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turbofan[®]

E32D4
(Digital Operation)

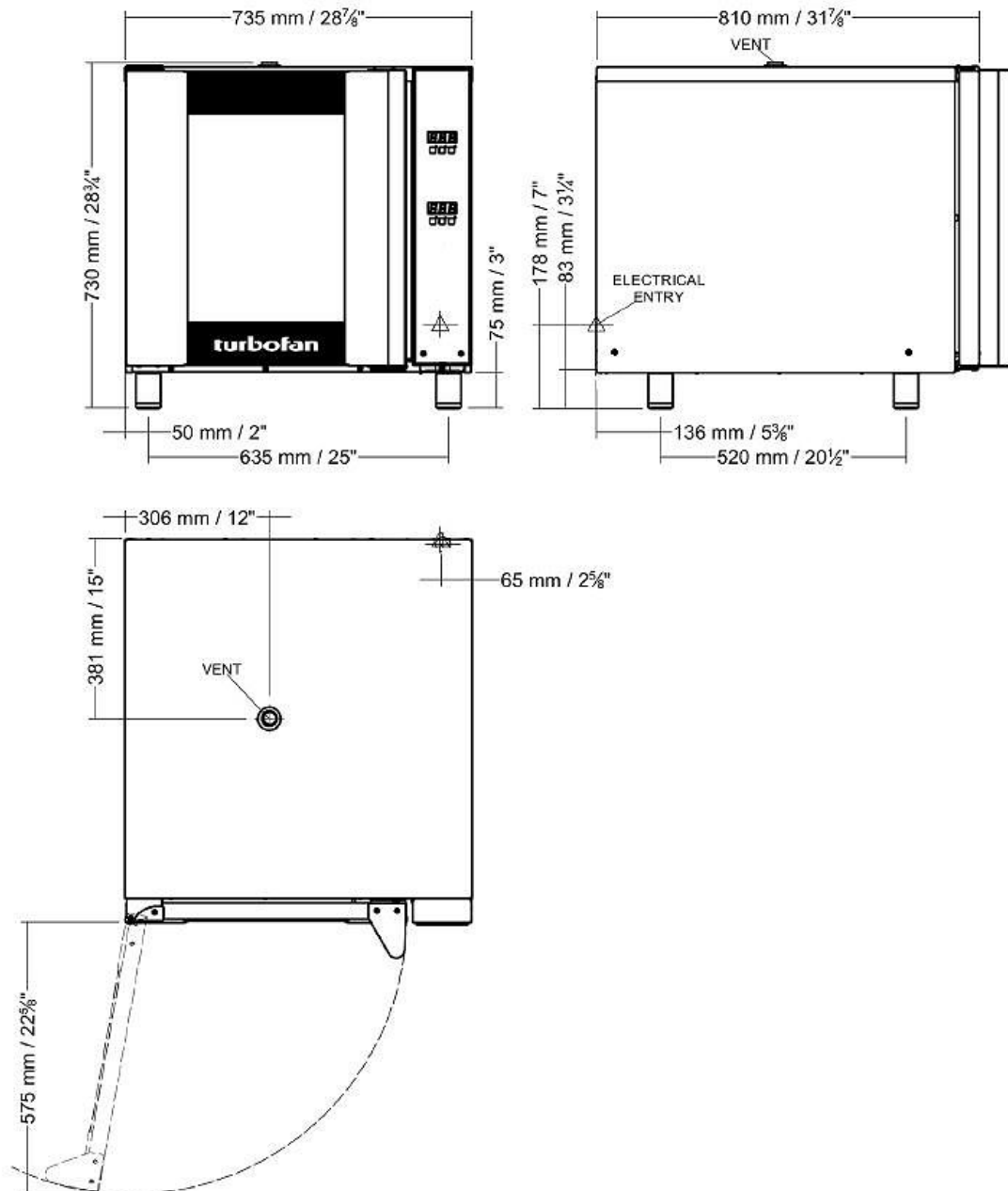
Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

Any questions? Contact us at
www.eventservicesgroup.co.uk
Telephone: 03333 442062

Specifications

E32D4



Oven Power Ratings		208 - 220V, 50/60Hz, 6.5 kW
		230 - 240V, 50/60Hz, 6.5 kW
E32 D4 Oven Tray Details	Tray Capacity	4, 18" x 26" / 460 x 660 Full Size Sheet Pan Capacity. 4, 600 x 400 Tray Capacity.
	Tray Spacing	110 mm / 4 3/8"
Water Connection	Max Water Pressure	80 psi / 550 kPa.
	Connection Size	3/4" BSP

Installation

Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.

