
BLUE SEAL

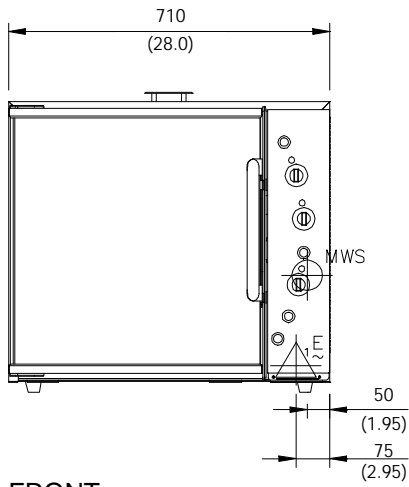
**E32
CONVECTION
OVEN**



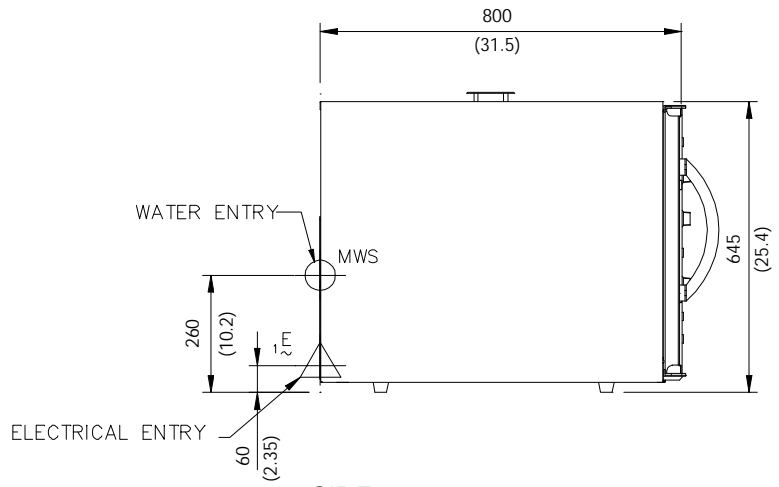
 **turbofan**

1. SPECIFICATIONS

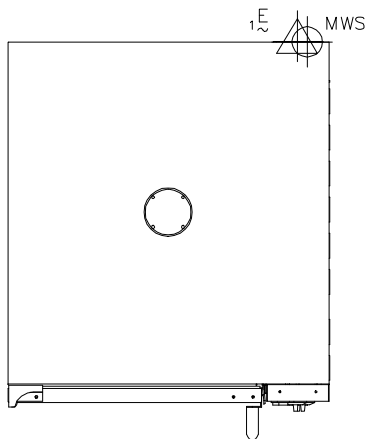
MODEL: E32



FRONT



SIDE



PLAN

LEGEND



- Electrical connection entry point



- Water entry - 3/4" BSP hose connection

Dimensions shown in millimetres.
Dimensions in inches shown in brackets.

LOCATION

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

Rear	40mm / 1.5"
Left-hand side	40mm / 1.5"
Right-hand side	40mm / 1.5"

OVEN INTERNAL DIMENSIONS

Width	468 mm / 18.5"
Height	533 mm / 21"
Depth	711 mm / 28"
Oven Volume	0.18 m ³ / 6.3 ft ³

OVEN RACK SIZE

Width:	460 mm / 18"
Depth:	660 mm / 26"

No of rack positions: 4

Rack position spacing: 125 mm / 5"

ELECTRICAL SUPPLY SPECIFICATION OPTIONS

208 V AC 60 Hz, 28.8 A , 6.0 kW @ 208 V
220-240 V AC 60 Hz, 27.8 A, 6.7 kW @ 240 V
208-220 V AC 50 Hz, 28.8 A, 6.0 kW @ 208 V
230-240 V AC 50 Hz, 27.8 A, 6.7 kW @ 240 V

ELECTRICAL CONNECTION WIRE CONDUCTOR SIZES

Minimum: 4mm² / 16 AWG

WATER SUPPLY CONNECTION

Max Pressure 550 kPa / 5.5 bar / 80 psi
Min Pressure 100 kPa / 1.0 bar / 15 psi

2. INSTALLATION

 **WARNING:** THIS APPLIANCE MUST BE GROUNDED.

 **WARNING:** ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

It is most important that the oven is installed correctly and that the operation is correct before use. Installation shall comply with local electrical, health and safety requirements.

BEFORE CONNECTION TO POWER SUPPLY

Unpack and check unit for damage and report any damage to the carrier and dealer. Report any deficiencies to your dealer. Fit the feet which are packed inside the oven. Fit door handle to oven door. Check that the available power supply is correct to that shown on the rating plate located on the right-hand side panel.


