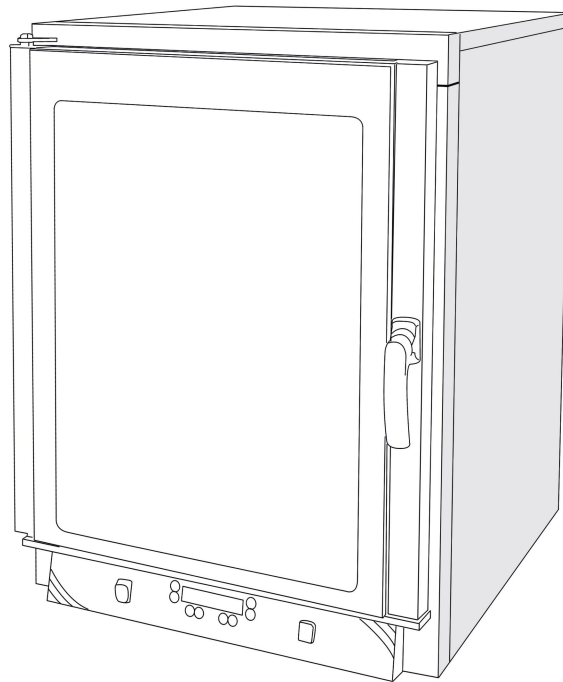

User Manual for Convection Oven



- Thank you for purchasing our products.
 - Please pay attention to the safety operation instructions before using this product.
 - Please keep the manual properly after reading for reference.
- Due to the continuous improvement of our products, we are subject to change without prior notice.

Electric Convection Oven

1. Product overview

Small convection ovens use electricity as energy. They can bake all kinds of bread (especially suitable for bread with high surface fat), Chinese cakes, peach cakes, Danish, puffs, cookies, wife cakes, heavy oil cakes, pineapple cakes, etc. They are the most ideal baking equipment.

2.Feature

2.1 Fast heating and high thermal efficiency.

2.2 Thick insulation layer, saving energy.

2.3 The baking tray is suspended in the oven to facilitate internal hot air convection, so the baking uniformity is good

3. Parameters list

No	Items	Unit	Parameters
			OV1064E/GN
1	Rated voltage	V	380V
2	Rated frequency	Hz	50HZ
3	Rated current	A	Y/Δ20 /35
4	Rated input power	kW	13
5	Temp Range	°C	30-280
6	Time	min	Infinite or 00:01 -- 60:00
7	Inlet water pressure	MPa	0.3-0.8
8	Tray Qty	mm	10pcs 400x600
9	Size (W×D×H)	mm	840x910x1150
10	Weight	kg	127

4、 Installation and Adjustment

4.1 Install the stove in a dry, ventilated place that is away from the strong sun light and away from strong electromagnetic fields. Leave a 30mm gap between the body and the wall.

4.2 Water connection:

Connect the oven to the mains water supply (drinking water) using flexible pipes and fittings with 3/4 connectors.

The supply water pressure must be between 1.5bar and 2.5 bar.

It is advisable to use an inlet water softening system to keep the water hardness below 3°F .

Water drain connection: Apply a ϕ 30 mm siphon to the oven drain.

The back of the machine is equipped with the micro needle water valve with a scale mark. The customer can adjust the amount of steam input according to the incoming water pressure.

4.3 **Customer shall be equipped with a power supply with circuit breaker according to the electrical specifications on the oven label.**

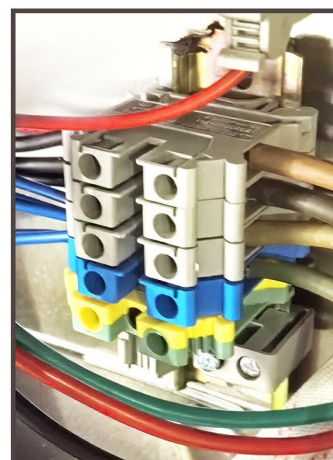
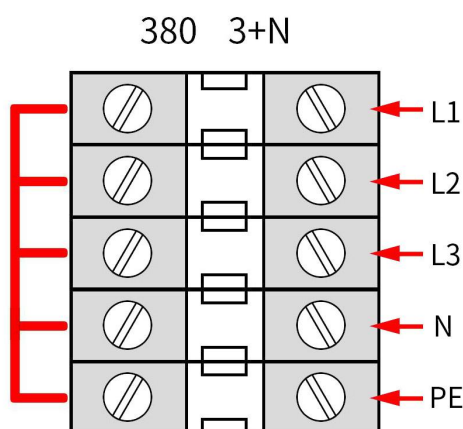
The PE wire is the ground protection wire, N is the neutral wire, and N1, N2, and N3 are the live wire. Please connect the cables correctly according to their different functions. When connecting cables, do not loosen the connectors, and be sure to ground protection.

