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Electric DECK OVEN



AROMA®
BAKE EQUIPMENT

AN ISO 9001:2015 CERTIFIED COMPANY



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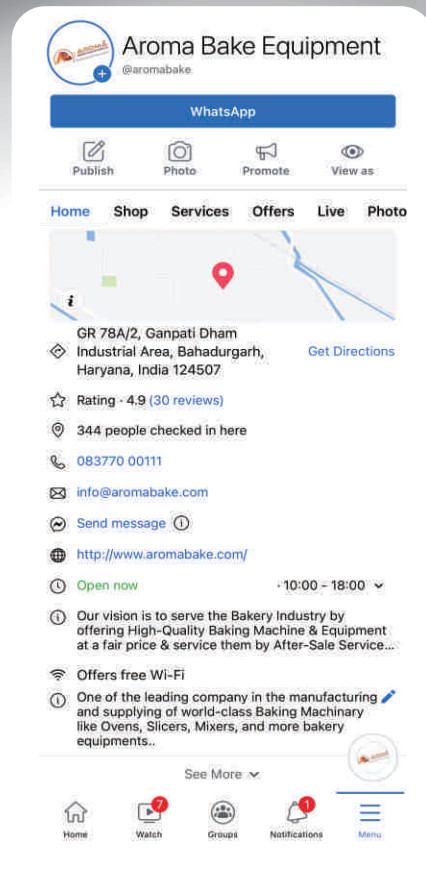
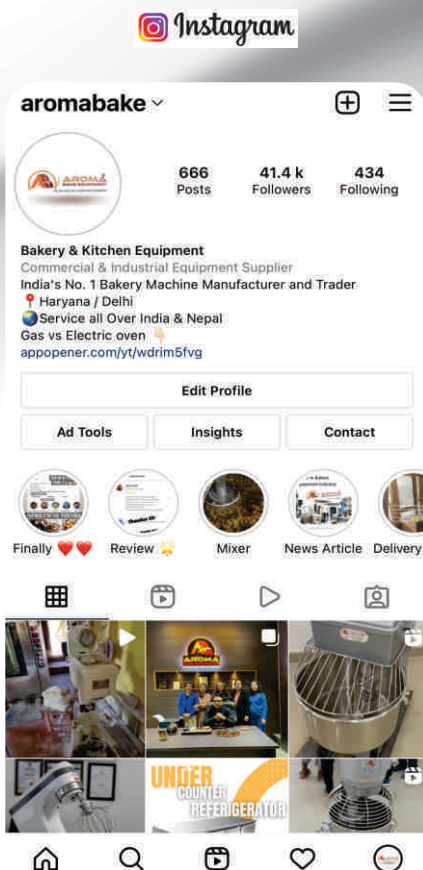
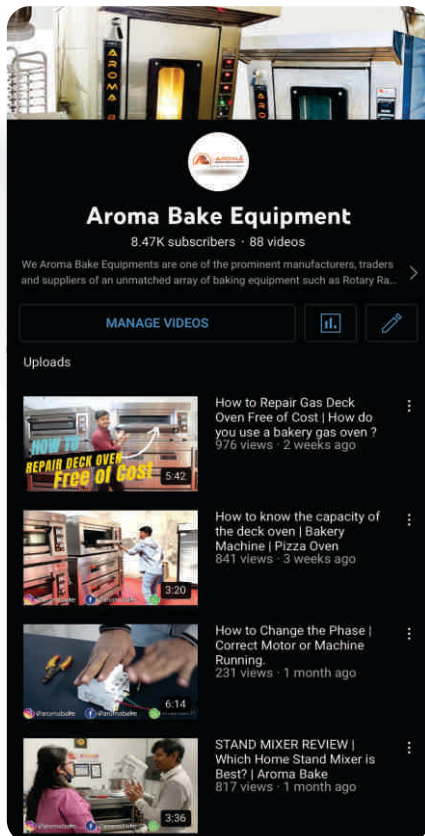
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FOR DAILY UPDATES



I. Brief Introduction

This series of products, with a novel style, bright colors & luster and practical structure, have the characteristics of convenient operation, speedy temperature rising, excellent heat-preserving performance, energy saving, etc., and are suitable for baking food such as various kinds of cakes, cookies, meat and medicinal materials, etc. Bread and cakes roasted with this type of products, that are known as the optimal baking devices, will be uniform in colors & luster, eat crisp & palatable, and be perfect in the aspects of both flavor and taste.

Please read this Operation Manual carefully before operation and keep it properly.

