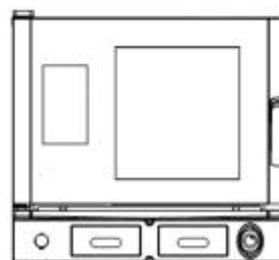
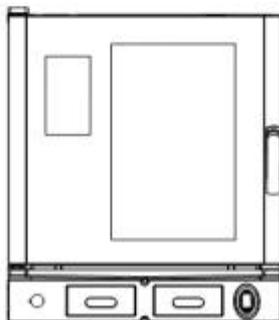
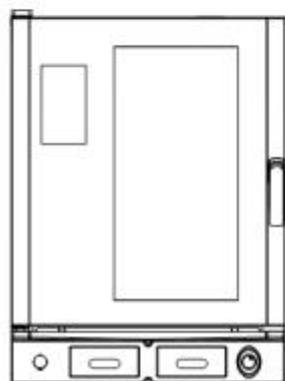
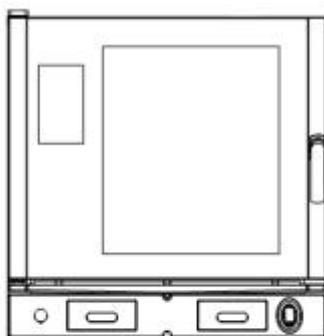
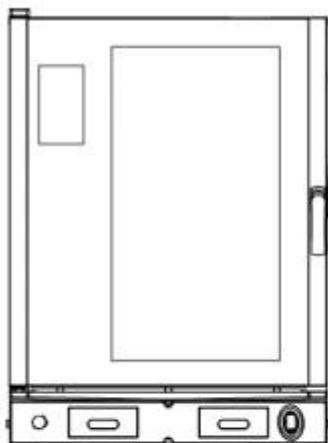




## AEC Series Combi Oven

### User Manual



(EN) user manual

Dear Customer,

We would like to congratulate and thank you for choosing to purchase this equipment; we hope this is just the beginning of a fruitful and long-lasting partnership. This manual contains all the necessary information for proper use, maintenance and installation of the equipment. Therefore, we recommend that you read it carefully before using the appliance and store it properly for future reference.

Congratulations on the purchase of your new combi oven!

-Atosa USA Inc.

# CONTENT



- The manufacturer reserves the right to make changes to improve the equipment or the accessories at any time and without notice.
- Partial reproduction is forbidden without the consent of the Manufacturer.  
The measurements provided are indicative and not binding.
- The original language used is Chinese: the manufacturer cannot be held liable for any translation/interpretation errors.

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# 1. SAFETY INSTRUCTIONS



- Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void and relieves the Manufacturer from any liability.
- Read this manual carefully before installing, use or maintaining the appliance, and store this manual with care for future consultation by users.
- Contact the Manufacturer if you have not understood all the contents of this manual.

## 1.1 Safety regulations for the installer

1. All installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and in compliance with the regulations on systems and work safety.
2. Check that systems are compliant with the installation country standards and the specifications indicated on the appliance rating plate before installing the appliance.
3. Interventions, alterations or modifications not expressly authorized that do not comply with the instructions in this manual shall invalidate the guarantee.
4. Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
5. It is forbidden for people not involved in the installation to pass through or stop near the working area when assembling the equipment.
6. The power cable must be replaced only by a qualified and authorized technician. The cable must be replaced only with an identical one: the rating plate always indicates the type of cable to use and its cross-section. The earthing cable must always be yellow and green.
7. The rating plate provides important technical information. This information is essential in case of a request for maintenance or repair of the equipment; therefore,

it should not be removed, damaged or modified.

8. Given their potential danger, packaging materials must be kept out of the reach of children and animals, and correctly disposed of in compliance with local regulations.

## **1.2 Safety regulations for the user**

1. Read this guide carefully before using the appliance and performing routine maintenance, and store it with care for any future consultation by users. Contact the Manufacturer if any parts cannot be understood.
2. Deliver this booklet to the new user should the equipment be sold.
3. Following procedures other than those indicated in this guide to use, maintain and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; it also invalidates the guarantee and relieves the Manufacturer of all liability.
4. Cleaning and maintenance intended to be performed by the user must not be performed by unsupervised children.
5. Children must be supervised to ensure they do not play with the appliance.
6. This appliance must only be used by qualified personnel for cooking in professional kitchens: any other use does not comply with the intended use and therefore is dangerous.
7. If the appliance does not work or if you notice any structural or functional anomalies, disconnect it from the power supply and water mains and contact a Service Centre authorized by the Manufacturer without attempting to carry out repairs yourself. For any repairs, ask for the use of original spare parts.
8. To ensure that the appliance is in perfect condition in terms of use and safety, maintenance and inspections should be performed at least yearly by an authorized support service center.
9. Do not obstruct the rear air inlets.
10. This appliance can be used by children aged from 12 years and above or lack of

experience and knowledge, if they are supervised or have been instructed on how to use the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. The cleaning and maintenance that must be carried out by the user must not be performed by children without supervision.

11. Failure to operate or clean the appliance complying with the present manual may result in damage and injury or death, renders the warranty null and void and relieves the Manufacturer from any liability.

### 1.3 Safety regulations for cooking and clean

1. When cooking with grills and especially fatty foods (for example roast meat or poultry ),place a container at the bottom of the cooking chamber to collect grease.
2. Before using the appliance make sure that no non-compliant objects (instruction manual, plastic bags or other) or detergent residues are inside the oven cavity; likewise, make sure that the smoke exhaust is free of obstructions and that no flammable materials are in its vicinity.
3. When commissioning the appliance, have it run empty for 30-40 min. at 392°F (200°C) to eliminate processing residue. Wait for the cooking chamber to cool off and then start a short wash. Before every use, carefully wash and dry accessories and trays.
4. Wear heat resistant clothing (PPE) appropriate to the use at hand (e.g. thermal gloves) to move containers, accessories and other objects inside the cooking chamber.
5. While cooking and until it cools off, inner and outer parts of the oven could be very hot (above 140°F/60°C). To avoid the risk of burning yourself, be careful not to touch parts marked with this symbol. 
6. Wear appropriate protective thermal clothing to move containers, accessories and other objects inside the oven cavity.
7. Be extremely careful when removing trays from the cooking chamber, especially if they contain liquids.

8. Do not salt the food inside the cooking chamber.
9. Do not use highly flammable food or liquids while cooking (ex. alcohol).
10. Always keep the cooking chamber clean, performing daily cleaning after each cooking session: fats or food residue left inside the appliance could ignite.
11. If used, remove the core probe from the food before taking the trays out of the oven. Before extracting the trays, check that the probe cable is not in the way. Handle the probe with care because it is extremely sharp and, after use, reaches high temperatures.
12. Do not open the oven door during cleaning to avoid risks of injuries caused by impeller movement, hot steam and aggressive action of chemical detergents used.
13. Replace the detergent and rinse aid with the utmost attention, avoiding any contact with eyes and skin. In case of contact with eyes, rinse immediately with running water and seek medical advice.
14. Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).
15. Use only the core probe supplied by the Manufacturer.

## 1.4 Warning



### **Burning and injury warning!**

1. During the cooking process or before the complete cooling down of oven and its parts, some parts of the oven can be of very high temperature (more than 140°F/60°C), so please only touch the handle or the control panel, DO NOT touch any elsewhere. When opening the oven door (when in need), please be cautious and open it slowly, paying attention to the hot vapor.
2. Please wear appropriate protective gloves before moving the trays, accessories or other parts.
3. Please be careful when moving out the trays from the oven.
4. During the cooking process or before the complete cooling down, please DO NOT

remove or touch the fan cover, fan, heating element, any tube or accessories.

5. If the oven glass is broken or damaged, please contact the assistance service center for replacement. Please stop using the oven before the replacement to avoid safety accident caused by glass explosion.



**Fire hazard!**

1. Before operating, please make sure that the oven is clear, without any unnecessary objects (manual, plastic bags...) or detergent residue, and make sure that the exhaust tube is clear without obstruction, and nearby, there is NOT inflammable items.
2. Please DO NOT put the oven near heat source (like grill, griddle...), inflammable objects or fuels (like gasoline, alcohol...).
3. Please DO NOT use inflammable ingredient or liquid during cooking process (like alcohol).
4. Please always keep the oven clean, every time after the cooking, please clean it. If the grease and food residue are not cleaned in time, the fire may be caused.



**Electric shock!**

Please DO NOT open the electric box to avoid possible electric shock, only authorized technician is allowed to operate it. Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void and relieves the Manufacturer from any liability.

## 2. INSTALLATION



### **Before installing the appliance:**

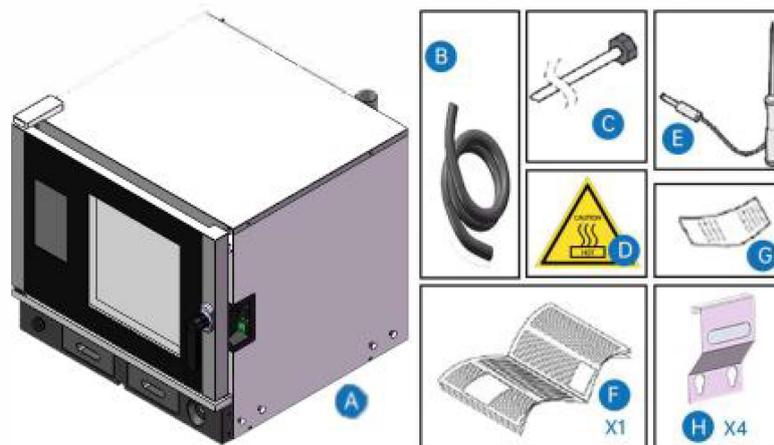
- carefully read the chapter “SAFETY INSTRUCTIONS” in the first pages of this manual;
- carefully read the chapter “INSTALLATION”;
- all installation and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorized by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.

### 2.1 Check the appliance and accessories

**On receipt, check the integrity of the appliance, making sure it has not been damaged during transport and that all the components necessary for installation and use are present (see Fig 1 below).**

#### **In case of damage or missing parts:**

1. make a note of the equipment data found on the rating plate;
2. prepare photographic documentation of the damage;
3. promptly inform the carrier/manufacturer.



**Fig 1**

A	Oven
B	Drain pipe kit
C	1.5m ø8mm white hose
D	“Risk of burns” sticker
E	Core probe
F	Installation, use and maintenance booklet
G	Test receipt
H	Handle handles(For handling oven)

## 2.2 Handling & Correct installation position

Wearing protective clothing, use a forklift to carry the appliance to the room where it will be installed: for correct transportation, insert the forks in the right or left side and never in the front or back.

### Characteristics of the positioning area:

- 1) Be ventilated and not exposed to the weather.
- 2) Have smooth, perfectly level floor which can bear the weight of the appliance at full load.
- 3) have maximum humidity of 70%.
- 4) have a temperature above +41 °F.
- 5) comply with the regulations in force in terms of safety at work and the systems.
- 6) be dedicated to food preparation.

### Technical requirements :

- 1) Install the appliance underneath a cooker hood of adequate power.
- 2) have access to the water and electrical connections.
- 3) Leaving a clearance space of at least 5.9inches(15cm) on each side of the appliance.
- 4) the distance from the frying furnace or other heat source equipment shall be at least 27.5inches(70cm) at the front and back, and 19.7inches(50cm) at the left and right.



Do not place the equipment close to materials or containers made of flammable material (e.g. dividing walls, gas cylinders, etc.) due to the risk of fire. IT is advisable to coat any walls with non-flammable thermal material.

For safety reasons, do not position the highest tray higher than 63 inches (160cm). If the need arises, the “risk of burns” sticker must be applied at the stated height.

## 2.3 Correctly positioning the oven

- ◆ The oven can be positioned on: a working table, a supporting stand, a counter, or a cabinet.
- ◆ it must be perfectly level, stable and must bear the weight of the appliance at full load. Its surface must be fireproof and, if possible, resistant to high temperatures.
- ◆ In case that the oven is positioned on another appliance, please make sure that the surface is perfectly level and solid enough to bear the weight of the appliance at full load.



Do not set the oven directly on the ground.



The oven must be perfectly level, please align the back of the oven with the edge of the support surface in order to facilitate the installation of drain pipe.

## 2.4 Electrical connections



Before proceeding with the electrical connection:

- ◆ carefully read the safety warnings in the pages of this manual;
- ◆ always compare the system data with those printed on the serial plate.



The connection to the mains must comply with the regulations in force in the country where the equipment is installed and must be implemented by qualified personnel, authorized by the Manufacturer. Failure to comply with these instructions may cause damage and injuries, renders the warranty null and void and relieves the Manufacturer from any liability.



The oven must be connected directly to the power supply and must be fitted upstream with a switch that is easily accessed and installed onto the system in accordance with the regulations in force in the country where the equipment is installed. This switch must have a contact separation in all poles so as to guarantee complete disconnection under overvoltage category III. IT is mandatory to have a

proper earth connection and the earth wire must not be interrupted by the protective switch for whatever reason.



When the appliance is running, the supply voltage value must not differ by +/-10% from the value displayed on the rating plate.



The operation of changing power cord must be executed by authorized technicians. Identical power cord must be used; please refer to “5.1. TECHNICAL SPECIFICATION” to check the power cord specifications (e.g: SJTOW 5\*11AWGFT-1 VW-1), The earthing cord must be yellow and green.

## 2.5 Plumbing connections

### WATER INLET



Use only the supplied material for the connection. Do not use or reuse other tubes.



Before connecting the tube to the appliance, flush it with water to eliminate any impurities in the water lines.

### The incoming water must have the following features:

- ◆ maximum temperature of 90 °F(32°C);
- ◆ maximum hardness of 120mg/L (CaCo3) to prevent build-up of limescale inside the cooking chamber;
- ◆ drinking quality;
- ◆ pressure values between 200 kPa (2.0 bar) and 300 kPa (3.0 bar).

### WATER HARDNESS



The water hardness indicates the content of magnesium ions, calcium and heavy metals present in the water. It is measured using a chemical reagent (kits are easily found on the market). The hardness is expressed in French degrees (°f) or German degrees (dH). 1 °f= 10 mg of calcium carbonate (CaCO<sub>3</sub>) per litre of water.

Water is classified as:	
very soft	$\leq 70\text{mg/L}(\text{CaCo}_3)$
soft	$70\text{mg/L}(\text{CaCo}_3) \sim 140\text{mg/L}(\text{CaCo}_3)$
medium hardness	$140\text{mg/L}(\text{CaCo}_3) \sim 220\text{mg/L}(\text{CaCo}_3)$
Moderately hard	$220\text{mg/L}(\text{CaCo}_3) \sim 320\text{mg/L}(\text{CaCo}_3)$
hard	$320\text{mg/L}(\text{CaCo}_3) \sim 540\text{mg/L}(\text{CaCo}_3)$
very hard	$\geq 540\text{mg/L}(\text{CaCo}_3)$

To ensure a healthy and perfectly working plumbing system, we highly recommend to install a shut-off valve between the water mains and the appliance and a softener filter in the steam input pipe.

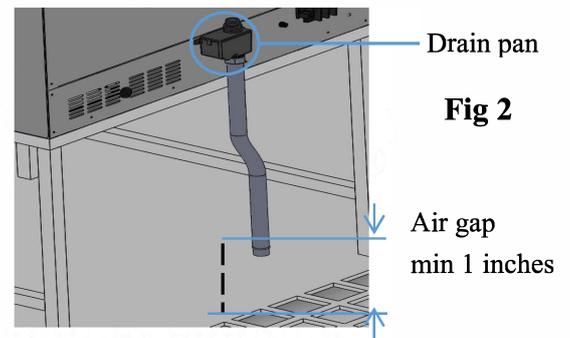
## 2.6 Drain hose connections

The drain pipe shall be capable of supporting high temperatures (beyond  $90^\circ\text{C}/194^\circ\text{F}$ ).

