PATISERIE CONVECTION OVENS (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 110 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.**



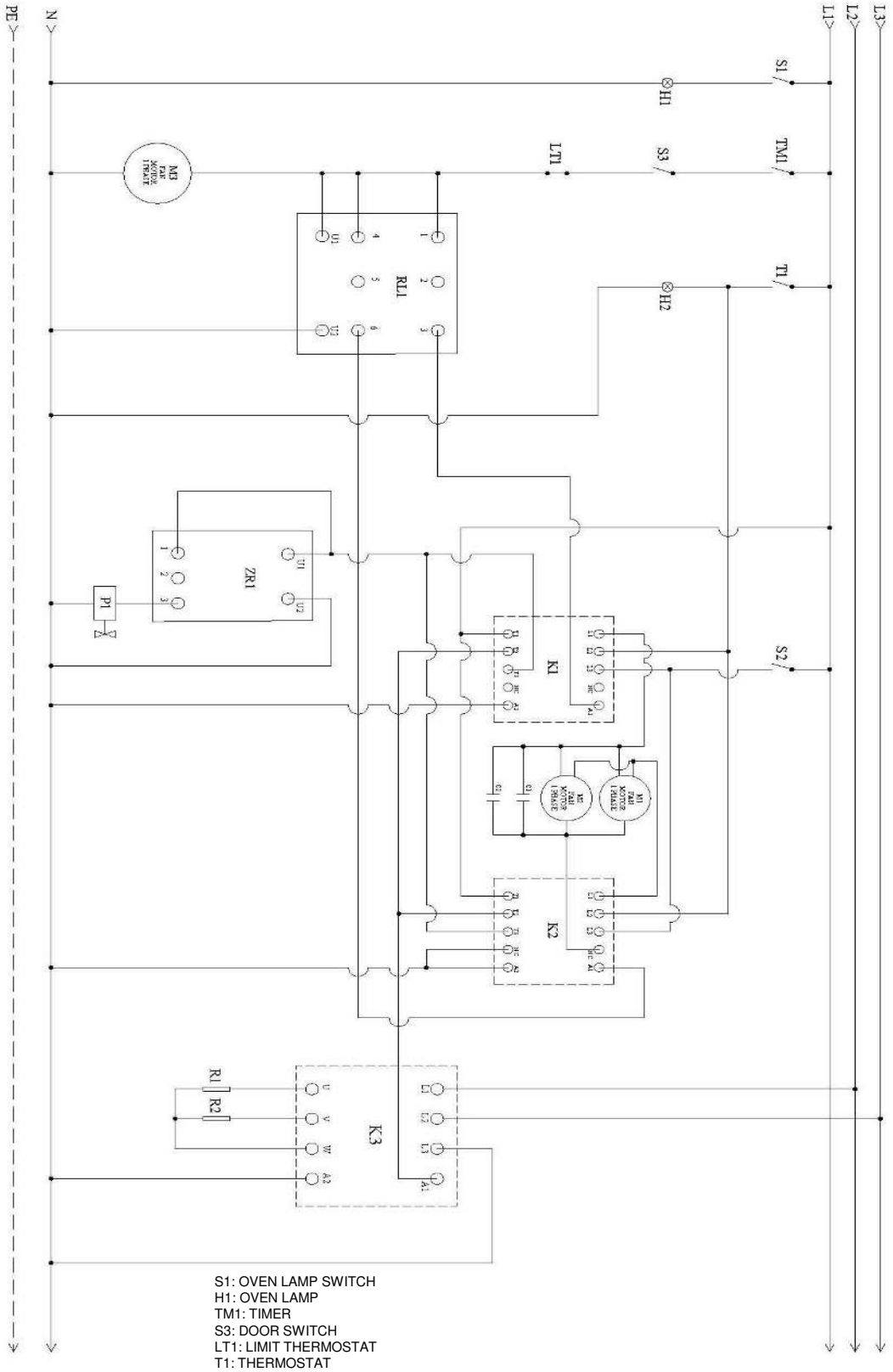
- **Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.**

