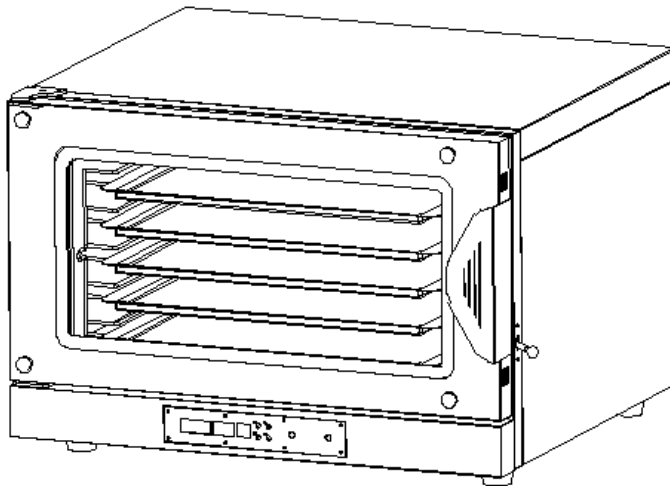


Convection Oven

User Manuals

Model: EC04-120



Thanks for your using of our company product, in order to ensure the product performance give full play to the role, please have a read of this manual to reduce unnecessary loss and damage, and get a further study of our product characteristic、installation and operation. Also please keep the manual for further reference.

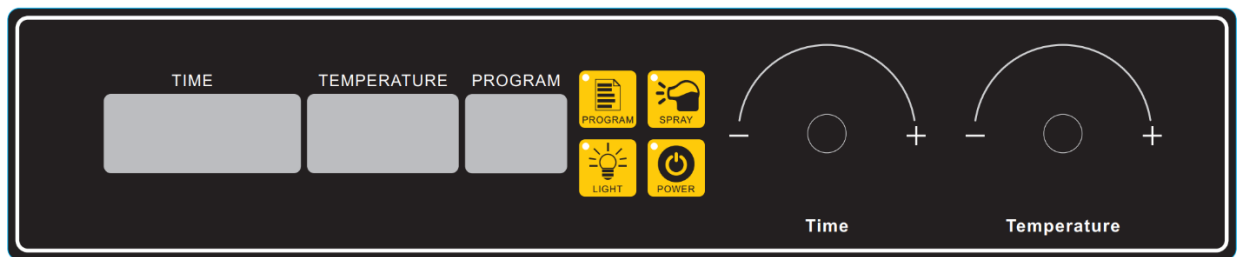
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I. Safety

1. Make sure the input power is suitable for this oven using. The parameter of the socket and the plug should be match.
2. The oven should be working inside the temperature range which is mentioned on the parameter, and the ground wire must be connected.
3. The oven shouldn't place near oil drum/cotton/cloth and any other inflammable materials. Also please don't washing or spraying beside the oven.
4. Please prevent any object from drop into the oven to make it short out.
5. Please don't lave the oven while it is working.
6. Please don't clean the oven while it is working, and don't wash it with gasoline.
7. Don't use damaged power wire, and replace the damaged spare part before using in case of electric leakage.
8. Please turn off the power before maintenance.
9. Sharing the same ground electrode with any other machine is forbidden.
10. The oven should be installed or maintained by professional serviceman.
11. Please leave enough space behind the oven for heat dissipation.

II. Operating of the digital board



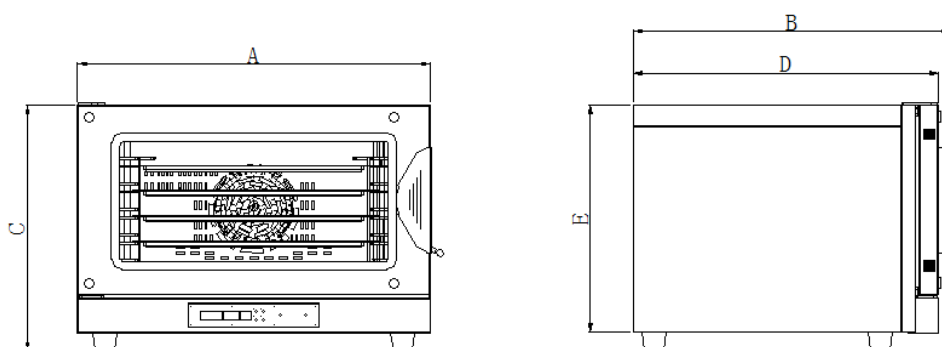
Operation:

1. Turn on the power and spin the temperature knob and set your needed temperature, then the oven would start preheating, when it reaches your set point, the oven would alarm 4 times, the time window display “FOOD” and it would enter heat preservation status (if there are no operation in 15min, the oven would stop working then power off). Now you can spin the time knob and set the timer, then put in your food and the oven would start working once you close the door, and the timer start counting down.
2. You can stop the timer by pushing the timer Knob during cooking status, and push it again to restart. If you need to adjust the time or temperature, you can spin their knob to your needed point during cooking, then push the knob to confirm.