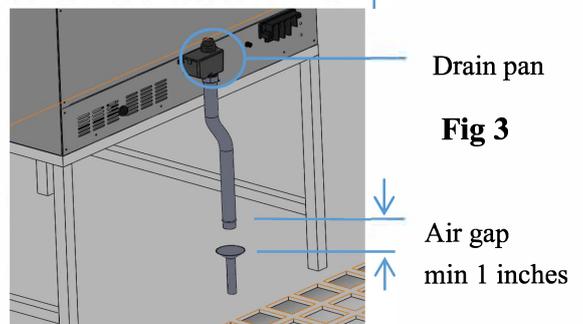
In the series, the drain pipe is supplied as standard accessory, but if you have extra needs, please contact the manufacturer to purchase it.

The drain pipe must have the following features:

- ◆ be 39 inches(100cm) long max;
- ◆ be free of kinks;
- ◆ have an **"air gap"** of at least 0.984inches (25mm).



**Fig 2**



**Fig 3**

### AIRGAP

"Air gap" is the clearance between the drain pipe and the evacuation area (grate or another receiving tube). Compliance with this regulation guarantees that potentially harmful bacteria CANNOT rise through the drain pipe and contaminate the food.

 **If you often cook large quantities of fatty foods (e.g. poultry), please add a fat separator or drain device. In both cases, maintain the indicated "air gap".**

## 2.7 Smoke exhaust

Cooking produces hot fumes and odors that are evacuated through the cooking chamber exhaust pipe at the rear of the appliance. Position the appliance underneath an exhaust hood of adequate capacity or send the fumes outside through a high temperature resistant pipe (>194°F/90°C).



**This exhaust pipe shall not obstruct the gas outlet and shall not damage the appliance.**



**Outgoing fumes are very hot: risk of burns.**

## 3. USE INSTRUCTIONS



### Before starting using the appliance:

- carefully read the chapter “SAFETY INSTRUCTIONS” in the first pages of this manual;
  - carefully read the chapter “USE INSTRUCTIONS”;
  - Ensure that all the installation and maintenance operations are operated by authorized technicians and compliant to local laws and regulations;
  - pre-clean the cooking chamber and the accessories.
- 
- When using the appliance for the first time, please make sure the oven chamber and its accessories are all completely clean, and please have the oven run empty at 392°F(200°C) for 30 - 40 min in order to remove all the processing residue. in order to clean out the odor of detergent.
  - Please use the appliance at the environment temperature between +41°F and +95°F (5°C – 35°C).

### How to use the manual:

In the handbook we use some numbered text and figures to explain the operations. “” shows you have to click the icon indicated, while the number indicates the text to be noted.



This icon means the subject is explained somewhere else in the present handbook.



This icon highlights some advice or important information.

### 3.1 Tips for Cooking operation

1. While cooking, open the door as little as possible.
2. For better performance, the Manufacturer recommends professional cooking trays, please put the food evenly on the tray and do not overlap the food. Do not overload the tray.

3. Please DO NOT salt the food in the oven, if it is necessary salting the food in the oven, please clean the oven as soon as possible.
4. When cooking with grills and especially fatty foods (for example roast meat or poultry), place a tray at the bottom of the cooking chamber to collect the fat.
5. While cooking and until it cools off, take care not to touch the inner and outer parts of the oven that could be very hot (over 140 °F/60°C).
6. Do not use highly flammable food or liquids while cooking (e.g. alcohol or wine).
7. Preheating is an option, but it is recommended for better cooking results (except for particular cooking that must start "cold"). When the set preheating temperature is reached, the oven makes a beep and a window will be shown to highlight that the food has to go into the oven; cooking as per the set parameters will start automatically when the door closes.
8. Before cooking, it would be better to preheating the oven to a certain temperature (at least reaches the cooking temperature).
9. Space the trays evenly over its whole height to guarantee good air circulation, please DO NOT exceed the indicated max. tray quantity.



**Pay attention not to hit the door, the pilaster or other parts of the oven while placing the trays into or taking them out of the oven.**



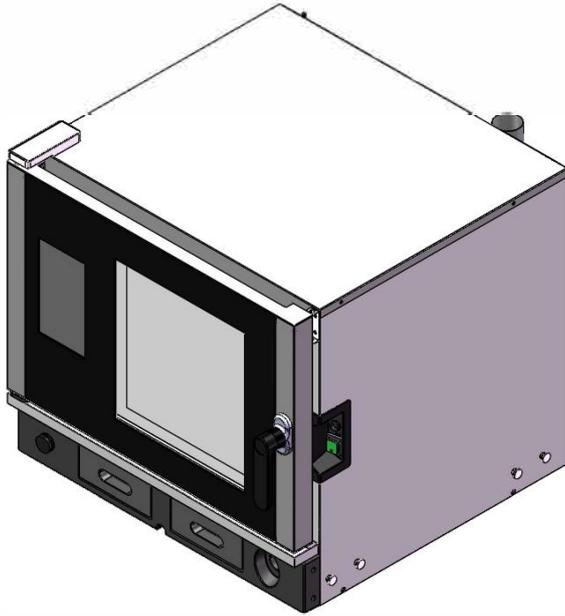
**Pay attention not to overload the oven.**



**Please refer to “5.1. TECHNICAL SPECIFICATION” to check the max. loading capacity of oven.**

### 3.2 Turn on the oven

After the correct installation and electrical connections by authorized technicians, please press the switch to the position “1” and the oven is turned on, the screen is turned on and now we are in the operation mode.



**Fig 4**

### 3.3 Oven operation interface

After turning on the oven, we are in the Homepage of operation interface where you could see 6 function icons: Manual cooking, Cookbook, Fast cooling down, Shelf timing, Self-clean, Setup.



#### Manual cooking

Using this function, the user is free to design the cooking by setting parameters of every cooking phase (e.g. temperature and cooking time).



#### Cookbook

Using this function, the user can easily and efficiently cook by choosing a preset cooking program.



#### Fast cooling down

When the user wants to cool down the oven, this function can be used to have the oven cooled down to a desired temp rapidly.



#### Shelf Timing

This function equipped with multiple timers can be used to cook different dishes with identical cooking conditions but differs in cooking time.



#### Self-Clean

Different preset cleaning programs are available, besides the user can also set washing program according to the need.



#### Setup

With this function, the user can check the consumption, HCCAP data or set system language, date and time and other information.



Fig 5

### 3.4 Manual cooking



- ◆ Click the Manual cooking icon in the homepage to enter the manual cooking setting interface.
- ◆ Before starting a manual cooking, a cooking mode must be chosen.

The preheating function can be used according to the needs. The set cooking program can be saved easily for future cooking operations.

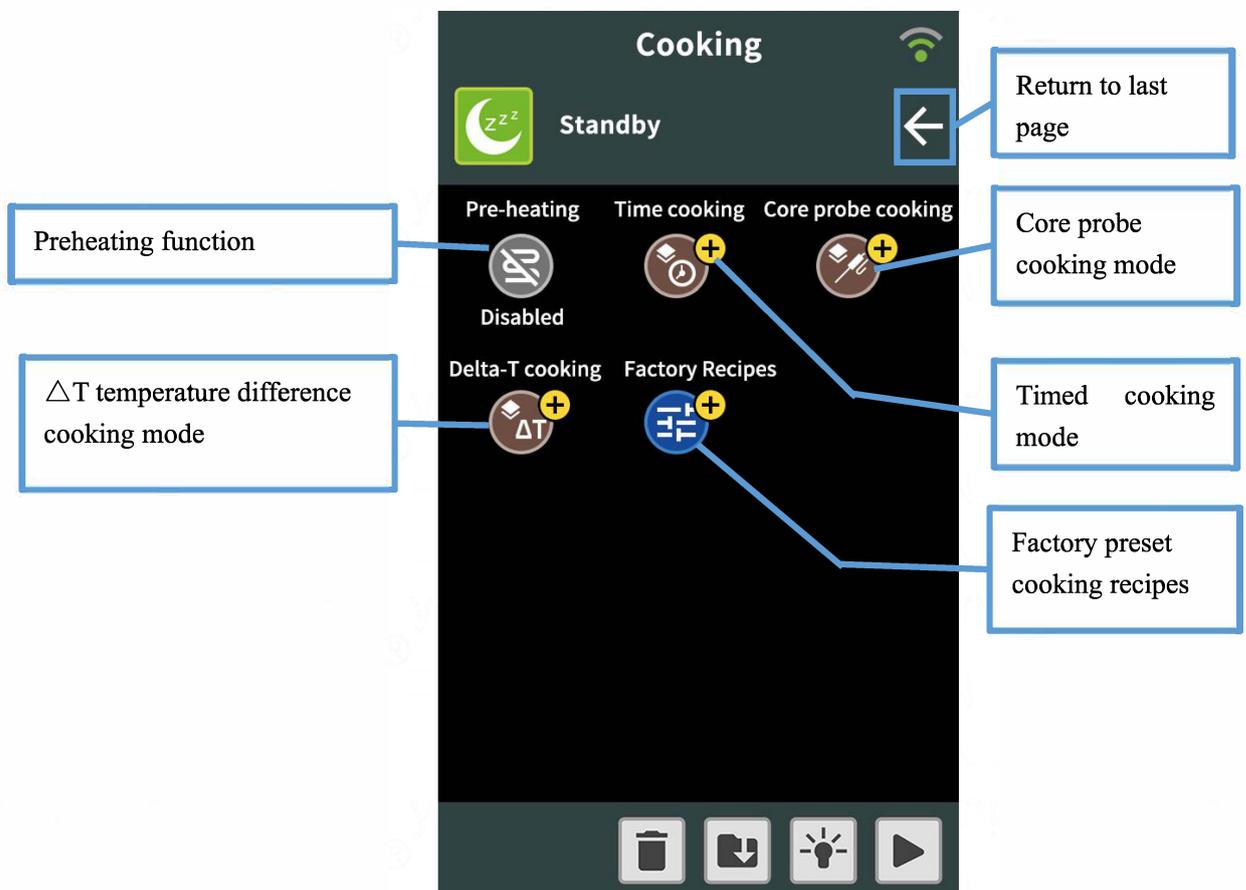


Fig 6

# Manual cooking operation instruction

## 3.4.1 Set up preheating

Preheating is an option, but it is highly recommended to use the preheating function for better cooking results (except for particular cooking situation that must start from cold cooking condition).

Preheating must be carried out with the oven empty when it reaches the set preheating temperature, the oven makes a beep and a window will pop up highlighting that the food has to go into the oven; after putting in the food and closing the door, cooking program will automatically start as per preset parameters.



Fig 7

① Click the manual cooking icon to enter the manual cooking mode selection interface.



Fig 8

② Click the preheating function icon to enter the preheating function selection interface.

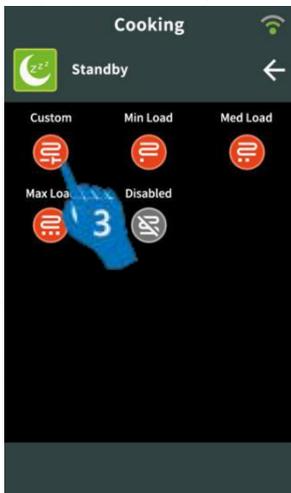


Fig 9

③ Select the proper preheating mode according to the needs

**Custom** means the user can customize the preheating temperature (setting range is 86–500°F/30–260°C);

**Min Load** means the preheating temperature is the same as “cooking temperature”;

**Med Load** means the preheating temperature is cooking temperature + 68°F(20°C);

**Max Load** means the preheating temperature is cooking temperature + 104°F(40°C);

**Disabled** means not using preheating function;

When selecting one of the following 4 preheating modes:

**Min Load, Med Load, Max Load, Disabled**, after the selection, we will go back to the last page automatically and the preheating icon will become the selected preheating mode icon.

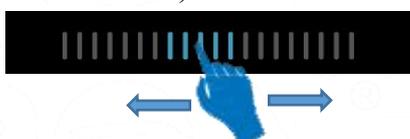
When selecting Custom mode, we will enter the preheating temperature setting interface:

#### ④How to customize the preheating temperature

Three ways to set the temperature:

##### 1. Drag the bar

drag the blue bars to the desired value (drag to the right side the value increases, while drag to the left side the value decreases).



##### 2. Click the icon

Click “+” or “-” to adjust the value, one click of “+” or “-” means increase or decrease 33.8°F(1°C).



##### 3. Enter the value directly

Click “176°F” ( can be of a different value ) and a window (please refer to the fig 11) will pop up, enter the value and then click “OK” to confirm the value.

The user can click “DEL” to cancel a digit, one click for cancel one digit; click “X” and the window will disappear. After setting the temperature, click “✓” to return to the last page.

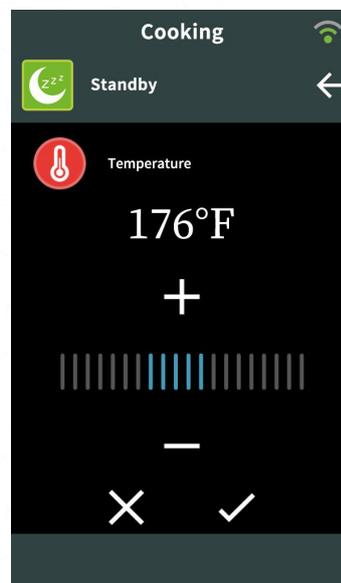


Fig 10

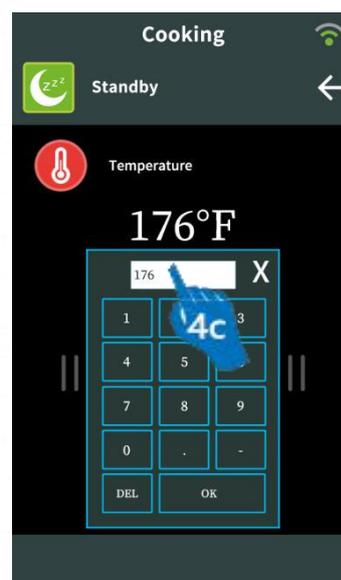


Fig 11

**Attention:**

**Note 1:** When setting the temperature by dragging the bar or clicking the icon, the temperature range is 86-500°F (30-260°C);

**Note 2:** When entering the value, the temperature range is 86-500°F (30-260°C), if the number entered is less than 86°F (30°C), the output is 86°F (30°C); if the number entered is between 86°F (30°C) and 500°F (260°C), the output is the number entered; if the number entered exceeds 500°F (260°C), the output is 500°F (260°C).

After setting the temperature, preheating icon in this page will become “”, and this means that the customized temperature is set successfully.

### 3.4.2 Manual cooking mode selection

There are 3 user-customized cooking modes to be chosen from: timed cooking mode, core probe cooking mode,  $\Delta T$  (temperature difference) cooking mode; other than these 3 cooking modes, the factory has preset the majority of cooking programs. After the setting of preheating function, please select one of the 4 cooking modes.

icon	cooking mode	Description
	Timed cooking	When it reaches the set time (from 00:01 to 15:59), the cooking will stop automatically
	Core probe temperature cooking	When it reaches set the temperature of core probe placed in the center of food, the cooking will stop automatically
	$\Delta T$ (temp difference) cooking	When it reaches the set temperature of ( $\Delta t$ ) DELTA T , the cooking will stop automatically. Definition: Temp $\Delta t$ =chamber temp – core probe temp
	factory preset cooking	This cooking mode includes some factory preset cooking programs such as defreezing, baking, steaming...