II. Performances and Features

Each layer of baking ovens under this series can be controlled separately, and the upper temperature and the bottom temperature can also be regulated respectively, several layers can be put into operation simultaneously, or one single layer can be used independently. The temperature of a baking oven can be discretionarily adjusted within the range of 20-300°C and could be automatically detected on scheduled time.

This baking oven has been equipped with an over-temperature protection device. In case that the malfunction of an automatic temperature controller occurs with the power supply on and the heat-emitting tube in operation, the electric connections of the main power supply will be automatically Switched off, so as to avoid the occurrence of fire and electric shock, as well as to insure the security of persons and surrounding environment.

III. Basic Technical Parameters

Aroma Bake Oven Types	Voltage Rating (V)	Frequency Rating (Hz)	Power Rating (KW)	Range of Temperature Adjustment (°C)	Production Capacity (kg/h)	Time of Temperature Rising (min)	Overall Dimension L X W X H (mm)	Weight (kg)
1 DECK 1 TRAY ELECTRIC OVEN	220V	50	4.8	20 ~ 300	10	15	920 X 700X410	35
2 DECK 2 TRAY ELECTRIC OVEN	220V	50	6.8	20 ~ 300	20	15	920 X 700X720	67
1 DECK 2 TRAY ELECTRIC OVEN	220V 380V 3N~	50	6.6	20 ~ 400	20	15	1250 X 845X615	119
2 DECK 4 TRAY ELECTRIC OVEN	380V 3N~	50	13.2	20 ~ 400	40	15	1250 X 845X1220	150
1 DECK 3 TRAY ELECTRIC OVEN	220V	50	8.4	20 ~ 400	30	15	1670 X 845X615	120
2 DECK 6 TRAY ELECTRIC OVEN	380V 3N~	50	16.8	20 ~ 400	60	15	1670X845X1220	230
3 DECK 6 TRAY ELECTRIC OVEN	380V 3N~	50	19.8	20 ~ 400	60	15	1250X845X1615	245
3 DECK 9 TRAY ELECTRIC OVEN	380V 3N~	50	25.2	20 ~ 400	90	15	1670X880X1640	280

IV. Notices on Installation and Operation Environment

- 1 This device is for indoor operation only, which can be placed on the ground or on the top of a firm stand, and should be over 20 cm apart from the wall. It is forbidden for a baking oven to be placed close or adjacently to a wooden wall, wooden ground or wooden surface of table, and it is also strictly forbidden for any combustible matter to be placed around a baking oven, so as to avoid any fire.
2. All electrical connection work should be performed by qualified professional technicians. The voltage of power supply should conform to that indicated on the name plate. Main circuit breakers or switches, with long disconnecting spacing between contacts (disconnecting spacing between contacts should not be less than 3mm) and all poles that can be disconnected, should be equipped with. Leakage current protection switches with technical parameters shown in table attached hereunder should also be foreseen:

Technical Parameters of Lealage-Current Protection Switches

Table attached:

Type of Banking Oven	Technical Parameters of Lealage-Current Protection Switches		
	Current In(A)	Rating Rating of Trigger Leakage Current $\leq I_{\Delta n}$ (mA)	Qty of Poles and Voltage
1 DECK 1 TRAY ELECTRIC OVEN	32	30	2poles-220V
	10		4poles-380V
2 DECK 2 TRAY ELECTRIC OVEN	32	30	2poles-220V
1 DECK 2 TRAY ELECTRIC OVEN	32	30	2poles-220V
	10		4poles-380V
2 DECK 4 TRAY ELECTRIC OVEN	32	30	4poles-380V
1 DECK 3 TRAY ELECTRIC OVEN	32	30	4poles-380V
2 DECK 6 TRAY ELECTRIC OVEN	32	30	4poles-380V
3 DECK 6 TRAY ELECTRIC OVEN	32	30	4poles-380V
3 DECK 9 TRAY ELECTRIC OVEN	40	30	4poles-380V

3. The protection grade for electrical components that are reachable is Category I, wires in the two colors yellow and green are used for grounding, which should be securely connected with the grounding conductors conforming to relevant national regulations on marking secure use of electric power.

Caution :connecting the grounding wires to any water supply conduit, gas supply conduit or heating supply conduit are strictly prohibited, or else, unexpected harmful accidents will probably happen.