III. Function

1. Circulation heating, and the temperature is in the form of convection motion when cooking, which make the food get heated more evenly.
2. 99 minutes timer.
3. 350°C thermostat.
4. Spray function is applicable.

IV. Machine illustration diagram



Model	A(mm)	B(mm)	C(mm)	D(mm)	E(mm)
EC04-120	840	755	585	725	540

V. Installation instruction

1. All the electrical power unit and circuit connection must be installed by qualified electrician with safety standard.
2. Connection must be based on requirement.
3. Make sure the rubber feet have been installed securely.
4. Product should be placed in a well ventilated room on solid platform, and we suggest to leave at least 10cm space between the product and the wall or barriers. Also place the product away from the combustible materials and equipped with fire extinguisher.
5. Remove the packaging film off the surface.
6. The power wire should be connected in accordance with electrical safety standards. Make sure the voltage and frequency conform to the parameter. And please install a double pole switch before connection. When the product working, the voltage error should be under $\pm 10\%$ **(PS: the product must be connected to ground.)**
7. Connect the cable to the power supply fixed by using a screwdriver according to the connection diagram, then loosen the screw inside the power point and plug the cable in, make sure the sheet copper compress the power line tightly. If the connection is incorrect, it may cause joint heating and burning off the power cord.
8. Connect the water inlet behind the case to the water pipe with the configured bellows, and add a strainer on the water pipe joint in case of magnetic valve block. Also there is an exhaust pipe behind the case for needless steam to exhaust.

VI. Warning

1. If you want to clean, repair or move the machine, please pull out the plug first.
2. Please don't touch the switch or plug with wet hand.
3. The machine can't be flushed directly, and please be careful don't let the water flow into the switch when cleaning.
4. Keep the children from touching or using the machine.
5. The ground wire must be connected, all the connection must be reinstated after maintenance.

VII. Maintenance

1. Please pull out the plug first before maintenance, and clean it after cooling down the machine.
2. For daily cleaning, you can use a dry cloth to wipe off the grease on the chamber, don't flush the chamber directly. For the baking stone cleaning, please take out the stone, use a fur blush to clean its surface, and rinse it with water and dry it. (Don't use any cleanser essence to clean the baking stone, because the stone can strongly absorb water, so that the cleanser would be absorbed at the same time, it may affect the flavor of the food.)
3. We suggest maintain the machine by qualified electrician once in a month.
4. User need to know
 - 4.1. When doing maintenance please first pull out the plug.
 - 4.2. Before cleaning, please first cool down the chamber, and please don't use acid cleanser for cleaning.
 - 4.3. Only qualified staff can use the machine.
 - 4.4. Operator should read this manual to learn the function and operating of the oven before using.
 - 4.5. Please keep this manual for further reference.
 - 4.6. This machine can be only used for roasting and baking food, and it isn't applicable for any other using. And the thermostat can adjust the temperature between 20~350°C.
5. The oven is applicable for baking fresh or freeze flour products or meat.
6. Each baking plate should have 4cm space between during cooking, and please don't place too much food on it to keep the hot air circulating.

VIII. Trouble shooting

Stoppage	Solution
Not heating up	<ol style="list-style-type: none">1. Please check whether the connection is loose.2. Set your needed temperature again.3. Please check whether the power switch match up with the parameters4. Contact the service center for repair suggestion.
Short circuit	Contact the service center for repair suggestion
Internal light not work	<ol style="list-style-type: none">1. Please check whether the connection is loose.2. If the bulb is broken, pull out the power plug, cool down the chamber, then replace a new bulb.
Scorching smell appear	Contact the service center to check whether the connection short out.
Baking unevenly	Readjust the thermostats for each heating elements to see how they work, if they don't work well, please contact the service center to check whether the heating element need to change.
No steaming	<ol style="list-style-type: none">1. Please check whether the water pipe joint is blocked or disconnected.2. Please check the water faucet is blocked or disconnected.3. Please check if the magnetic valve works well, if it doesn't, please replace it with a new one.

IX. Specification

Model	Temperature range	Dimension (mm)	Internal dimension (mm)	Voltage(V)	Power (KW)
EC04-120	5~350 °C	840X725X540	663X350X545	220V	4

X. Wiring diagrams

