

TRUFROST & BUTLER

USER MANUAL

Ventless High Speed Ovens

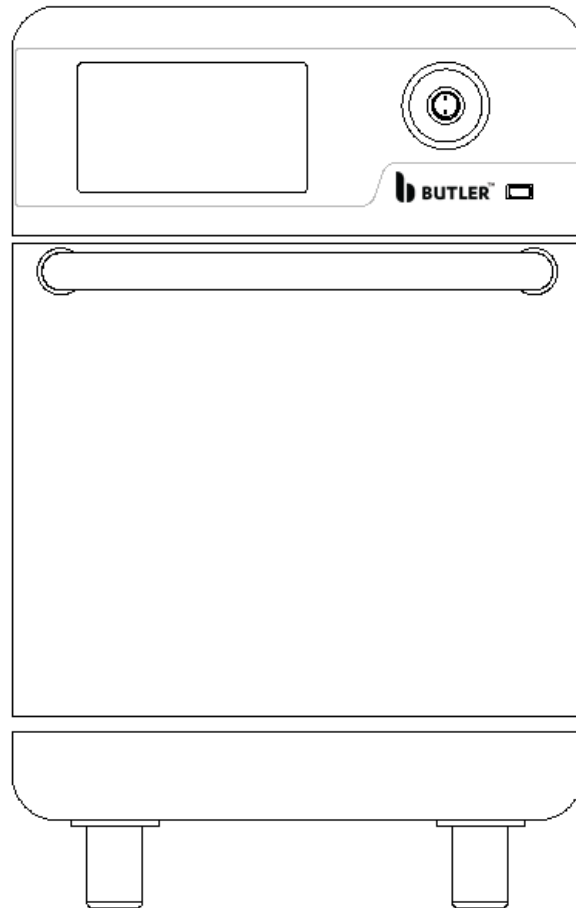
Concorde, Concorde Plus

Concorde Compact, Concorde Plus Compact

Dear User,

Thank you for buying Butler Ventless High Speed Oven.

To ensure safe operation and desired results, please read this manual carefully before using and retain it for future reference and use.



Before installation and use, please read this manual and retain it for future reference

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IMPORTANT SAFETY INSTRUCTIONS

Read the following safety instructions carefully before using the oven:

To avoid injuries of burns, electric shock, fire, injury or microwave energy leakage, please comply with the following basic safety precautions strictly when using this appliance.

1. Use independent power and circuit breaker (Circuit breaker type: D)
2. This oven **MUST BE GROUNDED**. Connect only to properly GROUNDED outlet.
3. Make the oven temperature below 70°C before shutdown; Must cut off the power supply after shutdown.
4. Do not restart within 20 seconds after power goes off.
5. Look out for any abnormality while using it. Please stop the oven and call for professional help if door is not aligned, or the door hinges, micro switch and related components are loose or broken.
6. Do not dismantle the cover or change any structure (including appearance) of the machine, which can cause electric shock, microwave energy leakage and scratches by high-speed fan. Do not use other oven rack or metal grid in oven to avoid the danger of microwave energy decrease, microwave devices damage and ignition.
7. Damages of power cables shall be maintained and replaced by the qualified persons.
8. Open and close the door gently. The inside of the door, the door seal, and the front panel of oven chamber must be kept clean to prevent any debris being left in the oven, including cleaning agents. To prevent microwave leakage; do not hold items on the door. Stop using the speed oven if the door seal is damaged and have it replaced by professionals
9. Do not operate the oven with the door open, which causes the microwave energy leakage. Do not open the door during cooking. If necessary, touch PAUSE before opening.
10. Do not cook without food to avoid damaging the microwave magnetron or cause high-temperature danger. Recommendation: When it is not in use, please put a thermo stable glass or ceramic container full of water placed in cooking chamber to avoid accidental misuse/damage.
11. Check the serviceability of the containers. Narrow neck or sealed containers cannot be used. Eggs or food with a hard shell or non-porous surface (such as potatoes, sausage, apple, chestnut, etc.), must be given a few cracks or holes before cooking to avoid heating burst. Frozen food should be first thawed. Sealed bottled or packaged food must be heated after being opened to avoid burst.
Never use paper, plastic, or other combustible materials that are not intended for cooking by the combination oven. Do not use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
12. Take or put food with pot clip and oven mitts to avoid high temperature burns.
13. Please prevent food overheat so that it does not catch fire. Do not over-cook the food. Please close the door and cut off power supply if the cooking chamber catches fire.
14. Ensure food is placed centrally in cavity for best results.
15. Do not store any items in the speed oven.
16. This appliance is **NOT** intended for use by children including persons with reduced physical, sensory or mental capabilities, or having lack of experience and knowledge, unless they have been given proper instructions concerning use of the appliance by a person responsible for their safety; **CHILDREN SHOULD BE SUPERVISED** to ensure that they **DO NOT** play with the appliance.
17. This type of oven is specifically designed to heat, cook, or dry food. **DO NOT** use it for heating chemicals, articles with alcohol content, corrosive items or other goods with potential dangers. It is prohibited from being used for industry or laboratory application. Never attempt to deep fry foodstuff in the oven. Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.
18. Do not touch the oven, especially the door, the sides and the top to avoid being burnt without protective tools, except the door handle, the control panel and the switch.
19. Please protect the microwave cover while using. Do not scrub the microwave cover. Immediately stop and have it repaired by the authorized professionals, if it is damaged.
20. The catalyst converter micro pores blocked by food particles or grease will affect the air flow. Cut off power, remove the catalytic converter to rinse clean, do not brush or scrape the surface and the internal of the catalyst converter with metal and bristle brushes or tools.
21. Keep the air inlet of the oven unimpeded.
22. Please check the electrical connections periodically.
23. There is no need to switch off the oven after each cooking cycle but remember to shut down and cut off the power supply when stopping for a long time or after the day's work.

