
14.7.2	Cleaning time schedule (detergent storage).....	77
14.7.3	Hand shower cleaning.....	78
14.7.4	Cartridge fill level limit.....	78
14.7.5	Switch off after cleaning.....	78
14.7.6	Notes on upcoming cleaning	78
14.7.7	Idle time without interaction before termination.....	78
14.7.8	Sodium hydroxide-free cleaners.....	78
14.8	Cleaning.....	78
14.8.1	Forced cleaning after operating hours.....	78
14.8.2	Cleaning plan	78
14.8.3	Hand shower cleaning.....	79
14.8.4	Sodium hydroxide-free cleaners.....	79
14.9	Data management	79
14.9.1	Export all data	79
14.9.2	User profile.....	79
14.9.3	Cooking programs	80
14.9.4	User images	80
14.9.5	Basic unit settings	81
14.9.6	HACCP data	81
14.9.7	Export developer log.....	81
14.9.8	MyDisplay	81
14.10	Network settings.....	82
14.11	User profile.....	83
14.11.1	Activate profile	83
14.11.2	Edit profile	84
14.11.3	Add profiles.....	86
14.11.4	Edit screen	86
14.11.5	Create new screen.....	87
14.12	Service.....	87
14.12.1	Software update info.....	87
14.12.2	Installed software version.....	88
14.13	ConnectedCooking	88
15	Kitchen management	90
15.1	Profile and rights management	90
15.1.1	Create new profile.....	90
15.1.2	Activate profile	91

15.1.3	Transfer profile to other units	92
15.1.4	Delete profile	92
15.2	Hygiene management	92
15.2.1	Logged HACCP data	92
15.2.2	Exporting HACCP data	93
15.2.3	Transfer HACCP data automatically to ConnectedCooking	93
15.3	Connected units to a network	93
15.3.1	Establishing a WiFi connection	94
15.3.2	Connect network cable	95
15.3.3	Establish network connection	95
15.4	ConnectedCooking	96
15.4.1	Connect unit with ConnectedCooking	96
15.4.2	Log a unit out of ConnectedCooking	97
15.5	Perform software update	97
16	Automatic cleaning - iCareSystem AutoDose	98
16.1	General safety instructions	98
16.2	Cleaning modes	98
16.3	Cleaning programmes	99
16.4	Cleaning, care and cleaner cartridge status	99
16.5	Replacing the cleaning agent cartridge	100
16.6	Start automatic clean	101
16.7	Abort automatic clean	102
16.8	Forced cleaning after operating hours	102
17	Care	104
17.1	General safety instructions	104
17.2	Care intervals for AutoDose	104
17.3	Care intervals	104
17.4	Care products	105
17.5	Cleaning cooking cabinet door	105
17.6	Descaling the moistening nozzle	106
17.7	Cleaning the air filter	107
17.8	Cleaning the control panel	108
17.9	Cleaning the hand shower	109
17.10	Cleaning accessories	109
17.11	Clean the vent pipe of the drain section	109
18	Inspiration and help	110
18.1	Search assistant	110
18.2	Telephone help	110
18.3	Help in a service call	111
18.3.1	Automatically transferring service data to ConnectedCooking	111
18.3.2	Retrieving service data	111
18.4	Problem resolution	111
18.4.1	Error messages heating steam generator	111
18.4.2	Error messages heating hot air	112

18.4.3	Error messages moisture	112
18.4.4	Cleaning error messages.....	112
18.4.5	iCareSystem error messages - Care	113
18.4.6	Notification centre	113
18.4.7	Microwave error messages	114
19	Maintenance	115
19.1	Replacing the front air filter	115
19.2	Replacing the cooking cabinet door gasket.....	116
20	Transport	117
20.1	Transport unit.....	117
21	Decommissioning and disposal.....	119
21.1	Decommissioning.....	119
21.2	Disposal	119
22	Technical data	120
22.1	Units with an electrical connection	120
22.2	Models and version names	120
22.3		120
22.4	Conformity	120
22.4.1	Units with an electrical connection	120
Index.....		121

1 Introduction

Dear customer,

Congratulations on purchasing your new iHexagon. Read the operating instructions carefully prior to first-time use. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iHexagon is the most intelligent and fastest combi-steamer of its generation. It allows you to cook a variety of different dishes in the shortest possible time and in the highest quality. Whether seafood, meat, poultry, side dishes or baked goods, whether fried, steamed, grilled or baked, thanks to its cooking intelligence and intelligent climate and energy management, everything is done automatically, to perfection and in the shortest possible time, even with maximum loading.

We hope you enjoy using the iHexagon.

Yours

RATIONAL UK Limited

1.1 Product liability

RATIONAL assumes no liability for damage caused by unauthorised technical changes or improper use.

1.2 Target group

This document is intended for staff working in large and commercial kitchens.

The unit may not be used, cleaned, or maintained by the following groups of persons:

- Persons with reduced physical, sensory or mental capabilities
- Persons lacking experience and knowledge
- Children

Supervise children standing near the unit. Children may not play with the unit.

1.3 Intended use

The iHexagon has been developed for the preparation of hot food.

This unit may only be used commercially, such as in restaurant kitchens and large and commercial kitchens in hospitals, bakeries or butcheries. This unit may not be used outdoors. This unit may not be used for continuous industrial mass production of food.

All other uses are contrary to the intended purpose, and may be dangerous. RATIONAL AG assumes no liability for the consequences of using the unit contrary to the intended use.

This unit must not be operated empty. Otherwise, the unit could be damaged.

1.4 Working with this manual

1.4.1 Explanation of symbols

The following symbols are used in this document to inform and guide you:

- ✓ This symbol marks conditions which must be met prior to performing an action.
 1. This symbol marks an action step you must perform.
 - > This symbol marks an interim result that you can use to assess the result of an action step.
 - >> This symbol marks a result that you can use to assess the end result of an action instruction.
 - This symbol marks a bulleted list.
 - a. This symbol marks a list.

1.4.2 Explanation of pictograms

The following pictograms are used in this document:

  Caution! Read the operating instructions before using the unit.

 General warning symbol

 Useful tips for simple use of your unit.

1.4.3 Explanation of safety messages

If you see the following safety messages, you are being warned about hazardous situations and instructed to avoid these situations.

DANGER

If you see the signal word DANGER, you are being warned about situations that lead to serious injury or death.

WARNING

If you see the signal word WARNING, you are being warned about situations that may lead to serious injury or death.

CAUTION

If you see the signal word CAUTION, you are being warned about situations that may lead to injury.

NOTICE

If you see this notice, you are being warned about situations that may cause damage to the unit.

1.4.4 Images

The images used in these operating instructions may differ from the actual unit.

1.4.5 Technical changes

We reserve the right to make technical changes in the interest of progress.

2 from RATIONAL AG



3 General safety instructions

The unit is designed to be safe and will not present any danger if used in a correct and proper way. These instructions describe how to use the unit correctly.

- Have the cooking system serviced by qualified personnel only.
- Your unit must be maintained by your RATIONAL Service Partner.
- Your cooking system must be serviced by an authorised RATIONAL Service Partner at least once a year to ensure that it is in perfect technical condition.
- Do not modify the unit or the unit installation undertaken by your RATIONAL Service Partner.
- Do not remove the floor drain sieve.
- Do not use the cooking system if it is damaged or if the connection cable is damaged. A damaged unit is not safe and can cause injury or fire.
- Do not use the unit if a glass panel on the cooking cabinet door is damaged. Contact your RATIONAL Service Partner and have them replace the glass panel on the cooking cabinet door.
- Do not place any objects on the unit.
Do not place hot containers or containers with hot liquids on the cooking system.
- Do not store any flammable or combustible substances near the unit.
- Only use the unit at an ambient temperature of +4 °C to +40 °C.
- Avoid having heat sources, e.g. grill plates or deep-fat fryers, near the unit.
- During operation, ensure that the floor surrounding the unit is dry and non-slip.
- The cooking system must not be used in commercial vehicles.

Safety instructions for handling microwave devices

WARNING

Ensure that no foreign objects are trapped between the front of the cooking system and the door, as otherwise harmful excessive microwave radiation could escape during operation.

- The cooking system must not be operated by children.
- Under no circumstances may the safety lock be manipulated, as otherwise harmful, excessive microwave radiation may escape during operation. In the event of a fault in the locking mechanism, the microwave switches off permanently by tripping a fuse and can only be restarted by qualified personnel.
- Make sure that you never operate the cooking system with the door open, as otherwise harmful excessive microwave radiation could escape during operation.
- Make sure that no dirt or cleaning agent residue settles on the cooking cabinet ceiling.
- Make sure you have read all instructions before use.
- Make sure that all safety instructions regarding "Precautions to avoid possible exposure to excessive microwave radiation" have been read and observed.
- Make sure the cooking system is disconnected from the power.
- Only use utensils and containers suitable for microwaves. Suitable materials include porcelain, glass ceramics, heat-resistant glass, microwavable plastic and baking paper.
- Stay by the cooking system when heating food or liquids in cardboard boxes or plastic containers due to the possibility of ignition.

Safety instructions before use

- Clean the cooking cabinet before first use. There must be no metal parts, chips or similar in the cooking cabinet and on the cabinet door.
- When heating food in packaging, only the settings specified by the distributor of the packaging may be used.
- Make sure the unit is at a temperature of at least + 5°C.
- Make sure that the air baffle in front of the fan wheel is screwed tightly at the top and bottom.

- Make sure that the hinging racks are firmly screwed in place.
- Make sure that there are no residues from cleaner tablets in the cooking cabinet.
- If the unit is used again after a long period of downtime, rinse the hand shower through with at least 10 litres of water.
- Make sure that the accessories are not defective and that there are no loose connections, otherwise sparks may form during operation.

Safety instructions during use

- This will prevent scalding and burns:
 - Open the cooking cabinet door carefully during use. Hot steam may escape.
 - Wear personal protective equipment if you are removing accessories or objects from the hot cooking cabinet.
 - Only touch the unit on the control panel and the cooking cabinet door when in operation. The outer surfaces can reach temperatures of over 60°C.
 - Only slide containers with food into racks you can see into. Hot food can otherwise spill out when removing them from the unit.
 - Ensure that the ventilation openings on the right-hand side are not blocked.
- The contents of baby bottles and jars of baby food must be stirred or shaken and the temperature checked before consumption to avoid burns (IEC 60335-2-90).
- Use appropriate protective equipment when using the core probe. It can become very hot during operation due to microwave radiation.
- This will prevent fire and explosion hazards:
 - Do not cook with highly flammable liquids such as alcoholic drinks in the unit. Highly flammable liquids can self-ignite when cooking.
 - Do not heat liquids or other food in sealed containers as they can easily explode.
 - Ensure that no loose metal parts or aluminium foil are in the cooking cabinet during microwave operation.
 - Care should be taken when dehydrating food as overheating can quickly cause a fire.
 - If smoke is detected, switch off or disconnect the cooking system from the power source and keep the door closed to suffocate any flames.
 - Eggs with shells or whole hard-boiled eggs must not be heated in microwave ovens, as they may burst even when microwave heating is complete.
 - Do not operate the cooking system empty. Automatic cleaning is an exception to this
 - With grilling and roasting applications, use a fat collector under the food.
- To prevent material damage due to improper use of accessories:
- Food in packaging should only be brought to consumption temperature if this is done under the cooking climate conditions specified by the manufacturer.
- Cold food is not to be added to the unit for rethermalization while hot food is being held.

Safety instructions after use

- Clean the unit after every use.
- Check and clean the press-fit door gasket at regular intervals to prevent corrosion of the press-fit door gasket.
- To prevent corrosion in the cooking cabinet, leave the cabinet door slightly open if it is going to be idle for a prolonged period and overnight.
- For longer downtimes, shut off the water and power supply to the cooking system.
- For long stoppages and prior to transportation of the unit, empty the steam generator.
- Do not clean the cooking system with a high-pressure jet.
- Do not clean the cooking system with a steam jet.
- Do not blast the hot interior pane of the cooking cabinet door with the hand shower. This could otherwise cause the glass to burst.

3.1 Personal protective equipment

- When working with the unit, only wear clothing that cannot cause a work accident, particularly due to heat, splashing hot liquids or corrosive substances.
- Wear protective gloves for reliable protection when handling hot objects and sharp-edged trays.
- Wear tight-fitting protective glasses and chemical-safe protective gloves when cleaning to ensure reliable protection when handling care products.

4 Electromagnetic compatibility

Classification according to EN 55011

The iHexagon is classified as a class A unit according to EN 55011.

CAUTION

The unit must not be used in living areas.

This unit is not intended for use in living areas and cannot provide adequate protection of the radio reception in such environments.

NOTICE

As class A units (according to EN 55011), the iHexagon is intended for use in the "industrial electromagnetic environment".
Electromagnetic compatibility may be affected if operated in other electromagnetic environments.

FCC classification

The iHexagon may not be changed or modified by the user.

NOTICE

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

4.1 Electromagnetic compatibility - EU

Note for units of class A EU Directive on electromagnetic compatibility

This product meets the protection requirements of EU Directive 2014/30/EU on the approximation of the laws of the EU Member States relating to electromagnetic compatibility and meets the limit values of EN 55022/EN 55032 Class A.

To ensure this, the units must be installed and operated as described in the manuals. Furthermore, only cables recommended by the manufacturer may be connected. The manufacturer assumes no responsibility for compliance with protection requirements if the product is modified without the manufacturer's consent or if extension components from third-party manufacturers are inserted/installed without recommendation from the manufacturer.

EN 55022 / EN 55032 class A units must bear the following warning sign:

WARNING

This is Class A equipment. This equipment may cause radio interference in a residential area; in this case, the operator may be required to take and cover the costs of appropriate measures.

4.2 Electromagnetic compatibility – Germany

Germany: Compliance with the law on electromagnetic compatibility of devices

This product complies with the "Law on electromagnetic compatibility of devices (EMCG)". This is the implementation of EU Directive 2014/30/EU in the Federal Republic of Germany.

4.3 Electromagnetic compatibility approval certificate - Germany

Approval certificate pursuant to the German law on electromagnetic compatibility of units (EMCG) (or the EMC Directive 2014/30/EU) for class A units

This unit is authorized to bear the EC conformity mark – CE – in conformity with the German EMC Act (Deutsche EMVG).

General information:

The unit meets the protection requirements according to EN 55024 and EN 55022/EN 55032 class A.

4.4 EMI Statement – People's Republic of China

NOTICE

Declaration: This is a class A product. In a domestic environment this product may cause radio interference in which case the user may need to perform practical action.

4.5 EMI Statement – Taiwan

WARNING

This is a class A product. In a domestic environment this product may cause radio interference in which case the user will be required to take adequate measures.

4.6 EMI Statement - Korea

NOTICE

This is a class A product. In a domestic environment this product may cause radio interference in which case the user will be required to take adequate measures.

5 How to work with the unit

5.1 Initial start-up

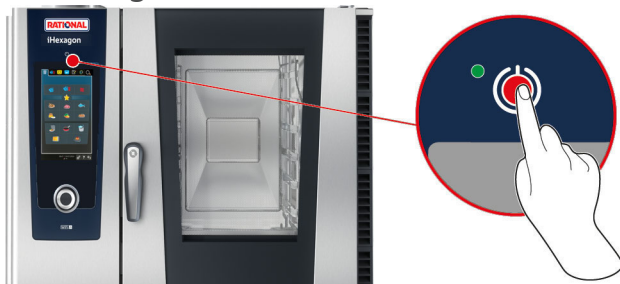
When starting up your unit for the first time, it has already been properly installed by a RATIONAL Service Partner. The self-test has already been performed and the unit is therefore ready for operation. You can find all the information on installation in the installation manual enclosed.

Before working with the unit for the first time

1. Clean the unit and accessories before using the unit for the first time.

Click here for more information: [Care](#)

5.2 Switching the unit on and off



Switch on the unit

1. To switch on the cooking system, press and hold the button until the LED lights green: 
 - > The unit will start. The start screen will appear.

Operation without water supply

NOTICE

Operate only with water connection to avoid overheating and damage to the cooking system.

The cooking system cannot be used in steam or combination mode without a water connection. The only option is convection mode with dry heat. The measures described are absolutely necessary to prevent overheating of the cooking system and possible damage.

Continuous operation without water is not possible.

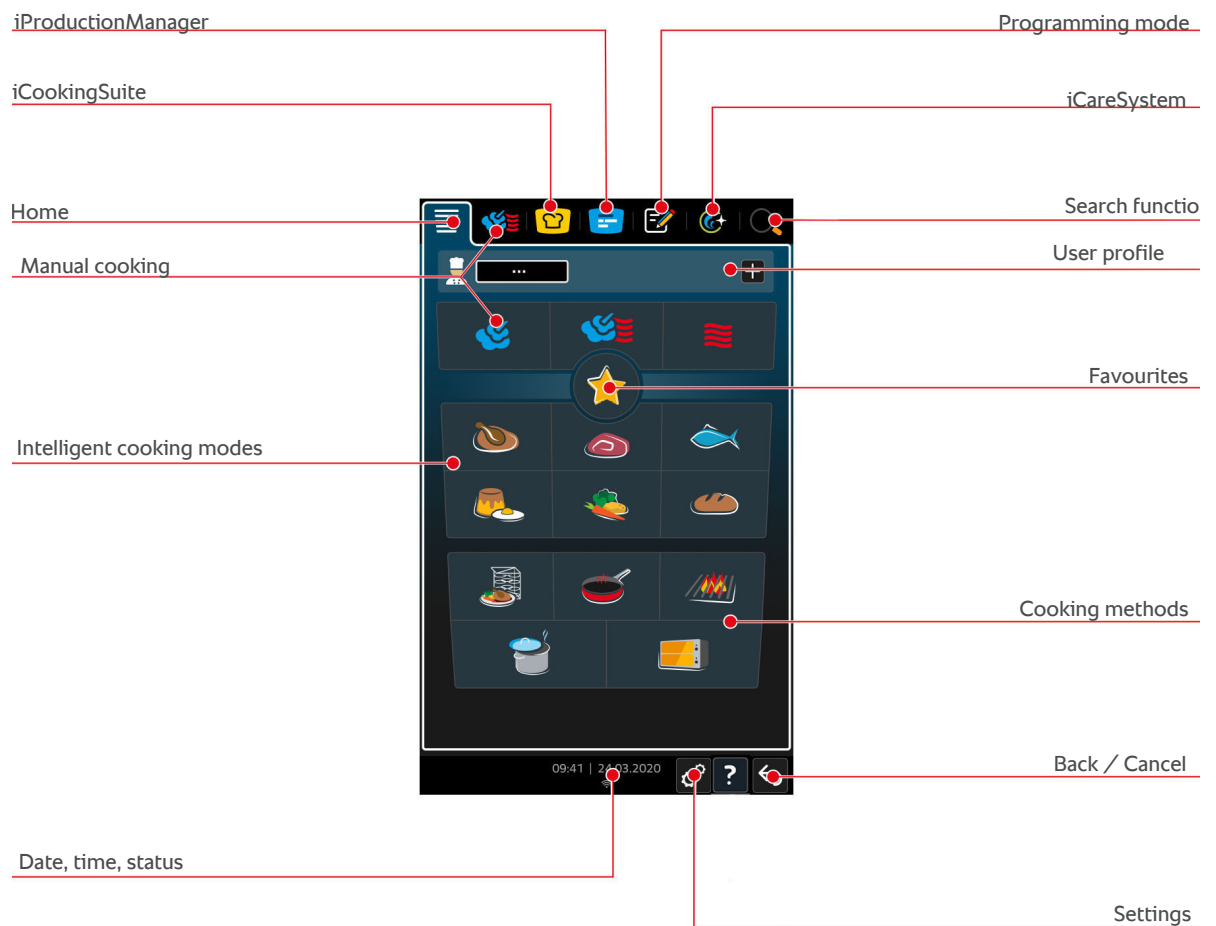
If you operate the unit without a connection to a water supply, you will be asked to pour 3 litres of water into the cooking cabinet. This symbol will be displayed in the footer: . Temporary operation without water supply is possible under the following conditions:

1. Pour 3 litres of water onto the cooking cabinet floor to prevent the cooking system from overheating.
2. To confirm the action, press the button: 
3. After 5 hours of operation in the cooking system, perform a cooldown to < 100 °C.
4. Then pour another 3 litres of water into the cooking cabinet.
5. As soon as water is available again, start cleaning.

Switch off the unit

1. To switch off the unit, press and hold the button until the LED lights orange: 
 - > You will be asked whether you really want to switch off the unit.
 2. To switch off the unit, swipe the bar to the right.
- >> The unit will be switched off.

5.3 Start screen



- iProductionManager
- Intelligent cooking - iCookingSuite
- Home
- Manual operating modes
- Favourites
- Intelligent cooking modes [► 27]

If you press one of these buttons, all intelligent cooking paths categorised as intelligent modes will be displayed.

- Cooking methods
- Programming mode [► 54]
- Automatic cleaning - iCareSystem
- Search assistant [► 110]
- ExpressMode [► 64] This function can be selected in the header by swiping to the right.
- Date, time, status
- Settings
- Back / Cancel

If you press this button, you will return to the previous screen. If you press and hold this button, you will abort a cooking process.

5.3.1 Date, time, status

In the footer, you can see the current date and time at all times, as well as the status of the following ports and connections:



USB flash drive connected

This symbol shows that you have connected a USB flash drive to the unit.



Network connection

This symbol shows that your unit is connected to a LAN network. If there is a network error, the following symbol will be displayed:



WLAN connection

This symbol shows that your unit is connected to the WLAN network. The connection quality is very good.

If the connection quality decreases, the following symbols will be displayed:

If there is a connection error, the following symbol will be displayed:



Error report

This symbol shows that an error message is displayed on the display.



ConnectedCooking connection

This symbol shows that your unit is connected to ConnectedCooking. If your cooking system is not connected to ConnectedCooking, the following symbol will be displayed:



Water connection

This symbol shows that your unit is not connected to the water inlet. If you switch on the unit, you will be asked to pour 3 litres of water into the cooking cabinet.

Microwave operation on

This symbol indicates that the microwave function is active.

Microwave operation off

This symbol indicates that the microwave function is inactive.

5.3.2 Help displayed on the unit



Select cooking system help

Selecting the question mark icon will take you to the integrated help function in the cooking system. Here you will find a digital description of how to use your cooking system. The help function is context-sensitive, so the help function for the current screen content is always shown first. The help function also provides detailed information on each cooking method, as well as useful tips.

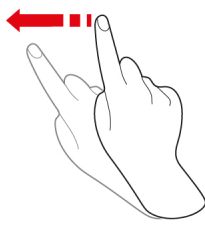
5.4 Interacting with the unit

5.4.1 Moves

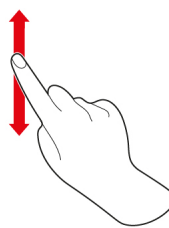
You can operate your unit with a few simple moves.



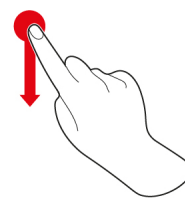
Press



Swipe

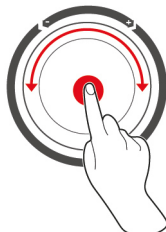


Scroll



Drag-and-drop

5.4.2 Central dial



Instead of the Moves [► 19], you can modify settings by turning the central dial. Confirm actions by pressing the central dial.

5.5 Maximum load sizes

NOTICE

High load sizes could damage the unit

If you exceed the maximum load size, this may damage the unit.

1. Only load the unit with the maximum load sizes stated here

Model	Max. load size [kg]	Max. load per level
6-1/1	30 kg	15 kg

5.6 Opening and closing the cooking cabinet door



Opening cooking cabinet door

1. Turn the cooking cabinet door handle to the right.
2. Open the cooking cabinet door slowly. **⚠ CAUTION! Scalding hazard! If the unit is in operation, hot steam may surge out of the cooking cabinet.**

>> The fan wheel is slowed down.

Closing the cooking cabinet door

5.7

Loading the unit

⚠ WARNING**Risk of injury due to broken glass**

Make sure at all times that accessories are fully inserted into the cooking system. If you do not, the internal glass pane may break when closing the cooking cabinet door and cutting injuries may result.

NOTICE**Protruding accessories**

Make sure at all times that accessories are fully inserted into the cooking system. If you do not, the internal glass pane may break when closing the cooking cabinet door.

1. Open the cabinet door.
 - > The brakes on the fan wheel will be activated and this will brake the fan wheel.
2. Push the food into the unit.
3. If you are grilling or frying the food, put a container under the food to collect the fat. .
4. Close the cooking cabinet door. Make sure that the cooking cabinet door is fully closed and the cooking cabinet door handle is in the vertical position. **NOTICE! In the event that the unit has been without power or switched off for less than 15 minutes, the process will continue from where it was interrupted.**

Rack level over 1.60 m

If your unit has been installed so that the top rack is 1.60 m above the floor, you must apply the warning symbol supplied at that position.

5.8

Inserting core temperature probe

The following paragraphs describe how to work with the core probe. This is recommended particularly if you are cooking food with the iProductionManager.

⚠ CAUTION**Hot core probe**

There is a risk of burns if you touch the hot core probe without protective gloves.

1. Always wear protective gloves when working with the hot core probe.

⚠ CAUTION**Sharp core probe**

You could injure yourself with the tip of the core probe if you do not work carefully with it. This applies in particular to the sous-vide USB core probe.

1. Always wear protective gloves when working with the hot core probe.
2. Insert the sous vide USB core probe into the holder on the side.

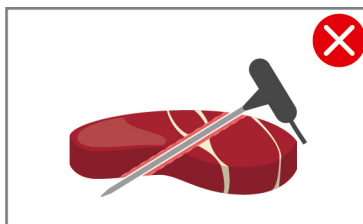
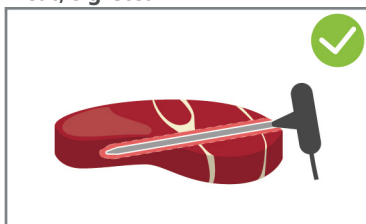
NOTICE**Incorrect handling of core probe**

To avoid damage, it is important to handle the core probe correctly. Note the following steps:

1. If the core probe cable is damaged, it must be replaced.
2. The core probe must be cleaned regularly.
3. The core probe must not hang out of the door.
4. The core probe must not be used as a skewer.
5. In microwave mode, the core probe must be inserted all the way into the food (up to the ceramic).
6. Do not pull the core probe over sharp edges.
7. The core probe must not be cooled with water.
8. After use, insert the core probe into the holder provided up to the handle.

**TIP**

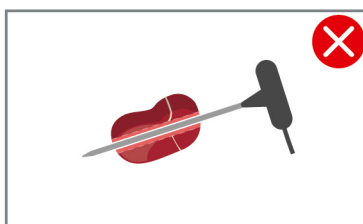
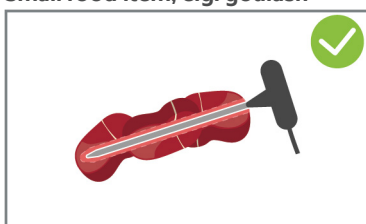
- If the core probe is warmer than the set core temperature, cool down the core probe using the hand shower.

Meat, e.g. steak

1. Insert the core probe up to the handle into the food at an angle so that the core probe is as far into the food as possible.

Large pieces of meat, e.g. roasts

1. Insert the core probe up to the handle into the thickest point of the food.

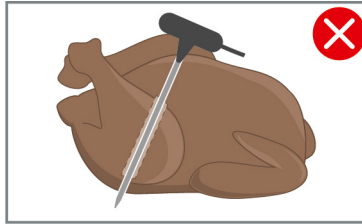
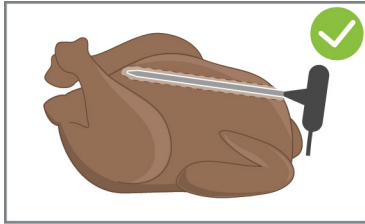
Small food item, e.g. goulash

1. Insert the core probe into as many pieces of food until the core probe is full with food from the tip to the handle.

Food of different sizes

1. First insert the core probe into the smallest piece of the food.
2. Once the desired core temperature has been reached, remove the small pieces of food from the core probe and from the cooking cabinet.
3. Then insert the core probe into a larger piece of the food and continue the cooking process with the **Move**  option.

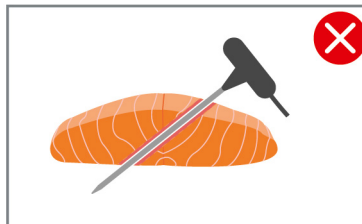
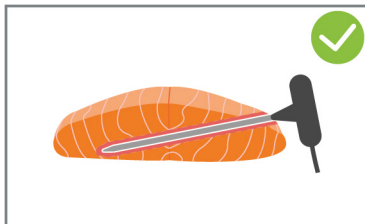
Whole chicken



1. Insert the core temperature probe up to the handle into the thickest point of the breast fillet, not too close to the ribs.

