



USER MANUAL

**1 Deck 2 Trays Electric
Oven with 12 Trays Proofer:
OVP-1212**

Electric Baking Oven: Operation Manual

I. Brief Introduction

This series of products, with a novel style, bright colors & luster and practical structure, have the characteristics of convenient operation, speedy temperature rising, excellent heat-preserving performance, energy saving, etc., and are suitable for baking food such as various kinds of cakes, cookies, meat and medicinal materials, etc. Bread and cakes roasted with this type of products, that are known as the optimal baking devices, will be uniform in colors & luster, eat crisp & palatable, and be perfect in the aspects of both flavor and taste.

Please read this Operation Manual carefully before operation and keep it properly.

II. Performances and Features

Each layer of baking ovens under this series can be controlled separately, and the upper temperature and the bottom temperature can also be regulated respectively, several layers can be put into operation simultaneously, or one single layer can be used independently. The temperature of a baking oven can be discretionarily adjusted within the range of 20~300°C and could be automatically detected on scheduled time.

This baking oven has been equipped with an over-temperature protection device. In case that the malfunction of a automatic temperature controller occurs with the power supply on and the heat-emitting tube in operation, the electric connections of the main power supply will be automatically Switched off, so as to avoid the occurrence of fire and electric shock, as well as to insure the security of persons and surrounding environment.

III. Basic Technical Parameters

Model	Voltage	Power Rating (KW)	Temperature Range (°C)	Production Capacity (kg/h)	Temperature Rising (min)	Dimension L x W x H (mm)	Weight (kg)
OVP-1212	220V/50Hz	6.6	20~400	20	15	1250x845x615	85
	380V/50Hz						

IV. Notices on Installation and Operation Environment

1. This device is for indoor operation only, which can be placed on the ground or on the top of a firm stand, and should be over 20 cm apart from the wall. It is forbidden for a baking oven to be placed close or adjacently to a wooden wall, wooden ground or wooden surface of table, and it is also strictly forbidden for any combustible matter to be placed around a baking oven, so as to avoid any fire.
2. All electrical connection work should be performed by qualified professional technicians. The voltage of power supply should conform to that indicated on the nameplate. Main circuit breakers or switches, with long disconnecting spacing between contacts (disconnecting spacing between contacts should not be less than 3mm) and all poles that can be disconnected, should be equipped with. Leakage current protection switches with technical parameters shown in table attached hereunder should also be foreseen:

Type of Baking Oven	Technical Parameters of Leakage-Current Protection Switches		
	Current Rating In(A)	Rating of Trigger Leakage Current $\leq I_{\Delta n}(\text{mA})$	Qty of Poles and Voltage
OVP-1212	32	30	2poles-220V
	10		4poles-380V

- The protection grade for electrical components that are reachable is Category1, wires in the two colors yellow and green are used for grounding, which should be securely connected with the grounding conductors conforming to relevant national regulations on marking secure use of electric power.

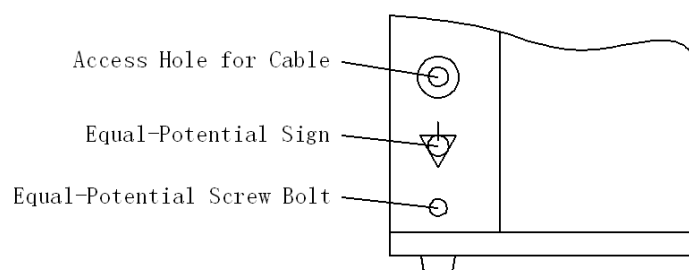
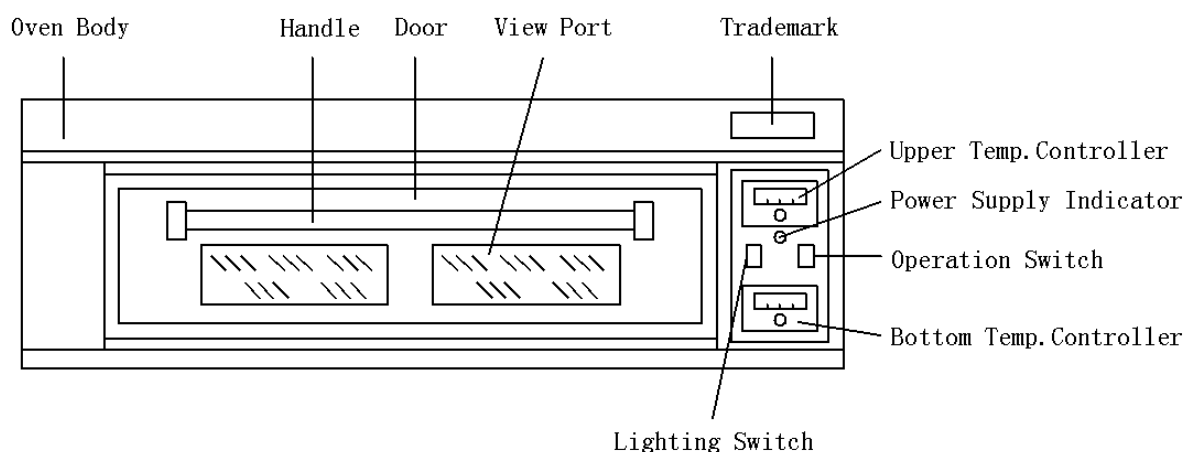
Caution: Connecting the grounding wires to any water supply conduit, gas supply conduit or heating supply conduit are strictly prohibited, or else, unexpected harmful accidents will probably happen.