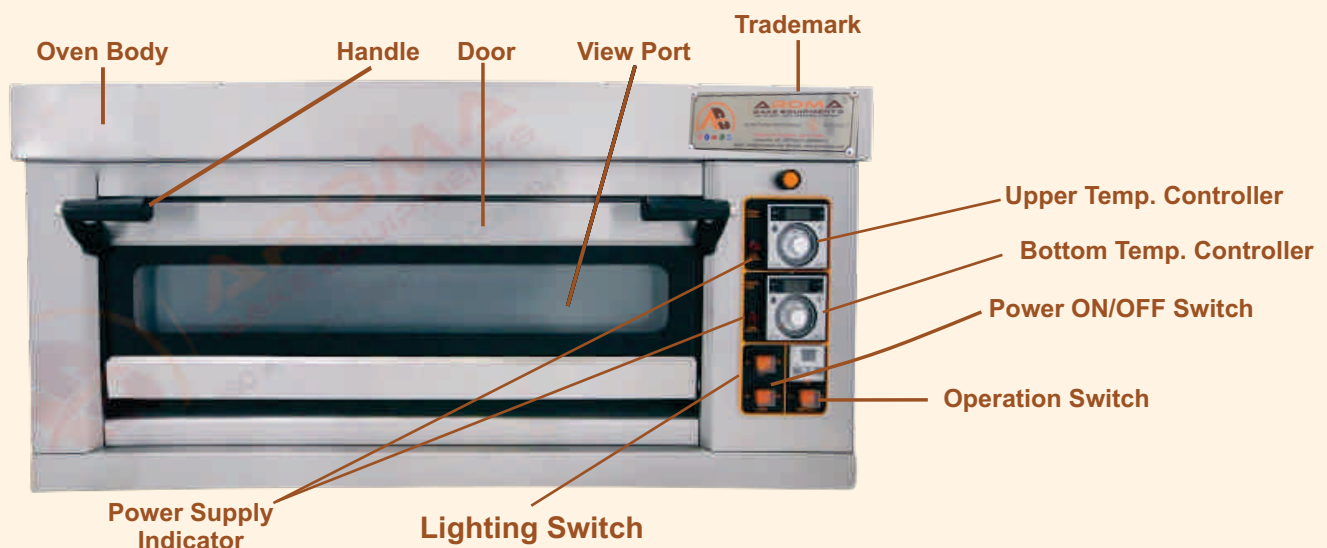
4. An equal-potential connection terminal is mounted on the rear side of the device, which should be reliably connected to equal-potential connections on other equipments via copper-core wire with section area of $2.5\text{mm}^2 - 10\text{mm}^2$.
5. The environmental temperature for the operation of this baking oven is $-10 \sim 40^\circ\text{C}$. The relative humidity should no more than 85%.
6. The power supply should be switched off immediately in case of any malfunction of the baking oven. Check and repair should *be* carried out by qualified professional personnel. Unqualified curbside people should not make bold to open the cover of the electrical cabinet in order to avoid any possible damage.

V Operation, Repair and Maintenance

1. Switch on the power supply, turn the "operation" switch on the panel to the "ON" position, Adjust the temperature controllers for "upper temperature" and the "bottom temperature." to the desired value, then the baking oven will begin operation, the green indicator lamps on the temperature controllers will be on. In case that the temperature reach the set value, the green

2. The users can adjust the bottom temperature as per baking requirements for different food so that the ideal color and luster of roasted food could be achieved.
3. Lighting devices equipped for the baking oven will facilitate taking an observation on the oven's interior situation.
4. When the baking work is finished, turn the " operation " switch on the panel to the "OFF " position, then switch off the power supply.
5. The waterproof grade of this baking oven is Generic Category, therefore, it is for indoor operation only. Placing the baking oven at a location with a spray of water or cleaning it with water jetting is strictly prohibited.
6. The mode of power supply connection for this device is X-mode, users are permitted to change the wires for power supply on their own decision, but the wires must be the cable type Yzw or Yow with rubber-protection cover.
7. Periodic check should be made on the electrical insulation and conductor connection, at least once every half a year.
8. The baking oven should be placed at a dry and drafty location, and should be kept clean. When the surface gets dirty, clean it with water plus a little chemical neutral detergent, and dry it properly with wet cotton cloth.
9. In case that the baking oven is out of operation for a long-term period, it should be kept clean and placed at a location that is dry and drafty.

