



USER MANUAL

**COMMERCIAL
CONVECTION
ELECTRIC OVEN**

OVCO09

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1. SAFETY INSTRUCTIONS

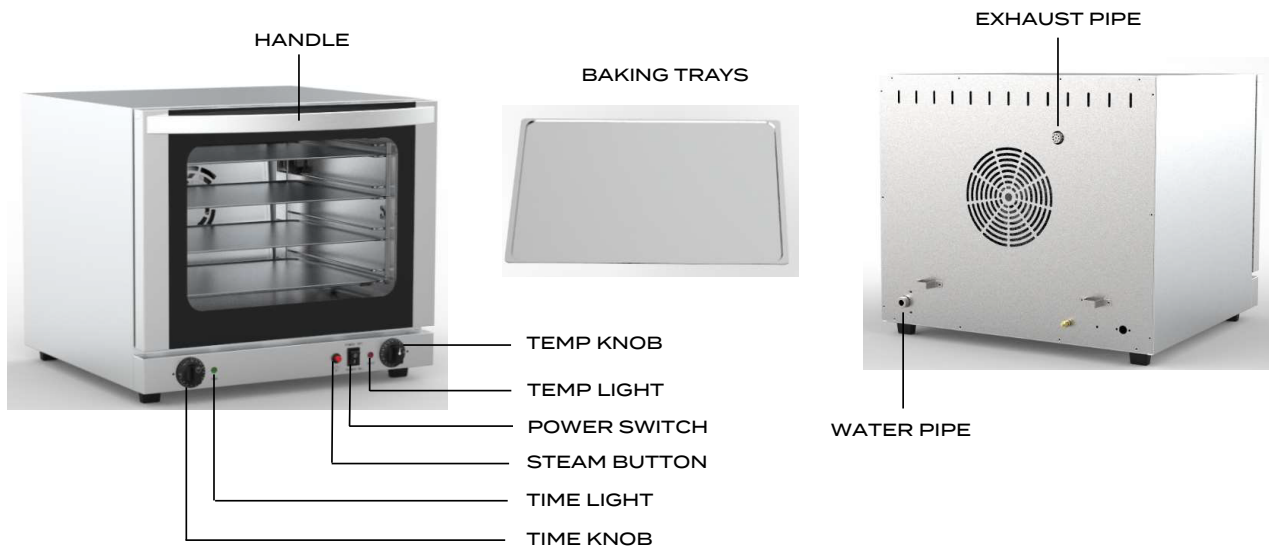
1. When using the oven, please check whether the voltage conforms to 220-240V / 50-60Hz and place it on a flat and stable surface.
2. If necessary, contact the service agent or qualified technical personnel for installation and maintenance. Do not remove any components of this product by yourself.
3. In order to prevent leakage danger, please do not immerse electrical appliances, power lines and plugs in water.
4. Some surfaces will get hot during operation. Be careful when using the electric oven.
5. Wear appropriate protective clothing when using the electric oven.
6. During use, avoid anything from touching the heating element.
7. Always turn off and disconnect the power when not in use.
8. Not suitable for outdoor use.
9. This electric oven can only be used according to this manual and by users with adaptability.
10. This electric oven is not recommended for individuals (including children) with physical, sensory, or cognitive limitations, or those lacking experience and knowledge. It is advised that such individuals only operate the oven under the supervision or direction of someone responsible for their safety.
11. Keep all packages out of reach of children and handle them in compliance with the regulations set by local authorities.
12. If the power cord is damaged, it must be replaced by the agent or senior qualified technician to avoid danger.
13. When taking out the baking tray and adding food, it is necessary to wear qualified heat insulation gloves.
14. Please be careful that the steam or hot gas is discharged from the steam port. Also, do not use the water spray gun to clean the machine.
15. The utensils around the product must be kept at a distance of more than 10cm for safety.

Note:

If the oven is positioned near a wall, there is a risk of the wall being burned or stained. Ensure that curtains and other fabric items are not in contact with the oven. Avoid placing anything on both the bottom and top of the oven, as this may result in burning.

2. INTRODUCTION

Please carefully read and follow the instructions in this manual. Proper maintenance and operation of this machine are essential to fully optimise the performance of the electric oven.



3. PACKAGE LIST

MODEL	TRAY	GLOVE	USER MANUAL
OVCO09	4 baking trays	Self-provided	1 pc
Machine installation: please take out the whole machine and all accessories, remove the packaging materials, put the machine on a flat surface, and connect the water source and back part with a 4-tap water pipe.			

Quality and service will be provided to ensure that the packaging provided at the time of packaging is complete and undamaged.

If you find any damage or logistics/transportation damage during transportation, please contact your dealer or logistics company immediately.

4. OPERATION

Before use for the first time, the oven must be cleaned and the utensils must be cleaned:

1. Clean the inside of the grill and electric oven with warm soapy water and wet cloth.
2. Put the tray in the electric oven.
3. Close the oven glass door.
4. Set the temperature knob to “maximum” and the timer knob to “five minutes”.

Note: When using the appliance for the first time, adjust the knob to 30 minutes to eliminate any potential peculiar smell. During this initial period, there may be a release of peculiar odors and white smoke, attributed to the heating of the protective oil, which is considered a normal occurrence. It is recommended to ensure indoor air circulation during this time.

5. When the timer is set to zero, turn off the oven and unplug the power cord.
6. After the electric oven is cooled, it can be used.