Adapts two voltage: 220-240V/3 and 380-415V/3+N.

220-240V/3 must be connected to L1, L2, L3, PE, and short circuit N-W-T V-S U-R.

380-415V/3+N Connects L1, L2, L3, N, PE, and short circuit 1-W-V-U.

Factory configuration is 380-415V/3+N.



4.5 Be sure to ask an electrician to connect the power, and the connector should not be loosened. The incoming line must pass through the leakage protector, and the furnace shell must be grounded to prevent the electric heating wire from touching the shell due to thermal change or accidental fusing, thus making the shell live and causing danger. When the power is properly connected, please turn on the main switch, set the temperature to 180 ° C, and set the time to 20 minutes. If it can be properly controlled, it can be used normally. If you have any questions about the machine in use, please contact us.

5、Digital Command Panel Instruction

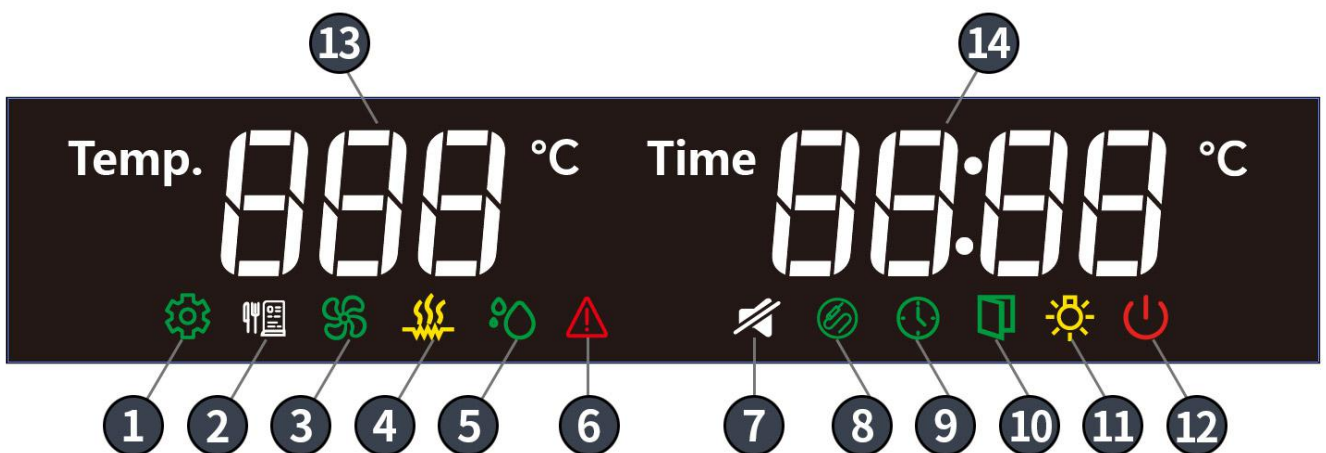


The user interface is the front of the instrument, provided with

- 8 keys
- 7-bit digital LCD screen with a display area of 125X26mm is used to display symbols or numbers of related resources, and 20 icons are used for visual indication of status or alarm.

The display simultaneously show chamber temperature, needle probe, set-point and/or times depending the operating mode.

Displaying and programming of the instrument through user interface was designed via navigation menu using the buttons as described in the follow section (Keypad).

