

ROTARY RACK OVEN

(32 TRAYS)

TT-RF32E/G/O

(ELECTRIC/GAS/DIESEL POWER)

INSTRUCTION MANUAL

**(BEFORE USE PLEASE READ THIS INSTRUCTION
BOOKLET CAREFULLY AND PRESERVE
PROPERLY!)**

TWOTHOUSAND MACHINERY CO., LTD



[OPERATION]

- Before turning on the power switch knob (automatic operation of knob, manual operation of knob), make sure the security status of the machine around.
- During the process, operator must put on heat-proof gloves when work on the bogie frame, or scalded!
- The equipment does not apply to those people: body defects, sense or mental defects as well as all children.

[CLEANNESS AND MAINTENANCE]

- During the maintenance, repairing and cleaning of the equipment, make sure the power switch to be "off" state to work, or there will be an electric shock, the risk of injury!
- During cleaning, no spraying and water-jet to the oven, or will lead to electric-shock and electric leakage, so that a bad influence on the equipment.

SUMMARY

Thank you for using the hot blast revolving furnace of our company, which provides the highest quality of products and the service.

Rotary food oven is the ideal large scale baking equipment, producing all kinds of desserts, bread and moon cakes. It applied to hotels, markets, and desert plants and so on.

This equipment is full of advantages such as fine appearance, advance design, stable property, and it also covers constant temperature, timed function.

Basic principle: air is pushed into heating camber by Centrifugal fan and exchange the heat with the heat interchanger ,blows the heated air from air diffusing, the oven chamber's right to the chamber and heat the material, then intakes the air from chamber by left suction, takes to heating room and reheating again and again, meanwhile. Discharges the extra water.

INSTALLATION CONFIGURATION

1. one set of Furnace chamber.
2. one set of fuel oil combustion, a set of gas-fired combustion; no electric one.
3. a set of fume extractor.
4. a product instruction book.
5. a combustion manual (no electric one).
6. a pressure reducing valve (only for gas-fired one).
7. a set of bogie frame.

MAIN STRUCTURE

1. **Furnace chamber:** the cover, chamber, bogie is made of good-quality steel. The rest are spray painted with A3 material, the surrounding is covered by thermal insulation material, which will keep a good warm, rotary hook is inside the chamber, the outside of the top oven has driving device, which will promote the rotary hook, then bogie is the same with the hook. As a result, the baking material will become well-distributed.
2. **Electric control:** temperature control, timed control, moving point, air outlet, spraying, all of the above are on the right side of the furnace chamber. On / off -oven gate can control the rotary and stop.
3. **Heating way:** Electric tube heating. fuel oil combustion heating and gas-fired combustion heating.
4. **Safety design:** if the operator is closed into the chamber, then he can rotate the shaft to open the gate and get out of there.
5. There are two flying rings for carrying at the top of the oven, we advise lifting and loading with them.

MAIN PARAMETER

BOGIE FRAME DIAMETER:

Per the diameter of baking tray, the max one should be less than 1750mm (H) ×950mm (L) ×800mm (W).

Capacity: 16tray/32 tray (the max one is 720mm×460mm×50mm).

ELECTRIC POWER HOT AIR ROTARY FURNACE (TT-RF32E)

Rated input total power	58kW
Rated Voltage frequency	3N~ 380V 50HZ / 220V 60HZ
Rated electric current	96A
Camber diameter (mm)	(W)1600×(L)2600×(H)2500
User Configuration Switch Specifications	In≥130A: IΔn=50mA
Temperature control range	Room temperature : 0~300°C
Power line specification	3×35 mm ² +1×6 mm ² +1×16 mm ²
Thermal power	keeping 200°C Power consumption 8KW/h
Warm-keeping function	Lower 60°C per hour when keeping 200 °C continually


FUEL OIL HOT AIR ROTARY FURNACE (TT-RF320)

Rated input total power	5kW
Rated Voltage frequency	3N~380V 50HZ / 220V 60HZ
Rated electric current	8.6A
Chamber diameter (mm)	(W)1600×(L)2600×(H)2500
Burner Model	OM-1N (WM)
Output power	5-10×104kcal/h
For fuel	Light diesel oil (preferably GB 0 # diesel oil)
User Configuration Switch Specifications	In≥15A: IΔn=50mA
Temperature control range	Room temperature : 0~300°C
Power line specification	3×2.5mm ² +1×1.5mm ² +1×2.5mm ²
Thermal power	keeping 200°C Power consumption 8KW/h
Warm-keeping function	Lower 60°C per hour when keeping 200 °C continually