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

TECHNICAL DATA

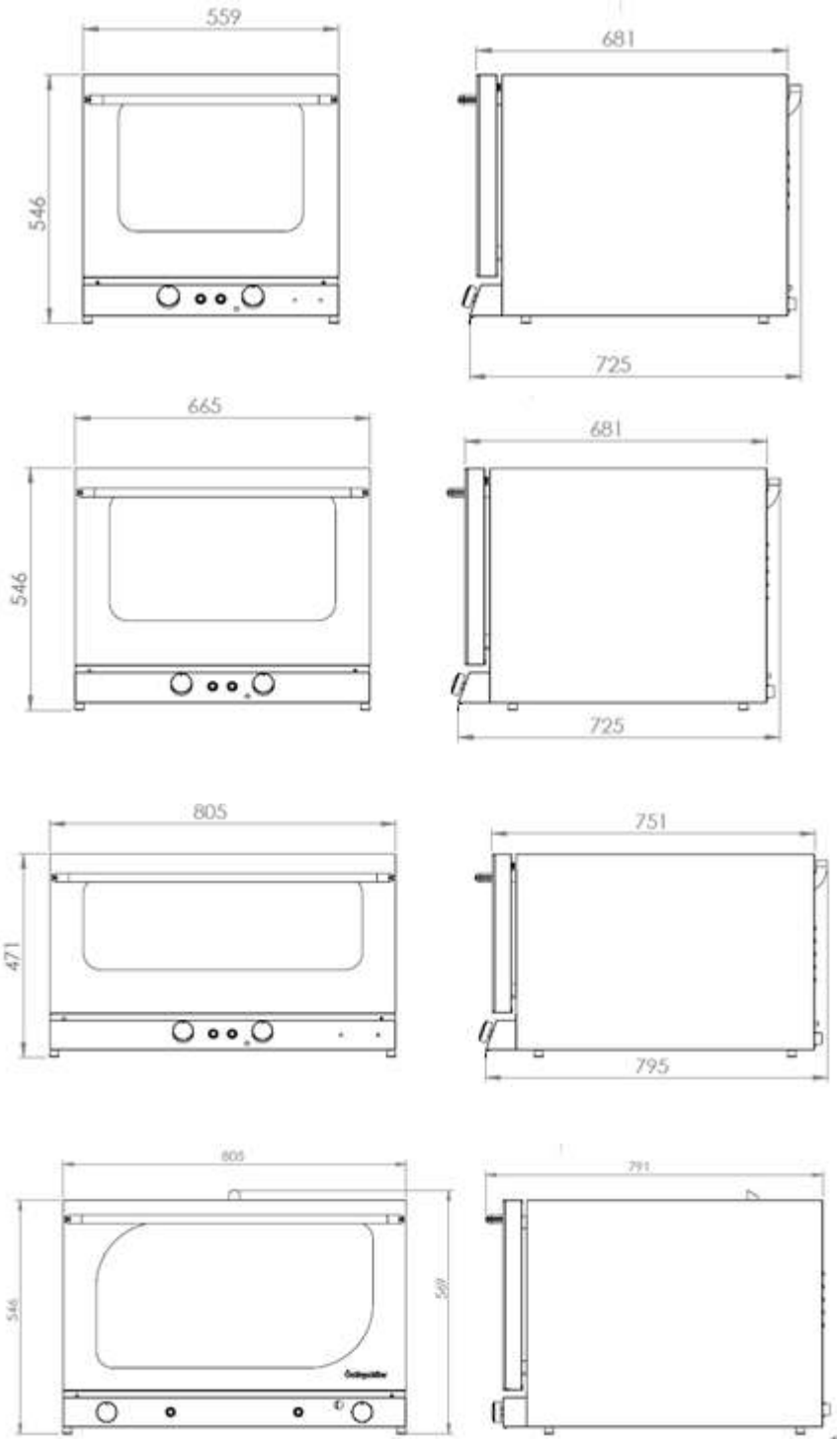
MODELS	7890.60400.4T OKFBE 40604	7890.60400.4T2 OKFBE 40604-2	7890.60400.3T OKFBE 40603	7890.33360.4T OKFBE 33364	7890.33460.4T OKFBE 33464	7868.40608.MD OMD 40608
GENERAL DIMENSIONS (mm)	805x828x546 mm	805x828x546 mm	805x828x471 mm	559x725x546 mm	665x725x546 mm	807x730x807 mm
TOTAL HEAT POWER (KW)	6,5	6,5	3,25	3,25	3,25	2,5
ELECTRICAL SUPPLY (V)	400	230	230	230	230	230
WORKING FREQUENCY (Hz)	50/60	50/60	50/60	50/60	50/60	50/60
FUSE RATING (A)	3x16	40	16	16	16	16
THERMOSTAT (ºC)	50-250	50-250	50-250	50-250	50-250	30-65
CABLE SECTION H07 RNF	5x2,5	3x6	3x2,5	3x2,5	3x2,5	3x1,5
CLASS	1	1	1	1	1	1
IP PROTECTION	IP 21	IP 21	IP 21	IP 21	IP 21	IP 21
CAPACITIES	4 x GN 1/1 4 x 40x60 cm TRAY	4 x GN 1/1 4 x 40x60 cm TRAY	3 x GN 1/1 3 x 40x60 cm TRAY	4 x GN 2/3 TRAY	4 x 46x33 cm TRAY	8 x GN 1/1 8 x 40x60 cm TRAY
WATER INLET	3/4"	3/4"	3/4"	3/4"	3/4"	-

