

Electric Oven

Operation Manual



Before use, please read this operation manual in details to help you operate the machine correctly and efficiently.

Model	Dimension(mm) (L×W×H)	Temperature (℃)	Volt/Frequency (V)	Power (KW)
WFC-101D	920*640*410	Temp.-350	220/380V/60Hz/50Hz	4.4
WFC-202D	920*640*800	Temp.-350	220/380V/60Hz/50Hz	8.8
WFC-103D	1640*850*580	Temp.-400	220/380V/60Hz/50Hz	8
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WFC-102D	1260*840*605	Temp.-400	220/380V/60Hz/50Hz	6.6
WFC-204D	1260*840*1250	Temp.-400	220V./60Hz/50Hz	13.2
WFC-306D	1260*840*1550	Temp.-400	380V/60Hz/50Hz	19.8
WFC-309D	1640*850*1645	Temp.-400	380V/60Hz/50Hz	24
WFC-312D	2060*850*1645	Temp.-400	380V/60Hz/50Hz	37.8

I. Attention and Using Environment

1. Only the qualified electricians, with electric certification issued by the related official department, are allowed to do the installation and debugging.
2. Do make sure that the voltage and power are complied with the specification in the label. And check out whether the wiring part and the earth wire are fixed up. (The power wire should be fixed up to the switch with leakage-proof and overload protecting device)
3. Do not pull off the power wire, avoiding the wire falling off, which may cause leakage or electric shock.
4. During the process, the operator should take some protective measures while taking the item in and out the oven, so that avoid being burned or scalded.
5. Each oven is equipped with the thermal breaker. When the temperature reaches 360℃, the thermal breaker will immediately connect with the solenoid trip switch at the same time, which will cut off all the electricity supply and stop heating, to prevent the oven from burning and damaging. Restart to bake, please follow the instruction below: When the temperature inside the oven is below 360℃, open the side panel, press the protrudent button on the solenoid switch and combine the solenoid trip switch by hand. Make sure connecting the power supply, and then the oven can start baking.
6. Keep the working environment well ventilated and dry. Keep the oven away from the strong sunlight, the humid place, the inflammable or corrosive stuffs and gas etc.
7. Place the oven against the wall at least 20mm to make sure the leaking air well ventilated. Temperature condition: 10℃--40℃, humidity should be less than 85%
8. During the delivery time, the oven should be handled with care, keep upright, to avoid shaking. The packed oven should not be placed outdoors for a long time. It is better to be kept in the dry, well ventilated warehouse with the humidity below 85%. If it needs kept outdoors temporarily, please take waterproof measure in case of rain.

II. Operation Instruction

1. Turn on the power of oven, and adjust the temperature control meters to set the temperature.
2. Turn on the surface and bottom fire switch to "ON" or "I". At the same time the green indicator light of the temperature control meter is on, which means starting to work. When the surface and bottom fire reaches the set temperature, the red light will be on and the green light will go off. Then the temperature turns to constant state automatically.
3. According to the baking requirement, the temperature of surface fire and bottom fire can be adjusted casually and separately. So the oven can get the perfect baking effect.
4. After working, turn the temperature control unit to "O", and turn off the power. Finally, disconnect the chief power and make sure it is safe before leaving.
5. Note: On the display board, "Off" and "O" all stand for power off; "ON" and "I" stand for power on.

Attention

- 1) The baking time and temperature for the first time should be confirmed by reasonable inspection, for example, observing the color of the baking product through the glass window, or evaluate the craft parameter by finished products.
- 2) Make proper record to avoid repetitive regulation. But because of weather, voltage and some other objective element, the ideal parameter needs adjustment sometimes.

III. Daily Maintenance

1. Do make the temperature control meter turn to Zero after working, thus avoiding the mighty current strikes the electric net.
2. Clean the oven carefully after using; make sure the oven sanitary and bright. if not, it will influence the heat transfer and food sanitary.
3. Please wipe off the dirty issue on the observation window on time.
4. If the oven stops working for a long time, the main power should be off to keep safe. And the wire should be checked frequently and make sure it is not loose.
5. During cleaning, it is suggesting to use of the uncorrosive lotion at first, and then wipe the oven with a dry cloth. Never flush it with water.

IV

Common breakage and maintenance:

Symptom of Oven Failure	Reason	Solution
Power indicator light does not work.	1. The bulb is burnt down. 2. No electricity or the fuse blows. 3. Choose the wrong switch as required. 4. The switch of the electromagnetic buckle is disconnected	1. Change another bulb. 2. Maintain the circuit or change the fuse. 3. Press the right switch. 4. Open the side panel and close the electromagnetic buckle by hands.
The oven temperature can neither get to "SET" nor keep constant.	1. Inspect the voltage to see weather it is too low. 2. The temperature control meter is broken.	1. Inspect and maintain the circuit. 2. Change the temperature control meter.
The temperature is out of control, and the red and green light can not exchange automatically.	The temperature control unit is broken.	Inspect and maintain the temperature control meter and temperature measure bar.
1. The food is raw and the color is not even. 2. The temperature increases slowly. It takes a longer time to bake than usual.	1. The power wire looses or the fuse blows. 2. The connecting wire or the resistance wire of heating pipe is burnt out.	1. Deal with the electricity, twist the power wire. 2. Cut the connecting wire of heating pipe; test it by the RX10 of electrical resistance. If it does not work, change the heating pipe and connect the wire as origin.

INSTRUCTION TO SINGLE/THREE-PHASE'S POWER WIRE DIAGRAM.