24. Microwave energy should not be used for drying goods like cloth or heating the plate vessels.

25. Once the glass or microwave cover brakes in the cooking chamber, make sure that the debris does not come in contact with food, and compromises food hygiene.

26. Do not operate the oven in the following cases:

- There is foreign matter between the door and the cooking chamber front panel;
- The door is not properly closed;
- The door, the hinges or the door seal is damaged;
- There is no food in the cooking chamber.

27. Keep cord away from heated surfaces. DO NOT operate this appliance if cord or plug is damaged or is

not working properly. DO NOT immerse the cord or plug in water. DO NOT let cord hang over edge of table/ counter.

28. Do not cover or block any openings on the appliance. Do not use or store this appliance outdoors.

29. Do not use this appliance near water or in any humid environment.

30. Do not spray water to clean the oven.

31. Do not leave any paper products, cooking utensils or food in the chamber when not in use.

32. The ambient temperature around the oven should be -5°C ~ 30°C.

33. Do not demolish or repair the oven except through authorized maintenance personnel.

34. The oven is intended for commercial use only.

WARNING !

- Use independent power and D type circuit breaker, The oven must be GROUNDED.
- Open and close the door gently. DO NOT place any object between the oven front face and the door to avoid soil or cleaner residue to accumulate on sealing surfaces.

DO NOT attempt to operate this oven with the door open, because it can result in harmful exposure to microwave energy. DO NOT defeat or tamper with the safety interlocks.

- Do not start the oven without load or food in the cook cavity;
- Please prevent food overheat and catching fire while using, do not over-cook the food; Remove wire twist-ties from paper or plastic bags before placing bag in oven; Carefully attend oven when

paper, plastic, or other combustible materials are placed inside the oven, due to the possibility of ignition; If materials inside the oven ignite, keep oven door CLOSED, shut off power supply.

- DO NOT operate the oven if it is damaged. Ensure the oven door close properly and there is no damage to the: door (bent); hinges and latches (broken or loosened); door seals and sealing surfaces.
- Make the oven temperature below 70°C before shutdown; Must cut off the power supply after shutdown.
- Do not restart within 30 seconds after power off.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

DIMENSIONS/TECHNICAL SPECIFICATIONS

Dimensions and weight (Concorde, Concorde Plus)		
Width	15.6"	383 mm
Depth	27.3"	693 mm
Height (With legs)	24.0"	610 mm
Weight	146 lb(-16A)/172 lb(-32A)	66kg(-16A) / 78kg(-32A)
Cook Chamber Dimensions		

Width	12.6"	320 mm
Depth	12.6"	320 mm
Height	7.7"	195 mm
The distance from rack	5.8"	150 mm

Dimensions and weight (Concorde Compact, Concorde Plus Compact)		
Width	15.9"	403 mm
Depth	23.2"	589 mm
Height (With legs)	23.6"	608 mm
Weight	165/132 lb.	60kg(-16A) / 75kg(-32A)
Cook Chamber Dimensions		
Width	13.4"	335 mm
Depth	12.1.2"	280 mm
Height	7.7"	195 mm
The distance from rack	6.0"	150 mm

