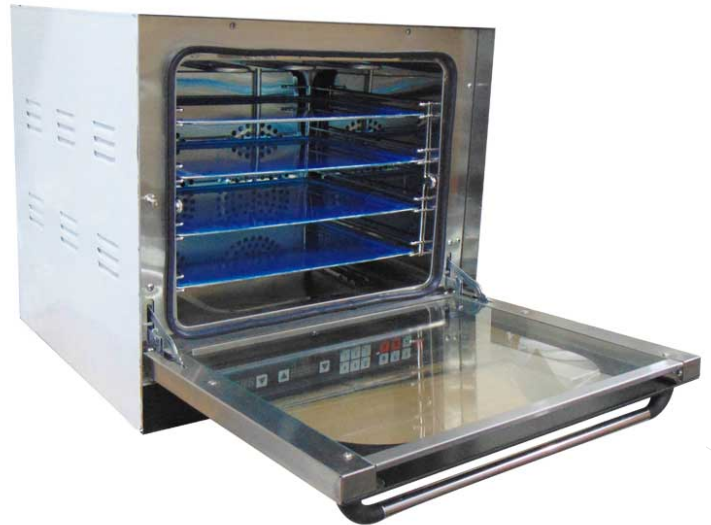




HORNO CONVECTOR ELÉCTRICO, PROGRAMABLE CON GRILL Y VAPOR **EB-4AE**



+56 23266 3368



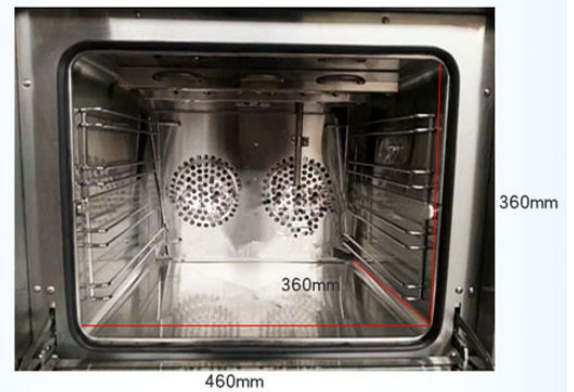
admin@fertequipment.com

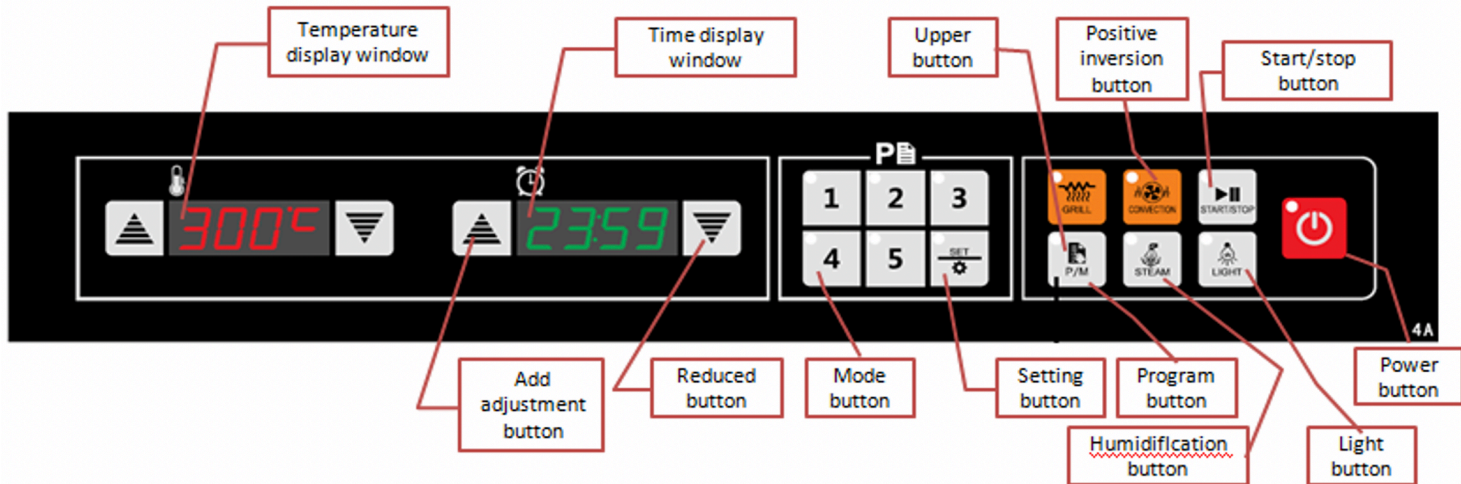


RUT: 76.567.166-3

EQUIPAMIENTO GASTRONÓMICO FERT LTDA.







