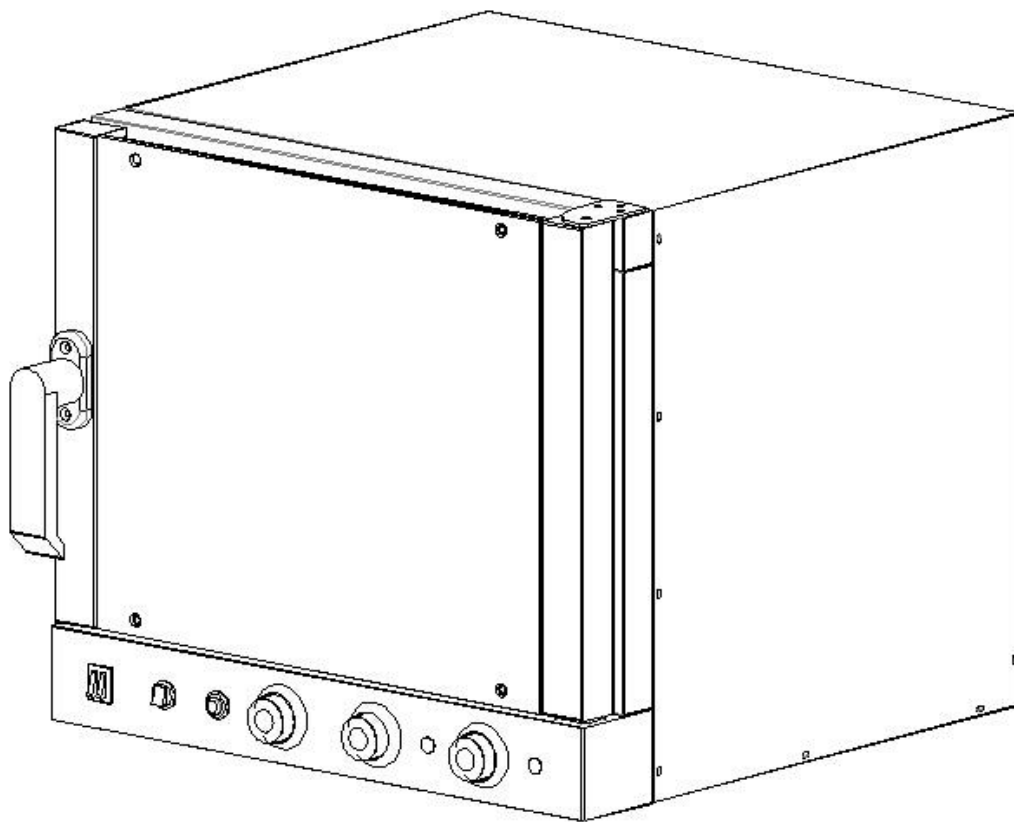


Electric Convection Oven

User Manuals

Model: EC01F



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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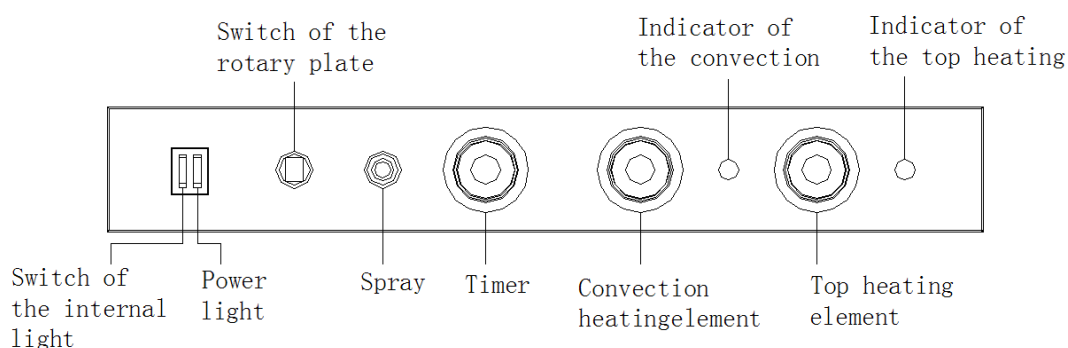
I . Safety instruction