Technical Specification

Model	Concorde Plus	Concorde	Concorde Compact Plus	Concorde Compact
Function type	32A (2-Magnetron, 2-Heater)	16A (1-Magnetron, 1-Heater)	32A (2-Magnetron, 2-Heater)	16A (1-Magnetron, 1-Heater)
Control	Touch mode	Touch mode	Touch mode	Touch mode
Convection type	T(Top) or TB (Top+Bottom)	T(Top) or TB (Top+Bottom)	T(Top) or TB (Top+Bottom)	T(Top) or TB (Top+Bottom)
Cooking speed	20 times faster	10 times faster	20 times faster	10 times faster
Primary Power Input / Max circuit	3-Phase,380VAC,50Hz. 16A.	Single Phase/2Phase: 208-250VAC,50Hz. 16A/13A	3-Phase, 380VAC,50Hz. 16A.	Single Phase/2Phase: 208-250VAC,50Hz. 16A/13A
Power cord	Single Phase/2Phase:3 wire (including ground) P+N+G			
	3-Phase, 380-440VAC:5 wire (including ground) 3P+N+G			
Heat preservation consumption in standby mode/hour: 0.5-0.7 kw/hour				
The average power consumption in cook mode/hour: 2.0- 2.5 kw / hour				
Time setting: 00:00-99:00 in 10s steps				
Microwave setting: 0-100% in 10% steps				
Hot air convection setting: Variable high-speed convection fan, controllable between 10-100% in 1%				
Temperature setting: 0°C-280°C in 2°C steps.				

ELECTRICAL SUPPLY AND GROUNDED

WARNING: THE OVEN MUST BE GROUNDED The plug must be plugged into an outlet that is properly installed and grounded, otherwise may result in serious injuries.

This oven should be plugged into a separate circuit with the electrical rating as provided in product specifications. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

The Concorde Plus model oven must be connected to a separate electrical supply:

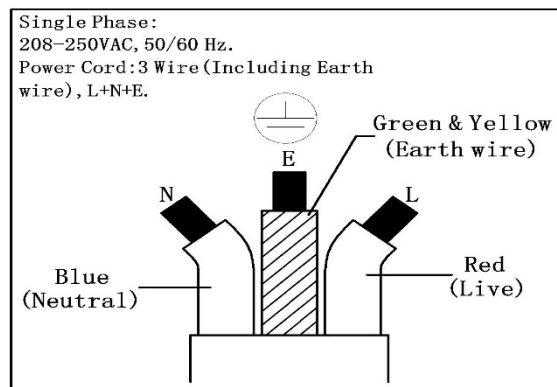
3-phase, 380-420V AC, 50 Hz, Circuit Breaker: Type D, min. 20A;

The Concorde model oven must be connected to a separate electrical supply:

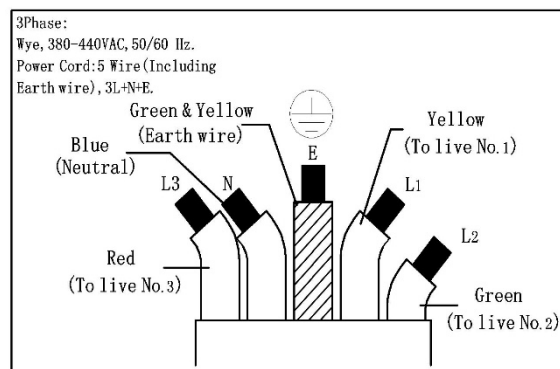
Single phase, 208-240VAC, 50/60 Hz; Circuit Breaker: Type D, min. 20A;

The oven must be installed by a qualified electrician. A suitable air switch should be allocated for each oven. Do not use an extension cord.

If the product power cord is too short or damaged, replacing the power cord, must be operated by the manufacturer, the service agent or any professionals with the same qualifications.



Single Phase models should be connected as shown.



3Phase (Wye) models should be connected as shown.

INSTALLATION

Delivery and inspection

Please check the delivery carefully with the contract and packing list. Any damage or nonconformity with the packing list, please immediately notify the shipping agent and distributor.

Installation instructions

Death, injury and equipment damage can result from improper installation of the oven or installation of a unit

damaged during shipment or storage. DO NOT install an oven suspected of damage.

Lifting the oven

Oven weigh is about 80 kg. 2-4 persons are needed on each side to lift the oven.

Please lift the feet at the bottom on both sides.

Never lift the oven from the front and rear. Never lift the oven by the handle.

Location and position requirements

Be sure to place the oven in an area accessible for operation and maintenance.

Choose a place far away from the main heat source, such as pizza oven or deep fat fryer.

Place the oven on the flat, clean, strong enough and stable countertop or table, recommended countertop surface depth is 28” (71 cm), and it can support more than 200kg.

Allow at least 2”(51mm) of clearance around the back,top and each side of the oven, proper air flow around oven cools electrical components.

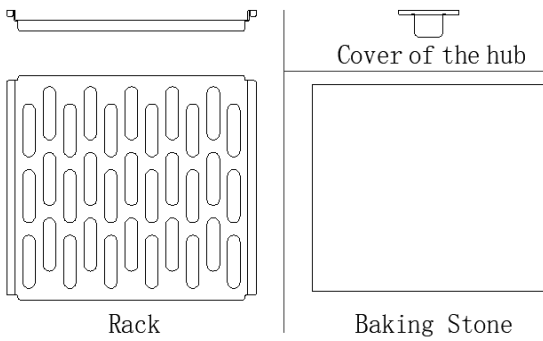
Allow 400mm in front of the oven for the door to open and close smoothly.