208 V AC 60 Hz, 28.8 A , 6.0 kW @ 208 V
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LOCATION

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

Rear	40mm / 1.5"
Left-hand side	40mm / 1.5"
Right-hand side	40mm / 1.5"

Position the oven in its allocated working position. Use a spirit level to ensure the oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur). The feet/legs used with bench or floor mounting or provided with stands are adjustable and will require adjusting in levelling the unit. It should be positioned so the operating panel and oven shelves are easily reachable for loading and unloading.

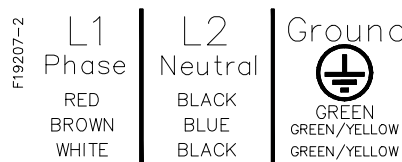
 **IMPORTANT:** THE OVEN VENT LOCATED ON THE CABINET TOP MUST NEVER BE OBSTRUCTED.

BEFORE USE

Operate the oven for about 1 hour at 200°C (400°F) to remove any fumes or odours which may be present.

ELECTRICAL CONNECTION

Remove rear cover panel to allow access to the terminal block and strain relief cable clamp. The cable can be fitted through the small grommet and held by the cable clamp. Connect cable to the terminals as marked. Refit cover panel.



WARNING: THIS APPLIANCE MUST BE GROUNDED / EARTHED

Figure 2.1

Refer to specifications section for minimum wire connections required.

WATER CONNECTION

A cold water supply should be fitted to the water inlet (3/4" BSP hose connection) which is located on the rear of the right hand side of the unit.

Alternately, a connection elbow and sealing washer is supplied with this unit for direct connection of a 1/2" ID hose, and is recommended for easy installation and service.

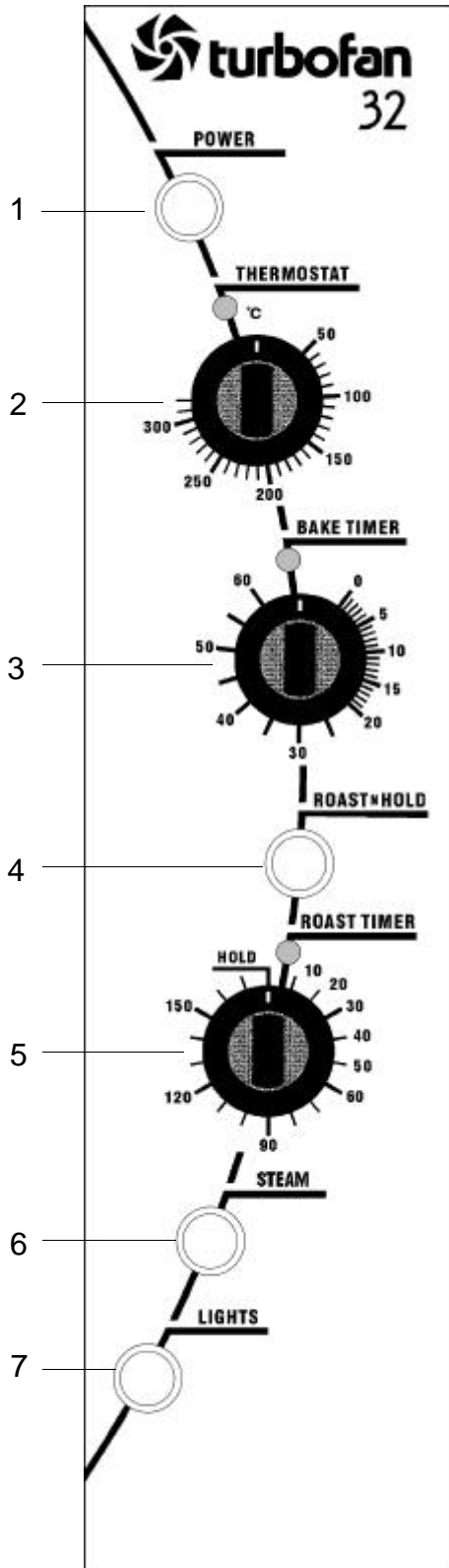
Connect water supply - Max inlet pressure 80psi / 550kPa.

Turn on water supply to check for leaks.

 **IMPORTANT:** MAXIMUM INLET WATER PRESSURE IS 550 kPa / 80 psi.

3. OPERATION

3.1 DESCRIPTION OF CONTROLS



1. POWER

Depress to switch power on or off (switch illuminates when power is on).

2. THERMOSTAT

Temperature range 50 - 320°C (120 - 600°F).
Light illuminates when elements are cycling ON to maintain set temperature.

3. BAKE TIMER

1 Hour bake timer.
(Light illuminates when "time up" (0) reached, and buzzer sounds).

4. ROAST N HOLD

Depress switch to activate 'ROAST N HOLD' function (Switch illuminates when ON).