ESPECIFICACIONES TÉCNICAS

Servicio postventa proporcionado: Repuestos garantizados

Garantía: 1 año

Uso: Hotel, Comercial

Fuente de alimentación: Eléctrico 220V/50hz

Tipo: Horno de convección / horno turbo

Instalación: encimera

Material: Acero inoxidable

Modo de control: eléctrico

Certificación: CE, RoHS, ISO9001

Potencia (W): 2600

Voltaje (V): 220

Lugar de origen: China

Número de modelo: EB-4AE

Función: Electrónico, con 5 menús programables

Medidas: 595 * 530 * 570 mm

Color: Plateado

Material: acero inoxidable

Motor del ventilador: 2

Bandeja: 4

Método de calentamiento: convección

Temporizador: 120 min

Rango de temperatura: 50-300 °C

Tamaño interior: 45 * 38 * 36cm

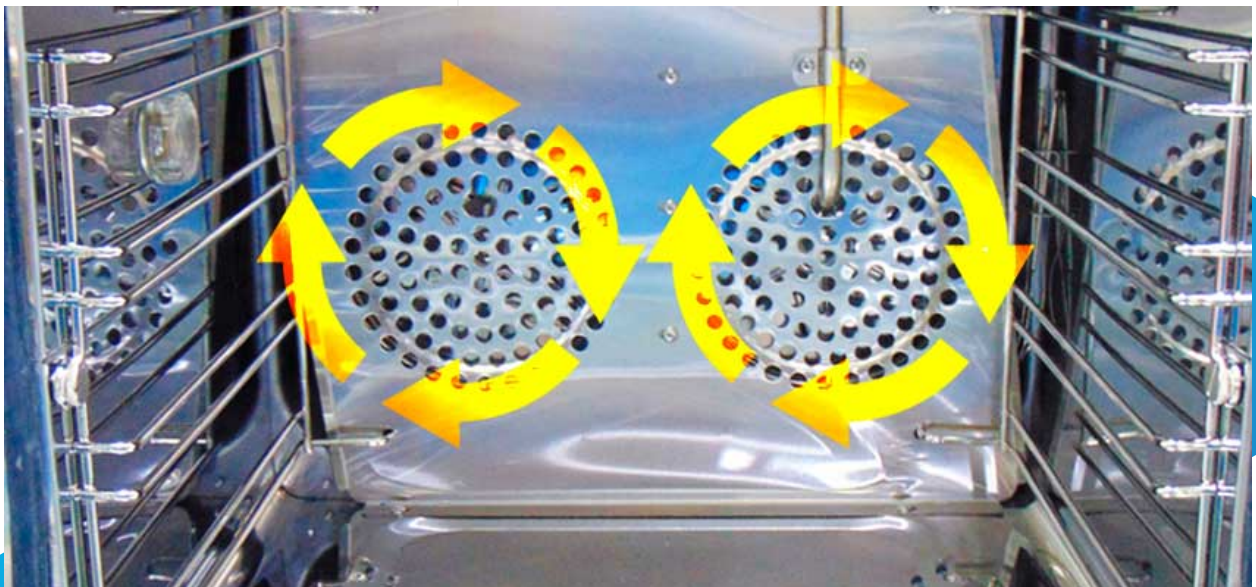
Peso: 39Kg



- **Ideal para uso comercial:** Negocios, minimarkets, supermercados, restaurantes, catering, eventos y más.
- Función de circulación de aire caliente con 2 ventiladores. Su sistema de convección **cocina el alimento de manera más uniforme** que con un horno convencional.
- Sistema de calefacción en la parte superior.
- Con función de gratinado.
- Incluye 4 bandejas (tamaño de cada bandeja: 44 x 31 cm).
- Capacidad: 45 litros.
- Medida externa: 59,5 x 53 x 57 cm.
- Medida del interior del horno: 45 x 38 x 36 cm.
- Doble capa de cristal en la ventana (para no quemarse).