For two stacked ovens, please consult with the manufacturer for solutions.

Notice: We will not be liable for the damages caused by improper installation, transportation and storage; or any malfunction resulting from improper installation or unstable table-board with limited bearing capacity.

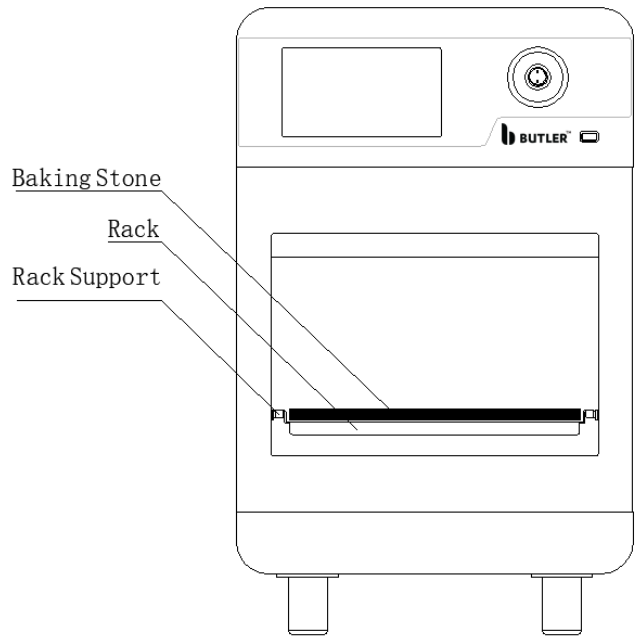
Install Rack/Baking Stone

Oven cavity must be cool to touch before installing.



Using Rack and Baking Stone:

The baking stone should be placed on the rack. The baking stone aids in crisping and browning breads and pizzas. If user want to only use rack, please remove the baking stone.



Rack + Baking Stone

FEATURES

1. The Butler Ventless High Speed oven uses microwave, convection heat, impingement to cook the food in high speed with excellent browning.
2. Intelligent operation and full-program possesses large internal storage and memory function. Smart menu system provides for three “Set TEMP” which provide 144 recipes, total 432 recipes with multi-stage programming (Up to 6 stages for each recipe). Intelligent tips for operation are clear and convenient, USB port to load recipes and photos conveniently.
3. Multi-Stage Programming: every menu can be complete through six stages, and each menu can set the independent time, microwave and air volume to cook the food dynamically and keep the nutrition and moisture.
4. The oven provides the menu preprogramming application on PC.
5. Top launched microwave system, cooks rapidly, evenly, and consistently.
6. Metal containers (such as metal trays, pans, screens) can be used in the oven with a height no more than 2.5 inches (65mm), simplifies cooking.
7. Employs integral recirculating system to provides outstanding heating and browning performance, variable-speed, vertically-recirculated air convection and impingement, can heat, brown, and crisp powerfully and intelligently as you wish, and with low noise.
8. No oil-smoke design and built-in catalytic converter which breaks down grease-laden vapors, absorbs lampblack, off-flavor and the harmful substances to avoid food contamination and taint of odor, allowing for ventless operation.
9. Touch mode interface with smart menu system ensures a direct communication with the oven. The controls and operation are intuitive and simple to use.
10. The oven is capable of retaining heat and faster cooling.
11. The average power consumption on standby mode is 0.5-0.7kw/h for retaining heat. The average power consumption on working mode is 2.0-2.5kw/h, which save 70% of the power compared to the traditional ovens.
12. The oven is equipped with built-in self-diagnostics system.
13. The oven is made of stainless steel to protect the microwave and for an enduring appearance. Infra-red elements can be made to tilt-up for ease of cleaning.

OPERATING INTRODUCTION

1. Common Operating Terms

Touch Screen—The touch screen is the primary interface for the operator to enter commands to the oven, and to relay messages to the operator.

Cooking Chamber—in which the foods are cooked.

2. Recipe program

It consists of set temperature (Set TEMP), cooking chamber temperature (CC TEMP, the current actual temperature), total cook time and the cooking stages. A recipe can be cooked up to six cooking stages.

Set TEMP —The desired temperature required to recipes

CC TEMP —The current actual present temperature in the cooking chamber

Total Cook Time —The total time of all the cooking stages for each recipe

Time —Cooking time for each stage

Wave%(microwave power): Determines the amount of microwave and can be set from 0-100% in 10% increments.

For example:

0% means no microwave power output.

60% means the microwave output of six continuous seconds for each ten seconds.

100% means the microwave output remains on for ten continuous seconds for every ten seconds.

Air%(convection hot air/impingement volume) determines the amount of airflow. The more air, the more the product will brown or crisp. Air% can be set from 10-100% in 1% increments.

