

USER MANUAL

**Electric Based Deck Ovens:
EFO-1D-2C**

EFO 2 C SERIES MICROCOMPUTER-CONTROL INFRARED FOOD OVEN

I. Description

EFO 2 C series ovens are designed with the newest technology by all our engineers. They are suitable for bread and cake baking, as well meat and the other food toasting. Compared with the same kind of products in the market, EFO-C series ovens take the unexpected advantages. It adopts the beautiful and modern European-style outer design; has touch-control of time and temperature programs, easy to operate; has the mode of steam operation: use the far infrared rays to heat ovens, the temperature rises evenly and quickly. The food color and taste are very good. They are conforming to hygiene standard. The bottom and top fire can be controlled and set at between 20°C-300°C, the ovens will keep the constant temperature automatically. In addition, they are installed the super high temperature safe protectors, the built-in oven lights and double inspection windows especially. Therefore the baking operation is more convenient and reliable. They are ideal equipment for hotels, restaurants, bakeries and canteens.

II. Technical Specifications

Model	Dimension(mm) (L×W×H)	Voltage(V)	Frequency (Hz)	Rated input power(kW)	Net weight (kg)	Remarks
EFO 1D 2C	1355×960×700	~110/220/230 /240/380	50/60	6.8	130	Prevent electric protect type: I Water proof: Common type

III. Operation

1. Technical Specification setting explains:

Temperature, time setting process as:

(1). Press the memory selecting key and visit the light of specification number, select the memory specification number.

(2). Press the setting plus, reduce key of top and bottom temperature, visit the top and bottom showing window, inside will show the specification is changing, make the show value equally to set one and just stop pressing, it will stop coruscating after 3 seconds, temperature setting finished. (The operating plate refers to the figure on the right.)

(3). Press the setting plus, reduce key of baking time, timing will show the specification is changing, make the show value equally to set one and just stop pressing, it will stop coruscating after 3

seconds, baking time setting finished

(4). Press the setting plus, reduce key of steaming time, timing will show the specification is changing, make the show value equally to set one and just stop pressing, it will stop coruscating after 3 seconds, steaming time setting finished.

(5). The above setting specifications can be saved as the memory, number of indicated light, change the memory, specification number light can be saved as a new group data.

2. Working Procedure:

After start TOC-300 controller, show controller model as "TOC-300". Select the last setting working specifications after 3 seconds, enter to working settle automatism; the top and bottom temperature window show the final data, thermostat switch in the start settle, baking time show the actual time, steaming time show the final time.

After start baking timer, TOC-300 start baking, it will ring after to the set baking time, it will not dispose within 30 seconds, buzzer will be shut down automatically.

After start steaming timer, steam valve export start, when it reaches to the setting time, steam valve will be shut down automatically.

Lighting switch: press light start key & close one.

Throttle switch: press throttle start key & dose one (no this function at this moment).

When the data reach to 16 groups memory, you can select the save number key to read the data expediently, no need to reset the data.

3. After use, please turn off power switch and clean the oven.

4. Notes:

1). Check whether the voltage is in correspondence with that in data plate.

2). for every power educes line which has not attached plug, should be connected to the switch of installed by user with absolute control, leakage overprotected devise and disconnection. Rated current of the switch must be not lower than 35A.

3). Do not pull the wire rudely to avoid leakage of electricity.

4). In the process of toasting, the workers must take the corresponding measure to avoid burning and scald.

5). If the oven appear to be a hitch, sent it to an authorized service station for repair. Do not repair it by yourself.

