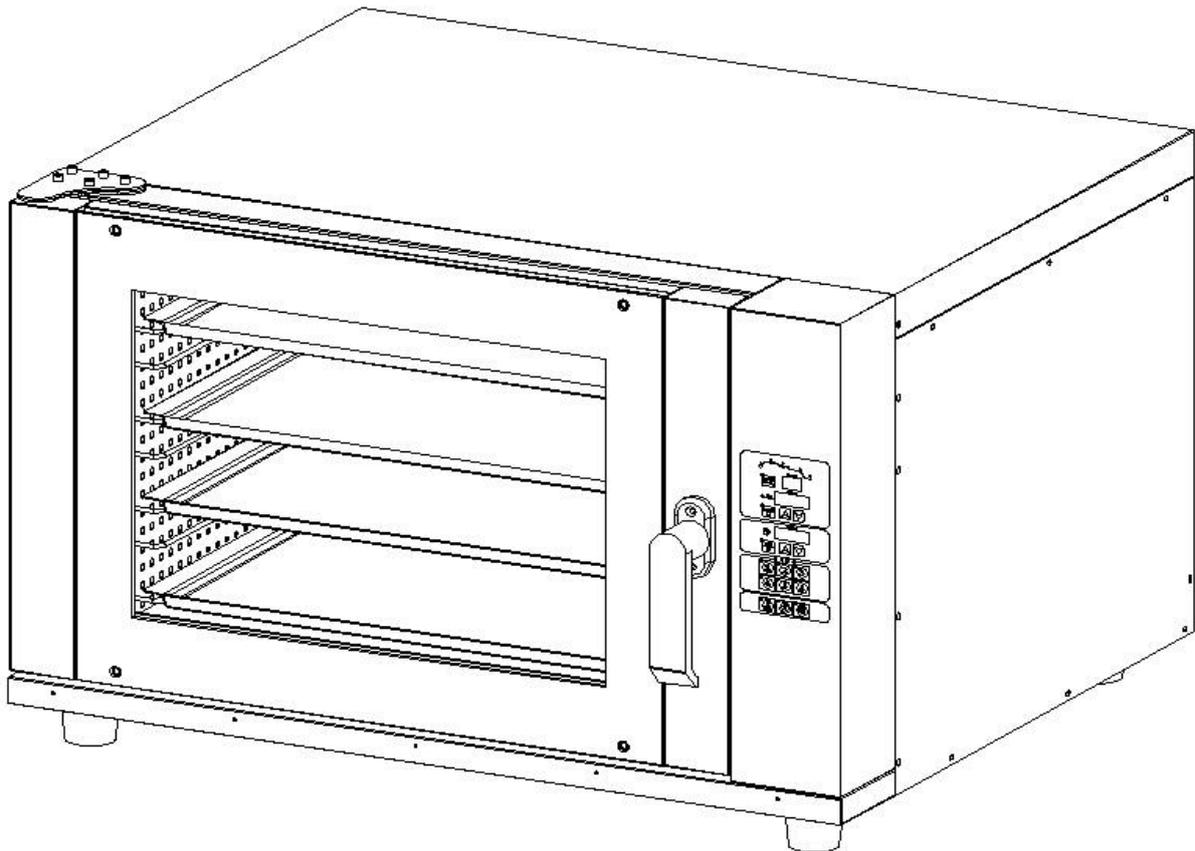
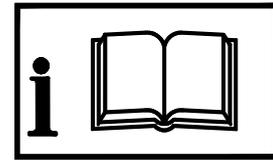




# **USER MANUAL**

**Electric Convection Oven  
with Steam:  
ECO-920S**



Thanks for your using of our company product, in order to ensure the product performance, give full play to the role, please have a read of this manual to avoid unnecessary loss and damage, and get a further study of our product characteristic、 installation and operation. Also please keep the manual for further reference.