3. Displaying information description

Set TEMP : Set the cavity temperature

CC TEMP: The actual temperature.

Cook: Touch to enter cook model, then select a recipe, and touch it to cook the food.

Cool: Touch to cool down.

Log: Touch to visit log screen.

Load: Touch to upload or download.

MENU1-12: The default menu group name.

Enter: Select a menu, touch to enter it.

COOK1-12: The default recipe name.

Back: Touch to return to the previous screen.

Rename: Touch to rename the menu.

Delete: Touch to delete the menu or recipe.

Edit: Touch to edit recipe data.

Save: Touch to store the current data.

Reset: Touch to delete recipe data.

Pause: Touch to pause a cooking.

Stop: Touch to immediately terminate a cooking.

Done: Complete.

Cook More: Touch to cook more, or brown more, or cook & brown more.

Upload: Upload menu/recipe from USB to oven.

Download: Download menu/recipe from oven to USB.

4. Operating the oven

4.1 Turn the oven on/Set the chamber cavity temperature:

Powers on, Press the main switch ON / OFF, display Figure 1.



Figure 1

The menu system provide 3 “Set TEMP”, “Set TEMP 1 -3”, for example, select the “Set TEMP 1”, Set the cooking chamber temperature (0-280 °C) through the edit arrow key, **the most frequently used oven temperature is 260° C.**

NOTE: Do not use the oven immediately at the first time that the oven is used each working day. When temperature reaches the set temperature, please wait for about 8 minutes with door closed for heat-keeping. It releases the heat left stored in the heating pipes to avoid that the fluctuating temperature affects the quality of the food.

4.2 Edit Recipe (preprogramming)/ Testing & Adjusting

4.2.1 Access menu groups/Preheat: In Figure 1, for example, select “Set TEMP 1”, touch “Cook”, menu groups screen shown in Fig 2, a total of 12 menu groups.

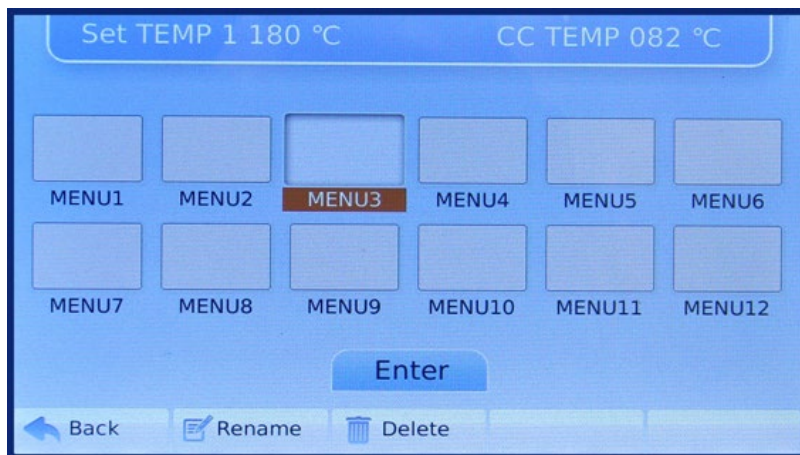


Figure 2

PREHEAT: Once press “Cook” key on the initial interface shown in Fig1 to enter the COOK MODE(menu groups screen), the oven will preheat to the set temperature (desired temperature), when it reach the desired temperature the oven will keep it until it return back to the initial interface shown in Fig1.

Do guarantee that oven reaches the desired temperature before the start of cook cycle.

4.2.2 Access recipes: In Figure 2, for example, select “menu3”, touch “Enter”, recipes screen shown in Fig 3, there are 12 recipes under each menu group. Each “Set temp” is capable of storing up to 144 recipes. Total 432 recipes for one oven.

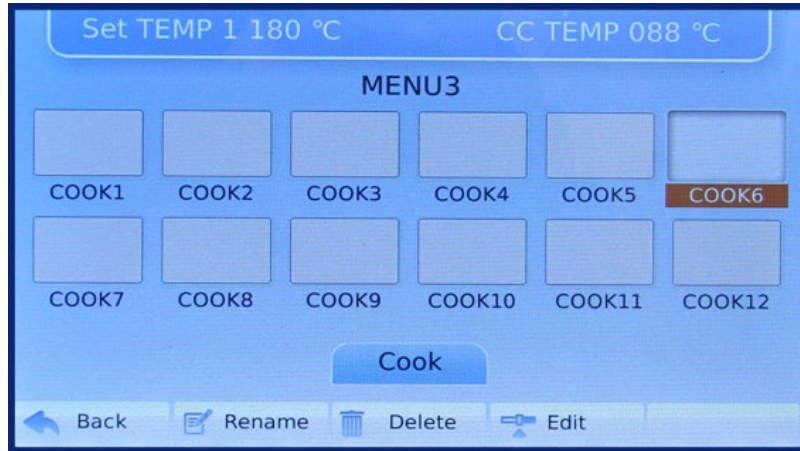


Figure 3

4.2.3 Edit recipe (preprogramming): In Fig3, select a recipe, touch “Edit”, enter the password to enter the **multi-stage programming interface** of the selected recipe (up to 6 stages for each recipe), as Fig4 shows. (default password:123456, users can change it.)