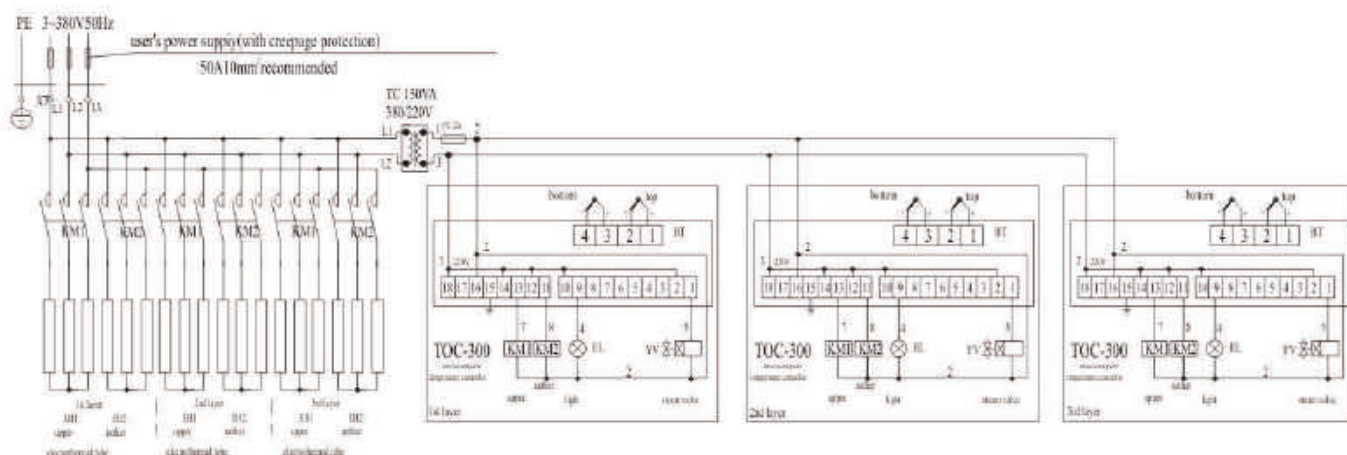
Note: All the ovens were installed the super high temperature warning function. After the oven temperature is up to 360°C, Controller will send out warning message, remind user to take a note to the temperature, and shut down the heating electrical automatism to ensure the safety. If you want to resume your work, you must cut off the power supply and restart the oven.

Warning: The oven must be earthed.