GAS OIL HOT AIR ROTARY FURNACE (TT-RF32G)

Rated input total power	5kW
Rated Voltage frequency	3N~380V 50HZ / 220V 60HZ
Rated electric current	8.6A
Chamber diameter (mm)	(W)1600×(L)2600×(H)2500
Burner Model	GOM-0NH
Output power	3-7×104kcal/h
For fuel	LPG (Liquefied Petroleum Gas)、 NG(Natural Gas)
Pressure	LPG(3.0KPa)、 LNG(2.0KPa)
User Configuration Switch Specifications	In≥15A: IΔn=50mA
temperature control rang	Room temperature : 0~300°C
power line specification	3×2.5mm ² +1×1.5mm ² +1×2.5mm ²
Thermal power	keeping 200°C Power consumption 8KW/h
warm-keeping function	Lower 60 °C per hour when keeping 200 °C continually

INSTALLATION NOTES

1. The user should have prepared the switches and power lines for installation in terms of the above Instruction Manual.
2. The oven should be kept from the wall not less than 50cm for back- maintenance
3. The ground line must meet the requirements while installing, no leading to the water pipe and gas pipe., line diameter is not less than 16mm².
4. Smoke exhaustion flange are kept at the top of oven, so that users can make a smoke hatch outside.
5. No spray device is available on this oven; however, users can connect the running water to the water inlet. Then it can work, the feeding water pressure is 0.1-0.5MPa.
6. According to the standard request joint equipotent wire, the standard request is “” the equipotent joint is in (or produces the building the metal which in location) various electric installation and other equipment appears externally and may the current carrying part, Artificial or the natural earth body connects with the conductor, achieves the reduced potential difference. It uses electricity safe, anti-radar as well as the electronic information equipment normal work and safe all is extremely essential. The equipotent joint post is one kind of special earth terminal; it is not one kind uses for to connect the plain conductor the protective earthling post. Uses in the appliance connecting exterior equipotent wire the binding clamp, should permit the connection sufficiently from the 2.5mm²~6 mm²nominal plan area wire, and its application does not provide between the appliance different part the earth continuity, should not be able to loosen these wires with the aid of the tool.
7. All fans' turning must comply with the arrowheads.

OPERATION PROCEDURE

1. Close the door, turn on the power switch, power indicator light. In the stove the turntable starts the automatic performance.
2. According to the roasting technological requirement, the hypothesis controls the warm meter predetermined temperature value, heats up the indicating lamp to be bright, circulates the air blower to start, elevation of temperature start.
3. When the furnace temperature reaches a predetermined temperature value, Temperature becomes stable. Therefore, press the button of illumination, the light is on, Open the door, the circulation fan and the heating system automatically stops, rotary car stopped at the corresponding position, ventilation motor start excluded heat.
4. Promote baked goods, and then close the door. Automatic operation at this time circulating fan, temperature-increase begins. Users can set the time as they want, press the timed switch, and then clocking starts. When the alarm apparatus resounds, Remove the baked goods, and then work the next baking. Another of the furnace has a spray device, according to press the spray switch baking process requirements to achieve the spray effect.
5. Work as little as possible to open the door to reduce heat loss.
6. After baking finished, cut power switches and master switch, so that all power supply can be completely cut off.

MAINTENANCE

1. Every day carries on cleaning to the furnace body outside, maintains the furnace body clean and artistic.
2. Clean at least once a week, baking zone (furnace), eliminates contaminations and so on oily dirt, food dregs.
3. Check gear box oil monthly foot, pay attention to complement and replace the lubricant.
4. Supply grease lubricant regularly in fan bearing.

5. Each month inspects three times electric appliance wiring column at least the connection situation, if discovered corrodes or the connection loose unusual situation, must process promptly.
6. Has the sprinkler revolving furnace, each week inspection spray nozzle and sewer pipe connection situation.
7. The fuel oil hot blast revolving furnace must inspect the fuel tank frequently, guarantees the enough oil reserves.
8. The burning machine maintenance and the maintenance please refer to burns machine the instruction booklet.

NOTE:

16 trays and 64 trays rotary rack oven are available~

**ADDRESS: NO. 18-105 HUAGANG GARDEN, ZHONGSHAN AVENUE, GUANGZHOU,
GUANGDONG, CHINA**

PHONE: 86-20-38768241

FAX: 86-20-38769376

WEBSITE: WWW.TWOTHOUSAND.COM