CONVECTION OVEN(ELECTRICAL)

INSTRUCTION MANUAL







PRODUCTION YEAR:	**SERIAL NO :**

CE

PRODUCTION SITE : Beylikdüzü Eski Hadımköy Yolu 1.Km Büyükçekmece İstanbul/TÜRKİYE
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CAUTION

This appliance should only be used in facilities where relevant standards, laws and safety requirements are complied with

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 100 countries.

Our appliances are produced in compliance with international standards. Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...

- **Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.**

- **The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.**

- **If you are confused or you don't have enough information please get in touch with authorized service by phone.**



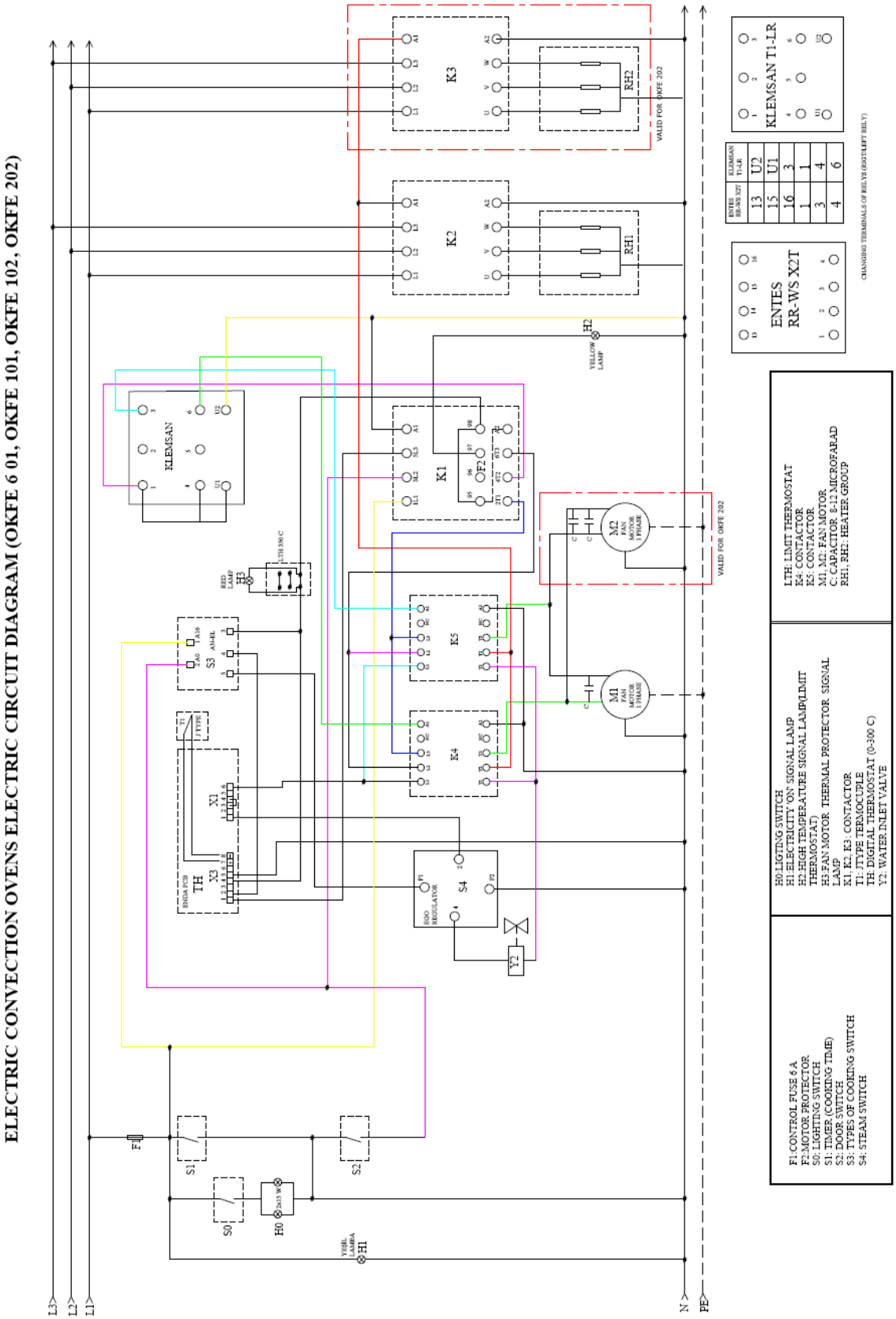
- **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