- An equal-potential connection terminal is mounted on the rear side of the device, which should be reliably connected to equal-potential connections on other equipment via copper-core wire with section area of $2.5\text{mm}^2 \sim 10\text{mm}^2$.
- The environmental temperature for the operation of this baking oven is $-10 \sim 40^\circ\text{C}$. The relative humidity should no more than 85%.
- The power supply should be switched off immediately in case of any malfunction of the baking oven. Check and repair should be carried out by qualified professional personnel. Un-qualified curbstome people should not make bold to open the cover of the electrical cabinet in order to avoid any possible damage.

V. Operation, Repair and Maintenance

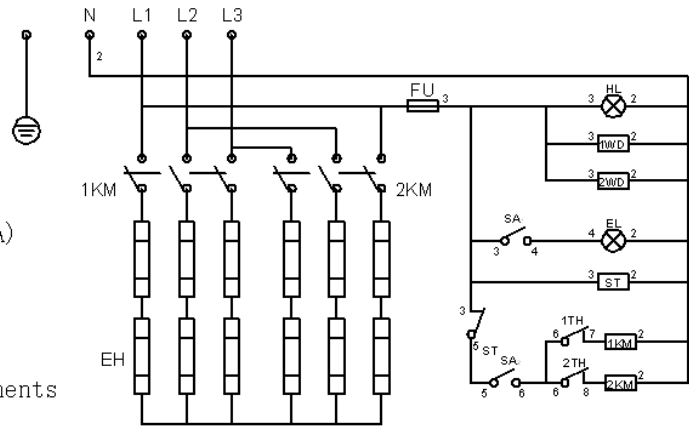
- Switch on the power supply, turn the "operation" switch on the panel to the "ON" position, Adjust the temperature controllers for "upper temperature" and the "bottom temperature." to the desired value, then the baking oven will begin operation, the green indicator lamps on the temperature controllers will be on. In case that the temperature reach the set value, the green indicator lamps will be off, indicating that the exothermic tubes stop heating and get into a constant temperature state, then, the temperatures will be automatically adjusted according to the set temperatures.
- The users can adjust the bottom temperature as per baking requirements for different food so that the ideal color and luster of roasted food could be achieved.
- Lighting devices equipped for the baking oven will facilitate taking an observation on the oven's interior situation.
- When the baking work is finished, turn the "operation" switch on the panel to the "OFF" position, then switch off the power supply.

5. The waterproof grade of this baking oven is Generic Category, therefore, it is for indoor operation only. Placing the baking oven at a location with a spray of water or cleaning it with water jetting is strictly prohibited.
6. The mode of power supply connection for this device is X-mode, users are permitted to change the wires for power supply on their own decision, but the wires must be the cable type Yzw or Yow with rubber-protection cover.
7. Periodic check should be made on the electrical insulation and conductor connection, at least once every half a year.
8. The baking oven should be placed at a dry and drafty location, and should be kept clean. When the surface gets dirty, clean it with water plus a little chemical neutral detergent, and dry it properly with wet cotton cloth.
9. In case that the baking oven is out of operation for a long-term period, it should be kept clean and placed at a location that is dry and drafty.



VI. Electrical Principle Diagram

Wj-non-automatic-reset thermal relay
 FU-fuses(current rating of conductor;2A)
 HL2-Inner lighting lamp
 1KW 2KW-AC contactors
 1WD 2WD-Temperature controllers
 K1-Lighting switch
 EH-Tube-shaped electro-thermal c components
 HL1-Electric power supply indicator
 K2-Operation switch



This drawing is for your reference only, and is subject to change without additional notice.