Warning:

1. Please confirm the power supply is suitable for the machine using. Also please confirm if the power socket match the power wire parameter.
2. Please use the oven within the limits of the temperature according to the data plate. Also the ground lead must be connected.
3. Don't place any fire goods near the oven, and don't do washing and painting beside the oven.
4. Please prevent other things from dropping inside the oven, which may cause short circuit problem by touching the resistance wire.
5. The power must be put off before open the oven door, also operator can't leave the oven alone when it heating up.
6. Never clean the oven during it working, and never use gasoline to clean.
7. Don't using the damaged power wire, if there are any damaged spare parts, please replace it before using in case of electric leakage.
8. Before cleaning or maintaining the oven, please turn off the power first.
9. Sharing the ground wire with other machine is forbidden.
10. The oven should be installed and maintained by professional electrician.

II. Control board operation instruction



- 1.1 The left switch is for controlling the internal lighting
- 1.2 The right switch is for controlling all the heating elements, turn it on, then the thermostat can be used. The indicator lights turn off when the heating elements reach the set temperature. **(If the power switch is “On”, the timer would be out of function. If you need to use the timing function, please first turn off the power switch, by now, the timer is also act as “power switch”).**
- 1.3 The Spray button is for controlling the spray function.
- 1.4 The top thermostat is for controlling the motor fan and the heating elements.
- 1.5 The switch of the rotary plate—turn it on, the bottom would rotate 7 times per minute.

III. Functions

1. Functions

1.1 Circulation heating, and the temperature is in the form of convection motion when cooking, which make the food get heated more evenly.

1.2 120 minutes timer.

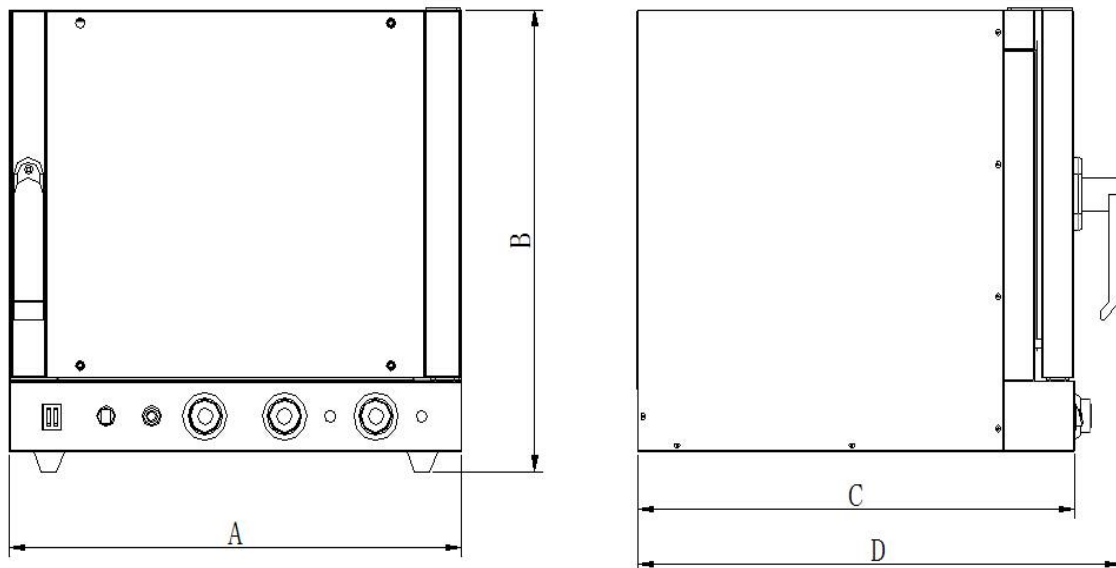
1.3 Spray function and rotary plate function are applicable.