- **We hope that you will get the best performance from our product…**

TECHNICAL DATA

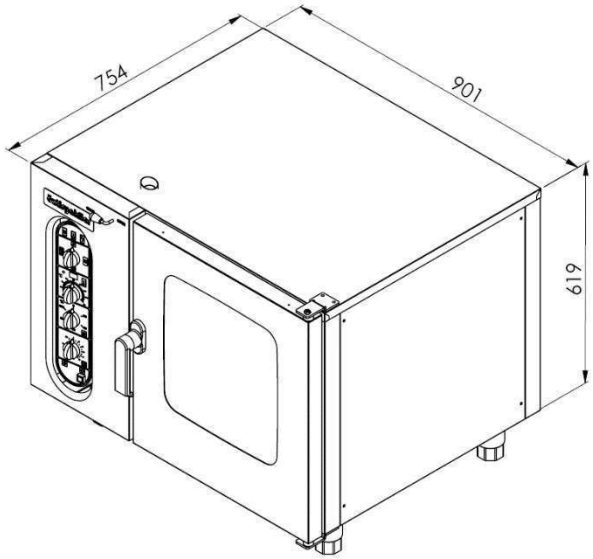
YOUR PRODUCT'S TYPE	OKFE 601	OKFE 602	OKFE 101	OKFE 102	OKFE 201	OKFE 202
MAIN DIMENSIONS (mm)	950X813X750	1150X922X750	950X813X1050	1150X 922 X1050	950X813X1900	1150X922X1900
TOTAL ELECTRICAL INPUT (kW)	11	17	17	21	34	42
POWER SUPPLY VOLTAGE (V)	380-400	380-400	380-400	380-400	380-400	380-400
WORKING FREQUENCY (Hz)	50/60	50/60	50/60	50/60	50/60	50/60
THERMOSTAT (ºC)	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300	50 – 300
SUPPLY CABLE H07 RNF	5 X 2,5	5 X 4	5 X 4	5 X 6	5 X 6	5 X 10
CLASS	1	1	1	1	1	1
PROTECTION CLASS	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21
CAPACITY	GN 1/1 X6	GN 2/1 X6	GN 1/1 X10	GN 2/1 X10	GN 1/1 X20	GN 2/1 X20
WATER INLET	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
DRAIN (DN 40)	Ø48,3	Ø48,3	Ø48,3	Ø48,3	Ø48,3	Ø48,3