VII. Generic Breakdown and Remedy

BREAKDOWN	POSSIBLE CAUSE	REMEDY
The leakage current protection switches trip off.	Leakage current from electric components occurs.	Find out the error component, repair or replace it.
The duration of temperature rising is too long.	1.The input voltage is too low. 2.Blowout of a fuse induces open circuit of some phase.	Find out the causes inducing low voltage and eliminate the error. Replace the broken fuse.
Fail to adjust the temperature.	Malfunction of temperature controllers.	Repair or replace the temperature controllers.
The color and luster of food on the same layer or different layers are not consistent.	1.Check for the tightness of the closed door. 2.The voltages of three phases are not equal to each other.	Close the door tightly. Find out the causes inducing inconsistent phase voltages and eliminate the error.
Malfunction exists when opening or closing the door.	Check the lubricant oil of the spring mechanism for opening and closing.	Add lubricant oil periodically (monthly).

VIII. Remarks

Products under this series are based on the advanced technology of far infrared ray, which are suitable for application in baking various kinds of cakes, cookies, meat and medicinal materials. Excellent performances of this device will be achieved under appropriate operation and proper maintenance. Please read this Operation Manual carefully before operation.

Product Instruction for Bread Fermenting Box

I . Brief Introduction

OVP Series bread fermenting boxes are a new generation of electric-heating products that have been developed basing on the principle and requirements of bread fermentation. The traditional fermenting devices can only control the heating humidity of water and the heating temperature of gas, but have not the function of adjusting the humidity. By means of advanced electronic temperature and humidity controllers, the temperature and humidity inside the boxes of this series of products can be adjusted respectively. Making use of electro-thermal tubes and through electronic temperature control circuits, the most appropriate environment for fermentation of bread is achieved when the humidity inside the boxes is adjusted to a range of 80-85% while the temperature is adjusted to a range of 35-40°C, which facilitates the full fermentation of bread moulds during their latter fermentation processes after they have been formed. The products come with advantages such as compact design, beautiful and dignified appearances, convenient operation and reliable functionalities, etc., which therefore are absolutely necessary equipment used to improve the quality of bread productions.

Please read this Product Instruction carefully before use, and keep it appropriately for further reference.

II . Key Technical Parameters

Type	Voltage	Power Rating (kw)	Temperature Range (°C)	Dimension LxWxH (mm)	Production Capacity (kg/h)	Weight (kg)
OVP-1212	220V/50Hz	2.6	20~110	500x730x1610	20	40

Notes: 1. Production capacity is based on the output of bread. 2.All data are subject to change without notice.

III. Installation

1. The series of machines should be used only in an indoor environment where the relative humidity is within the range of 45-85% and the temperature is higher than 5°C. The machine body should be placed firmly and evenly. The space between the machine body and the wall should be no less than 10cm. The wheels should be locked so as to avoid any possible movement of the machine body. The series of machines should not be adjacent or close to floor and wall that are made of wood. Items that are combustible or flammable should not be placed around the machines.
2. Two-poled electric switches should be equipped in the power supply circuits, and the disconnection spacing between the two poles of a switch should be large-enough (disconnection spacing between the two poles of a switch should exceed 3mm); Furthermore, the power supply circuit should be equipped with a leakage protection circuit breaker with 2 poles, 220V voltage rating, 16A current rating, and a tripping current rating≤30mA.
3. Protection category for the parts in contact with electricity is I grade, Earthing wires should be reliably connected to protective earthing conductors that are in accordance with the relevant national security regulations.

Warning: The electric conductors are strictly prohibited to be connected with water supply pipes, natural gas pipes and caliducts, otherwise, security accidents would be induced.

4. An equal-potential connection screw is foreseen on the back area of the machine. In case that any other equipment inside the same room have equal-potential connections, the equal-potential connection screw of this machine should be connected to an equal-potential terminal of the other equipment through a copper conductor with a section area of no less than 2mm².

