

Model: CE-210FB

INFORMATION & TECHNICAL DRAWINGS FOR ELECTRIC BAKING OVENS

Power: 380V, 50HZ, 3 Phase/220V, 50HZ, 1 Phase

6 kws for each baking chamber (2 Trays/1 deck)

9 kws for each baking chamber (3 Trays/1 deck)

Connecting the Electric Baking Oven.

When shipping the Electric Baking Oven in fully assembled state all the electric and water connections inside the oven are installed already in working order.

After setting up the oven the following connections will have to be effected:

1. Electric Connection:

The contact box for electric connection is on the right-hand side of the oven. Install a main switch into the supply line. Feed line must be protected by a fuse,

2. Water connection;

Water connection R 3/8" for the steaming sets is made from above on the right-hand side of the baking oven, Water pressure should not be less than 1,5-2 Kp/cm.

Operating Instructions

A) Commencement (Start-up)

1. Make sure that oven is in faultless conditions and that no outward influences might impair operation, check above all the electric switch.
2. Open ON/OFF switch.
3. Set the required temperature degree on the thermostats for baking.

B) Stopping Operation (Switch-off)

1. Turn baking chamber thermostats to zero position,
2. Switch off ON/OFF switch.
3. Remove dirt deposits in the oven and if water supply is closed, if required.
4. Close the oven doors.

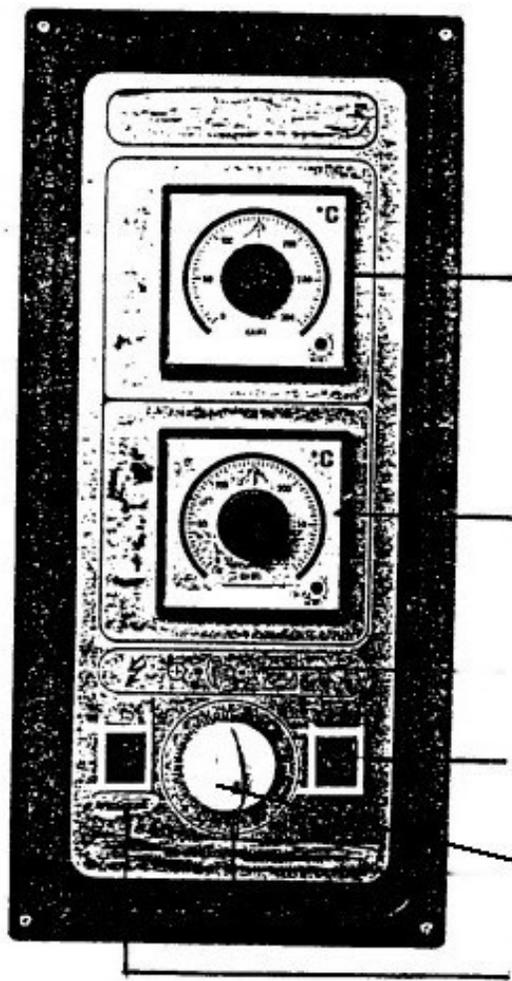
Caution: Only the electrician should work on the switchbox.

Before doing so, switch off main switch in the feed line.

Self - service check :

1. Transformer broken or not.?
2. **If** the Power Switch was broken down you may connect direct the same color electrical wires together (red + red, white ■ white) ensuring the power supply in normal situation. Or you may replace a new one **if** you have it,
3. Defective temperature control means the Thermostat was broken down, must replace a new one.
4. **If** the baking temperature couldn't rise till the pre - set level means the Relay was burned out or the heater was brokec.
5. Please check the electrical connection to the main power supply **if** the Thermostats for 1-3 decks couldn't operate Perhaps one phase power is not in properly,

PANEL FOR EACH BAKING CHAMBER



1. TEMPERATURE CONTROLLER FOR TOP HEATING.
2. TEMPERATURE CONTROLLER FOR BOTTOM HEATING.
3. SWITCH FOR BAKING CHAMBER LAMP.
4. TIMER
5. MAIN SWITCH (ON/OFF FOR POWER)



Each Baking Size : 145x78xH20cm
Dimension : W195xD102xH176cm

Cleaning and maintenance

Super refined steels and other high-quality materials for the construction of these Bread Gas Ovens, ensure a comparatively long service life and performance capacity.

Careful and competent handling is the basic requirement for such a durability.

Nickel-plated parts should be slightly rubbed with oil.

Burnished parts of stainless steel (load doors, hood, front part of this oven) should be cleaned in time, so as to avoid the settling of dirt particles.

For a general cleaning of the oven we recommend to take such days when the oven is comparatively cold because of stopping operations for a certain time (e.g. 3 days holidays), as in this way the water used for cleansing will not evaporate so fast.

We recommend to sponge off the polished element with water (using a Scotch-Britt sponge), as this sponge is from the same material used for treating the brushed parts after manufacturing.

With this sponge slight scratches and dirt particles on the surface can be easily removed.

The bake-enamel coat of paint on the outside around should be wiped with a wet clean rag.

MAIN CIRCUIT