Location

1. Position the oven in its approximate working position.
2. The unit should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.



Technical Data Plate - Location.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Rear	50mm / 2".
Left-hand side	50mm / 2".
Right-hand side	75mm / 3".

CLEARANCE FROM SOURCE OF HEAT.

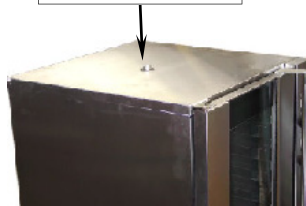
A minimum distance of 300mm (12") from the appliance sides is required.

NOTE: Fixed installations require at least 500mm - 20" clearance at the right hand side of oven for service access.

Important:

The vent located on the top of the oven must NOT be obstructed.

Oven Vent Location



Stand Mounted Oven

For ovens that are to be mounted to a stand, the oven feet are used to level the oven on the stand. Refer to the instructions supplied with separately ordered stands for mounting details.

Installation

Electrical Connection



Warning

This oven must be earthed / grounded.

Each oven should be connected to an adequately protected power supply with an appropriate three wire power cord. An isolation switch must be mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the oven side panel.

NOTE: All electrical connections must only be carried out by a suitably qualified person.

1. Remove oven right hand side panel.
2. Bring the supply cable up through the grommet at the back of oven and through the compression gland on the electrical switchgear panel.
3. Connect the mains supply to the appropriately marked terminals on the terminal block.

Water Connection - Optional -

(Not required for Main Oven Operation)

1. If the manual addition of water into the oven for humidification or steaming effect on baked product is required, the unit's water connection can be used.
2. Tighten the 2 screws securing the water connection to the rear of the oven. (These have purposely been left loose to prevent damage to the water connection during transit).
3. A cold water supply should be fitted to the water inlet ($\frac{3}{4}$ " BSP hose connection) which is located on the rear of the right hand side of the oven.
4. Connect to the water supply.



- Max Inlet Pressure 80psi / 550kPa.

5. Turn 'On' the water supply and check for leaks.

Positioning and Levelling of Oven

1. Correctly locate the oven into its final operating position and using a spirit level, adjust the oven feet so that the oven is level and at the correct height.

Operation

Operation Guide



Warning

Some parts of this oven will become **VERY HOT** during use and could cause burns if touched.

