

ELECTRIC OVEN

Operation and Installation instructions



Please read this instruction carefully before using it
This instruction contains a service guide, please keep it safe

Foreword

The company specializes in the production of "electric oven" series, single-layer / double-layer / three-layer series of products. Our products are designed with the advantages of similar foreign products, and have the characteristics of unique design, excellent manufacture, convenient operation, fast heating, good heat preservation, low energy consumption and so on. It is an ideal equipment for large food central factories, bakeries, shops and unit canteens to process ordinary bread, cakes, moon cakes and other food.

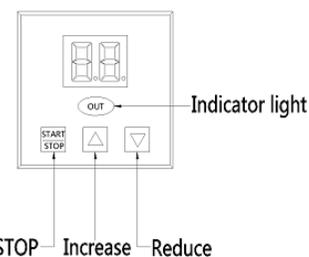
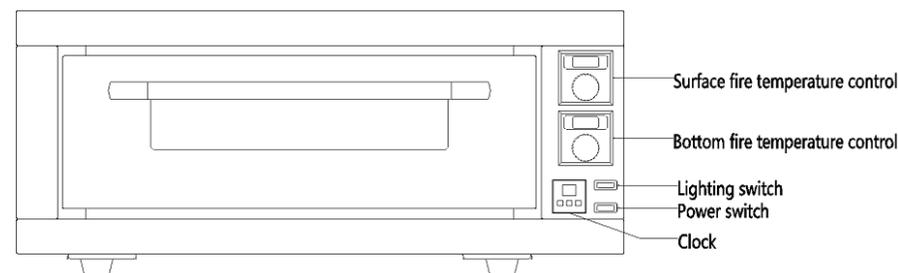
Thank you for purchasing our products. Please read the operating instructions carefully before using this product. There are general troubleshooting methods in this book that are easy to learn. Please take good care of this manual for a rainy day. Please strictly abide by the special precautions mentioned below.

Special Remarks

1. Users should strictly follow the instructions, according to the oven special warning board to do a good job of prevention.
2. The type of power used by the equipment must be the same as that marked on the nameplate of this machine.
3. This machine must be reliably grounded and installed with leakage protection circuit breaker.
4. This machine cable needs to be replaced due to aging or other reasons, be sure to use oil-resistant cable (YΣM series cable), not ordinary rubber sheathed cable.

5. For persons with physical, sensory or intellectual defects, or with a lack of experience and knowledge, including children, it is not suitable to operate the equipment.
6. When replacing electrical parts and repairing electrical circuits, the power supply must be completely disconnected and the gas source must be completely turned off.
7. Only qualified professional maintenance personnel can install, inspect, repair and maintain this machine.
8. It is strictly forbidden to bake flammable, explosive and corrosive items.
9. This machine must have a special guard and operation after electrification.
10.  Represents the danger caused by a dangerous voltage.
11. Use trunks to identify terminals that connect to each other so that all parts of the equipment or system reach the same potential, which is not necessarily a grounding potential, such as a local interconnect.

(Model: E V- S 1 M)



Clock usage

- Adjust Time Press  
 -  key increase time
 -  Key reduce time
- Start clock function
After adjusting the time, press the START/STOP key, the clock starts to work;
- End clock function
Press the START/STOP key and the clock stops working;
- The clock function in the working process, the red dot in the lower right corner of the number will always flicker, when the time countdown is 0.

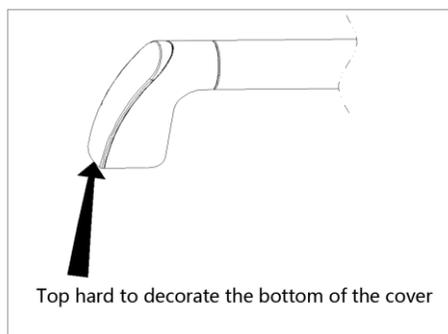
The OUT indicator lights up and sends out a long bee sound. When the warning has arrived, press the START/STOP key, the OUT indicator lights out, the buzzer disappears, the red dot in the lower right corner of the number will stop flashing, and the clock function will turn off.

