
TT-O226B Five Trays Electric Convection Oven Instruction

I: Technical parameters

Model	Dimension	Voltage	Power	Pans
TT-O226B	1320*930*850 MM	380 V	9.37 KW	5 PCS

II: Installation

- a**, The Oven must be placed at a flat position, otherwise it will affect the baking results.
- b**, The oven should be installed with power control switch, leakage protection and fuses, and have a reliable ground connections and the ground wire should be met the safety rules. **c**, Water Inlet pipe should be used the pressure-proof and not rusty one.
- d**, Must do the gas leak test after the gas inlet pipe is installed. And the oven can be only used after it is ensured there is no gas leak.
- e**, Smoke vent should be installed with the pipe to discharge smoke outside the building.

III: Operation Method

- a**, Turn on the switch of the oven' power input line, and the power indicator light is lit. **b**, Turn on the power switch of the oven, and the oven can be operated.
- c**, Turn on the fan switch, then the fan's indicator is lit, and there are two options for the fan's switch: the first one is "Automatic", the fan will stop automatically when the oven's door is open when you choose this option; and the second one is "Manual", the fan would be still running when the oven door is open when you choose this option. So, when you choose the "Manual" option, please pay attention that turn off the fan, and then you can open the door, if not, you can get a burnt. The fan adopts reversing function, the internal delay to 10 seconds per set forward three minutes, then invert three minutes 10 seconds delay, so keep positive and negative rotation.
- d**, Temperature Setting: Please turn on the fan's switch before you set the temperature by the thermostat. The red light on the upper of the thermostat is lit, it means that the thermostat send out the electrify instruction and at the same time the temperature of the chamber is raised. The green light at the bottom of the thermostat is lit, it means that the temperature of the chamber is reach to the set temperature, and the thermostat send out the power off instruction, and the chamber is at a constant temperature. The display screen on the thermostat is showing the actual temperature of the chamber.
- e**, Steam Operation: Turn on the steam switch, the steam time selection relay will show the set steam time, the steam spray time = water spraying time + interval time. According to the baking material's required steam quantity, set spraying time relay, water steam is big when set a long time, water steam is small when set a short time. Within the steam setting time, the oven will spray the water automatically, and the steam indicating light would be lit at every water spray. The chamber

is set for spraying in 0.5 seconds at every 10 seconds, until the set time is up, spray will stop automatically.

f, Timing alarm function: Set the baking time via the timer. Turn on the timer switch, the indicator it lit, and there will be a buzzer when the baking time is up. If you have not turn on the timer switch, you need to control the baking time by manual.

IV: Baking Effect Adjustment

There are one row of hot air outlet on the left and right side panels, and there are two rows of air volume adjusting panels ate the bottom of the hot air outlet. During the baking, you can adjust the panels to control the air quantity when the fire is too strong, it can make the fair even in the chamber.

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