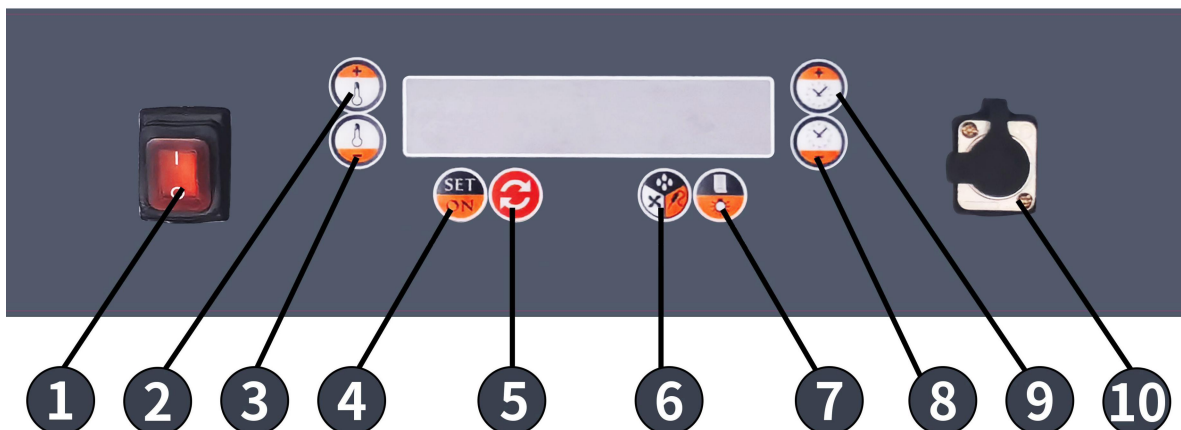


Function	Icon	Description
1.Set		Set the parameters
2.Recipe		Enter recipe mode
3.Fan		Fan working
4.Heater		Heater working
5.Water		Steaming
6.Alam		Something alarm
7.Slience		Cancel the alarm and enter silent mode
8.Probe		Food probe working
9.Timer		Start timing
10.Door		Doors open
11.Light		Light on
12.Standby		Standby mode
13.Temperature	Temp.	Temperature display
14.Time	Time	Time display

Display

7 digit and 20 icons to display output states, used to display the inputs, the set-point, the parameters and their values, the alarms, functions,states....

The segments of the digits are white while the icons can be of various colours (green,red yellow).



Keypad

The keypad has 8 keys/button .The main functions of each button are outlined below. Several button have multiple function.

To activate secondary function of the button:

- by hold press for several seconds
- by press a combination of button at the same time

1- POWER SUPPLY 0/1

2- TEMPERATURE INCREASE

3- TEMPERATURE DECREASE

4- START /STOP / SET WATER STEAMING BY PROGRAM AUTOMATICALLY.

5-pre-heating-START STOP CYCLE / START STOP COOKING CYCLE


6-H2O INJECTION MANUALLY / COOKING WITH CORE PROBE - COOLING

7-RECIPES - LIGHTS SWITCH-ON IN COOKING CHAMBER

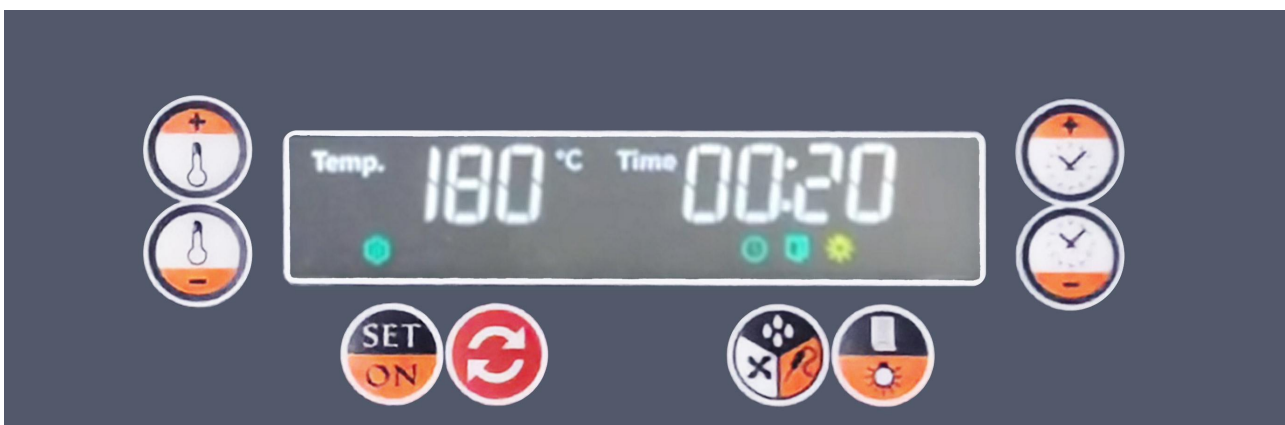
8-TIME DECREASE - NEEDLE PROBE TEMP SETTING

9-TIME INCREASE -NEEDLE PROBE TEMP SETTING

Keypad functionality and user interface

By pressing the  "POWER SUPPLY 0/1" button , the oven goes into "Standby" mode while waiting to be started.