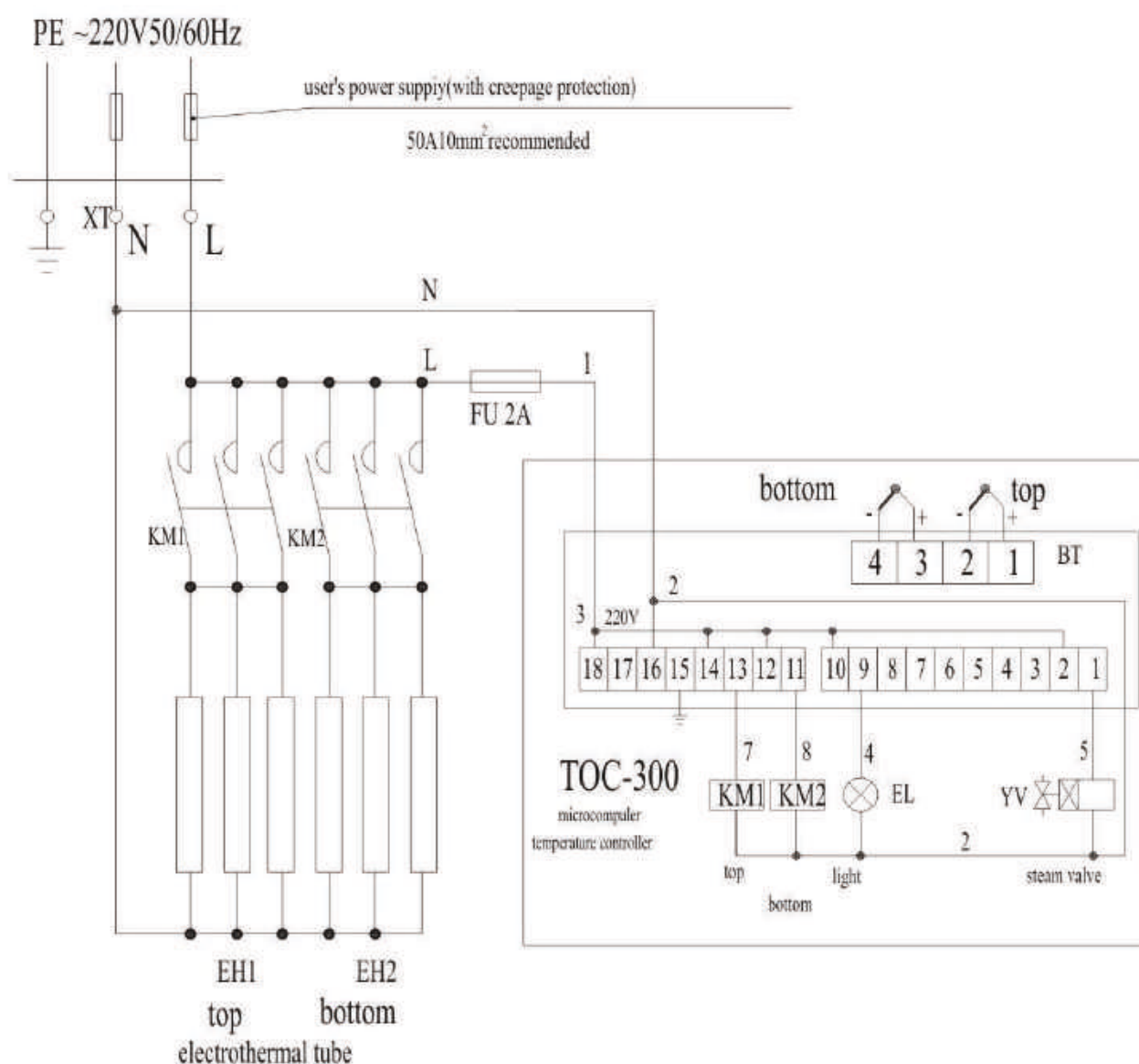
- 1). after use each time. Clean the oven carefully, makes sure to keep the oven clear.
- 2). Use a mild liquid detergent to clean the oven, and dry it with a piece of cloth.
- 3). It can not be cleaned directly with water.
- 4). Pull out the power plug from the socket, if the oven is not used for a long-time.
- 5). the oven is guaranteed for one year, beginning form the date of purchasing except for the damage caused
- 6). we shall give convenience in repairing for troubles beyond our responsibility.

Warning: All maintenance works should be carried out after having removed out the plug-socket.

IV.Illustration of Electric Circuit:



