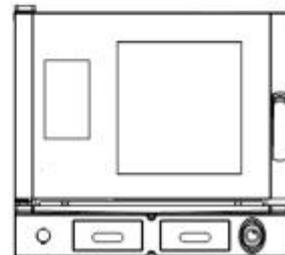
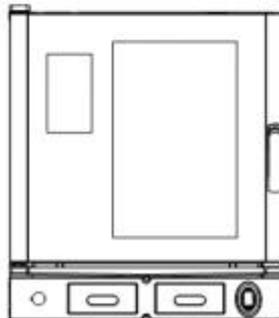
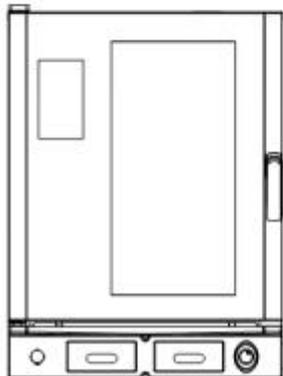
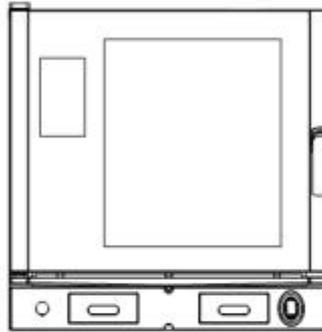
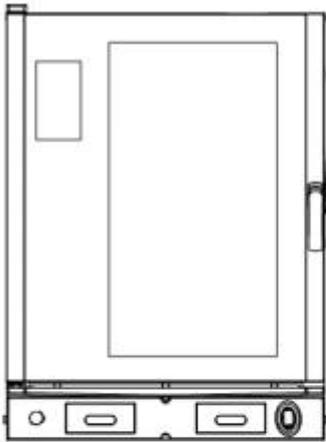




EPC Series Combi Oven

User Manual



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How to use the manual:

In the handbook we use some numbered text and figures to explain the operations. “” shows you have to click the icon indicated, while the number indicates the text to be noted.



This icon means the subject is explained somewhere else in the present handbook.



This icon highlights some advices or important information.

1. SAFETY INSTRUCTIONS

1.1 Safety regulations for the installer

1. All installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and in compliance with the regulations on systems and work safety.
2. Check that systems are compliant with the installation country standards and the specifications indicated on the appliance rating plate before installing the appliance.
3. Unplug the appliance before performing any installation or maintenance operation.
4. Interventions, alterations, or modifications not expressly authorized that do not comply with the instructions in this manual shall invalidate the guarantee.
5. Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
6. It is forbidden for people not involved in the installation to pass through or stop near the working area when assembling the equipment.
7. The power cable must be replaced only by a qualified and authorized technician. The cable must be replaced only with an identical one: the rating plate always indicates the type of cable to use and its cross-section. The earthing cable must always be yellow and green.
8. The rating plate provides important technical information. This information is essential in case of a request for maintenance or repair of the equipment; therefore, it should not be removed, damaged or modified.
9. Given their potential danger, packaging materials must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

1.2 Safety regulations for the user

1. Read this guide carefully before using the appliance and performing routine maintenance, and store it with care for any future consultation by users. Contact the Manufacturer if any parts cannot be understood.
2. Deliver this booklet to the new user should the equipment be sold.
3. Following procedures other than those indicated in this guide to use, maintain and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; it also invalidates the guarantee and relieves the Manufacturer of all liability.
4. This appliance must only be used by qualified personnel for cooking in professional kitchens: any other use does not comply with the intended use and therefore is dangerous.
5. If the appliance does not work or if you notice any structural or functional anomalies, disconnect it from the power supply and water mains and contact a Service Centre authorized by the Manufacturer without attempting to carry out repairs yourself. For any repairs, ask for the use of original spare parts.
6. To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorized support service center.
7. Do not obstruct the rear and bottom air inlets.
8. Failure to operate or clean the appliance complying with the present manual may result in damage and injury or death, renders the warranty null and void and relieves the Manufacturer (Yindu Kitchen Equipment Company Limited) from any liability.
9. The noise of the appliance, is under 65 dB.

1.3 Safety regulations for cooking and clean

1. When cooking with grills and especially fatty foods (for example roast meat or poultry), place a container at the bottom of the cooking chamber to collect grease.
2. Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residues are inside the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
3. When commissioning the appliance, have it run empty for 30-40 min. at 200°C (392°F) to eliminate processing residue. Wait for the cooking chamber to cool off and then start a SHORT wash. Before every use, carefully wash and dry accessories and trays.
4. Wear heat resistant clothing (PPE) appropriate to the use at hand (e.g. thermal gloves) to move containers, accessories and other objects inside the cooking chamber.
5. While cooking and until it cools off, inner and outer parts of the oven could be very hot (above 60°C/140°F). To avoid the risk of burning yourself, be careful not to touch parts marked with this symbol. 
6. Wear appropriate protective thermal clothing to move containers, accessories and other objects inside the oven cavity.
7. Be extremely careful when removing trays from the cooking chamber, especially if they contain liquids (To avoid boiling, do not use containers filled with liquids or foods that liquefy with heat, in quantities greater than those that can easily be kept under control).
8. Do not salt the food inside the cooking chamber.
9. Do not use highly flammable food or liquids while cooking (ex. alcohol).
10. Always keep the cooking chamber clean, performing daily cleaning after each cooking session: fats or food residue left inside the appliance could ignite.
11. If used, remove the core probe from the food before taking the trays out of the oven. Before extracting the trays, check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, reaches high temperatures.
12. Do not open the oven door during cleaning to avoid risks of injuries caused by impeller movement, hot steam and aggressive action of chemical detergents used.
13. Replace the detergent and rinse aid with the utmost attention, avoiding any contact with eyes and skin. In case of contact with eyes, rinse immediately with running water and seek medical advice.

Use the gloves suitable for the use.

14. Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).
15. Use only the core probe supplied by the Manufacturer.
16. Use only, for the automatic cleaning, a washing product with pH less than 3 and without sodium hydroxide.
17. Always accompany the washing shower to the return. Don't abandon the shower run to back.

1.4 Warning



Burning and injury warning!

1. During the cooking process or before the complete cooling down of oven and its parts, some parts of the oven can be of very high temperature (more than 60°C/140°F), so only touch the handle or the control panel, DO NOT touch any elsewhere. When opening the oven door (when in need), be cautious and open it slowly, paying attention to the hot vapor.
2. Wear appropriate protective gloves before moving the trays, accessories or other parts.
3. Please be careful when moving out the trays from the oven.
4. During the cooking process or before the complete cooling down, pls DO NOT remove or touch the fan cover, fan, heating element, any tube or accessories.
5. If the oven glass is broken or damaged, pls contact the assistance service center for replacement. Pls stop using the oven before the replacement to avoid safety accident caused by glass explosion.



Fire hazard!

1. Before operating, pls make sure that the oven is clear, without any unnecessary objects (manual, plastic bags...) or detergent residue, and make sure that the exhaust tube is clear without obstruction, and nearby, there is NOT inflammable items.
2. DO NOT put the oven near heat source (like grill, griddle...), inflammable objects or fuels (like gasoline, alcohol...).
3. DO NOT use inflammable ingredient or liquid during cooking process (like alcohol).

4. Always keep the oven clean, every time after the cooking, pls clean it. If the grease and food residue are not cleaned in time, the fire may be caused.



Electric shock!

DO NOT carry out any work on the electric contactors to avoid possible electric shock, only authorized technician is allowed to operate it. Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void and relieves the Manufacturer from any liability.

2. INSTALLATION



Before installing the appliance:

- carefully read the chapter “SAFETY INSTRUCTIONS” in the first pages of this manual;
- carefully read the chapter “INSTALLATION”;

all installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.

2.1 Check the appliance and accessories

On receipt, check the integrity of the appliance, making sure it has not been damaged during transport and that all the components necessary for installation and use are present (see Fig 1 below).

In case of damage or missing parts:

1. make a note of the equipment data found on the rating plate;
2. prepare photographic documentation of the damage;
3. promptly inform the carrier/manufacturer.

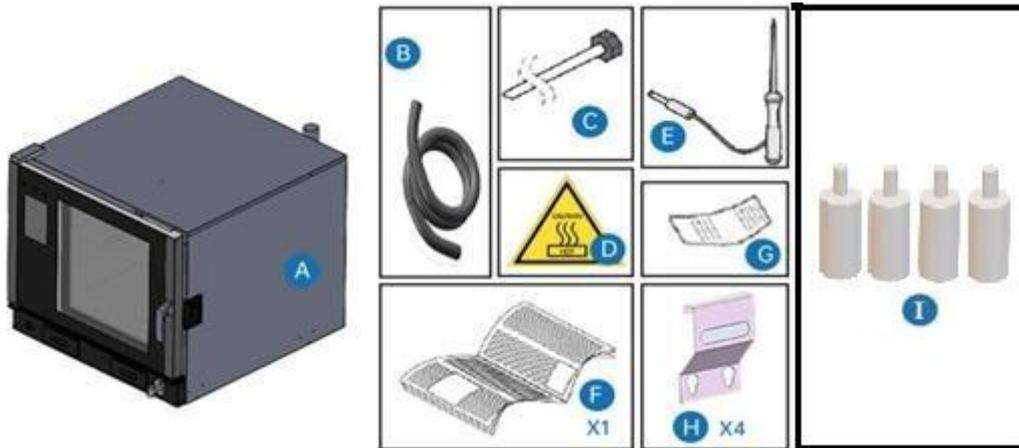


Fig. 1

A	Oven
B	Drain pipe kit
C	1.5m ø8mm inlet hose – connection with ¾” inch to tap.
D	“Risk of burns” sticker
E	Core probe
F	Installation, use and maintenance booklet
G	Test receipt
H	Lifting brackets (only for forklift or pallet truck)
I	Adjustable mechanics feet

2.2 Handling & Correct installation position

Wearing protective clothing, use a forklift or pallet truck to carry the appliance to the room where it will be installed: for correct transportation, insert the forks in the right or left side and NEVER in the front or back.

Use lifting straps with adequate rated weight.

Only lift the unit at the intended lifting points.

Handling and positioning in compliance with local safety laws.



With this type of movement, **ONLY** on left or right side of the oven.

Characteristics of the positioning area:

- 1) Be ventilated and not exposed to the weather;
- 2) Have a smooth, perfectly level floor which can bear the weight of the appliance at full load, otherwise use the Adjustable mechanics feets for the correct levelling;
- 3) have maximum humidity of 70%;
- 4) have a temperature above +5°C (+41 °F);
- 5) comply with the regulations in force in terms of safety at work and the systems;
- 6) be dedicated to food preparation;
- 7) the maximum installation altitude should not exceed 2000 meters above sea level;
- 8) the maximum slope trolley is 4 degrees.

Technical requirements:

- 1) Install the appliance underneath a cooker hood of adequate power;
- 2) have access to the water and electrical connections (see the technical characteristics in the product data sheet);
- 3) leaving a clearance space of at least 15 cm/5.9 inch on each side of the appliance.
- 4) leaving a clearance space of at least 50 cm/19.68 inch cm on the back side of the appliance, if you haven't wheels's stand. Space required for maintenance and in one side, leave space to access on the back.
- 5) at a distance of 50 cm/19.68inch on the side and 70cm/27.5inch in the back from fryers or other hot equipment.



Do not place the equipment close to materials or containers made of flammable material (e.g. dividing walls, gas cylinders, etc.) due to the risk of fire. It is advisable to coat any walls with non-flammable thermal material.



For safety reasons, do not position the highest tray higher than 160 cm/63 inch. If the need arises, the “risk of burns” sticker must be applied at the stated height.

2.3 Correctly positioning the oven

- The oven can be positioned on: a working table, a supporting stand, a counter, or a cabinet. If not Atosa stand, check the weight range of the support and anti-fall supports. If the oven is positioned on a working table or a counter, adjustable mechanics feet must be installed. Air must circulate in the bottom of the oven;
- it must be perfectly level, stable and must bear the weight of the appliance at full load. Its surface must be fireproof and, if possible, resistant to high temperatures;
- in case that the oven is positioned on another appliance, make sure that the surface is perfectly level and solid enough to bear the weight of the appliance at full load;



Do not set the oven directly on the ground.



The oven must be perfectly level, pls align the back of the oven with the edge of the support surface in order to facilitate the installation of drain pipe.

2.4 Electrical connections

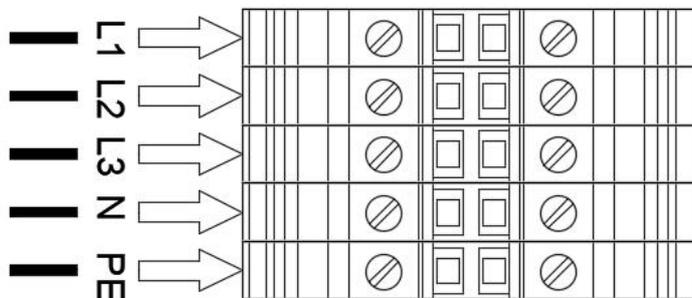


Before proceeding with the electrical connection:

- ◆ carefully read the safety warnings in the pages of this manual;
- ◆ always compare the system data with those printed on the serial plate.



The connection to the mains must comply with the regulations in force in the country where the equipment is installed and must be implemented by qualified personnel, authorized by the Manufacturer. Failure to comply with these instructions may cause damage and injuries, renders the warranty null and void and relieves the Manufacturer from any liability.