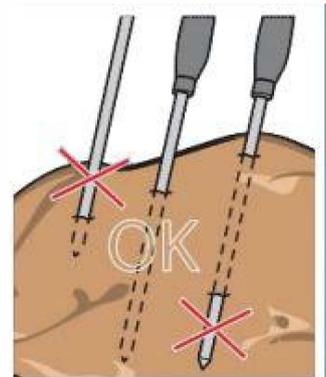
#### How to choose a cooking mode

**Method 1 :** On the manual cooking mode selection interface, click one of the

following 4 icons:  ,  ,  ,  ,and you will enter the corresponding cooking parameter setting page.

**Noted:**

1. If you choose factory preset cooking mode  , you can choose a factory preset cooking program directly;if you choose other 3 cooking modes  ,  ,  ,you will have to set the cooking parameters.
2. In core probe cooking mode, the core probe will record the temperature of the center of food; when the value recorded reaches the set point, it means the center of food and also the outer part of the food reach the desired cooking result, so the cooking process will finish automatically.
3. When using the core probe cooking mode or  $\Delta T$  temperature difference cooking mode that requires the setting of core probe temperature, please make sure that the core probe will be inserted deeply into the center of food so as to reach the right position and will not detach from the food easily. Please pay attention, DO NOT insert the probe into the greasy part of food or near the bone (cooking process may finish to early in this case). If the food is very thin, please place the probe in parallel to the food container. Please check the fig 12 in the right side.



**Fig 12**

**Example 1: Choose timed cooking mode**

Choose timed cooking mode



Manual cooking mode selection page



Timed cooking mode setting page

**Fig 13**

**Fig 14**

**Example 2: Choose factory preset cooking mode (Steam)**

Choose factory preset cooking mode



Manual cooking mode selection page



Factory preset cooking mode selection page

**Fig 15**

**Fig 16**

### 3.4.3 How to set up the cooking parameters

After choosing a cooking mode (except the factory preset cooking mode), the user needs to set up cooking parameters for one or more cooking phases (14 cooking phases at most). The cooking parameters include: cooking temperature, temperature difference, cooking time, core probe temperature, vapor input, fan speed, pause.

n.	icon	significance	remark
1		Cooking temperature	Temperature, for timed cooking mode and core probe cooking mode
2		Temperature difference	Temperature, for $\Delta T$ cooking mode
3		Core probe temperature	Temperature, for $\Delta T$ cooking mode and core probe cooking mode
4		Cooking time	Time, for timed cooking mode
5		Vapor input	Vapor, for all cooking mode
6		Fan speed	Fan speed, for all cooking mode
7		pause	Pause, for all cooking mode

- **Timed cooking mode:** Choosing this mode, the user has to set up parameters such as cooking temperature, cooking time, vapor input (humidification), fan speed, pause...
- **Core probe cooking mode:** Choosing this mode, the user has to set up parameters such as cooking temperature, cooking time, vapor input, fan speed, pause...
- **$\Delta T$  (Temp. difference) cooking mode:** Choosing this mode, the user has to set up parameters such as temperature difference (the difference between set cooking temperature and set core probe temperature), core probe temperature, vapor input, fan speed, pause...
- **Factory preset cooking recipes mode:** Choosing this mode, no need to set up any parameter, just choose the desired factory preset cooking program.

### ①、Set up the cooking temperature

In the timed cooking mode or core probe cooking mode setting interface, click

“”, and now we are in the cooking temperature setting page.

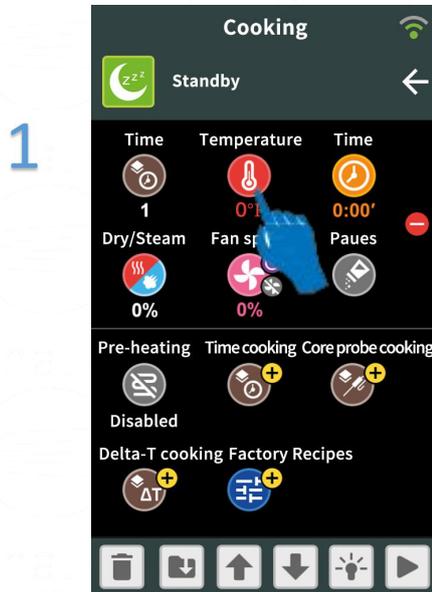


Fig 17

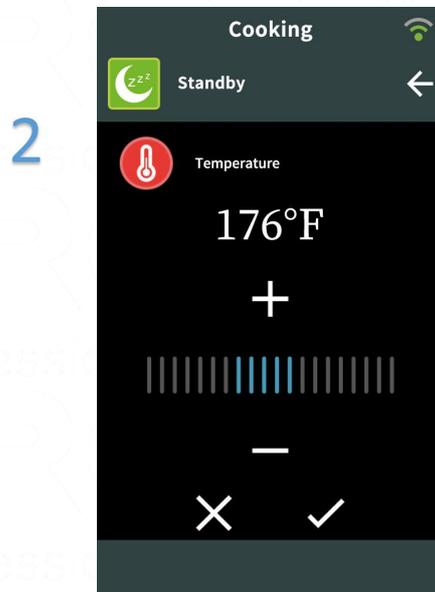


Fig 18

### How to set up the cooking temperature

The way to set up the cooking temperature is the same as the way to set up the preheating temperature, please refer to page 21.

### ②、Set up the temperature difference

In the temperature difference ( $\Delta T$ ) cooking mode setting page, click “”, and now we are in the temperature difference setting page.

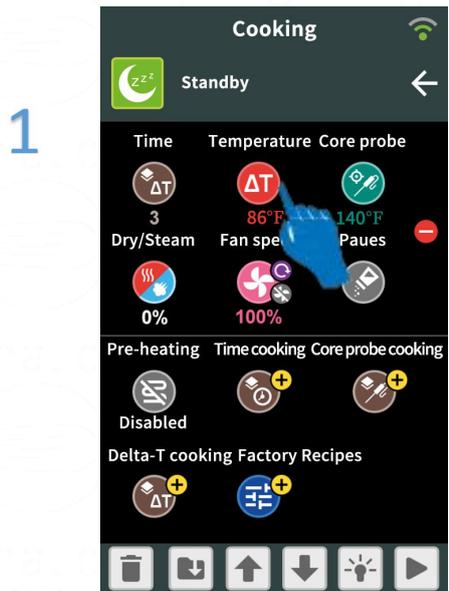


Fig 19

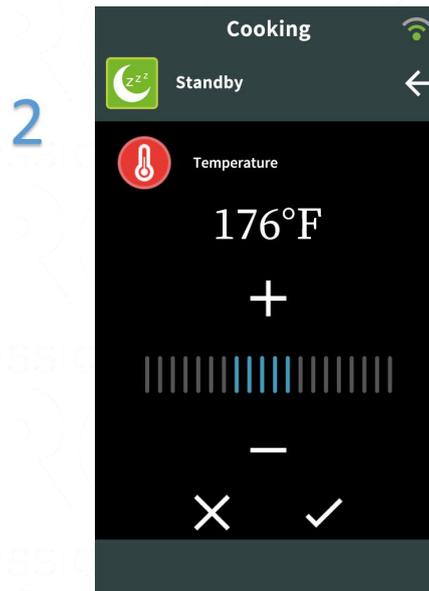


Fig 20

### How to set up the temperature difference

The way to set up the cooking temperature is the same as the way to set up the preheating temperature, please refer to page 21.

**Note 1:** When setting the temperature difference by dragging the bar or clicking the icon, the temperature difference setting range is 86-284°F(30-140°C).

**Note 2:** When entering the temperature difference value directly, if the input value is 32-86°F (0-30°C), the output temperature will be 86°F(30°C); if the input value is 86-284°F(30-140°C), the temperature output will be the same as input; if the input value higher than 284°F(140°C), the output will be 284°F(140°C).

### ③、Core probe temperature setting page

In the core probe temperature or temperature difference cooking mode, click the icon

“” and you will enter the core probe temperature setting page.

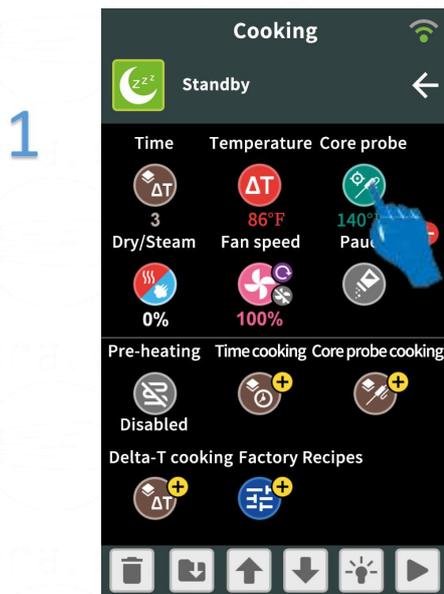


Fig 21

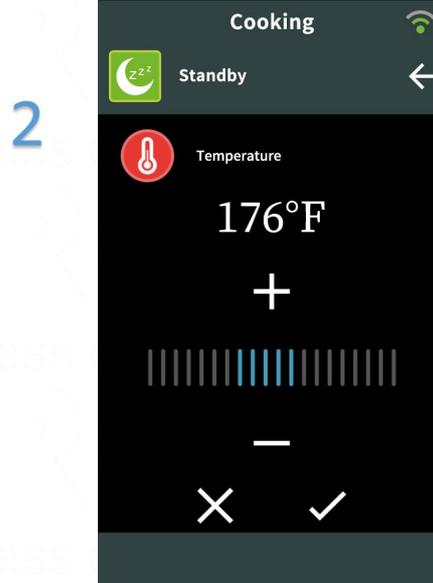


Fig 22

### How to set up the core probe temperature

the core probe temperature setting methods are the same as the preheating temperature setting methods, please refer to page 21.

**Note 1:** when dragging the bar or clicking the icon to set the temperature, the setting range is 86-248°F(30-140°C).

**Note 2:** when enter the desired temperature directly, when the input value is 0-86°F(lower than 30°C), the output temperature is 86°F(30°C); when the input value is 86-248°F(30-140°C), the output is the same as input; when the input value is higher than 248°F(140°C), the output is 248°F(140°C).

**Note 3:** when using the core probe temperature cooking mode, the cooking process will stop automatically when the core probe arrives at the set temperature, please never forget to insert the core probe into the food, if you forget, a reminding message will pop up (please refer to fig23).

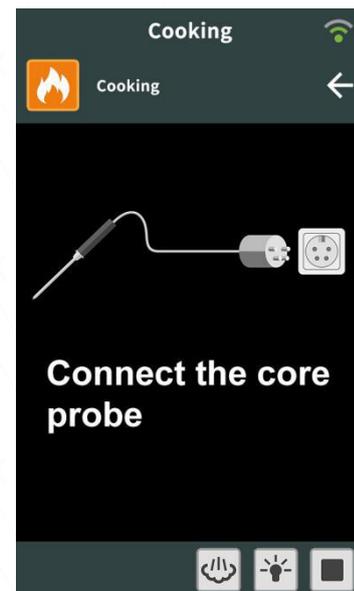


Fig 23

#### ④、Cooking time setting

In the timed cooking mode setting page, click “” to enter the cooking time setting page.

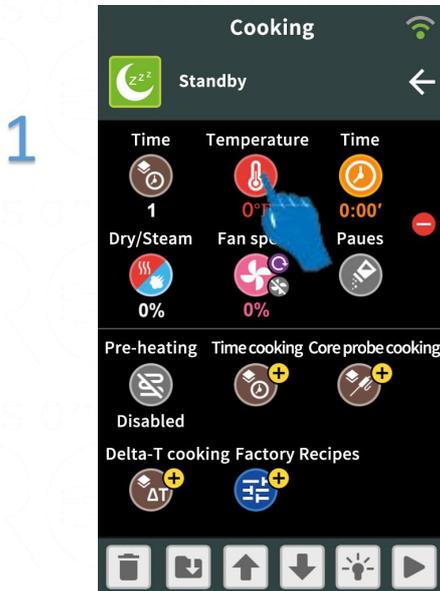


Fig 24

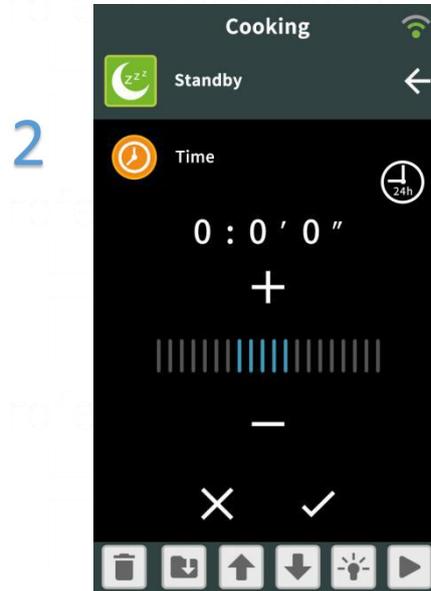


Fig 25

Three ways to set the cooking time:

##### 1. Dragging the bar

please refer to “dragging the bar” of the setting of preheating temperature (page 22).

##### 2. Clicking the icon

please refer to “clicking the icon” in the setting of preheating temperature (page 22).

Noted: please click  or  to adjust the desired time (click  or  for one time, and the time increases or decreases 30s)

##### 3. Enter the number directly

the cooking time is composed of 3 parts: hour, min and sec. when you click the part that you want to change, the color of corresponding value will change. For example, when you click the min part, the color will turn red and a window will pop up, you can enter the desired value and click  to confirm it. If you



Fig 26

need to delete a digit, click , one click to delete one digit, then click  to close the window.

**Noted:** the value of min part is 0-60, if the input value is above 60, then will automatically go to the hour part, only the rest will remain in min(e.g. enter 70 and it will go 1 h and 10min); the value of hour part is 0-99.

### ⑤、Steam input setting

In the timed cooking parameter setting page, click the icon””,and now we are in the steam setting page.

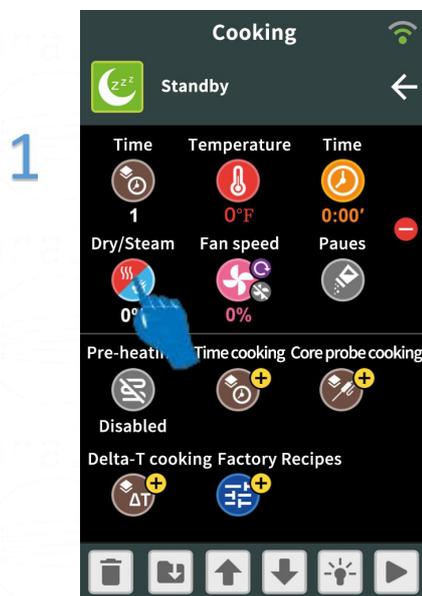


Fig 27

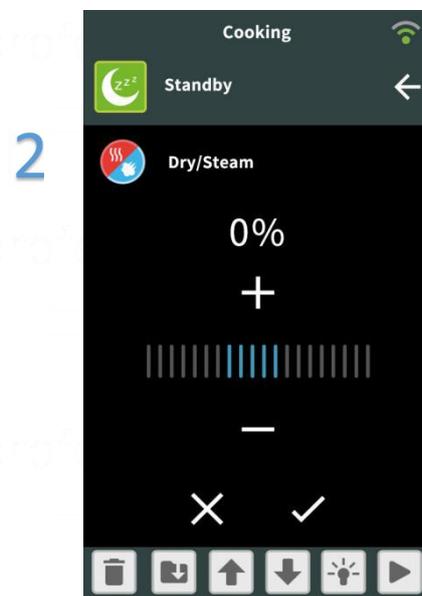


Fig 28

#### 1. Dragging the bar

please refer to “dragging the bar” of the setting of preheating temperature (page 22).

#### 2. Clicking the icon

please refer to “clicking the icon” in the setting of preheating temperature (page 22).

**Noted:** please click  or  to set the desired input steam (click  or  for one time, and the steam input increases or decreases 10%).

## ⑥、 Fan speed setting

In the cooking parameter setting page, click the icon””and now we are in the fan speed setting page.