ELECTRICAL CIRCUIT DIAGRAM

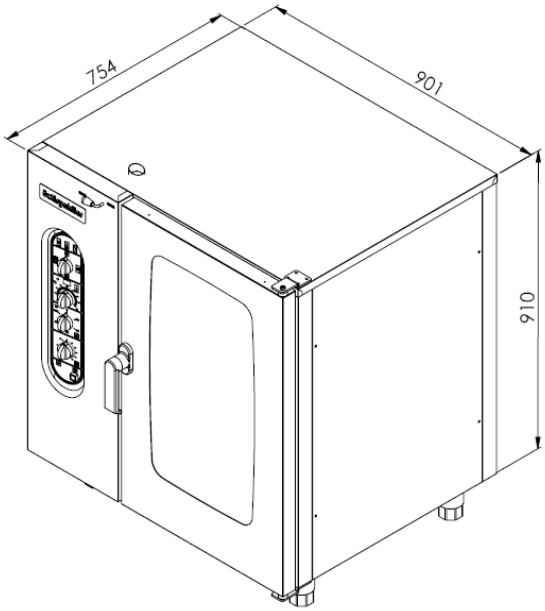


MAIN DIMENSIONS

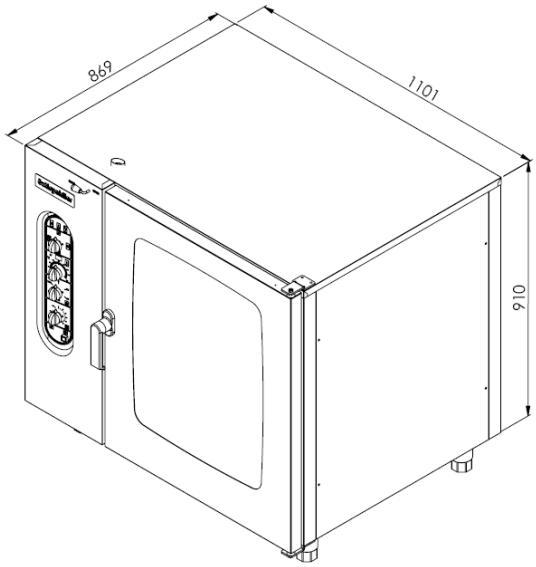
Sample Dimensions



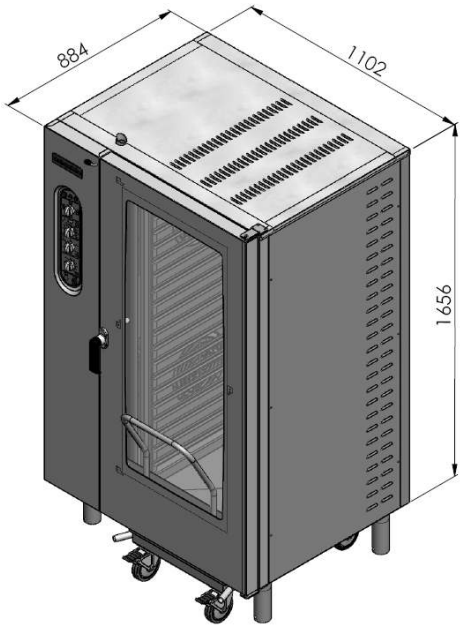
OKFE 601



OKFE 101



OKFE 102

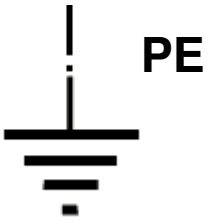


OKFE 202

WARNING SIGNS



POWER NETWORK GROUNDING



GROUNDING



POWER



OVERHEAT

POWER SUPPLY CONNECTIONS
380-400 V 3NPE / 50-60 Hz
SUPPLY CONNECTION: TRIPHASE
VOLTAGE 380-400 V GROUNDED
FREQUENCY : 50-60 Hz



DO NOT OPERATE WITHOUT GROUND CONNNECTION

SAFETY DETAILS



☞ The device should only be operated under a chimney hood.



☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliance.



☞ You can use this appliance simultaneously together with other products of ours.

☞ Do not clean up the appliance with pressure water



☞ This appliance should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliance.

☞ This appliance is designed for industrial use and should only be operated by personnel trained on the appliance.



☞ The appliance should not be handled by unauthorized persons except for the manufacturer or authorized service.

☞ In case of fire or flame in the area where the appliance is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.

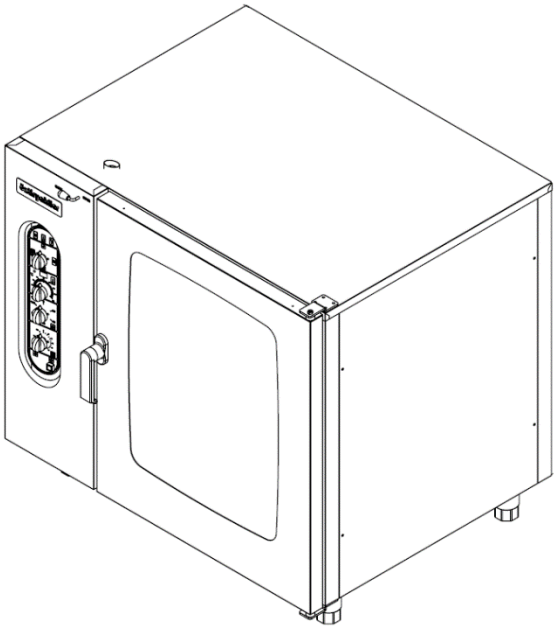


☞ Before first ever use of the appliance, an odor may be created because of isolation material and heater elements. Therefore before initial use, set all thermostats to the temperature 250 °C and operate the appliance empty for 45 minutes.