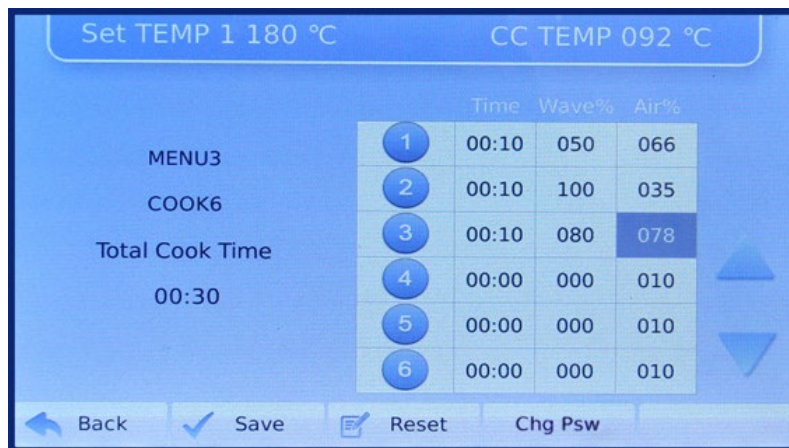


Figure 4

Set **cooking time** for each stage by touching time entry box, and then touch the arrow keys to set it (in 10s steps), total time of all stages will not be more than 59:50.

Set **microwave power** for each stage by touching Wave% entry box, and then touch the arrow keys to set it (0%-100% in 10% steps).

Set **fan speed** for each stage by touching Air% entry box, and then touch the arrow keys to set it (10%-100% in 1% steps).

Stage cooking enables you to use up to six different stages to be used consecutively without repeated input from the user. Stage cooking can be set to defrost food initially, then cook it, and then brown it.

4.2.4 Save settings: In Fig 4, touch “Save” to save the settings, as Figure 5 shows.

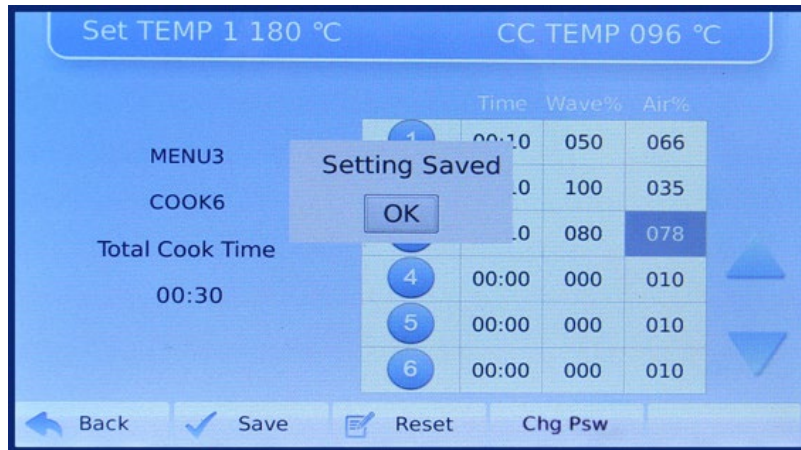


Figure 5

4.2.5 Testing & Adjusting

After saving the settings, touch “Back” key, back to the previous screen (recipe screen), as Fig3 shows.

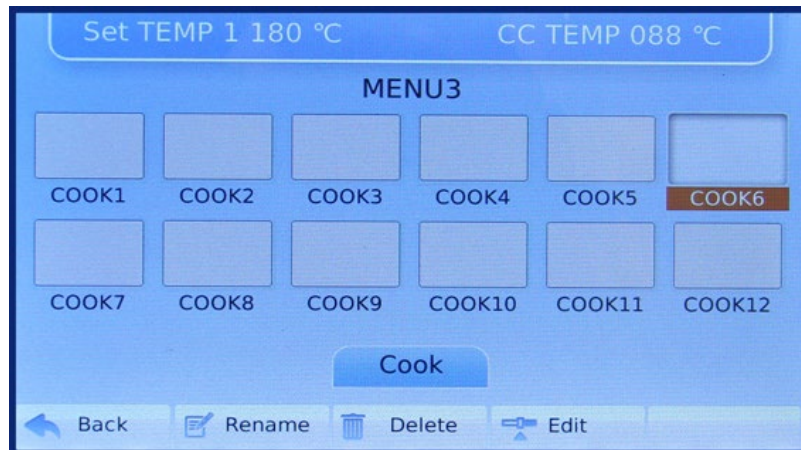


Figure 3

Open the door, place the food in the chamber cavity, close the door, touch “cook” key to cook the food and adjust the recipe settings according to the cooking result:

If the inside of the food requires cooking, increase the amount of microwave.