The machine is activated by holding the (4) "START/STOP" button allows the cooking functions to be sets and the display will shows the default setting as below pic.





From this starting operation point it is possible to sets 5 main parameters value by below button :

2-3. Temp. Cooking temperature

8-9. Time Cooking time

6  Stop/ needle probe temperature (Set)

4-6  Amount of water flow (through the percentage of the injection cycle) (Set) or trough manually by keeping press button 6.

8-9.  ΔT Temperature differential by setting during needle probe temp. cooking cycle .

Start a Cooking Cycle

1 pre-heating cycle

After having sets the parameters by pressing the (5)"COOKING CYCLE START/PAUSE" button the oven starts in pre-heating mode until it reaches the pre-set, chamber temperature.

- During the pre-heating or cooking phase, by pressing the (2-3) UP DOWN keys and the (9-8) UP DOWN keys, the pre-set values can be changed; by pressing the (4) " SET WATER" button, the H2O injection can be modified.

1.1 Cooking cycle

Once the pre cooking temp. is reached the oven will beeping and appear START label displayed , by press (5) "COOKING CYCLE START/PAUSE" button, the oven will start the cooking cycle for x time sets by 8-9 button at x temp. by button 2-3.

During the cooking phase if you keeping press button (5) "START/PAUSE COOKING CYCLE" the cycle will be stopped, going back to the initial settings.

- Note : By pressing button (7)"LIGHTS SWITCH-ON" during any cycle any time the light will switch on press again to OFF the light.

During the pre-heating or cooking phase, by pressing the (2-3) UP DOWN keys and the (9-8) UP DOWN keys, the pre-set values can be changed; by pressing the (4) "START/STOP" Button, the H2O injection can be modified by press twice the 4 button.

When the cooking cycle program is ended by time or by temperature (needle core

temp.) The oven will BEEPING and label "END" will appear on the display.

User at this stage have 3 possible action

- 1 Start a new cycle (WHICH SAME SETTING PARAMETERS) by keeping push the button 5
- 2 Opening the door closing the door and the machine come back to cooking settings
- 3 opening the door and start a cooling down cycle by pressing the 6 button.

QUESTION IF I WANT STOP THE PROGRAM AND START A NEW ONE BECAUSE I WRONG THE OPERATION SETING IN THE MIDDLE OF A COOKING CYCLE HOW TO DO ?

QUESTION IN CASE THE MAIN POWER IS CUT OFF , AND COME BACK AFTER WHILE DO THE OVEN PROGRAM NEED TO BE SETS AGAIN ? IS THE OVEN ADVICE THAT THERE WAS A CUT POWER OFF HAPPENED?

HOW TO START A COOKING CYCLE WHIT OUT PRECOOLING CYCLE .

Manual parameters setting (what and how user can sets manually the function before start any cooking cycle or preheating cycle).


Temp. and time setting

- By pressing the (2-3) UP DOWN button , it is possible to set the cooking temperature and pre-heating cycle , which will be shows on the left display on the left.
- By pressing the (9-8) UP DOWN button is possible sets the timing of cooking cycle and preheating cycle the cooking time can be set. In case the user will like to have not time limited . press to 0 the time setting.

Water injection adjustment setting

- In the initial programming phase, press the (4) " SET Water steaming" button two consecutive time the "H2O INJECTIO" function will appear (the wording "H2O", will displayed on the left display, the injection percentage will appear on right display), which is adjustable with the keys (9-8) UP DOWN from off to 100% = maximum.
- In the cooking phase, by pressing key (6) "H2O INIECTION" water can be injected manually.
Note : in case the user will not sets the water percentual the water injection will not be activated during cooking cycle

Cooking with core probe and ΔT  setting

- On setting the manual parameters, by activating the (6) "COOKING WITH CORE PROBE" key, the oven passes to cooking with core probe.
- In this way, the right display switches from cooking time display to needle probe temperature display, the character "c" appears near to it to indicate the core temperature. By pressing the (8-9) Up DOWN keys, it is possible to set the temperature of the needle probe, on reaching which, the oven stops cooking.
- By pressing the (6) "COOKING WITH CORE PROBE" button twice the oven passes to differential cooking in " ΔT " mode indicated by the icons "  ". In this way, the left display switches from absolute temperature display to displaying the " ΔT " (temperature value that is added to the core temperature detected by the needle probe in cooking phase).
- By pressing the (2-3) UP DOWN keys, it is possible to set the desired " ΔT " value.