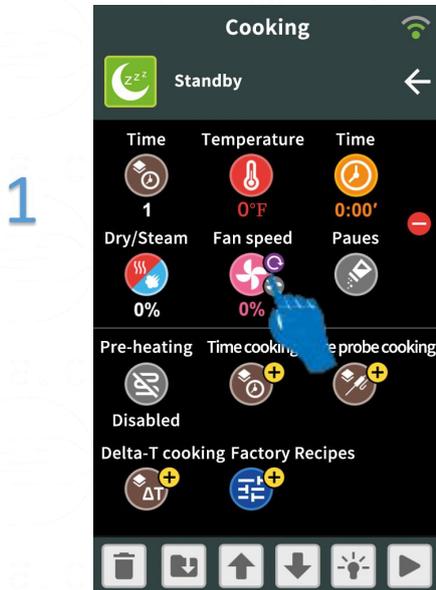


Fig 29

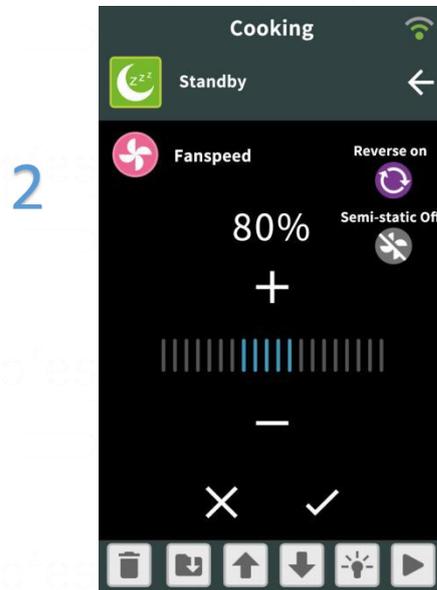


Fig 30

### How to set up the fan speed

The method to set up the fan speed is the same as the method to set up the steam input, so please refer to the steam input setting instructions (page 31).

**Note 1:** Reverse means the fan is reversible, the icon  means the fan rotates clockwise, while the icon  means the fan rotates counter-clockwise and clockwise alternatively.

**Note 2:** Semi-static means the fan will intermittently stop, the icon  means this function is off, while the icon  means the function is on.

**Semi-static:** Semi-static means the fan will start or stop rotating according to the chamber temperature: when the chamber temperature reaches the set point or higher than the set point, the fan stops rotating; while when the chamber temperature is lower than the set point, the fan starts rotating.

## ⑦、 Pause

In the cooking parameter setting page, click the Pause icon, when the icon is green

 , the pause function is activated, while when the icon is grey  , the pause function is deactivated.



**Noted:** this function is mainly used when the user has set up several cooking phases, when a cooking phase finishes, the user will be reminded to open the oven and take out the food for adding condiments or other processes. After adding condiments or other processes, please put the food into the oven and the cooking process will continue.

**Fig 31**

### 3.4.4 How to set up a manual cooking recipe

A recipe is composed of a series of cooking phases (at least 1 phase and at most 14 phases), every phase has different cooking parameters and a preheating function (optional but highly recommended).

**To set up a manual cooking recipe, please follow the steps in below:**

1. Preheating setting(optional but highly recommended);
2. Select a cooking mode for the first phase;
3. Set up the first phase cooking parameters and select a cooking mode for the second phase in the second half part of the page, please refer to the fig 37-fig 39 in below;
4. Set up the second phase cooking parameters and select a cooking mode for the third phase in the second half of the page;
5. Analogically set up other cooking phases (at most 14 phases).



**Fig 32**

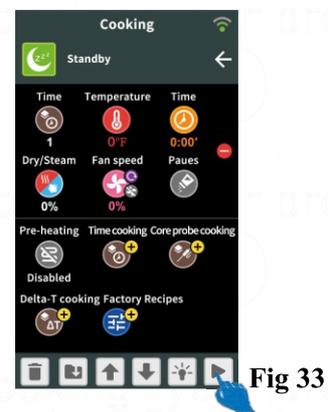
**Note 1:** To normally use the oven, the cooking process shall contain at least one phase;

**Note 2:** The cooking process can be of different phases of different modes, the user can set put the cooking process according to the needs (different phases can be of different modes, e.g. some phases can be of timed cooking mode and some others of core probe cooking mode)

**Note 3:** the oven will process the cooking as per the set recipe, when one phase finishes, another phase will start automatically.

### 3.4.5 Start cooking

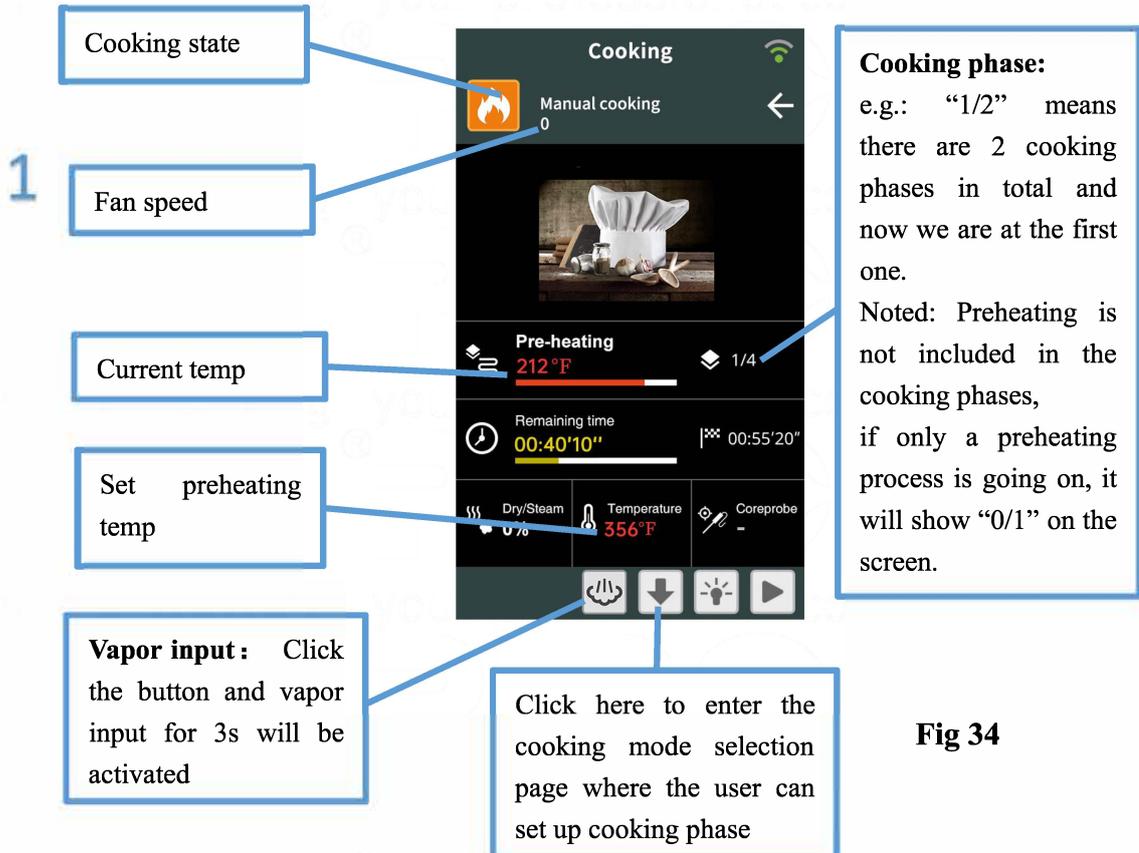
After setting the recipe, click  at the lower right side and the oven will start cooking.



## 1. Preheating interface

The oven will undergo a preheating process and you can see the preheating processing interface (please refer to fig 34 in below). After the preheating, you will see a “Ready to Load” interface (please refer to fig 35 in below) that reminds you to put the food into the oven.

Please pay attention when putting food into the oven to avoid burning.



**Fig 34**

2

When the preheating finishes, this reminding interface will show up, in the meanwhile, the oven will beep to remind the user to put the food in.

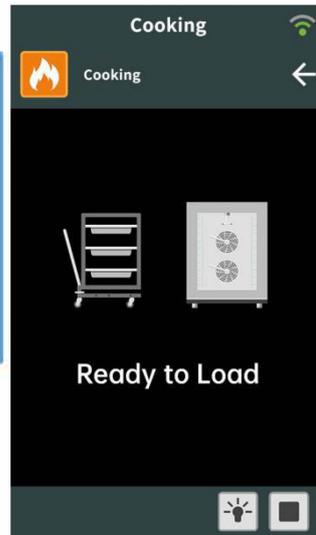


Fig 35

## 2. Cooking interface (please refer to the fig 36 in below)

In this case, it means the preheating process is not set, so no preheating will go on, the user needs to put the food in the oven immediately.

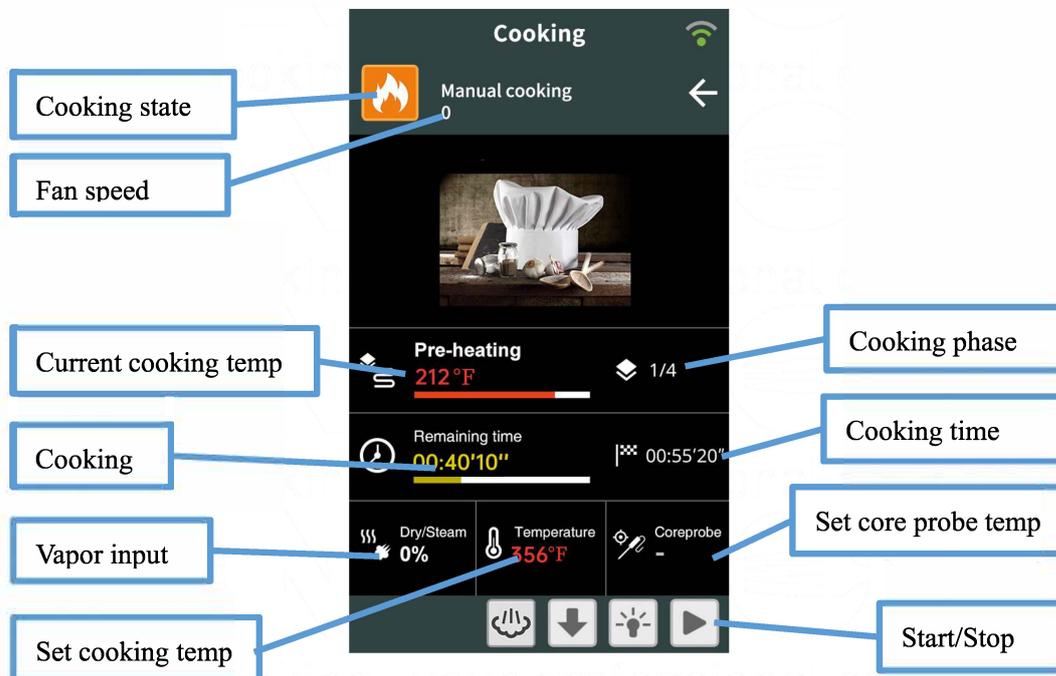


Fig 36

### 3.4.6 Cooking in process

When the cooking is in process according to the set recipe, it will go from one phase to the next automatically, and on the screen the cooking processing interface will show up (please refer to fig 37).

During the cooking process, the user can also:

1. modify the recipe;
2. stop cooking early;

#### 1. Modify the recipe

During the cooking process, the user can modify the recipe anytime, even when the cooking is in process. The steps to do the modification are in below:

Click  on the cooking process interface to enter the cooking parameter setting page (please refer to fig 37);

In the cooking parameter setting page click  to find the cooking phase you need and modify the corresponding parameters (please refer to fig38);

If you need to add a cooking phase, please refer to 3.4.4 How to set up a manual cooking recipe;

After you confirm the modified cooking parameters, click  to start the cooking process please refer to fig 39).



Fig 37



Fig 38



Fig 39

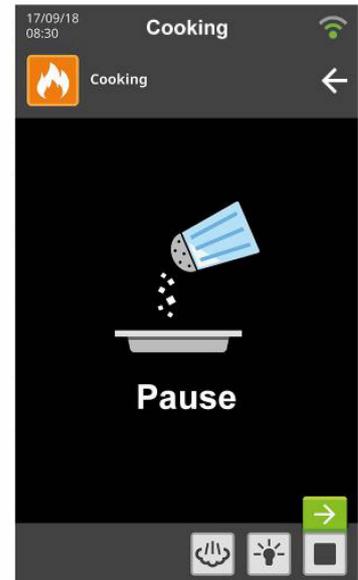
## 2. Stop the cooking early

If you want to stop the cooking, please press the icon  for 5s, and the cooking will stop. If you want to restart the cooking, please click the icon .

### Reminding message

During the cooking, reminding message such as the fig 40 may pop up, reminding the user to add condiment. After adding condiment, please close the oven and the cooking process will continue until the end or such reminding message show up again.

Fig 40



### 3.4.7 Ending of cooking process

When the cooking process finishes, the oven will beep and on the screen you will see a reminding message as shown in the fig 41.

Fig 41



### 3.4.8 Save as recipe

If the manual cooking process goes well and the cooking result is satisfying, you could save the manual process as recipe in order to restart it and to obtain the same cooking result next time.

#### How to save as recipe

1. In the cooking process page, click  to enter the cooking parameter setting page, please refer to the fig 42;



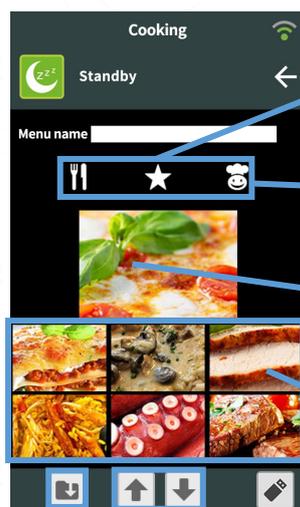
Fig 43

2. In the cooking parameter setting page, please click  to enter the save as recipe page;



Fig 42

3. In the save as recipe page, enter the recipe name, feature the recipe and select a photo for the recipe, please refer to fig 44;



Enter the recipe

Recipe feature(please refer to 3.5 Cookbook)

The photo selected

Photos to be selected

Save

Page up and down

Fig 44

4. After step 3, click  and the cooking process is set as recipe successfully, please refer to fig 45 in below.

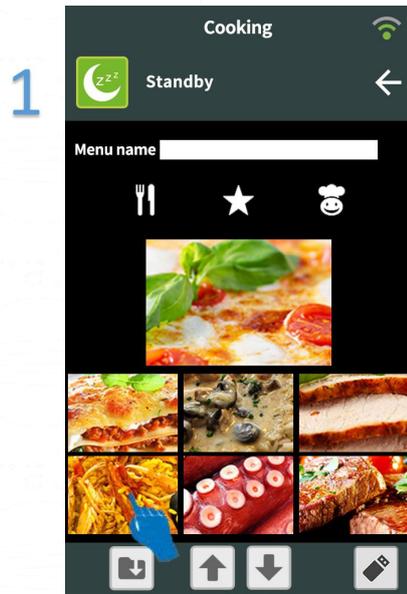


Fig 45-1



Fig 45-2

### 3.5 Cookbook



this function is used to manage the factory-set recipes and the user's recipes. Through the cookbook, you can check all the saved recipes and the parameters of all recipes can be modified.

These 3 icons are 3 filters useful for finding the recipe

**Filter 1:**  
Select a category:

ALL: all recipes  
FIRST COURSE  
BAKERY  
FISH  
MEAT  
DESSERTS  
VEGETABLES

**Filter 2:**  
Recipes marked with “★”

★ means frequently used recipe

**Filter 3:**  
Recipes marked with “👨‍🍳”

👨‍🍳 means chef exclusive recipe

2 Cooking phase qty

★ Frequently used recipe

👨‍🍳 chef exclusive recipe

Page up and down

Click you can browse the list and find the recipe you need

: Recipe input/output

Fig 46

## Select a recipe

1. Click  to enter the recipe selection page, please refer to fig 47;
2. With the filters and page up and down, you can easily and rapidly find the recipe you need, please refer to fig 47;
3. After finding the recipe you need, select it and the cooking process can be started.