- 2 controladores de temperatura de 50 a 300 °C.
- Temporizador de 120 minutos, y dispositivo de vapor y pulverización.
- De acero inoxidable.
- Eléctrico: Voltaje: 220V || Poder: 2.6 Kw.
- Modo automatico con 5 menús programables
- Temperatura de cocción programable en menú
- Temperatura de inicio del vapor programable en menú (comienza cuando la temperatura del horno supere la temperatura indicada en cada menú, rango 0 a 300°C)
- Tiempo de cocción al vapor programable en menú
- Tiempo de inactividad del ventilador del motor programable en menú (invertir después del final del apagado)
- Tiempo de ventilación invertida al final de la cocción programable en menú
- Temperatura de mantenimiento de producto programable en menú, rango 0 a 300°C, predefinida en 60 °C.
- Iluminación programable

Dos ventiladores de aire caliente

Incorpora 2 potentes ventiladores que generan circulación de aire caliente. La convección del calor durante la cocción hará que tus comidas se calienten de manera más uniforme.



Sistema de Grill

La calefacción superior hará que sus comidas queden con una textura exterior dorada. Adecuado para hornear más tipo de alimentos; además de sus 2 ventiladores de aire caliente.



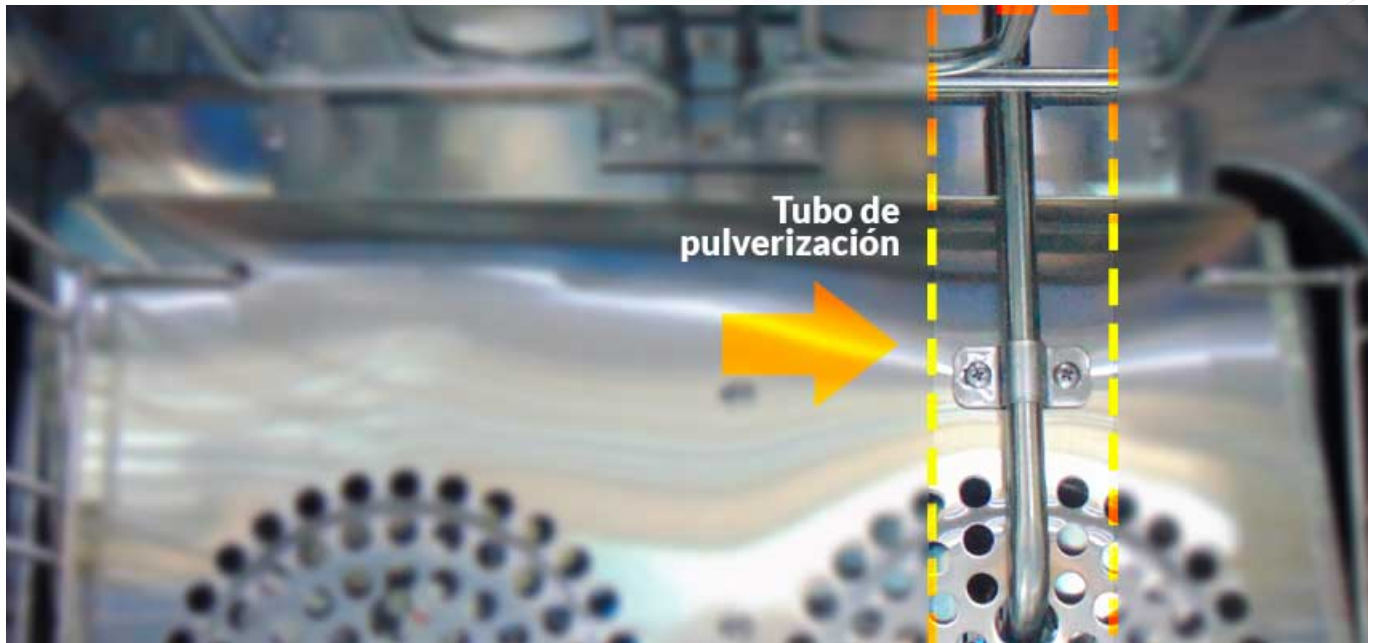
Capacidad de 45 litros. Espacio para 4 bandejas

