

Turbofan Oven

Instructions



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Safety Information

- ⚠ All installations and service repairs work must be carried out by qualified persons only.
- ⚠ Take care when opening over door during baking. Let hot air and steam escape before removing or replacing food as the steam produced can cause steam burns.
- ⚠ Some parts of this oven will become VERY HOT during use and could cause burns if touched.

General Description

Oxford Event Hire's Turbofan Oven is ideal for any private or commercial event.

Using the Oven - Manual Mode

1. TURN 'ON'.

Press 'On-Off' button.



Temperature Display.

Temperature Display will show actual temperature.



To check actual oven temperature during preheat or cooking, press 'Temperature' button. Actual temperature will display briefly on 'Temperature Display' before the display reverts to the pre-set temperature.

Heating 'On' Indicator

2. SET TEMPERATURE.

+ to increase the temperature.
- to decrease the temperature.

At any time during cooking, time and temperature can be adjusted by using the 'Time' / 'Temperature' controls.

Time Display.

Time Display will show actual time set.

Power 'On' Indicator

Timer 'On' Indicator

3. SET TIME.

+ to increase the time.
- to decrease the time.

This oven can be used without using the 'Timer', as it is purely a timer and does not control the baking operation of the oven.

4. START TIMER.

Press 'Start / Stop' button to start timer operation.

If the 'Timer' is set to the 'Infinity' setting **Inf**, the timer will count elapsed time to a maximum of 999 minutes.

Opening the oven door during a cooking cycle will pause the cooking time. To continue cooking, close the oven door.

- Press any button, to cancel the 'Alarm'.



- Press 'Grill / Broil' button, to select the Grill / Broil mode.



- Press 'Act Temp' button, to check 'Actual' temperature of oven at any time during cooking.



- Press 'Light' button, to turn 'On' oven light. (refer - 'Operator Accessible Parameters').



- Press 'Program' button, to program the Oven refer to the 'Installation and Operation Manual'.



- Press and hold 'On / Off' button, for 3 seconds to turn 'Off' the Oven.

Troubleshooting

FAULT	POSSIBLE CAUSE	REMEDY
The oven does not operate / start.	The mains isolating switch on the wall, circuit breaker or fuses are “off” at the power board. The power switch on the oven is off. Incorrect electrical supply. (Refer fault diagnosis 6.1.1) Power switch on unit faulty. (Refer fault diagnosis 6.1.1)	Turn on. Depress switch. Switch will illuminate. Ensure electrical supply correct. Replace. (Refer service section 6.3.4)
Fan doesn't operate	Door not closed. (Fan only operates with door closed). Door microswitch out of adjustment. (Refer fault diagnosis 6.1.2) Door microswitch faulty (Refer fault diagnosis 6.1.2) Fan motor faulty. (Refer fault diagnosis 6.1.2).Wiring.	Close door. Adjust. (Refer service section 6.4.2) Replace. (Refer service section 6.3.18) Check and tighten any loose wiring.
Oven light not illuminating	Blown bulb. No power to light. (Refer fault diagnosis 6.1.3) Blown bulb. Light switch faulty. (Refer fault diagnosis 6.1.4)	Replace. (Refer service section 6.3.1) Replace. (Refer service section 6.3.1) Replace. (Refer service section 6.3.4)
60 minute timer will not work	Timer faulty. Timer not set correctly. Zero (time up) position not set correctly. Buzzer faulty. (Refer fault diagnosis 6.1.7) Timer not switching on buzzer. (Refer fault diagnosis 6.1.7) Indicator faulty. (Refer fault diagnosis 6.1.8)	Replace. (Refer service section 6.3.7) For timer settings below 20 minutes, always rotate past 20 minutes, then back to desired time. (Refer service section 6.4.5) Replace. (Refer service section 6.3.6) Replace. (Refer service section 6.3.7) Replace. (Refer service section 6.3.3)
No heat	Thermostat faulty (Refer fault diagnosis 6.1.10)	Replace. (Refer service section 6.3.9)
Slow recovery	Oven in 'Roast 'n Hold' mode. Overloading of oven. Electrical supply incorrect. Fan not working. Thermostat calibration. (Refer fault diagnosis 6.1.11) Element(s) not working.	Switch off 'Roast 'n Hold'. Reduce oven loading. Check supply voltage is as per rating plate voltage. Check fan operation. Correct calibration. Correct element fault. (Refer Fault: Top element, Fault: Bottom element)
Bottom/Top element not working	Element faulty (blown). (Refer fault diagnosis 6.1.12)	Replace. (Refer service section 6.3.16)
Grill/Indicator light not working	Element faulty / blown. (Refer fault diagnosis 6.1.15) Indicator faulty. (Refer fault diagnosis 6.1.16)	Replace. (Refer service section 6.3.16) Replace. (Refer service section 6.3.3)
Door does not close	Tray in way of door. Door seal obstruction. Door handle installed incorrectly. Door ball catch setting incorrect. Door pivot bushes / pins worn.	Correctly position tray in rack. Correctly install door seal. (Refer service section 6.3.22) Fit correctly. (Refer installation section) Adjust. (Refer service section 6.4.3) Replace. (Refer service section 6.3.23)

Packing Down

When you have finished with your Turbofan Oven, please do the following:

- Please remove all contents, for example, all foodstuffs and trays – leaving only the shelves in place.
- Switch off, unplug and allow to stand.

**If you have any queries or problems please email
sales@oxfordeventhire.co.uk or phone **01865 760158**.**

**We hope that our *Turbofan Oven* helps to make your event a success.
Please note that you can return the item to us dirty.**