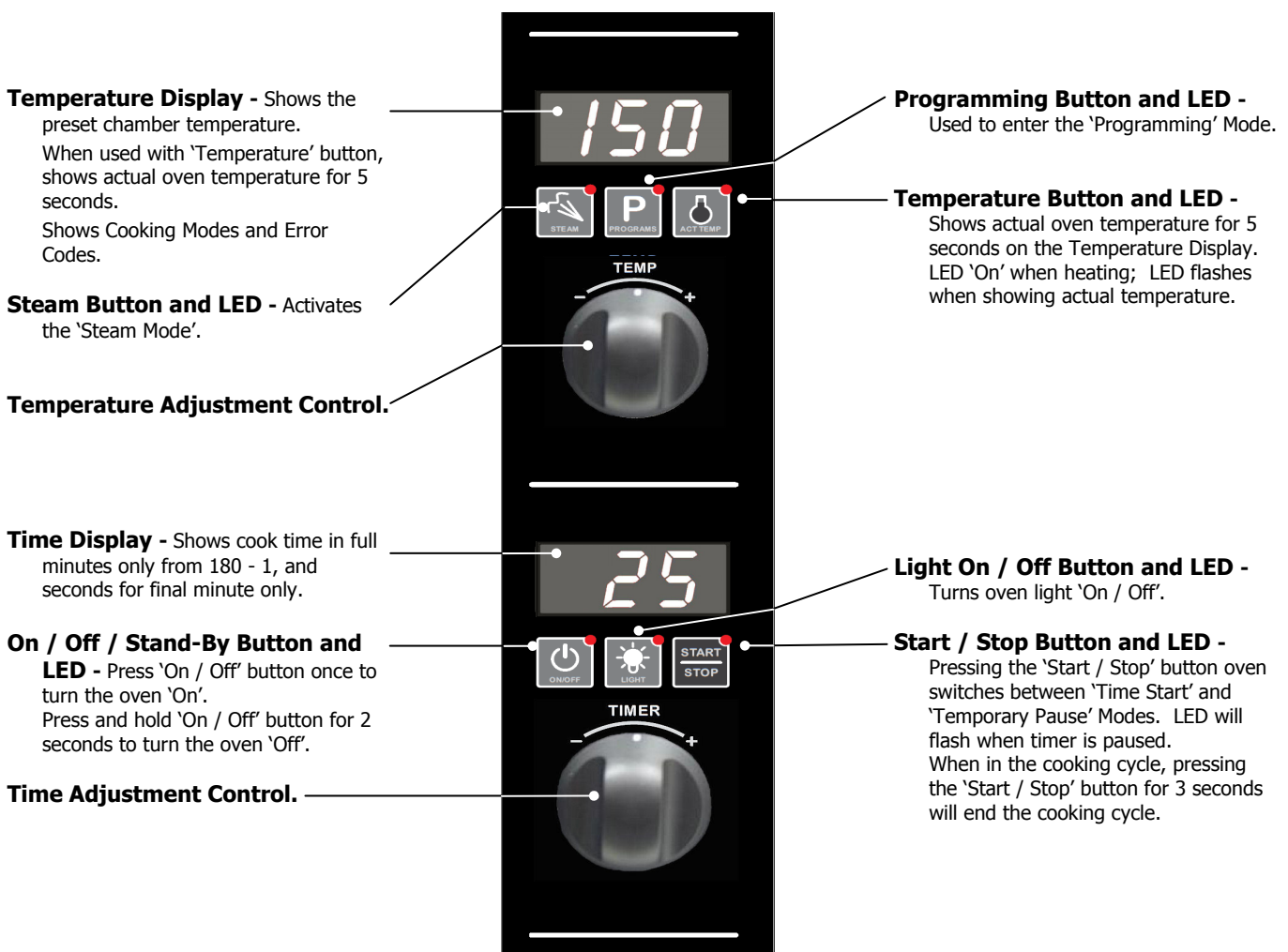


Warning

Take care when opening the oven door during baking. Let hot air and steam escape before removing or replacing food as the steam produced can cause steam burns.

- Turbofan Ovens have been designed to provide simple operation.
- This oven is intended for use in a commercial kitchen and must only be put to the use for which it was intended, i.e. cooking food product. To use this oven correctly please read the following sections carefully:-

Oven Control Panel



Starting the Oven

1. Turn 'On' electrical power to the oven. The controller will carry out a self check of the LED's.
2. Press the 'On / Off' Button.
3. The Heating Indicator will illuminate.

Oven Shut-Down

1. To turn 'Off' the oven, press and hold the 'On / Off' button for 3 seconds, the oven controller will go to 'Stand-By' mode.

Operation

Using the Oven - Manual Mode

1. TURN 'ON'.

Press 'On-Off' button.



Temperature Display.

Temperature Display will show Preset temperature.

2. SET TEMPERATURE.

- + to increase the temperature.
- to decrease the temperature.

Time Display.

Time Display will show actual time set.

3. SET TIME.

- + to increase the time.
- to decrease the time.

4. START TIMER.

- Press 'Start / Stop' button to start timer operation.
- Pressing the 'Start / Stop' button when timer is operating will pause the timer and turn 'Off' Fan and Heating. LED will flash when timer is paused.
- Pressing and Holding 'Start / Stop' button for 3 seconds will reset the timer.

- **Press any button**, to cancel the 'Alarm'.

- **Press 'Steam' button**, to select the Steam mode.

- **Press 'Act Temp' button**, to check 'Actual' temperature of oven at any time during cooking.

- **Press 'Light' button**, to turn 'On' oven light. (refer - 'Operator Accessible Parameters').

- **Press 'Program' button**, to program the Oven refer to the 'Installation and Operation Manual'.

- **Press and hold 'On / Off' button**, for 3 seconds to turn 'Off' the Oven.

To check actual oven temperature during preheat or cooking, press 'Temperature' button. Actual temperature will display briefly on 'Temperature Display' before the display reverts to the pre-set temperature.

Heating 'On' Indicator

At any time during cooking, time and temperature can be adjusted by using the 'Time' / 'Temperature' controls.

Timer 'On' Indicator

This oven can be used without using the 'Timer'.

If the 'Timer' is set to the 'Infinity' setting **Inf**, the timer will count elapsed time to a maximum of 999 minutes.

Opening the oven door during a cooking cycle will pause the cooking time. To continue cooking, close the oven door.



Steam; - Steam function can be selected at any time during the Manual Mode by pressing the 'Steam' button. Steam will be injected for the pre-set time and the 'Steam' LED will illuminate.

Operation

Cooking in Program Mode

1. TURN 'ON'.

Press 'On-Off' button.



Press 'Programs' button.



Temperature Display.

Temperature Display will show program selected.

2. SELECT A PROGRAM.

+ to scroll forward through programs.
- to scroll backward through programs.

Time Display.

Time Display will show 'Pre-Heating'.
Program cannot be started until pre-heating is completed.

