GROEN.

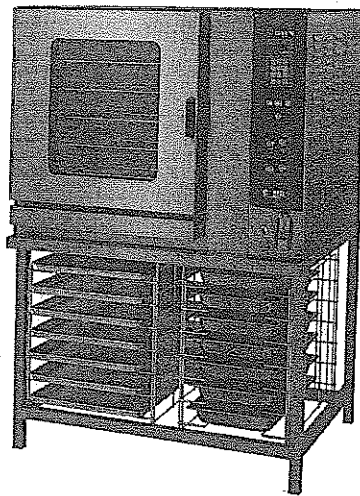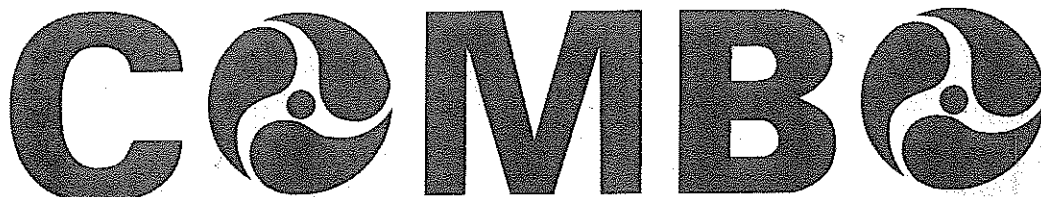## Operating Guide
for
COOK HOLD PROBE
Convection Combo™ Ovens

Model C/2-20EFB shown
with optional pan rack

For Models:
CC-E, C/2-E
CC-G, C/2-G

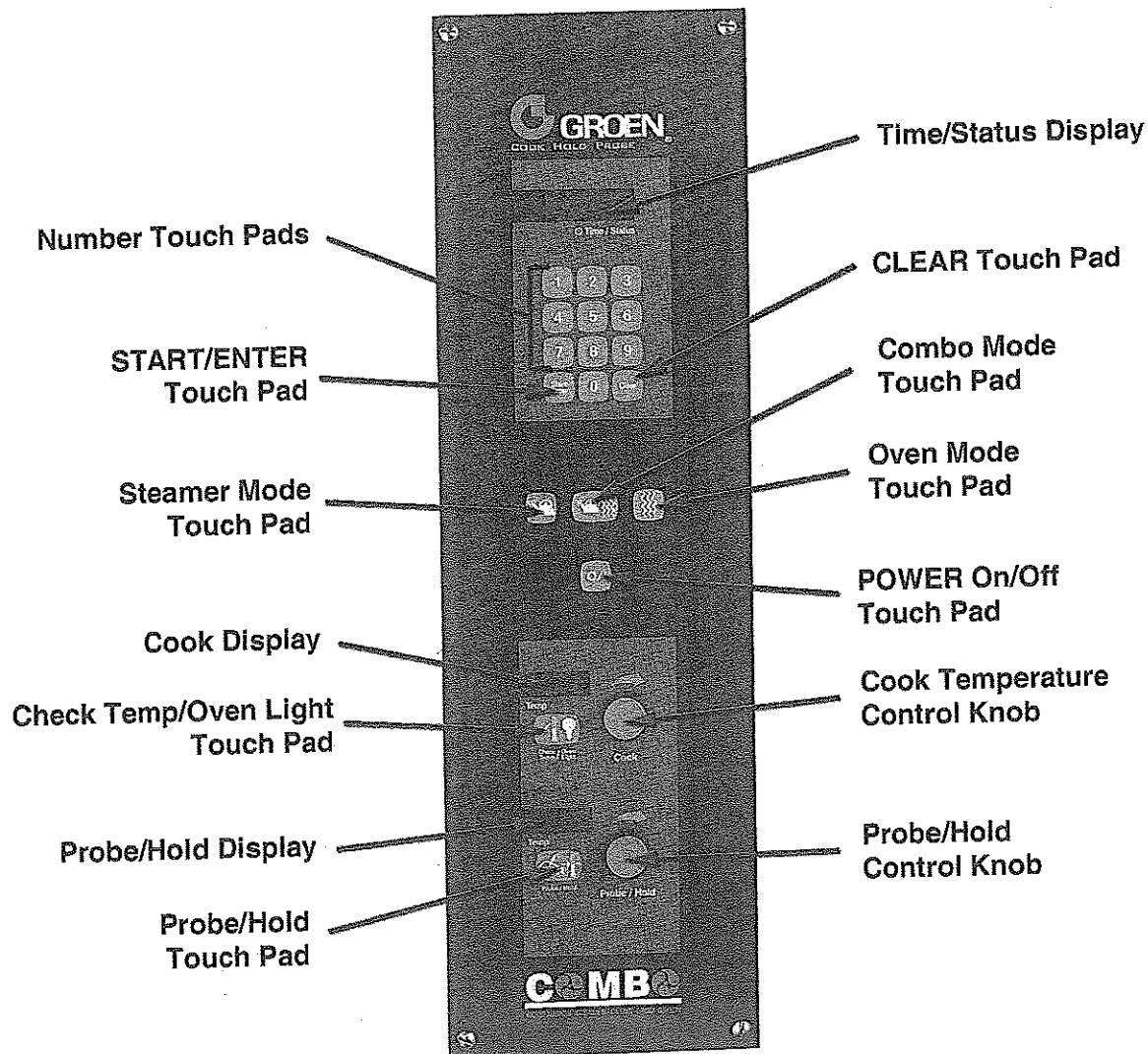# COMBO

COMBINATION STEAMER-OVENS FROM GROEN

1.0 General Description

Your Groen *Cook Hold Probe* Convection Combo™ allows you to cook a product in the mode of your choice, using either a set temperature and time or a set probe temperature to be obtained with the product, and hold it at a warm, safe temperature for serving. The meat probe controls the unit by monitoring and cooking products to pre-set temperatures.

The Combo has a stainless steel cooking chamber, a steam generator, and uses touch pad-operated electronic circuitry to control operation. The Convection Combo™ functions as a convection oven, a self-contained pressureless steamer, or as a combination oven-steamer. You select the function(s) you want by pressing the control panel touch pads.

The control panel is solid-state. Its circuitry includes a self-diagnostic program to support troubleshooting. In addition, a pre-programmed cleaning cycle helps you in daily cleaning and maintenance. The features of you Convection Combo™ control panel allow you to set a cooking temperature and time in the oven or combination steam and oven modes, cook it and then hold it at a safe warming temperature - all automatically!

Number Touch Pads

START/ENTER Touch Pad

Steamer Mode Touch Pad

Cook Display

Check Temp/Oven Light Touch Pad

Probe/Hold Display

Probe/Hold Touch Pad

Time/Status Display

CLEAR Touch Pad

Combo Mode Touch Pad

Oven Mode Touch Pad

POWER On/Off Touch Pad

Cook Temperature Control Knob

Probe/Hold Control Knob

Groen Convection Combo™ ovens are exceptionally versatile. You can cook almost any food except candy in the oven pans and racks once you have selected the correct cooking mode.