2. Application

2.1 Applicable for baking all the fresh and freeze bread and flour products.

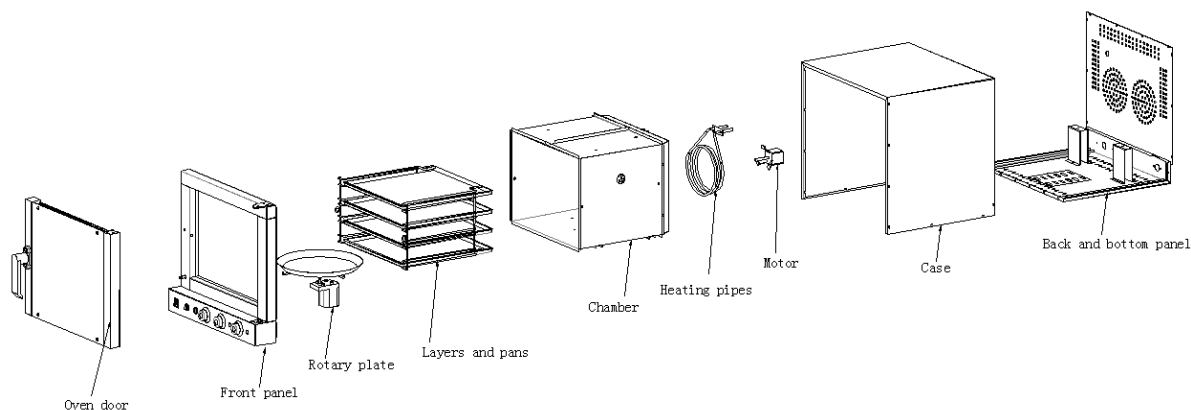
2.2 Applicable for baking fresh and freeze meat.

IV. Machine illustration diagram



Model	A (MM)	B (MM)	C (MM)	D (MM)
EC01F	595	569	575	650

1. There is a locking handle on the oven door makes the door close to the door frame and highly improve the heat preservation effectively.
2. The front panel is made of wiredrawing stainless steel, making this oven more beautiful.
3. The chamber is of enamel painting, which can prevent rusting and improve the heat preservation, also easier to clean. And a high speed motor fan is set inside to create a more evenly baking environment.
4. The body is of black powder painting, and the machine is filled with fiberglass to improve the heat preservation.



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 value block. Also there is an exhaust pipe behind the case for needless steam to exhaust.

VI. Operation instruction

1. Preheating is necessary before baking food.
2. The temperature of the oven can be adjusted between 0~350°C.
3. Turn the timer clockwise to the desired time, then the indicator light on and the heating element starts working, when it reaches the set temperature, the indicator light off. If the temperature is below the set temperature, the heating element will be automatically reheated and the indicator light on.

4. The internal lighting can help monitoring the baking process.
5. Cooking time depends on the amount of the food, the more the food had, the longer the time required.
6. Please turn off the power if not using.

VII. 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 any 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.

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.
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5. The ground wire must be connected, all the connection must be reinstated after maintenance.

VIII. Maintenance

1. Please pull out the plug first before maintenance, and clean it after cooling down the chamber.
2. For daily cleaning, you can use a dry cloth to wipe off the grease on the chamber, don't flush the chamber with water directly. For cleaning the baking stone, please take out the baking stone, use a fur brush to clean its surface, and rinse it with water then dry it. **(Don't use any cleanser to clean the baking stone, because the baking stone can strongly absorb the water, so that the cleanser would be absorbed at the same time, which may affect the flavor of the food.)**
3. We suggest maintain the machine by qualified electrician once in a month.

IX. Trouble shooting

Stoppage	Solution
Not heating up	<ol style="list-style-type: none">1. Please check whether the connection is loose.2. Rotate the thermostat to your needed temperature3. 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	Pull out the 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.

X. Specification

Model	Temperature range	Dimension(MM)	Internal dimension(MM)	Voltage(V)	Power (KW)
EC01F	0~350 ℃	595X650X569	460X370X350	220V	4.5

XI. Wiring diagrams

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