Incluye 4 bandejas estándar (de 44 x 31 cm cada una) que podrá colocarlas dentro (espacio de altura entre cada bandeja: 7.5 cm).



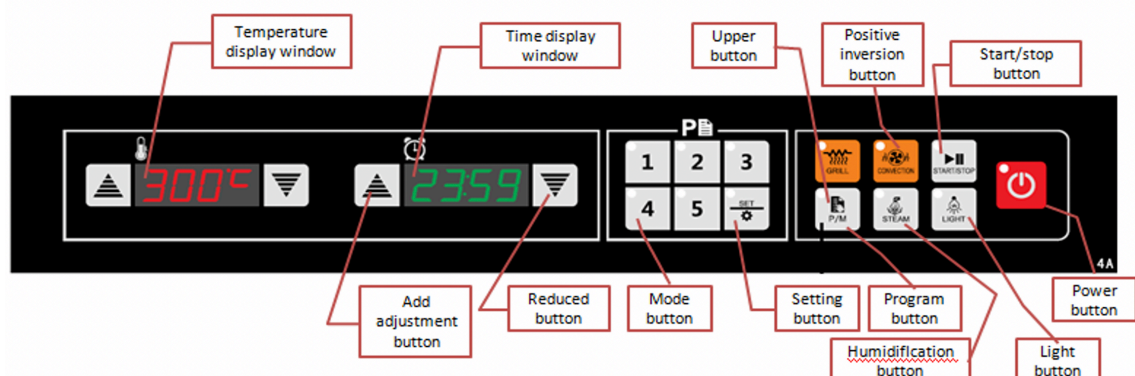
Humificador con válvula manual y automática

El Grill combinado con función de pulverización, vaporización y humedad. Consiga que sus tengan una mejor apariencia y sabor al cocinarlos.



Modo automático con 5 menús programables

- Temperatura de cocción programable en menú.
- Temperatura de inicio del vapor programable en menú (comienza cuando la temperatura del horno supere la temperatura indicada en cada menú, rango 0 a 300°C).
- Tiempo de cocción al vapor programable en menú.
- Tiempo de inactividad del ventilador del motor programable en menú (invertir después del final del apagado).
- Tiempo de ventilación invertida al final de la cocción programable en menú.
- Temperatura de mantenimiento de producto programable en menú, rango 0 a 300°C, predefinida en 60 °C.
- Iluminación programable.



Panel de vidrio templado a prueba de explosiones

- Vidrio con efecto espejo que le da un aspecto más elegante y moderno.
- Ventana de vidrio templado por donde podrás ver la comida claramente.
- Gran resistencia al calor y capacidad de captación de energía para no quemarse.



Fácil de limpiar

Diseño amplio y de gran capacidad (Medida interna: 45 x 45 x 35 cm). Fabricado en acero inoxidable.



Ejemplos de lo que puedes hornear

Pizzas, tartas, empanadas, pollo, medialunas, galletas, alitas, kekes y más.



GARANTÍA
12 meses

Certificaciones



EQUIPAMIENTO GASTRONÓMICO FERT LTDA. RUT: 76.567.166-3 admin@fertequipment.com +56 23266 3368

Professional Manufacturer

Perspective Convection Oven

Instruction Manual



Warning

1. ! Any modification, improper installation, adjustment, repairmen or maintenance may lead to property damage or casualties, any adjustments or maintenance should contact the supplier and conducted by trained professional
2. ! For your safety, please do not store or use flammable and explosive gases, liquids or objects in the vicinity of the products
3. ! This appliance should not be operated by those with physical weakness, slow response or mental defects (including children) unless they are guided or assisted safely by their guardians.
4. ! Children should be overseen to ensure that they don't play with this appliance.
5. ! Be careful to keep the operation instruction. If the machine is used by others, Please give the guidelines to others together.
6. ! Do not store any explosive or other flammable gas, liquids or goods in the vicinity of the operation place.
7. ! If the appliance is located close to walls, partitions, kitchen equipment, decorative plates etc, it is recommended to use the equipment and facilities of non-combustible material, or they should be covered by appropriate non-combustible insulation material. And pay close attention to fire safety regulations.
8. ! The machine enclosure must be grounded to ensure safety, Thanks for your cooperation!