The oven must be connected directly to the power supply and must be fitted upstream with a switch that is easily accessed and installed onto the system in accordance with the regulations in

force in the country where the equipment is installed. This switch must have a contact separation in all poles so as to guarantee complete disconnection under overvoltage category III. It is mandatory to have a proper earth connection and the earth wire must not be interrupted by the protective switch for whatever reason.



When several appliances are in the same environment, it is mandatory to set up an equipotential connection using the appropriate terminal marked with . This terminal allows you to connect an earth cable according to the legal requirements in force. The efficiency of the equipotential system must be adequately verified in accordance with the standards in force.



The supply voltage value must conform to the range displayed on the rating plate, also when the appliance is running.



The operation of changing power cord must be executed by authorized technicians. Identical power cord must be used: pls refer to “5.1. TECHNICAL SPECIFICATION” to check the power cord specifications. The earthing cord must be yellow and green colors.

2.5 Plumbing connections

WATER INLET



Use only the supplied material for the connection. Do not use or reuse other tubes.



Before connecting the tube to the appliance, flush it with water to eliminate any impurities in the water lines.

The incoming water must have the following features:

- maximum temperature of 25°C/77 °F;
- maximum hardness of 120mg/L (CaCo3) to prevent build-up of limescale inside the cooking chamber;
- drinking quality;
- ideal pressure values between 200 kPa (2.0 bar) and 300 kPa (3.0bar). These values allow correct performance, but the appliance resists up to 6 bar.



WATER HARDNESS



The water hardness indicates the content of magnesium ions, calcium and heavy metals present in the water. It is measured using a chemical reagent (kits are easily found on the market). The hardness is expressed in French degrees (°f) or German degrees (dH). 1 °f= 10 mg of calcium carbonate (CaCO₃) per litre of water.

Water is classified as:	
very soft	≤70mg/L(CaCo3)
soft	70mg/L(CaCo3)~140mg/L(CaCo3)
medium hardness	140mg/L(CaCo3)~220mg/L(CaCo3)
Moderately hard	220mg/L(CaCo3)~320mg/L(CaCo3)
hard	320mg/L(CaCo3)~540mg/L(CaCo3)
very hard	≥540mg/L(CaCo3)

To ensure a healthy and perfectly working plumbing system, we highly recommend to install a shut-off valve between the water mains and the appliance and a softener filter in the steam input pipe. The hardness range of the water to which the oven must be supplied corresponds to: 70mg/L(CaCo₃) ~140mg/L(CaCo₃).

2.6 Drain hose connections

The drain pipe shall be capable of supporting high temperatures (beyond 90°C/194°F).

The drain pipe is supplied as standard accessory, but if you have extra needs, pls contact the manufacturer to purchase it.

The drain pipe must have the following features:

- be (1.5m/59.06 inch) long max D=40mm
- be free of kinks;
- have an **"air gap"** of at least 25mm (0.984 inches);

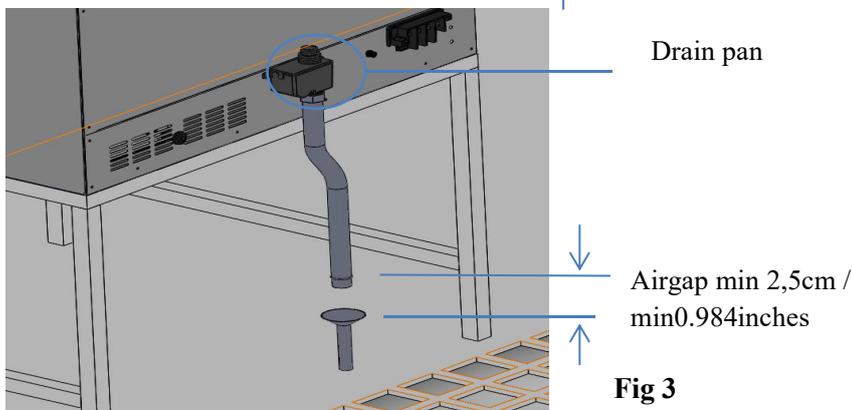
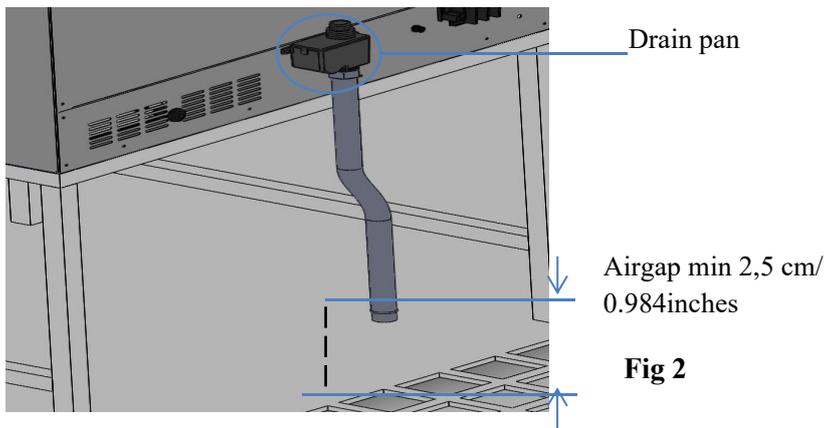


AIRGAP

"Airgap" is the clearance between the drain pipe and the evacuation area (grate or another receiving tube). Compliance with this regulation guarantees that potentially harmful bacteria CANNOT rise through the drain pipe and contaminate the food.



If you often cook large quantities of fatty foods (e.g. poultry), pls add a fat separator or drain device. In both cases, maintain the indicated "air gap".



2.7 Smoke exhaust

Cooking produces hot fumes and smells that are evacuated through the cooking chamber exhaust pipe at the rear of the appliance. Position the appliance underneath an exhaust hood of adequate capacity or send the fumes outside through a high temperature resistant pipe (>90°C / 194°F).

The diameter of the outlet exhaust pipe is 60mm.



This exhaust pipe shall not obstruct the gas outlet and shall not damage the appliance.



Outgoing fumes are very hot: risk of burns.

3. USE INSTRUCTIONS



Before starting using the appliance:

- carefully read the chapter “SAFETY INSTRUCTIONS” in the first pages of this manual;
- carefully read the chapter “USE INSTRUCTIONS”;
- Ensure that all the installation and maintenance operations are operated by authorized technicians and compliant to local laws and regulations;
- pre-clean the cooking chamber and the accessories.
 - When using the appliance for the first time, pls make sure the oven chamber and its accessories are all completely clean, and pls have the oven run empty at 200°C/392°F for 30 - 40 min in order to remove all the processing residue. in order to clean out the odor of detergent.
 - Use the appliance at the environment temperature between 5°C – 35°C. (+41°F and +95°F) .
 - In case of breakdown or shutdown, when the oven runs again, the on-going process of last time will continue to be carried on.
 - For safety consideration, the highest tray must NEVER exceed 160cm of height from the ground.

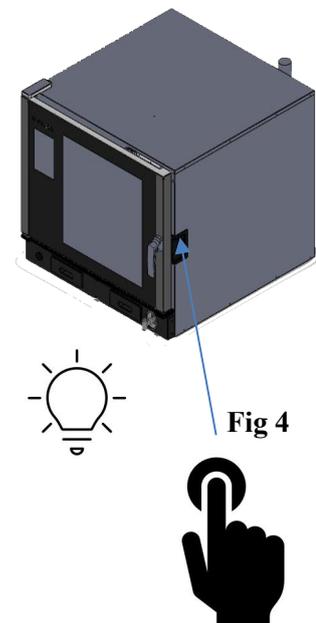
3.1 Tips for cooking operation

1. While cooking, open the door as little as possible.
2. For better performance, the Manufacturer recommends professional cooking trays, pls put the food evenly on the tray and do not overlap the food. Do not overload the tray.
3. DO NOT salt the food in the oven, if it is necessary salting the food in the oven, clean the oven as soon as possible.
4. When cooking with grills and especially fatty foods (for example roast meat or poultry), place a tray at the bottom of the cooking chamber to collect the fat.
5. While cooking and until it cools off, take care not to touch the inner and outer parts of the oven that could be very hot (over 60°C/140 °F).
6. Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).

7. Pre-heating is an option, but it is recommended for better cooking results (except for particular cooking that must start "cold"). When the set pre-heating temperature is reached, the oven makes a beep and a window will be shown to highlight that the food has to go into the oven; cooking as per the set parameters will start automatically when the door closes.
8. Before cooking, it would be better to pre-heat the oven to a certain temperature (at least reaches the cooking temperature).
9. Space the trays evenly over its whole height to guarantee good air circulation, pls DO NOT exceed the indicated max. tray quantity.
10.  Pay attention not to hit the door, the pilaster or other parts of the oven while placing the trays into or taking them out of the oven.
11.  Pay attention not to overload the oven.
12.  Please refer to “5.1. TECHNICAL SPECIFICATION” to check the max. loading capacity of oven.

3.2 Turn on the oven

After the correct installation and electrical connections by authorized technicians, pls press the switch to the position “1” and the oven is turned on, the screen is turned on and now we are in the operation mode. When the switch is on “1”, the green light inside is ON.



3.3 Oven operation interface

After turning on the oven, we are in the Homepage of operation interface where you could see 6 function icons: Manual cooking, Cookbook, Fast cooling down, Multi-Cooking, Self-clean, Setup.

Manual cooking

Using this function, the user is free to design the cooking by setting parameters of every cooking phase (e.g. temperature and cooking time).

Cookbook

Using this function, the user can easily and efficiently cook by choosing a preset cooking program.

Fast cooling down

When the user wants to cool down the oven, this function can be used to have the oven cooled down to a desired temp rapidly.

Multi-Cooking

This function equipped with multiple timers can be used to cook different dishes with identical cooking conditions but differs in cooking time.

Self-Clean

Different preset cleaning programs are available, besides the user can also set washing program according to the need.

Setup

With this function, the user can check the consumption, HACCP data or set system language, date and time and other information.

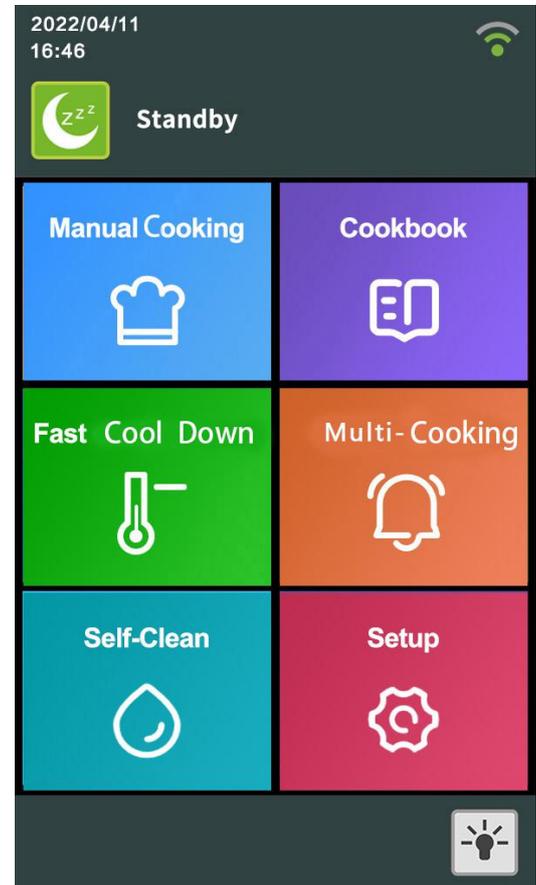


Fig. 5

3.4 Manual cooking operation instruction



- Click the Manual cooking icon in the homepage to enter the manual cooking setting interface;
- Before starting a manual cooking, a cooking mode must be chosen. The pre-heating function can be used according to the needs. The set cooking program can be saved easily for future cooking operations.