STEAM: vegetables, seafood, rice, pasta
COMBO: meats, poultry, casseroles
OVEN: bread, cakes, pies, biscuits

Cooking Modes:
STEAM: Maintains boiling temperature to produce steam in the cavity.
COMBO: Maintains boiling temperature to produce steam in the cavity and super-heats the steam with cavity temperatures ranging from 220 °F (105 °C) to 500 °F (260 °C).
OVEN: Air heats chamber from 200 °F (95 °C) to 500 °F (260 °C).
PROBE: Optionally used to cook meat in either COMBO or OVEN mode. May be set for meat core temperatures ranging from 120 °F (49 °C) to 200 °F (95 °C)
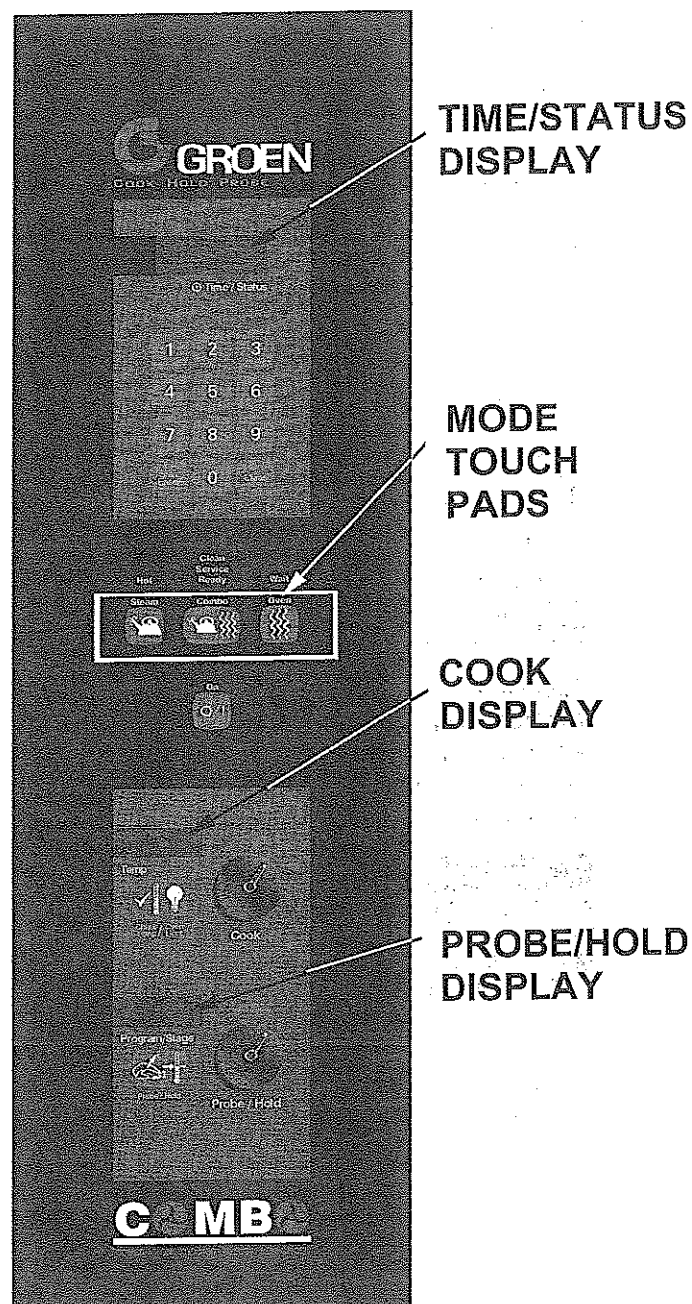
2.0 Cook Hold Probe Cooking

With the *Cook Hold Probe* Convection Combo™ Oven option, you can cook a product in the mode of your choice using a number of versatile options. When creating a cooking program, you must decide on up to three cooking mode(s) - **STEAM**, **OVEN** (air), or **COMBO** (both air and superheated steam). It is then easy to program the cooking time and cooking temperature.

PROCEDURES

In each of the procedures outlined in this Guide, a table will show the status of panel display elements at each step:

Time/Status	Shows what should appear in the Time/Status display window
Mode lights	Shows Steam, Combo or Oven Light(s) status
Cook Temp	Shows Cook Temperature Setting
Hold Temp	Shows Hold Temperature Setting

TIME/STATUS DISPLAY

MODE TOUCH PADS

COOK DISPLAY

PROBE/HOLD DISPLAY

The Convection Combo™ oven-steamer uses touch pad-operated electronic circuitry to control operation.

3.0 COOK Only Cooking

With the *Cook Hold Probe* Convection Combo™ Oven, you can cook a product in the mode of your choice at a temperature you have selected, for a specified period of time. To cook the product, you decide on up to three cooking modes - STEAM, COMBO (both air and super-heated steam). Or OVEN (air). It is then easy to set the cooking time and the cooking temperature. When you operate the Combo in STEAM mode, the air temperature is automatically preset for preheating only.

Time/Status	01:30 (Hours:Minutes)
Mode lights	Oven
Cook Temp	350°
Hold Temp	Blank

First select the cooking mode: **STEAM** only, **COMBO** combination steam and oven (both air and super-heated steam) or **OVEN** (air only), select the cooking mode desired by pressing the appropriate touch pad.
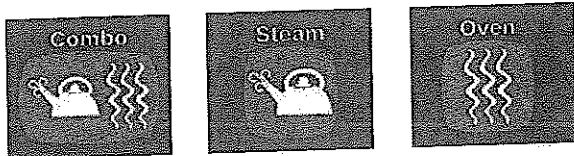
Select the planned **time to cook** using the numbered key pads. For example, enter 1 and 0 to program a period of 10 minutes; enter 1 - 3 - 0 or 9 - 0 for one hour and 30 minutes. The **Time/Status** display will show the programmed time (1:30 in the example).

Select the cooking temperature by turning the Cook Knob until the desired cooking temperature is displayed.

To start cooking, place the product in the unit, close the door and press START.

When the cooking cycle is finished, the unit will stop cooking and begin beeping to signal End-of-Cycle. The beeping will continue until the door is opened or the CLEAR key is pressed.

4.0 Cook and Hold Cooking

With your *Cook Hold Probe* Combo Oven option, you can finish cooking a product and hold it at a much lower temperature for an additional period. When programmed to Cook and Hold, the unit will not signal when cooking is finished, but will reduce the temperature to the Hold setting and continue to operate. **BE SURE TO ALLOW FOR CONTINUED COOKING WHILE THE COMBO COOLS TO THE HOLD TEMPERATURE WHEN PLANNING THE TIMING SEQUENCES.**

Begin by setting the time, mode and temperature, as described in Cook Only Cooking. Then turn the Probe/Hold Knob until the desired hold temperature shows in the Probe/Hold display (applies only to the Comb and Oven modes).