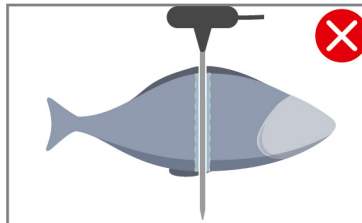
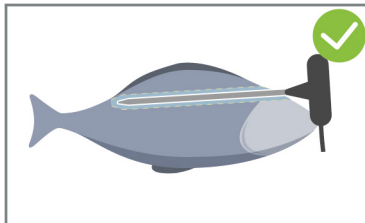
Make sure that the tip of the core probe does not protrude into the abdominal cavity of the chicken. Do not insert the core probe into the leg.

Fish fillets



1. Insert the core probe up to the handle into the food at an angle so that the core probe is as far into the food as possible.

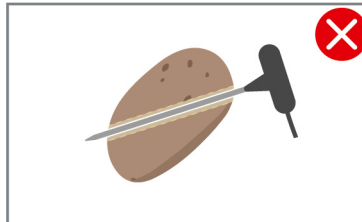
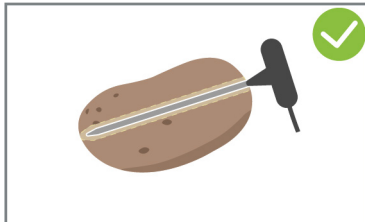
Whole fish



1. Insert the core probe up to the handle into the thickest point of the food.

Make sure that the tip of the core probe does not protrude into the abdominal cavity of the fish.

Vegetables, e.g. potatoes



1. Insert the core probe up to the handle into the thickest point of the food.

Soups, sauces, desserts

1. Place the core probe in the Gastronorm container so that the core probe is completely covered with liquid.
2. When stirring the liquid, make sure that the core probe remains in the Gastronorm container.

Baked goods

1. For baked goods that rise during baking, place the core probe vertically in the middle of the product.

Core temperature probe not recognised

✓ The symbol will be displayed: 

1. Place the core probe as described in the manual into the product.
2. Confirm the correction.

>> The cooking process is not performed correctly. If you do not confirm the correction, the cooking process will be aborted and you will have to start again. Some cooking paths, such as **low temperature boiling**, will continue despite the error.

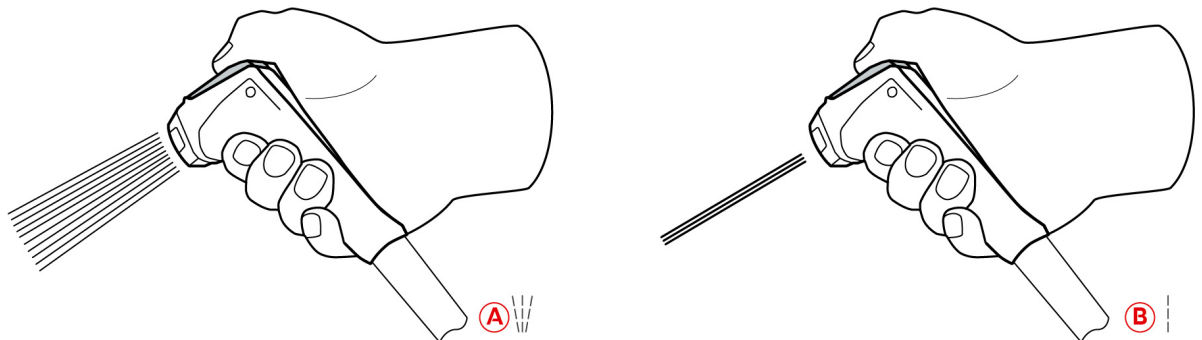
Remove core probe

1. Once the food has reached the desired result, first carefully remove the core probe from the food.
2. Once you have cleaned the core probe, insert it into the holder provided and then remove the food from the cooking cabinet.

5.9 Using the hand shower

Note that your unit can be equipped with a hand shower as an option.

The hand shower has two adjustable spray patterns, spray  (A) and jet  (B).



CAUTION

The hand shower and the water coming out of the hand shower can reach over 60 °C

You could burn yourself if you touch hot components or come in contact with hot water.

1. Wear protective gloves while working with the hand shower.

CAUTION

Germ formation in the water pipe

If you do not use the hand shower daily, germs may form in the water line.

1. Rinse the hand shower through with water in the morning and in the evening for 10 seconds.

NOTICE

Improper handling of the hand shower

If you pull the hand shower out beyond the maximum hose length or rip the hose, the automatic retraction system of the hand shower may be damaged. Then hand shower will no longer automatically retract into the housing.

1. Do not pull the hand shower beyond the maximum hose length.

NOTICE

The hand shower is not suitable for cooling down the cooking cabinet

If you cool down the cooking cabinet with the hand shower, this could damage the cooking cabinet, air baffle or the glass panels of the cooking cabinet door.

1. Only cool down the cooking cabinet using the cool down function.

1. Pull the hand shower at least 20 cm out of the parked position.
2. Hold the hand shower hose firmly.
3. Turn the front part of the hand shower to select the desired spray pattern.
 - Set the hand shower to  to select the **jet** spray pattern.
 - Set the hand shower to  to select the **spray** pattern.

If you do not turn the front part of the hand shower to one of the two spray patterns, water can drip from the shower head.

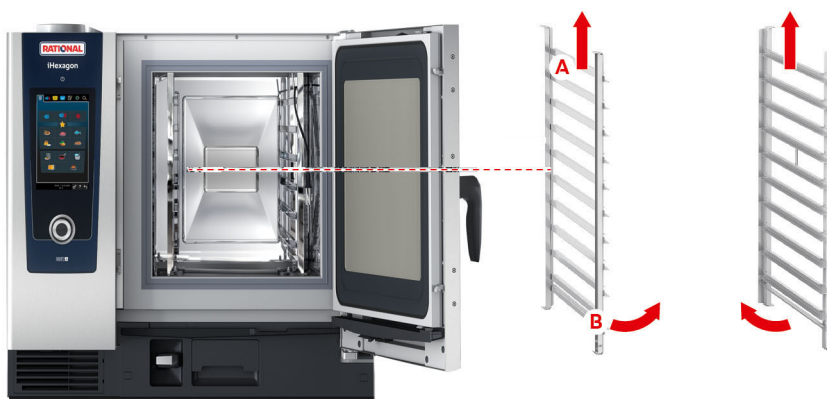
1. Press the lever on the hand shower. The harder you press the lever, the stronger the water stream will be.
2. After use, let the hand shower slowly retract into the housing. **⚠ CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

5.10 Removing hinging rack

NOTICE

Check that the plastic inserts are seated correctly

Ensure that the plastic inserts of the hinging racks are correctly seated during installation and removal. If you do not, loose plastic inserts may cause sparks and permanently damage the cooking system.



1. To remove the hinging rack, first loosen the nut at the upper and lower fixing points with an 8 mm open-end wrench or socket.
2. Hold the hinging rack in the middle of the top trays.
3. Press the hinging rack upwards (A).

4. Tilt the hinging rack slightly towards the cooking cabinet (B).
5. Take the hinging rack off the hinges and remove it from the cooking cabinet.

6 Intelligent cooking - iCookingSuite



The iCookingSuite is the cooking intelligence in the iHexagon. You select which food is to be cooked with which cooking method. With this selection, a wide range of cooking paths will be offered so you can achieve ideal cooking results and do so in the shortest possible time and without any loss of quality. If required, you can use cooking parameters to adjust the cooking result to your requirements, e.g. intensifying browning or changing the cooking level from rare to well done. A wide selection of application examples are also available in the help section of the unit. You can select them directly from the help section.

While the cooking path is running, all the important cooking settings such as the cooking cabinet temperature, climate, air speed and cooking time will be regularly adjusted so that your desired result is achieved. If required, you can intervene in the cooking path even during cooking and change the desired cooking result. For you this means it is easy to use, no checking, no monitoring. You therefore gain time, save raw materials and energy and always have outstanding, consistent food quality.



6.1 Operating modes and cooking methods

The following modes are available:

- Poultry 🍗
- Meat 🍖
- Fish 🐟
- Egg dishes and desserts 🍳
- Vegetables and side dishes 🥬
- Baked goods 🍞
- Finishing 🍰

The following cooking methods are available:

- Boiling 
- Frying
- Baking 
- Grill 

A specific set of intelligent cooking paths is assigned to each operating mode. These cooking paths reflect cultural cooking habits that you can set in the primary national cuisine [► 74] and the secondary national cuisine [► 74].

6.2 Cooking food intelligently

6.2.1 Calling up intelligent cooking process

You can call up an intelligent cooking path in 3 ways:

- Via iCookingSuite
- Via the programming mode [► 54]

iCookingSuite

1. Press the button in the menu bar: 
 - > In the iCookingSuite, you can call up an intelligent cooking path in 3 ways:
 - Select the desired cooking mode, e.g. **vegetables and side dishes**.
 - Select the desired cooking method, e.g. **braising**.
 - Select the desired cooking mode and cooking method.

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

Programming mode

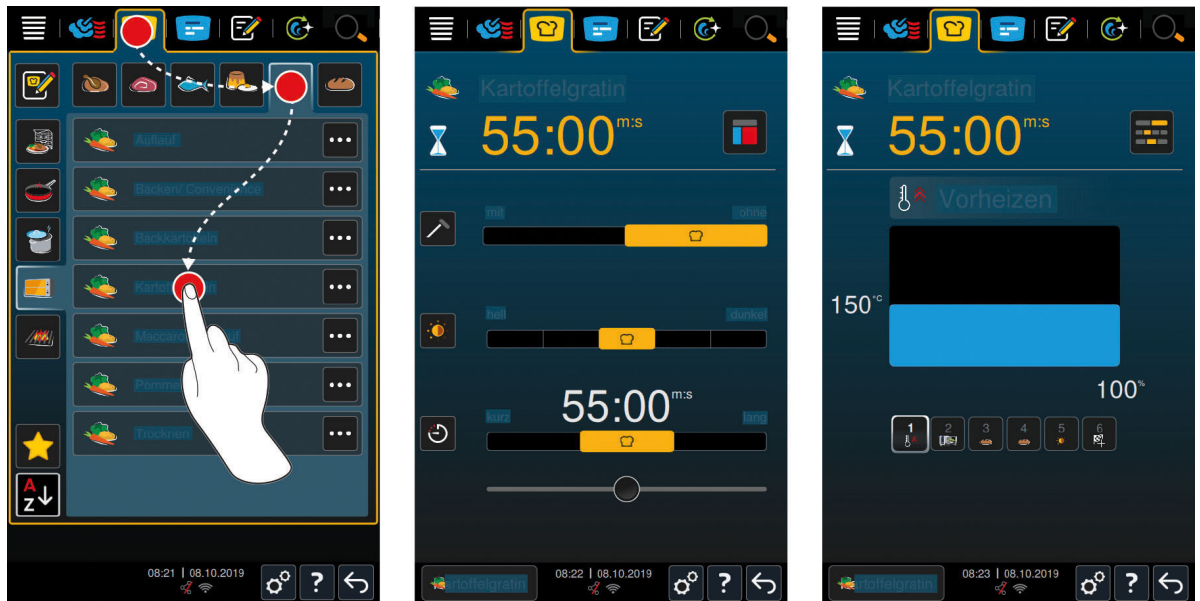
1. Press the button in the menu bar: 
2. Press the button 
 - > All stored intelligent cooking paths will be displayed.

See also

-  Search assistant [► 110]

6.2.2 Starting intelligent cooking process

In this section, the **potato gratin** cooking path will be used to show how an intelligent cooking path runs. Please note that every intelligent cooking process leads to the desired result with different cooking parameters and the ideal sequence of cooking steps.



1. Press the button in the menu bar:
2. Press the button
3. Press the button **Potato gratin**
 - > The intelligent cooking process will start and the cooking cabinet will be preheated to the defined climate.
4. Set the desired cooking result using the cooking parameters Examples of cooking parameters can be core temperature, browning level or time.
 - > After a short time, the display in the Cockpit [► 35] will switch.
 - > Once the set climate has been reached, you will be prompted to load the unit.
5. Load the unit.
6. Close the cooking cabinet door.
 - > The cooking process will continue.
7. Follow the prompts of the unit.
 - > When the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.
8. If the cooking result meets your requirements, take the food out of the cooking cabinet.
9. If the cooking result does not yet meet your requirements, continue the cooking process with one of the suggested options.
10. If you want to end the cooking path, press and hold the back button.

6.2.3 Pre-program start time

With the pre-programmed start time, you can set the start time for the cooking path to the minute. This means you can make use of cheaper night electricity or variable electricity rates and fully utilise your unit for up to 24 hours per day.

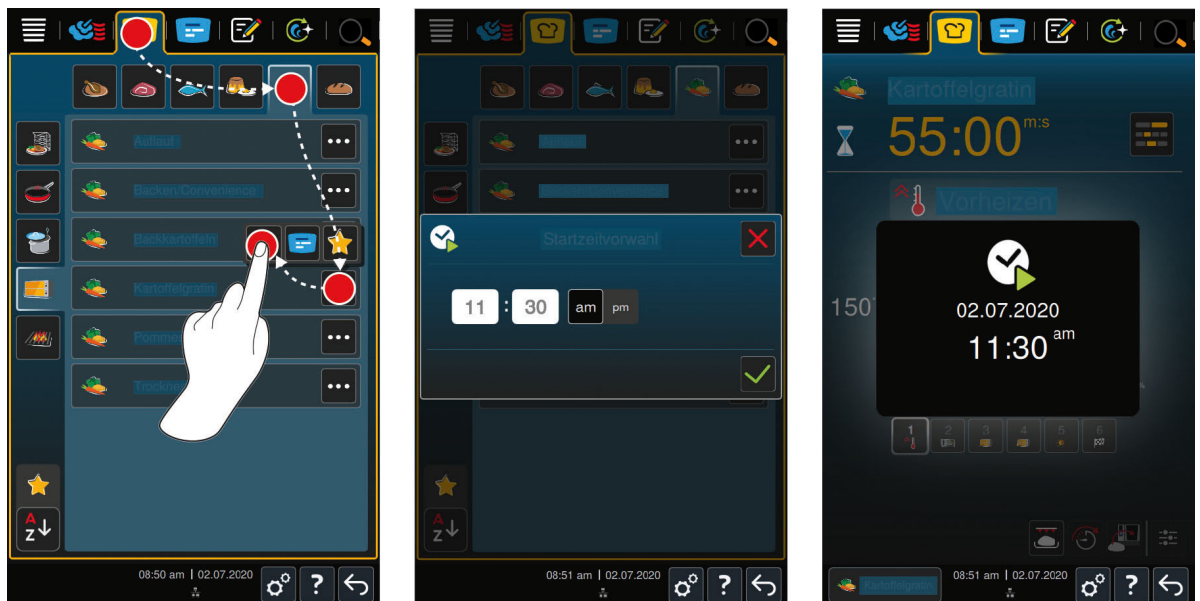
WARNING

If you leave food in an unheated cooking cabinet for a longer period, bacteria may form on the food

Non-aseptic foods may result in foodborne infections and food poisoning.

1. Do not leave the food standing in the cooking cabinet for too long.

In this section, the **potato gratin** cooking path will be used to show how to pre-program the start time.



1. Press the button in the menu bar:
2. Press the button
3. Press the button next to the **potato gratin** cooking path:•••
4. Press the button
5. Enter the start time.
6. To confirm the action, press the button:
- > The cooking parameters of the cooking path are displayed. You can customise the cooking result as you wish. After a short time, it will show that the pre-programmed start time has been activated.
7. Load the unit.
8. Close the cooking cabinet door.
- >> The cooking path starts at the set time. If you want to abort the pre-programmed start time, press and hold the button:

6.3 Adjusting cooking result to own requirements

Depending on which intelligent cooking process you have selected, different cooking parameters and functions will be displayed. The cooking processes use standard settings for your country in order to achieve the ideal cooking results. You can adjust these cooking parameters to your requirements with simple moves [► 19] or the central dial [► 20] and select additional functions. Depending on these settings, the cooking process workflow will vary. You can monitor the sequence at any time in the Cockpit [► 35].

6.3.1 Cooking parameters

NOTICE

There are cooking paths where even the lowest level is a searing level, such as "Meat large roast". The "without searing" option is not available here.



Frying level

With these cooking parameters, you can set whether you want to sear the food or not. Select any level to adjust the searing intensity to your requirements. A high searing level and a short cooking time result, for example, in low cooking losses. If you select **without**, the **searing** cooking step will be skipped. Select **without** if you want to gently cook smaller pieces of meat that have already been seared.

If you need to crisp the food at the end of the cooking process, select a lower searing level.

The very high searing temperatures safely kill the bacteria on the exterior of the food. This means that food is cooked hygienically even at a lower core temperature.



Browning

With this cooking parameter, you can set how brown the surface of the food should be. Select any level to adjust the intensity of the browning to your requirements. Food that is marinated with spices, herbs or pastes that support browning will brown quicker and more intensely. In these cases, select a lower browning level.



Food thickness

With this cooking parameter, you can set whether the food is thin or thick. Select **without core probe** for food thinner than 2 cm. Select **with core probe** for food thicker than 2 cm.



Size of food

With this cooking parameter, you can set how large the food is.

- Select **small** for eggs weighing less than 53 g. Select **large** for eggs weighing more than 64 g.



Cooking cabinet humidity

With this cooking parameter, you can set the humidity in the cooking cabinet.

If you would like to finish or cook food sous-vide, select the following settings:

Level	Suitable for
Level 1 – dry	Select this level if you want to cook food that does not require any additional humidity, e.g. breaded food or chips.
Level 2	Select this level if you want to cook food that requires a little additional humidity, e.g. stewed vegetables.
Level 3	Select this level if you want to cook different foods at the same time.
Level 4 – humid	Select this level if you want to cook food that requires a lot of additional humidity, e.g. rice or poached fish.



Cabinet temperature

With this cooking parameter, you can set the temperature in the cooking cabinet.

- If the heating element is active to reach the set cabinet temperature, the following symbol will be displayed:
- If the cabinet temperature is reached, the following symbol will be displayed:

You can view the current cooking cabinet humidity and cabinet temperature as follows:

1. Press and hold the button:
 - > After 10 seconds, the current cabinet temperature will be displayed.
2. To revert to the set parameter values, release the button.



Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result or the desired cooking level. In most intelligent cooking processes, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. Select the level marked with **Continue**.

If you have set the cooking time, the **core temperature** cooking parameter will not be available.



Core probes

With this cooking parameter, you can set whether the food is to be cooked with or without the core probe. You can then set the desired core temperature of the food. For product sizes with a thickness of more than 2 cm, it is recommended to use the core probe.



Core temperature

With this cooking parameter, you can set how high the core temperature or the cooking level of the food should be.

Please adhere to the applicable hygiene regulations for the relevant food in your country when setting the core temperature.

Cooking level

With this cooking parameter, you can set the cooking level of the food. Every cooking level is assigned to a core temperature which you can adjust to your requirements. If you want to cook food using low temperature cooking, the core temperature is up to 10 °C lower, in combination with a retention time, than in other cooking methods. If you are cooking poultry, always ensure a hygienic core temperature of at least 72 °C. Please adhere to the HACCP regulations for your country.



Delta-T cooking

With this cooking parameter, food is cooked while maintaining a constant difference between cooking cabinet temperature and core temperature. By slowly increasing the cooking cabinet temperature with a constant difference with the core temperature, the food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 5 °C and 60 °C. You must set the desired core temperature when working with Delta-T cooking.

The smaller the difference between the cooking cabinet temperature and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the cooking cabinet temperature and the core temperature, the faster the food will be cooked.



Cooking speed

With this cooking parameter, you can set the temperature control in the cooking cabinet. If you select **gentle**, food is cooked for a longer time at gentle temperatures. If you select **normal**, food is cooked at higher temperatures and in a shorter time. **NOTICE! The cooking process can be accelerated when switching from gentle to normal.**

6.3.2 Additional functions



Cooking cabinet humidity

With this additional function, you can set the humidity in the cooking cabinet. There are 2 available levels. The higher the selected level, the more humidity will be in the cooking cabinet, and the humidity level is higher throughout the entire cooking process.

If you want to cook food that does not require any additional humidity, press the button:  No additional humidity will be added to the cooking cabinet.



Roast

With this additional function, leave the food in the cooking cabinet to prove at the optimal temperature. There are 5 available levels. The higher the selected level, the longer the food will prove in the cooking cabinet. If you want to cook food without a proving phase, press the button: 



Humidification

With this additional function, water will be sprayed onto the heating element by the moistening nozzles during cooking. The surface of the food is humidified, the steam condenses and you get crispy crusts on your rolls and optimal oven operation. The cooking cabinet temperature must be between 30 – 260 °C.

1. Press and hold the button: 

>> The moistening nozzles will spray water onto the fan wheel for as long as you press the button.



Flash steam

With this additional function, humidity is added to the cooking cabinet at the start of the baking process. The surface of the food is humidified, the steam condenses and you get crispy crusts on rolls and optimal oven operation. The higher the selected level, the more humidity will be added to the cooking cabinet. If you want to the cook food without flash steaming, press the button: 



Air speed

With this additional function, you can set the speed of the fan wheel. There are 2 available levels. The higher the selected level, the higher the air speed will be. Select a lower level for small delicate foods.



This additional function allows you to switch on microwave mode. Selected foods are cooked or heated more quickly.

6.3.3 Prompts



Abort

All running cooking processes will be aborted



Load

You will then be prompted to load the unit with food.



Confirm

You will be prompted to confirm an action.



Brushing

You will be prompted to brush the food, e.g. baked goods with egg.



Carve

You will be prompted to cut into the food, e.g. rinds or baked goods.



Reset core probe

You will be prompted to re-insert the core probe into the food.



Core probe in food

You will be prompted to insert the core probe into the food.



Pierce

You will be prompted to pierce the food, e.g. crispy pork.



Fill up

You will be prompted to fill up the container with liquid, e.g. for braised dishes.



Mix

You will be prompted to mix the food.

6.3.4 Information

During a cooking process, the cooking steps the unit is currently performing will be displayed.



Preheat

The unit will be preheated to the temperature that is set either as the standard setting in the manual modes or in the intelligent cooking processes.



Residual time

The intelligent cooking process stills needs the time displayed to finish.



Cooking process end

The end of the cooking process has been reached.

6.3.5 Options

If you have started a cooking path, all the available options are displayed. You can already select the **Overcrust** and **Maintain** options when the cooking path is running. You can only select the options **Change core temperature probe**, **New batch**, **Continue with time** and **Heat up to output temperature** when the end of the cooking path has been reached.



Hold

With this option, either the cooking cabinet climate or the core temperature of the food is held for a certain time. If you select this option, the food will be held at the preset cooking cabinet temperature or the core temperature for up to 24 hours. This prevents overcooking. To keep cooking losses as low as possible, it is recommended that the food only be left in the cooking cabinet with the **Hold** option for a short time.

In some cooking paths, such as low-temperature roasting, the **Hold** option is the last cooking step and is automatically started once the desired cooking result has been achieved. If you are cooking food of different sizes, plan a longer hold phase so that all the pieces of food reach the desired core temperature.

Well-matured meat, smaller meat pieces and game should not stay in the cooking cabinet with the **Hold** option for too long. Very young and insufficiently matured beef will on the other hand become tender.

1. To adjust the parameters of the **Hold** option, press the button:
2. Adjust the parameters as required.

>> When the end of the cooking path has been reached, the **Hold** cooking step is automatically started.



Move

Select this option if you are cooking foods of different sizes or different foods with different cooking levels using the core probe:

1. If the set core temperature is reached, open the cooking cabinet door.
 2. Insert the core probe into a larger piece of the food or the food with the higher core temperature.
 3. Remove all the smaller pieces of the food from the cooking cabinet.
 4. Close the cooking cabinet door.
 5. Press the button
- > A window appears in which you can set the core temperature.

6. Choose the desired core temperature.

>> Your setting will be applied automatically after just a few seconds.

Repeat this step until all the food has reached the desired core temperature.



New batch

With this option, you can load the unit with a new batch and continue the cooking process with the defined cooking parameters.

First you will be asked to unload the unit and then load it again. When you have loaded the unit with a new batch and you close the cooking chamber door, the cooking path continues.



Time continued

With this option, the cooking path will continue for a certain time. If you select the option at the end of the cooking path, a window appears where you can set how long you would like the cooking path to be continued for.

1. Select the desired duration.

>> Your setting will be applied automatically after just a few seconds.

If you switch from the cockpit back to the cooking parameters, the overview is greyed out. You cannot change the cooking parameters. Once the time you have set has expired, you can either unload the unit or continue the cooking path with an option.



Crisp

With this option, food is crisped to produce crispy crusts and roast aromas.

In mixed loads, take the food you do not want to crisp out of the unit. Then start the **Crisping** option

If you have cooked food in containers and some liquid fat has accumulated during cooking, replace the container before starting the **Crisping** option. This prevents the build up of unnecessary smoke during crisping.

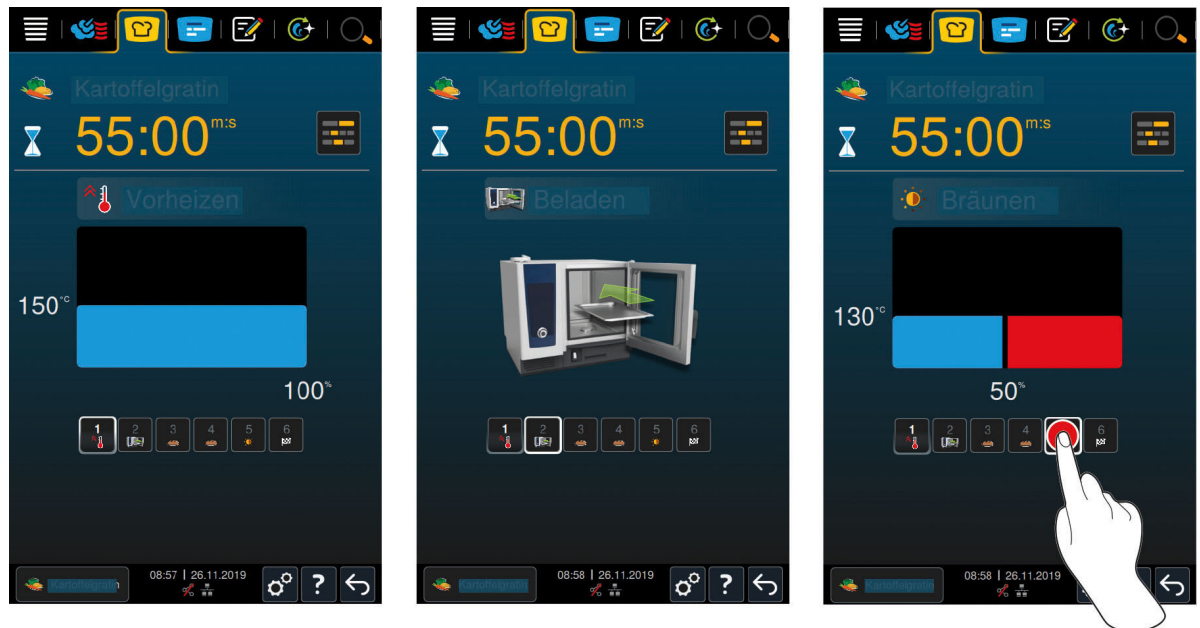
If the food does not have the desired crust or colour after crisping, select the **Continue with time** option. You can then set how much longer the food should crisp for.

Rare food is not suitable for crisping. The high temperature would produce grey edges.

1. To adjust the parameters of the **Crisp** option, press the button: 
2. Adjust the parameters as required.

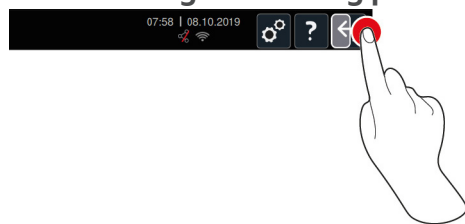
>> When the end of the cooking path has been reached, the **Crisp** cooking step is automatically started.

6.4 Monitor the intelligent cooking path



If you have started an intelligent cooking path, the display changes to the cockpit after a short time. All cooking steps from the intelligent cooking path process are displayed here one after the other. The active cooking step is highlighted. The cooking steps that will take place in the future are greyed out. When the cooking step is completed, the next cooking step is automatically displayed.

6.5 Abort intelligent cooking path



1. Press and hold the button: 
 - > The cooking path is cancelled. The start screen will appear.

6.6 Arrange intelligent cooking paths

In the iCookingSuite, you can either arrange the intelligent cooking paths alphabetically or according to the frequency of use.