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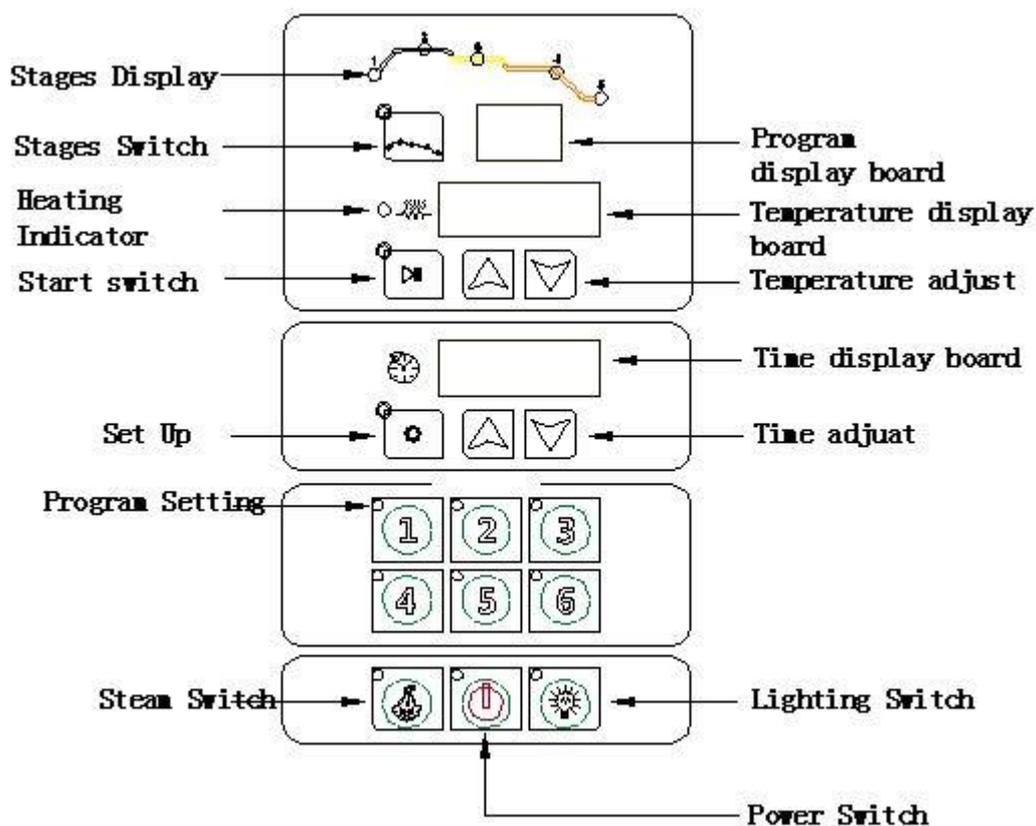
### 1. Safety instruction



Warning:

1. Please confirm the power supply is suitable for the machine using. Also please confirm if the power socket match the power wire parameter.
2. Please use the oven within the limits of the temperature according to the data plate. Also the ground lead must be connected.
3. Don't place any fire goods near the oven, and don't do washing and painting beside the oven.
4. Please prevent other things from dropping inside the oven, which may cause short circuit problem by touching the resistance wire.
5. The power must be put off before open the oven door, also operator can't leave the oven alone when it heating up.
6. Never clean the oven during it working, and never use gasoline to clean.
7. Don't using the damaged power wire, if there are any damaged spare parts, please replace it before using in case of electric leakage.
8. Before cleaning or maintaining the oven, please turn off the power first.
9. Sharing the ground wire with other machine is forbidden.
10. The oven should be installed and maintained by professional electrician.

### 2. Control board operation instruction



1. Turn on the power, choose a program number, such as 0, then the program display board would display "nX" which means the machine go into manual mode. Press "Set Up" switch and you can adjust the temperature and time, then press "Set Up" again to save the data, and the program display board would display "n1" which means you have finish the program 0 setting.
  - 1.1 You can repeat these procedures to set up 0~0 programs.
  - 1.2 When you want to use these programs, please turn on the power, press 0 button, then press "Start" button to start program 0, if you want to switch to program 0 during cooking, you can press "Start", then press 0 button, then press "Start" again, and the machine would start cooking under program 0.
2. Turn on the power, press "Stages" switch, then the program display board would display "PX" which means the machine go into auto mode, now you can choose a program, such as program 0, and the temperature and time display board begin to blink, now you can adjust the temperature and time, then press "Set Up" switch, the program display board would display "RX", now the temperature display board stands for the duration of steaming, and the time display board stands for the blank distance between each steaming, adjust the parameter, then press "Set Up" to save the data of first stage, then repeat these procedures to set up all five stages.
  - 2.1 When the time display board display "food", this means you can put in your food, close the door then program display board display "P1" and the time display board display "X:X" which is the whole time of all stages, and when machine working under auto mode, the temperature and time can't be changed, and the stages can only run forward, if you want to change the parameter, you should reset the date base on the procedures above.
  - 2.2 If you want to switch to program 0, you can press "Start", then press 0 button, then press "Start" again, and the machine would start cooking under program 0.
3. Press "Lighting" to turn on the light inside the chamber, and the light would turn off after 30 second.
4. Long press "Power" switch for 5 second to turn off the machine.
5. When the machine is power off, open the door and long press the "Steam" switch for 5 second, and the machine can cool down quickly, press "Steam" switch again to stop.