Put the product in the oven, and begin cooking by pressing the START key.

When cooking is done, the Cook Temperature will disappear from the display, and the temperature will be maintained at the Hold setting. **DON'T FORGET TO ALLOW FOR CONTINUED COOKING WHILE THE COMBO COOLS TO THE HOLD TEMPERATURE.**

The time shown in **Time/Status** will count upward, alternating between "Hold" and time. The time shown indicates how long the product has been held at temperature. This continues until the door is opened or the CLEAR key is pressed.

Time/Status	01:30
Mode lights	Oven
Cook Temp	Blank
Hold Temp	130 °F

In the example above, the unit has been holding in the oven mode for one hour, thirty minutes at a temperature of 130° F.

5.0 Cook to Probe Cooking

Using the *Cook Hold Probe* Convection Combo™ Probe feature, you can cook a product until its internal temperature has attained a specified temperature as measured by the meat probe. To use the Probe, set the cooking time (upper panel), the mode and the cooking temperature. Then press the Probe/Hold key. **Prob** will appear in the Hold Temp display. Three seconds later, the display will change to the selected probe temperature.

Set the final desired internal product temperature using the Probe/Hold knob (ranges from 120° F [49° C] to 200° F [93° C]). This temperature will appear in the lower Temperature display. The Prgm/Stage display will show the selected cooking temperature.

If no temperature is selected, the display will show 120, which is the minimum probe set temperature.

Time/Status	01:30
Mode lights	Oven
Cook Temp	350 °F
Probe	120

Plug the meat probe into its socket. Insert the probe into an appropriate position in the meat, much as you would a meat thermometer. Generally, this is toward the center or the thickest part of the meat.

Load the product into the oven and close the unit door. The unit will begin cooking. **(Pressing START is not required.)**

The actual probe temperature will be shown in the Cook display, and will continue to show until the product reaches the selected temperature. At that point, the unit will sound a repeating series of three beeps until the probe is removed or CLEAR is pressed. At the same time, steam (if Combo modes was selected) will shut down, and the oven will regulate the air temperature to that of the probe. "DONE" will flash in the time display.

If the probe is disconnected, the Time/Status display will display "prob," then "open." Turning the Probe knob counterclockwise will reset the operation of the unit and cause the display to disappear. This will also occur when the probe temperature falls six degrees Fahrenheit below the set temperature.

NOTE: The meat probe does not operate in the Steam mode. It also cannot be selected if the timer is running or is paused.

6.0 Cook to Probe with Hold

Cook to Probe with Hold allows you to select a cooking mode, the oven and probe temperatures and a hold temperature. The Combo oven will cook at the selected temperature until the food reaches the selected probe temperature. When the probe senses the selected temperature for longer than 30 seconds, the unit will reduce the heat to a pre-set hold temperature. As it does so, it will show all zeroes in the Time/Status display, with the colon flashing. The display alternates between Hold and Time in Hold to indicate that the unit is operating in hold. During this time the Time/Status display counts upward to show how long (in minutes) the unit has been holding.

BE SURE TO ALLOW FOR CONTINUED COOKING WHILE THE COMBO COOLS TO THE HOLD TEMPERATURE WHEN PLANNING THE TIMING SEQUENCES.

Time/Status	00:00
Mode lights	Combo
Cook Temp	220 °F
Probe	Blank

First select the cooking mode: **STEAM** only, **COMBO** combination steam and oven (both air and super-heated steam) or **OVEN** (air only), select the cooking mode desired by pressing the appropriate touch pad.

Select the cooking temperature by turning the Cook Knob until the desired cooking temperature is displayed.

Set the final desired internal product temperature using the Probe/Hold knob (ranges from 120° F [49° C] to 200° F [93° C]). This temperature will appear in the Prgm/Stage display. The Cook

display will show the selected cooking temperature. Press **START** to lock in the probe temperature. *Hold* will be displayed in the Probe/Hold display for three seconds.

Turn the Probe/Hold knob until the desired temperature appears in the Temp display. The actual temperature will appear in the Time/Status display until the Hold operating temperature is reached.

Time/Status	86 °F
Mode lights	Combo
Cook Temp	350 °F
Probe	125 °F

Plug the meat probe into its socket. Insert the probe into an appropriate position in the meat, much as you would a meat thermometer. Generally, this is toward the center or the thickest part of the meat.

Load the product into the oven and close the unit door. The unit will begin cooking. **(Pressing START is not required.)**

The actual probe temperature will be shown in the Time/Status display, and will continue to show until the product reaches the selected temperature. At that point, the unit will enter the Hold mode.

The Time/Status display will alternate between the time the unit is operating in the Hold mode and the word "Hold." The unit will Hold at the set temperature for up to 100 hours and 39 minutes.

NOTE: The meat probe does not operate in the Steam mode. It also cannot be selected if the timer is running or is paused.

7.0 Optional Hold

This optional feature permits low temperature holding when the unit has already been set in the Oven or Combo Mode. Whether Oven or Combo Mode has been selected has no effect on this optional feature's operation. Hold Mode controls are located at the bottom of the control panel.

The Prgm/Stage display shows the selected holding temperature. This display is blank when the Hold Mode has been turned off.

Turning the Hold Control Knob clockwise activates the Hold Mode and sets temperatures in 5°F increments within a range of 120°F to 200°F (30 to 95°C). The **OVEN** or **COMBO** mode light must be on before Hold Mode can operate.

GROEN®

Programming Guide
for

PROGRAMMABLE

Convection Combo™ Ovens
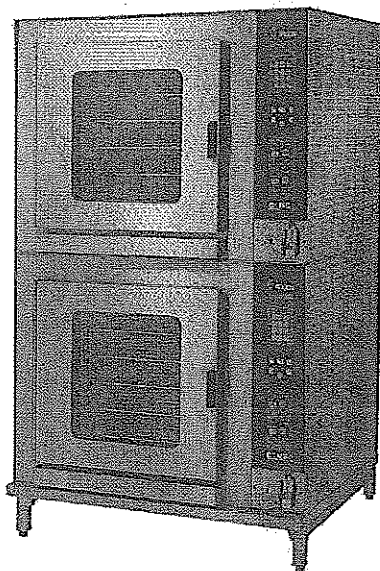
For Models:
CC-E, C/2-E
CC-G, C/2-G