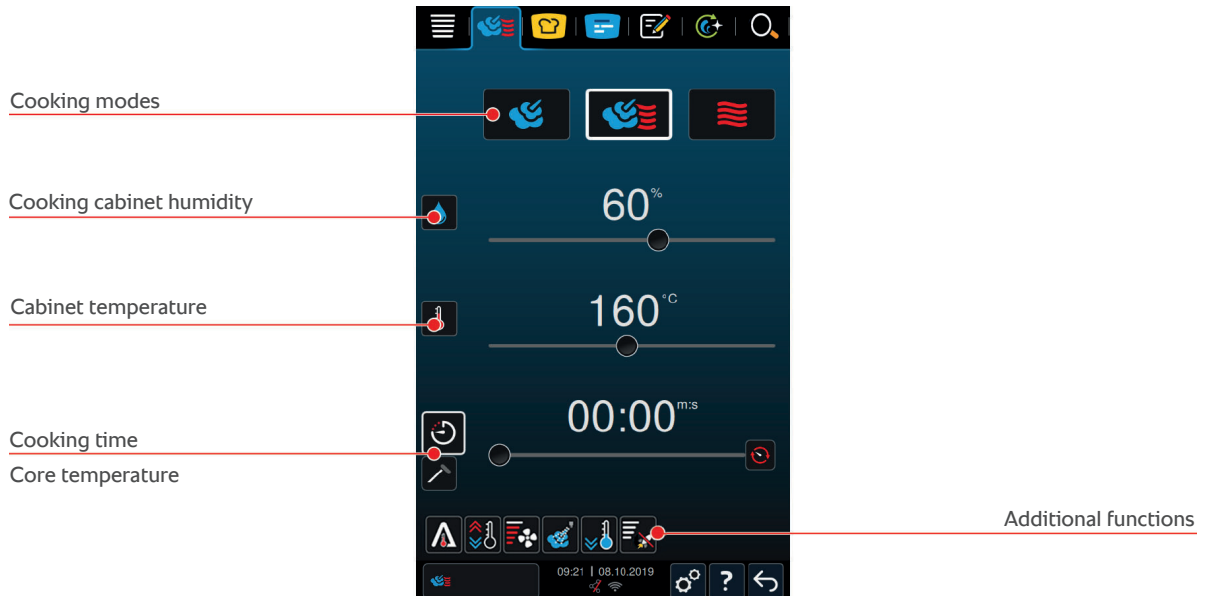
1. To arrange the intelligent cooking paths alphabetically, press the button: 
2. To arrange the intelligent cooking paths according to the frequency of use, press the button: . This button sorts the cooking paths that were previously selected as favourites to the top.

7 Manual cooking



With the manual modes, the iHexagon supports you in your personal craft.

By selecting this mode, you set the climate and select whether you want to cook the food in steam, with hot air or with a combination of steam and hot air. Then you set the cooking cabinet temperature, the air speed and cooking time and make all the necessary decisions yourself. This gives you control to ensure the food is cooked exactly as you want it.



7.1 Adjusting cooking result to own requirements

7.1.1 Cooking parameters



Cabinet temperature

With this cooking parameter, you can set the temperature in the cooking cabinet. If you set the temperature to boiling temperature in the **Steam** mode, the following symbol will be displayed:

You can view the current cooking cabinet humidity and cabinet temperature as follows:

1. Press and hold the button:
 - > After two seconds, the current cabinet temperature will be displayed permanently.
2. To return to the set parameter values, press and hold the button again.



Cooking cabinet humidity

With this cooking parameter, you can set the humidity in the cooking cabinet.

- In the **Steam** mode, the cooking cabinet humidity is 100 % and cannot be changed.
- In the **Combination of steam and hot air mode**, extra humidity is injected by the steam generator in addition to the humidity from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.
- In the **Hot Air Mode**, the humidity is not injected by the steam generator, but comes from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.



Cooking time

This cooking parameter is used to set the time for which the food is cooked. If you have set the cooking time, the **core temperature** cooking parameter will not be available.

Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. If you want to operate your unit in continuous operation, press either on  or slide the cooking time regulator fully to the right until the following message is displayed: **Continuous operation**



Core temperature

With this cooking parameter, you can set how high the core temperature of the food should be. If you have set the core temperature, the **cooking time** cooking parameter will not be available.

7.1.2

Additional functions



Delta-T cooking

NOTICE

Please note that with Delta-T cooking with a cooking time, the core probe must also be placed in the product.

With this additional function, food is cooked while maintaining a constant difference between the cooking cabinet temperature and core temperature. By slowly increasing the cooking cabinet temperature with a constant difference with the core temperature, the food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 20 °C and 60 °C. The smaller the difference between the cooking cabinet temperature and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the cooking cabinet temperature and the core temperature, the faster the food will be cooked.

Either a target temperature or a desired cooking time can be set. If a target core temperature is set for the product, the cooking cabinet temperature is automatically regulated via the difference between the set delta temperature and the set core temperature. If a cooking time is set for the product, the cooking cabinet temperature is automatically regulated via the difference between the set delta temperature until the end of the set cooking time.



Create climate

With this function, the cooking cabinet temperature is adjusted to the target value of a cooking process. If you switch cooking processes, e.g. from grilling to baking food, the cooking cabinet will be cooled. If you switch from baking to grilling, the cooking cabinet will be heated.



Air speed

With this additional function, you can set the speed of the fan wheel. The higher the selected level, the higher the air speed will be. Select a lower level for small delicate food.



Humidification

With this additional function, water will be sprayed onto the heating element by the moistening nozzles during cooking. The surface of the food is humidified, the steam condenses and you get crispy crusts on your rolls and optimal oven operation. The cooking cabinet temperature must be between 30 – 260 °C.

1. Press and hold the button: 

>> The moistening nozzles will spray water onto the fan wheel for as long as you press the button.



Cool-down function

If you have cooked food at high temperatures, and then need a lower cooking cabinet temperature, you can cool down the cooking cabinet using the cool down function.

- ✓ The air baffle is correctly locked.

1. Press the button 

> Select the temperature to which the cooking cabinet should be cooled.

2. **⚠ WARNING! Scalding hazard! When you open the cooking cabinet door, hot steam will surge out of the cooking cabinet.** Open the cabinet door.

>> **⚠ WARNING! Risk of injury! When you open the cooking cabinet door, the fan wheel will not stop. Do not reach into the cabinet, rotating fan wheel.** The speed of the fan wheel will increase. The cooking cabinet will be cooled.

Microwave usage in manual mode.

NOTICE

The microwave function is not available in continuous operation mode.

The microwave operation power level can be adjusted with the following buttons:



Microwave power is 0%.



Microwave power is 25%.



Microwave power is 50%.



Microwave power is 75%.



Microwave power is 100%.

7.1.3 Prompts and information

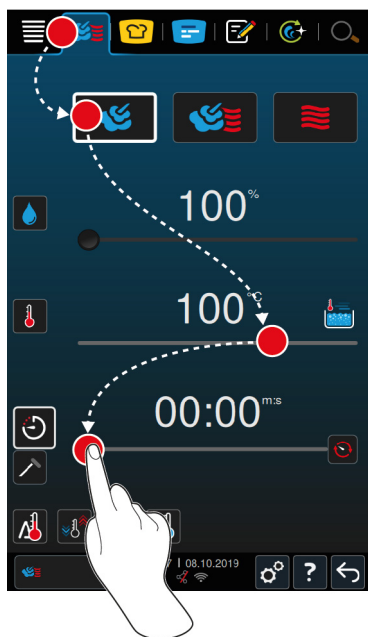
During the cooking process, you may see the same prompts and information [► 33] as in intelligent cooking processes.

7.2 Steam/microwave steam

7.2.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature	Microwave output
humid	▪ Steam ▪ Stew ▪ Blanching ▪ Heat through ▪ Soak ▪ Sous-vide cooking ▪ Defrost ▪ Preserve ▪ Microwave	100%	30 – 130 °C	0-100%

7.2.2 Cook food in steam



1. Press the button in the menu bar: 
 2. Press the button 
 - > The unit is heating up.
 3. Set the desired cooking cabinet temperature.
 4. To cook food with the cooking time, press the button: 
 5. Set the cooking time.
 6. To cook the food with the core temperature, press the button: 
 7. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
 8. If needed, set the output level for the microwave function .
 9. Load the unit.
- >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

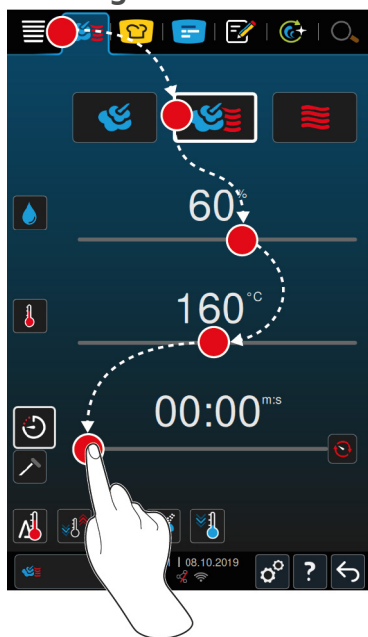
7.3 Combination of microwave-combi-steam

7.3.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature	Microwave output
humid and hot	▪ Baking ▪ Roasting ▪ Microwave	0 – 100 %	30 – 260 °C	0-100%

If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

7.3.2 Cooking the food in the combination of steam and hot air



1. Press the button in the menu bar:
2. Press the button
- > The unit is heating up.
3. Set the desired steam saturation.
4. Set the desired cooking cabinet temperature.
5. To cook food with the cooking time, press the button:
6. Set the cooking time.
7. To cook the food with the core temperature, press the button:
8. Set the core temperature.
- > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
9. If needed, set the output level for the microwave function
10. Load the unit.
- >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

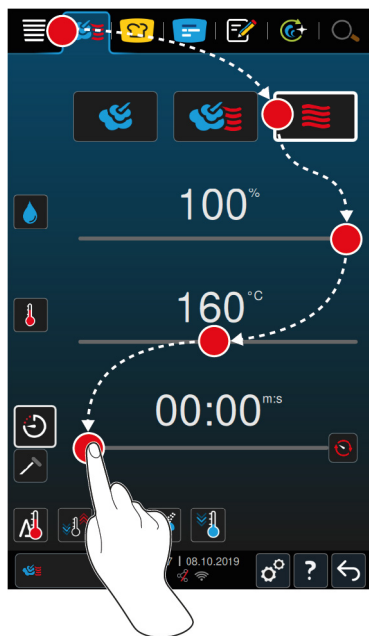
7.4 Hot air/microwave hot air

7.4.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature	Microwave output
hot	▪ Baking ▪ Roasting ▪ Grilling ▪ Deep-frying ▪ Gratiné ▪ Glaze ▪ Microwave	0 – 100 %	30 – 260 °C	0-100%

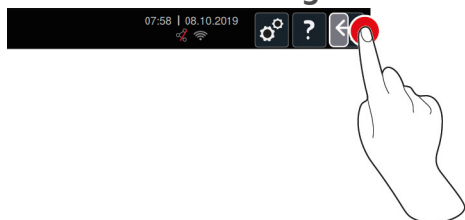
If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

7.4.2 Cook food in convection heat



1. Press the button in the menu bar: 
 2. Press the button 
 - > The unit is heating up.
 3. Set the desired cooking cabinet temperature.
 4. To cook food with the cooking time, press the button: 
 5. Set the cooking time.
 6. To cook the food with the core temperature, press the button: 
 7. Set the core temperature.
 - > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit.
 8. If needed, set the output level for the microwave function .
 9. Load the unit.
- >> The cooking process will continue. If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

7.5 Abort manual cooking



1. Press and hold the button: 
 - > The cooking process is cancelled. The start screen will appear.

8 Low temperature cooking

Cooking large meat and poultry products requires a great deal of monitoring and many years of cooking experience. Your units are also blocked for hours. With your cooking system, you can face these challenges with ease: You can slowly roast, boil or braise food at low temperatures during low-production periods, such as in the afternoon or in non-service periods. This means you can make full use of your unit for up to 24 hours a day. And if you cook food overnight, you can also save energy by using night tariffs.



TIP

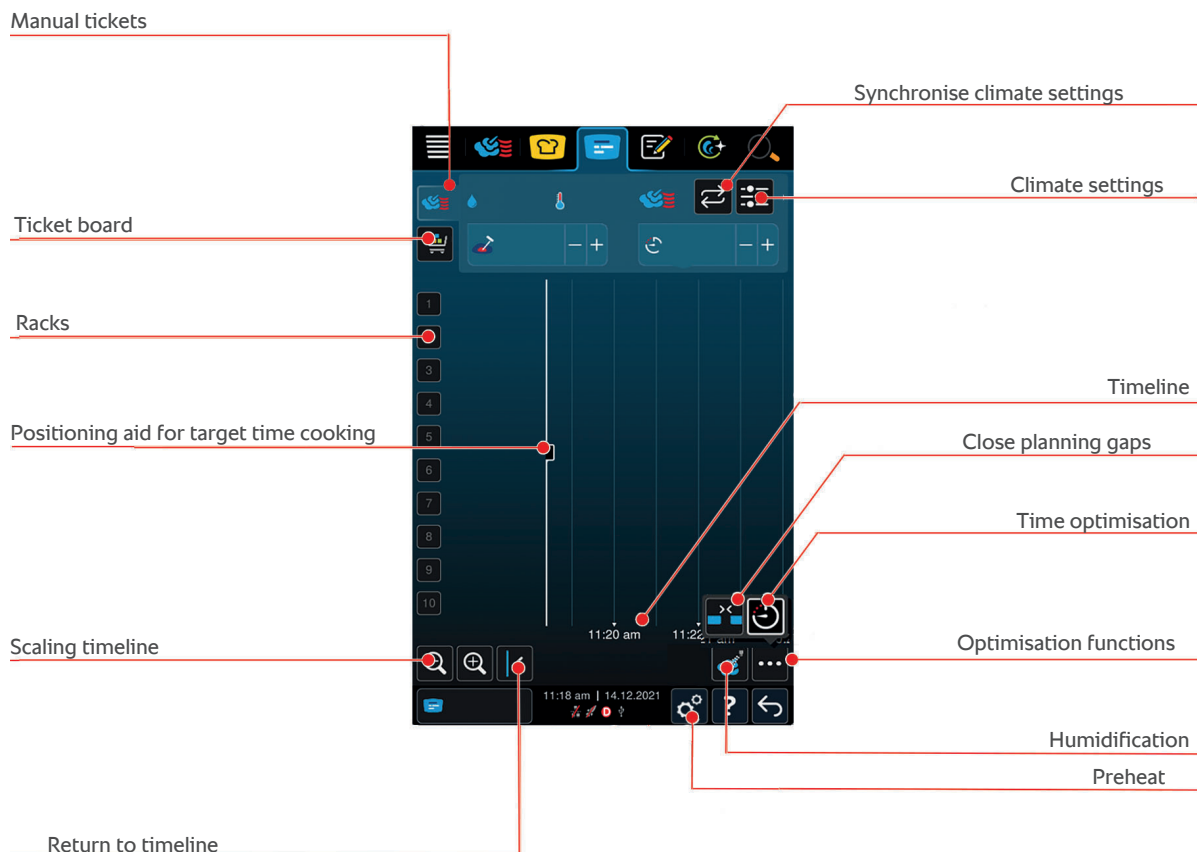
If there is a power cut during a low temperature cooking process, the cooking process will be interrupted. If the power cut lasts less than 15 minutes, the cooking process will continue. If the power cut lasts longer than 15 minutes, the unit will switch to standby mode after the power cut. You must either restart the cooking path from the time the power failure occurred or finish cooking the food manually.

9 iProductionManager



The iProductionManager organises the entire production process intelligently and flexibly. This includes which products can be cooked together, the optimal preparation sequence of the dishes and the monitoring of the cooking path.

The iProductionManager will remind you when a product needs to be loaded or taken out. You can decide whether the food is cooked energy-optimised, time-optimised or with a specific target time. Accordingly, the iProductionManager intelligently arranges the preparation order of the dishes. For you this means that you always have everything under control, without checking or monitoring, therefore achieving high efficiency in your food production.



9.1 Create manual tickets

You can add manual tickets to the iProductionManager. You first set the climate and then choose if the ticket should be created using the cooking time or the core temperature. Please note: If you are cooking food with the integrated core probe, you can only place one manual core temperature ticket on the time axis at one time.

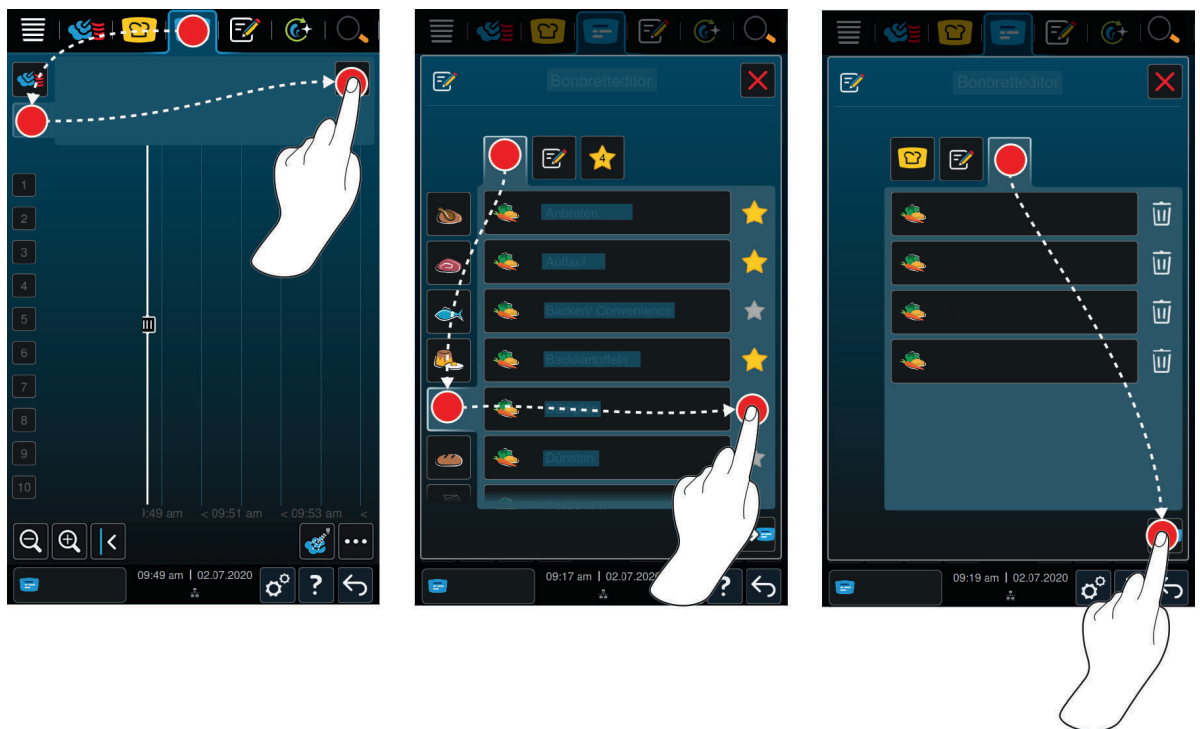


1. Press the button in the menu bar: 
 2. Press the button 
 3. Press the button 
 4. Select the cooking mode steam , combination of steam and convection  or convection 
 5. Adjust the cooking parameters as required. You can also set the speed of the fan wheel. To do this, press this button: 
 6. You can also adjust the power level of the microwave. To do this, press this button: 
 7. To save your changes, press the button: 
 8. If you want to increase or decrease the core temperature or increase or decrease the cooking time, either turn the central dial or press the buttons:  or 
 9. Press the button repeatedly until the desired setting is reached.
- >> You can now place the ticket.

9.2 Ticket board

You can add the desired intelligent cooking path or any program or shopping cart you want to the ticket board. If you do not save the ticket board as a shopping cart [► 58], the ticket board will be overwritten as soon as you upload a new shopping cart.

9.2.1 Ticket board editor



1. Press the button in the menu bar: 
 2. Press the button 
 3. Press the button 
 4. To add intelligent cooking paths to the shopping basket, press the button: 
 - > All intelligent cooking paths are displayed.
 5. Scroll through the list or select a cooking mode and then press the desired cooking path.
 - > The cooking path is marked  and added to the ticket board.
 6. To add programs from the programming mode to the shopping basket, press the button: 
 - > All saved programmes are displayed. If you have not yet created any programs, this field will be empty.
 7. Scroll through the list or select manual or intelligent programs and then press the desired program.
 - > The program is marked  and added to the ticket board.
 8. To check the configuration of the ticket board, press the button: 
 9. To delete an intelligent cooking path or a program, press the button: 
 10. To update the ticket board, press the button: 
- >> The intelligent cooking paths or tickets are displayed on the ticket board. You can now place the ticket.

9.2.2 Add programs and shopping carts

1. Press the button in the menu bar: 
2. To send a manual or intelligent program to the iProductionManager, press the button next to the desired program: ...
3. Press the button 
 - > The program is sent to the iProductionManager and displayed on the ticket board.
4. To send a shopping cart to the iProductionManager, press the desired shopping cart.
 - > The shopping cart is sent to the iProduction Manager. All programs are displayed in the ticket board.

9.2.3 Add intelligent cooking paths

1. To send an intelligent cooking path from the iCookingSuite to the iProductionManager, press the button in the menu bar: 
 2. Press the button next to the desired cooking path:...
 3. Press the button 
- >> The intelligent cooking path is sent to the iProductionManager and displayed on the ticket board.

9.3 Timer

Even if the combination check [► 47] prevents the placement of a ticket, you can place a timer. The timer is a time ticket assigned with 5 minutes as standard. The timer does not have its own climate, this means that a climate is not created when only placing a timer or that this does not affect the climate. You can adjust the duration of the timer as required and place it either at the current time or in the future.



1. To place the timer at the current time, first press the timer on the ticket board and then on the desired rack level.
 - > The timer is placed at the current time.
 2. To place the timer in the future, drag the timer to the desired rack level and desired start time.
 3. To move the timer to another rack level and to change the start time, press and hold the timer.
 4. Drag the timer to the desired position.
 5. To extend or shorten the duration of the timer, briefly press on the timer.
 6. Either turn the central dial or press on the buttons:  or 
 - > After a brief waiting period, the settings will be applied.
- >> When the timer expires, you will be asked to unload the unit. The symbol appears next to the rack level. .
The cooking time is 00:00.

9.4 Place ticket

- ✓ You have created manual tickets, shopping carts [► 44] or a ticket board [► 45].
1. Drag a ticket to the desired rack level.
 - > For best orientation, the rack level where you want to place the ticket is highlighted in blue. As a further help, the time is shown on the ticket.
 - > If the rack level is marked in yellow or red, you cannot place the ticket without moving the already placed tickets. Click here for more information: Combination check [► 47] and locating logic
 2. If you have placed several tickets, review the time axis to get an overview. To do this, press this button: 

The following options are available to optimise the placement of tickets:

- Close planning gaps [► 47]
- Time optimisation
- Energy optimisation
- Target time cooking [► 51]

If you place tickets at the actual time, a vertical yellow or blue bar appears:

- A yellow bar indicates that the cooking chamber is heating up.
- A blue bar indicates that the cooking chamber is cooling down using the cool-down function.
- The width of the bar indicates how long it takes to heat up or cool down.

When the desired temperature is reached, you will be asked to load the unit. The symbol  appears next to the rack level.

After you have loaded the unit, the rack level shows how long the food stays in the cooking chamber.

When the cooking process of the ticket is finished, you will be asked to unload the unit. The symbol  appears next to the rack level. The cooking time is 00:00.

9.4.1 Combination check

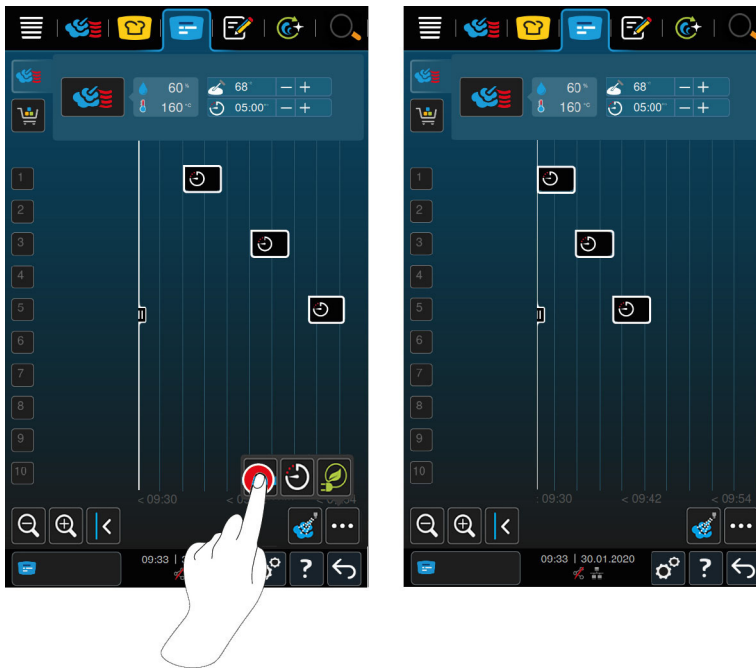
Each ticket that you want to place in the iProductionManager is checked to see if the new ticket matches the tickets already placed and if they can be placed at the desired time. The tickets are separated based on the following 3 values and checked independently:

- An operating mode is assigned to each ticket. It is checked whether the operating modes fit together.
- A cooking chamber temperature is assigned to each ticket. It is checked whether the cooking chamber temperatures match.
- A cooking chamber humidity is assigned to each operating mode. It is checked whether the cooking chamber humidity levels match.

Both manual operating modes and intelligent cooking paths are tested for their compatibility. You can only combine cooking paths that are cooked in the same climate. Cooking paths that go through different climates, like for example low temperature roasts cannot be combined with other tickets. Furthermore, only one-step manual programs can be combined.

9.4.2 Close planning gaps

You can programme your unit to automatically close the time gaps that arise when placing tickets across all shelf levels.



✓ You have created and placed tickets.

1. Press the button .

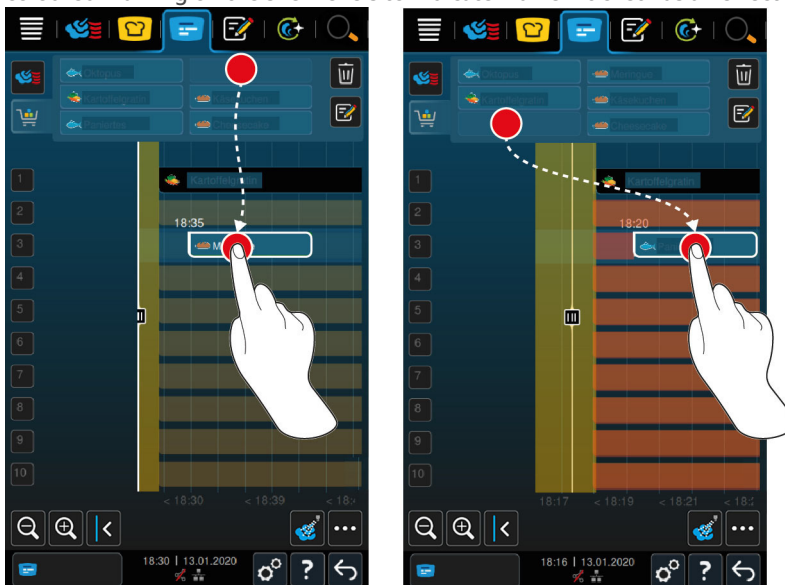
> You will be asked if you really want to close the planning gaps. **NOTICE! The action cannot be reversed.**

2. Confirm the question with: **OK**

>> The time gaps between the tickets are closed. The positioning of the tickets with regard to one another are maintained. The positioning of the tickets can be moved on the time axis.

9.4.3 Placement logic

Based on the combination check, the iHexagon decides in which position the ticket will be placed. Depending on the result of the check, the tickets are optimally placed in the iProductionManager. The iProductionManager uses a coloured marking on the shelf levels to indicate if a new ticket has an effect on already placed tickets:

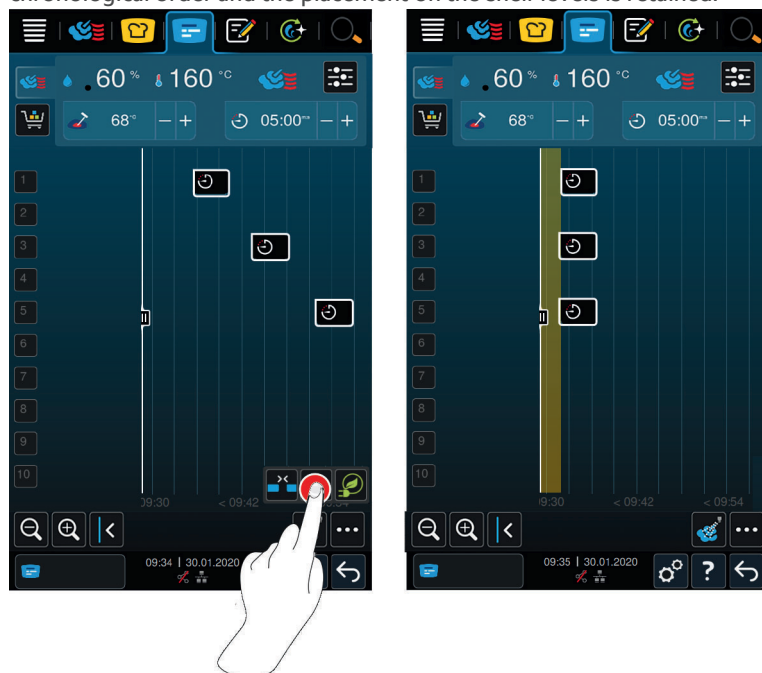


- If the shelf levels are marked in yellow, you can place a ticket, but other already placed tickets are moved.
- If the background is red, you cannot place the ticket, because a ticket is already being processed.