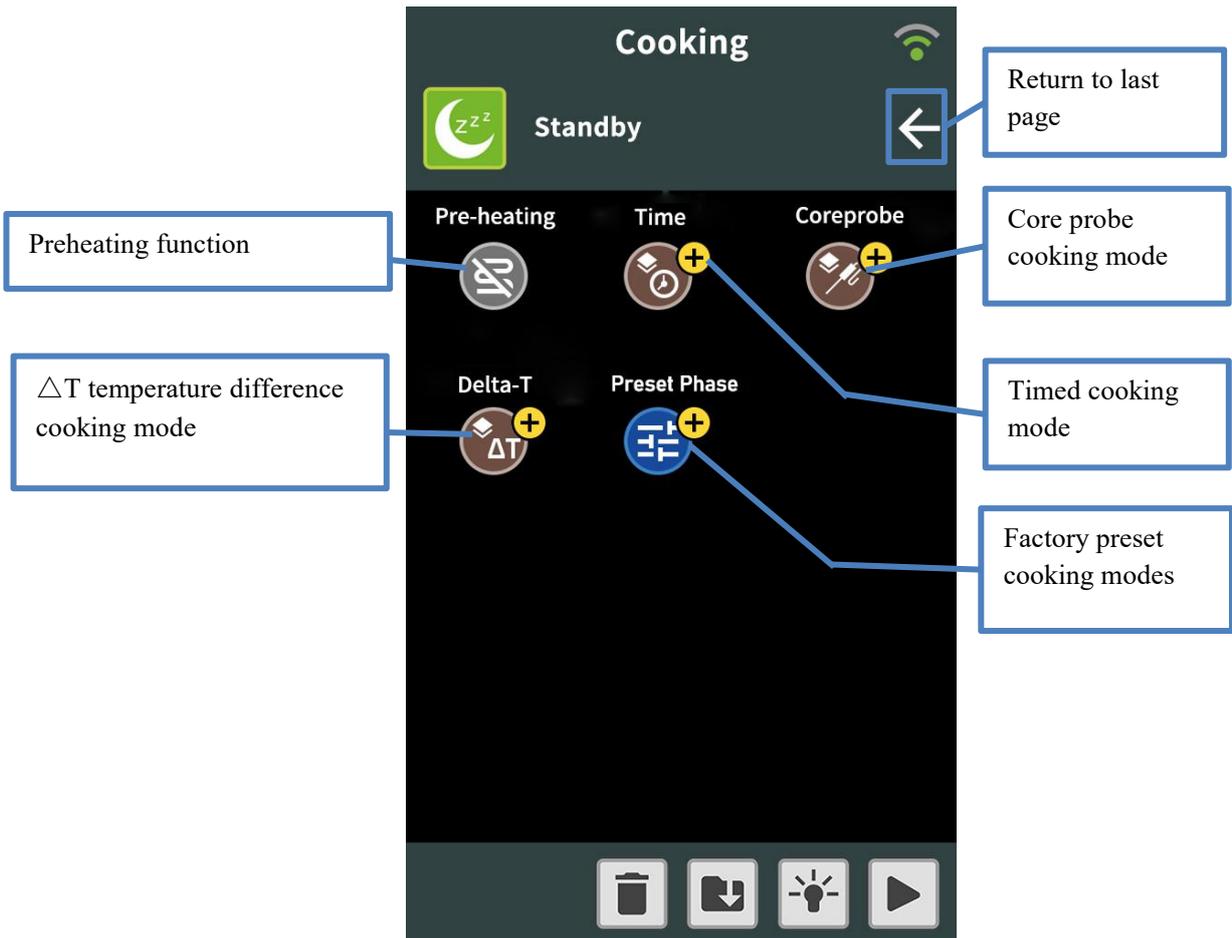


Fig. 6

3.4.1 Set up pre-heating



Pre-heating is an option, but it is highly recommended to use the pre-heating function for better cooking results (except for particular cooking situation that must start from cold cooking condition).

Pre-heating must be carried out with the oven EMPTY: when it reaches the set pre-heating temperature, the oven makes a beep and a window will pop up highlighting that the food has to go into the oven; after putting in the food and closing the door, cooking program will automatically start as per preset parameters.



Fig. 7

- ① Click the manual cooking icon to enter the manual cooking mode selection interface
- ② Click the pre-heating function icon to enter the pre-heating function selection interface



Fig. 8

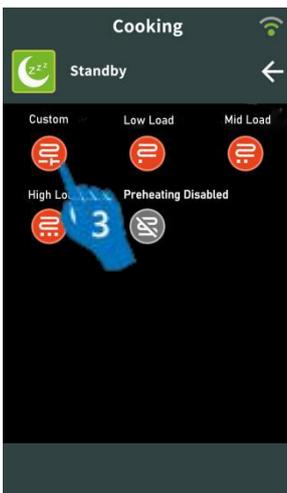


Fig. 9

- ③ Select the proper pre-heating mode according to the needs

Custom means the user can customize the pre-heating temperature (setting range is 30-260°C/86–500°F);

Min Load means the pre-heating temperature is the same as “cooking temperature”;

Med Load means the pre-heating temperature is cooking temperature +20°C/+68°F;

Max Load means the pre-heating temperature is cooking temperature +40°C/+104°F;

Disabled means not using pre-heating function;

When selecting one of the following 4 pre-heating modes:

Min Load, Med Load, Max Load, Disabled, after the selection, we will go back to the last page automatically and the pre-heating icon will become the selected pre-heating mode icon.

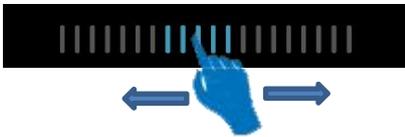
When selecting Custom mode, we will enter the pre-heating temperature setting interface:

④How to customize the pre-heating temperature

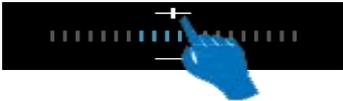
Three ways to set the temperature:

1. Drag the bar

Drag the blue bars to the desired value (drag to the right side the value increases, while drag to the left side the value decreases)



2. Click the icon



Click “+” or “-” to adjust the value (one click of “+” or “-” means increase or decrease 1°C)

3. Enter the value directly

Click “176°C” (can be of a different value) and a window (refer to the fig 11) will pop up, enter the value and then click “OK” to confirm the value.

The user can click “DEL” to cancel a digit, one click for cancelling one digit; click “X” and the window will disappear. After setting the temperature, click “✓” to return to the last page.

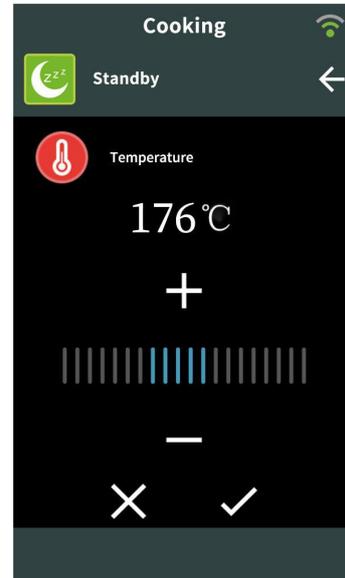


Fig. 10

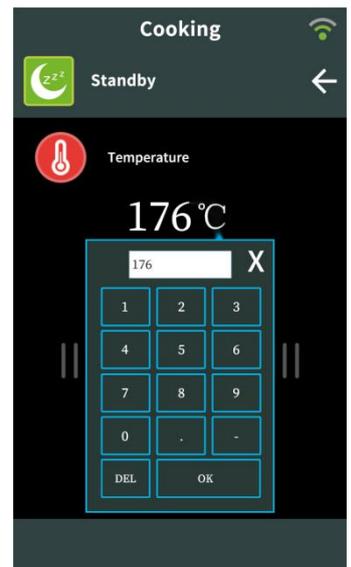


Fig. 11

Attention:

Note 1: When setting the temperature by dragging the bar or clicking the icon, the temperature range is 30-260°C (86-500°F);

Note 2: When entering the value, the temperature range is 30-260°C (86-500°F), if the number entered is less than 30°C (86°F), the output is 30°C (86°); if the number entered is between 30°C and 260°C (86-500°F), the output is the number entered; if the number entered exceeds 260°C (500°F), the output is 260°C (500°F).

After setting the temperature, pre-heating icon in this page will become “”, and this means that the customized temperature is set successfully.

3.4.2. Manual cooking mode selection

There are 3 user-customized cooking modes to be chosen from: timed cooking mode, core probe cooking mode, ΔT (temperature difference) cooking mode; other than these 3 cooking modes, the factory has preset the majority of cooking programs. After the setting of pre-heating function, pls select one of the 4 cooking modes.

Icon	Cooking mode	Description
	Time	When it reaches the set time (from 00:01 to 24:00), the cooking will stop automatically
	Core probe	When it reaches set the temperature of core probe placed in the center of food, the cooking will stop automatically
	Delta ΔT	When it reaches the set temperature of (Δt) DELTA T , the cooking will stop automatically. Definition: Temp Δt =chamber temp – core probe temp
	Preset Phase	This cooking mode includes some Preset phase programs such as defrosting, baking, steaming.

How to choose a cooking mode

Method 1: On the manual cooking mode selection interface, click one of the following 4

icons:  ,  ,  ,  and you will enter the corresponding cooking parameter setting page;

Noted:

1. If you choose preset phase mode  , you can choose a preset phase program directly; if you

choose other 3 cooking modes , , , you will have to set the cooking parameters.

- In core probe cooking mode, the core probe will record the temperature of the center of food; when the value recorded reaches the set point, it means the center of food and also the outer part of the food reached the desired cooking result, so the cooking process will finish automatically.

When using the core probe cooking mode or Delta ΔT difference cooking mode that requires the setting of core probe temperature, pls make sure that the core probe will be inserted deeply into the center of food so as to reach the right position and will not detach from the food easily. Pls pay attention, DO NOT insert the probe into the greasy part of food or near the bone (cooking process may finish too early in this case), please check the fig. 12 below. If the food is very thin, pls place the probe in parallel to the food container.

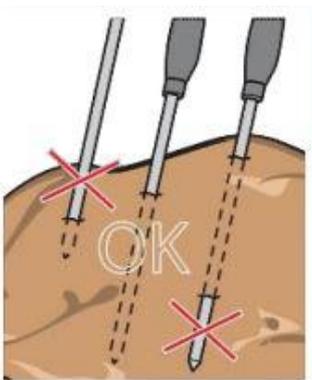


Fig. 12

Choose timed phase mode



Manual cooking setting page



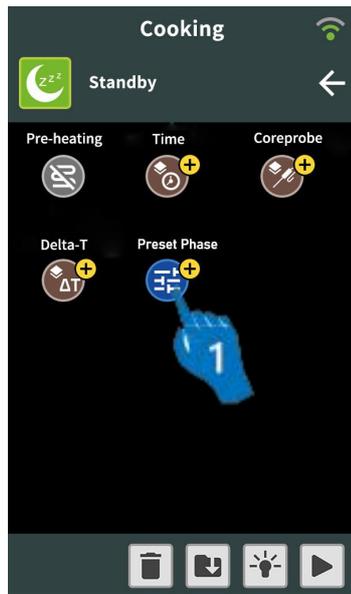
Timed cooking mode setting page

Fig. 13

Fig. 14

Example 2: Choose factory preset cooking mode (Steaming)

Choose factory preset cooking mode



Manual cooking mode selection page



Factory preset cooking mode selection page

Fig. 15

Fig. 16

3.4.3. How to set up cooking parameters



After choosing a cooking mode (except the factory preset cooking mode), the user needs to set up cooking parameters for one or more cooking phases (14 cooking phases at most). The cooking parameters include: cooking temperature, temperature difference, cooking time, core probe temperature, vapor input, fan speed, pause.

n.	Icon	Significance	Remark
1		Cooking temperature	Temperature, for timed cooking mode and core probe cooking mode
2		Temperature difference	Temperature, for ΔT cooking mode
3		Core probe temperature	Temperature, for ΔT cooking mode and core probe cooking mode
4		Cooking time	Time, for timed cooking mode
5		Vapor input	Vapor, for all cooking mode
6		Fan speed	Fan speed, for all cooking mode
7		Pause	Pause, for all cooking mode

- **Timed cooking mode:** Choosing this mode, the user has to set up parameters such as cooking temperature, cooking time, vapor input(humidification), fan speed, pause...
- **Core probe cooking mode:** Choosing this mode, the user has to set up parameters such as cooking temperature, cooking time, vapor input, fan speed, pause...
- **△ T (Temp. difference) cooking mode:** Choosing this mode, the user has to set up parameters such as temperature difference (the difference between set cooking temperature and set core probe temperature), core probe temperature, vapor input, fan speed, pause...
- **Factory preset cooking recipes mode:** Choosing this mode, no need to set up any parameter, just choose the desired factory preset cooking program.

①、Set up the cooking temperature

In the timed cooking mode or core probe cooking mode setting interface, click “

1

Fig. 17



Fig 18

How to set up the cooking temperature

The way to set up the cooking temperature is the same as the way to set up the pre-heat temperature, please refer to par. 3.4.

②、Set up the temperature difference

In the temperature difference (ΔT) cooking mode setting page, click “”, and now we are in the temperature difference setting page.

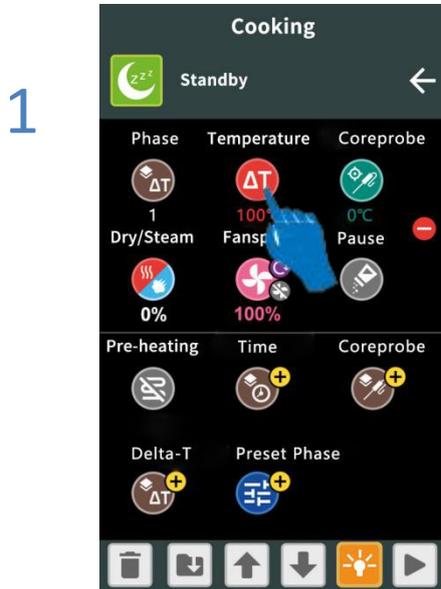


Fig. 19

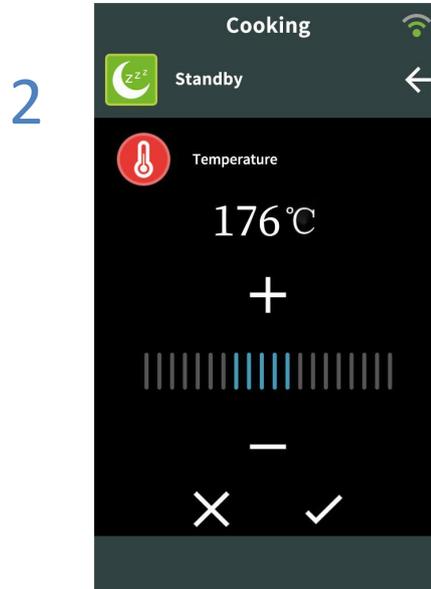


Fig. 20

How to set up the temperature difference

The way to set up the cooking temperature is the same as the way to set up the pre-heat temperature, please refer to par. 3.4.