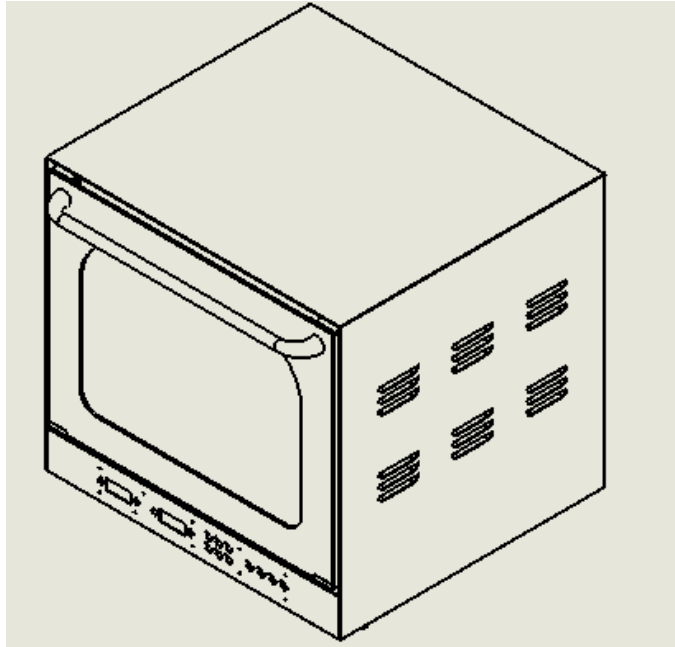
1. Profile of Function & Structure Diagram

1.1 Profile of Function

The EB-4AE Perspective Convection Oven is designed and developed by the company and absorbs the advantages of similar products at home and abroad. The utility model has the advantages of novel style, reasonable structure, convenient operation, all stainless steel making, sturdy and durable, and easy maintenance. There is a hot air circulation system, the temperature convection during cooking makes the food more uniform; the setting of 120 minutes makes the cooking more convenient and quick; the surface fire heating function makes the food surface golden yellow; with steam moisture combination function, The best results can be achieved when

cooking food. It is the ideal equipment for the cooking of all fresh and frozen bread, flour, meat products and all the gourmet products.