If you move a ticket, the entire block where the ticket was placed after the combination check is moved.

9.4.4 Time optimisation

You can have tickets that you have already placed in iProductionManager automatically optimised by your iHexagon, in such a way that the dishes are cooked in an optimal sequence and time gaps are closed. The chronological order and the placement on the shelf levels is retained.



✓ You have created and placed tickets.

1. Press the button 

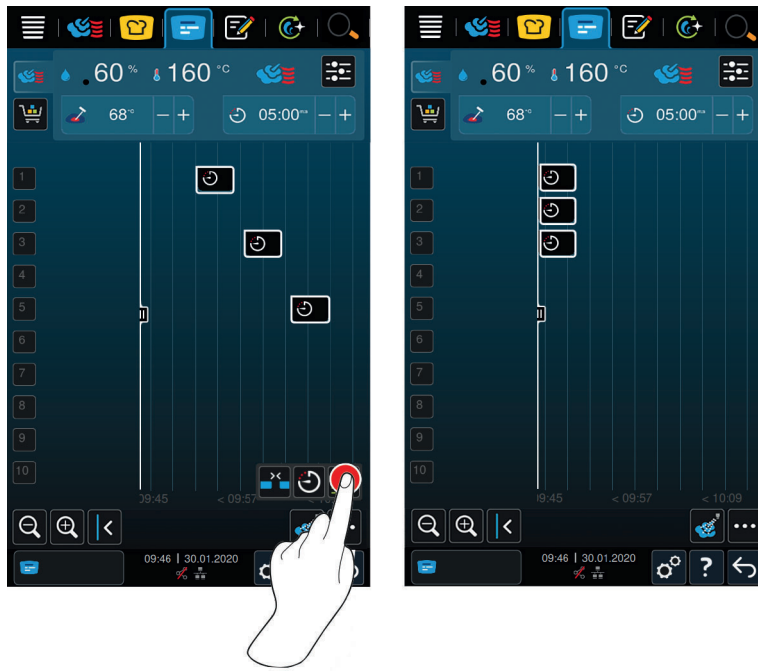
> You will be asked whether time gaps should really be closed. **NOTICE! The action cannot be reversed.**

2. Confirm the question with: **OK**

>> Depending on the combination check [► 47], the tickets are placed again.

9.4.5 Energy optimisation

You can have tickets that you have already placed in iProductionManager automatically optimised by your iHexagon, so that the dishes are optimally cooked in terms of energy. The device utilisation can therefore be optimised and energy can be saved. Please note that the chronology of tickets can change.



✓ You have created and placed tickets.

1. Press the button

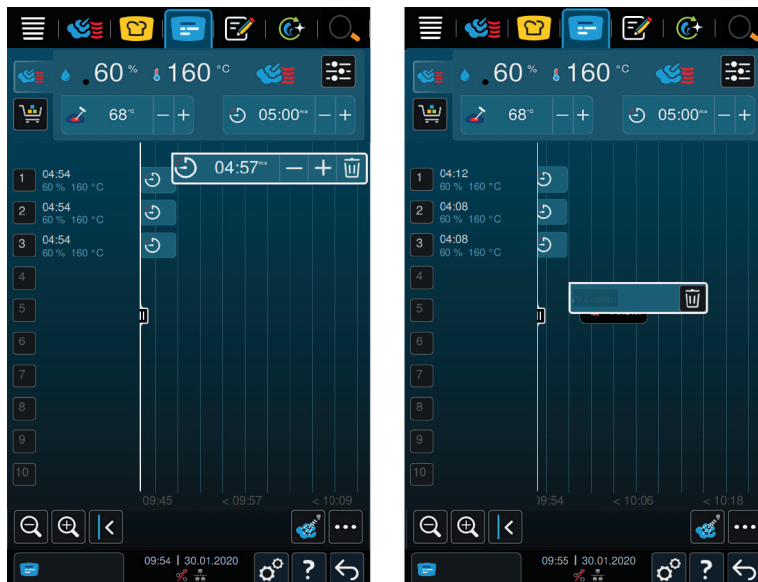
> You will be asked if the tickets should really be arranged in an energy optimised manner. **NOTICE! The action cannot be reversed.**

2. Confirm the question with: **OK**

>> Depending on the combination check [► 47], the tickets are placed again.

9.5

Edit and delete tickets



Manual tickets

If you have placed a manual ticket, subsequently you can extend the core temperature or the cooking time. You cannot edit the set climate.

1. Press the ticket.

> The ticket settings are displayed.

2. If you want to increase or decrease the core temperature or extend or shorten the cooking time, press the buttons: **+** or **—**
3. To delete the ticket, press the button: 

Intelligent tickets and programmes

With a large number of intelligent tickets or programs, you can change the settings, after you have placed them. For some, you can only delete the ticket.

1. If you want to increase or decrease the core temperature or extend or shorten the cooking time, press the buttons: **+** or **—**
2. To delete the ticket, press the button: 

9.6 Target time cooking

You can plan meals in the iProductionManager, so that cooking of meals starts at the same time or meals are cooked at the same time. You can carry out this planning not only at the current time, but also in the future. To do this, place tickets in front of the positioning aid or behind it. When you start the iProductionManager, the positioning aid indicates the actual time. If you move the positioning aid to the right, you change the time axis in the future.

1. Press the button in the menu bar: 
2. Activate the positioning aid by pressing and then drag it to the desired point in time on the timeline. If you move the positioning aid to the right edge of the display, the time axis will be deferred to the future.
3. Position the desired tickets to the right or left of the positioning aid.
 - > If you place a ticket to the left of the positioning aid, the end of the ticket is placed at this time. Your dishes will be cooked at the same time.
 - > If you place a ticket to the right of the positioning aid, the start of the ticket is placed at this time. Cooking of the food starts at the same time when you double tap on the slide icon on the positioning aid .

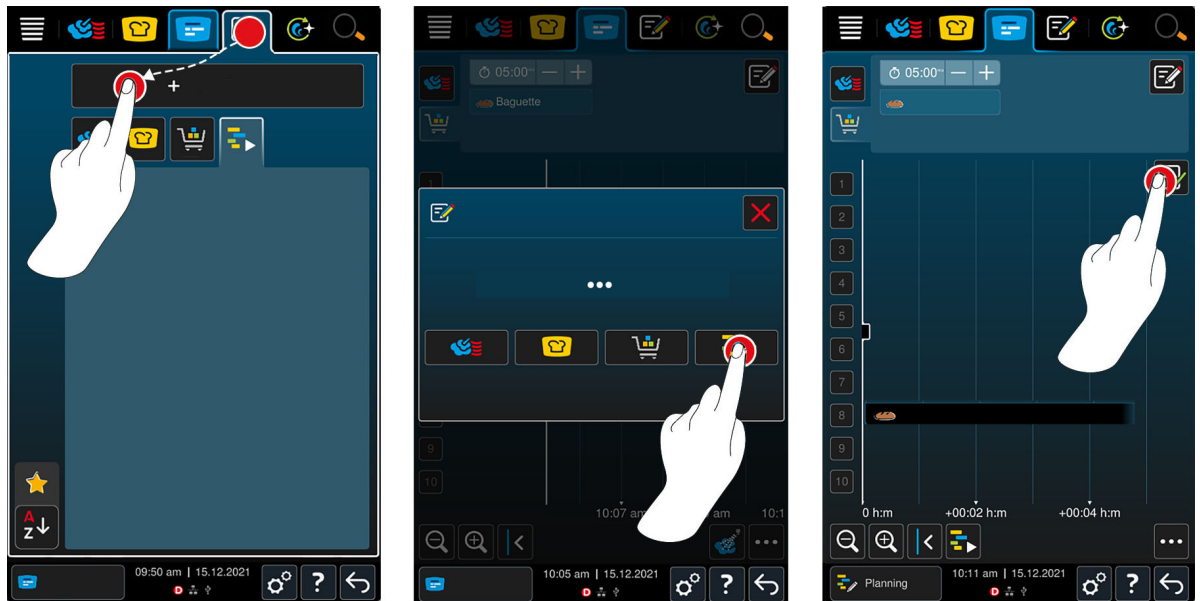
9.7 Planning

With the planning function of the iProductionManager you only have to place tickets once, so that you can retrieve them at any time.



- It is not possible to save tickets that have already been processed as planning.
- The additional **inject steam** function is not available when planning.

9.7.1 Create planning

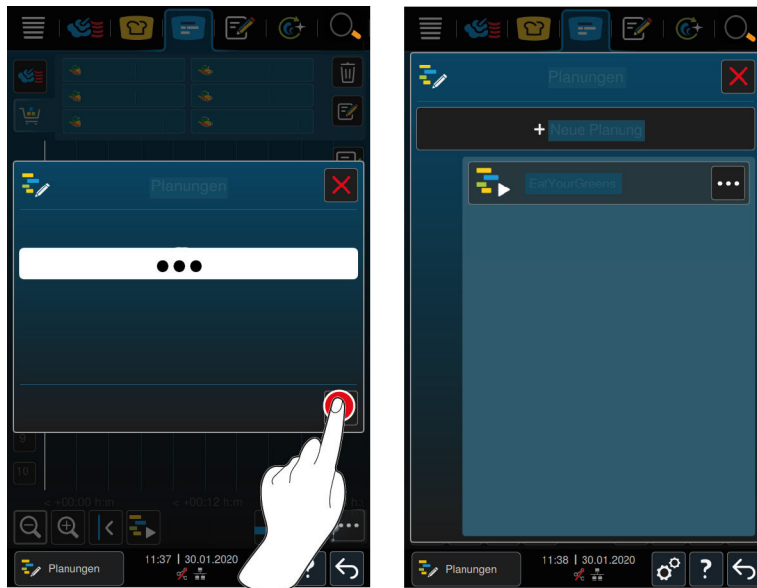


1. Press the button in the menu bar: 
2. Press the button in the menu bar: 
3. Press the button **+New planning**
4. Press the button 
 - > The positioning aid slides on the left edge of the display. The scaling of the time axis changes from the current time in the description to minutes. You can now place tickets, regardless of the time.
5. Position the desired tickets. You can place up to 30 tickets.

The following functions are available for planning optimisation:

- Close planning gaps [► 47]
- Time optimisation
- Energy optimisation

1. To start planning without saving, press the button: 
2. To save the planning, press the button: 



3. Assign a name.
 4. To confirm the action, press the button: ✓
- >> The planning is displayed in the planning list.

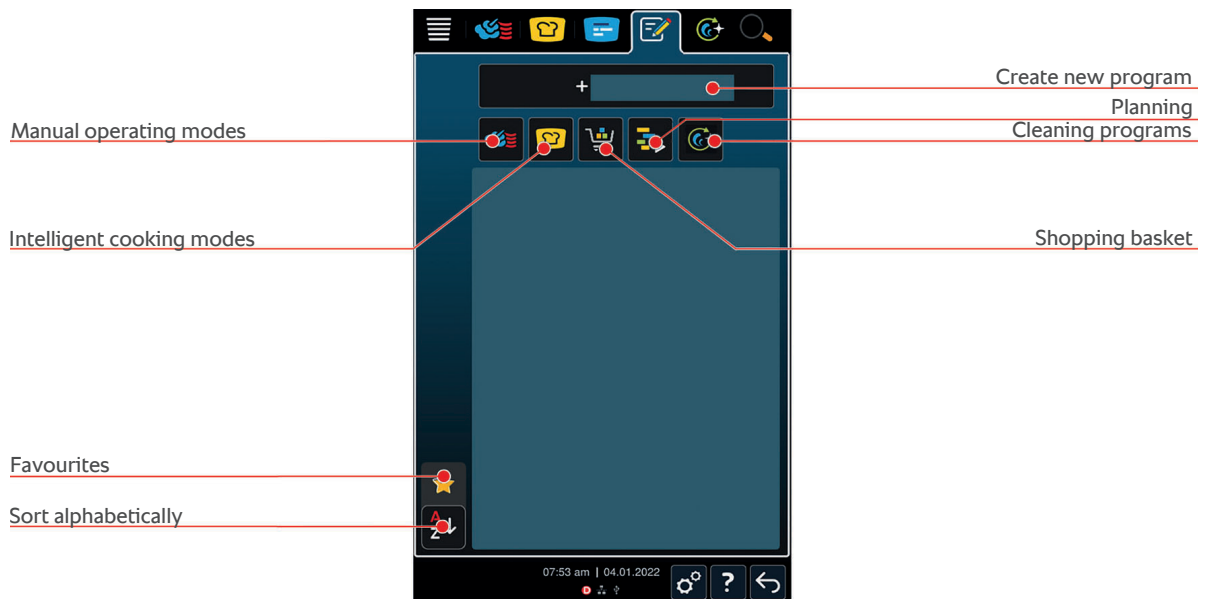
9.7.2 Start planning

- ✓ You have created a planning. [► 52]
 - ✓ The iProductionManager is not currently processing any tickets. When tickets are processed, a message appears, informing you that all tickets must be cancelled before planning starts.
1. Press the button  in the menu under *Programming*.
 2. Press the desired planning.
- >> The planning starts immediately. The tickets are placed on the racks according to the planning. The tickets on the ticket board are replaced by the tickets included in the planning.

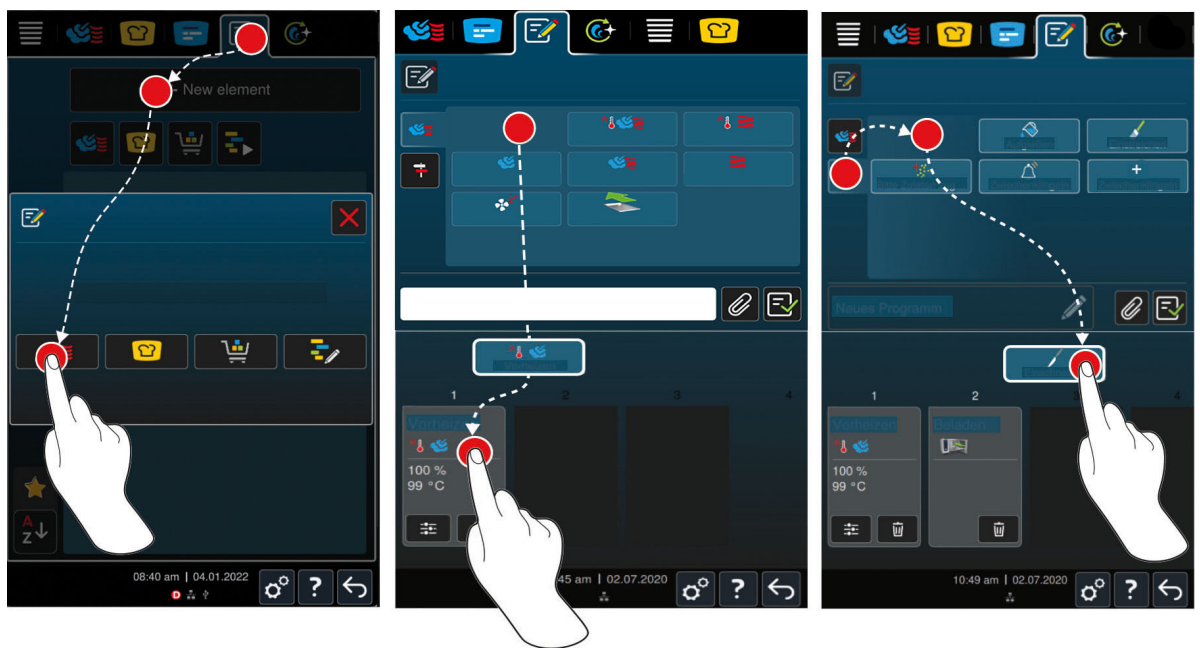
10 Programming mode



In the programming mode, you can create, save and manage your own manual programs [► 54], intelligent cooking paths [► 56] and shopping baskets [► 58]. All the manual operating modes, intelligent cooking paths, cleaning programs [► 61] and preset shopping baskets are available for this.

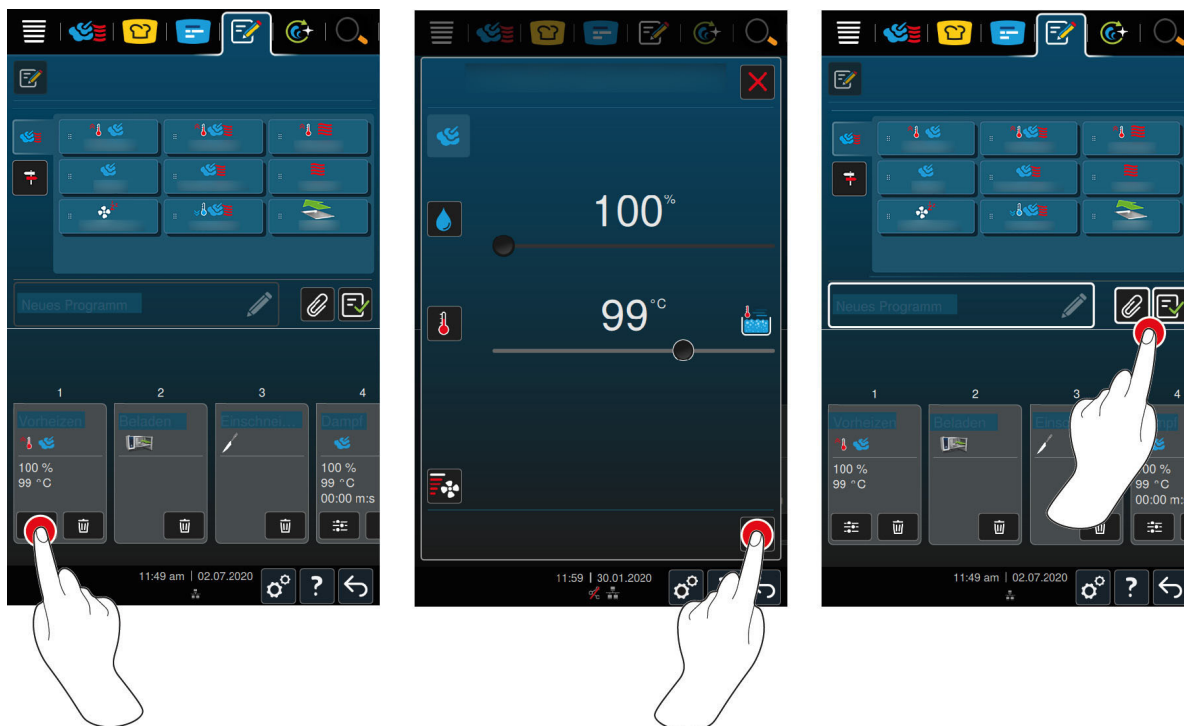


10.1 Create manual programme



1. Press the button in the menu bar:
2. Press the button + **New element**
3. Press the button
- > An overview of the available cooking steps is displayed.
4. Select the required cooking steps and drag these into the lower section. **NOTICE! You cannot combine cooking steps freely.**
5. To add prompts to the program, press the button:

- > An overview of the available prompts is displayed. These configurable action cards help you to plan intermediate steps during the cooking process. You can either use the preset action cards or create your own action cards.
- 6. Choose the required prompts and drag them into the lower area.
- 7. You also have the option of creating your own action cards. To do this, press the **+** button. Now you can name your action card, add a text and image, and add a sound.



- 8. To edit a cooking step, press the button: 
- > Depending on the selected mode, the adjustable cooking parameters and additional functions will be displayed.

Cooking step	Cooking parameters	Additional functions
Preheat	■ Cabinet temperature	■ Air speed
Steam	■ Cabinet temperature ■ Cooking time ■ Core temperature	■ Delta-T cooking ■ Air speed
Combination of steam and hot air	■ Cooking cabinet humidity ■ Cabinet temperature ■ Cooking time ■ Core temperature	■ Delta-T cooking ■ Air speed ■ Humidification
Convection	■ Cooking cabinet humidity ■ Cabinet temperature ■ Cooking time ■ Core temperature	■ Delta-T cooking ■ Air speed ■ Humidification
Cool down	■ Cabinet temperature	■ Air speed

- 1. Adjust the cooking step as required.
- 2. To save your changes, press the button: 

Pre-program start time and program image

- ✓ You have imported images. [▶ 80]

1. To assign a pre-programmed start time to the profile, press the button:
2. Press the button **Pre-program start time**
3. Press the button **ON**
4. Enter the start time.
5. To confirm the action, press the button:
6. To assign an image to the profile, press the button:
7. Press the button **Select program image**
8. Select an image.
9. To confirm the action, press the button:
10. To set a low fan level after loading, press the button:

Save program

1. To give the program a name, press the button:
 2. Assign the name.
 3. To save the program, press the button:
- >> The program will be checked. If all cooking parameters have been set fully and placed in a logical order, the program will be saved and displayed in the program list.
- >> If the program contains an error, the corresponding point will be marked. Resolve the error before saving the program.

10.2 Create an intelligent program

If you program an intelligent cooking path, you can only adjust the cooking parameters to your requirements. You cannot change the order of the individual cooking steps.

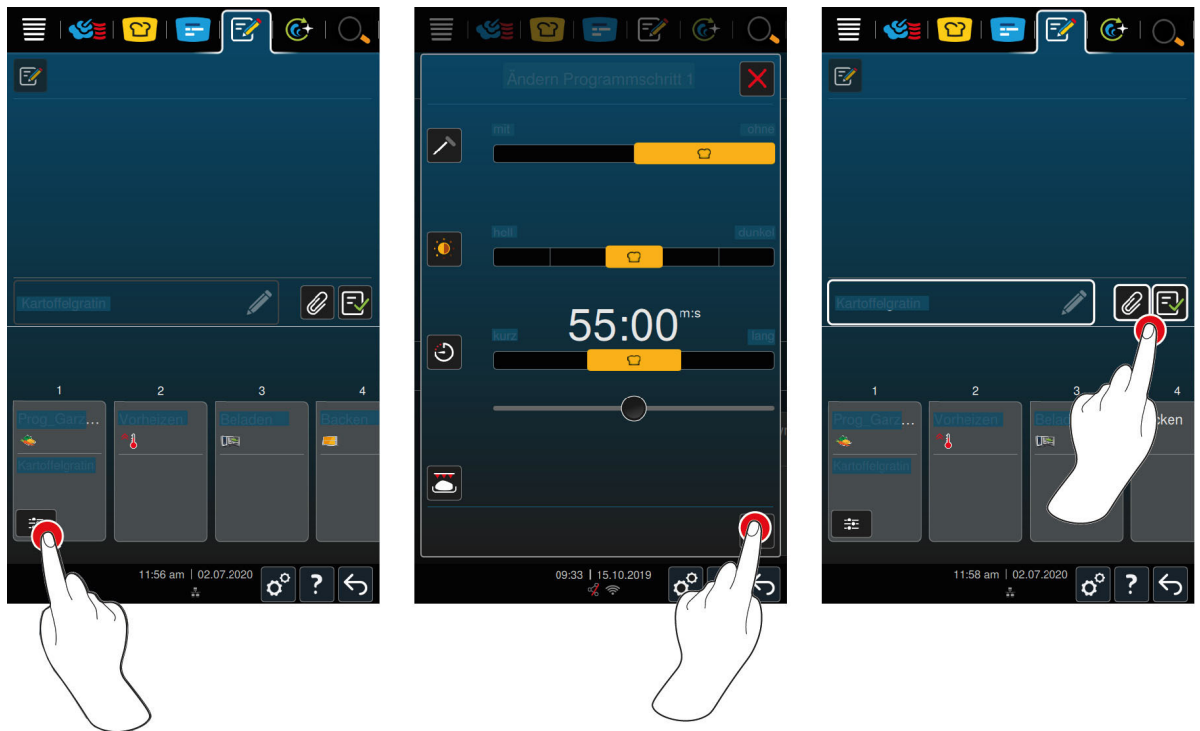


1. Press the button in the menu bar:
2. Press the button **+ New element**
3. Press the button
- > You will be asked what you want to program.
4. Select one of the following options:
 - Cooking mode
 - Mode and cooking method
 - Cooking methods

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

1. Select the desired intelligent cooking path.

> The individual steps will be displayed. You can adjust the cooking parameters as required.



2. Press the button:

> Depending on the selected cooking path, the adjustable cooking parameters and additional functions will be displayed. The standard settings of the cooking path are marked with the following symbol:

3. Adjust the cooking parameters as required.

4. To save your changes, press the button:

> The individual cooking steps will be displayed again.

Pre-program start time and program image

✓ You have imported images. [► 80]

1. To assign a pre-programmed start time to the profile, press the button:

2. Press the button **Pre-program start time**

3. Press the button **ON**

4. Enter the start time.

5. To confirm the action, press the button:

6. To assign an image to the profile, press the button:

7. Press the button **Select program image**

8. Select an image.

9. To confirm the action, press the button:

10. To set a low fan level after loading, press the button:

Save program

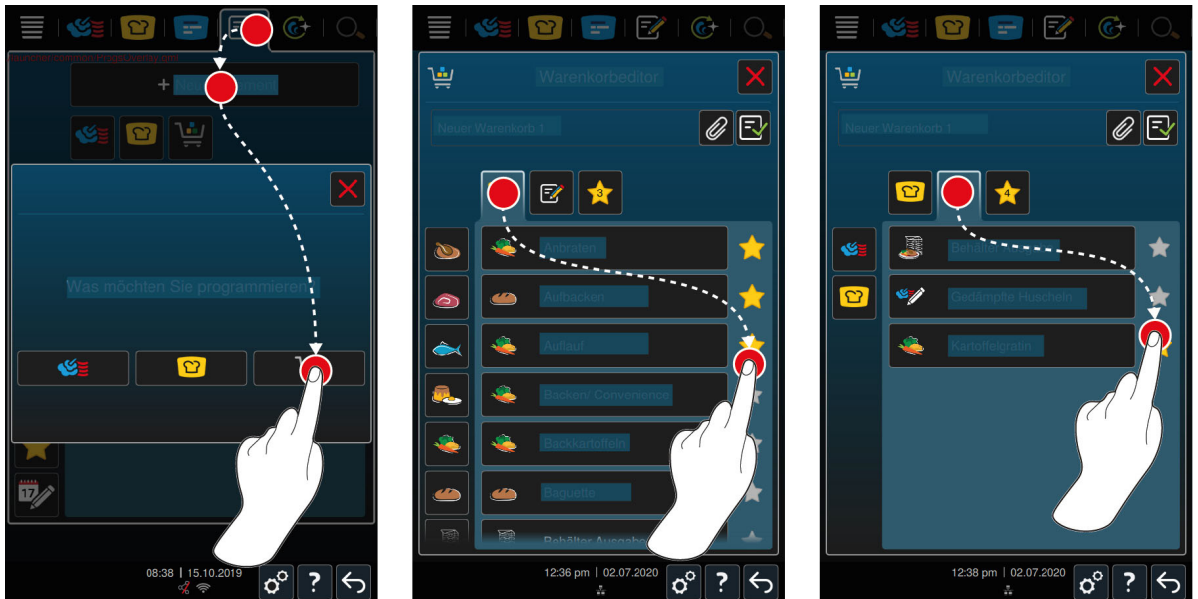
1. To give the program a name, press the button:

2. Assign a name.

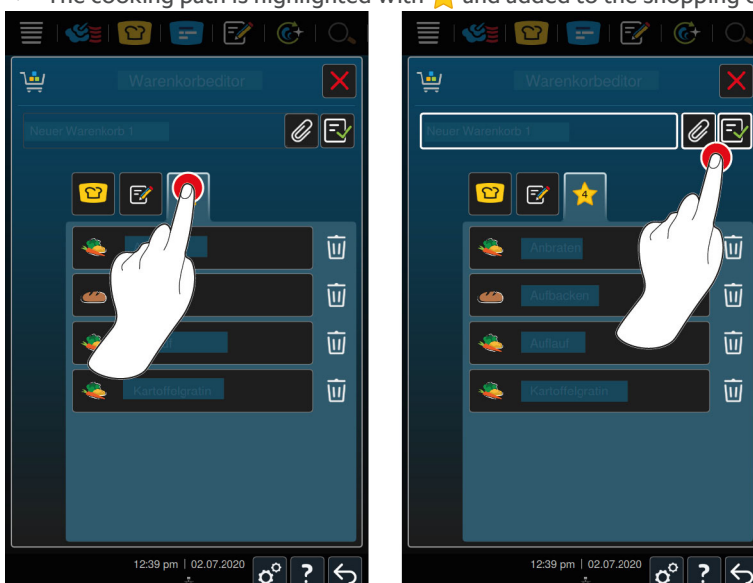
3. To save the program, press the button:

>> The program is displayed in the program list.

10.3 Programme the shopping cart



1. Press the button in the menu bar: 
2. Press the button **+ New element**
3. Press the button 
4. To add intelligent cooking paths to the shopping basket, press the button: 
 - > All intelligent cooking paths are displayed.
5. Scroll through the list or select a cooking mode and then press the desired cooking path.
 - > The cooking path is highlighted with  and added to the shopping cart. You can also check the compatibility of cooking paths by holding down the buttons of the selected cooking paths for a longer time. A green tick indicates the compatibility of applications.
6. To add programs that are already saved to the shopping basket, press the button: 
 - > All programs are displayed.
7. Scroll through the list or select manual or intelligent programs and then press the desired program.
 - > The cooking path is highlighted with  and added to the shopping cart.