Product parameters

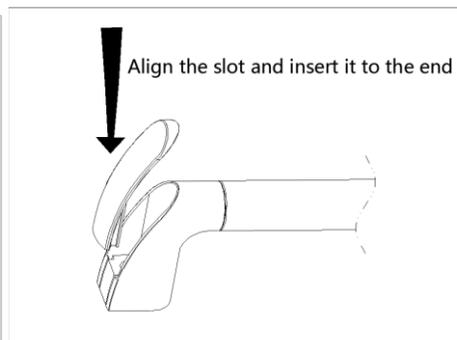
Model	Rated voltage	Rated power	Net weight	Gross weight
EV-S1M	220V/50Hz	3200W	30.5kg	42.5kg
EV-S2M	220V/50Hz	6400W	61kg	78kg
EV-S3M	220V/50Hz	9600W	92kg	112kg

Door handle Disassembly / Installation diagram

Disassembly



Installation



I. Overview

- 1.Features: Electric oven type electric oven (far infrared heating tube heating)
- 2.Main uses: suitable for baking all kinds of ordinary bread, cakes, moon cakes and other Chinese and Western food, special or ultra-thin baking products need to be specially designed and customized to produce perfect results.
- 3.Varieties and specifications: single-layer electric oven, double-layer electric oven and three-layer electric oven.

II. Structural characteristics and working principles

- 1.Each layer can be used independently and simultaneously , and can also be used by single layer and single fire.
- 2.The upper and lower fire of each floor can be controlled independently.
- 3.The furnace temperature can be adjusted arbitrarily in the range of room temperature ~ 300 degrees Celsius, and the furnace temperature can be kept constant automatically.
- 4.Equipped with non-self-reset circuit breaker and all-pole disconnection device to ensure that the oven works more safely.
- 5.When it is necessary to control the temperature at a fixed time, a timer can be installed.

III. Installation and commissioning

- 1.Customers according to the rated power of the equipment, equipped with leakage protection circuit breaker.
- 2.After checking the electric oven and confirming that there is no collision or damage in the transportation process, push the equipment to the ventilated position to install, and connect the furnace outlet cable to the circuit breaker with leakage protection.
- 3.After the wiring is completed, turn on the power and check whether the thermostat and related switches are abnormal.
- 4.When the new oven heats up, there will be a strange smell in the oven. It is recommended to put a plate of onions into the oven to bake, remove the smell and then bake the food.

5. The new oven in the first few days of use, please pay more attention to observe, one is familiar with the performance of the equipment to facilitate baking, and the other is to find problems can be communicated in time. Because the violent vibration in transportation may make the screw loose, and even affect the normal work of the digital display instrument, we must pay attention to check and deal with it in time when installing the new machine.

6. This oven belongs to the appliance of "permanently connecting to fixed wiring". According to the working environment, the user can connect the self-provided power cord (YZM) to the terminal of the electric oven of the oven according to the working environment. For the convenience of users, the oven has been provided with a power cord at random when it leaves the factory. When using the power cord, please do not connect the plug directly, be sure to connect the power cord to the circuit breaker with leakage protector.

7. The equipotential connection terminal on the oven shell is a special grounding terminal, which is not the protective grounding terminal used to connect the universal wire, but the terminal used to connect the external equipotential wire in the apparatus should be allowed to connect the wire with a nominal cross-sectional area of 2.5-6mm², and the well tool should not be used to provide grounding continuity between different parts of the instrument. These wires should not be loosened without the help of tools.