Model (2)C/2-GFA shown

C●MB●

COMBINATION STEAMER-OVENS FROM GROEN

1.0 General Description

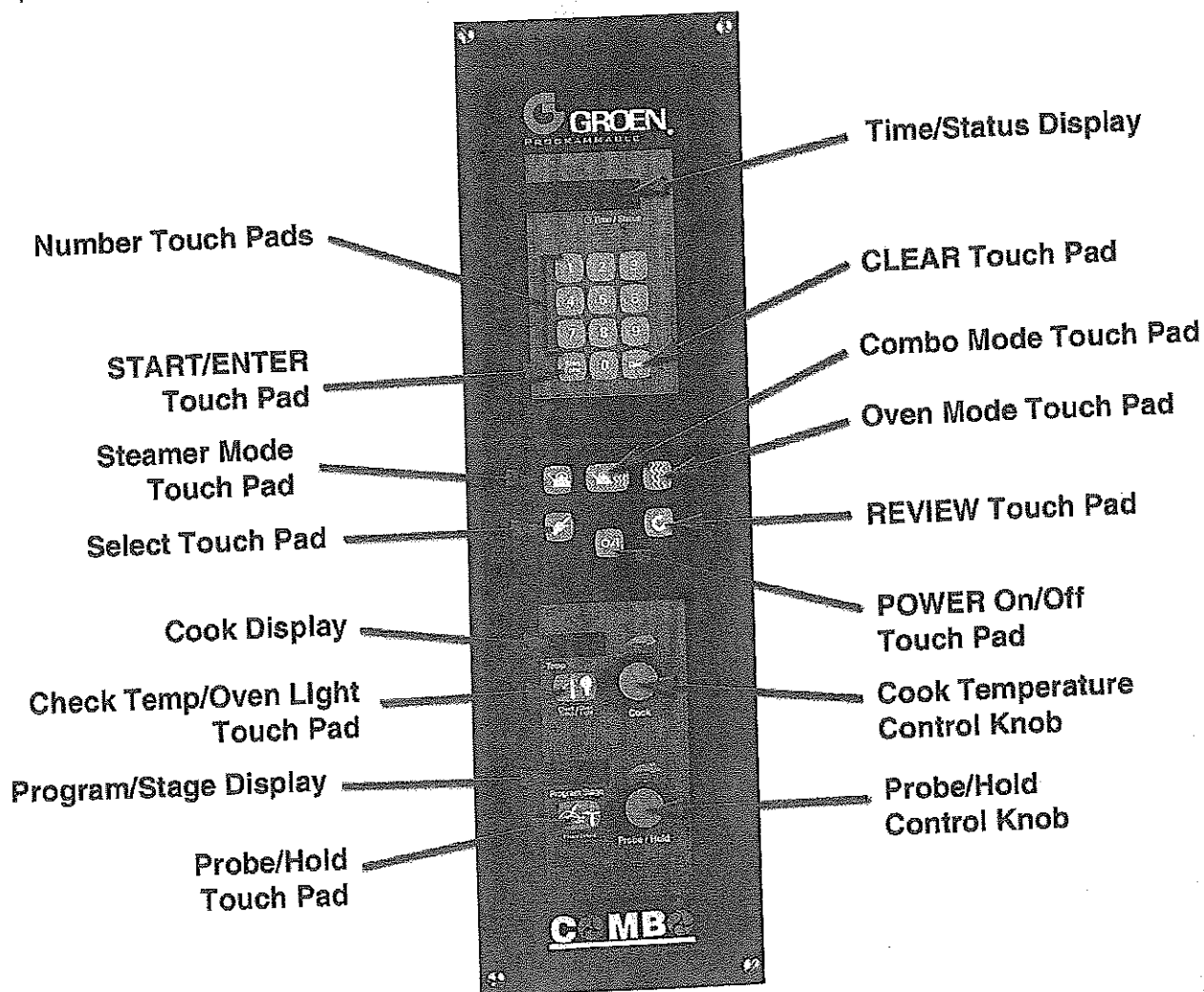Your Groen *Programmable* Convection Combo™ combines the features of a convection steamer and convection oven with the ability to pre-set up to 50 individual cooking programs for your favorite menu items. It has a stainless steel cooking chamber, a steam generator, and uses touch pad-operated electronic circuitry to control operation. There is also a standard meat probe which controls the unit by monitoring and cooking products to pre-set temperatures. The Convection Combo™ functions as a convection oven, a self-contained pressureless steamer, or as a combination oven-steamer. You select the function(s) you want by pressing the control panel touch pads.

The control panel is solid-state. Its circuitry includes a self-diagnostic program to support troubleshooting. In addition, a pre-programmed cleaning cycle helps you in daily cleaning and maintenance. The *Programmable* features of your Convection Combo™ control panel allow you to combine cooking steps into a single program. For example, you might STEAM an item for 20 minutes, switch to COMBO mode to bake for 40 minutes at 325° F, and follow up with 10 minutes of high temp browning at 475° F in the OVEN mode — all automatically!

You can program up to three steps, if desired, in each of the 50 programs you enter.

Number Touch Pads

START/ENTER Touch Pad

Steamer Mode Touch Pad

Select Touch Pad

Cook Display

Check Temp/Oven Light Touch Pad

Program/Stage Display

Probe/Hold Touch Pad

Time/Status Display

CLEAR Touch Pad

Combo Mode Touch Pad

Oven Mode Touch Pad

REVIEW Touch Pad

POWER On/Off Touch Pad

Cook Temperature Control Knob

Probe/Hold Control Knob

Groen Convection Combo™ ovens are exceptionally versatile. You can cook almost any food except candy in the oven pans and racks once you have selected the correct cooking mode.

STEAM: vegetables, seafood, rice, pasta
COMBO: meats, poultry, casseroles
OVEN: bread, cakes, pies, biscuits

Cooking Modes:
STEAM: Maintains boiling temperature to produce steam in the cavity.
COMBO: Maintains boiling temperature to produce steam in the cavity and super-heats the steam with cavity temperatures ranging from 220 °F (105 °C) to 575 °F (300 °C). The maximum temperature is using the probe or the Hold feature is 500° F (260° C).
OVEN: Air heats chamber from 200 °F (95 °C) to 575 °F (300 °C).
PROBE: Optionally used to cook meat in either COMBO or OVEN mode. May be set for meat core temperatures ranging from 120 °F (49 °C) to 200 °F (95 °C)

2.0 Programmed Cooking

With the *Programmable* Convection Combo™ Oven option, you can automate up to 50 multi-step routine cooking procedures. When creating a cooking program, you must decide on up to three cooking mode(s) — **STEAM**, **OVEN** (air), or **COMBO** (both air and superheated steam). It is then easy to program the cooking time and the cooking temperature.