1~3 layer 3~380V Circuit Diagram

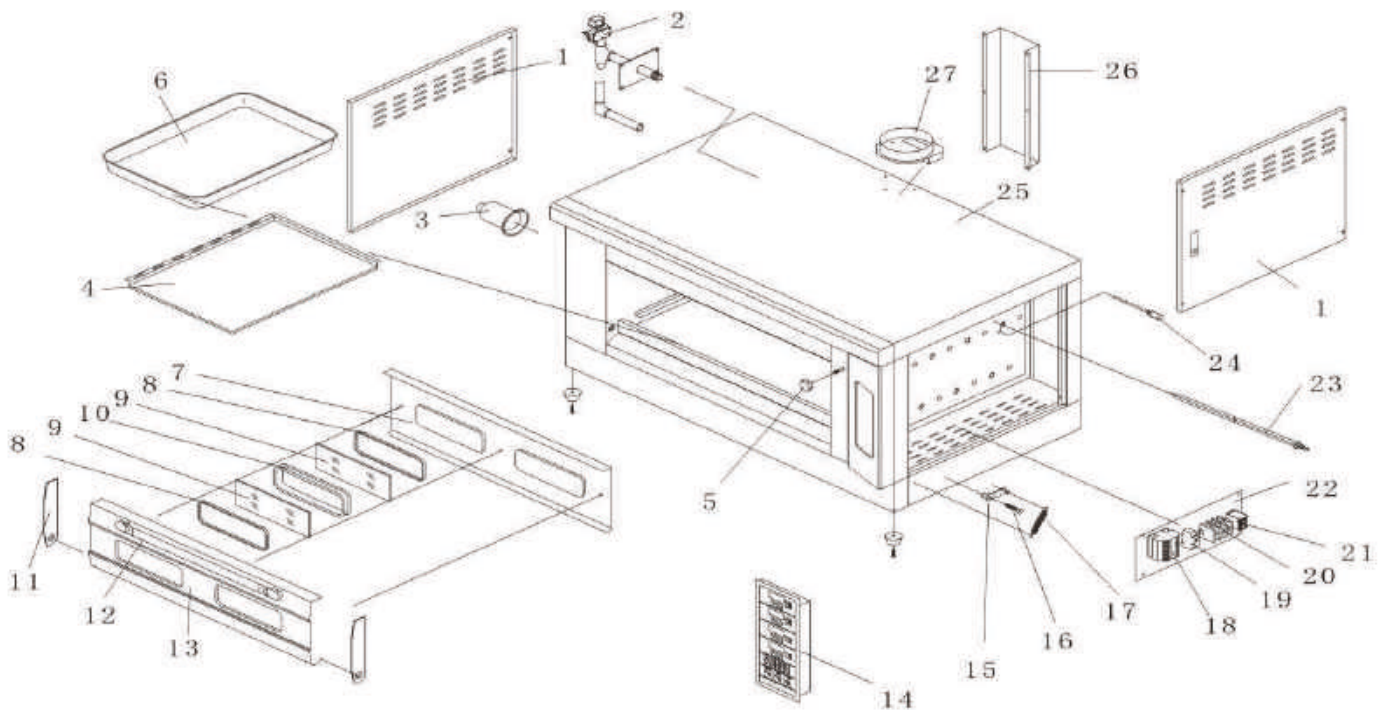


Caution: Don't link up the ground wire(N) and the fire wire(L) oppositely,
and PE wire must be earthed properly.

single layer single phase ~220V Circuit Diagram

(The manufacturer has the right to change the circuit without notice.)

V. Machine Illustration



VI. Parts List

Illus.	Part NO.	Name of Part	Qty
1	EFO 2 C	Spay water valve	1
2	EFO 2 C	Body	1
3	EFO 2 C-30	Right(left)cover plate	2
4	220V 40W	Light	1
5	EFO 2 C-29	Right(left)plate	2
6	EFO 2 C-05	Pan	2
7	EFO 2 C-22-3	Back plate	1
8	EFO 2 C-22A-8	Window seal	4
9	EFO 2 C-22A-9	Glass	4
10	EFO 2 C-22A-10	Rack	2
11	EFO 2 C-22A-5	Right(left)side plate	2
12	EFO 2 C-22A-1	Handle	1
13	EFO 2 C-22-4	Face plate	1
14	TOC-300	Micro-computer controller	1

Illus.	Part NO.	Name of Part	Qty
15	EFO 2 C-26	Floor	4
16	EFO 2 C-21	Door ring	2
17	M10×40	Screw	2
18	EFO 2 C-20	Spring	2
19	WRNX-10JK	Temperature sensor	2
20	EFO 2 C-18-6	Heating tube	10
21	EFO 2 C-17-02	Electric plate	1
22	S-K18	Communion contactor	2
23	K-360-1	Heating breaker	1
24	500V 60A	Terminal	1
25	RT18-32X	Insurance	1
26	BK50BAI	Transformer	1
27	EFO 2 C-10	Insulation	1
28	EFO 2 C-14	Back cover plate	1

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