Fig 47-1

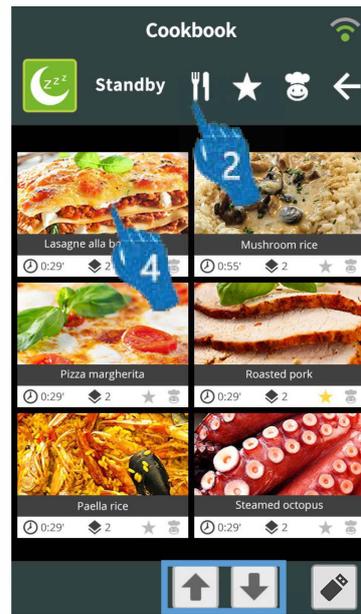
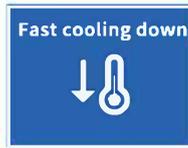


Fig 47-2

### 3.6 Fast cooling down



Fast cooling down function makes the oven cool down rapidly by activating the fan with the door opened

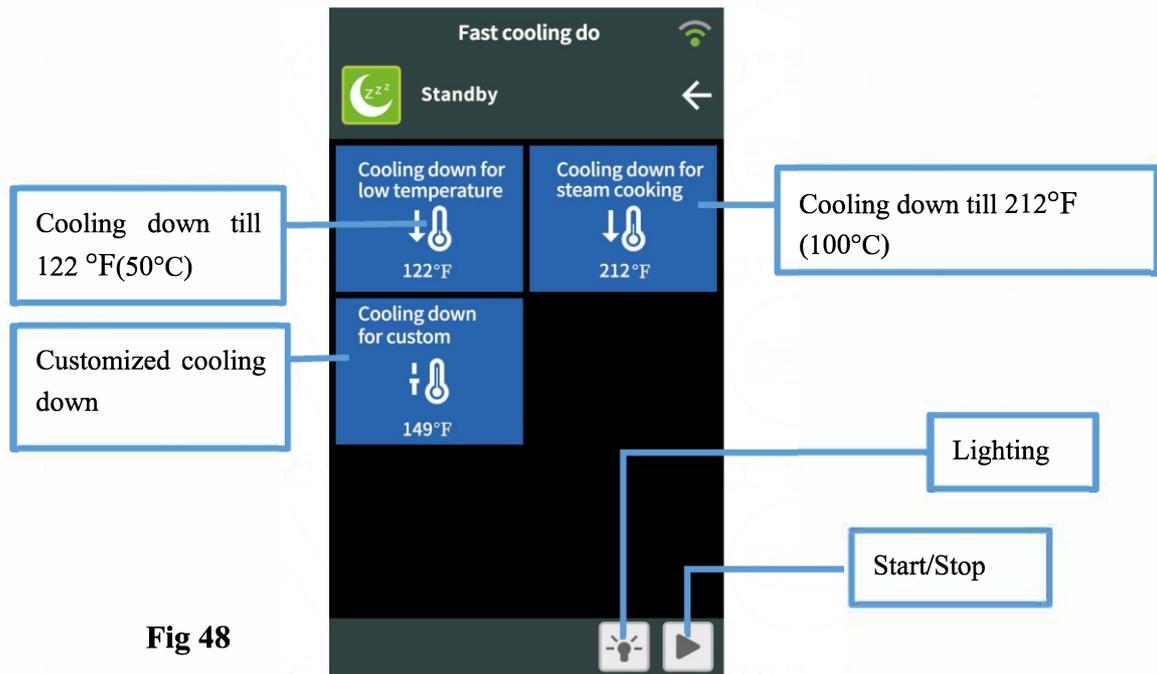


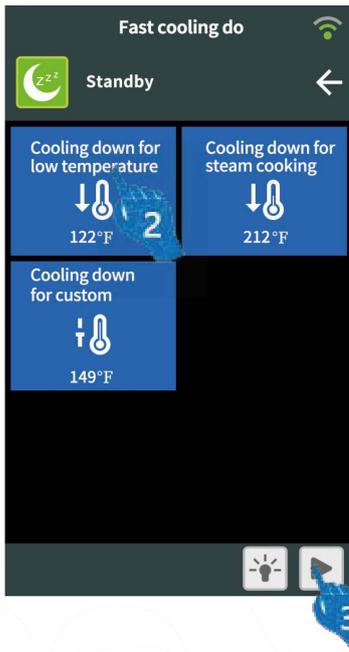
Fig 48

If you need to use the fast cooling down function, please follow the steps in below :



① Click “**Fast cooling down**” to enter fast cooling down mode selection page.

Fig 49

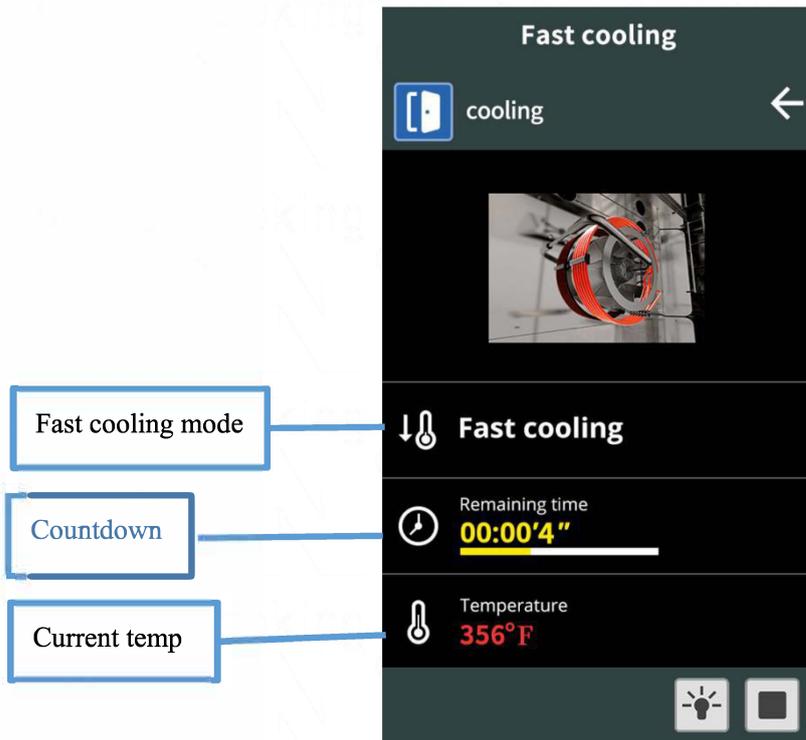


② There are 3 fast cooling down modes, pls choose the one you need and the selected icon will turn green (if you choose "cooling down for custom", you will need to set up a cooling down temp, for the way to set up the temp, please refer to page 21 pre-heating temperature setting).

③ After the selection of fast cooling down mode, please click  to start the cooling down process.

**Fig 50**

When the cooling down is in process, on the screen you will see the page like the fig 51 in below:

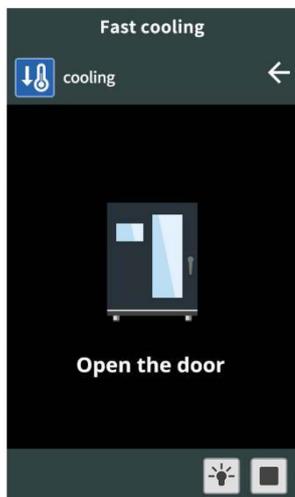


If you need to stop the process, press  for 5s, the icon will become , and the cooling process will stop.

**Fig 51**

### Reminding message during fast cooling process

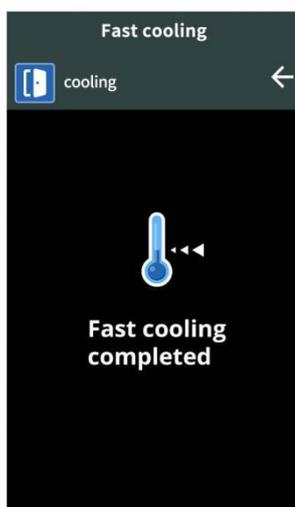
1. Open the door (please refer to fig 52);
2. Fast cooling completed please refer to fig 53);



**Fig 52**

#### Reminding message 1 :

this reminding message will show up before the cooling process starts, meanwhile, the oven will beep; When the door is open, the message will disappear and the beep will stop, the fast cooling down process will start.



**Fig 53**

#### Reminding message 2 :

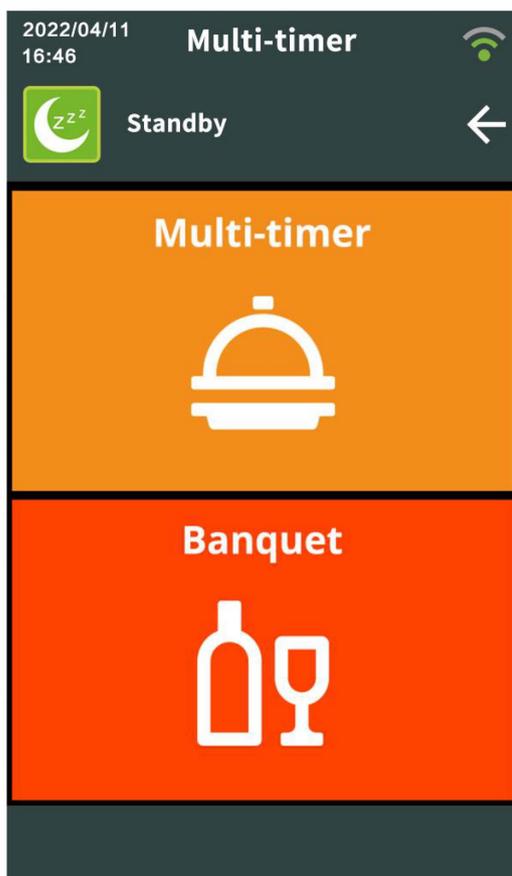
this reminding message will show up when the cooling process finishes and the oven will beep to remind you that the cooling process is completed.

## 3.7 Shelf Timing



The Shelf Timing is a function is often used for cooking simultaneously different dishes that require the same cooking conditions (e.g. temp, humidification...) but different cooking time.

The setting of the Shelf Timing is based on cooking time (cooking will stop when it reaches the set cooking time) or core probe temp (cooking will stop when it reaches the set core probe temp).



**Multi-timer:**

this timed mode is for multiple dishes put in the oven simultaneously, but will not be taken out at the same time.

**Banquet:**

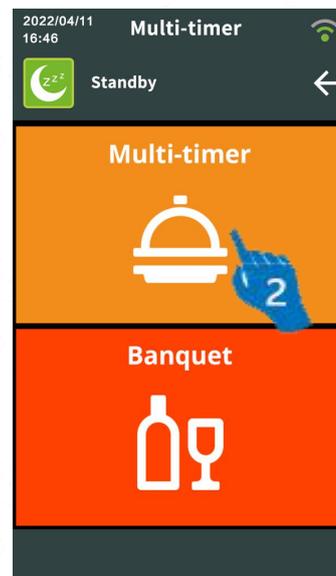
this timed mode is for multiple dishes put in the oven not at the same time, but will be taken out simultaneously.

Fig 54

To activate the shelf Timing function, please follow the steps in below:

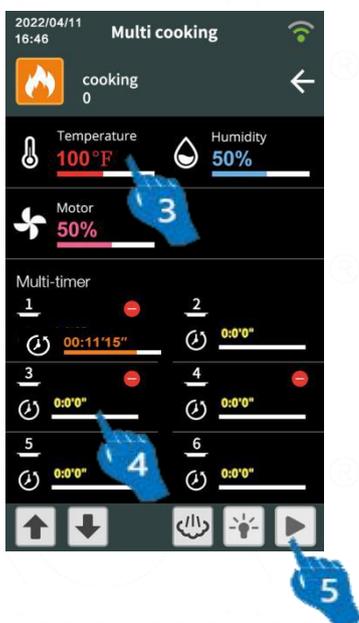


① Click the Shelf Timing icon to enter the timing mode selection page.



**Fig 55** ② Select a shelf timing mode (Multi-timer or Banquet), in the fig 56, Multi-timer is selected.

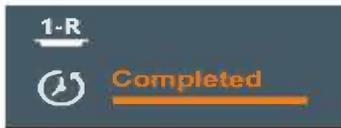
**Fig 56**



③ In the timing parameter setting page, set up the cooking temp, humidity, and other cooking parameters.

④ After setting up the cooking parameters, set up the multi-timer for each shelf, and then click  to start the process.

**Fig 57**



**Fig 58**

- ⑤ When a reminding message shows up like in the fig 58 at left and the oven beeps, it means the cooking process of this shelf is completed and the food shall be taken out. The fig 64 means: the food at the right side of the first shelf (counting from the top) is ready.

### 3.8 Self-Clean



The Self-Clean function is used to efficiently clean the oven;  
You can choose a cleaning mode according to your need.

#### **Cleaning is very important**

To maintain a good hygienic situation, keep the steel at good state and guarantee good performance, please clean the oven daily. Grease and food residue may cause fire during cooking and damage the appliance or cause injuries. To make sure that the oven will be cleaned correctly and safely, please clean the oven using cleaning products provided by the manufacturer.



Please **DO NOT** use the following products for cleaning:

- abrasive or powder cleanser;
- Corrosive cleaning agents (such as hydrochloric acid/sulfuric acid, caustic soda, etc);
- abrasive or sharp tools (e.g. sponge, scraper, steel brush, etc.);
- water, steam or pressurized jets.



**Attention :**

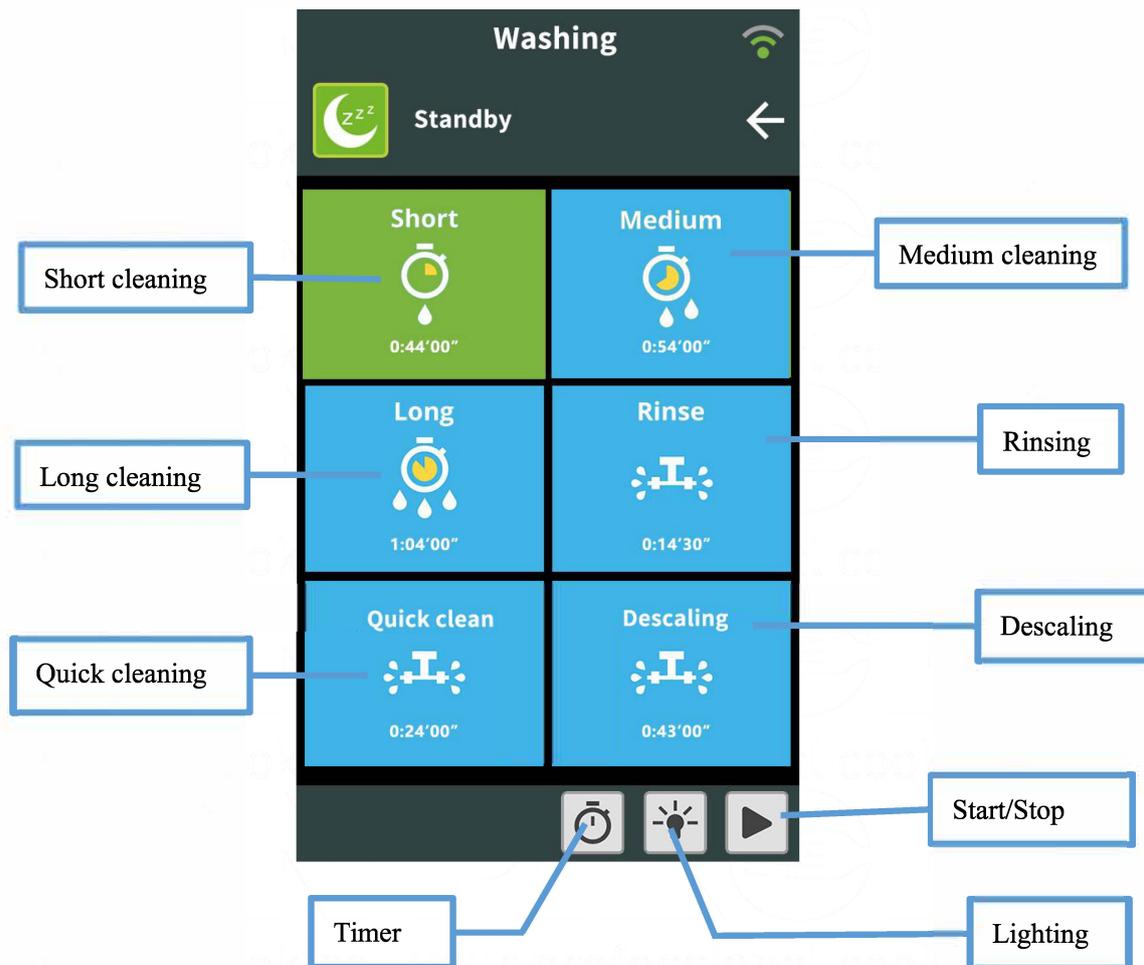
1. For safety, please only start the cleaning process when :
2. The door is closed;

3. The chamber temp is lower than 248 °F/120°C(If you need to use the fast cooling down function, please refer to page 43).
4. During the cleaning process, if the door is opened, the cleaning will stop and a reminding message will show up. When the door is closed, the message will disappear and the cleaning will continue.
5. When change the detergent or rinse, please pay attention avoiding the contact with eyes and skin. In case your eyes are in contact with the cleansers, please rinse your eyes with running water immediately and ask a doctor for help.
6. Please do the disposal of empty cleanser containers according to local laws and regulations.
7. During the cleaning, please make sure the chamber is empty without any tray, accessory and other items.