Note 1: When setting the temperature difference by dragging the bar or clicking the icon, the temperature difference setting range is 30-140°C (86-284°F).

Note 2: When entering the temperature difference value directly, if the input value is 0-30°C (32-86°F), the output temperature will be 30°C (86°F); if the input value is 30-140°C (86-284°F), the temperature output will be the same as input; if the input value is higher than 140°C (284°F), the output will be 140°C (284°F).

③、Core probe temperature setting page

In the core probe temperature or temperature difference cooking mode, click the icon “” and you will enter the core probe temperature setting page.

1



Fig. 21

How to set up the core probe temperature

2

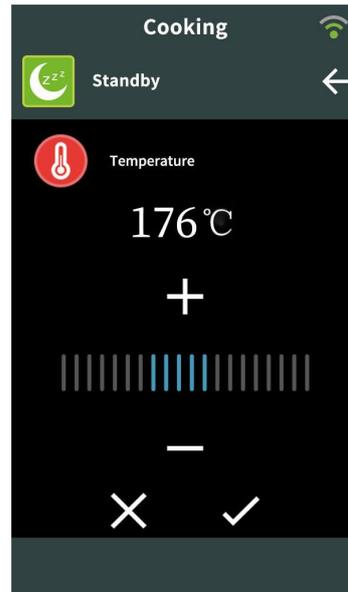


Fig. 22

the core probe temperature setting methods are the same as the pre-heat temperature setting methods, please refer to page 22.

Note 1: when dragging the bar or clicking the icon to set the temperature, the setting range is 30-140°C (86-248°F).

Note 2: when enter the desired temperature directly, when the input value is lower than 30°C (0-86° F), the output temperature is 30°C (86°F); when the input value is 30-140°C (86-248°F), the output is the same as input; when the input value is higher than 140°C (248°F), the output is 140°C (248°F).

Note 3: when using the core probe temperature cooking mode, the cooking process will stop automatically when the core probe arrives at the set temperature, pls never forget to connect the core probe to the oven, if you forget, a reminding message will pop up (pls refer to fig 23)

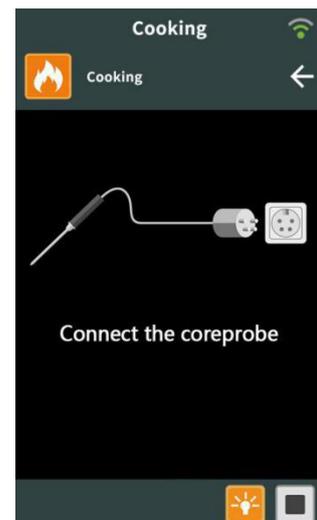


Fig. 23

④、Cooking time setting

In the timed cooking mode setting page, click “” to enter the cooking time setting page.

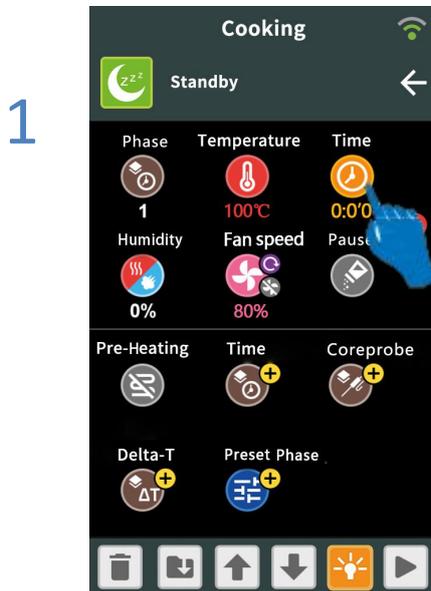


Fig. 24

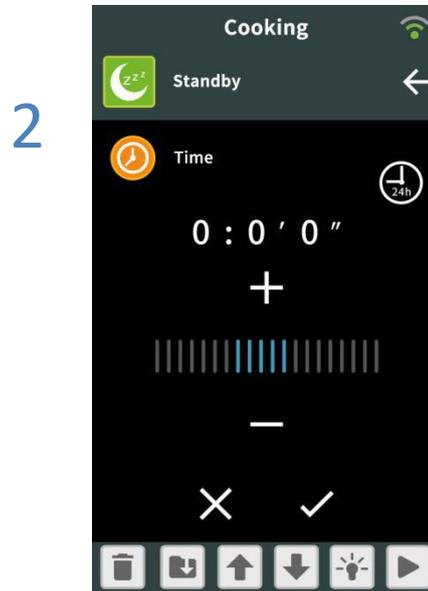


Fig. 25

Three ways to set the cooking time:

1. Dragging the bar

please refer to “dragging the bar” of the setting of pre-heat temperature (par. 3.4.1)

2. Clicking the icon

please refer to “clicking the icon” in the setting of pre-heat temperature (par 3.4.1)

Noted: please click  or  to adjust the desired time (click  or  for one time, and the time increases or decreases 30s).

3. Enter the number directly

the cooking time is composed of 3 parts: hour, min and sec. when you click the part that you want to change, the color of corresponding value will change. For example, when you click the min part, the color will turn red and a window will pop up, you can enter the desired value and click 

to confirm it. If you need to delete a digit, click , one click to delete one digit, then click  to close the window.

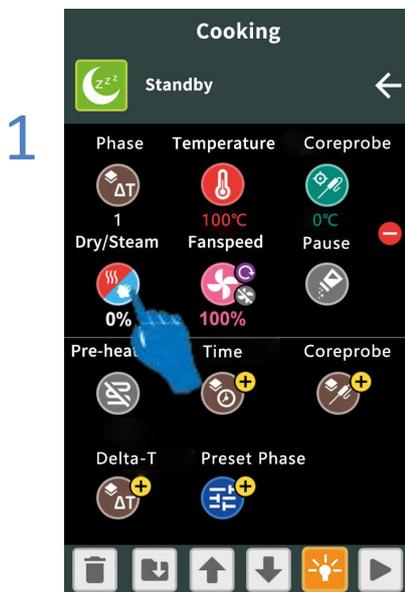
Noted: the value of min part is 0-60, if the input value is above 60, then it will automatically go to the hour part, only the rest will remain in min (e.g. enter 70 and it will go 1 h and 10min); the value of hour part is 0-99.



Fig. 26

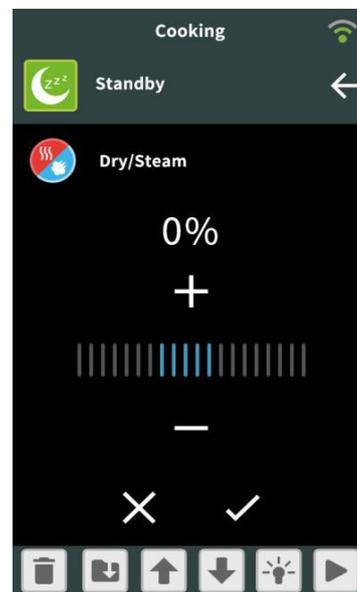
⑤、 Steam input setting

In the timed cooking parameter setting page, click the icon  and now we are in the steam setting page.



1

Fig. 27



2

Fig. 28

1. Dragging the bar

please refer to “dragging the bar” of the setting of pre-heat temperature (par. 3.4.1)

2. Clicking the icon

please refer to “clicking the icon” in the setting of pre-heat temperature (par. 3.4.1)

Noted: please click **+** or **-** to set the desired input steam (click **+** or **-** for one time, and the steam input increases or decreases 10%).

⑥、 Fan speed setting

In the cooking parameter setting page, click the icon “” and now we are in the fan speed setting page.

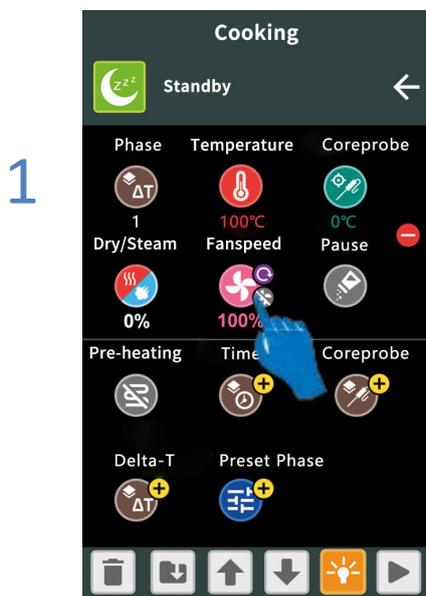


Fig. 29

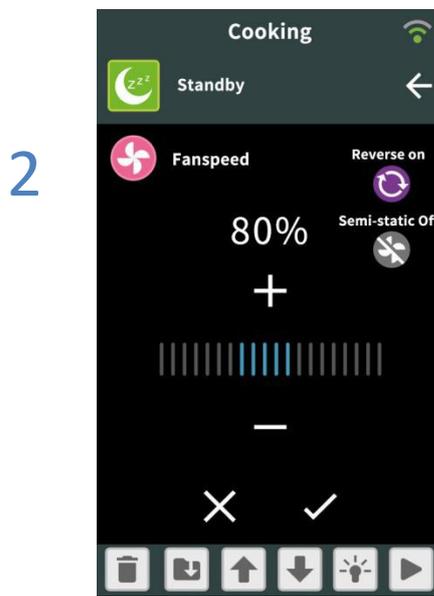


Fig. 30

How to set up the fan speed

The method to set up the fan speed is the same as the method to set up the steam input, so pls refer to the steam input setting instructions (par. 3-4、 3-5)

Note 1: Reverse means the fan is reversible, the icon  means the fan rotates clockwise, while the icon  means the fan rotates counter-clockwise and clockwise alternatively.

Note 2: Semi-static means the fan will intermittently stop, the icon  means this function is off, while the icon  means the function is on.

Semi-static: Semi-static means the fan will start or stop rotating according to the chamber temperature: when the chamber temperature reaches the set point or higher than the set point, the

fan stops rotating; while when the chamber temperature is lower than the set point, the fan starts rotating.

⑦、Pause

In the cooking parameter setting page, click the Pause icon, when the icon is green , the pause function is activated, while when the icon is grey , the pause function is deactivated.

Noted: this function is mainly used when the user has set up several cooking phases, when a cooking phase finishes, the user will be reminded to open the oven and take out the food for adding condiments or other processes. After adding condiments or other processes, pls put the food into the oven and the cooking process will continue.



Fig. 31

3.4.4 How to set up a manual cooking recipe

A recipe is composed of a series of cooking phases (at least 1 phase and at most 15 phases), every phase has different cooking parameters and a pre-heat function (optional but highly recommended).

To set up a manual cooking recipe, please follow the steps in below:

1. pre-heat setting (optional but highly recommended);
2. select a cooking mode for the first phase;
3. set up the first phase cooking parameters and select a cooking mode for the second phase in the second half part of the page, pls refer to the fig 32 in below;
4. set up the second phase cooking parameters and select a cooking mode for the third phase in the second half of the page;
5. analogically set up other cooking phases (at most 14 phases).

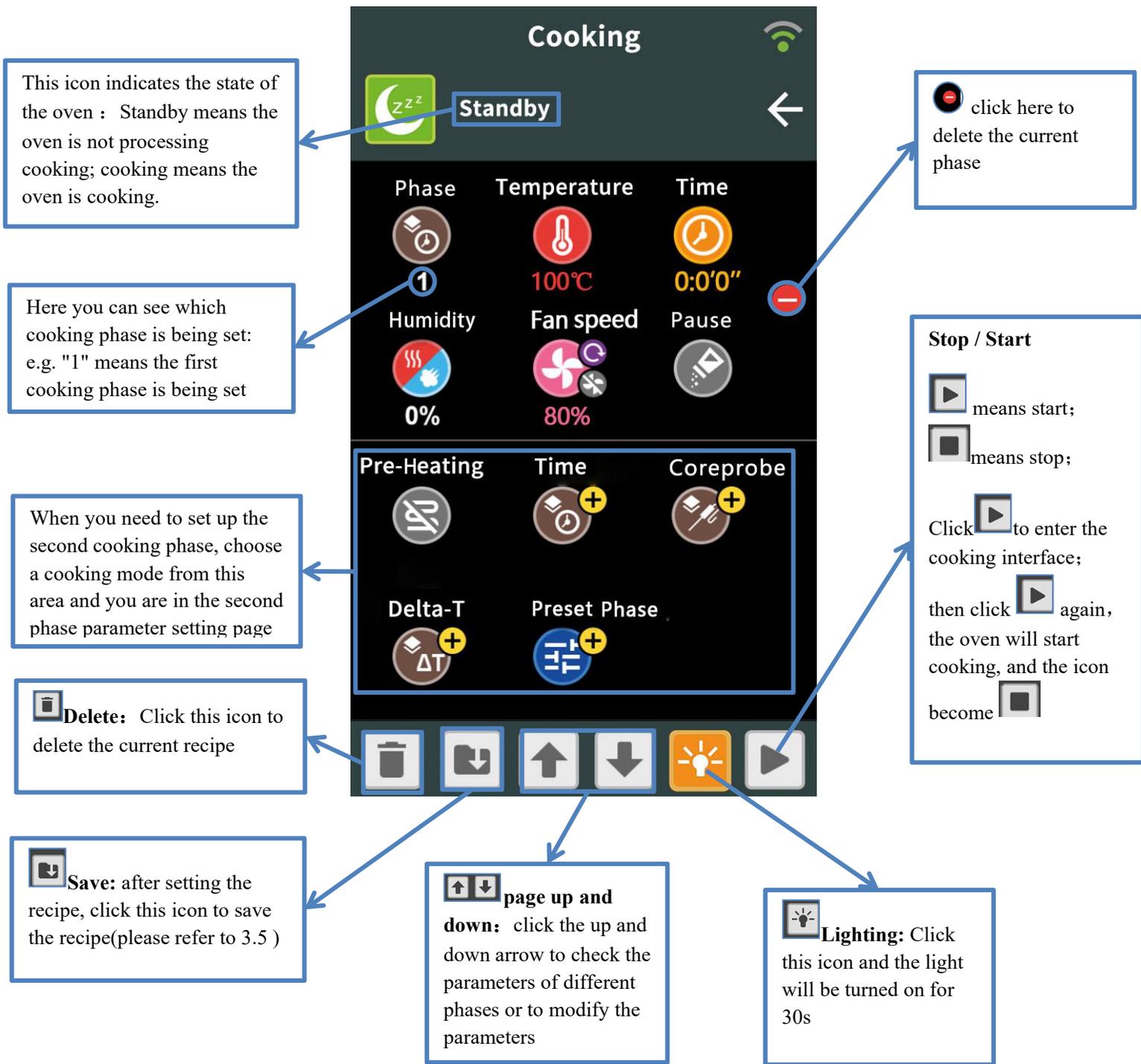


Fig. 32

Note 1: To normally use the oven, the cooking process shall contain at least one phase;

Note 2: The cooking process can be of different phases of different modes, the user can set put the cooking process according to the needs (different phases can be of different modes, e.g. some phases can be of timed cooking mode and some others of core probe cooking mode)

Note 3: the oven will process the cooking as per the set recipe, when one phase finishes, another phase will start automatically.