VI. Electrical Principle Diagram



VII. Generic Breakdown and Remedy

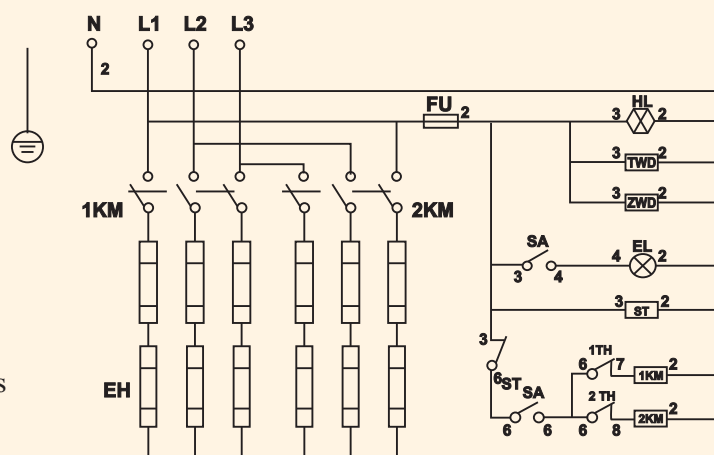
BREAKDOWN	POSSIBLE CAUSE	REMEDY
The leakage current protection switches trip off.	Leakage current from electric components occurs.	Find out the error component. repair or replace it.
The duration of temperature rising is too long.	1. The input voltage is too low. 2. Blowout of a fuse induces open circuit of some phase.	Find out the causes inducing low voltage and eliminate the error. Replace the broken fuse.
Fail to adjust the temperature.	Malfunction of temperature controllers.	Repair or replace the temperature controllers.
The color and luster of food on the same layer or different layers are not consistent.	1. Check for the tightness of the closed door. 2. The voltages of three phases are not equal to each other.	Close the door tightly. Find out the causes inducing inconsistent phase voltages and eliminate the error.
Malfunction exists when opening or closing the door.	Check the lubricant oil of the spring mechanism for opening and closing.	Add lubricant oil periodically (monthly).

VIII. Remarks

Products under this series are based on the advanced technology of far infrared ray, which are suitable for application in baking various kinds of cakes, cookies, meat and medicinal materials. Excellent performances of this device will be achieved under appropriate operation and proper maintenance. Please read this Operation Manual carefully before operation.

VI. Electrical Principle Diagram

Wj-non-automatic-reset thermal relay
FU-fuses (current rating of conductor, 2A)
HL2-Inner lighting lamp
1KW 2KW-AC contactors
1WD 2WS-Temperature controllers
K1-lighting switch
EH-Tube-Shaped electro-thermal c Components
HL1-Electric power supply indicator
K2-operation switch



This drawing is for your reference only, and is subject to change without additional notice.



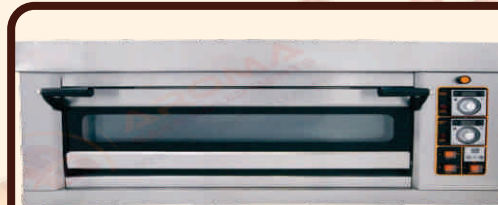
**1 DECK 1 TRAY
ELECTRIC OVEN**



**2 DECK 2 TRAY
ELECTRIC OVEN**



**1 DECK 2 TRAY
ELECTRIC OVEN**



**1 DECK 3 TRAY
ELECTRIC OVEN**



**2 DECK 4 TRAY
ELECTRIC OVEN**



**2 DECK 6 TRAY
ELECTRIC OVEN**



**3 DECK
6 TRAY
ELECTRIC
OVEN**



**3 DECK 9 TRAY
ELECTRIC OVEN**

NOTES

“Established in the year 2012, we, AROMA BAKE EQUIPMENT[®], are one of the prominent manufacturers, traders and suppliers of an unmatched array of baking equipment such as Mixers with Timer, Rotary Ovens, Table Top Slicers and Dough Sheeters. All our offered products are highly in demand in the market and known among our esteemed patrons for some incomparable characteristics such as efficient functioning, durable standards, perfect design, easy to operate, low maintenance, safe to use, low power consumption, high performance, sturdy construction and longer service life. Under these categories we offer Spiral Mixer, Planetary Mixer, Rotary Rack Oven, Rotary Oven, Table Top Slicer, Bread Slicer and Dough Sheeter. Our offered products are fabricated and designed under the stern direction of our highly experienced professionals by making use of first-class grade basic material and with the aid of highly innovative technology. The offered products are obtainable in numerous shapes, sizes, designs and stipulations as per the precise & precise requirements of esteemed patrons. The fabrication process of these products is conducted at our well-furnished production unit in adherence with the set international guidelines and norms. We are able to deliver these products to each nook and corner of the country with our good transport facility and wide distribution network which is well-linked all means of transport.”

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