1.2 Structure Diagram:



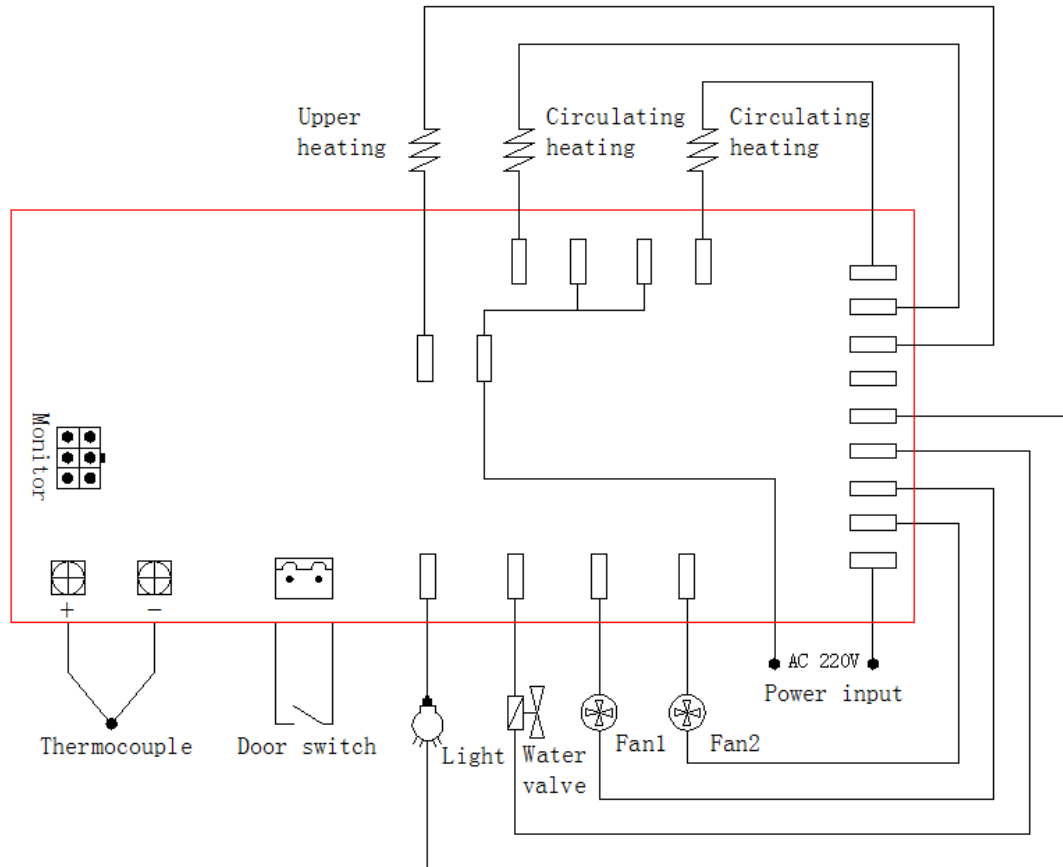
EB-4AE

Operating principle

- 1.Hot air circulation function
- 2.Time control function
- 3.Upper Heating Function
- 4.Spray function

2、 Electrical principle and basic parameters

2. 1.Electrical Principle



2.2. Basic parameters

MODEL	EB-4AE
PRODUCT	Perspective Convection Oven
Voltage (V)	220-240
Power	2-2.2kW
Frequency	50HZ-60HZ
Dimension (mm) EB-4AE	595x530x570
Temperature of inside chamber (°C)	50-300
Timer ranges	From 0 to 99minutes

3、 Attention

3.1 Transportation and storage

During transporting, the products should be laid down carefully to prevent severe shock; packaged furnace should not be stored in open air for a long time, it should be

placed on well-ventilated, non-corrosive gas storage and could not be inverted. Take anti-rain measures when there is any temporary storage

3.2 Installation & Attention

Installation

1. All power equipment and circuit wiring must be installed according to safety standards by qualified electrical personnel
2. Check Installation place
 - Check the electrical connection and see if it is required to connect according to the instructions before installation.
3. Rubber Feet
 - Do not use the product without installing of the rubber feet.
 - Please install the rubber feet on the device
4. Installation location requirements
 - The product must be placed in accordance with the instructions in a solid place.
 - Put your product in a place easy to connect wires and easy normal maintenance.
 - Departure from the walls or obstacles with distance of 10 cm.
 - All of the oven must be placed above the solid table or rack device.
 - If the product is placed in the wall place, keep away from combustibles material.
 - Installed your product in a well ventilated, equipped with a good fire extinguishing equipment.
5. Removed the film adhesive on the surface of product before use.
6. Electrical Connection
 - The connection of the power cord must be in accordance with electrical safety standards.
 - Check the voltage and frequency, see if they comply with the request parameters on the product nameplate before connecting.
 - A bipolar switch must be installed between the product and the power cord. When the machine is in the load operation, the voltage error does not exceed $\pm 10\%$.
7. Power Cord Connection
 - Use an appropriate screwdriver to firmly fasten and fixed the cable.
8. Water Inlet connection
 - Use the water inlet pipe to connect water taps with electromagnetic valve inlet which on the rear of the box, and add a filter on fitting end of water pipe against blocking of the electromagnetic Valve.
 - Excess steam will be discharged from the exhaust pipe, which on the back of the oven.
- **Attention**
 - This product must be connected to the ground in safely before use
 - When connecting the power cord, please operate as shown figure: Insert copper bridges and power lines under the screw, carefully tighten the power cord and