3.4.5 Start cooking

After setting the recipe, click  at the lower right side and the oven will start cooking.

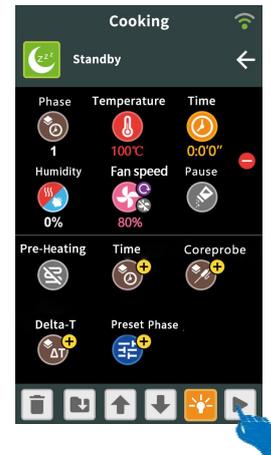


Fig. 33

1. Pre-heat interface

The oven will undergo a pre-heat process and you can see the pre-heating processing interface (please refer to fig. 34 in below). After the pre-heating, you will see a “Ready to Load” interface (please refer to fig 35 in below) that reminds you to put the food into the oven.



Pay attention when putting food into the oven to avoid burning.

Cooking phase:
e.g.: “1/4” means there are 2 cooking phases in total and now we are at the first one.
Noted: Preheating is not included in the cooking phases, if only a preheating process is going on, it will show “0/1” on the screen.

Fig. 34

When the pre-heat finishes, this reminding interface will show up, in the meanwhile, the oven will beep to remind the user to put the food in.



Fig. 35

2. Cooking interface

In this case, it means the pre-heat process is not set, so no pre-heating will go on, the user needs to put the food in the oven immediately.

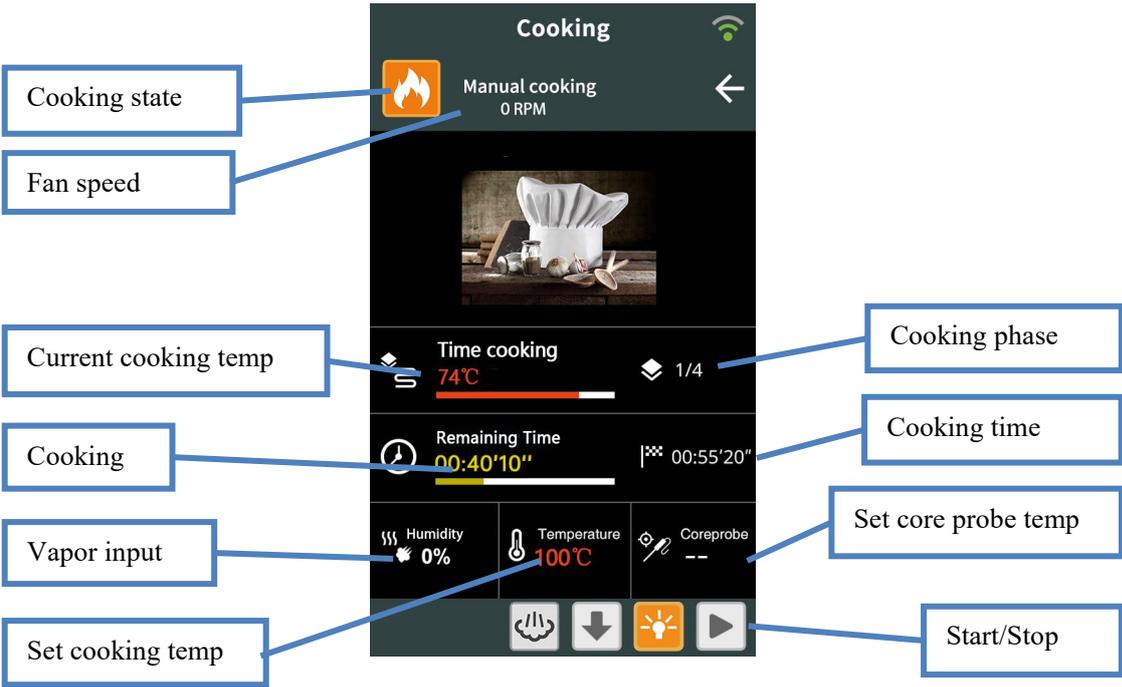


Fig. 36

3.4.6 Cooking in process

When the cooking is in process according to the set recipe, it will go from one phase to the next automatically, and on the screen the cooking processing interface will show up (refer to fig 36).

During the cooking process, the user can also:

1. modify the recipe;
2. stop cooking early;

1. Modify the recipe

During the cooking process, the user can modify the recipe anytime, even when the cooking is in process. The steps to do the modification are in below:

Click  on the cooking process interface to enter the cooking parameter setting page (refer to fig 37);

In the cooking parameter setting page click  to find the cooking phase you need and modify the corresponding parameters (refer to fig 38);

If you need to add a cooking phase, refer to par. 3.4.4 (How to set up a manual cooking recipe);

After you confirm the modified cooking parameters, click  to start the cooking process (please refer to fig 39).



Fig 37



Fig 38



Fig 39

2. Stop the cooking early

If you want to stop the cooking, please press the icon  for 5s, and the cooking will stop. If you want to restart the cooking, please click the icon



Reminding message

During the cooking, reminding message such as the fig 40, may pop up, reminding the user to add condiment. After adding condiment, please close the oven and the cooking process will continue until the end or such reminding message show up again.

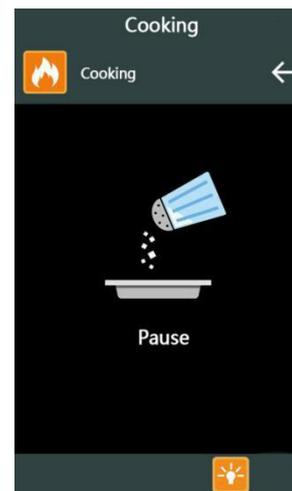


Fig 40

3.4.7 Ending of cooking process

When the cooking process finishes, the oven will beep and on the screen you will see a reminding message as shown in the fig 41.

3.4.8 Save as recipe

If the manual cooking process goes well and the cooking result is satisfying, you could save the manual process as recipe in order to restart it and to obtain the same cooking result next time.

How to save as recipe

1. In the cooking process page, click  to enter the cooking parameter setting page, refer to the fig. 42:
2. In the cooking parameter setting page, please click  to enter the save as recipe page, refer to the fig. 43:
3. In the save as recipe page, enter the recipe name, feature the recipe and select a photo for the recipe, refer to fig. 44:



Fig 41



Fig 42



Fig 43

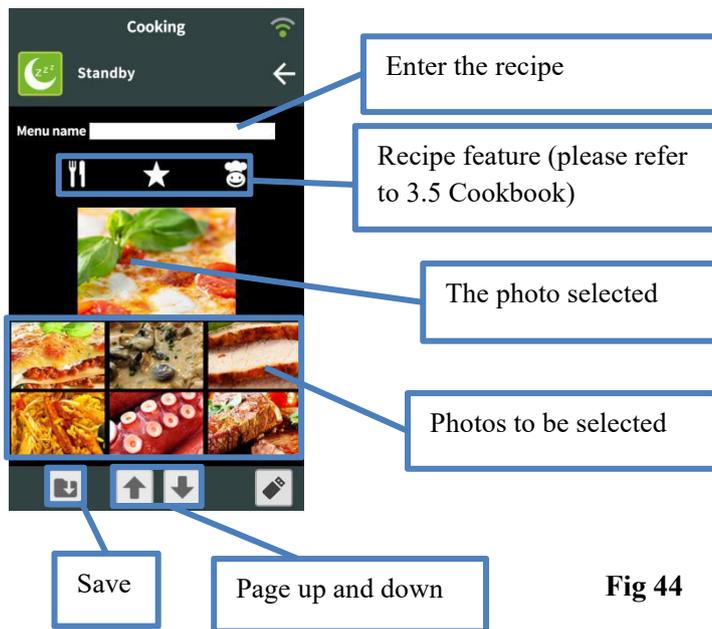


Fig 44

4. After step 3, click  and the cooking process is set as recipe successfully, refer to fig 45 below.

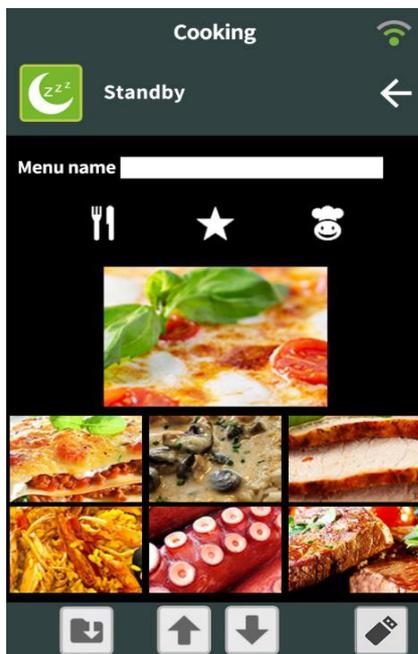


Fig. 45-1

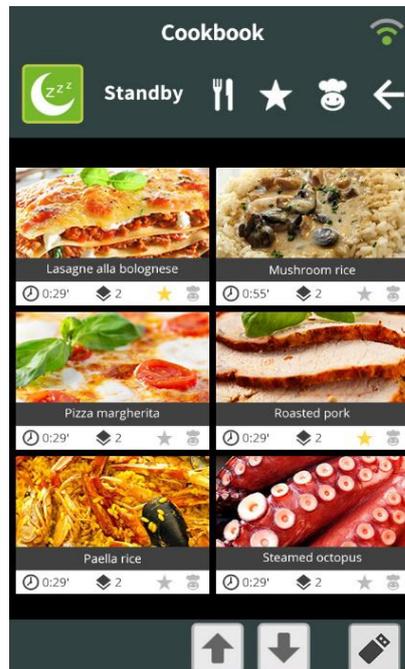


Fig. 45-2

3.5 Cookbook



This function is used to manage the factory-set recipes and the user's recipes. Through the cookbook, you can check all the saved recipes and the parameters of all recipes can be modified.



Fig. 46

Select a recipe

1. Click  to enter the recipe selection page, please refer to fig. 47;
2. With the filters and page up and down, you can easily and rapidly find the recipe you need, please refer to fig. 48;
3. After finding the recipe you need, select it and the cooking process can be started.



Fig. 47



Fig. 48

USB

This section allows you to import or export recipes from a USB drive (FT32, with capacities between 4GB and 16GB)

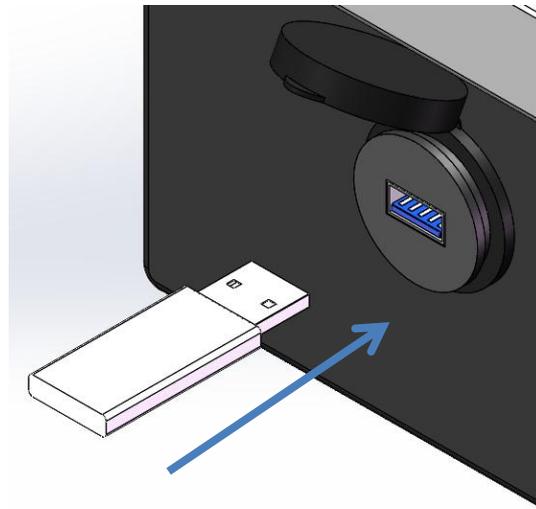


Fig.49

- Download recipe: Follow below steps, after the progress bar disappears, the download is completed.