5. ROAST TIMER

3 Hour roast timer.
(Light illuminates when "time up" (0) reached, and product held at 75°C (167°F).

6. STEAM SWITCH

Push switch to activate water injection (Water injects into oven while the button is depressed).

7. LIGHT SWITCH

Push switch to activate light.
(Light illuminates while button depressed).

3.2 EXPLANATION OF CONTROL SYSTEM

The E32 Turbofan convection oven features multi-function operator controls for which a correct understanding of their operation is required before carrying out any service or fault repair work. The control device functions are explained as follows:

A power switch on the control panel isolates all to the controls of the oven. With the power switch Off all functions of the oven are inoperable.

With the power switch On (illuminated) power is directly supplied to the 60 minute bake timer, steam (water injection) switch, door microswitch, light switch, and the temperature control circuit. The oven circulation fan will operate only when the thermostat is turned on. The control panel light switch will turn the oven lights on when the door is closed only when the light switch is held in. The oven lights will come on automatically when the door is open, as this is controlled by the door microswitch.

The 60 minute timer is a mechanical timer and can therefore be operated with the oven's power switch On or Off. However, only with the oven's power switch On will the switch contacts of the 60 minute timer turn on the time-up buzzer and illuminate the time-up indicator on the control panel. The buzzer and time-up indicator provide indication that the time setting has run down to zero and at this point will remain On continuously until the 60 minute timer has been manually set back to the Off (vertical) position. The 60 minute timer does not control any other part of the oven's operating system as this timer is independent of the temperature control and heating system.

The steam (water injection) switch on the control panel can be operated whenever the power switch is On. The switch is momentary like the light switch and when depressed, will operate the electric solenoid valve at the rear of the oven and inject water across the elements and fan from the flat spray (vertical) nozzle positioned at the rear of the oven elements. Releasing the steam button will close the solenoid valve. This feature is used to instantaneously add steam into the oven.

The temperature control of this oven is with a

capillary type thermostat which can be set to a required cooking temperature.

The thermostat switch has a separate switch body assembled onto the front from the shaft assembly and when the thermostat is set to a cooking temperature, the switch contacts turn on the oven fan. The switch is closed (fan on) whenever the thermostat is not in the Off (vertical) position. The control panel indicator light above the thermostat knob cycles On and Off with the thermostat to indicate when the elements are on and the oven is heating.

The E32 Turbofan convection oven has 6.5 kW of electric heating elements, comprising of a 3 kW inner coil, and a 3.5 kW outer coil, both of which make up the element assembly around the oven fan. The elements are switched on and off by the main oven thermostat or hold thermostat via a four-pole 25 Amp contactor located inside the control housing. Only two poles of the contactor are used, one for each element coil.

The E32 Turbofan convection oven features a Roast-and-Hold system which can be used to automatically set the oven to a fixed holding temperature at the end of a timed cooking period. When the Roast-and-Hold switch is turned On the switch will illuminate and switch on a relay found inside the control panel, at the base of the control housing next to the door microswitch. When the relay is switched ON a normally closed switch pole on the relay is opened and the normal power supply to the oven thermostat is isolated. A second normally open switch pole is closed and this provides power to the 3 hour roast timer.

If the roast timer is in the Hold (vertical) position the timer switch contacts will be in their normally closed position and supply power directly to the Hold thermostat located behind the control panel. The Hold thermostat is factory set to 75°C (167°F) and will supply power to the heating elements through the heating contactor as required to maintain its preset temperature.

The thermostat heating light will also cycle On/Off as the Hold thermostat maintains temperature.

In the Roast-and Hold mode the 3 hour timer can be set to a selected roasting time. During this time period the normally open switch contacts of the timer are closed. The timer has two change over switches and in this

position one is used to supply power to its timing motor and the other is used to switch power directly to the main oven thermostat. During the 3 hour timer run-down period the oven temperature will be controlled by the main oven thermostat to the set temperature and operate as previously described.

When the 3 hour timer has run down and reached the Hold position the two switch contacts change over to their normally closed position which isolates power from the timer motor and the oven thermostat. It also switches power back to the oven hold thermostat. At this point the temperature control is now maintained by the hold thermostat as previously described. To cancel the hold circuit the Roast-and-Hold switch is turned Off. This turns off the contactor which removes power from the 3 hour timer and closes the contactor pole on the contactor that feeds the main oven thermostat. The Hold indicator light above the 3 Hour timer will illuminate whenever the oven is operating in hold mode (Roast 'n Hold selected, and 3 Hour timer at zero position).

The factory preset hold thermostat can be adjusted as required to change the holding temperature if necessary. Refer Service section for this procedure.