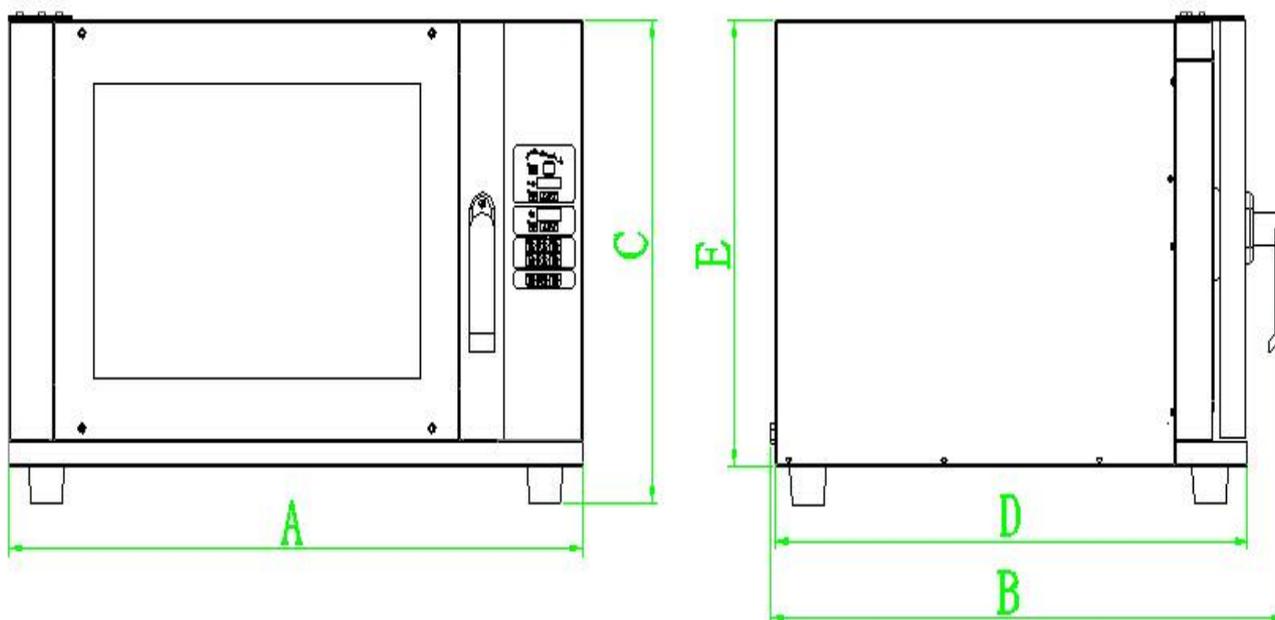
### 3. Functions

1. Circulation heating, and the temperature is in the form of convection motion when cooking, which make the food get heated more evenly.
2. 120 minutes timer.
3. Surface heating function is optional.
4. Spray function is applicable.
5. Stages cooking function which means you can set up the temperature/time/duration of steaming and the blank distance of each steaming

of 5 stages at most, then the machine can automatically cooking under the program.

- Heat dissipation function, can cool down the machine quickly.