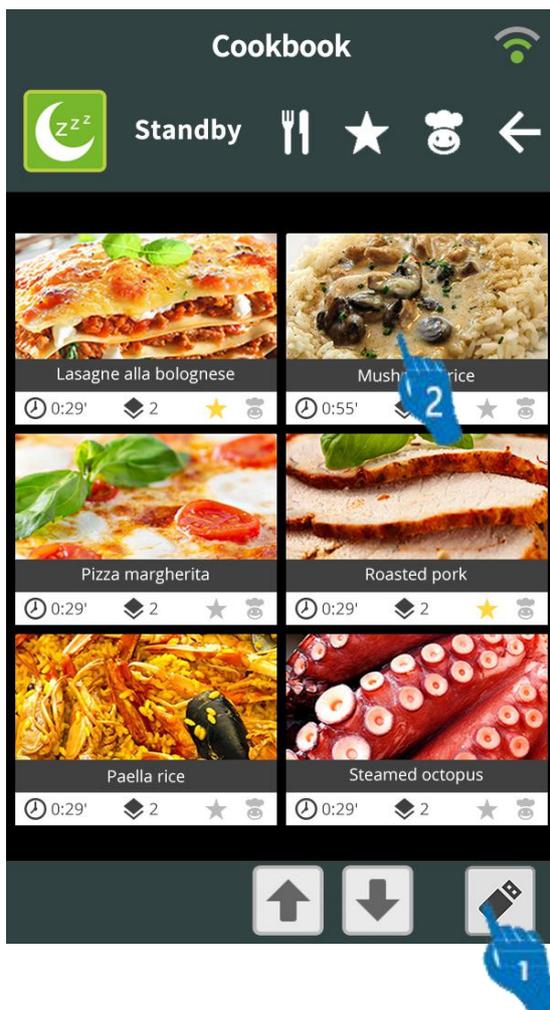


Fig.50

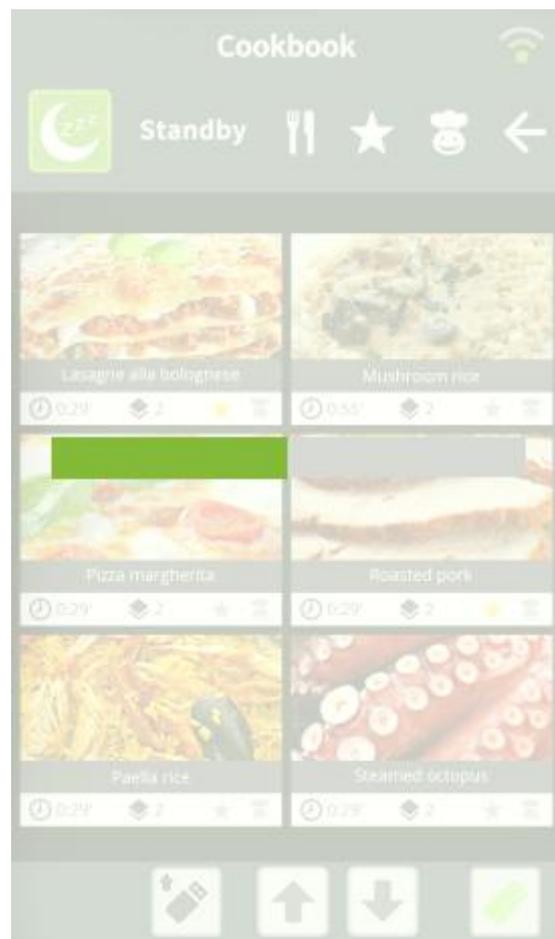


Fig.51

- Upload recipe: Follow below steps, after the progress bar disappears, the upload ends.



Fig.52

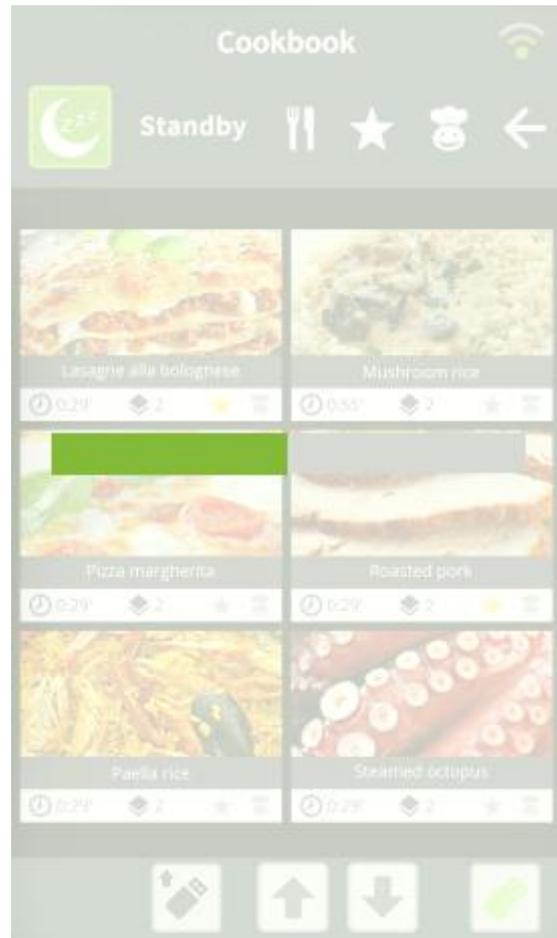


Fig.53

3.6 Fast cooling down



Fast cooling down function makes the oven cool down rapidly by activating the fan with the door opened.

If you need to use the fast cooling down function, please follow the steps in below:



- ① Click “Fast cool down ” to enter fast cooling down mode selection page

Fig. 54

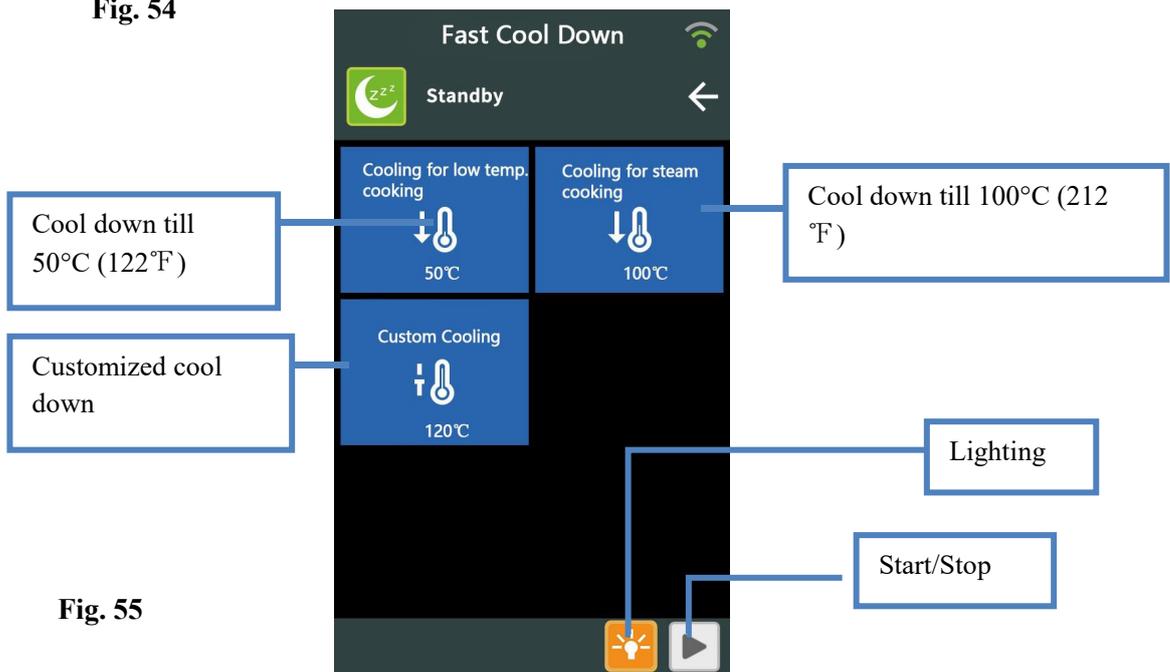
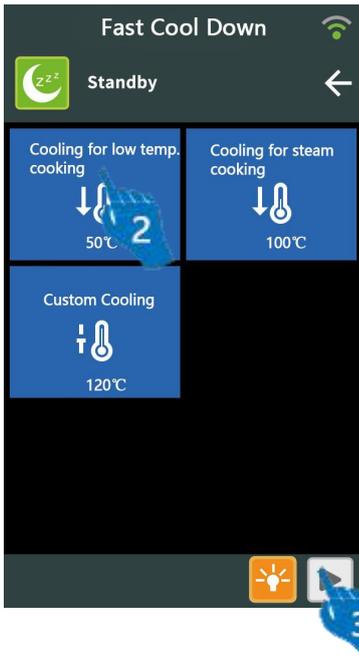


Fig. 55

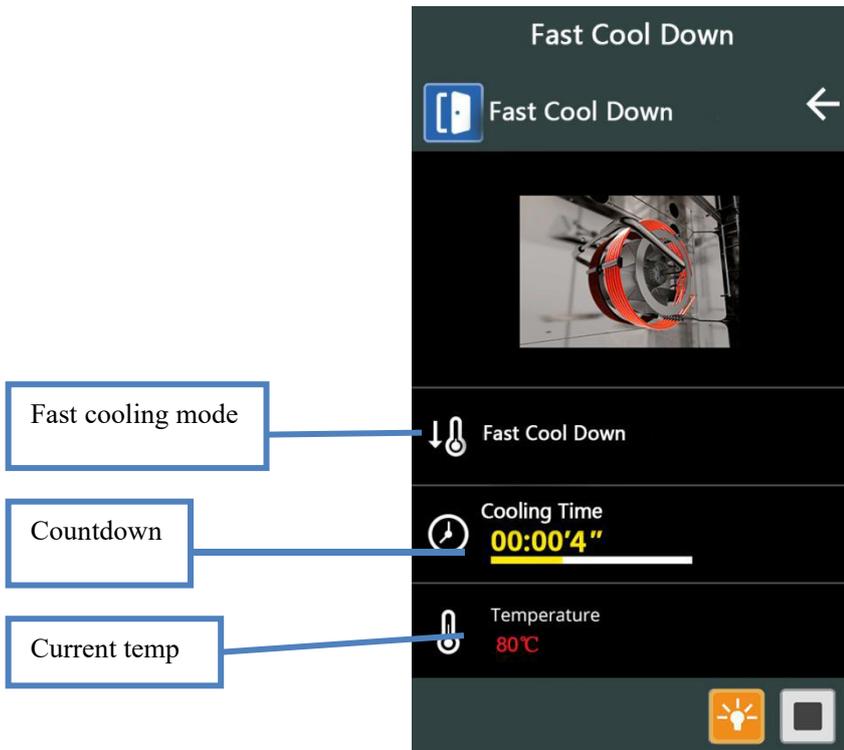


② There are 3 fast cooling down modes, pls choose the one you need and the selected icon will turn green (if you choose "cooling down for custom", you will need to set up a cooling down temp, for the way to set up the temp, please refer to par. 3.4.1, pre-heat temperature setting)

③ After the selection of fast cooling down mode, pls click  to start the cooling down process

Fig 56

When the cooling down is in process, on the screen you will see the page like the fig 57 below:



If you need to stop the process, press  for 5s, the icon will become , and the cooling process will stop

Fig. 57

Reminding message during fast cooling process

1. Open the door (please refer to fig 58);
2. Fast cooling completed please refer to fig 59);



Fig. 58

Reminding message 1:

this reminding message will show up before the cooling process starts, meanwhile, the oven will beep; When the door is open, the message will disappear and the beep will stop, the fast cooling down process will start.



Fig. 59

Reminding message 2:

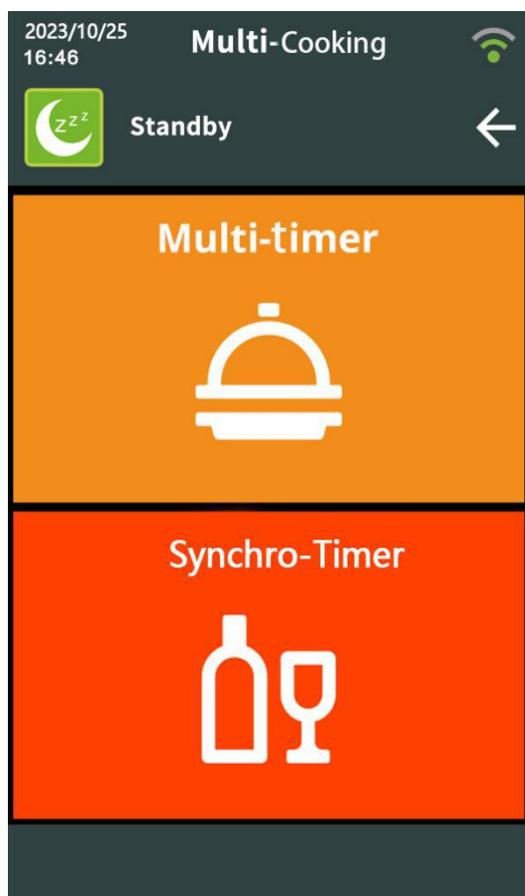
this reminding message will show up when the cooling process finishes and the oven will beep to remind you that the cooling process is completed.

3.7 Multi-Cooking



The Multi-Cooking is a multi-timer function often used for cooking simultaneously different dishes that require the same cooking conditions (e.g. temp, humidification...) but different cooking time.

The setting of the multi-cooking is based on cooking time (cooking will stop when it reaches the set cooking time) or core probe temp (cooking will stop when it reaches the set core probe temp) .



Multi-timer :

this timed mode is for multiple dishes put in the oven simultaneously but will not be taken out at the same time.

Synchro-Timer :

this timed mode is for multiple dishes put in the oven not at the same time, but will be taken out simultaneously.