**Shutdown:**

If the electric supply is interrupted and the oven is shut down, the cleaning will stop; After the reconnect to electric supply, a message will show up warning that no cooking process can be operated. To start a cooking process, please firstly start a cleaning process or rinse process.



**Fig 59**

**Note 1 :** Long cleaning, medium cleaning and light cleaning are comprehensive cleaning, that is, removing oil and scale.

① Long cleaning is applicable to large ovens, or other models of ovens with serious dirt for deep cleaning;

② Medium cleaning can be used for normal cleaning of medium-sized ovens, such as AEC-0621E, AEC-1021E, AEC-1011E and other ovens that the degree of dirt is not very serious;

③ Light cleaning can be used for normal cleaning of small ovens, such as AEC-0511E and AEC-0711E, or slightly dirty of large and medium-sized ovens can also be used for cleaning.

**Note 2 :** Quick clean only removes oil stains; Descaling clean can remove the scale of the oven; Rinse clean, means not use cleaning agents. It is suitable for cleaning

between different cooking products to prevent cross smell of cooking products.

**If you need to activate a cleaning process, please follow the steps in below :**



**Fig 60**

① Click “ **Self-Clean** ” icon to enter the cleaning process selection page.



**Fig 61**

② Select a cleaning process in this page, e.g. in the fig61, the Medium cleaning process is selected.

### **Timed cleaning process :**

With this function, you can set up when you want to start a cleaning process.

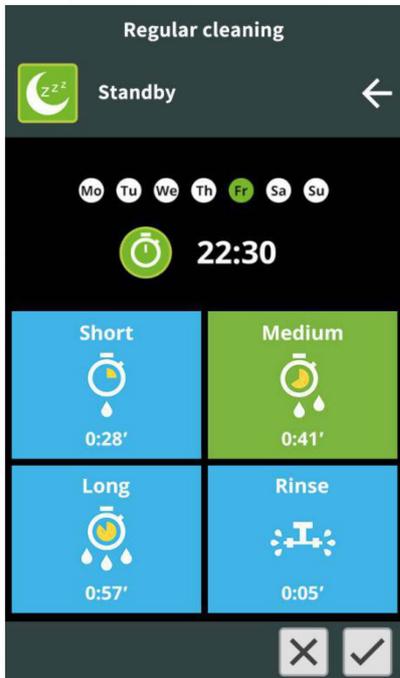
**Attention:** When using this function, before the oven finishes the timed cleaning process, DO NOT disconnect the oven.

To set up a timed cleaning process, please follow the steps in below:

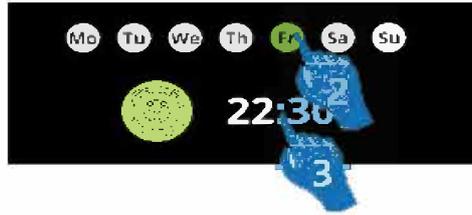


① In the cleaning process selection page, click  to enter the timed cleaning setting page.

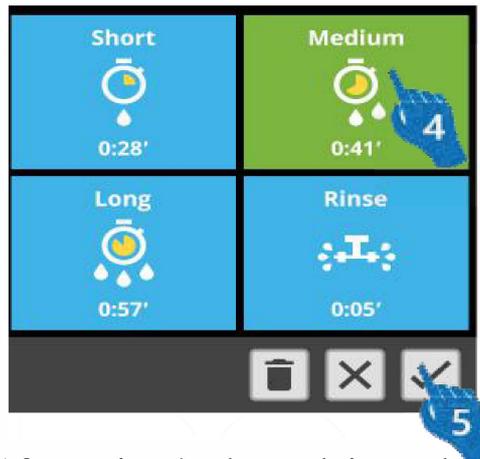
Fig 62



**Fig 63**

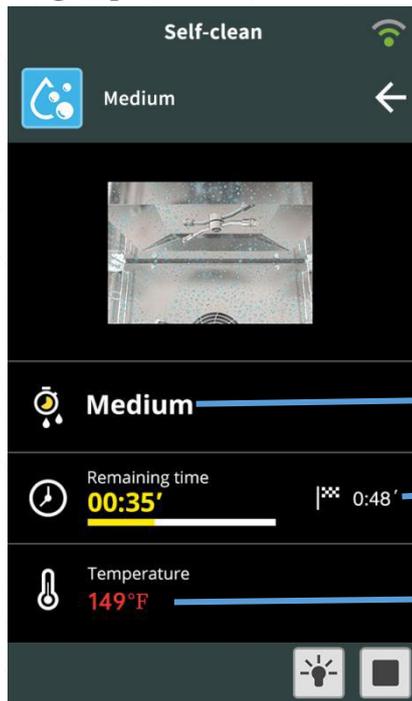


② Set the date and time of the cleaning process, e.g. in the fig63, the cleaning process is set at 22:30, Friday



③ After setting the date and time, select a cleaning process and click  to confirm the setting

## Cleaning in process



When this page shows up, it means the oven is undergoing cleaning. Noted: when in process, the cleaning cannot be stopped manually. When the cleaning is finished, the display will close automatically.

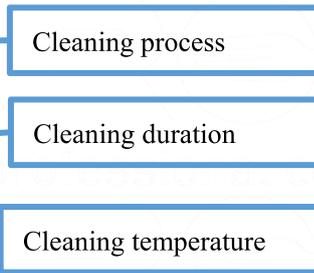


Fig 64

## Reminding message in cleaning

Washing completed, the screen will close automatically;

Detergent nearly exhausted, please refer to fig 66;

Water softener nearly exhausted, please refer to fig 67;

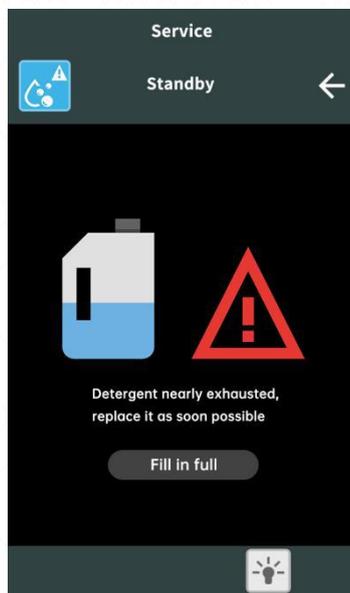


Fig 66

When this page shows up and the oven beeps, it means the detergent is nearly exhausted, please fill the medicine box and click "Fill in full".

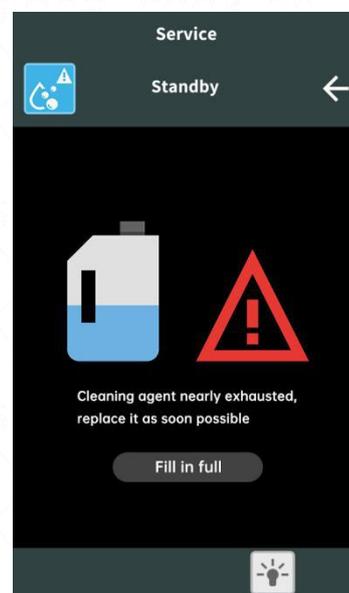


Fig 67

When this page shows up and the oven beeps, it means the water softener is nearly exhausted, please fill the medicine box and click "Fill in full".

## 3.9 Setup



Click the Setup icon to enter the settings page, where you can check consumption and other oven info



### Activity history

All activity history of a certain period can be checked here



### Diagnostic

The state of oven electric components or accessories can be checked here



### Consumption

the water and electricity consumption can be checked here



### HACCP

Here you can check HACCP data like cooking temp recording curve



### Oven settings

Here you can set up language, voltage and temp unit or other settings



### Service

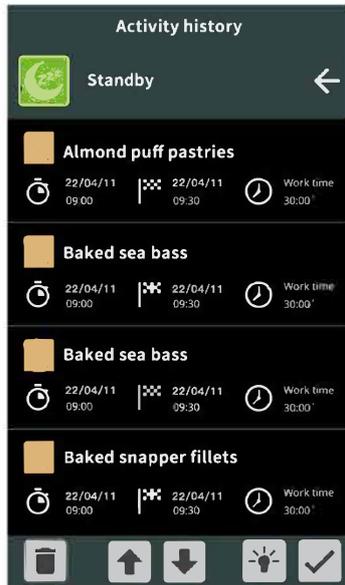
Here you can check the faults of electric components



Fig 68

### 3.9.1 Activity History

You can check all oven activities of a certain period (7 days) here.



#### Check activity history:

You can choose the activity history you want to check and also check the HACCP data (cooking temp recording curve here).

#### Delete activity history data:

Click , and then click  to confirm the operation.

Fig 69

### 3.9.2 Diagnostic

Here you can check the oven electric components' working state, e.g. door open/close, core probe temperature, voltage and frequency...

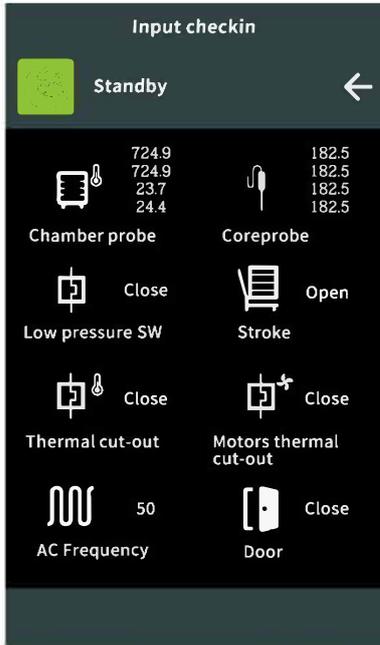


Fig 70



**Noted:** when there is a red point(warning), please DO NOT repair the oven by yourself, please disconnect the oven from water, gas and electricity supply and contact the manufacturer or authorized service center for help.

### 3.9.3 Consumption

Here you can check the consumption data of the oven from when its first use, e.g. electricity consumption, water consumption and working time...



Fig 71

**Noted:** the water, electricity consumption and working time are cumulative values, to restart

the recording, please click .

### 3.9.4 HACCP data

HACCP is short for Hazard Analysis Critical Control Point, it is an internationally recognized food safety controlling system that analyzes the crucial hazard controlling points and mainly controls the microbiological, chemical and physical hazards.

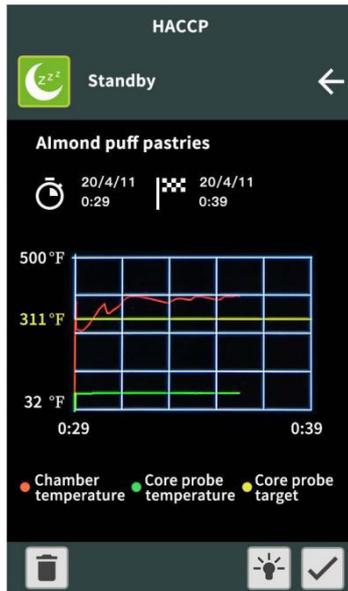


Fig 72

### 3.9.5 Oven setting

The oven settings include language, date and time, units, temp, system renovation, WIFI, product model, serial number and other info, among which, model and serial number and some other info are unchangeable.



Fig 73

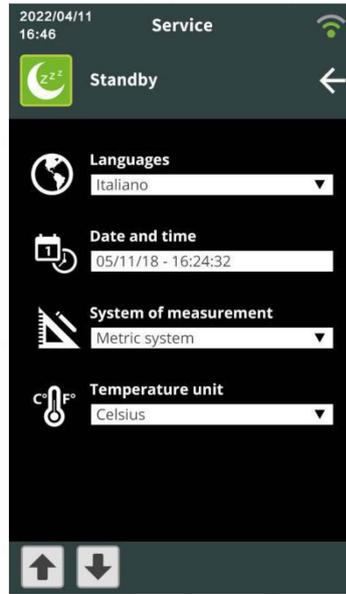


Fig 74

### 3.9.6 Service

The service function is mainly used to check the faults and maintenance.



**This function is exclusively reserved to technicians, the user is not allowed to do the reparation using this function by themselves. If during oven operation, faults occur, please contact the manufacturer or authorized service center for assistance service.**

## 4. MAINTENANCE



### Before starting using or maintaining the appliance:

- Carefully read the present manual;
- The operations shall be carried by professional personnel, do not let children do the cleaning without supervision;
- Please carefully clean the oven chamber and accessories.

### 4.1 Daily maintenance and cleaning

#### ◆ When doing daily maintenance, please follow the regulations in below:



Before any operation, please cut off the electric connection and wear appropriate protective items (like protective gloves).



The user is only entitled to do the daily maintenance operations, for special maintenance, please contact the assistance service center or authorized technicians.



The warranty will not cover any damages caused by incorrect maintenance (e.g. use of corrosive detergent) or lack of maintenance and cleaning.



Please clean the oven chamber every day to keep it clean and keep the stainless steel from any corrosion or damage.



When cleaning the appliance parts or accessories, Please DO NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents Caution! Never use these substance also when cleaning the appliance substructure/support;
- abrasive or sharp tools (e.g. abrasive sponges scrapers, steel bristled brushes, etc.);
- water, steam or pressurized jets.