Check shopping basket

1. To check the shopping basket, press the button: 
 - > All chosen intelligent cooking paths and programs are displayed.
2. To delete an item from the shopping basket, press the button: 

Save shopping basket

1. To give the shopping basket a name, press the button: 
 2. Assign a name.
 3. To save the shopping basket, press the button: 
- >> The shopping basket is displayed in the program list.

Check compatibility

You can check the compatibility of applications in the cooking system programming mode.

1. Press and hold the selected application:
2. Applications marked with a green checkmark are compatible with the chosen application.
3. Applications marked with a red X are not compatible with the chosen application.

10.4 Edit and delete programmes

- ✓ You have programmed manual programs [► 54], intelligent cooking paths [► 56] or shopping baskets [► 58].

1. To edit a program, press the button: 

You can choose from the following editing options:

- Edit item 
- Duplicate item 
- Delete item 
- Setting the pre-programmed start time 
- Send program to iProduction Manager 
- Add program to favourites 

10.5

See also

-  Programme view [► 69]

10.6 Start programs and shopping baskets

start manual program

1. To start a manual program, press the desired program.
 - > The program starts immediately. All cooking steps are displayed.
 2. To send a manual programme to the iProductionManager, press the button: 
 3. Press the button 
- >> The manual program is displayed on the ticket board. You can now place the ticket as usual.

Start intelligent cooking path

1. To start an intelligent cooking path, press the desired program.
 - > The program starts immediately. All cooking steps are displayed.
2. To send an intelligent cooking path to the iProductionManager, press the button: 

3. Press the button 

>> The intelligent program is displayed on the ticket board. You can now place the ticket as usual.

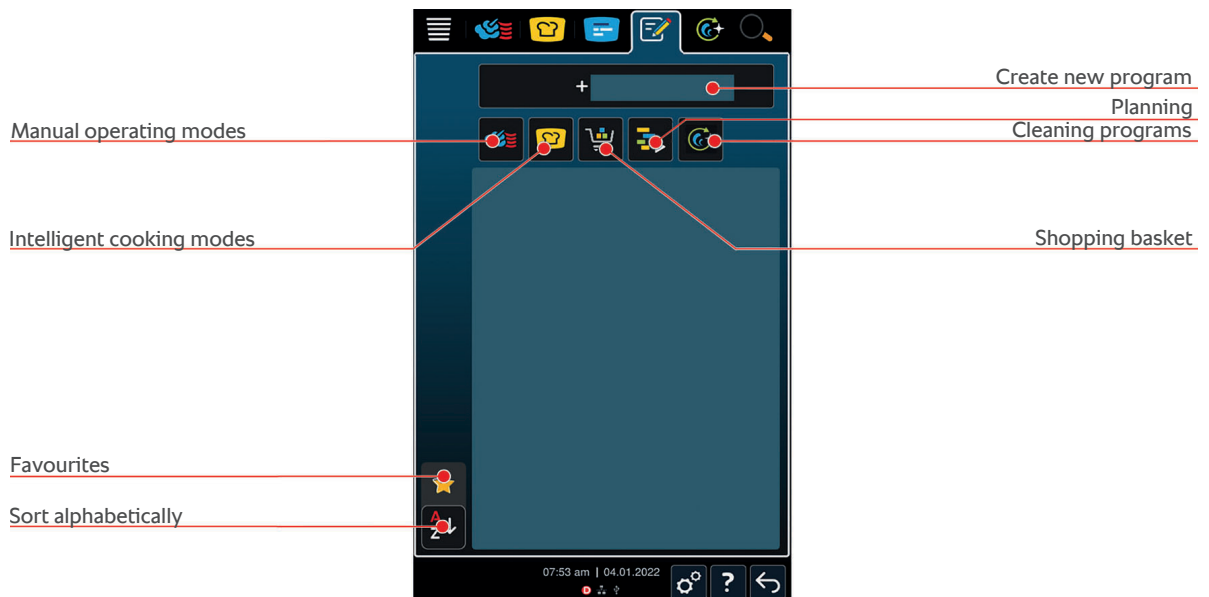
start shopping basket

1. To transfer a shopping cart to the iProductionManager, press the desired shopping cart.
 - > All items of the shopping basket are displayed on the ticket board. You can now place the tickets as usual.

11 Programming mode (detergent storage)

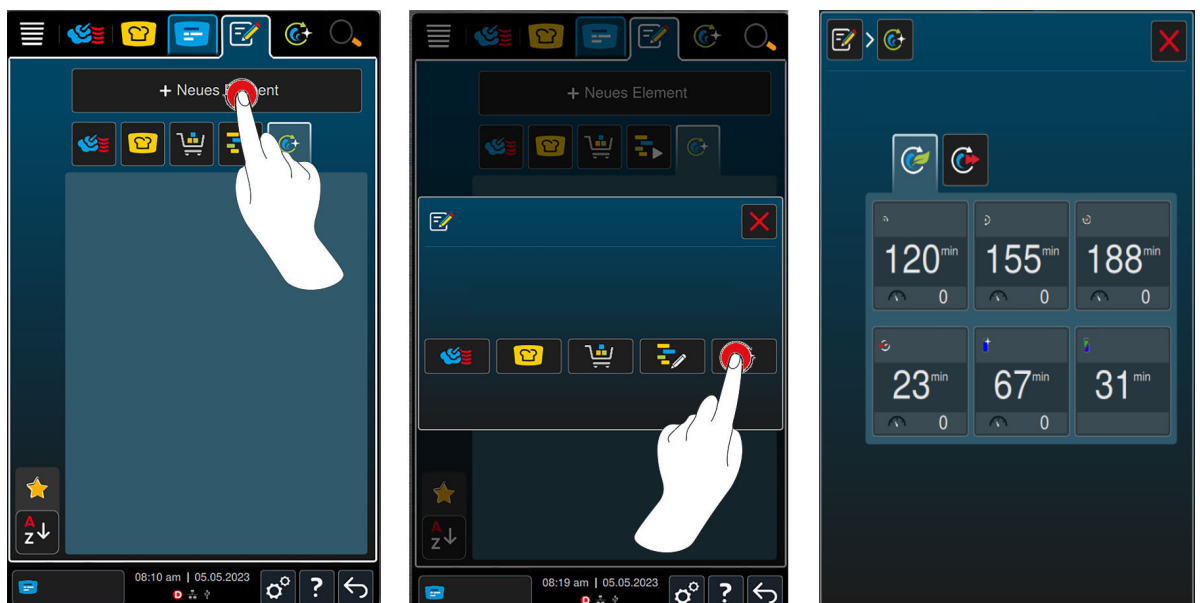


In the programming mode, you can create, save and manage your own manual programs [► 54], intelligent cooking paths [► 56] and shopping baskets [► 58]. All the manual operating modes, intelligent cooking paths, cleaning programs [► 61] and preset shopping baskets are available for this.

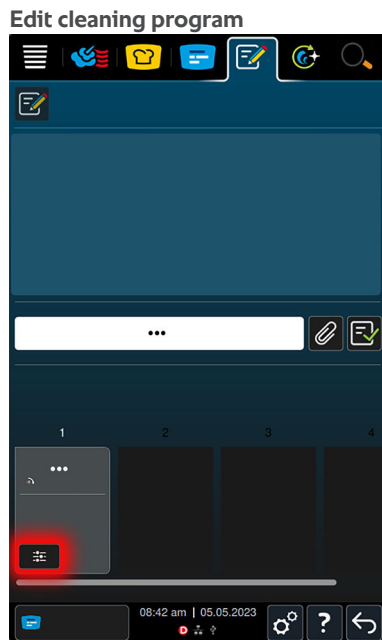


11.1 Create cleaning program (integrated solid cleaner system)

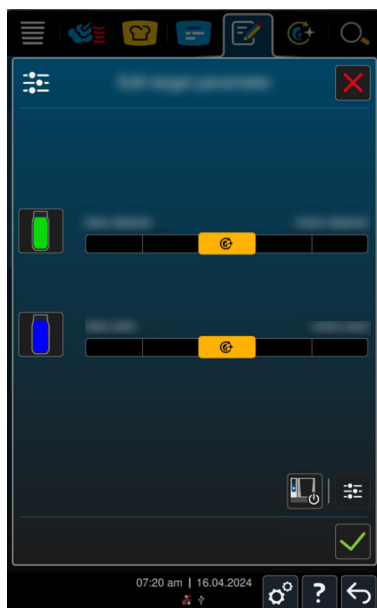
Here you can create your own cleaning program:



1. Press the button Programming mode.
2. Press the button + New element.
3. Press the button .
4. Press the button Eco mode or normal mode to individually program the desired cleaning programs.



After selecting a cleaning program, press  to change the target parameters.



By selecting you can decide whether more or less detergent or Care cleaner should be used during cleaning.

- Press the button  to confirm your selection.
- Press the button  to save your set cleaning program.

11.2 Edit and delete programs (integrated solid cleaner system)

- ✓ You have programmed manual programs [► 54] , intelligent cooking paths, [► 56] shopping carts [► 58] or cleaning programs. [► 61]

1. To edit a program, press this button: ...

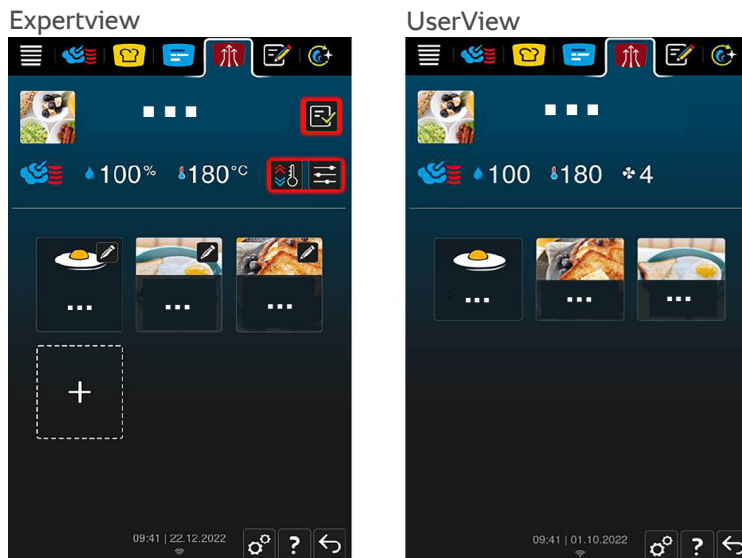
You can choose from the following editing options:

- Edit item 
- Duplicate item 
- Delete item 

- Setting the pre-programmed start time 
- Send program to iProduction Manager 
- Add program to favourites 

12 ExpressMode

ExpressMode offers an efficient method for quick and easy heating of food at the touch of a button. The clear separation of UserView from ExpertView ensures that the user can reach their destination safely. The user accepts the customer's order, places the product in the iHexagon, starts the program on the display and can continue to carry out their tasks. This ensures smooth and fast preparation of food of the highest quality and allows the operator to focus on their core tasks.



Expertview

ExpertView is a mode within ExpressMode designed for advanced users. In this mode, experts such as RATIONAL application consultants, managers or persons responsible for business concepts have the opportunity to make detailed adjustments and programming. Here are some of the key features of ExpertView:

- **Adjustment of default settings:**

Experts can set the default values for cooking mode, temperature and humidity to ensure that the heating of the food meets the specific requirements and quality standards.

- **Individual programming:**

Experts can create custom programs that enable multiple steps and customisation options for different products. This offers flexibility when preparing different foods.

- **Fine tuning of microwave power and settings:**

Experts can adjust the microwave power, fan speed and humidity settings for each individual product to ensure that the food is heated to perfection.

- **Additional customisation options:**

Experts can also make additional adjustments such as adding images or other visual elements to the program steps.

- **Pre-configured shopping baskets:**

The creation of pre-configured shopping baskets for different basic climates makes it easy to select and use specific programs.

- **Integration in MyDisplay:**

The ExpertView customisations are seamlessly integrated into the MyDisplay user interface to ensure a consistent and user-friendly experience.

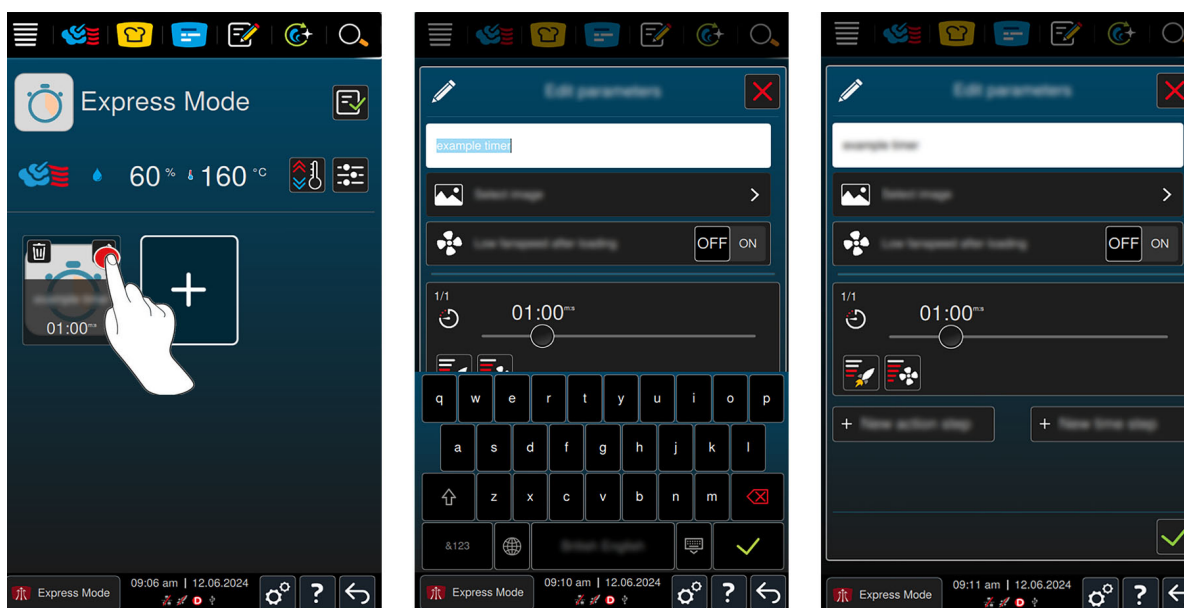
Operation of express mode

✓ You have set Express mode to **ON** in the settings. See Edit profile [► 86].

1. Press the button in the menu bar:
2. Press the button + **New element**

3. Press the button .

> You can now create a new card or edit an existing one.



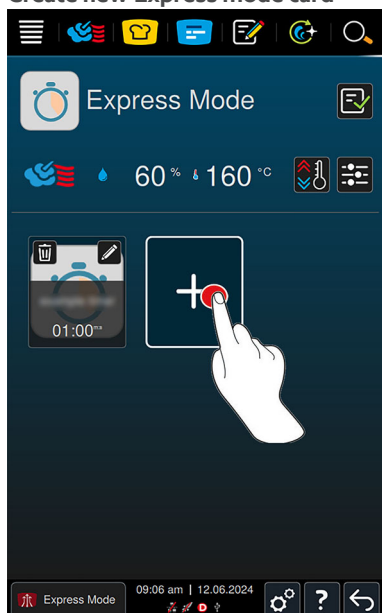
4. Press the button .

> You can now give the program a title. You can also configure the following settings for your program:

5. Press the button  to assign an image.
6. Press the button  to set whether the fan wheel should be slowed down after loading.
7. Press the button  to assign the time.
8. Press the button  to set or switch off the microwave and to adjust the power level as desired.
9. Press the button  to set the fan speed.
10. Press the button + New action step to add or remove the  intermediate ring setting.
11. Press the button + New time step to add additional settings to the card.

Once you have made the settings, you can save the program.

Create new Express mode card



1. Press the button + to create a new card:

- > This will take you to the settings area described above.

UserView

The UserView is the operating mode within ExpressMode, which aims to optimise the user interface and functionality for on-site operators, such as those working in retail sales environments and self-service kiosks. This special MyDisplay view only offers the function to start the programs, which simplifies the operation of the iHexagon for users:

- **MyDisplay view:** UserView provides a clearly structured and user-friendly display on the operator's screen, allowing them to easily monitor and control the current status of orders and the heating process.
- **Product placement:**
The operators place the selected products in the iHexagon, where they are then heated in the shortest possible time using ExpressMode.
- **Program start:**
With just one touch of a button on the image of the corresponding product, operators can start the appropriate cooking program to bring the products to the desired temperature.
- **Pick up next order:**
As products are heated, operators can pick up the next orders to optimise the flow.
- **Unload unit and serve food:**
Once the products have been sufficiently heated, the operators can remove them and serve them to customers.
- Press the button in the menu bar: (ExpressMode icon).
- Now select the desired program.

13 Switch between operating modes

With the iHexagon you can easily switch between the cooking modes manual cooking, iCookingSuite and iProductionManager at any time. This means that you have the optimal mix of automatic, labour-saving cooking intelligence and individually desired control options. You can perform the following main applications:

- Convert a ticket in the iProductionManager to a manual operating mode.
- Convert an intelligent cooking path of the iCookingSuite into an intelligent ticket in the iProductionManager.
- Convert an intelligent cooking path of the iCookingSuite into a manual operating mode.

Convert a ticket into a manual operating mode

✓ You have placed a ticket. The cooking path is running.

1. Press the button in the menu bar: 

> A query field appears in which you can confirm the change to manual mode.

2. **NOTICE! The action cannot be reversed.** Press the button 

>> The cooking parameters of the ticket are accepted and displayed in the manual operating mode.

Convert an intelligent cooking path into an intelligent ticket

✓ You have started an intelligent cooking path. [▶ 28]. The cooking path is running.

1. Press the button in the menu bar: 

> A query field appears in which you can confirm the change to iProduction Manager.

2. **NOTICE! The action cannot be reversed.** Press the button 

>> The intelligent cooking path is sent to the iProductionManager and displayed on the middle rack level.

Convert an intelligent cooking path into a manual operating mode

✓ You have started an intelligent cooking path. [▶ 28]. The cooking path is running.

1. Press the button in the menu bar: 

> A query field appears in which you can confirm the change to manual mode.

2. **NOTICE! The action cannot be reversed.** Press the button 

>> The cooking parameters of the intelligent cooking path set at that time are adopted and displayed in manual mode and started right away.

14 Settings



You can permanently change the factory settings on your unit to suit your requirements.

1. Press the button 

> The overview of all possible settings is shown:

- Favourites [▶ 68]
- Display [▶ 68]
- Light [▶ 70]
- Sound [▶ 70]
- Cooking system
- Cooking
- Cleaning [▶ 78]
- Data management [▶ 79]
- Network settings [▶ 82]
- User profile
- Service [▶ 87]
- ConnectedCooking [▶ 88]

Change settings by scrolling through the list and pressing on the desired category. A selection of setting options is assigned to each category, which can be changed using simple gestures [▶ 19] or the central dial [▶ 20].

14.1 Favourites

All settings that you have marked as favourites are displayed in favourites.

Save setting as a favourite

1. Choose a setting.

2. Press the button 

>> The setting is saved as a favourite and is displayed under , sorting is chronological according to the time it was added.

14.2 Display

Open display

1. Press the button 
2. Press the button  **Display**

14.2.1 Language

Here you can change the language of the user interface.

Set the user interface language

1. Press the button  **Language**
2. Choose the desired language.

>> The language of the user interface is changed immediately.

14.2.2 Date and time

Here you can change the following settings:

- **Date** 
- **Time** 

▪ Toggle 24h/12h

Set the date

1. Press the button  **Date**
 - > A calendar is displayed.
2. Select the desired date.
- >> The date is automatically adopted.

Set the time

1. Press the button  **Time**
 - > The time is displayed.
2. Press the time.
3. Set the desired time.
- >> The time is automatically adopted.

Set the 24h/12h switch

1. Select **12** to set the 12-hour format and **24** to set the 24-hour format.

Synchronise time via ConnectedCooking

You can also synchronise the time automatically via ConnectedCooking.

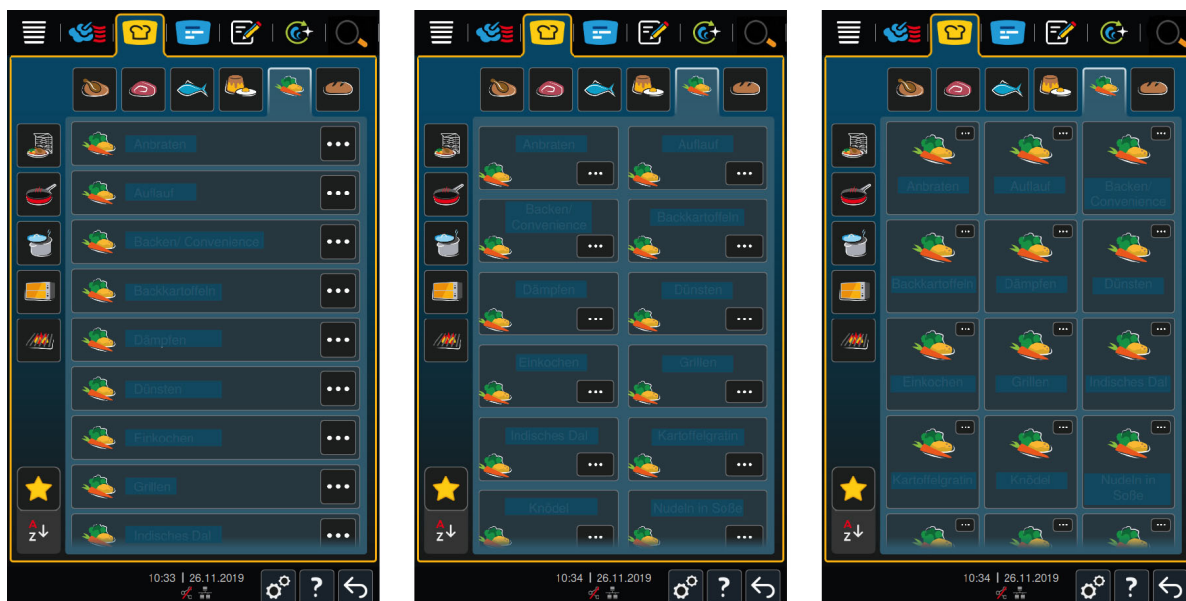
1. Press the button .
2. Press the button  **ConnectedCooking**
3. Next to **Automatic time synchronisation**, press the button: **ON**

14.2.3 Set the temperature format

Here you can set whether the temperature should be displayed in °C or °F.

14.2.4 Programme view

Here you can set if intelligent cooking paths should be displayed in the iCookingSuite and in programming mode in one, two or three columns.



1. Press the button  **Program view**
2. Select  one column,  two columns or  three columns.

>> The selection is immediately adopted.

14.3 Light

Adjust the light

1. Press the button 
2. Press the button  **Light**

14.3.1 Display brightness

Set the display brightness

Here you can adjust the display brightness on a scale from 0 - 100%.

1. Press the button  **Display brightness**
2. Select the desired value on the scale or set it using the dial.

>> The display brightness is immediately adopted.

Automatic dimming

1. Press the button  **Automatic dimming**

>> You can switch the automatic dimming on or off here.

Set dimming after x min

1. Press the button  **Dim after x min**

>> You can set after how many minutes the automatic dimming should be activated here.

Maximum cooking cabinet brightness

1. Press the button  **Maximum cooking cabinet brightness**

>> Here you can adjust the cooking cabinet brightness on a scale from 0 - 100%.

Activating/deactivating the screensaver

1. Press the button  **Screen saver**

>> You can switch the screen saver on or off here.

Activate screensaver after x min

1. Press the button  **Activate screensaver after x min**

>> You can set after how many minutes the screen saver should be activated here.

14.4 Sound

Adjust the sound

1. Press the button 
2. Press the button  **Sound**

14.4.1 Master volume

Adjust the overall volume

Here you can set the master volume of the unit on a scale of 0 - 100%.

1. Press the button  **Master volume**
2. Select the desired value on the scale.

>> The master volume is immediately adjusted.

14.4.2 Loading/calls for action

Here you can set which sound or melody you would like to sound when you want to either load the unit or ask it to perform an action. You can choose from 25 options.

1. Press the button  **Loading/action request**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. If you want to switch off the sound, press the button: **OFF**
5. Click on  in the icon bar to return to the overview.
6. If you would like the tone to continue until the unit is loaded or the action has been confirmed, press the button:  **Continuous playback ON**
7. If you would like the tone to only continue for a certain time, press the button:  **Continuous playback OFF**
 - > The  **tone length** section will be active.
8. Set the duration on a 0 - 180 second scale.
9. To apply the setting, press the following button in the icon bar: 
- >> You will return to the overview.

14.4.3 Program step end

Here you can set which sound or melody you would like to sound when a program step is completed. You can choose from 37 options.

1. Press the button  **Program step end**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. If you want to switch off the sound, press the button: **OFF**
5. Click on  in the icon bar to return to the overview.
6. If you would like the tone to continue until the unit is loaded or the action has been confirmed, press the button:  **Continuous playback ON**
7. If you would like the tone to only continue for a certain time, press the button:  **Continuous playback OFF**
 - > The  **tone length** section will be active.
8. Set the duration on a 0 - 180 second scale.
9. To apply the setting, press the following button in the icon bar: 
- >> You will return to the overview.

14.4.4 End of cooking time

Here you can set which sound or melody you would like to sound when the cooking time has passed. You can choose from 37 options.

1. Press the button  **End of cooking time**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. If you want to switch off the sound, press the button: **OFF**
5. Click on  in the icon bar to return to the overview.

6. If you would like the tone to continue until the unit is loaded or the action has been confirmed, press the button: **Continuous playback ON**
7. If you would like the tone to only continue for a certain time, press the button: **Continuous playback OFF**
 - > The **tone length** section will be active.
8. Set the duration on a 0 - 180 second scale.
9. To apply the setting, press the following button in the icon bar:
- >> You will return to the overview.

14.4.5 Process interruption/error found

Here you can set which sound or melody you would like to sound when an error is detected. You can choose from 37 options.

1. Press the button **Process interruption/error found**
2. Press on the desired sound.
 - > The sound will play.
3. If you want to switch off the sound, press the button: **OFF**
4. Click on in the icon bar to return to the overview.
5. If you would like the tone to continue until the unit is loaded or the action has been confirmed, press the button: **Continuous playback ON**
6. If you would like the tone to only continue for a certain time, press the button: **Continuous playback OFF**
 - > The **tone length** section will be active.
7. Set the duration on a 0 - 180 second scale.
8. To apply the setting, press the following button in the icon bar:
- >> You will return to the overview.

14.5 Cooking system

1. Press the button
2. Press the button **Cooking system**

14.5.1 Information on unit model

Here you can see which model your unit belongs to and which software version is installed.

14.5.2 Power usage

Under this menu item you can call up the Energy Dashboard. Here you can monitor the energy usage of your cooking system. The energy usage is calculated in detail from the chosen settings and can also be displayed and evaluated in ConnectedCooking.

Press the button to check the energy consumption of your cooking system.

With the help of the energy consumption display, we offer the option of viewing the energy consumption of the last cooking process performed. The following consumption data is provided after completion of a manual cooking process, an intelligent cooking process, use of iProductionManager or cleaning:

- Duration of cooking process
- Type of cooking process
- Energy consumption in kWh

NOTICE

The energy consumption is only available after the cooking process has been completed and is overwritten when a new cooking process is started. The energy values shown are not measured but calculated. It is possible to determine a slight deviation from the displayed values with measuring instruments.

14.5.3 iProductionManager energy saving mode

Press the button  to switch the IPM energy saving mode on or off.

14.5.4 E/2

Press the button  to switch half the energy consumption setting on or off.

14.5.5 Screen lock

You can activate or deactivate the screen lock function here.

- To activate the function, press the button:  ON
- To deactivate the function, press the button:  OFF

If activated, the screen can be locked by pressing and holding the  button. This prevents accidental operation, such as when wiping the display. The screen lock can be deactivated again by pressing and holding the  button.

14.5.6 Demo mode

Activate/deactivate demo mode

Here you can switch your unit to demo mode. This function is useful if you want to display the functionalities of your cooking system without cooking in it.

1. To activate the function, press and hold the button:  ON until the progress bar has moved past both switch positions ON and OFF.

>> If demo mode is activated, the cooking system will restart. The symbol appears in the footer: 

14.5.7 Power Steam

Here you can set that a constant, uninterrupted fresh steam supply is guaranteed in the Steam operating mode for particularly demanding products.

CAUTION

If you work with the power steam function, this will produce more hot vapours

You could scald yourself on the hot steam when opening the cooking cabinet door.

1. Carefully open the cooking cabinet door when working with the Power Steam function.

1. To activate the function, press the button:  ON

>> In the **Steam** operating mode, the boiling temperature is replaced by the symbol: 

14.5.8 Control nozzle

Here you can set to what extent the control solenoid of the unit should condense excess steam. This function is standard in Eco mode. This setting optimises the discharge of steam. In addition to the Eco mode setting, you can activate or deactivate the control solenoid function:

- The control solenoid can be activated permanently if undesired condensation is to be avoided in the kitchen.
- The control solenoid can be deactivated if the performance of your ventilation system is sufficient, which allows you to save water.