#### 4. Machine illustration diagram



MODEL	A (MM)	B (MM)	C (MM)	D (MM)	E (MM)
ECO-920S	920	825	595	755	550

#### 5. Installation instruction

- All the electrical power unit and circuit connection must be installed by qualified electrician with safety standard.
- Connection must be based on requirement.
- Make sure the rubber feet have been installed securely.
- Product should be placed in a well ventilated room on solid platform, and we suggest to leave at least 10cm space between the product and the wall or barriers. Also place the product away from the combustible materials and equipped with fire extinguisher.
- Remove the packaging film off the surface.
- The power wire should be connected in accordance with electrical safety standards. Make sure the voltage and frequency conform to the parameter. And please install a double pole switch before connection. When the product working, the voltage error should be under  $\pm 10\%$  (**PS: the product must be connected to ground.**)

7. Connect the cable to the power supply fixed by using a screwdriver according to the connection diagram, then loosen the screw inside the power point and plug the cable in, make sure the sheet copper compress the power line tightly. If the connection is incorrect, it may cause joint heating and burning off the power cord.
8. Connect the water inlet behind the case to the water pipe with the configured bellows, and add a strainer on the water pipe joint in case of magnetic value block. Also there is an exhaust pipe behind the case for needless steam to exhaust.

## 6. Operation instruction

1. Normal using: Turn on the power, press  $\odot$  button, then press "Set Up" switch, adjust the temperature and time, then press "Set Up" switch again to save the data, then press "Start" switch to start cooking.
2. Program setting: Turn on the power, press  $\odot$  button (or other numbers), then press "Set Up" switch, adjust the temperature and time, then press "Set Up" again to save the data.
  - 2.1 To use the program: Turn on the power, press  $\odot$  button (or other numbers) , then press "Start" switch to begin.
  - 2.2 To switch to another program, power is on, press "Start" switch to stop cooking, press  $\odot$  button (or other numbers), then press "Start" switch again to begin.
3. Stages setting: Turn on the power, press "Stages" switch, then press  $\odot$  button (or other numbers), press "Set Up" switch, the program display board display "P1", now you can adjust the temperature and time (350°C and 99 minute at most), then press "Set Up" switch again, the program display board display "A1", now you can set up the duration of steaming (can steam 3 second at most, the parameter are 0~30, 10=1 second) and the blank distance of each steaming (can set 2 minute at most, the parameter are 0~120, 1=1second). After finish setting the data of steaming, press "Set Up" switch to save the data of first stage, then repeat the procedures above to set up all five stages, if there are any stage is not using, just set "0" for all the parameter.
  - 3.1 To use the program: Turn on the power, press "Stages" switch, then press  $\odot$  button (or other numbers) and press " Start" switch to begin. When the machine is working under auto mode, the time display board would display the whole time of all stages, and the temperature display board would display the current temperature. And if you want to use the steam function, you need to press the "Steam" switch, then it would steam base on the preset data.
  - 3.2 To switch to another program, the machine should be working under auto mode, press "Start" switch to stop cooking, press  $\odot$  button (or other numbers), then press "Start" switch again to begin.

## 7. Warning

1. If you want to clean, repair or move the machine, please pull out the plug first.
2. Please don't touch the switch or plug with wet hand.
3. The machine can't be flushed directly, and please be careful don't let any water flow into the switch when cleaning.
4. Keep the children from touching or using the machine.
5. The ground wire must be connected, all the connection must be reinstated after maintenance.

## 8. Maintenance

1. Please pull out the plug first before maintenance, and clean it after cooling down the chamber.
2. For daily cleaning, you can use a dry cloth to wipe off the grease on the chamber, don't flush the chamber with water directly. For cleaning the baking stone, please take out the baking stone, use a fur brush to clean its surface, and rinse it with water then dry it. **(Don't use any cleanser to clean the baking stone, because the baking stone can strongly absorb the water, so that the cleanser would be absorbed at the same time, which may affect the flavor of the food.)**
3. We suggest maintain the machine by qualified electrician once in a month.

