

4.5 Cleaning the bypass system



Information:

- Only with a clean bypass system can the correct steam saturation be ensured.
- **Frequency:** Weekly or monthly (depends on dirt build-up)



Attention:

Do not operate unit when cleaner is in the bypass system.



Instruction:

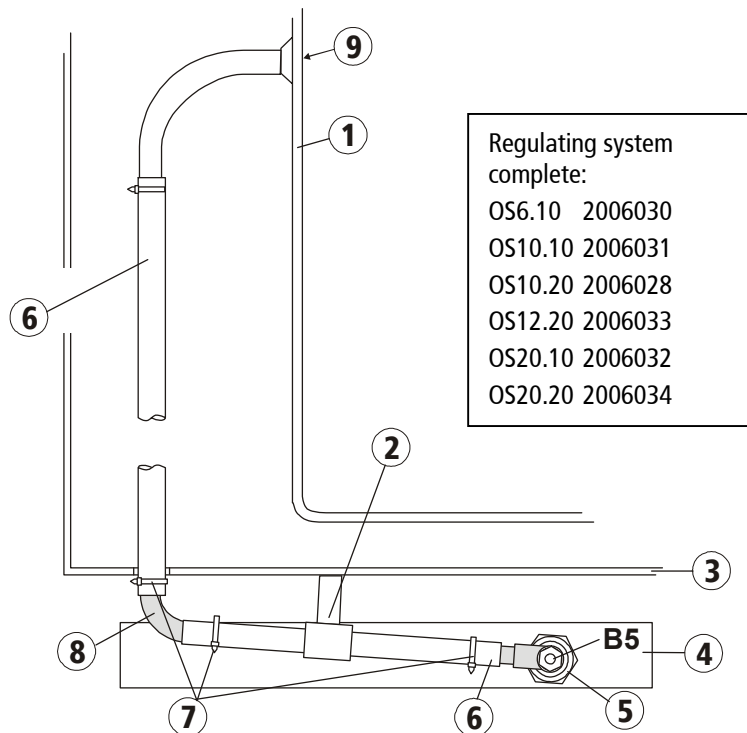
- When spraying the oven with **CONVOClean** or **CONVOClean forte** additionally spray into the opening of the oven rear wall (bypass system).
- After the working time, flush thoroughly with the hand shower.



Check:

Additionally, the bypass system under the unit should be checked:

The bypass pipe must slope diagonally from the rear to the front and should not sag. Otherwise there is the possibility of a water sack forming and prevents the steam regulator from functioning. Additionally, the bypass probe and the bypass pipe itself must be kept clean. This problem normally arises in cooking programmes with steam (i.e. washing away the spices in superheated steam or excess water left upon the plates in regenerating).



- 1 = Oven rear wall
- 2 = Fastening fitting for silicone hose on OS 10.20/12.20/20.20
- 3 = Underneath the unit
- 4 = Condenser
- 5 = Regulating pipe, bypass part no.: 2000022
- 6 = Silicone hose, part no.: 7002015
- 7 = Cable connector (heat resistant) part no.: 4007087
- 8 = Copper elbow, part no.: 6006023
- 9 = Bypass opening in the oven rear wall