PROCEDURES

In each of the procedures outlined in this Guide, a table will show the status of panel display elements at each step:

Time/Status	Shows what should appear in the Time/Status display window
Mode lights	Shows Steam, Combo or Oven Light(s) status
Temp	Shows Temperature Setting
Prgm/Stage	Shows program status (Pr or St)
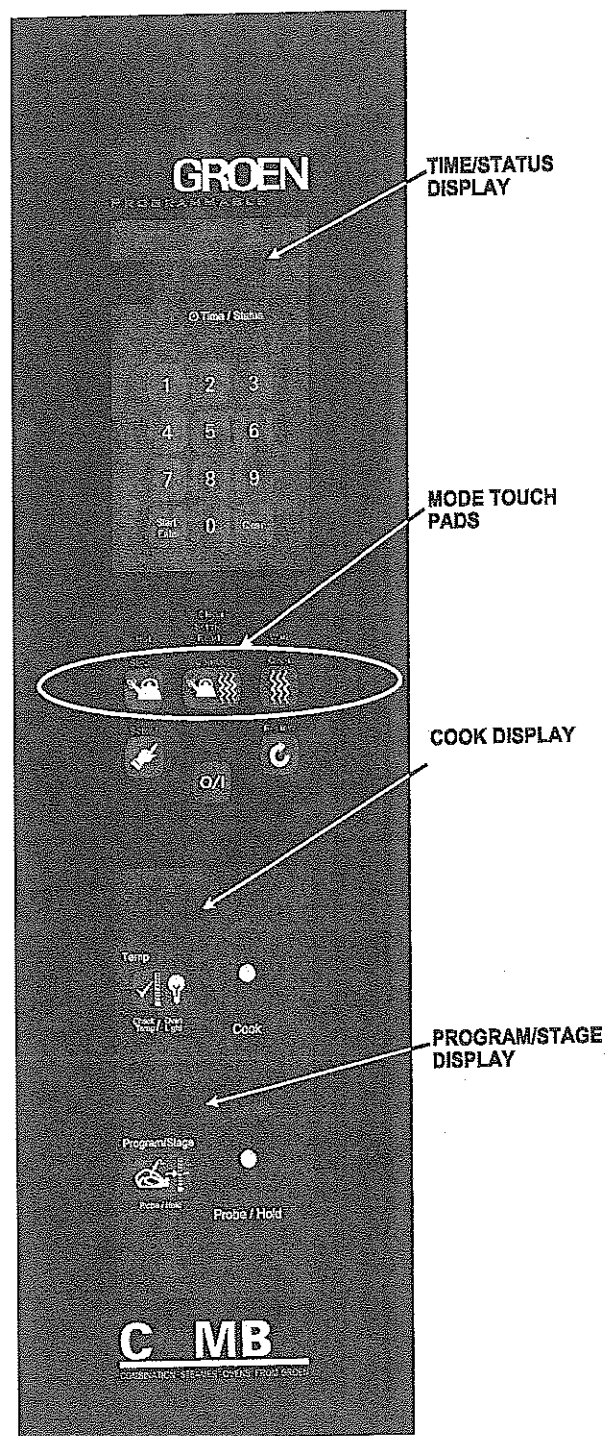
The *Programmable* Convection Combo™ oven-steamer uses touch pad-operated electronic circuitry to control operation.

If the unit is off, switch on the electric power by pressing the ON touch pad. Press the **Select** pad twice to enter the Programming Mode. Then press **7, 8** and **9** in succession to begin program editing. The next open program will appear in the Prgm/Stage display. (This is handy when you have already entered a number of procedures). Program numbers available are 0-49. The **Prgm/Stage** display will show *Pr,* and the number. **Time/Status** will display 00:00.
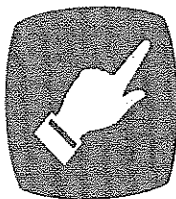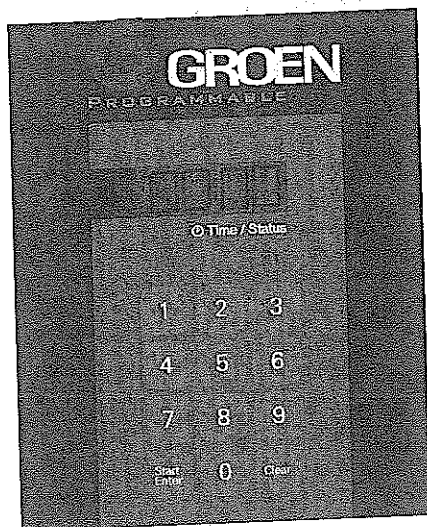
Time/Status	00:00
Mode lights	All Flashing
Temp	Blank
Prgm/Stage	Pr42 (42 = first empty program)

When ready to program, the Time/Status Display will show 00:00

PROGRAMMING

Accept the first empty program or press SELECT and key in the number of the Program (0-49) which will be created or edited, and Press **CLEAR,** to begin to program the first step.

Time/Status	__:__
Mode lights	Off
Temp	Blank
Prgm/Stage	St1

NOTE: Each step is programmed from the top of the control panel to the bottom. First the cooking time is entered, then the cooking mode, then (except when steaming) the cooking temperature.

Enter the planned cooking **Time** using the numbered key pads. For example, enter 1 and 0 to program a period of 10 minutes; enter 1 - 3 - 0 or 9 - 0 for one hour and 30 minutes. The **Time/Status** display will show the programmed cooking time (1:30 in the example). Press **Start/Enter** to save the Time entry. The Mode lights will begin to flash.

Time/Status	01:30
Mode lights	All Flashing
Temp	Blank
Prgm/Stage	St1
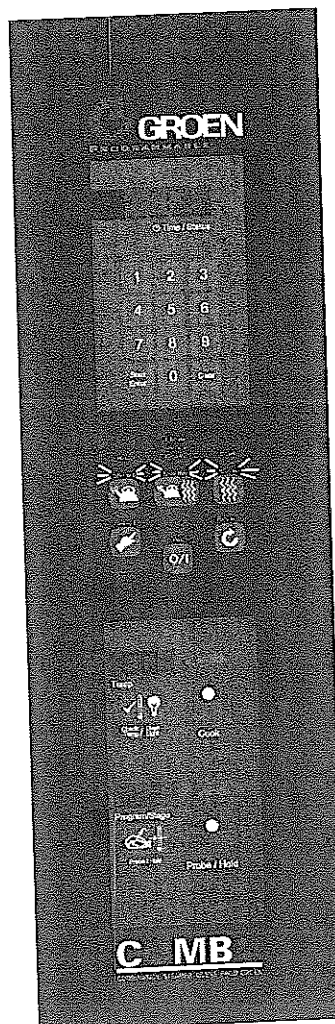
Panel shows unit is ready to select cooking mode.

Select the cooking mode (**Steam, Combo** or **Oven**). The selected mode will light, and the others will stop flashing.

Time/Status	01:30
Mode lights	Selected Mode (Oven) Lit
Temp	Minimum for mode
Prgm/Stage	St1

Using the cook temperature control knob in the cook display, select the desired cooking temperature by turning the knob (for **Oven** or **Combo** modes). Temperature shows in the **Temp/Stage** display.

Time/Status	01:30
Mode lights	Oven
Temp	325°
Prgm/Stage	St1

Press **Start** to go to the next Stage and save the temperature.

Time/Status	__:__ (Flashing)
Mode lights	All Off
Temp	Blank
Prgm/Stage	St2

Do this for each stage of the program.

REMEMBER: Each step is programmed from the top of the panel to the bottom. First cooking time is entered, then mode, then (except when steaming) the cooking temperature.