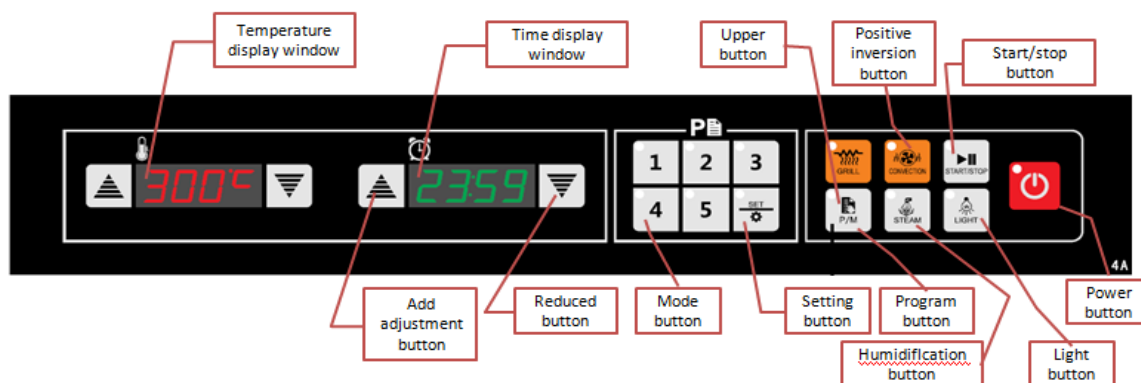
make the copper bridge rest on the power cord firmly.

- If the connection is improper, it may cause joint heating, and burn off power cord.
- The voltage of power supply on this equipment must agree with the voltage of power supply on the product card.
- Behind the furnace is equipped with a grounding screw, the copper wire should not be less than 1.5M m², and it should be securely connected with ground which meet the safety requirements.
- After installation, you should check all wiring for loose ends, whether voltage is normal, and whether the safety connect ground is credible.
- Fixed wiring of the device must be connected with all-pole disconnect switch according to wiring rules. And on each pole switch should have at least 3mm contact separation, and suggest installing earth leakage protection switch. For easy operation, not allowed to pile up things in front of switch.
- Do not store any flammable items in the vicinity of the installation location. Ambient temperature is lower than 45°C, relative humidity is below 85%.

Special Remarks

1. Not suitable for home use. This product is a commercial machine to be operating by a trained chef.
2. it can not be shaken and tilting when operation.
3. Do not disassemble and refit the product, which will lead to serious accidents.
4. Please don't open the enclosure of the product. Product inside contains high-voltage circuit. disassembling shell may lead to electric shock.
5. Please make sure to pull out the plug and cut off the power before cleaning.
6. Please don't use jet water to clean the machine. water is conductive and it may cause an electric shock due to leakage. .
7. Please don't pat it and lay the goods on it. Wrong operation will cause damage.
8. Please don't touch the oven when it's occupying because high temperature will cause scald.
9. Please disconnect power as soon as possible when thundering to avoid damage to the product.
10. Prohibit using any hard, sharp objects damage control panel.
11. Only for food baking, any other use is inappropriate.
12. Please turn off the switch after finish the works.
13. It's dangerous for unprofessional people to maintain in addition to qualified service personnel.
14. If the power cord is damaged, in order to avoid dangerous, it must be replaced by the manufacturer or the maintenance department or other qualified persons.

4. Operating Instructions



1. In the manual mode (5 manual modes), press the corresponding mode to setting temperature flashing and the corresponding mode setting. Setting time Press and to adjust the parameters, press key to save the data.

2. In the automatic mode, Press the key, When the light is on for mode 1, press and to adjust the temperature and time, press to Switch mode 2 and adjust until exit.