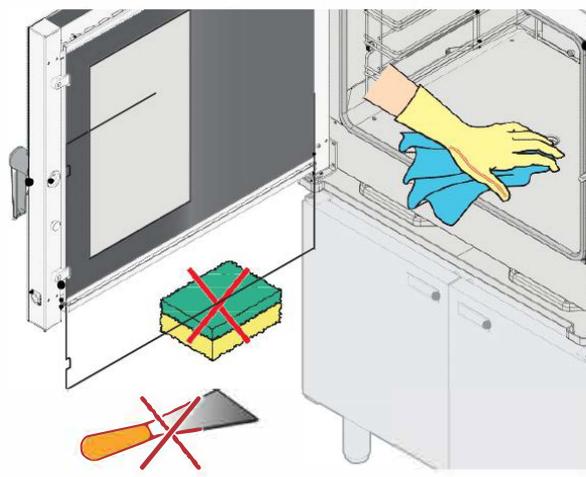


Fig 75

◆ **For first use, please pay attention:**

- Please let the oven run empty at 392°F(200°C) for 30 - 40 min in order to remove all the processing residue. After cooling down, please start a “Quick clean”, but if the temperature is over 284 °F(140°C), the “Quick clean” process will not start, the oven will start steam input and the fan will rotate automatically in order to cool down, when the temperature is below 284 °F (140°C), the “Quick clean” will start.
- Alternatively, clean the oven chamber manually using a cloth soaked in warm soapy water and then rinse and dry it.
- Before every use, carefully wash and dry accessories and trays.

◆ **Cleaning the oven exterior steel shell:**

- After the cooling down (if necessary, please use the fast cooling function), and then clean the the shell with soft cloth soaked in soapy water and then rinse and dry it.

◆ **Cleaning the oven chamber:**

- Clean the chamber daily to maintain a high level of hygiene, good steel state and good performance of appliance.
- Grease or food residue catch fire during cooking process causing harm to people or damage to the appliance itself. Everyday after using, please use soft cloth soaked in soapy water to clean the chamber and then rinse and dry it. please keep it as a daily maintenance.
- Attention! The cleaning and maintenance can only be done after the cooling down of the chamber (if necessary, please use fast cooling function). You can choose a washing program, or, alternatively, manually clean the chamber with soft cloth soaked in soapy water and then rinse and dry it.

◆ **Cleaning the plastic surface and the control panel:**

- Only use very soft cloth and a little amount of non-corrosive and non-abrasive detergent to do the cleaning.

◆ **Cleaning the trays:**

- Please clean the trays frequently: For easier operations, you could remove the trays

and use soft cloth soaked with soapy water to clean them manually, and then rinse and dry them.

◆ **Cleaning the inner and outer door glass:**

- After the cooling down (fast cooling function can be used), clean the glass manually with a soft cloth soaked with soapy water and then rinse and dry the glass.

◆ **Not using the products for a period of time(inactivity):**

- Please cut off the electric and water connections and clean the oven shell with cloth soaked with paraffin liquid in order to protect the stainless steel.
- Please keep the oven door semi-opened to guarantee air exchange.

◆ **Before starting to use the oven again:**

- Clean the appliance and accessories;
- Connect to the electric source and water source;
- Have the appliance checked before re-using;
- Restart the appliance at low temperature for at least 60 minute with no food inside.



It is highly recommended to have the appliance checked and maintained by authorized service center at least once a year to ensure perfect working and safety conditions.

## 4.2 After-sales service and technical support

### 4.2.1 Common faults and solutions

When a fault occurs, please cut off the water connection and try to get a solution referring to this table in below. If the problem cannot be solved following the advice in below, please contact the tech support service center providing the following information:

- purchase date;
- oven information from the rating label;
- any alarm information shown in the screen.

<b>Common faults and possible solutions</b>	
<b>fault</b>	<b>solution</b>
The oven cannot be turned on /complete shutdown	<ul style="list-style-type: none"> <li>- Check that the switch is turned on and that there is power</li> <li>- Check the oven protecting fuses are working properly</li> <li>- Check the safety thermostat</li> </ul> <p>If none of these solutions solves the problem, contact and Authorized Service Centre.</p>
The oven be turned on but cooking programs cannot be started	<ul style="list-style-type: none"> <li>- Check the oven door is close properly</li> <li>- Check the parameters are correctly set</li> </ul>
The oven does not cook evenly	<ul style="list-style-type: none"> <li>- The fans cannot work in reverse ( contact an Authorized Service Centre)</li> <li>- One of the fans is not working (contact an Authorized Service Centre).</li> <li>- One of the resistances is not working (contact an Authorized Service Centre)</li> <li>- The cooking chamber is overloaded with food to be cooked, distribute the food to allow air circulation.</li> </ul>
No water enters via the humidification tubes / no vapor generated in the chamber/error code E6	<ul style="list-style-type: none"> <li>- The water inlet is closed, open it</li> <li>- Incorrect connection to the water mains or suspended water supply, check both</li> <li>- Water inlet filters blocked by impurities, clean them</li> <li>- the water container run out of water, please fill the water container</li> </ul>

the door is closed, but water still comes out	<ul style="list-style-type: none"> <li>- Dirty or damaged seal, clean it or contact an Authorized Service Centre to replace it if damaged.</li> <li>- Door closing mechanism faulty, contact an Authorized Service Centre to replace it</li> <li>- Door handle loosened , check and fix it or contact an Authorized Service Centre to replace it</li> </ul>
The fan stops working during operation	- Faulty fan, contact an Authorized Service Centre to replace it

## 4.2.2 Error code

<b>Oven Alarm Table</b>			
code	significance	influence	solution
E1	Oven chamber high temperature protection	Oven stops working	Manually reset the the HTCO switch
E2	Oven fan motor high temperature protection	Oven stops working	Wait until the fan motor cool down
E3	Oven fan speed fault	Oven stops working	Contact the manufacturer or authorized service center
E4	Oven fan not working or fan speed sensor fault	Oven stops working	Contact the manufacturer or authorized service center
E5	Heating system fault	Oven works, but the temperature increases very slow (less than 37.4°F/3°C in 30s)	Contact the manufacturer or authorized service center
E6	Low water pressure	Oven works, but no humidification or cleaning process can start	Increase the water pressure
E7	Door open for more than 2h or magnetic switch fault	Oven stops working	Close the door, and if it doesn't work, please contact the manufacturer or authorized service center
E8	Open circuit of trolley relay (Only for oven with more than 16 trays)	Oven stops working	Push the trolley into the oven

## 4.3 Disposal



To prevent any tampering and consequent risks, before disposing of the appliance:

- ensure it cannot be used any longer: the power cable must be cut or removed (with the appliance disconnected from the mains);
- make sure children cannot be accidentally trapped inside the cooking chamber while playing and prevent the door from opening (for instance with tape or stops).

### ◆ Disposal of the screen battery:

- Do not dispose the battery with normal domestic waste, the disposal must comply with the local laws and regulations.

### ◆ Disposal of the appliance:

- the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight.
- Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources. An Illegal or non-correct disposal of the product will lead to sanctions being applied as per current legislation.

## 5. Technical specification and certification



**Before using and maintenance:**

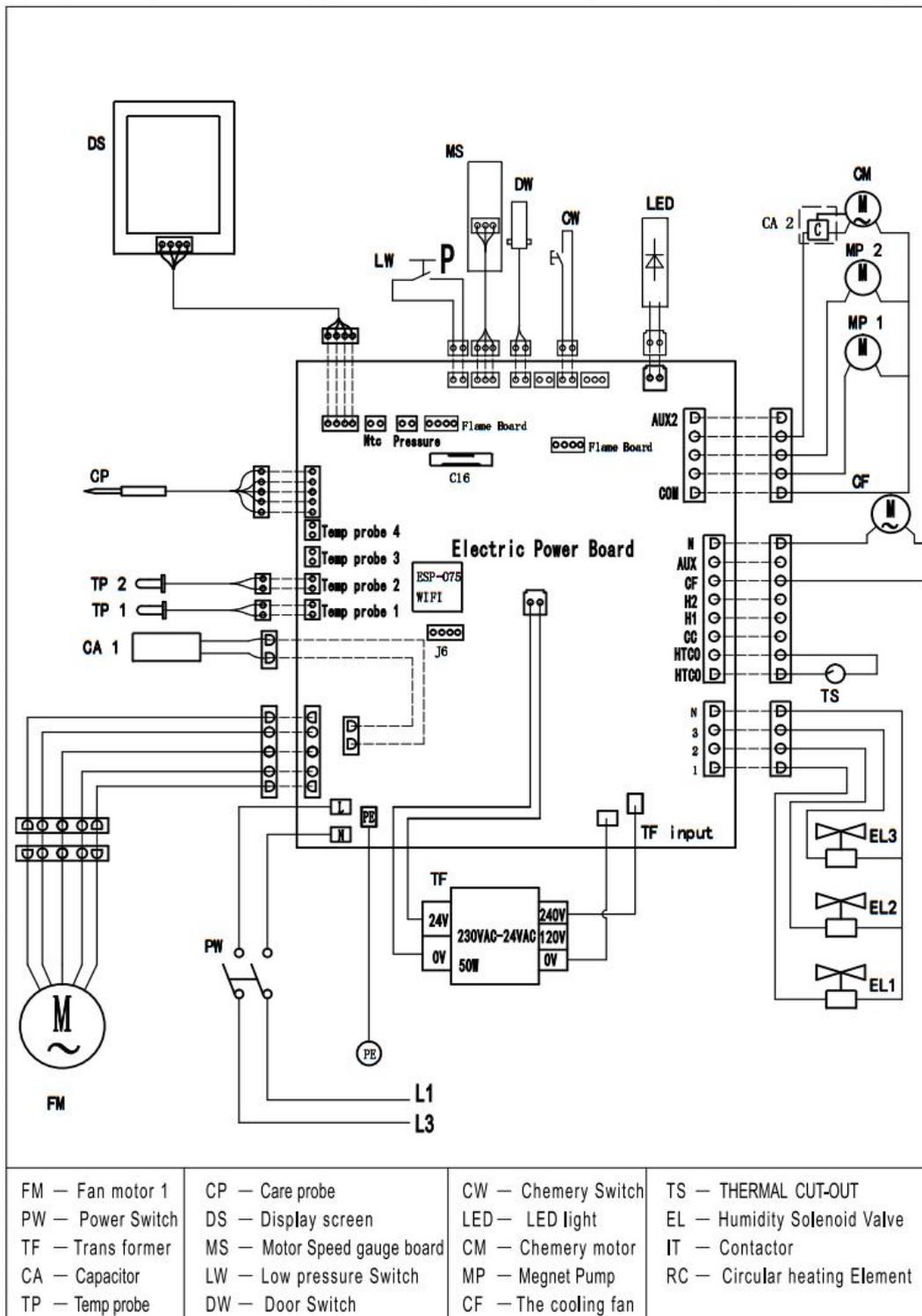
- Carefully read the present manual;
- Carefully check the the specification of your purchased product.

**AEC Series Oven Specification Table**

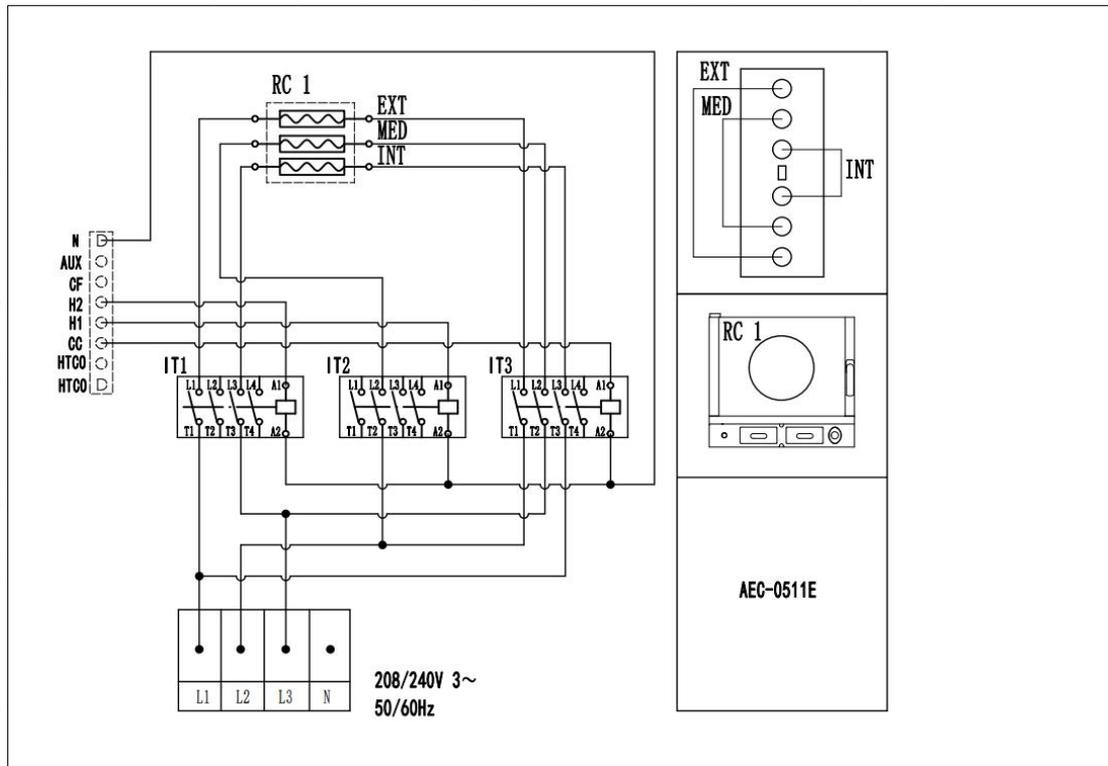
Oven model	AEC-0511E	AEC-0711E	AEC-1011E	AEC-0621E	AEC-1021E
Tray qty	5	7	10	6	10
Tray Dimension	GN 1/1	GN 1/1	GN 1/1	GN2/1	GN2/1
				18''×26''	18''×26''
Chamber capacity(L)	87	100	136	213	319
Oven dimension W*D*H(inches)	30.9*34.3*28	30.9*34.3*35	30.9*34.3*41.4	35.8*45.2*36.3	35.8*45.2*48.2
Temperature (°F)	86-500	86-500	86-500	86-500	86-500
Load per plate (lb)	40	40	40	80	80
Max. loading (lb)	200	280	400	480	800
Weight(lb)	209	266.3	300.7	353.6	435.6
Voltage(V)	208/240 3~	208/240 3~	208/240 3~	208/240 3~	208/240 3~
Single phase Current(A)	11.9/13.8	18.6/21.1	23.2/26.4	23.2/26.4	36/40
Rated Power (kW)	7.4/9.9	11.6/15.2	14.5/19	14.5/19	22.5/28.8
Power cord specification	SJTOW 5*11AWG FT-1 VW-1	SJTOW 5*9AWG FT-1 VW-1	SJTOW 5*6AWG FT-1 VW-1	SJTOW 5*6AWG FT-1 VW-1	SJTOW 5*5AWG FT-1 VW-1
Certificate information					