When the entire program is complete, press **Start** once to enter the program. The next program number will appear in the **Prgm/Stage** display. DONE appears in the Time/Status display.

Time/Status	__:__
Mode lights	All Flashing
Temp	00
Prgm/Stage	Pr43

Pressing **Start** twice ends the program cycle. RUN appears in the **Time/Status** display.

Time/Status	DONE
Mode lights	All Flashing
Temp	00
Prgm/Stage	Blank

You may turn the unit off. If you wish to perform a cooking operation, you must select one of the programmed recipes first.

Time/Status	run
Mode lights	All Flashing
Temp	Blank
Prgm/Stage	St2

Press **SELECT** and a program number, then press START to run.

3.0 Reviewing and Editing Stages of a Cooking Program

You may review the stages of an existing program and edit them as desired. If not already in the Programming mode, press the **SELECT** pad twice, and **7, 8** and **9** in succession to begin program editing. Press Select and key in the Program Number to review or edit from the Keypad. The panel will display the selected options of Stage 1. The Stage is shown in the Program/Stage display.
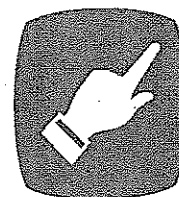
Time/Status	01:30
Mode lights	Oven
Temp	325°
Prgm/Stage	St1

Press the **REVIEW** pad to move to the next stage. When REVIEW is pressed at the final stage of the program, it will return to Stage 1.
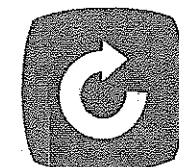
At any stage you may alter the settings. **Remember, changes are entered in the order of Time, Mode and, for Oven and Combo modes, Temperature.** Entries you

make will replace those made previously. For example, Stage One, above, may be modified to increase the Oven temperature as follows:

Before you can enter a new setting, press CLEAR to edit that stage. Enter the planned Time using the numbered key pads. For example, enter 140 to change the cooking time for one hour and forty minutes. The Time/Status display will show the programmed time (1:40 in the example below).

Time/Status	01:40
Mode lights	All Flashing
Temp	Blank
Prgm/Stage	St1

Press START to save the new Time. All mode lights will be flashing.

Select the mode (Steam, Combo or Oven). The mode will light, and the others will stop flashing.

Time/Status	01:40
Mode lights	Selected Mode (Oven) Lit
Temp	200° F
Prgm/Stage	St1

Using the temperature control knob, select the temperature (for Oven or Combo modes). Temperature shows in the Cook display.

Time/Status	01:30
Mode lights	Oven
Temp	350° F
Prgm/Stage	St1

Press Start to end the "reprogramming" and go to the next Step.

4.0 Erasing a Cooking Program

If not already in the Programming mode, press the SELECT pad twice, and 7, 8 and 9 in succession to begin program editing. The Prgm/Stage Window will show Pr, and the number. Time/Status will display 00:00.

Time/Status	00:00
Mode lights	All Blank
Temp	Blank
Prgm/Stage	Pr42 (42 = first empty program)

Press SELECT. Then key in the number of the Program to be erased, and Press CLEAR. Then press 0 and START. The Prgm/Stage display will show the number of the erased program or default to the lowest numbered empty program. Similarly, you may advance to a Stage within a program and erase it, but all succeeding stages will also be erased. If, for example, you wished to retain only steps 1 and 2 of a program, you would advance to Stage 2 using the REVIEW pad, and press CLEAR, 0, and START. You would then need to reenter the Time, Mode and (for Oven and Combo) Temperature, from Stage 3.

5.0 Running a Cooking Program

Running a program you have entered is easy. Once the unit is turned on, press the SELECT pad. The Time/Status Display will show P__. The remainder of the panel will be unlit. When you enter a program number, the unit will begin to run the program. The panel display will show the Stage One display, and the unit will begin to warm up. Once the READY indicator is lit, press START to run the program.

6.0 Cooking Program Examples

6.1 Running an Existing Program

Turn on the unit to start a previously loaded program.

In the example below, Program 15 contains the following three stages.

Stage 1: STEAM for 25 minutes. (No temperature is set for STEAM mode)
Stage 2: Heat and Steam (COMBO) for one hour at 350°F
Stage 3: Bake in OVEN mode 15 minutes, at 285 °F

STEP	OPERATION	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press **SELECT**	P—	N/A	N/A	
2	Press Number Key 1	P1–	N/A	N/A	
3	Press Number Key 5	01:40 Total Time	Blank	P15	No temp is shown for **STEAM**
Wait until the **READY** light comes on.					
4	Press Start	01:40	Blank	P15	Colon flashes on timer display
From this point the Convection Combo™ will run each stage until finished. You can check the current status at any time by pressing either ✓**Temp (Light)** or **Stage Time** as shown in steps 5, 6 and 7 below					
5	Press ✓**Temp (Light)**	01:40	206°F	P15	Displays actual chamber temp
6	Press **Stage Time**	00:25	Blank	St 1	Shows time remaining for current stage
Wait Until **Timer/Status** display shows 01:15					
7	Press **Stage Time**	01:00	Blank	St 2	

7

6.2 Adding a Program

Enter a new program. (In the example below, Program 15).
Stage 1: 25 minutes, STEAM mode, set temp is dependent on altitude ~ 200 degrees F
Stage 2: 1 hour, COMBO mode, 350 degrees F
Stage 3: 15 minutes, OVEN mode, 285 degrees.

Step	Operation	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press SELECT	P—	Blank	Blank	Start of sequence for programming operation
2	Press SELECT	P—	Blank	Blank	
3	Press Key 7	P—	Blank	Blank	
4	Press Key 8	P—	Blank	Blank	nn= the first recipe number
5	Press Key 9	00:00	Blank	Pr nn	
6	Press SELECT	Pr —	Blank	Blank	Select Program 15
7	Press Key 1	Pr 1—	Blank	Blank	
8	Press Key 5	00:00	Blank	Pr 15	
9	Press CLEAR	—:—	00°F	St 1	The program always starts at Stage 1
10	Press Key 2	—: 2	00°F	St 1	The mode lights flash
11	Press Key 5	:25	00°F	St 1	
12	Press START	—:	00°F	St 1	
13	Select STEAM	00:25	00°F	St 1	Only STEAM Light stays on
14	Press START	—:	00°F	St 2	Begin loading stage 2
15	Press Key 1	—: 1	00°F	St 2	
16	Press Key 0	:10	00°F	St 2	
17	Press Key 0	1:00	00°F	St 2	
18	Press START	1:00	00°F	St 2	
19	Select COMBO	01:00	220°F	St 2	Only COMBO light stays on
20	Turn Cook Temp Control Knob to 350	01:00	350°F	St 2	Cook Display Flashes
21	Press START	—:	350°F	St 3	Mode lights flash
22	Press Key 1	—: 1	350°F	St 3	
23	Press Key 5	:15	350°F	St 3	
24	Press START	:15	350°F	St 3	
25	Select OVEN	00:15	—°F	St 3	Only OVEN light stays on
26	Turn Cook Temp Control Knob to 285	00:15	285°F	St 3	
27	Press START	—:	285	St 1	nn = the first empty recipe
28	Press START	done	00°F	Pr nn	"run" is displayed for 5 seconds
29	Press START	run	00°F	Pr nn	Select Program to run
30	wait	P—	Blank	Blank	