If the outside of the food requires browning or crisping, increase the fan speed.

If both the inside and outside of the food require cooking, increase the amount of microwave and the fan speed.

You will obtain satisfactory results to make some appropriate adjustments according to the cooking result and experience.

Note: To guarantee that oven reaches the desired temperature before cooking

4.2.6 Renaming the menu groups and recipes

Rename a menu group: In Fig2 menu groups screen, select a menu group, touch “Rename” to change the menu group name, shows as Fig6.

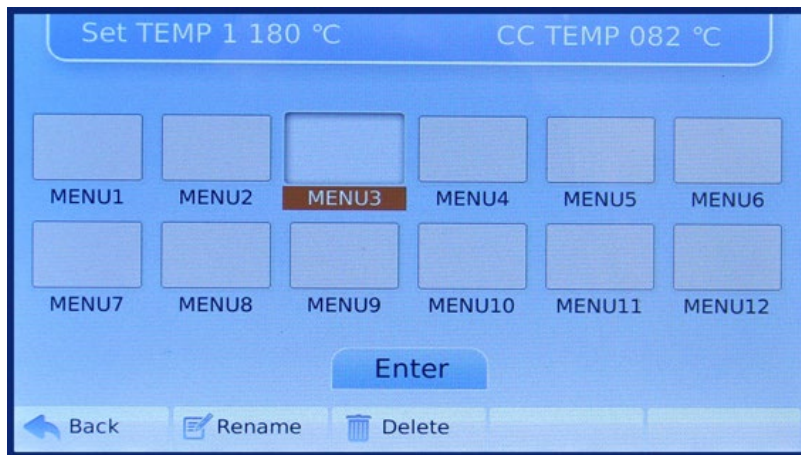


Figure 2



Figure 6

Rename a recipe: In Fig3 recipes screen, select a recipe, touch “Rename” to change the recipe name, shows as Fig7

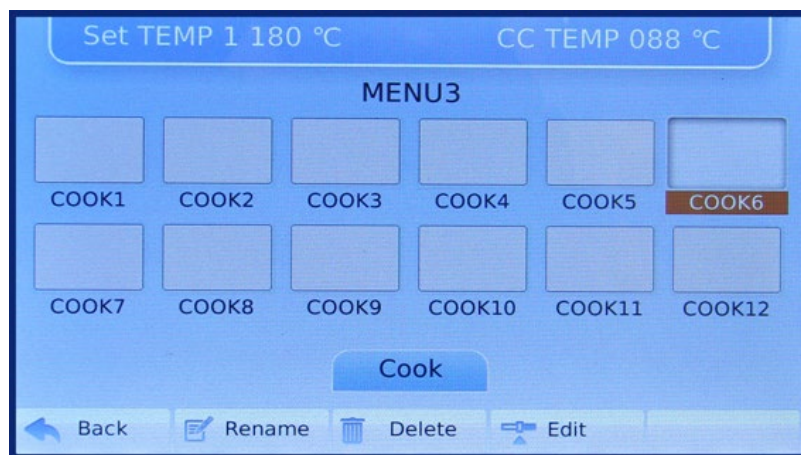


Figure 3



Figure 7

4.2.7 Deleting menu/recipe settings

Delete the settings of a menu group: In Fig2 menu groups screen, select a menu group, touch “Delete” , all the recipe setting data under the menu group is restored to default values. Shows as Fig8. (Default time:00:00, default Wave%: 0%, default Air%: 10%)

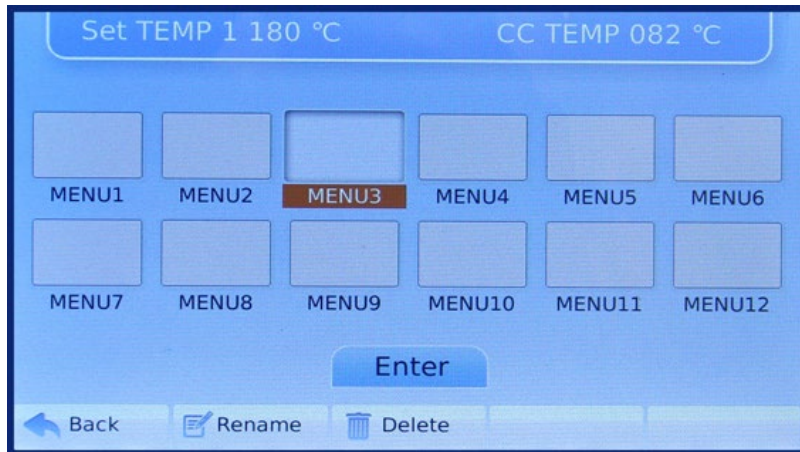


Figure 2



Figure 8

Delete the setting of a recipe: In Fig 3 recipes screen, select a recipe, touch “Delete” . The recipe data is restored to default values as shown in Fig 9.