ELECTRIC DIAGRAM



S1: OVEN LAMP SWITCH
H1: OVEN LAMP
TM1: TIMER
S3: DOOR SWITCH
LT1: LIMIT THERMOSTAT
T1: THERMOSTAT
H2: THERMOSTAT SIGNAL LAMP RL1: LEFT / RIGHT ROTATING RELAY M3: COOLING FAN MOTOR
S2: HUMIDITY SWITCH
K1,K2,K3: CONTACTORS
ZR1: TIME RELAY
M1,M2: OVEN FAN MOTORS
C1,C2: FAN MOTOR CAPACITORS P1: WATER INLET VALVE
R1,R2: OVEN HEATERS

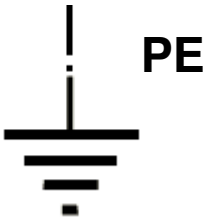
MAIN DIMENSIONS



WARNING SIGNS



POWER NETWORK GROUNDING



GROUNDING



POWER



OVERHEAT

POWER SUPPLY CONNECTIONS
400 V 3NPE / 50-60 Hz
230 V - NPE 50/60 Hz.
SUPPLY CONNECTION: TRIPHASE - MONOPHASE

VOLTAGE: 230 V –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.



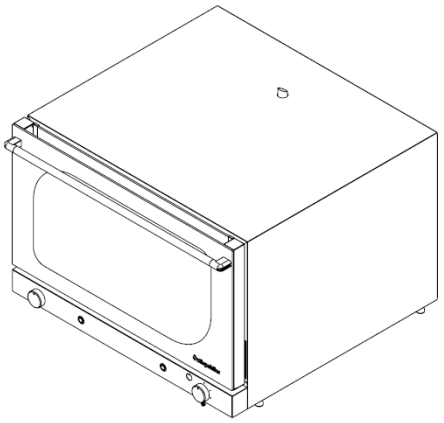
☞ The total current capacity of the facility should be sufficient even when the device (s) are operating.

☞ Only for the oven, on the oven, and easily accessible, an overcurrent fuse and a 30mA residual current relay suitable for this fuse must be installed as specified in the technical specifications table.



☞ The power supply cable coming from the panel to the oven must be in the cross-section specified in the technical specifications table.