Fig. 60

To activate the Multi-Cooking function, pls follow the steps in below:



Fig. 61

① Click the Multi-Cooking icon to enter the timing mode selection page

② Select a multi-cooking mode Multi-timer :

or Synchro-Timer , in the fig 62, Synchro-Timer is selected

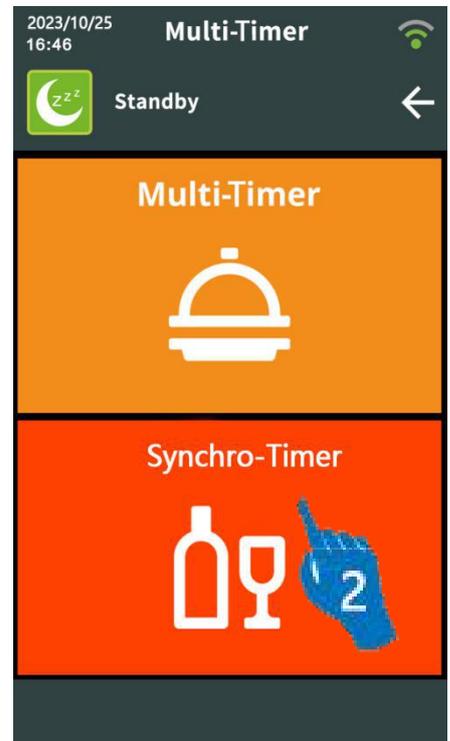
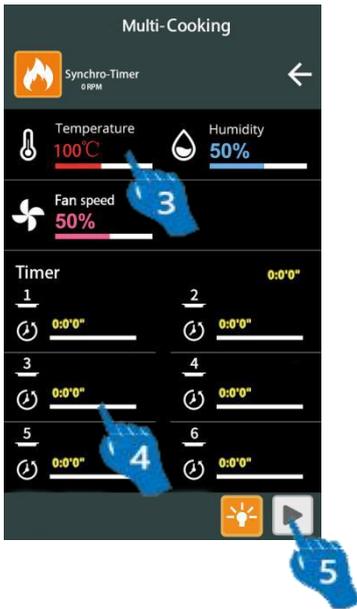


Fig. 62



③ In the timing parameter setting page, set up the cooking temp, humidity, and other cooking parameters.

④ After setting up the cooking parameters, set up the timer for each tray, and then click  to start the process.

Fig. 63

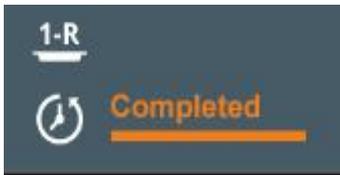


Fig.64

⑤ When a reminding message shows up like in the fig 64 at left and the oven beeps, it means the cooking process of this tray is completed and the food shall be taken out. The fig 64 means: the food in the tray at the right side of the first shelf (counting from the top) is ready.

3.8 Self-Clean



The Self-Clean function is used to efficiently clean the oven;

You can choose a cleaning mode according to your need.

Cleaning is very important

To maintain a good hygienic situation, keep the steel at good state and guarantee good performance, please clean the oven daily. Grease and food residue may cause fire during cooking and damage the appliance or cause injuries. To make sure that the oven will be cleaned correctly and safely, pls clean the oven using cleaning products provided by the manufacturer.



Please DO NOT use the following products for cleaning:

- abrasive or powder cleanser;
- corrosive cleaning agents (such as hydrochloric acid/hydrochloric acid/sulfuric acid, caustic soda, etc);
- abrasive or sharp tools (e.g. sponge, scraper, steel brush, etc.);
- water, steam or pressurized jets.
- washer detergent and rinse aid in a single product



Attention:

For safety, pls ONLY start the cleaning process when:

1. The door is closed;
2. The chamber temp is lower than 120°C (248 °F) (If you need to use the fast cooling down function, please refer to par. 3.6) .
3. During the cleaning process, if the door is opened, the cleaning will stop and a reminding message will show up. When the door is closed, the message will disappear and the cleaning will continue.

4. When change the detergent or rinse, please pay attention avoiding the contact with eyes and skin. In case your eyes are in contact with the cleansers, pls rinse your eyes with running water immediately and ask a doctor for help.
5. Please do the disposal of empty cleanser containers according to local laws and regulations.
6. During the cleaning, please make sure the chamber is empty without any tray, accessory and other items.

 **Shutdown:**

If the electric supply is interrupted and the oven is shut down, the cleaning will stop; After the reconnection to electric supply, a message will show up warning that no cooking process can be operated. To start a cooking process, please firstly start a cleaning process or rinse process.

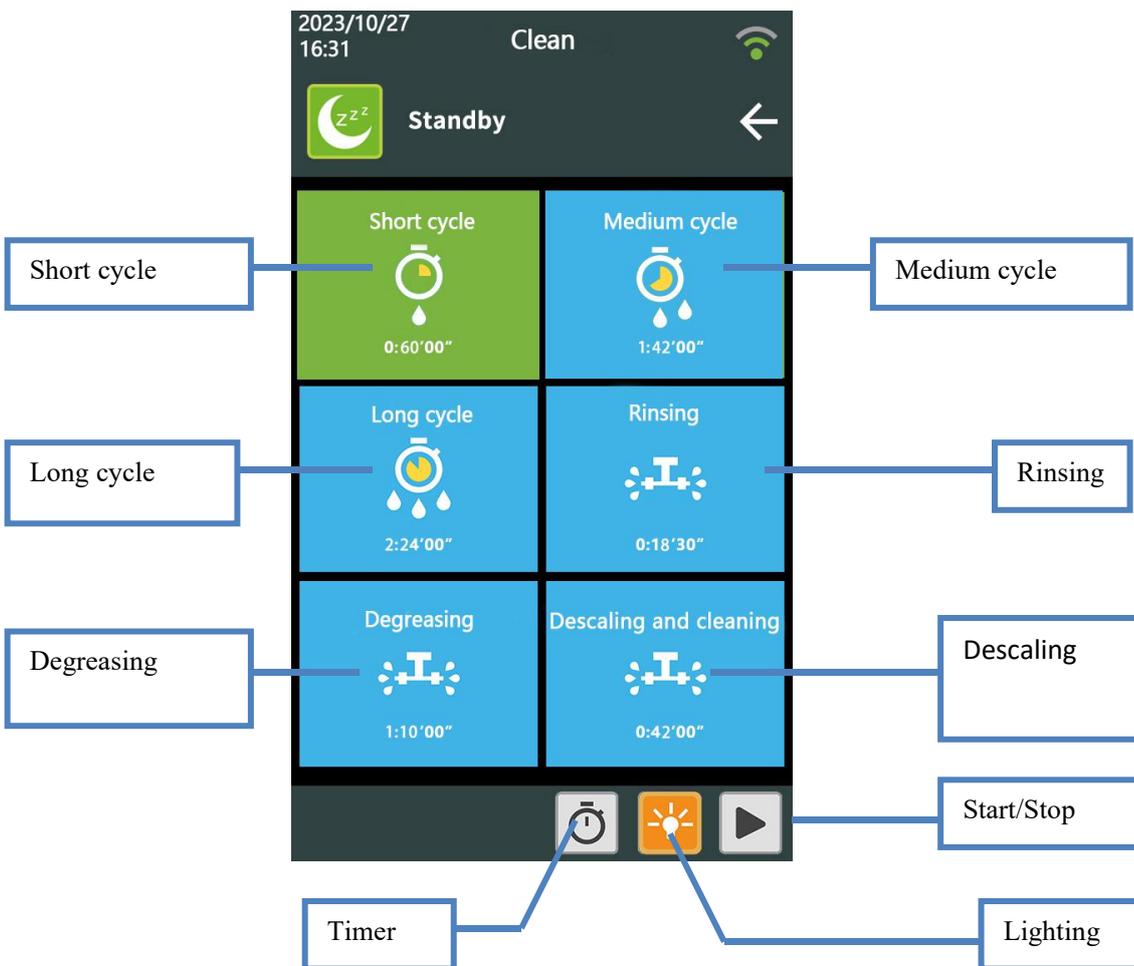


Fig. 65

Note 1: Long cleaning, medium cleaning and short cleaning are comprehensive cleaning, that is, removing oil and scale.

① Long cleaning is applicable to large ovens, or other models of ovens with serious dirt for deep cleaning;

② Medium cleaning can be used for normal cleaning of medium-sized ovens, such as EPC-0621E, EPC-1021E, EPC-1011E and other ovens that the degree of dirt is not very serious;

③ Short cleaning can be used for normal cleaning of small ovens, such as EPC-0511E and EPC-0711E, or slightly dirty of large and medium-sized ovens can also be used for cleaning.

Note 2: Quick clean only removes oil stains; Descaling clean can remove the scale of the oven; Rinse clean, means not use cleaning agents. It is suitable for cleaning between different cooking products to prevent cross smell of cooking products.

If you need to activate a cleaning process, please follow the steps in below:



① Click “ Self-Clean ” icon to enter the cleaning process selection page.

② Select a cleaning process in this page, e.g. in the fig 67, the Short cleaning process is selected.

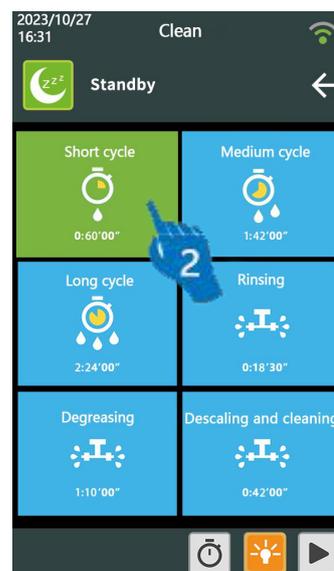


Fig. 66

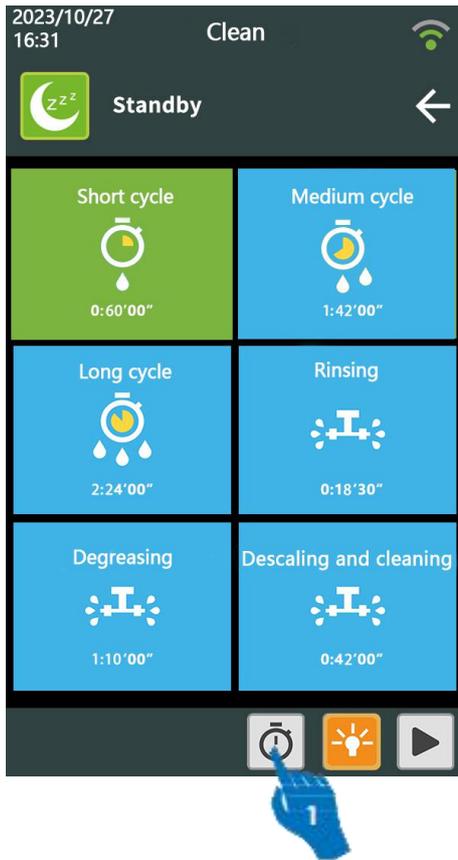
Fig. 67

Cleaning Schedule:

With this function, you can schedule when you want to start a cleaning process.

 **Attention:** When using this function, before the oven finishes the timed cleaning process, DO NOT disconnect the oven.

To set up a cleaning schedule, pls follow the steps in below:



① In the cleaning process selection page, click  to enter the Cleaning Schedule setting page.

Fig. 68

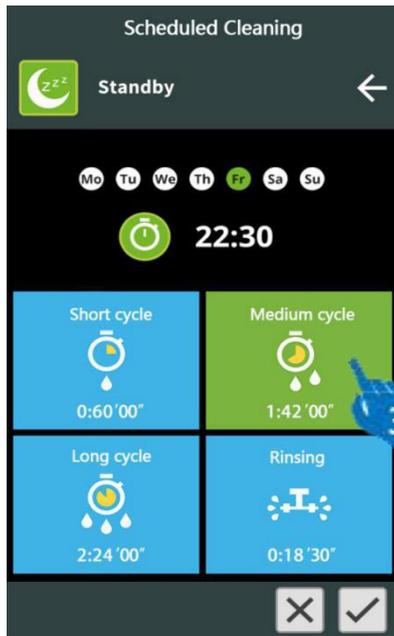


Fig.69



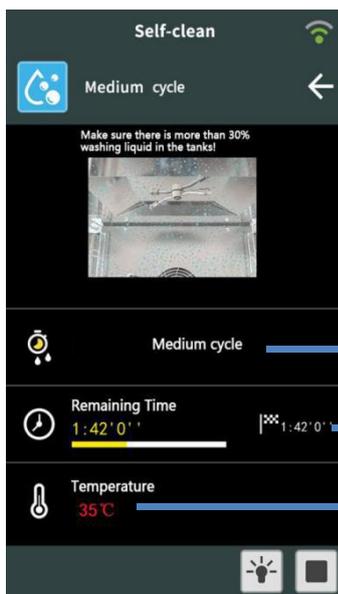
② Set the date and time of the cleaning schedule, e.g, in the fig 69, the cleaning schedule is set at 22:30, Friday



③ After setting the date and time, select a cleaning process and click to confirm the setting

 Note: the time will be the same for all the days set.

Cleaning in process



When this page shows up, it means the oven is undergoing cleaning. Noted: when in process, the cleaning cannot be stopped manually. When

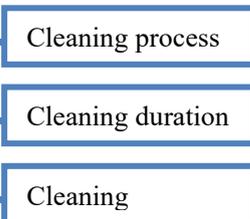


Fig. 70

Reminding message in cleaning

Washing completed, the screen will close automatically;

3.9 Setup



Click the Setup icon to enter the settings page, where you can check consumption and other oven info.



