

OPERATING & SAFETY GUIDE

TURBOFAN CONVECTION OVEN & STAND



GENERAL SAFETY

Contact Blue Sky Event Hire for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide. This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment.

Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip.

Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.

Never operate electrical switches with wet hands.

Always switch off and unplug the equipment from the power supply before moving or cleaning.

Check the equipment before use, if it shows signs of damage request a replacement.

ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply.

If the equipment fails to operate or the power cable or plug become damaged, contact Blue Sky Event Hire. Do not try to repair it yourself.

Keep the power cable out of harm's way. Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.

Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

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Position the unit where it is to be used and ensure that it is level. Apply the brakes on the two braked castors.

Oven Control Panel:

Temperature Display – Shows the preset temperature. When used with “temperature” button, shows actual oven temp for 5 seconds. Shows cooking modes and error codes.

Grill/Broil Button & LED – Switches between ‘Baking Mode’ & ‘Grill/Broil Mode’.

Temperature Adjustment Knob – Allows manual adjustment of oven temperature.

Programme Button & LED – Used to enter the ‘Programming Mode’.

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Temperature Button & LED – Shows actual oven temperature for 5 seconds on the Temperature display. LED on when heating. LED flashes when displaying temperature.

Time Display – Shows cook time in full minutes
From 180 to 1 and then in seconds for final minute only.

On/Off/Stand By button & LED – Press On/Off button once to turn oven on. Press & Hold On/Off button for 2 seconds to turn oven off.

Time Adjustment Control – Manual adjustment of cooking time.

Light On/Off button – Turns oven light On/Off

Start/Stop button & LED – Pressing the start/stop button switches between ‘Time Start’ & ‘Temporary Pause Modes’. LED will flash when timer is paused. When in the cooking cycle, pressing the Start/Stop button for 2 seconds will end the cooking cycle.

Using the Oven – Manual Mode:

Turn On – Press On/Off button. Temperature Display will show preset temperature, 150.

Set Temperature using the temperature adjustment knob (plus or minus).

Press Act Temp button to check actual oven temperature during pre-heat or cooking – actual temperature will display briefly on display before reverting to the pre-set temperature.

At any time during cooking, time and temperature can be adjusted using the ‘Time’ ‘Temperature’ controls.

Time Display – will show actual time set.

Set Time using time adjustment control knob (plus or minus).

When set temperature is reached, press ‘Start/Stop’ button to begin cook time countdown.

The oven can be used without using the ‘Timer’ as it does not control the cooking operation. If the ‘Timer’ is set to the ‘Infinity’ setting (InF) the timer will count elapsed time to 999.

Opening the oven door will pause the cooking time, to continue cooking, close the door.

Press any button to cancel Alarm.

Press ‘Grill/Broil’ button to select grill/broil.

Press ‘Act Temp’ button to check temp.

Press ‘Light’ button to turn on oven light.

Press & hold ‘On/Off’ button for 3 seconds to turn off oven.

‘Grill/Broil’ function can be selected at any time during the manual mode by pressing the button, the ‘Grill/Broil’ LED will illuminate. The timer display will show either (grl) or (brl). On completion of the Grill/Broil mode, the oven temperature will return to the previous setting.

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Cooking in Programme Mode:

Turn On – Press On/Off button.

Temperature Display will show actual temperature.

Press 'Programme' button

Select a Programme – using the temperature adjustment knob, scroll through the programmes.

Time display will show Pre Heating (PrE) programme cannot be started until pre-heating is completed.

Load oven when time display shows 'Ready' (RDY)

Start Programme – Press 'Start/Stop' button to start cooking programme.

Press Act Temp button to check actual oven temperature during pre-heat or cooking – actual temperature will display briefly on display before reverting to the pre-set temperature.

When cooking in 'programme' mode, the oven light will remain ON until cooking is completed.

Opening the oven door will pause the cooking time, to continue cooking, close the door.

Setting the Oven Programmes:

Oven can be programmed with up to 20 programmes. To set the programmes, carry out the following for each programme:-

Enter Programming Mode – press 'Programmes' button to enter programming mode.

Select Programme Required – rotate temperature adjustment knob to programme required.

Temperature display will show program selected.

Press & hold 'Act Temp' button until 'Time' & 'Temperature' displays and 'Temperature' button LED flashes.

Enter Cook Temperature – Rotate temperature adjustment knob to set cook temperature (plus/minus). Temperature display will show temperature selected.

Enter Cook Time – Rotate timer control knob to set cook time (plus/minus). Time display will show Time selected.

'Time' & 'Temperature' displays and 'Temperature' buttons LED will flash.

Press 'Act Temp' button to confirm Time & Temperature settings.

Cleaning:

Switch off and unplug the unit.

Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel.

Do not use bleach or any corrosive detergent as they will damage the surface of the unit.

Do not allow corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, etc., to remain on stainless steel for long periods. Wash and rinse away.

After cleaning with a mild detergent, always remove any residue with a damp cloth and wipe dry.