Before you activate or deactivate the function, contact your RATIONAL Service Partner.

1. Press the button  **Control solenoid**

2. To activate the function, press the button: **ON**
3. To deactivate the function, press the button: **OFF**

14.5.9 Watchdog

Here you can set the warning to sound if the cooking cabinet door has been open for too long during loading. Set the time on a 0 - 180 second scale.

- Press the button  to access the watchdog settings.
- Press the button  to set the number of seconds of watchdog function 1.
- Press the button  to set the number of seconds of watchdog function 2.
- Press the button  to set the number of seconds of the watchdog function in programming mode.

14.5.10 Danger

Here you can set the warning to sound if the cooking cabinet door has been open for too long during cooking. Set the time on a 0 - 180 second scale.

- Press the button  to access the danger settings.
- Press the button  to set the number of seconds for the danger in preheating or the iProductionManager preheating function.
- Press the button  to set the number of seconds for the danger levels and danger levels in the iProductionManager function.

14.5.11 Empty steam generator

1. Press the button  to empty the steam generator.

14.6 Cooking

1. Press the button 
2. Press the button  **Cooking**

14.6.1 Primary country cuisine

In the primary country cuisine, cultural eating habits are translated into intelligent cooking paths. The cooking parameters of the intelligent cooking paths reflect the eating habits and the way food is prepared in the respective country or region. This means that not only can you master your local cuisine, but all the cuisines of the world. This setting is independent of the language selection.

Select primary country cuisine

1. Press the button  **Primary country cuisine**
 2. Scroll through the list and select the desired primary country cuisine.
- >> The country cuisine is immediately adopted. In the iCookingSuite, the intelligent cooking paths that correspond to the national cuisine are displayed. The cooking parameters, cooking times and core temperatures of the intelligent cooking paths are adapted to the cultural eating habits.

14.6.2 Secondary country cuisine

You can add an additional country cuisine to the primary country cuisine. This allows you to prepare typical dishes from 2 countries at the same time. This is an advantage, for example, if your restaurant wants to offer a special weekly menu with another country cuisine.

Select secondary country cuisine

1. Press the button  **Secondary country cuisine**
2. Scroll through the list and select the desired secondary country cuisine.

>> The country cuisine is immediately adopted. In the iCookingSuite, the additional intelligent cooking paths of the secondary country cuisine are displayed and marked with 🌐. The settings of the cooking parameters are still influenced by the primary country cuisine [► 74].

14.6.3 Shut-off delay

1. Press the button  to set the shut-off delay of the condensation hood.

>> Now you can set how many minutes the shut-off delay should be.

14.6.4 Core probe reading

The exact sensor reading in °C is displayed here.

14.6.5 Cooking time format

Setting the cooking time format

1. Press the button  to adjust the cooking time format.

>> You can now set the cooking time format to either automatic, h:m, or m:s.

14.6.6 À la carte plate weight

Before you start the finishing, set how heavy an empty plate is. With this information, your iHexagon will adjust the cooking steps to achieve an ideal Finishing result and avoid condensation on the plates. Click here for more information:

14.6.7 Number of racks

Here you can set how many racks you want to use in the iProductionManager.

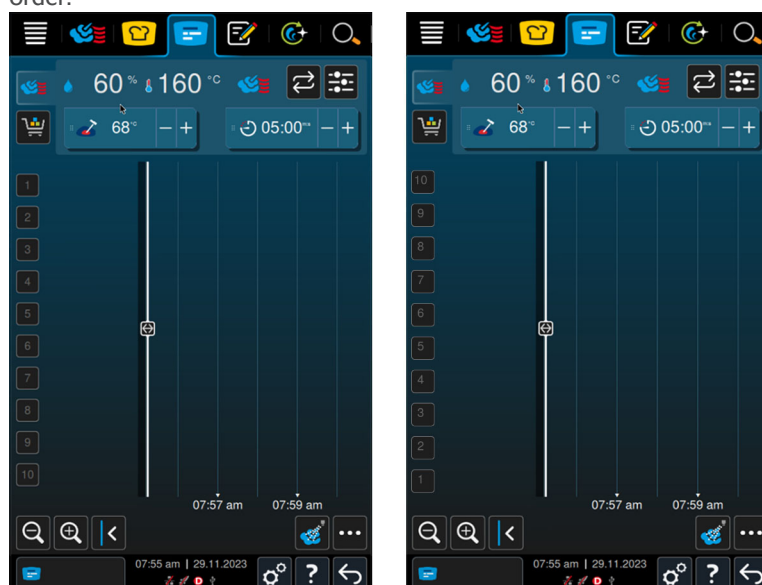
1. Press the button  **Number of racks**

2. Select the desired value from 0-10 on the scale.

>> The setting is immediately adopted.

14.6.8 Order of racks

Here you can set if the order of racks in the iProductionManager should be displayed in ascending or descending order.



1. To display the racks in ascending order, press the button:  **123**

2. To display the racks in descending order, press the button:  **321**

>> The setting is immediately adopted.

14.6.9 Extra time in manual programs in the iProductionManager

Here you can set whether the cooking time should be extended in manual programs in the iProductionManager of the cooking cabinet door is opened during the cooking time and the measured energy loss is so high that the cooking result cannot be achieved with the selected setting.

1. To activate the function, press the button: **Extra time in manual programs in the iProductionManager ON**

14.6.10 Climate retention time

Here you can set how long the climate in the cooking space should be maintained, if you do not prepare dishes with the iProductionManager.

1. Press the button  **Climate retention time**
2. Select the desired value on the scale.

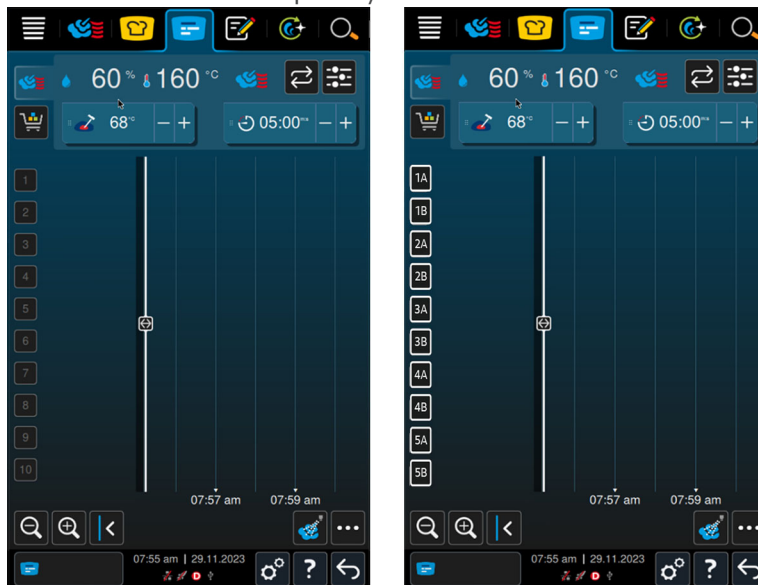
>> The retention time is immediately adjusted.

NOTICE

Save energy with a shorter retention time.

14.6.11 iProductionManager 3D

Here you can set that you want to load onto the racks with two metal sheets in the iProductionManager. Each metal sheet is monitored separately. Please note that no more than 12 racks can be displayed.



1. To activate the function, press the button: **ON**

>> The setting is immediately adopted.

14.6.12 iProductionManager automatic preheating

You have the option of setting the cooking cabinet climate to be established directly when iProductionManager is started.

1. Press the button .
2. Press the button .
3. Press the button  to switch automatic preheating on or off.

14.7 Cleaning iCareSystem AutoDose (integrated cleaner)

Cooking systems equipped with integrated cleaner include advanced cleaning settings. For more information, see Automatic cleaning - iCareSystem (chemical stock).

1. Press the button .

2. Press the button  **Cleaning**

14.7.1 Forced cleaning after operating hours (integrated cleaner)

Here you can set how long you would like to pass before you receive a reminder to clean the unit. You cannot work with the unit again until the cleaning has been performed. This means that you can ensure that cleaning and hygiene regulations are observed when the unit is in shift operation.

1. Press the button  to switch forced cleaning on or off.

Time to cleaning request

Here you can set after how many hours the cleaning request should appear.

1. Press the button  to set the number of hours.

Forced cleaning delay time

Here you can set when forced cleaning should start with a delay.

1. Press the button  to set the delay time.

Cleaning program

Here you can select a cleaning program for forced cleaning.

1. Press the button . You can now select from either the standard cleaning programs or one you have created.

Automatic cleaning start

1. Press the button  to switch the automatic cleaning start on or off.

14.7.2 Cleaning time schedule (detergent storage)

Here you can set on which days of the week you want the unit to perform a forced cleaning process. This means that you can ensure that cleaning and hygiene regulations are observed when the unit is in shift operation. **The cleaning time schedule and forced cleaning cannot be enabled at the same time**

1. Press the button 
2. Press the button  **Cleaning**
3. Press the button  **Cleaning time schedule**
4. To define how the unit should behave in case of a cleaning request, press the button: **Cleaning time schedule time**
 - > To deactivate the cleaning time schedule, press the button: **OFF**
 - > If a warning is to be displayed at the time of cleaning, press the button: **Warning**
 - > If the unit is to clean itself when a cleaning request appears, press the button: **Forced cleaning**
- >> You will now be returned to the cleaning time schedule overview page.
1. Select the day on which a clean is to be performed.
2. Press the button + to create a first entry.
3. Set the time at which cleaning should be started.
4. Press the button . **NOTICE! Make sure that you have set the cleaning time schedule to ON.**
5. Select the desired cleaning program from one of the configurations: **Light, Medium, Strong, Fast** or **custom programs**.
6. You can select the desired cleaning program and the automatic cleaning start.
7. Press the button **ON** or **OFF** to turn automatic cleaning ON or OFF.
8. Press the button + if you want to program several cleanings on the same day.
9. Press on  in the icon bar to return to the overview of the cleaning time schedule.
10. You also have the option of setting the delay time for forced cleaning.

After the set date has been reached, the cooking system must be cleaned before further use.

Under the *Delay time for forced cleaning* option, you can set how long the cleaning can be postponed when forced cleaning is set.

14.7.3 Hand shower cleaning

1. Press the button  to access the hand shower cleaning options.
 - > You can now access the hand shower cleaning options.
2. Press the button  to switch the hand shower cleaning reminder on or off **NOTICE! To be able to set the interval and rinse duration, you must first switch on the hand shower cleaning reminder. .**
3. Press the button  to set the interval for hand shower cleaning.
4. Press the button  to set the rinse time.

14.7.4 Cartridge fill level limit

Here you can adjust the fill levels of your cartridges.

- Press the button **OFF** or **ON** next to  Icon to turn the cartridge fill level limit settings on or off. If you have switched on the cartridge fill level limit, you can now apply the following settings:
- Press the button  to set the cleaning cartridge fill level in percent.
- Press the button  to set the care cartridge fill level limit in percent.

14.7.5 Switch off after cleaning

- Press the button **OFF** or **ON** next to the  icon to activate or deactivate the "Switch off after cleaning" function.

14.7.6 Notes on upcoming cleaning

- Press the button **OFF** or **ON** next to  to switch on or off notification of upcoming cleaning.

14.7.7 Idle time without interaction before termination

Here you can set the minutes in idle mode after which the cooking system can start cleaning automatically.

14.7.8 Sodium hydroxide-free cleaners

The menu item **NaOH-free** allows the selection of the cleaner used directly in the device settings. This prevents misconfigurations and reduces excessive consumption, particularly in countries with varying regulatory requirements.

- Press the button **OFF** or **ON** next to , to toggle the setting for sodium hydroxide-free cleaners on or off.

14.8 Cleaning

1. Press the button .
2. Press the button  **Cleaning**

14.8.1 Forced cleaning after operating hours

Here you can set how long you would like to pass before you receive a reminder to clean the unit. You cannot work with the unit again until the cleaning has been performed. This means that you can ensure that cleaning and hygiene regulations are observed when the unit is in shift operation. Click here for more information: [Forced cleaning](#)

14.8.2 Cleaning plan

Here you can set on which days of the week you want the unit to perform a forced cleaning process. This means that you can ensure that cleaning and hygiene regulations are observed when the unit is in shift operation.

Switch off after cleaning

In order to optimise energy usage, a general switch-off of the cooking system after cleaning can be activated in the menu.

14.8.3 Hand shower cleaning

1. Press the button  to access the hand shower cleaning options.
 - > You can now access the hand shower cleaning options.
2. Press the button  to switch the hand shower cleaning reminder on or off **NOTICE! To be able to set the interval and rinse duration, you must first switch on the hand shower cleaning reminder.**
3. Press the button  to set the interval for hand shower cleaning.
4. Press the button  to set the rinse time.

14.8.4 Sodium hydroxide-free cleaners

The menu item **NaOH-free** allows the selection of the cleaner used directly in the device settings. This prevents misconfigurations and reduces excessive consumption, particularly in countries with varying regulatory requirements.

- Press the button **OFF** or **ON** next to , to toggle the setting for sodium hydroxide-free cleaners on or off.

14.9 Data management

Please note that the **data management** functions are only available if you connect a USB flash drive to the unit.

1. Press the button .
2. Press the button  **Data management**

You can adjust the following settings:

- Export all data [► 79]
- Cooking programs [► 80]
- User profile [► 79]
- User images [► 80]
- User data: Delete all
- Basic unit settings [► 81]
- HACCP data [► 81]
- Service
- MyDisplay [► 81]

14.9.1 Export all data

- ✓ You have connected a USB flash drive to the unit.

1. Press the button  **Export all data**

>> You can now export all data to a USB flash drive.

14.9.2 User profile

Export profiles

- ✓ You have created a profile.
- ✓ You have connected a USB flash drive to the unit.

1. Press the button  **Export profiles**

>> The saved programs are saved on the USB flash drive.

Import profiles

1. Connect a USB flash drive containing the exported programs to the unit.
 2. Press the button  **Import profiles**
- >> The saved profiles are imported and are displayed in the user management area.

14.9.3 Cooking programs

Here you can export, import or delete all the programs you have created.

Export programs

- ✓ You have created programs in the programming mode.
 - ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Export programs**
- >> The saved programs are saved on the USB flash drive.

Import programs

1. Connect a USB flash drive containing the exported programs to the unit.
 2. Press the button  **Import programs**
- >> The saved programs are imported and displayed in programming mode.

Programs: Delete all own

Here you can delete all programs you have created.

1. Press the button 
 - > You will be asked if you really want to delete the programs.
 2. To confirm the action, press the button: 
- >> A message will confirm that all programs have been deleted.

14.9.4 User images

Here you can import and export all images you want to assign to programs and shopping carts. Images must meet the following criteria:

- File type: PNG
- Colour depth: 3 x 8 bit
- Image size: 130 x 130 px
- File size: max. 50 kb

Import images

1. Save images on a USB flash drive in a folder named **userpix**.
 2. Connect the USB flash drive to the unit.
 3. Press the button  **Import images**
- >> The saved images will be imported.

Export images

- ✓ You have imported images.
 - ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Export images**
- >> The saved images will be saved onto the USB flash drive.

Delete all own images

Here you can delete all images you have imported.

1. Press the button **Delete all own images**
 - > You will be asked if you really want to delete the images.
 2. To confirm the action, press the button: ✓
- >> A message will confirm that all own images have been deleted.

14.9.5 Basic unit settings**Basic unit settings: Export all**

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Basic unit settings: Export all**
- >> The basic unit settings are saved on the USB flash drive.

Import basic unit settings

1. Connect a USB flash drive to which the basic device settings have already been exported to the device.
 2. Press the button  **Basic unit settings: Import all**
- >> The basic unit settings are imported.

14.9.6 HACCP data

Here you can export all HACCP data recorded by the unit to a USB flash drive. You can also have the HACCP data automatically transferred to ConnectedCooking.

HACCP data: Export all

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **HACCP data: Export all**
- >> The HACCP data is saved on the USB flash drive.

HACCP data: Export via time period

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **HACCP data: Export via time period**
 2. Select the desired time period and press the "export" button.
- >> HACCP data for the selected period is saved on the USB flash drive.

14.9.7 Export developer log**Developer logs: Export all**

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Developer logs: Export all**
- >> The developer logs are now downloaded to a USB flash drive.

14.9.8 MyDisplay

The **MyDisplay** option can be used to export chain scripts installed on the cooking system. This makes it possible to transfer profiles, programs and images to another cooking system. Before exporting, you can use the **Delete before updating** switch to set whether the existing programs, profiles and images should be deleted when importing the chain script.

- Press the button  to delete previously installed programs, profiles and images before importing.

- Press the button  if you want to export your MyDisplay configurations to a USB flash drive.

14.10 Network settings

NOTICE

Cyber security threat

This networkable cooking system features digital control, a user interface and software integration. To ensure cybersecurity, data protection and secure operation, please follow these instructions:

1. The cooking system must only be configured and maintained by authorised and trained personnel.
2. Regularly install software updates provided by RATIONAL. Only authentic and signed software may be used. The installation of unauthorised software is prohibited and may compromise security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WiFi, VLAN for LAN). Communication with RATIONAL ConnectedCooking and other services must be via an encrypted connection (e.g. HTTPS).
4. Any manipulation or unauthorised modification of the cooking system software, hardware or network configuration is prohibited, as this leads to a loss of operational safety, which may result in warranty and liability claims.
5. It is the operator's responsibility to ensure secure integration into your IT infrastructure. The manufacturer is not liable for any damage resulting from improper use, inadequate protection, or unauthorised access.

You can enable **NTP-based** time synchronisation in the system settings if necessary. If **NTP** is enabled, the customer must ensure that a trusted and secure **NTP** server is provided.

- The **NTP** server must come from a reliable and controlled environment to ensure accurate and tamper-proof time data.
- Communication with the **NTP** server must be secured using protected network segments and suitable firewall rules.

If you want to connect the unit to a WiFi network where you have to log in via a website, the WiFi connection cannot be established. Cannot connect to Wi-Fi networks that require you to sign in to a website.

1. Press the button .
 2. Press the button  **Network**
 3. To activate the function, press the button:  **ON**
 4. Press the button  **WLAN**
 - > A list of all available WiFi networks is displayed. WiFi networks are sorted by signal strength.
 5. Select the desired WiFi network.
 - > You will be asked to enter the password of the WiFi network.
 6. To confirm the action, press the button: 
 - > If the connection has been successfully established, the following symbol appears in the footer: 
 - > The WiFi network will be displayed at the top of the list of available WiFi networks.
 7. To display the connection details, press this button next to the WiFi network: **V**
 8. To disconnect, press this button in the connection details: **Disconnect**
 9. Press on  in the icon bar to return to the overview of the network settings.
- >> The name of the WiFi network will be displayed in the **WLAN** section.

Optimised network settings allow you to connect to wireless networks with hidden SSIDs:

- Press the button  **Manual connection with WiFi**.
- You can now enter the network name (**SSID**) and the associated password.
- Press the button  to connect.

1. Press the button .

2. Press the button  **Network settings**

You can find out how to connect your unit to a WiFi network here: Establish a wireless connection [► 94]

You can find out how to connect your unit to the network here: Establish network connection [► 95]

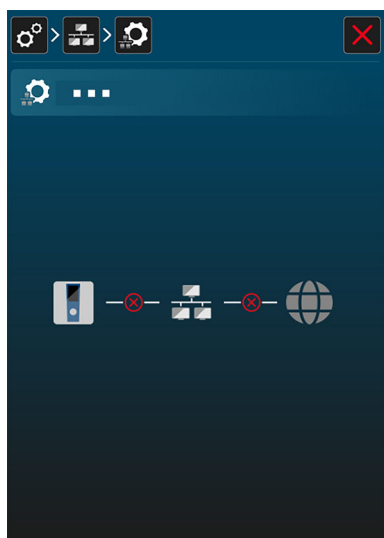
Start Network Assistant

The Network Assistant helps you to set up the network settings.

1. Press the button : **Start Network Assistant**
 - > Now you will be asked if you want assistance with the network settings. You can be assisted either with the WiFi connection or with the LAN connection.
2. Press the button  **DHCP active: OFF** will allow you to edit the following network settings:
 - IP address
 - IP Gateway
 - IP Netmask
 - DNS 1
 - MAC address
1. Press the button  **DHCP active: ON** will allow you to edit the following network settings:
 - MAC address

In case of connection problems, you can perform network diagnostics.

1. Press the button  *Perform network diagnostics* to see if your cooking system is connected to the network.



The **Network status** button can be used to check whether there is a connection to the router and to the Internet.

14.11 User profile

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

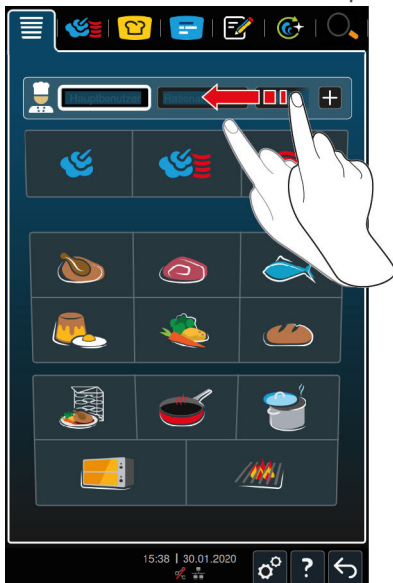
1. Press the button 
2. Press the button  **User profile**

How to create, change and transfer profiles to other cooking systems can be found here: Profile and rights management [► 90]

14.11.1 Activate profile

- ✓ You have created a profile. See Create new profile [► 90]

1. Press the button  **Activate profile**
 2. Select the desired profile.
 3. If you have assigned a password to the profile, enter the password.
 4. To confirm the action, press the button: 
- >> The profile is immediately activated.
- >> When you open the start screen, the activated profile is displayed. If several profiles are displayed, you can scroll through the list.
- >> To create a new profile, press the button: +
- >> You will now be taken to the profile settings.
- >> Press the button Create new profile [► 90].



14.11.2 Edit profile

- ✓ You have created a profile.
1. Press the button  **Edit profile**
 - > You can now select a profile to be edited.
- Once you have selected a profile, you can apply the following settings:

Profile settings

1. Press the button  **Profile settings**.
- >> You can now apply the following settings:
-  **Change profile name**
 -  **Change profile password**
 -  **Change language**
 -  **Change profile type** NOTICE! The profile type can only be changed by the main user.
 -  **Change primary country cuisine**
 -  **Change secondary country cuisine**
 -  **Delete profile**
 -  **Hide all elements except favourites** can be switched on or off.

Customise the menu bar

This option allows you to customise the menu bar according to your preferences.

1. Press the button  **Customise the menu bar**

>> The following settings can be applied:

-  **The start screen** can be shown or hidden.
-  **Manual operating modes** can be shown or hidden.
-  **iCookingSuite** can be shown or hidden.
-  **iProductionManager** can be shown or hidden.
-  **Programming mode** can be shown or hidden.
-  **iCareSystem** can be shown or hidden.

Create and edit screen

1. Press the button **ON** or **OFF**, the option : **Create and edit screen** to enable or disable the option Create new screen [► 87].

Customise the footer

1. Press the button  **Customise the footer**.

>> You can now set whether  **the unit help** should be shown or hidden in the footer.

Change profile

1. Press the button **ON** or **OFF**, the  **Change** option to activate or deactivate the option to change a profile

1. Press the button  **iCookingSuite**

>> You can now apply the following settings:

-  **Select parameters**. Here you can choose between **operable** and **non-visible**.
-  **Humidity** can be shown or hidden.
-  **Cooking cabinet temperature** can be shown or hidden.
-  **Core temperature** can be shown or hidden.
-  **Cockpit header** can be shown or hidden.

iProductionManager

1. Press the button  **iProductionManager**

>> You can now apply the following settings:

-  **À-la-carte mode** can be shown or hidden.
-  **Manual ticket board** can be switched on or off.
-  **Time ticket** can be shown or hidden.
-  **Edit ticket board** can be shown or hidden.
-  **Allow drag&drop** can be shown or hidden.
-  **Ticket compatibility** can be shown or hidden.
-  **Level assignment** can be shown or hidden.
-  **Place at current time** can be shown or hidden.
-  **Allow subsequent drag & drop** can be shown or hidden.
-  **Allow pop-over access** can be shown or hidden.
-  **Clone tickets** can be shown or hidden.
-  **Jump to the current time** can be shown or hidden.

-  **Positioning aid** can be shown or hidden.
-  **Allow scrolling** can be shown or hidden.
-  **Zoom** can be shown or hidden.
-  **Inject steam** can be shown or hidden.
-  **Preheat** can be shown or hidden.
-  **Close planning gaps** can be shown or hidden.
-  **Time optimisation** can be shown or hidden.
-  **Energy optimisation** can be shown or hidden.

1. Press the button  *Settings*.
 2. Press the button  *User profile*.
 3. Press the button  *Edit profile*.
 4. Press the button  *Main user*.
 5. Press the button  *Customise the menu bar*.
 6. Press the button *ExpressMode* to switch the function on or off.
- >> You can now use the *ExpressMode* function.

See also

-  Add profiles [► 86]
-  Create new profile [► 90]

14.11.3 Add profiles

Here you can add a new profile.

1. Press the button  **Add profiles**
- >> You can now add a new profile.
1. Press the button  **from an existing profile** to create the profile from an existing profile. You can now apply all settings for the newly added profile under the  *Edit profile* menu item.
 2. Press the button  **from a profile template** to create a new profile from a profile template.

14.11.4 Edit screen

- ✓ You have created a new screen.
1. Press the button  **Edit screen**
 - > The functions and intelligent assistants of the menu bar are displayed.
 2. Press the desired button.
 - > All available functions will be displayed.
 - In the  **manual cooking** section, you can select the cooking modes  **steam**,  **combination of steam** and  **hot air**.
 - In the  **iCookingSuite** section, all intelligent cooking paths are available.
 - In the  **programming mode** section, all manual and intelligent programs as well as shopping carts are available. If you have not yet created any programs or shopping carts, this field will be empty.
 - In the  **iCareSystem** section, all cleaning modes and cleaning programs are available.
 1. Press on every function you want to assign to the screen.
 - > The function is highlighted with .
 2. To check the functional scope of the screen, press the button: .
 3. To remove a function from the screen menu, press the button: .

4. To give the screen menu a name, press the button: 
5. Assign a name.
6. To save the screen menu, press the button: 
- >> You will return to the overview.
1. To assign the screen menu to a profile, press the button:  **Edit profile**
2. Select the desired profile.
3. Press the button  **Customise the menu bar**
4. Press the button behind the screen menu: **ON**
5. Press on  in the icon bar to return to the overview of user profiles.
- >> If you activate the profile [► 83], the new screen menu will be displayed in the menu bar.

14.11.5 Create new screen

- ✓ You have created a MyDisplay menu.
- 1. Press the button **Edit MyDisplay**
- 2. Select the desired MyDisplay menu.
- 3. Press on every function you want to add to the MyDisplay menu or which you want to remove.
- 4. To rename the MyDisplay menu, press the button: 
- 5. Assign a name.
- 6. To save your changes, press the button: 
- 7. To delete a MyDisplay menu, press the button: 
 - > You will be asked if you really want to delete the item.
- 8. To confirm the action, press the button: 

14.12 Service

1. Press the button 
2. Press the button  **Service**

The following information is available:

- Information on unit model/software version 
- Serial number information 
- Hotline - Chef [► 110] 
- Hotline - Service [► 110] 
- Service levels 
 - This function is only available to RATIONAL Service Partners.
- Software update info [► 87] 
- Installed software version [► 88]
- Service messages of the last 14 days 
- Open source licences 

14.12.1 Software update info

Here you can see which software version is installed on your unit. If you have connected your unit to ConnectedCooking and activated the **Download software updates automatically** function, software updates will be made available to you automatically. Click here for more information: Carry out software updates automatically [► 97] If a software update is available, the current software version is displayed and the **Start installation** button is active.

1. Press the button **Start installation**

>> The software update is carried out and the unit is restarted.

14.12.2 Installed software version

Here you will find all information about the installed software version and installed help packages.

14.13 ConnectedCooking

NOTICE

If no "Activation code" is displayed, it is not yet possible to connect to the ConnectedCooking server.

This may be due to the following:

- DNS name resolution for www.connectedcooking.com must be available.
- Version with DHCP: DHCP active – IP address is assigned by the network.
- Version without DHCP: network operator must provide IP address, network mask, gateway and DNS server, which can then be entered manually on the cooking system.
- Firewall ports 443 and 8883 free (protocol: HTTPS and MQTT) for outgoing communication to destination host: www.connectedcooking.com (IP 185,113,124.8)
- Network with MAC filter: MAC addresses can be read on the combi-steamer or requested via customer service *These settings correspond to the default settings of a home router"

1. Press the button 
2. Press the button  **ConnectedCooking**

You can find out how to connect your cooking system to ConnectedCooking and which functions are available here: ConnectedCooking [► 96]

If your cooking system is connected to ConnectedCooking, you have the following setting options.

1. Press the button 

>> You can log in to ConnectedCooking with your existing account.

1. Press the button 

>> You can log in anonymously to ConnectedCooking without an account.