The end of cooking is determined by the value set detected at the core of the product by the needle probe or from its " ΔT " if was setted.

Notes: how to change setting during cooking or preheating cycle.

During the re-heating or cooking phase, by pressing the (2-3) UP DOWN keys and the (9-8) UP DOWN keys, the pre-set values can be changed; by pressing the (4) "START/STOP" key, the H₂O injection can be modified BY pressing twice the 4 button

The oven goes back to "pre-heatinging or cooking" mode after 5 seconds from the last time a key was pressed. In this case, the oven applies the new parameters set.




At the end of cooking, the oven emits a sound and the wording "End" appears, at this point it is possible to:

- 1) start the cycle again by holding the (5) "COOKING CYCLE START/PAUSE" key down;
- 2) go back to cooking settings by opening and then closing the door
- 3) cool the oven with the door open by pressing the (6) "COOLING - COOKING WITH CORE PROBE-H₂O INJECTION" key, which will end on reaching 80° and then go back to the main screen.

Recipes

Setting a recipe and modification

Up to 10 different combinations of cooking parameters are memorised in the recipe menu:

- A-   Core probe set-point and differential
- B-  Hours/Minutes Timer

C-  Water Set

D- **Temp.**  Chamber and Core Probe Temperature

- By activating the (7) "RECIPES - LIGHTS SWITCH-ON IN COOKING CHAMBER" key, the interface passes to recipes selection/setting mode and the display shows the "📖" icon to show the user the selection made. The recipes can be scrolled using the (3-2) UP DOWN keys in a cyclical manner and they are indicated by the letter "r" recipe number (from 1 to 10), Once a recipe has been selected on waiting in cyclical mode, its parameters will be displayed. If a recipe results not yet set, the oven shows the parameters at "0".
- Once the recipe of interest has been displayed. by pressing the (4) " SET Water- ON/OFF" key. The parameters that can be modified are entered in the same way as the manual settings (Manual parameters setting paragraph): by holding the (5) "COOKING CYCLE START/PAUSE" key down, the settings can be memorized also by overwriting existing parameters.

Cooking cycle with recipe

On entering the recipes function with the (7) "RECIPES - key and finding the one of interest with (9-8) UP DOWN keys, by pressing the (5) "COOKING CYCLE START/PAUSE" key, the cooking cycle set start-up automatically.

6. Notes

6.1: Power cords and water pipes should be kept off the ground and secured to prevent them from being bitten by rats.

6.2 The temperature controller cannot be adjusted continuously and frequently during the heating process.

6.3 To clean the furnace, please wait until the furnace has cooled down.

6.4 Do not cover the exhaust vent on the stove, and do not place items.

6.5 This instruction manual is not intended for people (including children) with reduced physical, sensory or intellectual capabilities, or lack of experience and knowledge.

6.6 To avoid the risk of false reset of the thermal circuit breaker, the oven must not be powered by an external switching device, such as a timer or connected to a circuit with a common component for regular on-off.

6.7 This machine must not be cleaned with water jets.

7. Maintenance

7.1 After baking, wipe the oven surface with a dry cloth. Do not wash with water to avoid damaging the electrical parts.

7.2 Remove the residue from the furnace with a brush to avoid coking in the furnace.

7.3 When you finish your work, turn off all switches.

7.4 Remove the residue from the furnace with a brush to avoid coking in the furnace.

7.5 Check the water inlet regularly to see if it is normal.

8. Alarm display

8.1. When the probe of the oven and the food probe are damaged or broken, the fan, water and heating are closed, and the alarm is displayed.

8.2. The temperature of the box is less than 100 degrees, the heating lasts for 15 minutes, and the temperature changes at about 1 degree, the cooking is finished, and the alarm is displayed.

9. Diagram

OV1064E/GN