## 9. Trouble shooting

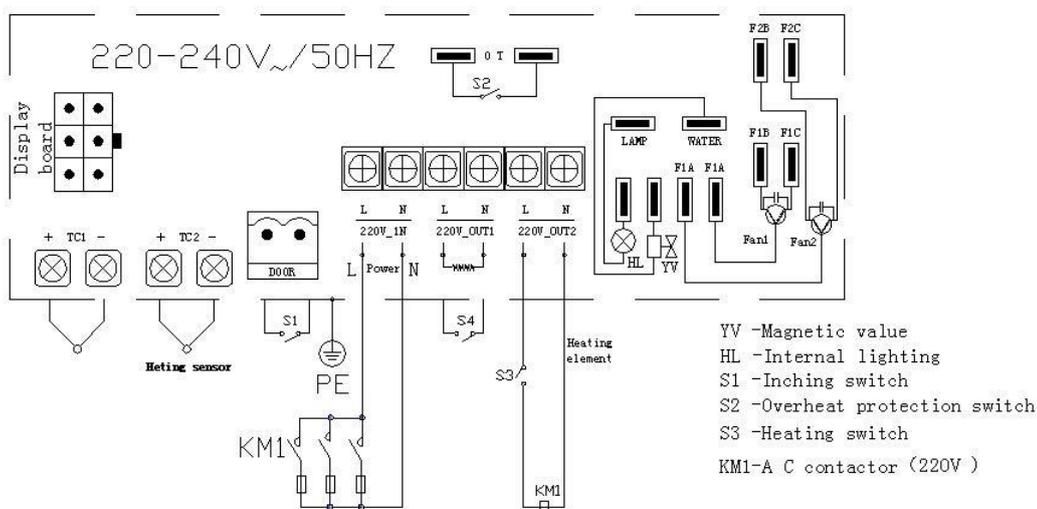
Stoppage	Solution
Not heating up	<ol style="list-style-type: none"> <li>1. Please check whether the connection is loose.</li> <li>2. Rotate the thermostat to your needed temperature</li> <li>3. Please check whether the power switch match up with the parameters</li> <li>4. Contact the service center for repair suggestion.</li> </ol>
Short circuit	Contact the service center for repair suggestion
Internal light not work	Pull out the plug, cool down the chamber, then replace a new bulb.
Scorching smell appear	Contact the service center to check whether the connection short out.
Baking unevenly	Readjust the thermostats for each heating elements to see how they work, if they don't work well, please contact the service center to check whether the heating element need to change.
No steaming	<ol style="list-style-type: none"> <li>1. Please check whether the water pipe joint is blocked or disconnected.</li> <li>2. Please check the water faucet is blocked or disconnected.</li> <li>3. Please check if the magnetic valve works well, if it doesn't, please replace it with a new one.</li> </ol>

### 10. Specification

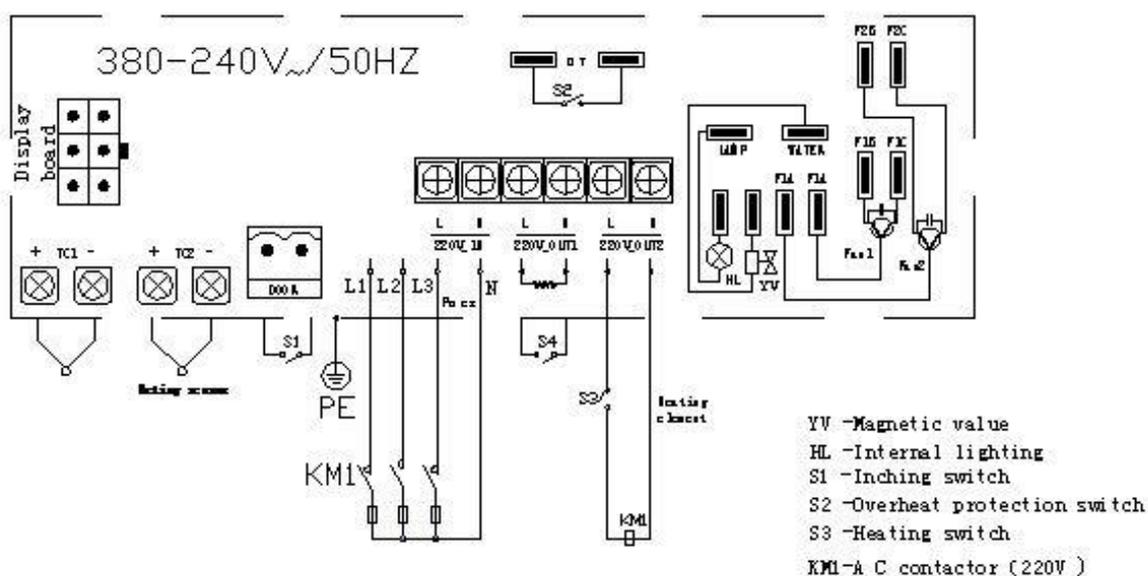
Model	Temperature range	Dimension(mm)	Internal dimension (mm)	Voltage (V)	Power (KW)
ECO-920S	0~350 °C	920X825X595	620X450X420	380V/50Hz	6

### 11. Wiring diagrams

#### CK02E



#### CK02E



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