TRANSPORTING AND MOVING

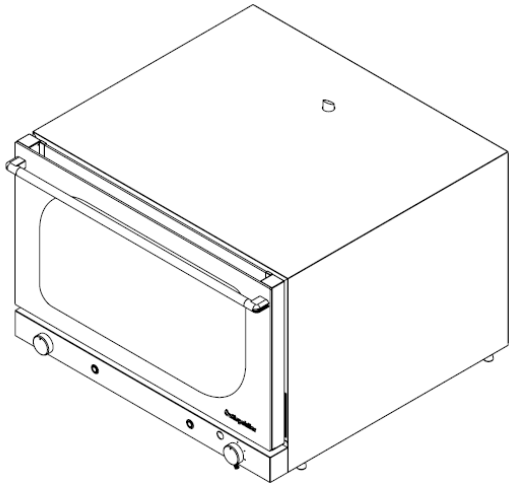




CHANGING THE LOCATION;
Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

☞ 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



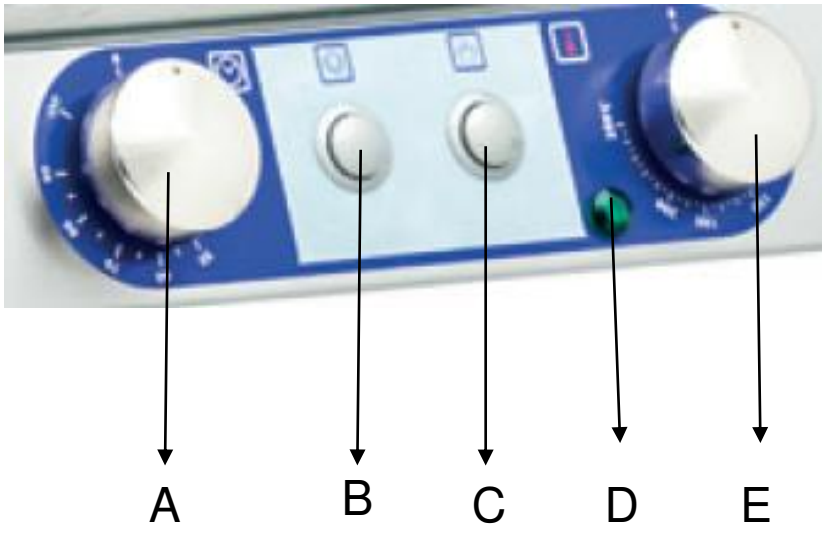
If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.50 cm. and if those are coated with fireproof heat insulating material, the distance should be min.10 cm. It is strongly recommended that fire safety protection instructions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

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

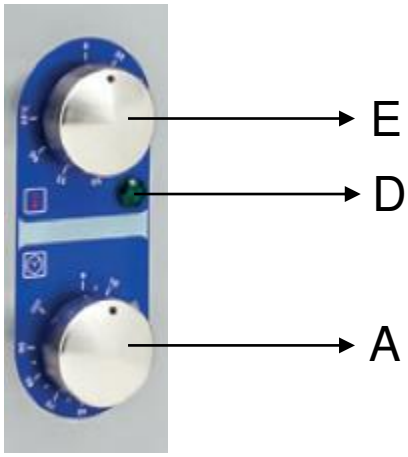
- ☞ Workbench on which the appliance stands should be adjusted and the appliance should be ensured to operate in a leveled position.
- ☞ Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power 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

PANEL FOR OVENS



PANEL FOR PROVER CABINETS



A:TIMER
B: LAMP
C: MANUAL STEAM BUTTON
D:THERMOSTAT LAMP
E:THERMOSTAT

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.

OPERATION OF OVEN:

1- Intended cooking period is adjusted from cooking period button.

2- Intended oven temperature is adjusted from the thermostat button.

3- There may be some odour at first cooking due to insulation materials and heaters. This odour shall be removed in a short time. Therefore, as first operation the device is operated at 250°C for 45 minutes.

4- Preheating temperature adjustment is adjusted to 200-250°C from the oven thermostat button.

5- After preheating, the material to be cooked is placed inside the oven and cooked at intended cooking temperature. Cooking period varies depending on the type of material.

6- Oven lamp is opened in order to see the ingredients inside the oven better during cooking.

7- After the cooking is completed, the oven door is carefully opened and the ingredients are taken out by using an oven glove.

8- After daily usage, thermostat and yeasting period buttons are taken to '0' location. Power source (fuse) is taken to closed condition. After it is ensured that power source is closed, daily cleaning can be done.

OPERATION OF PROVER CABIN:

1- Intended yeasting period is adjusted.

2- Intended yeasting degree is adjusted from thermostat button.

3- Material to be yeasted is placed in to the cabin.

4- After the yeasting operation is completed, the cabin door is carefully opened and the ingredients are taken out by using an oven glove.

5- After daily usage, thermostat and yeasting period buttons are taken to '0' location. Power source (fuse) is taken to closed condition. After it is ensured that power source is closed, daily cleaning can be done.

☞ It is recommended to operate the appliances 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>



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.

TROUBLE SHOOTING

Troubleshooting		
Problem	**Possible Reason**	**Solution**
Oven Does Not Operate	Is the device connected to power	Check the fuse and power connection.
	If the oven temperature exceeded maximum value the oven temperature protection shall engage and stop the operation.	Carefully open the black protection lid near the water inlet at the back of the oven (with a screwdriver if necessary). Push the button you see with a thin object. If the problem is not solved, call the authorized service.
	Door sensor is broken.	Call the authorized service.
Intended cooking cannot be achieved	Is your temperature adjustment correct?	Check the temperature adjustment and increase it if necessary
	Necessary water system for vapour does not work	Open the water inlet plug if closed
		Remove the water connection hose and check, if there is an obstruction in the oven entry section, clean it.
		If no water is provided to water despite the above mentioned checks, contact authorized service.
	Fans do not rotate at all or rotation direction does not change over time	Contact authorized service
Oven leaks water outside	Door is not properly closed	Contact authorized service
	There is damage on cooking cabin of the oven	Contact authorized service
Lamp is not working	Lamp is broken	Contact authorized service
Door is not closed	Hinde is broken	Contact authorized service

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.