TRANSPORTING AND MOVING

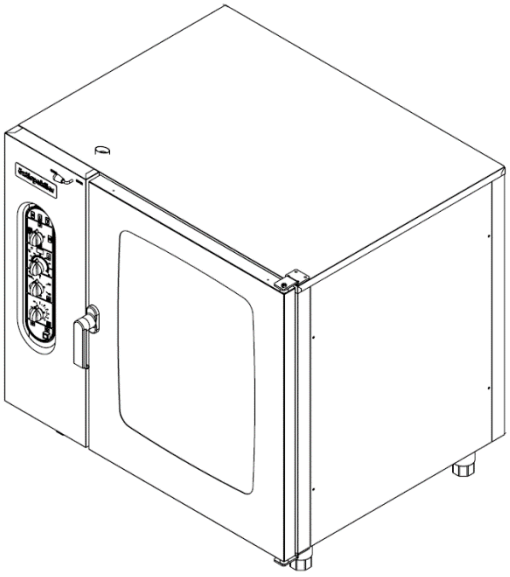




CHANGING THE LOCATION;
Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

☞ The device should be placed vertically on a palette with man power.
☞ Feet of the fork lift should be placed under the appliance.
☞ If the transported distance is far, the machine should be moved slowly and the appliance should be fixed on palette or supported in order to prevent jolt.
☞ Do not hit or drop the product when moving.