8. Bake at least 50cm away from the wall.

9. Ovens can not be stored and used in the open air or in particularly wet or water dripping places.

IV. Use and operation

1. Close the leakage circuit breaker, set the oven temperature, turn on the power switch of each layer, and heat up the electric heating pipe.
 2. The temperature of lower fire and upper fire can be controlled separately: close the switch of lower fire, work separately; close the switch of upper and lower fire, work alone, close the switch of upper and lower fire and fire at the same time, and work at the same time.
 3. According to the different requirements of the baked food, the temperature of "upper fire" and "lower fire" can be adjusted respectively to make the food get the best fire color.
 4. If the furnace fire is uneven in use, the method of adjusting the cake plate (commonly known as the adjusting plate) can be used to solve the problem.
 5. Avoid opening and closing the furnace door as much as possible when in use.
 6. Do not install fans above or in front of the furnace door.
- Note : In order to avoid the danger caused by the wrong reset of the thermal circuit breaker, the appliance can not supply power through the external device, such as timer or connected to the circuit that is timed and broken by the general component.

V. Fault analysis and troubleshooting

Affected by power supply, operation, quality of accessories, environment and other factors, the machine will occasionally have local faults that need to be repaired and dealt with. All kinds of possible faults are listed as follows:

NO.	Fault phenomenon	Cause analysis	Processing methods
1	When the power switch is closed, the oven lights are not on	①Power switch failure ②Fuse fault	①Replace the power switch ②Replace the molten core
2	The color of baked food is uneven, raw and cooked, the furnace temperature rises slowly, and the baking time is longer than normal.	①External connection line of heating tube is broken ②Burn-out of electric heating wire in heating tube ③AC contactor failure ④Furnace bottom plate or baking dish is out of shape. ⑤The power cord is loose or out of phase.	①Connect the external connection cable of the heating tube ②Replacement of broken heating tubes ③Replace AC contactor ④Repair of flat furnace bottom or baking disk ⑤Reconnect the power cord
3	Can not automatically control the temperature (red light / green light can not be automatically converted)	Temperature control failure	Send the thermostat and sensor back to repair or replace the oven with professional thermostat
4	Furnace door deformation	After working for a period of time, the furnace door may produce thermal expansion deformation, resulting in air leakage.	Put the wood block on the corner of the air-tight furnace door and knock on the corner of the air-leaking furnace door with Bakelite until it is flattened (a small amount of air leakage is allowed in the oven door).

VI. Daily maintenance

1. After using the oven every day, the thermostat of each layer must be returned to zero. Disconnect the total power leakage circuit breaker.

2. When cleaning and maintaining the oven, be sure to disconnect the leakage protection switch, and direct flushing of the water pipe is strictly prohibited when cleaning.

3. Before getting off work every day, clean up the food residue in the furnace so as not to affect the heat transfer in the furnace.

4. Wipe the furnace body and observation window with a wiping cloth regularly to keep the furnace body clean.

5. Operate in strict accordance with the instructions.

Thank you for choosing our equipment, which is mainly used for the manufacture or baking of ordinary cakes, cakes and other products, and shows excellent performance. In order to better serve the users, the following instructions are made:

1. When purchasing equipment, you must fill in the warranty card and sign it by the distributor before it can take effect, and then repair it with this order.

2. Within one year from the date of purchase, due to the quality problems of our equipment parts or the whole machine, our company will carry out three guarantees and repair them free of charge.

3. Our company will not be responsible for the damage caused by the collision caused by the installation, use or transportation not in accordance with the operating instructions.

Statement

With the technical innovation and improvement of the product, some of the parameters may be changed, the changed parameters have no retroactive effect on this product, please take the product nameplate parameters as standard.

All the illustrations shown in this manual are based on the appearance of the standard model and are only used as examples to illustrate the use. the actual appearance should be based on the products purchased.

If there is any change in the contents of this manual, we will make an announcement through the company's official website without further notice, unless it is clearly stated in the notice that in principle, the content of the change has no traceability to the product.

The right to interpret the relevant terms of this manual belongs to Foshan Topone Electrical Appliances Co., Ltd

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