## 5.2 Circuit diagram

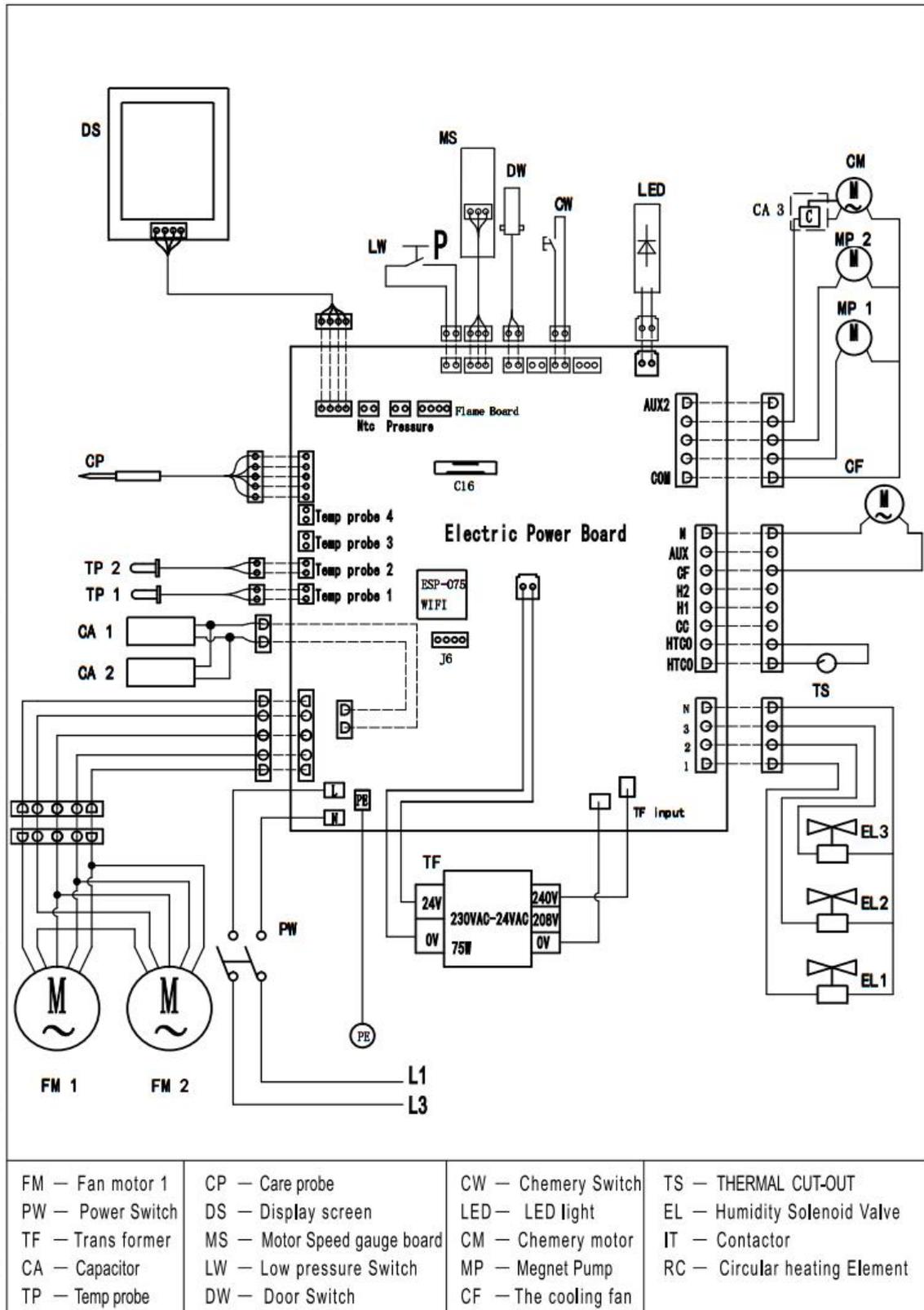
### 5.2.1 AEC-0511E Circuit diagram



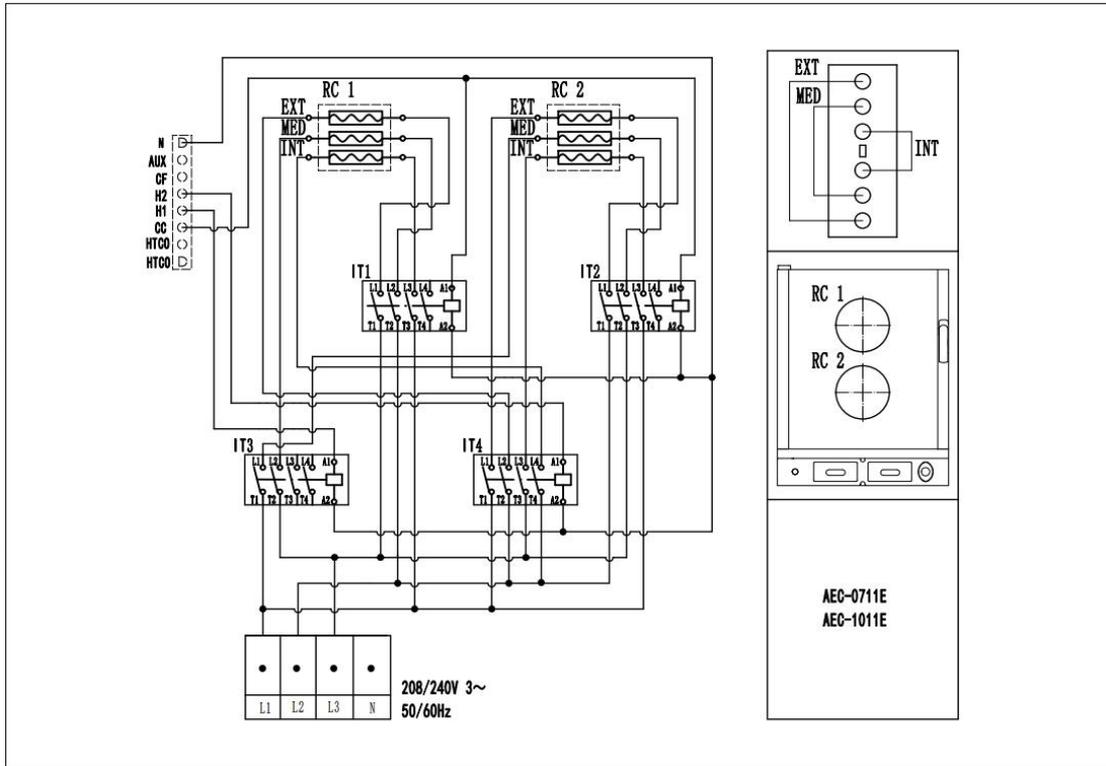
—AEC-0511E



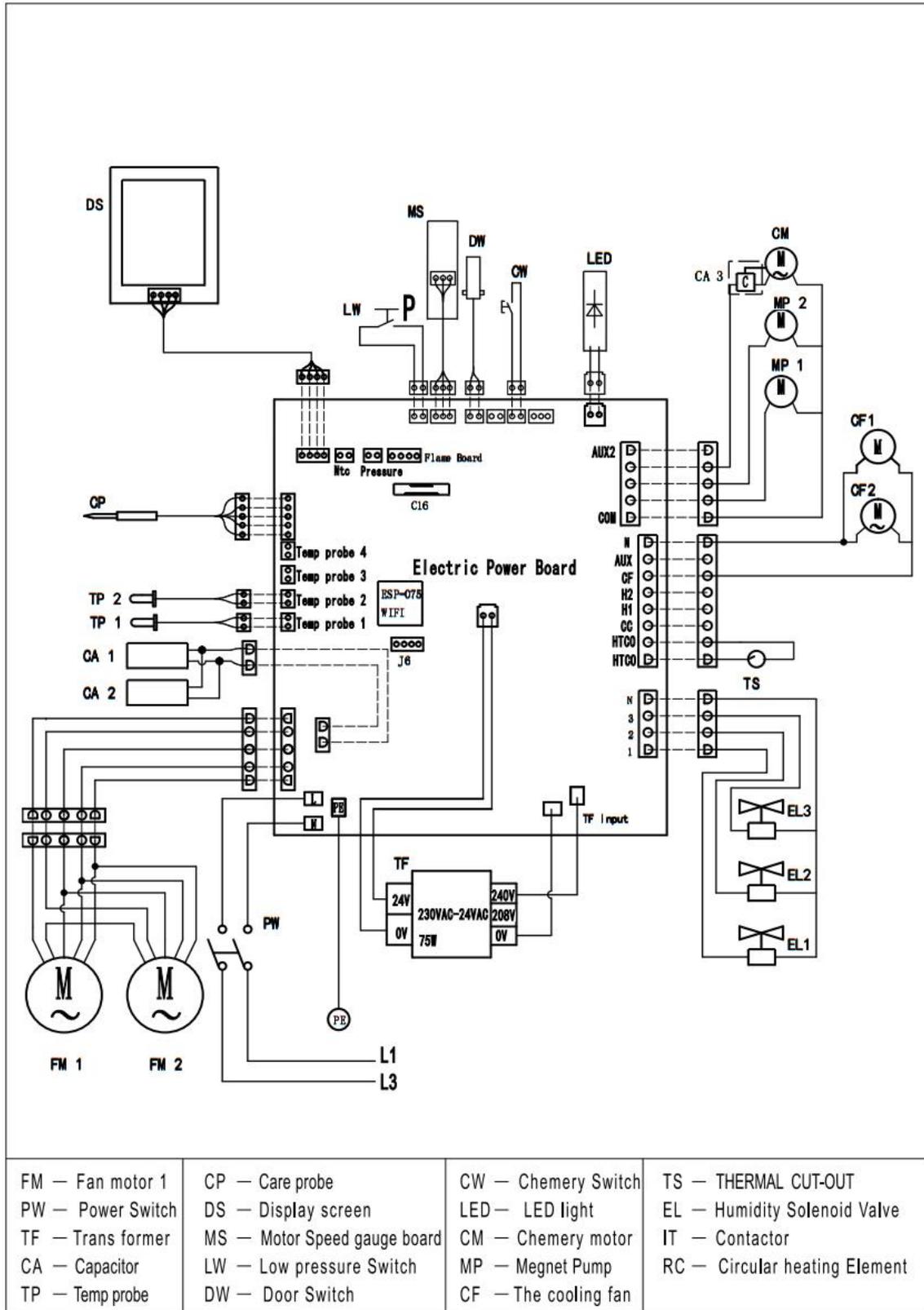
### 5.2.2 AEC-0711E/AEC-1011E Circuit diagram



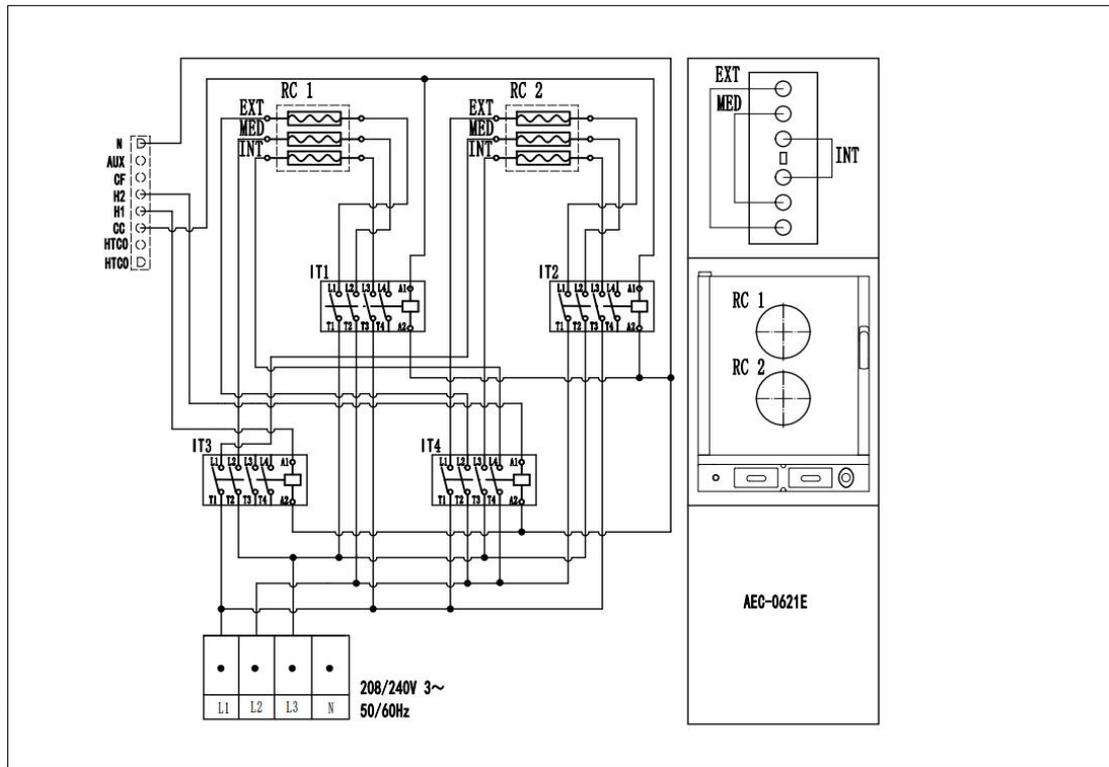
—AEC-0711E/AEC-1011E



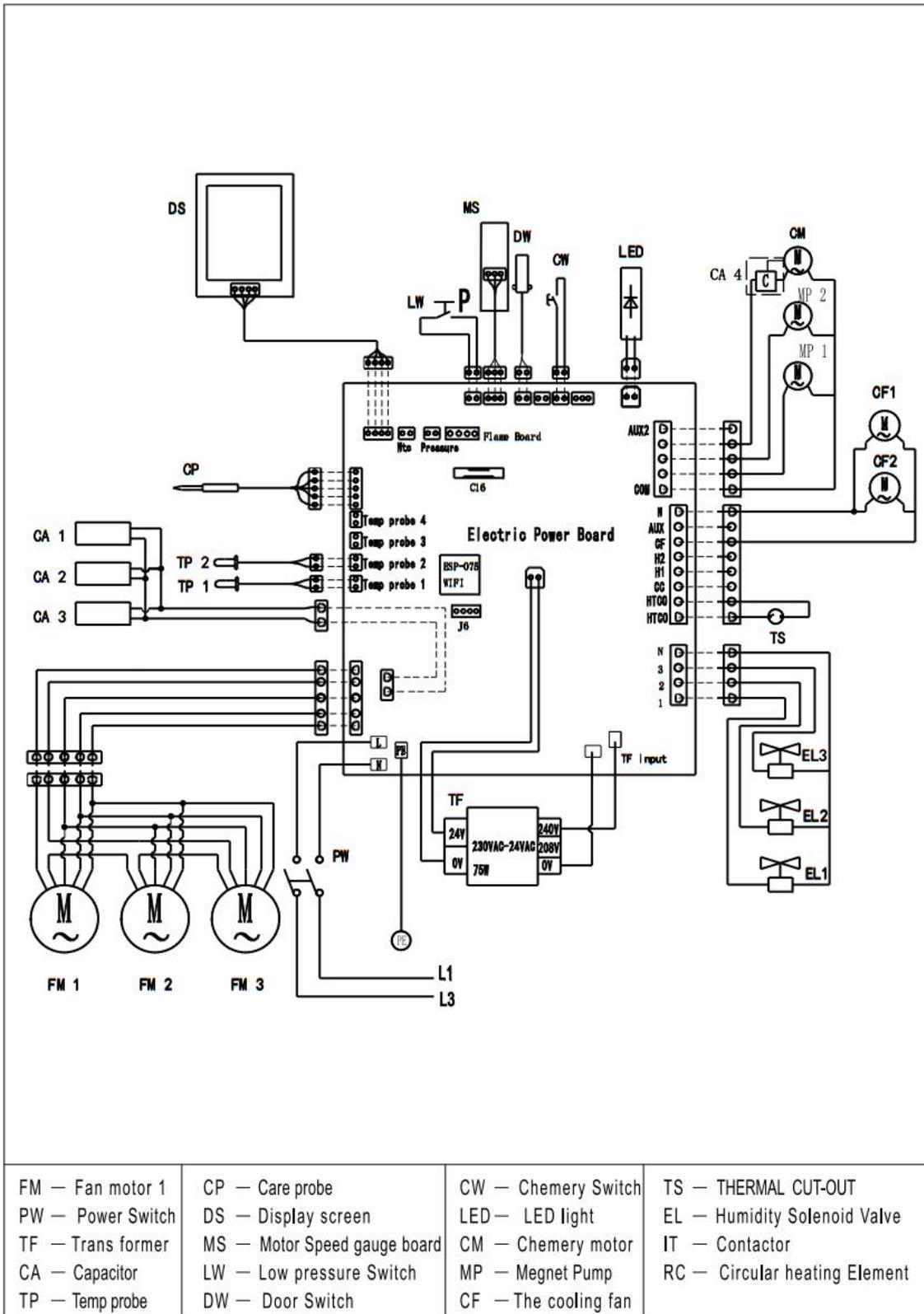
### 5.2.3 AEC-0621E



—AEC-0621E



5.2.4 AEC-1021E



—AEC-1021E