Activity history

All activity history of a certain period can be checked here



Diagnostic

The state of oven electric components or accessories can be checked here



Consumption

the water and electricity consumption can be checked here



HACCP

Here you can check HACCP data like cooking temp recording curve



Oven settings

Here you can set up language, voltage and temp unit or other settings



Service

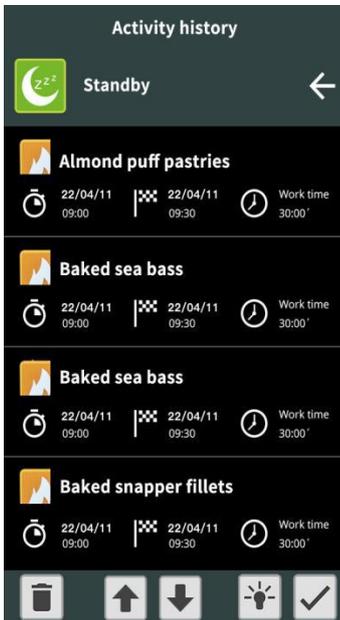
Here you can check the faults of electric components



Fig. 71

3.9.1 Activity History

You can check all oven activities of a certain period (7 days) here.



Check activity history:

You can choose the activity history you want to check and also check the HACCP data (cooking temp recording curve here)

Fig. 72

3.9.2 Diagnostic

Here you can check the oven electric components' working state, e.g. door open/close, core probe temperature, voltage and frequency...



Noted: when there is a red point (warning), pls DO NOT repair the oven by yourself, pls disconnect the oven from water, gas and electricity supply and contact the manufacturer or authorized service center for help. For manufacturer's info, refer to par. 4.2.

Fig.73

3.9.3 Consumption

Here you can check the consumption data of the oven from when its first use, e.g. electricity consumption, water consumption and working time...



Noted: the water, electricity consumption and working time are cumulative values, to restart the recording, pls click 

Fig. 74

3.9.4 HACCP data

HACCP is short for Hazard Analysis Critical Control Point, it is an internationally recognized food safety controlling system that analyses the crucial hazard controlling points and mainly controls the microbiological, chemical and physical hazards.

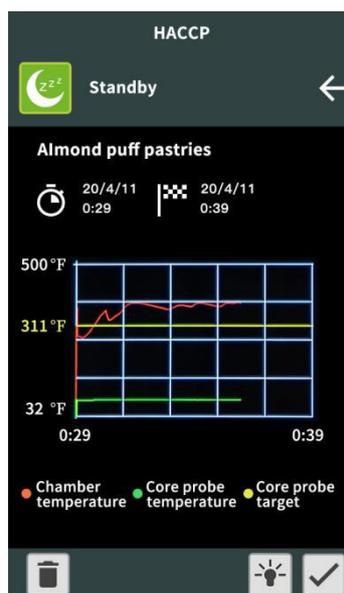


Fig. 75

3.9.5 Oven setting

The oven settings include language, date and time, units, temp, system renovation, WIFI, product model, serial number and other info, among which, model and serial number and some other info are unchangeable.



Fig. 76

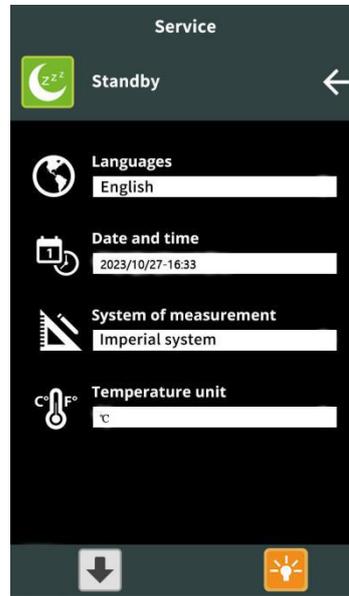


Fig. 77

3.9.6 Service

The service function is mainly used to check the faults and maintenance.

⚠ This function is exclusively reserved to technicians. The user is not allowed to do the reparation using by themselves. If during oven operation, faults occur, contact service center for assistance.

4. MAINTENANCE



Before starting using or maintaining the appliance:

- Carefully read the present manual;
- The operations shall be carried by professional personnel, do not let children do the cleaning without supervision;
- Please carefully clean the oven chamber and accessories;

4.1 Daily maintenance and cleaning

- When doing daily maintenance, pls follow the regulations in below:

 Before any operation, pls cut off the electric connection and wear appropriate protective items (like protective gloves)

 The user is only entitled to do the daily maintenance operations, for special maintenance, please contact the assistance service center or authorized technicians.

 The warranty will not cover any damages caused by incorrect maintenance (e.g. use of corrosive detergent) or lack of maintenance and cleaning.

 Please clean the oven chamber every day to keep it clean and keep the stainless steel from any corrosion or damage.

 When cleaning the appliance parts or acc
Please DO NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents Caution!
- Never use these substance also when cleaning the appliance substructure/support;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel bristled brushes, etc.);

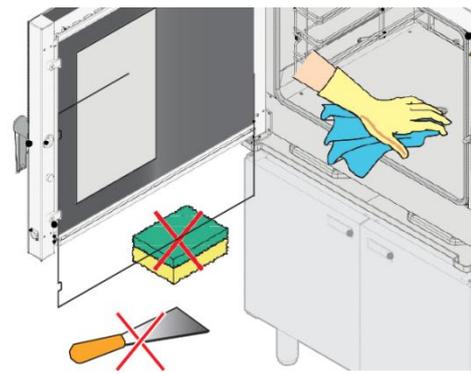


Fig. 78

- water, steam or pressurized jets.

◆ **For first use, pls pay attention:**

- Pls let the oven run empty at 200°C (392°F) for 30 - 40 min in order to remove all the processing residue. After cooling down, please start a “Quick clean”, but if the temperature is over 140°C (284 °F), the “Quick clean” process will not start, the oven will start steam input and the fan will rotate automatically in order to cool down, when the temperature is below 140°C (284 °F), the “Quick clean” will start.
- Alternatively, clean the oven chamber manually using a cloth soaked in warm soapy water and then rinse and dry it.
- Before every use, carefully wash and dry accessories and trays.

◆ **Cleaning the oven exterior steel shell:**

- After the cooling down (if necessary, please use the fast cooling function), and then clean the rack with soft cloth soaked in soapy water and then rinse and dry it.

◆ **Cleaning the oven chamber:**

- Clean the chamber daily to maintain a high level of hygiene, good steel state and good performance of appliance.
- Grease or food residue catch fire during cooking process causing harm to people or damage to the appliance itself. Everyday after using, please use soft cloth soaked in soapy water to clean the chamber and then rinse and dry it. please keep it as a daily maintenance.
- Attention! The cleaning and maintenance can only be done after the cooling down of the chamber (if necessary, please use fast cooling function). You can choose a washing program, or, alternatively, manually clean the chamber with soft cloth soaked in soapy water and then rinse and dry it.

◆ **Cleaning the plastic surface and the control panel:**

- Only use very soft cloth and a little amount of non-corrosive and non-abrasive detergent to do the cleaning.

◆ **Cleaning the trays:**

- Please clean the trays frequently: For easier operations, you could remove the trays and use soft

cloth soaked with soapy water to clean them manually, and then rinse and dry them.

◆ **Cleaning the inner and outer door glass:**

- After the cooling down (fast cooling function can be used), clean the glass manually with a soft cloth soaked with soapy water and then rinse and dry the glass.

◆ **Not using the products for a period of time (inactivity):**

- Cut off the electric and water connections and clean the oven shell with cloth soaked with paraffin liquid in order to protect the stainless steel.
- Keep the oven door semi-opened to guarantee air exchange.

◆ **Before starting to use the oven again:**

- Clean the appliance and accessories;
- Connect to the electric source and water source;
- Have the appliance checked before re-using;
- Restart the appliance at low temperature for at least 60 mins with no food inside.



It is highly recommended to have the appliance checked and maintained by authorized service center at least once a year to ensure perfect working and safety conditions.

4.2 After-sales service and technical support

4.2.1 Common faults and solutions

When a fault occurs, please cut off the water connection and try to get a solution referring to this table in below. If the problem cannot be solved following the advice in below, please contact the tech support service center providing the following information:

- purchase date;
- oven information from the rating label;
- any alarm information shown in the screen.

Common faults and possible solutions

fault	solution
The oven cannot be turned on /complete shutdown	<ul style="list-style-type: none"> - Check that the switch is turned on and that there is power - Check the oven protecting are working properly - Check the safety thermostat <p>If none of these solutions solves the problem, contact an Authorized Service Centre.</p>
The oven be turned on but cooking programs cannot be started	<ul style="list-style-type: none"> - Check the oven door is close properly - Check the parameters are correctly set
The oven does not cook evenly	<ul style="list-style-type: none"> - The fans cannot work in reverse (contact an Authorized Service Centre) - One of the fans is not working (contact an Authorized Service Centre). - One of the resistances is not working (contact an Authorized Service Centre) - The cooking chamber is overloaded with food to be cooked, distribute the food to allow air circulation.
No water enters via the humidification tubes / no vapor generated in the chamber/error code E6	<ul style="list-style-type: none"> - The water inlet is closed, open it - Incorrect connection to the water mains or suspended water supply, check both - Water inlet filters blocked by impurities, clean them - the water container run out of water, pls fill the water container
the door is closed, but water still comes out	<ul style="list-style-type: none"> - Dirty or damaged seal, clean it or contact an Authorized Service Centre to replace it if damaged. - Door closing mechanism faulty, contact an Authorized Service Centre to replace it - Door handle loosened, check and fix it or contact an Authorized Service Centre to replace it
The fan stops working during operation	<ul style="list-style-type: none"> - Faulty fan, contact an Authorized Service Centre

4.2.2 Error code

Oven Alarm Table			
code	significance	influence	solution
E1	Oven chamber high temperature protection	Oven stops working	Manually reset the the HTCO switch
E2	Oven fan motor high temperature protection	Oven stops working	Contact the manufacturer or authorized service center
E3	Oven fan speed fault	Oven stops working	Contact the manufacturer or authorized service center
E4	Oven fan not working or fan speed sensor fault	Oven stops working	Contact the manufacturer or authorized service center
E5	Heating system fault	Oven works, but the temperature increases very slow (less than 3°C/37,4°F in 30s)	Contact the manufacturer or authorized service center
E6	Low water pressure	Oven works, but no humidification or cleaning process can start	Check the water pressure and inlet valve is ON.
E7	Door open for more than 2h or magnetic switch fault	Oven stops working	Close the door, and if it doesn't work, please contact the manufacturer or authorized service center
E8	Open circuit of trolley relay (Only for oven with more than 16 trays)	Oven stops working	Push the trolley into the oven

4.3 Disposal



The disposal of the appliance falls under the UE directive of the European parliament 2012/19/EU and subsequent additions, about waste electrical and electronic equipment (WEEE)

Each nation also has its own specific implementing law.



This symbol, is stamp on the plate of the appliance, it does mean this is a special waste, with electronic components.

—— So, ensure it cannot be used any longer: the power cable must be cut or removed (with the appliance disconnected from the mains).

The equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight, so the the disposal workers recover a lot of useful material.

At the end of the life of the appliance, contact your dealer for the disposal, or a authorized department for disposing.

5. COMPLIANCE



EPC Series Oven Specification Table

Oven model	EPC-0511E1	EPC-0711E2	EPC-1011E2	EPC-0621E2	EPC-1021E2
Tray qty	5	7	10	6	10
Tray Dimension	GN 1/1	GN 1/1	GN 1/1	GN2/1	GN2/1
				En600×400	En600×400
Chamber capacity(L)	87	100	136	213	319
Oven dimension W*D*H (mm/inch)	786×870×712 (30.9×34.3×28)	786×870×888 (30.9×34.3×35)	786×870×1052 (30.9×34.3×41.4)	908×1080×922 (35.8×45.2×36.3)	908×1080×1224 (35.8×45.2×48.2)
Temperature (°C/°F)	30-260/86-500	30-260/86-500	30-260/86-500	30-260/86-500	30-260/86-500
Load per plate (kg/lb)	18/40	18/40	18/40	18/80	18/80
Max. loading (kg/lb)	90/200	126/280	180/400	216/480	360/800
Weight(kg/lb)	95/209	120.8/226.3	136.4/300.7	160.4/353.6	197.6/435.6
Voltage(V)	380/415 3N~	380/415 3N~	380/415 3N~	380/415 3N~	380/415 3N~
Single phase Current(A)	11.9/13.8	18.6/21.1	23.2/26.4	23.2/26.4	36/40
Rated Power (kW)	8.5/10.1	13.1/15.5	17/20.1	17/20.1	25.5/30.2
Power Cord Specification	5G2,5 mmq (H07RN-F)	5G4 mmq (H07RN-F)	5G6 mmq (H07RN-F)	5G6 mmq (H07RN-F)	5G10 mmq (H07RN-F)

This manual and compliance below, refer only to the model listed:

For all the technical data, refer to the specific technical data sheet of each single oven.

Certification and compliances

The appliance is built according to the European Community directives relating to low voltage 2014/35/UE (LVD), Electromagnetic compatibility 2014/30/UE (EMC), 2004/1935 food contact (MOCA).

The specific product standards to which it refers are:

- EN 60335-1 (2013) + A1/A2/A14 (2019) + A1/A2/A14 (2021) + A11 (2015) + A13 (2018) + A13 (2019) + A14 (2012) + A15 (2012) + A15 (2022)
- EN 60335-2-42 (2003) + A1 (2009) + A11 (2012)
- EN 62233
- EN IEC 55014-1 (2021)
- EN IEC 55014-2 (2021)
- EN 61000-3-12 (2012)

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