6.3 Modifying a Stage

Step	Operation	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press **SELECT**	P—	Blank	Blank	Start Programming Procedure
2	Press **SELECT**	P—	Blank	Blank	
3	Press Key **7**	P—	Blank	Blank	
4	Press Key **8**	P—	Blank	Blank	
5	Press Key **9**	00:00	Blank	Pr nn	nn= the first available recipe number
6	Press **SELECT**	Pr —	Blank	Blank	Select Program 15
7	Press Key **1**	Pr 1-	Blank	Blank	
8	Press Key **5**	01:40	Blank	Pr 15	
9	Press **REVIEW**	00:25	Blank	St 1	Displays Stage 1
10	Press **REVIEW**	01:00	350°F	St 2	Displays Stage 2
11	Press **REVIEW**	00:15	285°F	St 3	This is the stage to Change
12	Press **0**	:	285°F	St 3	Mode Lights Flash
13	Press Key **7**	__:_7	285°F	St 3	Change to Combo, 260°F for 7 minutes
14	Press **START**	:07	285°F	St 3	
15	Select **COMBO**	00:07	220°F	St 3	
16	Turn Cook Temp Control Knob to 260	00:07	260°F	St 3	Cook Display Flashes
17	Press **START**	__:__	00°F	St 1	End of change, now exit
18	Press **START**	donE	00°F	Pr nn	nn = the first empty recipe
19	wait	P—	Blank	Blank	Select Program to Run

6.4 Adding a Stage to an Existing Program

Step	Operation	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press **SELECT**	P—	Blank	Blank	Start Programming Procedure
2	Press **SELECT**	P—	Blank	Blank	
3	Press Key **7**	P—	Blank	Blank	
4	Press Key **8**	P—	Blank	Blank	
5	Press Key **9**	00:00	Blank	Pr nn	nn= the first available recipe number
6	Press **SELECT**	Pr —	Blank	Blank	Select Program 15
7	Press Key **1**	Pr 1-	Blank	Blank	
8	Press Key **5**	01:40	Blank	Pr 15	
9	Press **REVIEW**	00:25	Blank	St 1	Displays existing Stage 1
10	Press **REVIEW**	01:00	350°F	St 2	Displays existing Stage 2
11	Press **REVIEW**	00:15	285°F	St 3	This is the stage to Change
13	Press **CLEAR**	00:00	00°F	St 3	The Mode Lights Flash
14	Press Key **7**	__:_7	00°F	St 3	Add Stage 3 COMBO, 260°F for 7 Minutes
15	Press **START**	:07	00°F	St 3	
16	Select **COMBO**	00:07	220°F	St 3	
17	Turn the Cook Temp Control Knob to 260	00:07	260°F	St 3	Cook Display Flashes
18	Press **START**	__:__	00°F	St 1	End of change, now get out
19	Press **START**	donE	00°F	Pr nn	nn = the first empty recipe
20	wait	P—	Blank	Blank	Select Program to Run

6.5 Deleting a Stage and All Succeeding Stages

Step	Operation	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press **SELECT**	P—	Blank	Blank	Start Programming Procedure
2	Press **SELECT**	P—	Blank	Blank	
3	Press Key **7**	P—	Blank	Blank	
4	Press Key **8**	P—	Blank	Blank	
5	Press Key **9**	00:00	Blank	Pr nn	nn= the first available recipe number
6	Press **SELECT**	Pr —	Blank	Blank	Select Program 15 (optional)
7	Press Key **1**	Pr 1	Blank	Blank	
8	Press Key **5**	01:40	Blank	Pr 15	
9	Press **REVIEW**	00:25	Blank	St 1	Displays Existing Stage 1
10	Press **REVIEW**	01:00	350°F	St 2	Displays Existing Stage 2
11	Press CLEAR	__:__	350°F	St 2	Displays Exisiting Stage 2
12	Press Key 0	_: 0	350°F	St 2	
13	Press **START**	donE	00°F	Pr nn	nn+ first empty recipe
14	Press **START**	run	00°F	Pr nn	
15	wait	P—	Blank	Blank	Now Select P 15 again
16	Press Key 1	P 1	Blank	Blank	
17	Press Key **5**	00:25	Blank	P 15	STEAM Mode for 25 Minutes is Left

6.6 Deleting a Program

| Step	Operation	Timer Display	Temp Display	Program/Stage Display	Notes
1	Press **SELECT**	P—	Blank	Blank	Start Programming Procedure
2	Press **SELECT**	P—	Blank	Blank	
3	Press Key **7**	P—	Blank	Blank	
4	Press Key **8**	P—	Blank	Blank	
5	Press Key **9**	00:00	Blank	Pr nn	nn= the first available recipe number
6	Press **SELECT**	Pr —	Blank	Blank	Select Program 15 (optional)
7	Press Key **1**	Pr 1_	Blank	Blank	
8	Press Key **5**	01:40	Blank	Pr 15	
9	Press **CLEAR**	:	285°F	St 1	The Mode Lights Flash
10	Press 0	: 0	285°F	St 1	
11	Press **START**	donE	00°F	Pr nn	nn = First Empty Recipe
12	Press **START**	run	00°F	Pr nn	
13	wait	P—	Blank	Blank	Now Select P 15 Again
14	Press Key **1**	P 1_	Blank	Blank	
15	Press Key **5**	P—	Blank	Blank	A Rasping Sound is Heard Indicating that this Program is Empty

7.0 Manual Operation

Groen *Programmable* Convection Combo™ Ovens have the convenience of manual or standard operation built-in. By selecting program 00, the oven operates the same as a standard non-programmable oven. Simply select the mode of operation, set a time and cooking temperature and press the **START** key.

An additional option is also available with manual operation. To use the available meat probe, simply insert the probe into its socket and select the probe temperature using the knob provided in the **PROBE** section. Pressing **START** is not required. When the meat probe reaches the set temperature the **Time/Status** display will flash Done. The beeper beeps until the door is opened or the **CLEAR** key is pressed. When the probe is removed from the meat and the probe temperature drops six degrees below its set temperature, the Combo resets and is ready for the next product. To discontinue the meat probe operation, turn the **PROBE** knobs counterclockwise until the display disappears. The following paragraphs provide detailed instructions.

