

# Power type layer furnace instruction manual



## ● Brief introduction

The layered electric heating oven developed and produced by our factory, using high-quality electric heating pipe, can make the baking products evenly heated, fast raw temperature, good color and fragrance, in line with the hygiene standards. Oven under fire, surface fire control temperature can be within the range of room temperature-300°C, according to the need can be arbitrarily set and automatic constant temperature, simple and convenient operation, special ultra-high temperature safety protection device, the performance is safe and reliable. Actually, for each hotel, restaurant, pastry factory, cake house to make bread, cakes, cakes essential ideal equipment. In order to make the function fully exert its effectiveness, please read the use instruction manual in detail before use.

## ● Precautions and environment

1. Installation and commissioning shall be carried out by professionals with formal qualified electrician certificates issued by the relevant competent authorities.
2. Check whether the used power supply voltage is consistent with the local nameplate mark. Whether the boundary line is tight, and whether the safety grounding wire is secure. (The oven power cord shall be connected to a special switch with leakage protection and overload protection device).
3. Do not pull the power cord to prevent leakage and electric shock.
4. During the operation, the operator should take corresponding protection measures to take and put the baked items to avoid burns.

## ● Technical parameter

Model	Specifications	Outline Dimension (MM)	Voltage (V)	Power (KW)	Grill Size (MM)
EO-36	Three Layers Of Six Plates	1300*124*209	380	19.8	400*600

## ● Install







The oven should be placed in the place of air circulation, and in the rear exhaust outlet of the box with a metal hose connected to the outdoor, effectively eliminate the lampblack in the baking process outside, and install the exhaust fan in the appropriate position, forced exhaust, so that the indoor air circulation, to prevent carbon monoxide poisoning.

1. The power plug of the oven shall be plugged into a 220V (380V) special socket with leakage protection and overload protection device (the voltage shall be between 220 V and 230 V).
2. The right side of the oven should be 300 mm from the wall, and the rear and left side should be 200 mm from the wall.

**Special tip: this equipment due to high temperature work, help smoke exhaust hose is absolutely prohibited to use plastic material made of exhaust pipe (recommended to use 150 mm aluminum exhaust pipe), if the violation of this operation provisions caused by fire and all other accidents, the company does not bear any, hereby declare, thank the cooperation!**

## ● Operating instructions



1. The controller power is on / off, the indicator light is off, the core temperature display window shows "OFF", the indicator light lights the controller into the operating state.
2.  Exhaust on / key, indicator light on, indicating exhaust on. The indicator is out, indicating exhaust off.
3.  Steam heating key, the indicator light indicates that the steam is heating, the long indicator light indicates that the steam temperature has arrived, and the indicator light out indicates that the steam heating is turned off.
4.  Insulation on / key, the indicator light indicates insulation on, and the indicator light off indicates insulation off.
5.  Baking time on / key, the indicator is on, indicating the baking time on, indicating off, indicating the baking time off.
6.  Steam on / key, indicator on, indicating steam on, indicator off, indicating steam off. When the steam temperature is not enough, the spray steam opening key is ineffective.
7.  Lighting on / key, indicator on, lighting on, indicator off, lighting off. When the lighting time is in delay mode, the lighting is on and the indicator light flashes.

**P / M: Parameter storage: first turn on the power, enter the 1 # shortcut key, then set the temperature and working time of upper and down fire, hold down "P / M" storage, and then enter the other shortcut key storage parameters.**

**ACTUAL heat temperature display, (unit: degrees Celsius).**

**SET** overheat temperature setting display (unit: degrees Celsius).

**BAKING TIME** Bake timing display (unit minutes, seconds)

**STEAMING TIME** Steam Time Display (Unit, seconds)

**ACTUAL** down fire temperature display, (unit: degrees Celsius).

**S ET** lower fire temperature setting display (unit: degrees Celsius).

When 1-12, the program group shortcut selection key, key 1-12 indicates that the controller works in the group program, and the corresponding indicator of the key flashes indicates changing the group parameter. When all the indicators of group 1-12 flash, the parameter group is required to be set.

#### **Appendix:**

**First point:** how to see the set temperature and the actual temperature of the steam, long press the key of the steam injection for 2 seconds under the thermal insulation state, and then display the window display; "ST" flashing. It means entering the steam temperature, "SET" fire window shows the actual temperature, "S ET" fire shows the highest temperature set by the steam generator, "ACTUAL" window shows the temperature to start the spray steam,

**The second point:** start the steam, press the "" button to open, the button light long bright indicates that the steam button is available, and then press "", can adjust the time of the injection, the STEAMING display window to adjust the set time of the injection, adjust after pressing the "P / M" button to save,

**Third point:** press the light plane button, light after 30 seconds after the automatic close.

**Fourth point:** how to see the real-time temperature of the box and the highest temperature: in the shutdown state, long press the shortcut key 1, and then fire "S ET" window shows the real-time temperature, "ATUAL" window shows the highest temperature ever on.

## ● **Daily maintenance**

1. The power supply must be turned off after each use of the oven. Open the oven exhaust window, make the oven lampblack gas exhaust box outside.
2. Keep the inside and outside of the oven clean. Please remove the oil stains in the furnace with a wipe cloth before each use or after the temperature of the furnace, so as not to affect the heat transfer and hygiene in the furnace, and the window glass should be thoroughly cleaned with detergent.
3. Check the power cord frequently, and replace it timely in case of damage or cracks.

Note: When cleaning the oven, it is strictly forbidden to directly rinse the oven with water or scrub the oven with corrosive cleaning liquid!

## ● **Warranty period**

Products from the date of sale, with the invoice free warranty for 1 year, (man-made damage and consumables, such as springs, light bulbs, switches, glass, etc., do not belong to the scope of warranty), the general fault, the user in accordance with the troubleshooting method in the instruction manual, really cannot deal with, and then notify the distribution unit to deal with.

## ● Debugging

1. Power-on the controller does not work, first check the power supply input terminal for 220V voltage, no voltage, please check the line, the voltage is the controller internal problems, please contact the manufacturer.
2. The temperature cannot go up, first check whether the temperature sensor is a problem, and then check whether the electric heating pipe is a problem, the contactor is engaged. Wind door open drain temperature.

### **Elimination:**

- 1) Replace sensor
  - 2) Replace problematic electric tube pipe
  - 3) Replace broken contactor
  - 4) Close the wind gate
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3. There is no steam production, the steam bag has no water coming in to see whether the solenoid valve is broken, the steam electric heating pipe is broken.

### **Elimination:**

- 1) Replace the solenoid valve and replace the electric heating pipe