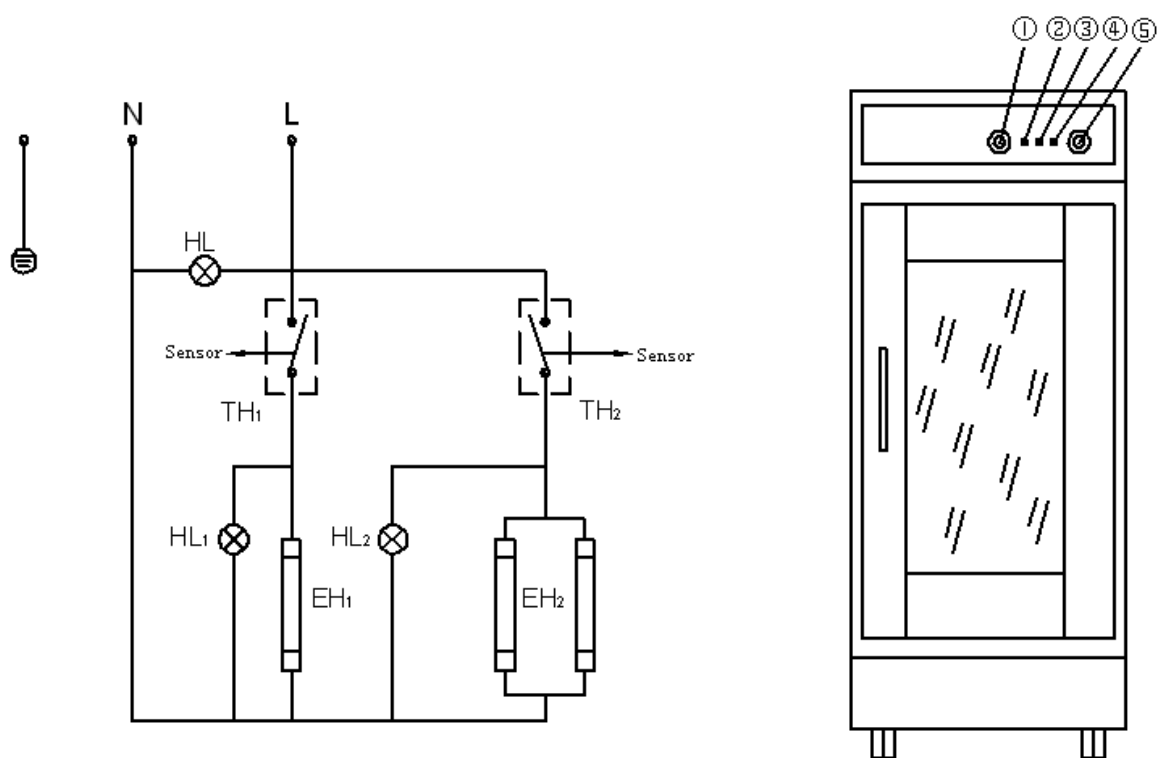
IV. Operation Procedure

1. Before operation, pour water into the water tank until the surface of water reaches a height of 10cm.
2. Insert the three-pole power supply plug of the Awaken Fermenting Box into a proper socket, and then turn on the circuit breaker in the power supply circuit, at this moment, the power supply indicator lamp will light(red). Turn the temperature and humidity control knobs on the control panel to desired position, and then, the temperature and humidity indicator lamps will light(green), indicating that the Awaken Fermenting Box is in operation and is capable of automatic operating within the setting range of temperature and humidity.
3. When the machine is out of operation, the power supply should be switched off so as to insure your safety.
4. The machine is equipped with a water-lacking protection device. In case that the red power supply indicator lamp is on and that the machine fails to operate even if the temperature and humidity control knobs have been adjusted, please check for water level inside the water tank and pour water into it until the water surface reaches a standard level, then, the machine will be able to operate. In case that the machine still fails to operate, the power supply should be switched off immediately and the machine needs to be inspected and repaired by professional technicians.

V. Attention and Maintenance

1. Regularly and often check the water level inside the water tank and insure that heating tubes are dipped under the water surface so as to prevent the electro-thermal tubes from being burned out. In case that there is no water inside the water tank, switching on the power supply will be strictly prohibited so as to avoid any personal injury.
2. The awaken fermentation temperature is between 35°C~40°C, too high temperature will influence the normal reproduction of the yeasts or even cause the death of them.
3. The waterproof category of the machine is of ordinary grade (IPXO), and therefore it is suitable for indoor operation only. The machine is strictly prohibited to be placed at a place where spraying water may possibly occur. Cleaning the machine with water spraying from a pipe or by dipping it into water will be strictly forbidden.
4. The inside or outside area of the box body should be kept clean. The water in the water tank should be replaced at least one time each day. The water tank should be kept in an condition of cleanliness and sanitation. In case any dirt occurs on the surface of the machine, wipe and clean it with a piece of cloth soaked in neutral cleanser solution. After the dirt has been removed, wipe it with a piece of clean, wet cloth.
5. The connection mode of the power supply circuit is of X type. In case of replacing the power supply wires, rubber sheath wires with specification similar to that of the wire type Yzw1.5mm² that has been equipped for this machine must be adopted.

VI. Electric Block Diagram

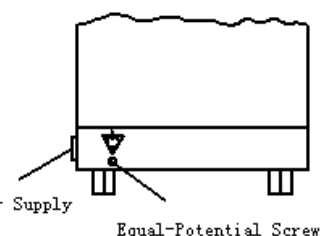


Front View

TH₁-Humidity Controller
 HL₁-Humidity Operation Indicator
 TH₂-Temperature Controller
 HL₂-Temperature Operation Indicator
 HL -Power Supply Indicator (red)
 EH₁-Humidity Heating Tube
 EH₂-Temperature Heating Tube

①-Temperature Control Knob
 ②-Power Supply Indicator Lamp (red)
 ③-Temperature Indicator Lamp (green)
 ④-Humidity Indicator Lamp (green)
 ⑤-Humidity Control Knob

Inlet for Power Supply
 Wires on side



Back View

Marketed by:

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