INSTALLATION OF THE APPLIANCE

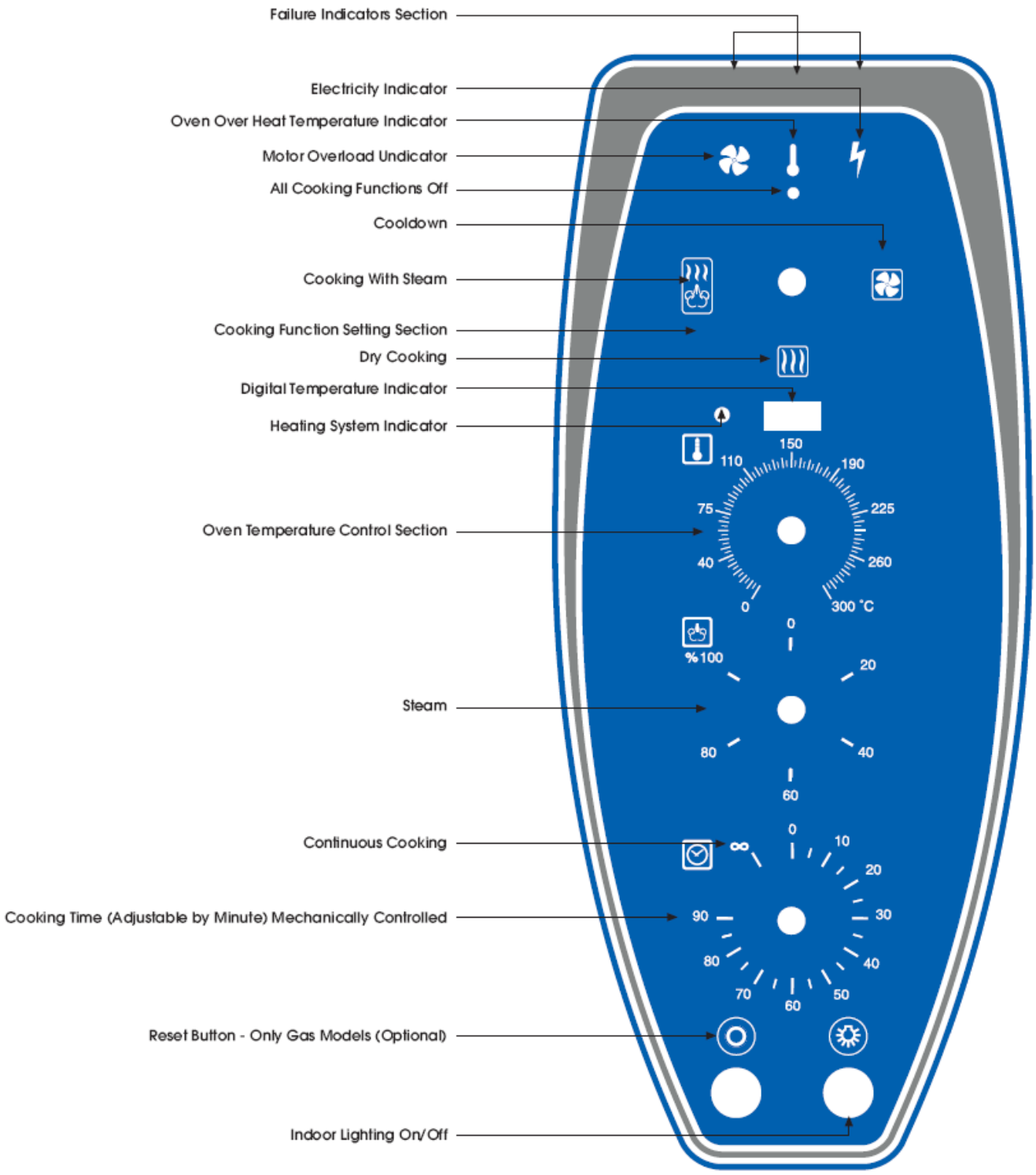


If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.50 cm. and if those are coated with fireproof heat insulating material, the distance should be min.10 cm. It is strongly recommended that fire safety protection instructions are observed.

All of the items mentioned below in connection with the installation of the appliance should be carried out by authorized service personnel.

- ☞ Workbench on which the appliance stands should be adjusted and the appliance should be ensured to operate in a leveled position.
- ☞ Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☞ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel.

CONTROL BOARDS



OPERATION OF THE APPLIANCE

1. Oven is used in kitchens of restaurants, fast food stands, canteens.

2. Before initial use of the appliance, the outer surface should be wiped with a cloth soaked in warm water and soap.

NOTE: Do not use except purpose of use. The appliance should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



CAUTION !
NEVER OPERATE YOUR DEVICE WITHOUT GROUND CONNECTION.

- Turn the on-off key on once you prefer to operate with steam or steamless.
- Before first ever use of the appliance, an odor may be created because of isolation material and heater elements. Therefore before initial use, set all thermostats to the temperature 250 °C and operate the appliance empty for 45 minutes.
- Set the oven thermostat for preheating to any degree between 250-300ºC operating temperature (Green lamp will light).
- Place the foods to be baked into the device after the disappears.
  Cooking period depends on food type.
- Using the key turn on the light to check whether baking of the food is completed.
- Once cooking is completed open the door and take out the foods.
- Turn the commutator to “0” position after daily use. Disconnect the appliance from the power supply. Clean up the appliance after disconnecting it from the power supply.
- It is recommended to operate the appliance between temperatures of +5ºC +40ºC and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE





<u>CAUTION! :</u> The appliances should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE appliances HAS A FAILURE ONLY AUTHORIZED ..... SERVICE DEALERS ARE ALLOWED TO HANDLE THE APPLIANCES. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE APPLIANCES<u>, IT WILL NOT BE COVERED BY THE WARRANTY.</u>

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE APPLIANCES. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE APPLIANCE LEAVES THE APPLIANCE <u>OUT OF WARRANTY COVERAGE.</u>