Automatic time synchronisation

1. Press the button  **ON** or **OFF**

>> Automatic time synchronisation does not take place when you press **OFF**. When you press **ON**, automatic time synchronisation takes place.

Automatically transfer HACCP data

1. Press the button  **ON** or **OFF**

>> Your cooking system will not automatically transfer HACCP data to ConnectedCooking when you press **OFF**. As soon as you press the **ON** button, the cooking system automatically transfers the HACCP data to ConnectedCooking.

Remote access

1. Press the button  **ON** or **OFF**

>> Remote access is not available when you press **OFF**. If you press **ON**, it will be possible to control your cooking system remotely via ConnectedCooking.

Software update

1. Press the button  **ON** or **OFF**

>> Software updates are not performed automatically when you press **OFF**. If you press **ON**, software updates are performed automatically.

Connect automatically

If the network connection of your cooking system is lost, your cooking system will automatically reconnect to ConnectedCooking once the connection is re-established. If you do not want this, you can deactivate the function.

1. Press the button  **ON** or **OFF**

>> Your cooking system will disconnect from ConnectedCooking when you press **OFF**. As soon as you press the **ON** button, your cooking system will automatically reconnect to ConnectedCooking

Log off

You can log out of ConnectedCooking at any time. The connection details will be deleted. If you want to re-connect the cooking system to ConnectedCooking, you will have to register the cooking system again.

1. Press the button 

>> You will be asked whether you want to log out of ConnectedCooking. If you confirm this, your cooking system will be logged out of ConnectedCooking immediately.

15 Kitchen management

15.1 Profile and rights management

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

15.1.1 Create new profile

1. Press the button 
2. Press the button  **User profile**
3. Press the button **Add new profile**
4. If you want to derive a profile from an already existing profile, press the button: **from an existing profile**
5. If you want to derive a profile from a profile template, press the button: **from a profile template**
 - > A message saying that the new profile has been successfully created will be displayed.
6. Press on  in the icon bar to return to the overview of user profiles.
7. Press the button  **Edit profile**
8. Press the button  **New profile**

Change profile settings

1. Press the button  **Profile settings**
2. To give the profile a name, press the button:  **Change profile name**
3. Enter a unique profile name and press the Enter key on the keyboard.
 - > You will return to the profile overview.
4. To assign a password to the profile, press the button:  **Change profile password**
5. Enter a password and press the Enter key on the keyboard. Document the password and protect it against access from unauthorised third parties. If you forget the password, you can no longer access the settings. In this case, please contact your RATIONAL Service Partner.
 - > You will return to the profile overview.
6. To assign a language to the profile of the unit interface, press the button:  **Change language**
7. Scroll through the list and select the language you want.
 - > You will return to the profile overview.
8. To assign the profile, if it should be the main user or a profile with restricted rights, press the button:  **Change profile type**
9. Select  **Main user** if the user profile should have all rights to be able to edit profiles. If you select this profile type, all users will have full access to the unit
10. Select  **Restricted user** if you want the user profile to have restricted rights. If you select this profile type, you can hide all elements of the user interface except the favourites.
 - > You will return to the profile overview.
11. To assign a primary country cuisine to the profile, press the button:  **Change primary country cuisine**
12. Scroll through the list and select the desired primary country cuisine.
 - > You will return to the profile overview.
13. To assign a secondary country cuisine to the profile, press the button:  **Change secondary country cuisine**
14. Scroll through the list and select the desired secondary country cuisine.
 - > You will return to the profile overview.
15. If you want to hide all the elements of the user interface except the favourites, press the following button behind **Hide all elements except favourites: ON**

16. Press on  in the icon bar to return to the overview of user profiles.

Customise the menu bar

Define which functions and intelligent assistants should be displayed in the menu bar.

1. Press the button  **Customise the menu bar**
2. If you want to hide a function or intelligent assistant, press the button behind the following elements: **OFF**
 - Home 
 - Manual operating modes 
 - iCookingSuite 
 - iProductionManager 
 - Programming mode 
 - iCareSystem 
1. Press on  in the icon bar to return to the overview of user profiles.

Cooking parameter rights

1. Press the button  **Cooking parameter rights**
2. To allow the user profile to change the cooking parameters during cooking, press the button:  **operable**
3. To prevent the user profile from changing the cooking parameters during cooking, press the button:  **not visible**

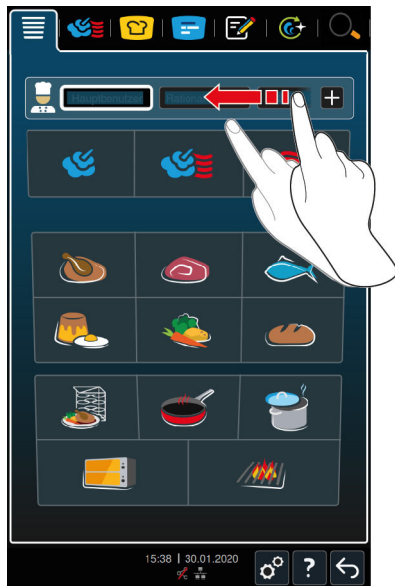
iProductionManager

1. Press the button **Profile settings**
2. If you want to hide a function, press the button behind the following elements: **OFF**
 - Humidification 
 - Edit ticket board 
 - Planning 
 - Optimisation functions
 - Manual ticket board 
1. Press on  in the icon bar to return to the overview of user profiles.

15.1.2 Activate profile

✓ You have created a profile. See Create new profile [► 90]

1. Press the button  **Activate profile**
 2. Select the desired profile.
 3. If you have assigned a password to the profile, enter the password.
 4. To confirm the action, press the button: 
- >> The profile is immediately activated.
- >> When you open the start screen, the activated profile is displayed. If several profiles are displayed, you can scroll through the list.
- >> To create a new profile, press the button: +
- >> You will now be taken to the profile settings.
- >> Press the button Create new profile [► 90].



15.1.3 Transfer profile to other units

You can transfer profiles that you have created on one unit to other units:

✓ You have connected a USB flash drive with the unit.

1. Press the button
2. Press the button **User profile**
3. Press the button **Profile export**
 - > All created profiles are loaded onto the USB stick.
4. Connect the USB stick that contains the downloaded profiles to another unit.
5. Press the button
6. Press the button **User administration**
7. Press the button **Profile import**
 - >> All profiles are loaded onto the unit and displayed after a short wait.

15.1.4 Delete profile

You can delete all profiles except the administrator profile that is assigned by default.

✓ You have created a profile. [► 90]

1. Press the button **Edit profile**
2. Select the desired profile.
3. Press the button **Profile settings**
4. Press the button **Delete profile**
 - >> The profile is deleted.

15.2 Hygiene management

15.2.1 Logged HACCP data

The following HACCP data is logged for each batch:

- Batch number
- Unit model
- Serial number
- Software version

- Date and time
- Cleaning programme
- Cabinet temperature
- Set core temperature
- Measured core temperature
- Time (hh:mm:ss)
- Temperature unit
- Energy optimising system connection
- Name and ID of the cooking path
- Opening / closing the cooking cabinet door
- Changing the operating mode
- Automatic cleaning
- Microwave

15.2.2 Exporting HACCP data

At maximum use, HACCP data will be stored in the cooking system for 14 days. During this time, you can download the data. Click here for more information: [Export HACCP data](#). [► 81] A longer period is available if the corresponding period of use is shorter.

15.2.3 Transfer HACCP data automatically to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the HACCP data is automatically transferred to ConnectedCooking once a cooking process is complete.

✓ Your unit is connected with ConnectedCooking [► 96].

1. Press the button 
2. Press the button  **ConnectedCooking**
3. Next to **Automatically transfer HACCP data**, press the button:  **ON**

>> HACCP data will now be automatically transferred when a cooking process is completed. You can view the data at connectedcooking.com or in the ConnectedCooking app.

15.3 Connected units to a network

When you network your units, you have the following options:

- Operate both units of a Combi-Duo installation on just one unit.
- Connecting units with ConnectedCooking.

If you want to network the units of a Combi-Duo installation, please contact your RATIONAL service partner.

NOTICE

Cyber security threat

This networkable cooking system features digital control, a user interface and software integration. To ensure cybersecurity, data protection and secure operation, please follow these instructions:

1. The cooking system must only be configured and maintained by authorised and trained personnel.
2. Regularly install software updates provided by RATIONAL. Only authentic and signed software may be used. The installation of unauthorised software is prohibited and may compromise security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WiFi, VLAN for LAN). Communication with RATIONAL ConnectedCooking and other services must be via an encrypted connection (e.g. HTTPS).
4. Any manipulation or unauthorised modification of the cooking system software, hardware or network configuration is prohibited, as this leads to a loss of operational safety, which may result in warranty and liability claims.
5. It is the operator's responsibility to ensure secure integration into your IT infrastructure. The manufacturer is not liable for any damage resulting from improper use, inadequate protection, or unauthorised access.

You can enable **NTP-based** time synchronisation in the system settings if necessary. If **NTP** is enabled, the customer must ensure that a trusted and secure **NTP** server is provided.

- The **NTP** server must come from a reliable and controlled environment to ensure accurate and tamper-proof time data.
- Communication with the **NTP** server must be secured using protected network segments and suitable firewall rules.

15.3.1 Establishing a WiFi connection

If you want to connect the unit to a WiFi network where you have to log in via a website, the WiFi connection cannot be established. Cannot connect to Wi-Fi networks that require you to sign in to a website.

1. Press the button 
 2. Press the button  **Network**
 3. To activate the function, press the button:  **ON**
 4. Press the button  **WLAN**
 - > A list of all available WiFi networks is displayed. WiFi networks are sorted by signal strength.
 5. Select the desired WiFi network.
 - > You will be asked to enter the password of the WiFi network.
 6. To confirm the action, press the button: 
 - > If the connection has been successfully established, the following symbol appears in the footer: 
 - > The WiFi network will be displayed at the top of the list of available WiFi networks.
 7. To display the connection details, press this button next to the WiFi network: 
 8. To disconnect, press this button in the connection details: **Disconnect**
 9. Press on  in the icon bar to return to the overview of the network settings.
- >> The name of the WiFi network will be displayed in the **WLAN** section.

Optimised network settings allow you to connect to wireless networks with hidden SSIDs:

- Press the button  **Manual connection with WiFi**.
- You can now enter the network name (**SSID**) and the associated password.
- Press the button  to connect.

15.3.2 Connect network cable

Your unit is equipped with a network connection as standard. To connect your unit to the network and to protect the unit from water jets from all sides, use a network cable with the following properties:

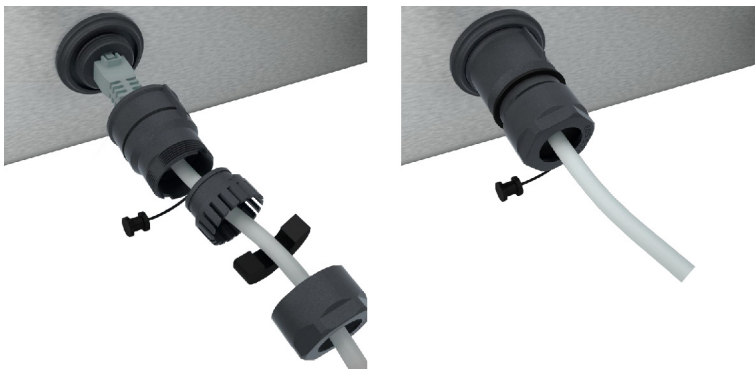
- Network cable category 6
- Maximum plug length of 45 mm
- Plug diameter of 18.5 mm
- Cable diameter of 5.5 – 7.5 mm

⚠ CAUTION

The functional parts around the network connection can heat up to over 60 °C

You can burn yourself if you connect a network cable to a unit that is currently in use or has just been in use.

1. Let the unit cool down before connecting the network cable.



1. Unscrew the protective cover.
2. Thread the individual parts of the protective cover onto the network cable.
3. Plug the network cable into the network connection.
4. Screw the protective cover back on.

15.3.3 Establish network connection

✓ You have all the data for the network connection.

1. Press the button
2. Press the button **Network settings**
3. Press the button **LAN**
4. Press the button **IP network**
5. Enter the IP address.
6. Press the button **IP Gateway**
7. Enter the IP address of the IP Gateway.
8. Press the button **IP Netmask**
9. Enter the IP netmask.
10. If you would like a server to assign the network configuration to customers, activate DHCP. Press the button **ON**
 - > Now the IP address, Gateway and DNS are automatically configured.
11. Press the button **DNS 1 (preferred)**
12. Enter the address of the DNS server.

15.4 ConnectedCooking

ConnectedCooking is the most modern network solution by RATIONAL. Whether you use one or more RATIONAL units, ConnectedCooking offers you completely new and convenient application options. The only thing you need to do is connect your RATIONAL unit to a network and register at connectedcooking.com.

In ConnectedCooking you can see the online status, cleaning details, the operating statistics and if the HACCP requirements are being complied with at a glance. The following features are also available:

- **Push notifications**

Whether it's a loading, ready-to-eat or service message, you will receive all the information you need in real time, no matter where you are.

- **Transfer and manage cooking paths**

Automatically transfer tried and tested cooking paths to all units in your business.

- **Automatic software updates**

Software updates are always provided to you free and automatically.

You will also find extensive recipe libraries, tips and tricks from our professionals as well as a variety of training videos at connectedcooking.com.

15.4.1 Connect unit with ConnectedCooking

When you connect your unit to ConnectedCooking, the following features are available:

- Transfer HACCP data automatically to ConnectedCooking [► 93]
- Automatically transferring service data to ConnectedCooking [► 111]

Operate units remotely using ConnectedCooking

- Monitor cooking system display remotely

- ✓ You have established a network connection.
- ✓ You have registered at connectedcooking.com.

1. Press the button 
2. Press the button **ConnectedCooking**
3. In the first tab, select which server you want to use for the connection. The international server **iot.com** or the Chinese server **iot.cn** can be selected.
4. Log in with your ConnectedCooking account.
 - > Enter your registration details or select the registration via QR code.
5. Next to **Connect**, press the button: **Register**
 - > After a short wait, a nine-digit PIN and a QR code are displayed. If you do not have a smartphone with you, you can register at www.connectedcooking.com. If you have a smartphone with you, you can scan the QR code.
6. Alternatively, you can register via the auto register. Only the basic functions will be available.

Registration without smartphone

1. Write down the PIN.
 2. Log on to www.connectedcooking.com.
 3. Click on the symbol: **Unit management**
 4. Select: **Unit overview**
 5. Click on the symbol: Red cross with +
 6. In the **Name** field, enter a unit name.
 7. In the **activation key** field, enter the PIN displayed on the unit.
- >> After a short time, the unit will be displayed in the unit overview of ConnectedCooking.
- >> The display will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: 

>> You will receive an e-mail confirming that the unit has been successfully registered.

Registration with smartphone

✓ You have installed an app on your smartphone that you can use to scan QR codes.

✓ You have installed the ConnectedCooking app on your smartphone.

1. Scan the QR code.

>> After a short time, the unit will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: 

>> The unit will be displayed in the unit overview of ConnectedCooking.

>> You will receive an e-mail confirming that the unit has been successfully registered.

15.4.2 Log a unit out of ConnectedCooking

You can log out of ConnectedCooking at any time (see ConnectedCooking [► 89]). The connection details will be deleted. If you want to re-connect the cooking system to ConnectedCooking, you will have to register the cooking system again. Click here for more information: Connect unit with ConnectedCooking [► 96]

1. Press the button 

2. Press the button **ConnectedCooking**

3. Press the button **Log off**

> You will be asked whether you really want to log out of ConnectedCooking.

4. Press the button 

15.5 Perform software update

Automatic software updates with ConnectedCooking

✓ Your unit is connected with ConnectedCooking.

1. Press the button 

2. Press the button  **ConnectedCooking**

3. To activate the **Download software updates automatically** function, press the button:  **ON**

4. Press the button 

5. Press the button  **Service**

6. Press the button  **Software update info**

7. Press the button **Start installation**

>> The software update is carried out and the unit is restarted.

Software update by USB stick

✓ You have connected a USB stick to the unit on which there is a software update.

✓ A message is displayed telling you that a software update has been detected.

1. Confirm the message that the software update should be carried out.

>> The software update is carried out and the unit is restarted.

16 Automatic cleaning – iCareSystem AutoDose



The iCareSystem is the intelligent cleaning and descaling system in the iHexagon. It recognises how dirty the unit is and proposes the ideal cleaning programme and the optimal quantity of care products.



16.1 General safety instructions

- For the automatic clean function, only use the cleaner recommended by the manufacturer.
- Do not connect a hose to the safety overflow.

This will prevent scalding and burns:

- Let the unit and all function parts cool down before you start the automatic clean.

This will prevent chemical burns:

- The care products cause severe chemical burns on the skin and serious damage to the eyes. Wear tight-fitting protective glasses and chemical-safe protective gloves while cleaning the unit.
- Keep the cooking cabinet door closed during the automatic clean. Corrosive cleaning agents and hot steam may otherwise escape. If you open the cooking cabinet door during the automatic clean, a warning signal will sound.
- Do not leave the core probe hanging out of the unit during the automatic clean. The cooking cabinet door gasket could be damaged and corrosive cleaning agents may escape.
- Do not clean externally attachable core probes with the automatic clean function.

If you come in contact with care products, proceed as follows:

- If you touch care products without chemical-safe protective gloves or other skin areas come in contact with cleaner, rinse the skin area with running water for 10 minutes.
- If a care product gets into your eyes, rinse your eyes with running water for 15 minutes. Remove any contact lenses.
- If you swallow a care product, rinse out your mouth with water and immediately drink half a litre of water. Do not provoke vomiting.
- Call the emergency poison helpline or a doctor.

16.2 Cleaning modes

The two following cleaning modes are available for the **light**, **medium** and **strong** cleaning programs:



Eco mode

If you select this cleaning mode, less care product and less water will be used to clean the unit when using the cleaning programs. The cleaning programs will therefore run for longer than in the normal mode.



Normal mode

If you select this cleaning mode, more care product will be used to clean the unit when using the cleaning programs. The cleaning programs will therefore be shorter than in the Eco mode.

16.3 Cleaning programmes

The following cleaning programs are available:

Programme	Mode	Description	Care product
Light	Eco / Normal	Suitable for removing light dirt and scale resulting from use of the unit at up to 200 °C.	- Active Green cartridge - Care cartridge
Medium	Eco / Normal	Suitable for removing dirt and scale resulting from cooking processes including grilling or roasting.	- Active Green cartridge - Care cartridge
Strong	Eco / Normal	Suitable for removing heavy dirt and scale resulting from cooking processes including grilling or roasting.	- Active Green cartridge - Care cartridge
Fast	–	Suitable for an interim cleaning to quickly remove heavy soiling. This cleaning program does not reset the forced cleaning.	Active Green cartridge
Rinsing without cleaner	–	Suitable for removing water-soluble dirt. This cleaning program does not reset the forced cleaning.	–
Rinse	–	Suitable for removing calcium/chalky dirt resulting from cooking processes including baking or steaming.	Care cartridge

You have the option of changing and saving existing cleaning programs individually. You can then export these and import them to other units.



TIP

If your cooking system is connected to soft water, you should set the soft water switch to "Soft water".

16.4 Cleaning, care and cleaner cartridge status

iCareSystem automatically detects the cleaning and care status of your unit.

Cleaning status

- If the display is green, the unit is clean.
- If the display is yellow, the unit is dirty. You can still continue cooking in the unit until you are asked to clean it.
- If the display is red, the unit is very dirty. Start a cleaning program immediately, at least before next being asked to clean the unit.

Care status

- If the care status is green, the steam generator is free of scale.
- If the display is yellow, the steam generator has some scale.
- If the display is red, the steam generator has a lot of scale. Start a cleaning program immediately, at least before next being asked to clean the unit.

Cartridge overview

The status of the cleaner cartridges can be checked using a diagram.



- The respective slots and the status of the cleaner cartridges are displayed.
- Four filled bars (see Slot 2) indicates full status.
- Cleaner cartridges with a yellow warning and one filled bar (see Slot 1) symbolises a cleaner cartridge that is only 25% full.
- Cleaner cartridges with a red warning (see Slot 3) symbolise an empty cleaner cartridge.
- A greyed cleaner cartridge (see Slot 4) indicates that no cleaner cartridge is inserted at this point.
- Press the button  to go to the guided cartridge change.
- Follow the on-screen instructions.
- After replacing the cleaner cartridges, please confirm on the display that you have inserted full cleaner cartridges.

16.5 Replacing the cleaning agent cartridge

CAUTION

Danger of chemical burns!

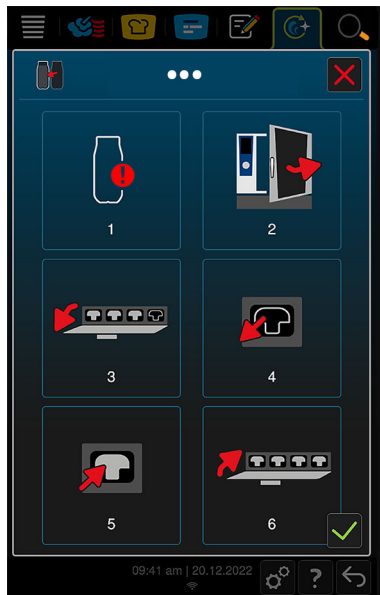
Wear tight-fitting protective glasses and chemical-safe gloves for reliable protection when handling cleaner cartridges.

NOTICE

Handling cleaner cartridges

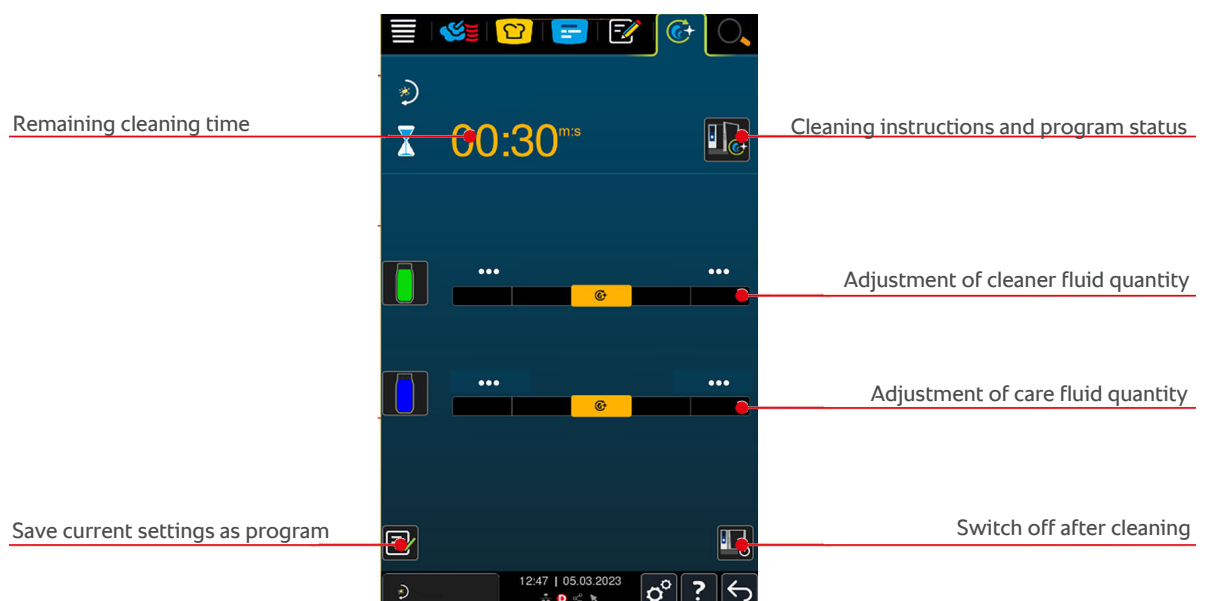
- Do not pull out or insert the cleaner cartridge in any way! Replace only empty cartridges with full ones.
- Do not use defective cleaner cartridges!
- Replace the empty cleaner cartridges, even outside of cleaning, only when instructed to do so.
- Check the cleaner cartridge for damage if they have fallen beforehand.

If you have any further questions about the correct handling of cleaner cartridges, please contact your RATIONAL Service Partner.



1. Press the button .
2. Open the cooking cabinet door.
3. Open the cleaner flap **NOTICE! Do not place anything that weighs more than 7 kg on the open cleaner flap!** The status of the cartridges is displayed automatically.
4. Pull empty cartridges out of the slot using the recessed handles.
5. Unpack the Active Green cleaner cartridges or Care cleaner cartridges, remove the cap and place the cartridge in an empty slot of the chemical storage system. You can decide for yourself how many cleaner cartridges you want to use. However, it is recommended that you use two Care cleaner cartridges and two Active Green cleaner cartridges.
6. You will be asked if you have inserted a new cleaner cartridge.
7. Close the cleaner flap.
8. Confirm with:  that you have inserted full cleaner cartridges.
9. Close the cooking cabinet door.

16.6 Start automatic clean



- ✓ The hinging racks are correctly placed in the cooking cabinet.

- ✓ The mobile oven rack is correctly placed in the cooking cabinet. **NOTICE! The locking brake of the mobile oven rack must not be activated.**
 - ✓ If your unit is equipped with the optional integrated fat drain, take the fat drip tray out of the cooking cabinet and insert the plug into the drain pipe hole. **NOTICE! This does not apply to iHexagon.**
1. Press the button in the menu bar: 
 - > If the cooking cabinet temperature is above 75 °C, this message will be displayed: **Cooking cabinet too hot**
 2. Select the desired cleaning program.
 3. You now have the option of adjusting the cleaner and care product quantity, you can select whether the cooking system should be switched off after cleaning and you can press the programming button.
 4. Open the cabinet door.
 5. Remove all containers, racks and trays from the cooking cabinet.
 6. Close the cooking cabinet door.
 7. The cool-down function starts to lower the cooking cabinet temperature.
 8. The automatic clean starts when the door is closed.
 9. Once the automatic clean is completed, an acoustic signal will sound.
 10. Dispose of empty cartridges in the recycling bin.



TIPS

- If you have used the recommended amount of Active Green cleaner and foam forms in the cooking cabinet during automatic cleaning, you should have the foam switch set by your service partner (service level). If foam still forms, contact your RATIONAL Service Partner.

16.7 Abort automatic clean

You can abort all automatic cleaning programs at any time.

1. Press and hold the button: 
 - > You will be asked if you really want to cancel the clean. It will be displayed how long the process will be aborted.
 2. Press the button 
- >> Automatic cleaning is aborted.



TIP

If there is a power outage during the automatic clean, the automatic clean will be interrupted. When the power supply is restored, the automatic clean will continue.

16.8 Forced cleaning after operating hours

If you have activated a forced cleaning process, you will be asked to clean the unit after a defined period of time. You cannot work with the unit again until the cleaning has been performed.

1. Press the button 
2. Press the button  **Cleaning**
3. Press the button  **Forced cleaning after operating hours**
4. To activate the forced cleaning process, press the button: **ON**
5. To set the time after which you would like to be prompted to clean the cooking system, press the button: **Time until cleaning request** Please note that here you should set the operating time, not the time actually elapsed.
6. Select a value from 1 to 24 hours on the scale.
7. To set the number of hours the cleaning can be delayed until the request, press the button: **Delay time of forced cleaning**
8. Select a value from 1 to 24 hours on the scale.
9. Press the button . You can now select from either the standard **cleaning programs** or one you have created.

10. Press the button  to switch the **automatic cleaning start** on or off.

11.

>> The footer shows how many operating hours remain until cleaning needs to be carried out.

17 Care

WARNING

Fat or food residues in the cooking cabinet

If you do not clean the cooking cabinet sufficiently, there is a risk of fire from fat and food residues.

1. Clean the unit daily.
2. In the event of fire, leave the cooking cabinet door closed. This will remove the oxygen from the fire. Turn off the unit. If the fire has spread, use a fire extinguisher that is suitable to extinguish the fire. Never use a water or foam extinguisher to extinguish the fire.

17.1 General safety instructions

This will prevent scalding and burns:

- Let the unit and all function parts cool down before you perform any cleaning.

This will prevent material damage, injury or fatal accidents:

- When performing any cleaning works, except the automatic clean, turn off the unit from the power supply.
- Do not spray the chemical storage with the hand shower or any type of liquid.
- Clean your unit daily even if you only use the manual steam mode.
- Do not clean the accessories/trays inside the unit when using automatic clean.

17.2 Care intervals for AutoDose

Care interval	Function parts
Daily	▪ Cooking cabinet ▪ Press-fit door gasket ▪ Cooking cabinet door ▪ Drip tray and drain channel ▪ Core probes ▪ Accessories ▪ Hand shower
Weekly	▪ Unit exterior ▪ LED cover ▪ Control panel ▪ Plastic parts
Monthly	▪ Moistening nozzle ▪ Cleaner flap

The functional parts must be cleaned according to the care interval, but can be cleaned more frequently if required.

17.3 Care intervals

Care interval	Function parts
Daily	▪ Cooking cabinet ▪ Press-fit door gasket ▪ Cooking cabinet door ▪ Drip tray and drain channel ▪ Core probes ▪ Accessories ▪ Hand shower

Care interval	Function parts
Weekly	▪ Unit exterior ▪ LED cover ▪ Control panel ▪ Plastic parts
Monthly	▪ Moistening nozzle

The functional parts must be cleaned according to the care interval, but can be cleaned more frequently if required.