Load Oven.

'Time' display will show 'Ready'.



3. START PROGRAM.

- Press 'Start / Stop' button to start cooking program.
- Pressing the 'Start / Stop' button when timer is operating will pause the timer and turn 'Off' Fan and Heating. LED will flash when timer is paused.
- Pressing and Holding 'Start / Stop' button for 3 seconds will cancel the program and return to Preset Program.

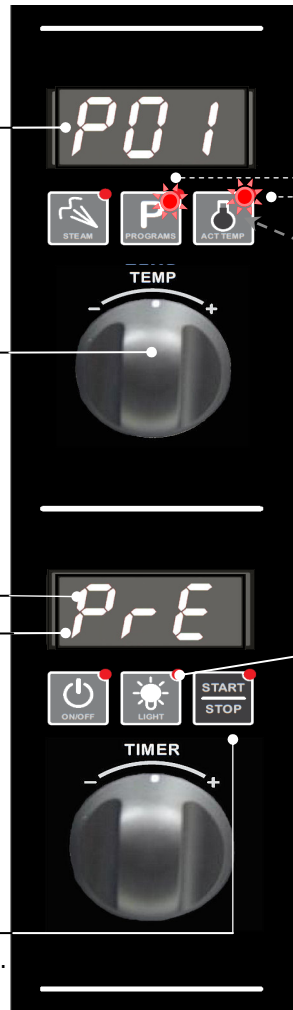
- **Press any button**, to cancel the 'Alarm'.

- **Press 'Steam' button**, to select the Steam mode.

- **Press 'Act Temp' button**, to check 'Actual' temperature of oven at any time during cooking.

- **Press 'Program' button**, to program the Oven refer to 'Setting the Oven Programs' overleaf.

- **Press and hold 'On / Off' button**, for 3 seconds to turn 'Off' the Oven.



Program Mode Indicator

Heating 'On' Indicator

To check actual oven temperature during preheat or cooking, press 'Temperature' button. Pre-Set temperature will display briefly on 'Temperature Display' before the display reverts to the actual temperature.

Light will remain 'On' by default when cooking in 'Program' mode.

When cooking in 'Program' mode, the oven light will remain 'On' until cooking is completed.

Opening the oven door during a cooking cycle will pause the cooking time. To continue cooking, close the oven door.

Temperature and Time can be adjusted when in Program Mode. On program completion, oven reverts to the pre-set temperature for that program.



Steam; - Steam function can be selected at any time during the Program Mode by pressing the 'Steam' button. Steam will be injected for the pre-set time and the 'Steam' LED will illuminate.

Refer to 'Operator Accessible Parameters' for steam options.

Operation

Setting the Oven Programs

Oven can be pre-programmed with up to 20 Program's. Carry out the following for each program required:-

1. ENTER PROGRAMMING MODE.

Press '**Programs**' button to enter 'Programming' mode.



2. SELECT PROGRAM REQUIRED.

Rotate '**Temperature Control**' to program required.

Temperature Display will show program selected.

Press and hold '**Temperature**' button until '**Time**' and '**Temperature**' displays and '**Temperature**' LED flashes.



Change time and temperature parameters.

3. ENTER COOK TEMPERATURE.

Rotate '**Temperature Control**' to set cook temperature.

- + to increase the temperature.
- to decrease the temperature.

'Temperature' Display will show temperature selected.



4. ENTER COOK TIME.

Rotate '**Timer Control**' to set cook time.

- + to increase the time.
- to decrease the time.

'Time' Display will show time selected.



'Time' and **'Temperature'** displays and **'Temperature'** LED flash.



Press '**Temperature**' button to confirm '**Time**' and '**Temperature**' settings.

5. SET STEAM OPTION.

Hold '**Steam**' button pressed until '**Steam**' LED flashes and present setting displays in '**Temperature**' display.



Rotate '**Temperature Control**' to set steam time required.

- + to increase steam time.
- to decrease steam time.

Press '**Steam**' button to confirm '**Steam**' settings.