Notes:

1. Before putting food into the baking tray, please apply a layer of cooking oil on the baking tray to avoid food from sticking on the baking tray after baking.
2. When opening the glass, exercise caution as a significant amount of hot air may rush out from the inner cavity. Take care to avoid scalding.
3. When closing the glass, please be careful not to touch the door with your hands to avoid from scalding your fingers.
4. If you haven't used this machine for a long time, please remove the dust or moisture before using it.
5. Avoid scalding. Do not approach the steam exhaust port when the machine is working.

SET TIMER

The timer knob is also the power switch. When the timer is set to "O", the power is off.

1. Connect the electric oven to the main power supply.
2. Set the timer knob to the required time (0 – 120 minutes).

Note: if the time needed is less than 20 minutes, the timer must be adjusted to more than 20 minutes, and then adjust to desired time to work.

3. The device will start heating to the set temperature (see "set temperature"), and the power indicator will light up.

Note: Time can be adjusted during cooking if necessary. Just use the timer knob to adjust the settings as needed.

4. When the timer reaches "O", you will hear "alarm" and then the electric oven will close.

SET THERMOSTAT

1. Adjust the temperature control knob to the required temperature (50 °C - 250 °C).
2. The temperature control indicator will be on.

Notes: When the temperature of the electric oven reaches the set temperature, the temperature indicator light will go out.

SET HUMIDIFICATION SWITCH

1. Use a hose with a 1 / 2 "connector to connect the machine to the tap.
2. The humidification switch is an automatic reset switch. Press the switch to humidify the machine when working. Release the switch to automatically reset to turn off the humidification.
3. In line with food cooking requirements, you can press the humidification switch to humidify the caegularly, and adjust the time and temperature to achieve the desired baking effect.

5. CLEANING, MAINTENANCE & REPAIR

- Before cleaning the electric oven, it is necessary to turn off the oven and disconnect the power supply.
- The electric oven must be cooled before cleaning.
- Clean the outside of the oven with warm soapy water and a damp cloth.
- Air dry thoroughly after cleaning.
- If necessary, please contact the agent or senior qualified technical personnel for maintenance.

6. COMPLIANCE

The WEEE mark on this product indicates that this product shall not be treated as domestic waste. In order to prevent possible harm to human health and / or the environment, the product must be approved and recycled for environmental safety before disposing. How to deal with it correctly, please contact the local authority in charge of garbage disposal in your area.




7. TROUBLESHOOTING

If your electric oven fails, please call for help to check.

PROBLEM	POSSIBLE CAUSES	HOWTO SOLVE
The machine is not working	Electrical equipment is not turned on	Check that the device is properly plugged in and powered on
	Plug and lead damaged	Contact the agent or senior qualified technician
	Plug damaged	Replace plug
	Power supply	Check power supply
	Internal line fault	Contact the agent or senior qualified technician
The machine does not reach the set temperature	Thermostat failure	Contact the agent or senior qualified technician
	Heating tube failure	Contact the agent or senior qualified technician
The machine is heated, but the power indicator is not on	The bulb or indicator light is burnt out	Contact the agent or senior qualified technician
The power indicator is on, but the appliance is not heated	Heating tube failure	Contact the agent or senior qualified technician
	Thermostat failure	Contact the agent or senior qualified technician
	Incorrect thermostat setting	Check the thermostat
Heating speed is abnormally slow	Product surface is not clean	Clean product surface
	Heating tube failure	Contact the agent or senior qualified technician
To overcook or scorch food in cooking	Hot air failure	Contact the agent or senior qualified technician
	Thermostat failure	Contact the agent or senior qualified technician

8. TECHNICAL SPECIFICATIONS

Product name	Single Commercial humidification convection oven					
Product model	OVCO09					
Product use	Commercial					
Product description	Rear heating tube + single circulation wind + humidification					
<ol style="list-style-type: none"> 1. Shell: 430 brushed stainless steel 2. Door handle: aluminum alloy curved handle 3. Glass door: double glass with black screen 4. Knob: black plastic knob 5. Inner tank: 430 stainless steel 6. Functions: hot air circulation, temperature control, timing, steam humidification, furnace lamp 7. Features: single hot air circulation, 4 plates can be baked at the same time 						
Standards	<input type="checkbox"/> ETL <input checked="" type="checkbox"/> CE <input type="checkbox"/> PSE <input type="checkbox"/> CCC <input checked="" type="checkbox"/> CB					
Voltage	220-240V					
Power	2900W					
Temperature	50-250 °C					
Time	0-120min\stay on					
Function	1. Convection 2. Humidification					
Accessory part	4pcs S/S baking tray					
Main electricity Components	Thermostat	Timer	Heating	Fan	Power Switch	Steam switch
	Knob type	120min +stay on	O-type heating tube1300W one+ up and down heating 400W *4	Domestic motor 45W	Push-button	Push-button
Dimensions size	575mm(L) x 600mm(W)*502mm (H with feet)					
Inner size	455mm(H) x 360mm(W) x 330mm(H) (5mm5L)					
Baking tray size	440 x 330Mm (General H7571A)					
Storey	75mm					
Package size	655mm(H) x 670mm(W) x570mm(H)					
Packaging method	Carton +Honeycomb paper					
Net weight	26.3KG					
Gross weight	29.5KG					