17.4 Care products

Suitable care products

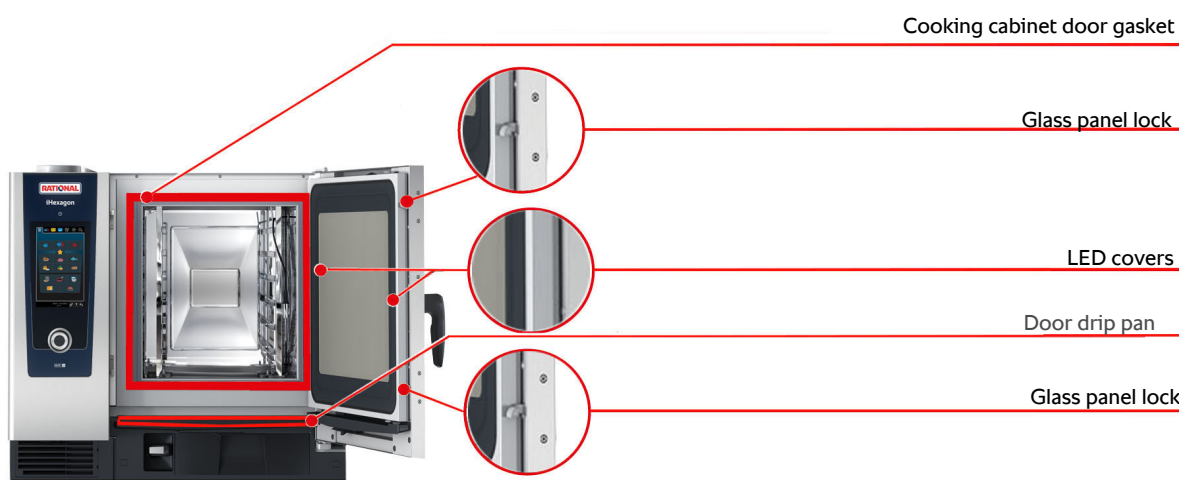
- Clean the following function parts with lukewarm water, a mild hand dishwashing detergent and a soft cloth:
 - Unit exterior
 - Cooking cabinet door glass panel
 - LED cover in the cooking cabinet door
 - Press-fit door gasket
- Clean accessories with lukewarm water, a mild hand dishwashing detergent and a soft cloth.

Unsuitable care products

Do not clean the unit, its functional parts and accessories with the following unsuitable care products:

- Scouring cleaning agents or abrasive cloths
- Substances containing hydrochloric acid, caustic solution, sulphur or other oxygen-requiring substances
- Undiluted alcohol, methanol or solvents such as acetone, benzene, toluene or xylene
- Oven cleaner or grill cleaner
- Scouring pad sponge with scrubber
- Steel wool
- High-pressure washer
- Sharp or pointed tools

17.5 Cleaning cooking cabinet door



Cleaning glass panes

1. Open the cooking cabinet door fully until it locks into place.

2. Release the locks on the glass panes by pressing lightly.
3. Swivel the glass panes of the cooking cabinet door open one after the other.
4. Clean the glass panes of the cooking cabinet door with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
5. Let the glass panes of the cooking cabinet door dry completely.

Cleaning LED covers

Once you have cleaned the glass panes of the cooking cabinet door, you can also clean the LED covers. Only clean the LED covers with suitable care products [► 105].

The LED cover is between the middle and the front glass panels of the cooking cabinet door.

- ✓ The glass panels of the cooking cabinet door are unlocked.
1. Clean the LED cover with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
 2. Remove cleaning agent residues with clear water and a soft cloth.
 3. Let the LED cover door dry completely.
 4. Lock all glass panels of the cooking cabinet door back into place.

Cleaning the cooking cabinet door gasket

If you operate your unit in continuous operation and at high cooking cabinet temperatures above 260 °C and mainly cook fatty and gelatinous food, the cooking cabinet door gasket can quickly become worn. To increase the life of the cooking cabinet door gasket, clean the gasket daily.

- ✓ The cooking cabinet door is open.
1. Clean the cooking cabinet door gasket with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
 2. Let the cooking cabinet door gasket dry completely.

Cleaning the door drip pan

If you operate your unit in continuous operation and at high cooking cabinet temperatures above 260 °C and mainly cook fatty and gelatinous food, the door drip pan can get very dirty. Clean daily to ensure a hygienic standard.

- ✓ The cooking cabinet door is open.
1. Clean the door drip pan with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
 2. Make sure that you have cleaned away cooking residues, grease deposits and encrustations.

Clean the outlet opening of the door drip pan and the flat gasket of the drain opener.

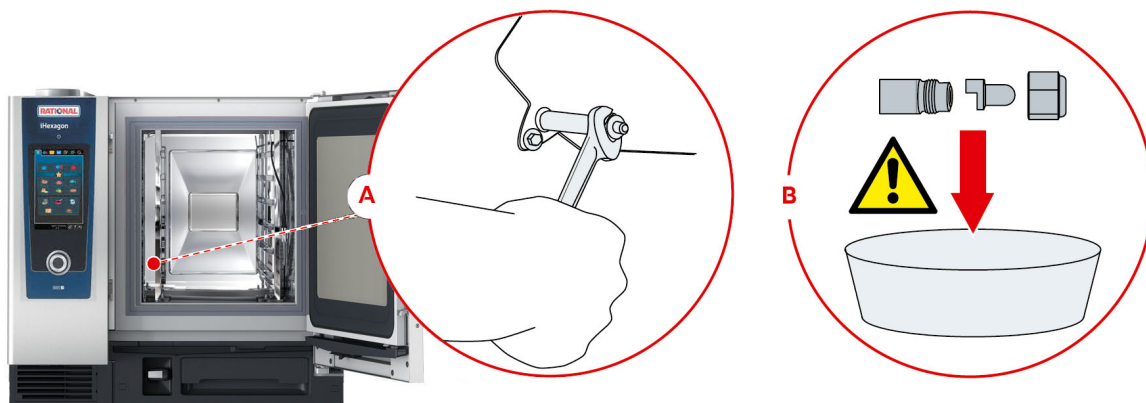
- ✓ The cooking cabinet door is open.
1. Open the drain opener with one hand on the actuator foot and hold it securely.
 2. Clean the flat gasket and outlet with a soft cloth, lukewarm water and mild detergent to remove any encrustations. Hold the drain opener securely in the open position by hand to prevent unintentional unhooking of the mechanism.
 3. If the gasket has slipped during cleaning, put it back in the correct position.

17.6 Descaling the moistening nozzle



Required tool

- Hexagon key



1. Turn off the unit.
2. Unscrew both the left hinging rack and the air baffle and then swivel the air baffle into the middle of the cooking cabinet. **NOTICE! Check that the plastic inserts are seated correctly. Ensure that the plastic inserts of the hinging racks are correctly seated during installation and removal. If you do not, loose plastic inserts may cause sparks and permanently damage the cooking system.**
3. Loosen the nut of the steaming nozzle with the hexagon key (A).
4. Remove the steaming nozzle.
5. **! WARNING! Danger of chemical burns! Wear a mask and chemical protective gloves for reliable protection when handling descaler.** Place the steaming nozzle in descaler (B).
6. Leave the steaming nozzle in the descaler until the scale is dissolved.
7. Remove the descaled steaming nozzle from the descaler.
8. Rinse the steaming nozzle thoroughly with water and then leave it to dry completely.
9. Reassemble the steaming nozzle in reverse order.

17.7 Cleaning the air filter

NOTICE

Spraying water may damage the unit if the air filter is not correctly mounted

Protection from water jets from all directions is only assured with a correctly mounted air filter.

1. slide the air filter into the unit until it locks into place.

NOTICE

Do not use sharp objects

Do not use sharp objects such as knives to open the air filter cover as this may damage the filter holder.



Required tool

- screwdriver



1. Insert the screwdriver in the recesses of the air filter cover (A).
2. Remove the air filter cover.
3. Pull out the air filter (B).
4. Clean the air filter in the dishwasher and then leave it to dry completely.
 - > If the air filter is not clean after washing in the dishwasher, it must be replaced.
5. If the air filter is clean, slide it back into the unit.
6. Reinsert the air filter cover into the unit.

17.8 Cleaning the control panel



⚠ CAUTION! Risk of cuts! The central dial has sharp edges. Wear protective gloves when cleaning the central dial and the surfaces below it.

1. Pull off the central dial by hand and without tools.
2. Clean the central dial and the surface below it with a soft cloth.
3. Replace the central dial.

If your unit is equipped with a lockable control panel, you have to unlock the lockable control panel and open the cover before cleaning the control panel.

Before you clean the display, you can lock it. This prevents accidentally starting cooking paths, performing actions or calling up functions.

1. Press and hold the button: 
 - > After a few seconds, the display lock will be activated and the symbol displayed: 
2. Clean the display with a soft cloth.
3. To lock the display, press and hold the button: 
 - > The symbol will be displayed: 
4. Pull off the central dial by hand and without tools.

5. Clean the central dial and the surface below it with a soft cloth.
6. Replace the central dial.

17.9 Cleaning the hand shower

1. Pull the hand shower hose out completely and hold it firmly.
2. Clean the hand shower and the hose with a soft sponge.
3. To remove stubborn scale, clean the hand shower and the hose with diluted vinegar.

17.10 Cleaning accessories

NOTICE

Do not leave accessories in the cooking system during automatic cleaning.

Never leave accessories in the cooking system during automatic cleaning. This could damage your cooking system or accessories.

1. Let the accessories cool before cleaning.
2. Remove any food residues and layers of fat, starch and protein with a soft cloth.
3. In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.

17.11 Clean the vent pipe of the drain section

If your unit was connected to an existing siphon upon installation, a vent pipe has been mounted in the drain section. If the water is soft or the unit is connected to a water softener and you frequently use the **medium** and **strong** cleaning programs, any foam that is produced when cleaning will be drained in the vent pipe. To ensure that the foam is properly drained, clean the vent pipe once per week.

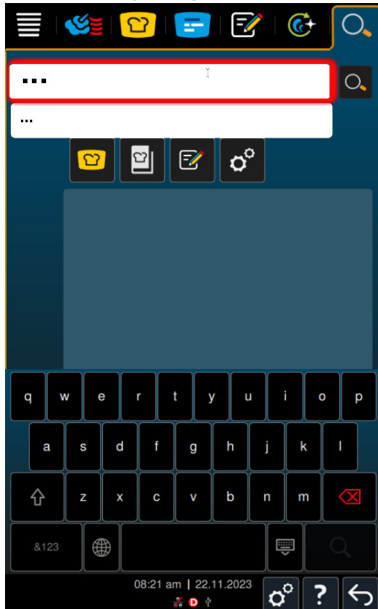
1. Keep filling hot water into the vent pipe until the vent pipe is completely clean. The water should be at least 60 °C.

18 Inspiration and help

18.1 Search assistant

The search function on your cooking system makes it easy to search for intelligent cooking paths, custom programs, settings and usage examples.

1. Press the button in the menu bar: .
2. Enter your search term. The integrated in-text search ensures precise results despite possible typing errors or similar spellings.



- > As you type, search results are suggested within the set cooking system language. The displayed path makes it possible to trace the location of the result found on the cooking system.
 - > The search results are divided into the categories **iCookingSuite** , **Usage examples** , **Custom programs**  and **Settings**. 
 - > You can filter the results by intelligent cooking paths, your own programs, settings and application examples.
3. Press on the desired icon to display the search results.

The search function allows you to start cooking paths, your own programs or application examples directly from the help section. It also helps you to understand which dishes can be found in which cooking paths. It therefore offers a comprehensive solution for an optimised cooking experience.

18.2 Telephone help

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Quick, simple, from cook to cook and 365 days a year. Simply call our RATIONAL ChefLine®. You can find the number for ChefLine® on the sticker on the cooking cabinet door, or in the settings under Service and at rational-online.com.

RATIONAL Service Partners

Our units are reliable and have a long service life. Should customers ever encounter technical issues; our RATIONAL Service Partners will provide fast, efficient assistance. Guaranteed spare parts supply and a weekend call-out team included. You can find the number under Settings > Service or at rational-online.com.

18.3 Help in a service call

18.3.1 Automatically transferring service data to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the service data is automatically transferred to ConnectedCooking at regular intervals.

✓ Your unit is connected with ConnectedCooking [► 96].

1. Press the button 
2. Press the button  **ConnectedCooking**
3. Next to **Automatically transfer service data**, press the button: **ON**

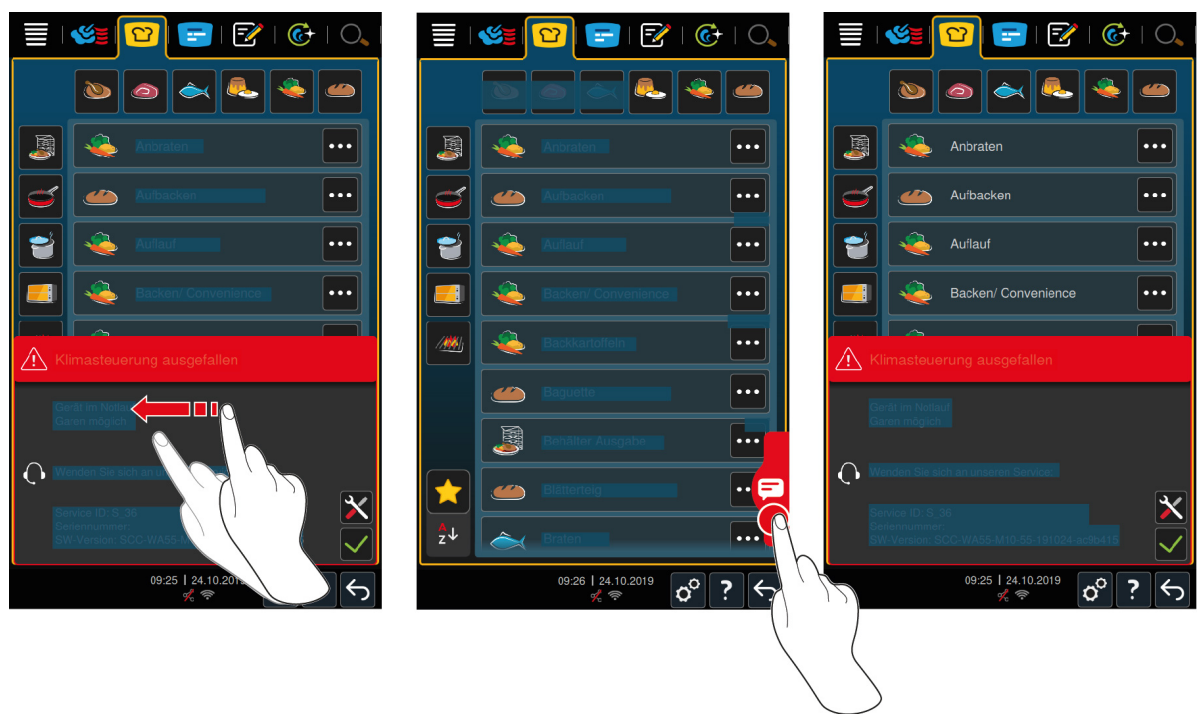
>> Service data will now transfer automatically to ConnectedCooking. You can view the data in your account at connectedcooking.com or in the ConnectedCooking app.

18.3.2 Retrieving service data

You can retrieve the service data in the settings. Click here for more information: Service [► 87]

18.4 Problem resolution

When an error message is displayed, you can swipe it away while you are waiting for assistance. The error message will be minimised and shown as a red symbol on the side. If you press on this symbol, the error message will be magnified again.



For all error messages, please contact your RATIONAL Service Partner. Always keep the serial number of your unit and the version number of the installed software to hand. Both can be found in the error message.

18.4.1 Error messages heating steam generator

Error report	Cause	Cooking possible
Service 10	The SC mechanism is faulty.	Yes
Service 11	The steam generator's water inlet is faulty.	Yes
Service 12	The measurement of the water quantity is incorrect.	Yes
Service 13	The water level in the steam generator is not recognised correctly.	Only the convection mode is available at the moment.

Error report	Cause	Cooking possible
Service 20.8	The temperature probe is defective.	Only the convection mode is available at the moment.
Service 28.4	The temperature limit of the cooking cabinet has been exceeded.	Only the convection mode is available at the moment.
Service 42.1	The water supply is faulty.	Only the convection mode is available at the moment.
Service 43.1	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 46.1	The water supply is faulty.	Yes

18.4.2 Error messages heating hot air

Error report	Cause	Cooking possible
Service 20.1	The temperature probe is defective.	No
Service 28.1	The temperature limit of the steam generator has been exceeded.	No
Service 28.2	The temperature limit of the cooking cabinet has been exceeded.	No
Service 34.1	The internal data communication is faulty.	No
Service 34.2	The internal data communication is faulty.	No
Service 34.4	The internal data communication is faulty.	No
Service 42.3	The water supply is faulty.	The steam injection is not available.
Service 42.6	The water supply is faulty.	Yes
Service 43.3	The internal water supply is not closing.	Only the convection mode is available at the moment.

18.4.3 Error messages moisture

Error report	Cause	Cooking possible
Service 20.2	The temperature probe is defective.	Yes
Service 20.4	The temperature probe is defective.	Yes
Service 30	The humidity measurement is incorrect.	Yes
Service 36	The differential pressure sensor is defective.	Yes
Service 37	The differential pressure sensor is defective.	Yes
Service 42.2	The water supply is faulty.	Yes
Service 43.2	The internal water supply is not closing.	Only the convection mode is available at the moment.

18.4.4 Cleaning error messages

Error report	Cause	Cooking possible
Service 25	The water quantity required by the iCareSystem is too low.	–
Service 26	The ball valve cannot find the open position.	No
Service 27	The ball valve cannot find the closed position.	No

Error report	Cause	Cooking possible
Service 34.8	The automatic clean does not work.	Yes
Service 43.6	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 47.1	The waste water pump is defective.	Yes
Service 47.2	The waste water pump is defective.	Yes
Service 48.1	The circulating pump is defective.	Yes
Service 48.2	The circulating pump is defective.	Yes
Service 110	An error occurred in the SC pump during the automatic clean.	No
Service 120	An error occurred in the water level recognition during the automatic clean.	No

18.4.5 iCareSystem error messages - Care

Error report	Cause	Cooking possible
Service 40	The quantity of care liquid required by the iCareSystem is too low.	Yes
Service 42.4	The water supply is faulty.	Yes
Service 43.4	The internal water supply is not closing.	Only the convection mode is available at the moment.
Service 49.1	The water supply is faulty.	Yes
Service 49.2	The water supply is faulty.	Yes

18.4.6 Notification centre

Error report	Cause	Cooking possible
Service 17	The unit model is incorrect.	No
Service 29	The board temperature is too high.	No
Service 31.1	The core probe in the cooking cabinet is defective.	Yes, you cannot use the core probe.
Service 31.2	The core probe in the cooking cabinet is defective.	Yes, but you cannot use the core probe.
Service 34.16	The internal data communication is faulty.	Yes
Service 34.64	The internal data communication is faulty.	Yes
Service 34.400	The internal data communication is faulty.	Yes
Service 41	The steam injection nozzle or the steam injection pipe has scale.	The steam injection is not available.
Service 50	The real time clock on the CPU is not initialised. Set the date and time.	Yes
Service 51	The battery is defective.	Yes
Service 52.1	The cooking cabinet lighting is not working correctly.	Yes
Service 52.2	The cooking cabinet lighting is not working correctly.	Yes
Service 72	The activation temperature of a temperature probe has been exceeded.	No

18.4.7 Microwave error messages

Error report	Cause	Cooking possible
Service 70.3	Microwave cooling fan failure	No
Service 70.4	Microwave cooling fan failure	No
Service 71.3	Failure of microwave power supply unit	No
Service 71.4	Failure of microwave power supply unit	No
Service 73.64	Overtemperature microwave	No
Service 73.128	Overtemperature microwave	No
Service 73.256	Overtemperature microwave	No
Service 73.512	Overtemperature microwave	No
Service 77.1	Safety chain interrupted	No
Service 77.2	Magnetron malfunction	No
Service 77.3	Magnetron malfunction	No
Service 77.4	Magnetron malfunction	No
Service 77.5	Magnetron malfunction	No
Service 77.7	Magnetron malfunction	No
Service 77.8	Door detection faulty	No
Service 77.11	Safety chain interrupted	No
Service 77.12	Magnetron malfunction	No
Service 77.13	Magnetron malfunction	No
Service 77.14	Magnetron malfunction	No
Service 77.15	Magnetron malfunction	No

19 Maintenance

You can perform the following maintenance work yourself:

- Front side Replacing air filter
- Replacing the cooking cabinet door gasket

19.1 Replacing the front air filter



Required tool

- screwdriver



✓ A message will be displayed that the air filter needs to be replaced.

1. Insert the screwdriver into the recesses of the air filter cover.
2. Remove the air filter cover.
3. Pull out the air filter.
4. Slide the new air filter into the unit until it locks into place.
5. Reinsert the air filter cover into the unit.

NOTICE

Spraying water may damage the unit if the air filter is not correctly mounted

Protection from water jets from all directions is only assured with a correctly mounted air filter.

1. slide the air filter into the unit until it locks into place.

NOTICE

Replace side air filters

The side air filters may only be replaced by RATIONAL service employees.

19.2 Replacing the cooking cabinet door gasket



1. Open the cabinet door.
2. Pull the cooking cabinet door gasket out from the groove and dispose of it.
3. Moisten the retaining lips of the new gasket with soapy water.
4. First press the corners of the gasket into the corners of the groove.
5. Then press the rest of the gasket into the groove.

20 Transport

20.1 Transport unit

WARNING

The castors can be damaged if the unit or the Combi-Duo is moved with the parking brakes applied

If the castors are damaged, the unit or the Combi-Duo could tip over and seriously injure you.

1. Release the parking brakes on the castors before you transport or move the unit or the Combi-Duo.
2. Only move the cooking system or Combi-Duo with two people at a time to ensure secure transport.

WARNING

The castors can be damaged if the alignment of the castors is changed with the parking brakes applied

If the castors are damaged, the unit or the Combi-Duo could tip over and seriously injure you.

1. If the castors protrude from under the unit or the stand and you wish to change the alignment of the castors, first release the parking brakes and then turn the castors.
2. Do not kick against the castors.

CAUTION

Units could tip over when transported over thresholds or inclinations

When moving units over thresholds or inclinations, the unit could tip over and injure you.

1. Carefully move units over thresholds and inclinations.

CAUTION

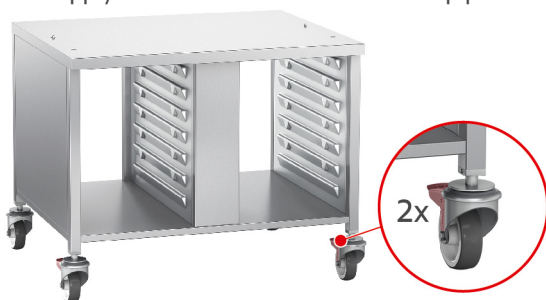
Units and Combi-Duos on castors can tip over when transported or moved

If your unit is on castors or your Combi-Duo is on a stand with castors and you do not release the parking brakes before you transport or move the unit, the unit or Combi-Duo may tip over and injure you.

1. Release the parking brakes on the castors before you transport or move the unit or the Combi-Duo.
2. Apply the parking brakes again after transport.

You can move units that are on mobile stands or castors.

- ✓ The steam generator is emptied and the cleaning box is pumped out. **Both of these actions should only be carried out by a service partner.**
1. Before you transport the unit to another location, you must properly disconnect the unit from the power supply and from the water and waste water pipes.
 2. Once you have transported the unit to its new space, you must properly reconnect the unit to the power supply and the water and waste water pipes and apply the parking brakes on the mobile stand or the castors.



3. If you would like to pull the unit forwards slightly when cleaning the kitchen, release the parking brakes of the mobile stand or the castors.

4. Carefully pull the unit forwards.
5. Once you are finished with cleaning the kitchen, carefully slide the unit back into place and apply the parking brakes.

21 Decommissioning and disposal

21.1 Decommissioning

Contact your RATIONAL Service Partner if you would like to decommission the unit.

21.2 Disposal



Old units contain recyclable materials. Dispose of old units in an environmentally sound way using the appropriate disposal systems.

22 Technical data

Please also note the technical data on the model plate. The model plate is on the left next to the control panel.

22.1 Units with an electrical connection

	Value
Weight (without packaging) Model 6-1/1	154 kg
Protection class	IPX5
Environmental conditions	5 – 40 °C
Airborne sound emission	≤60 dBA
WiFi standard	IEEE 802.11 b/g/n
Frequency and max. transmission power WLAN	2.4 GHz/19.5 mW

22.2 Models and version names

The model names and the version on the model plate are different. Please refer to the classification in this table.

Model	Version name
LM400	iHexagon 6-1/1

22.3

22.4 Conformity

22.4.1 Units with an electrical connection

This unit meets the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery
- Directive 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit meets the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015
- EN 62233:2008
- EN 1717:2000

Index

A

Abort	35, 41
Abort cooking process	33, 35, 41
Activate/deactivate demo mode	73
Adjust the overall volume	70
Air filter	
Cleaning	108
Air speed	32, 37
Automatic cleaning	
Cleaning programs	99

B

Basic unit settings	
Export all basic unit settings	81
Import all basic unit settings	81
Boiling temperature	36
Boost mode	33
Brushing	33

C

Cabinet temperature	31, 36
Combination of steam and hot air	39
Convection	40
Steam	38
Care	
Accessories	109
Central dial	109
Control panel	108
Hand shower	109
Care products	
Suitable care products	105
Unsuitable cleaning agents	105
Carve	33
Central dial	20
clean	108
Clean LED cover	106
Cleaning	
Air filter	108
Cooking cabinet door	105
Cooking cabinet door gasket	106
LED cover	106
Quick clean	99
Cleaning programs	
Light	99
Medium	99
Strong	99
Cleaning programs (rinsing without cleaner)	99
Cockpit	35
Confirm action	33
ConnectedCooking	
Register the unit without smartphone	96
Register with smartphone	97
Continuous operation	31
Control panel	
clean	108
Cooking cabinet climate	

Combination of steam and hot air	39
Convection	40
Steam	38
Cooking cabinet door	
Clean LED cover	106
Cleaning	105
Cleaning the gasket	106
Cooking cabinet humidity	31, 32
Cooking level	32
Cooking path	
monitor the intelligent cooking path	35
start intelligent cooking path	59
cooking system	
load	33
Operate with gestures	19
Cooking time	31
Cool-down function	37
Core probe	
Fish fillets	23
insert	22, 23
move	34
Steak	22
Core probes	
Baked goods	24
Error report	24
Inserting into the food	21
Large pieces of meat	22
Remove	24
Small food item	22
Vegetables	23
Whole chicken	23
Whole fish	23
Core temperature	31
Country cuisine	
Select primary country cuisine	74
Select secondary country cuisine	74
Crisp	34

D

Date	68
set	69
Delta-T cooking	32
descaling	
steaming nozzle	107
Display	
open	68
Display brightness	
set	70
Set dimming after x min	70

F

Favourite	
Save setting as a favourite	68
Fill up	33
Flash steam	32
Food thickness	31
Forced cleaning	102

Frying level 30

G

Cleaning 105

H

HACCP data

Export all HACCP data 81

Export HACCP data over a period of time 81

Hand shower

clean 109

Spray 24

use 24

Help

Select cooking system help 19

Hold 34

Hold core temperature 34

Humidification 32, 37

I

iProductionManager

Combination check 47

Placement logic 48

L

Language

Set the user interface language 68

Light

set 70

M

Maintenance

Replace gasket 116

Replacing air filter 115

Manual cooking

Combination of steam and hot air 40

Convection 41

Steam 39

Mix 33

Moves 19

N

New batch 34

O

Operating the unit

Central dial 20

P

Performing maintenance yourself 115

Pierce 33

Preheat 33

Profile

activate 84, 91

Add new profile 90

delete 92

modify 90

New profile 90

Program

create an intelligent program 56

create manually 54

Delete all own programs 80

export 80

import 80

save 56

start manual program 59

Prompts

load 33

R

Replace gasket 116

Replacing air filter 115

Reset core probe 33

Residual time 33

Rinse 99

Roast 32

S

Safety instructions

General 12

Screen saver

Activate after x min 70

Activate or deactivate 70

Search function 110

Setting the cooking time format 75

Settings

Save as a favourite 68

Shopping basket

check 59

programming 58

save 59

start 60

Size of food 31

Sound

set 70

steaming nozzle

descaling 107

Switch off the unit 17

Switch on the unit 17

T

Temperature format

set 69

Time 68

set 69

Synchronise time via ConnectedCooking 69

Time continued 34

U

User images

Delete all own images	81
Export images	80
Import images	80
User profile	
Export profiles	79
Import profiles	80

RATIONAL AG

Siegfried-Meister-Straße 1

86899 Landsberg am Lech

Tel. +49 (0)8191 3270

Fax +49 (0)8191 21735

info@rational-online.com

rational-online.com