Operation

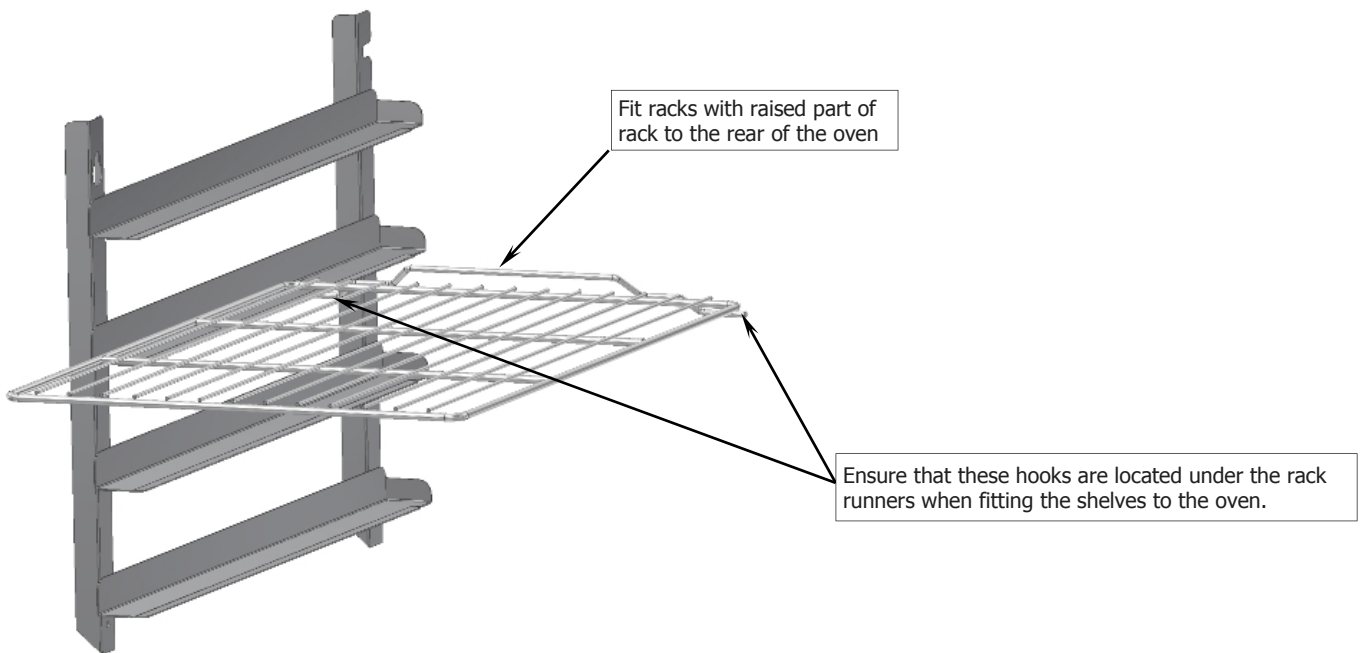
Oven Racks

The oven is supplied with four general purpose oven racks.

- **Self Supporting:** When fitted, the oven racks are self supporting and will not drop or angle down when the racks are withdrawn during operation, when loading and unloading products onto racks or when attending to the product being cooked during it's cook cycle.

NOTE: Ensure that the racks are correctly fitted to the oven with the raised part of the rack to the rear of the oven and the hooks on the underside of the rack engaged below the rack runner.

E32D4 - Oven Racking



Operator Accessible Parameters

Setting the Operator Accessible Parameters

With the Oven in 'Stand-By' mode:-

1. ENTER THE OPERATOR PARAMETER MODE.

Press 'Steam' and 'Start / Stop' buttons together.

'Temperature' Display will show 'PAS'.

The 'Time' Display will flash.



2. SET PASSWORD.

Rotate 'Timer Control' to set password;
(123) (Operator Password).

Press 'Light On / Off' button to confirm password.

'Temperature' Display will show one of Parameter Codes.

'Time' Display will show value of the parameter.



3. SETTING THE PARAMETERS.

Rotate 'Timer Control' to parameter required.

Press 'Light' button to confirm parameter. 'Time' display will flash.

While 'Time' display is flashing, rotate 'Timer Control' to select value required.

Press 'Light' button to confirm value. 'Time' display will stop flashing.



4. EXITING THE PARAMETER MODE.

Press 'On-Off' button, to return to 'Stand-By' mode.



Table of Operator Accessible Parameters

Parameter Number	Description	Default Setting
	Turn -On Pre-Heating temperature - (60 - 260°C / 140 - 500°F).	150°C (325°F)
	Light Auto 'Off' Setting Time - 0 = 'On/Off'. 1 = 1 minute auto 'Off'. 2 = 2 minutes auto 'Off', etc.	1
	Steam Injection setting time - 0 = Steam will be emitted for as long as 'Steam' button is pressed. 1 = Steam will be emitted for 1 second. 2 = Steam will be emitted for 2 seconds, etc.	0
	Buzzer Volume - Can be adjusted from '0' to '10'.	5
	Program Pre-Heating Condition - (Can be adjusted from 0 to 30°C {0 to 54°F} above pre-heat temperature).	20°C (36°F)