3. System parameter setting: Press and hold the button key for 2 seconds in the off state, temperature show: 'Lock' Time show: Press "Digital Key" to adjust to 168, Press to enter code display, press and Adjustment parameter, Press key to Switch code and save data, Press to exit parameter setting or automatically drop out for 5 seconds later

4. Factory parameter recovery: in the off state Press and hold key 2 second and temperature show: 'Lock' time show . Press "Sensitive key" to adjust to 123, press Key to restore

After the settings are saved, will show the PREH preheating code (start preheat) in time window. When the inside chamber temperature reaches the setting temperature, when show "food" code in the time window (indicating that Open the door to put the food), closed the door after put the food. Enter the working state Automatically

N0.	Code	Setting range	Factory settings	Function description
1	<i>SPH</i>	5°C-300°C	260°C	locked Highest temperature
2	<i>SPL</i>	5°C-300°C	5°C	Locked Lowest temperature
3	<i>AdJ</i>	-50-50°C	0°C	Temperature calibration
4	<i>HYS</i>	1°C-50°C	2°C	Temperature difference

5	<i>Stt</i>	0-300°C	135°C	Steam start temperature,(Start when the oven temperature exceeds this temperature)
6	<i>SAE</i>	1-30	5	Manual steaming time(1=0.1second 5=0.5second)
7	<i>FANr</i>	30-300second	90second	Motor Fan forward reversal time
8	<i>FANS</i>	5-90second	13second	Motor Fan downtime (reverse after the end of the shutdown)
9	<i>HoLd</i>	0-300°C	65°C	Holding temperature
10	<i>LAMP</i>	1-120second	30second	Lighting output delays seconds after (<i>LAMP</i>) shut down
11		<i>o1</i>		Press the button to light the output, release the button light to turn off
12		<i>to9</i>		Press the button to light the output, then press the button to light it off

5. Routine inspection & Cleaning & Maintenance

5.1 Routine inspection

- Always conduct routine inspections. Always check the products, and serious accidents can be avoided.
- When circuit or machines at failure, stop using.
- Pay attention to check the status of machines before and after use everyday.
- Check and see whether the machine is tilted. Whether control panel is broken before using.
- Check whether there are aging, cracked or broken wires.
- Check whether there is peculiar smell, offensive smell or vibration noise.
- Check and see whether temperature is under controlled, whether there is leakage phenomenon. Whether power is normal?

5.2. Cleaning and Maintenance

- Cut off the power before maintenance. Make sure the oven is cooling down when cleaning.
- Clean up residual oil and residues in oven regularly to keep the inside of oven and furnace clean. It is not allowed to use acidic cleaner.
- Removed the racks or trays from inside chamber and put into water with cleaner. And use dry cloth to clean inside chamber first, then use wet cloth.
- It is not allowed to use water to spray it directly, prevent moisture infiltration to damage electrical performance. and hindering electric shock accidents.
- Add the grease to the active place of the door at least every year to keep the lubrication

- Must be regularly tested by an experienced professional and technical personnel.(commend at least once a month)
- Cut off power switch when not use the machine at any time.
- When out of service for long period, the oven should be cleaned and stored in Well ventilated warehouse without corrosive gas.

6.Malfunction & solution and warranty

6.1 Malfunction & solution

Malfunction	Inspection
Fuse blow	Replace the fuse
The power of the oven will be cut immediately when the power start	whether the power switch is matched

The above fault status are for reference only. If any fault occurs, stop using it immediately and notify professional and technical personnel to check and repair as soon as possible!

6.2 Guarantee Clauses: the product will be maintained for life.

- A. The term of validity for “three guarantee” is: six months
- B. The acknowledgement on the term of validity for “three guarantee”: calculating it from the day of sale, deduct the day of delay ,which results from the repair or without accessories .If the last day of the term of validity is a legal holiday, take the next day of the holiday as the last day of the term of validity.
- C. Belong to one of the following circumstances, practice reasonable charge for repair:
 - a) More than the term of validity
 - b) Have no voucher and note of the term of validity, except those who can prove in the day of the term of validity.
 - c) The content of the voucher do not tally with the product sign or it has been altered.
 - d) Not use the product according to the instruction of usage and maintenance, which result in the damage
 - e) The damage from the force majeure
 - f) The parts being the substitutes of maintain all belong to our factory.
 - g) About the product fault, my plant will not compensate for other obligation which is out of the guarantee.