8.0 Cook and Hold Cooking

With your Programmable Combo OVEN option, you can finish cooking a product and hold it at a much lower temperature for an additional period. When set up for this sequence, the unit will not signal when cooking is finished, but will reduce the temperature to the Hold setting and continue to operate. **BE SURE TO ALLOW FOR CONTINUED COOKING WHILE THE COMBO COOLS TO THE HOLD TEMPERATURE WHEN PLANNING THE TIMING SEQUENCES.**

Press the Select Pad twice to enter the Programming Mode. Then press 7, 8 and 9 in succession to begin program editing. The next open program will appear in the Prgm/Stage display (This is handy when you have already entered a number of procedures). Program numbers available are 0-49. The Prgm/Stage display will show *Pr*, and the number. Time/Status will display 00:00.
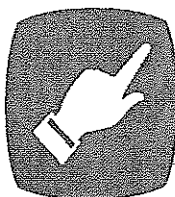
Time/Status	00:00
Mode lights	All Off
Temp	Blank
Prgm/Stage	Pr42 (42 = first empty program)

PROGRAMMING

Accept the first empty program or press SELECT and key in the number of the program. Press the CLEAR key.

Time/Status	__:__
Mode lights	Off
Temp	Blank
Prgm/Stage	St1

Enter the planned Time using the numbered key pads. For example, enter 1 and 0 to program a period of 10 minutes; enter 1 - 3 - 0 or 9 - 0 for one hour and 30 minutes. The Time/Status display will show the programmed time (1:30 in the example). Press START to save the Time entry. The Mode lights will flash.

Time/Status	01:30
Mode lights	All Flashing
Temp	Blank
Prgm/Stage	St1

Select the mode (Steam, Combo or Oven). The selected mode will light, and the others will stop flashing.

Time/Status	01:30
Mode lights	Selected Mode (Oven) Lit
Temp	Minimum for mode
Prgm/Stage	St1

Using the cook temperature control knob in the Cook display, select the temperature (for Oven or Combo modes). Temperature shows in the Temp/Stage display.

When ready to program, the Time/Status display will show 00:00.

Time/Status	01:30
Mode lights	Oven
Temp	Time/Status
Prgm/Stage	Mode lights

Press the Probe/Hold key until the Prgm/Stage display shows Hold. Turn the knob to the desired hold temperature between 120° and 200° F (if a temperature is not entered it will default to 120° F).

Press START to save the hold temperature and complete this recipe.

9.0 Cook to Probe Cooking

Press the Select Pad twice to enter the Programming Mode. Then press 7, 8 and 9 in succession to begin program editing. The next open program will appear in the Prgm/Stage display (This is handy when you have already entered a number of procedures). Program numbers available are 0-49. The Prgm/Stage display will show Pr, and the number. Time/Status will display 00:00.

Time/Status	00:00
Mode lights	All Off
Temp	Blank
Prgm/Stage	Pr42 (42 = first empty program)

PROGRAMMING

Accept the first empty program or press select and key in the number of the program. Press the CLEAR key.

Time/Status	__:__
Mode lights	Off
Temp	Blank
Prgm/Stage	St1

Using the *Programmable* Convection Combo™ Probe feature, you can cook a product until its internal temperature has attained a specified temperature as measured by the meat probe. To use the Probe, press the Probe/Hold key. **Prob** will appear in the Prgm/Stage display and the mode lights will flash. Select the mode by

pressing a mode key.

The cooking temperature minimum will flash in the Cook display. Select the cooking temperature by turning the cook knob until the desired cooking temperature is displayed. For the given example, turn the knob to 350°.

Press the Probe/Hold key until Probe appears on the Prgm/Stage display.

If no temperature was selected, the Cook display will show 120, which is the minimum probe set temperature.

Press SELECT to save the setting. Turn Probe/Hold knob counter-clockwise until OFF is displayed in the Prgm/Stage Display. Press START to save the entire recipe. DONE will be displayed.

Press START twice to exit the programming mode.

Time/Status	01:30
Mode lights	Oven
Cook Temp	350 °F
Probe	120

Plug the meat probe into its socket. Insert the probe into an appropriate position in the meat, much as you would a meat thermometer. Generally, this is toward the center or the thickest part of the meat.
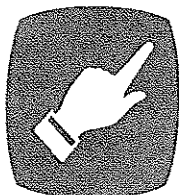
Load the product into the oven and close the unit door. The unit will begin cooking. **(Pressing START is not required.)**

The actual probe temperature will be shown in the Prgm/Stage display, and will continue to show until the product reaches the selected temperature. At that point, the unit will sound a series of three beeps until the probe is removed or CLEAR is pressed. At the same time, steam (if Combo modes was selected) will shut down, and the oven will regulate the air temperature to that of the probe. "DONE" will flash in the Time/Status display.

NOTE: The meat probe does not operate in the Steam mode. It also cannot be selected if the timer is running or is paused.

10.0   Cook to Probe with Hold

Press the Select Pad twice to enter the Programming Mode. Then press 7, 8 and 9 in succession to begin program editing. The next open program will appear in the Prgm/Stage display (This is handy when you have already entered a number of procedures). Program numbers available are 0-49. The Prgm/Stage display will show *Pr*, and the number. Time/Status will display 00:00.

Time/Status	00:00
Mode lights	All Off
Temp	Blank
Prgm/Stage	Pr42 (42 = first empty program)

PROGRAMMING

Accept the first empty program or press select and key in the number of the program. Press the CLEAR key.

Time/Status	_:_
Mode lights	Off
Temp	Blank
Prgm/Stage	St1

Using the *Programmable* Convection Combo™ Probe feature, you can cook a product until its internal temperature has attained a specified temperature as measured by the meat probe. To use the Probe, press the Probe/Hold key. **Prob** will appear in the Cook display and the mode lights will flash. Select the mode by pressing a mode key.

The cooking temperature minimum will flash in the cook display. Select the cooking temperature by turning the cook knob until the desired cooking temperature is displayed.

Press the Probe/Hold key until Probe appears on the Prog/Stage Display.

If no temperature was selected, the Cook display will show 120, which is the minimum probe set temperature.

Press SELECT to save the selection into the program. Turn the Probe/Hold knob until the desired hold temperature is shown in the Prgm/Stage display. Press START to save the entire recipe. DONE will be displayed. Press START again to exit the programming mode.

Time/Status	86° F
Mode lights	Combo
Temp	350° F
Prgm/Stage	125° F

Plug the meat probe into its socket. Insert the probe into an appropriate position in the meat, much as you would a meat thermometer. Generally, this is toward the center or the thickest part of the meat.

Load the product into the oven and close the unit door. The unit will begin cooking. **(Pressing START is not required.)**

The actual probe temperature will be shown in the top display, and will continue to show until the product reaches the selected temperature. At that point, the unit will enter Hold mode.

The Time/Status display will alternate between the time the unit is operating in the Hold mode and the word "Hold". The unit will Hold at the set temperature for up to 100 hours and 39 minutes.

NOTE: The meat probe does not operate in the Steam mode. It also cannot be selected if the timer is running or paused.