OVEN CAPACITY

CONVECTION OVEN COOKING CAPACITY
KONVEKSİYONLU FIRIN PİŞİRME KAPASİTESİ

FOODS / GIDALAR	TRAY / TEPSİ	OKFG 601 OKFE 601	OKFG 101 OKFE 101	OKFG 102 OKFE 102	OKFG 202 OKFE 202	TEMPERATURE SICAKLIK	COOKING TIME PİŞİRME SÜRESİ
Millefeuille Pastry / Milföy Böreği	**Perforated Aluminium** / Delikli Alüminyum 20 mm	75 Person / Kişi	170 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170-180 °C	18-20 min./ dak
Macaroni / Makarna	**Plate** / Düz 40 mm	9 kg.	15 kg.	30 kg.	60 kg.	180 °C	30 min./ dak
Roast Beef / Dana Rosto	**Plate** / Düz 65 mm	24 kg.	45 kg.	75 kg.	140 kg.	170 °C	100 min./ dak
Lamb Chops / Kuzu Pirzola	**Grill** / Izgara	18 kg.	30 kg.	60 kg.	120 kg.	170 °C	100 min./ dak
Chicken / Bütün Tavuk	**Grill** / Izgara	12 Piece / Adet	25 Piece / Adet	50 Piece / Adet	100 Piece / Adet	160 °C	70 min./ dak
Chicken Quarter / Çeyrek Tavuk	**Grill** / Izgara	60 Piece / Adet	100 Piece / Adet	200 Piece / Adet	400 Piece / Adet	170 °C	55 min./ dak
Trout / Alabalık	**Grill** / Izgara	240 Piece / Adet	240 Piece / Adet	240 Piece / Adet	480 Piece / Adet	160 °C	20 min./ dak
Salmon / Somon	**Grill** / Izgara	60 Piece / Adet	100 Piece / Adet	200 Piece / Adet	400 Piece / Adet	180 °C	20 min./ dak
Sauce With Patato / Soslu Patates	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	180 °C	50 min./ dak
Stuffed Peppers / Biber Dolma	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	160 °C	40 min./ dak
Lasagna / Lazanya	**Plate** / Düz 65 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170 °C	45 min./ dak
Cake (Tarts) / Pay (Turta)	**Perforated** / Delikli 20 mm	60 Person / Kişi	100 Person / Kişi	200 Person / Kişi	400 Person / Kişi	180 °C	30/40 min./ dak
Tomato Gratin / Domates Gratin	**Grill** / Izgara	140 Piece / Adet	230 Piece / Adet	460 Piece / Adet	920 Piece / Adet	170 °C	20 min./ dak
Eggplant Gratin / Patlıcan Gratin	**Grill** / Izgara	100 Piece / Adet	170 Piece / Adet	340 Piece / Adet	680 Piece / Adet	160 °C	30 min./ dak
Stuffed Zucchini / Kabak Dolma	**Plate** / Düz 65 mm	120 Piece / Adet	200 Piece / Adet	400 Piece / Adet	800 Piece / Adet	160 °C	50 min./ dak
Karnıyarık / Karnıyarık	**Plate** / Düz 40 mm	90 Person / Kişi	150 Person / Kişi	300 Person / Kişi	600 Person / Kişi	160-200 °C	30 min./ dak
Roll Bread / Rolo Ekmek	**Perforated Aluminium** / Delikli Alüminyum 20 mm	45 Person / Kişi	75 Person / Kişi	150 Person / Kişi	300 Person / Kişi	190 °C	15-18 min./ dak
Puff Pastry / Puf Böreği	**Plate Aluminium** / Düz Alüminyum 20 mm	9 kg.	15 kg.	30 kg.	60 kg.	160 °C	20 min./ dak
Sponge Cake / Pandispanya	**Plate** / Düz 20 mm	3 kg.	5 kg.	10 kg.	20 kg.	170 °C	20 min./ dak
Pastry (Tray) / Börek(tepsi)	**Plate Aluminium** / Düz Alüminyum 20 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	180 °C	40 min./ dak
Muffin / Çörek	**Perforated Aluminium** / Delikli Alüminyum 20 mm	50 Piece / Adet	85 Piece / Adet	170 Piece / Adet	340 Piece / Adet	160 °C	15 min./ dak
Creme Caramel / Krem Karamel	**Plate** / Düz 40 mm	75 Person / Kişi	140 Person / Kişi	250 Person / Kişi	450 Person / Kişi	170 °C	50 min./ dak

CLEAN-UP AND MAINTENANCE

1. CLEAN-UP: (To be implemented by consumer)

Clean up the appliance after disconnecting from power supply.

Wait for the appliance to cool down before clean up.

Check out the inner of the oven before and after each operation of the appliance, that no material is left within.

Clean burnt and hardened food residuals in the oven.

Wipe the inner parts of the oven with a cloth soaked in warm water and soap.

Then wipe again with a wet cloth and wipe dry later.

Pay attention to residuals of unlicensed cleaning agents, because they may evaporate during heating and may harm food stuff inside the oven.

Hood glasses may be cleaned up with glass cleaning agents without leaving any residuals.

Outer surfaces of the appliance may be cleaned up using non-porous industrial cleaning agents, which do not scratch metal surfaces, without leaving any residuals

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid or abrasive cleaning agents.

2. MAINTENANCE:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.



LIFE OF USE

Appliances life of use is 10 year if it is used under recommended conditions.

TERMS OF WARRANTY

1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.

2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .

3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by .....

4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.

5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.

6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to .....

7- The failures occurring in the appliance may only be handled by service personnel authorized by ..... If people who are not authorized handle the appliance, it will not be covered by the warranty.

8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.

9- When any failure occurs during operation, authorized service dealer should be contacted.

10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of ..... Similarly, failures and damages resulting from external factors are not covered.