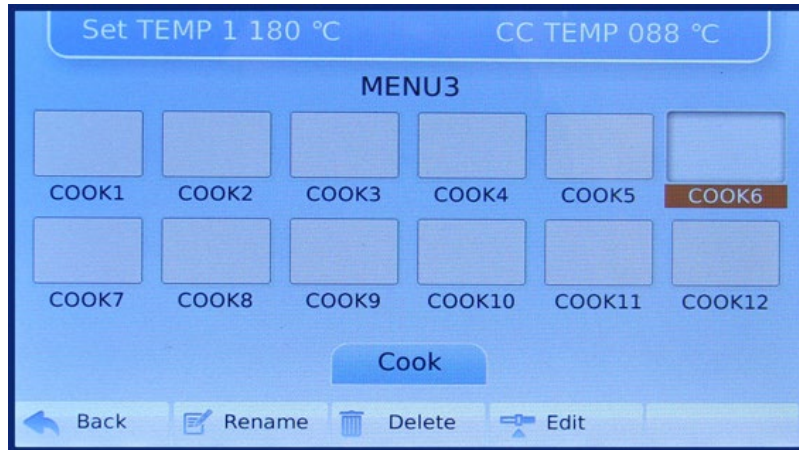


Figure 3



Figure 9

4.3 Cooking with preprogramming recipe

4.3.1 Access menu groups/Preheat: In Figure 1, for example, select “Set TEMP 1”, touch “Cook”, menu groups screen shown in Fig 2.

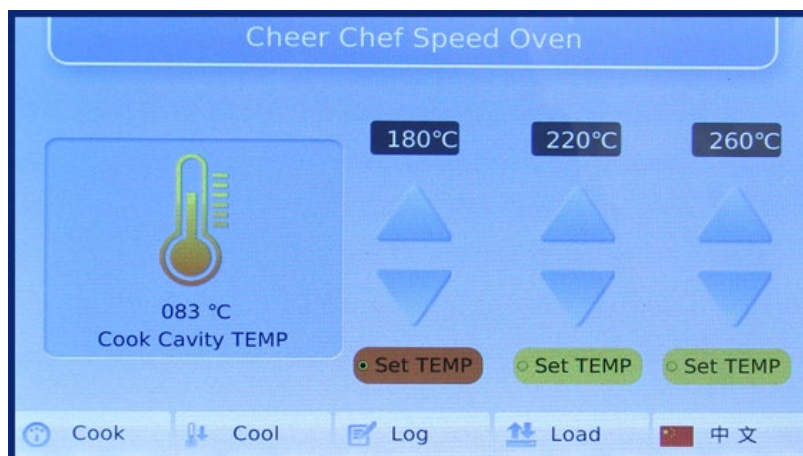


Figure 1

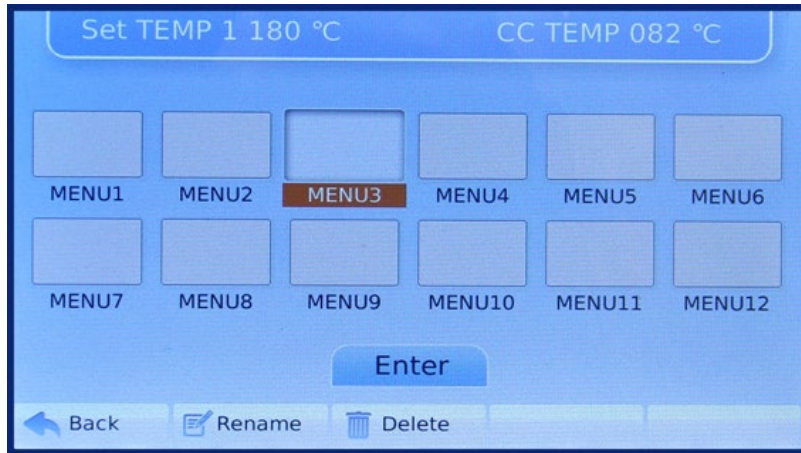


Figure 2

PREHEAT: Once press “Cook” key on the initial interface shown in Fig1 to enter the COOK MODE(menu groups screen), the oven will preheat to the set temperature (desired temperature), when it reach the desired temperature the oven will keep it until it return back to the initial interface shown in Fig1.

Do guarantee that oven reaches the desired temperature before the start of cook cycle.

4.3.2 Access recipes: In Figure 2, for example, select “menu3”, touch “Enter”, recipes screen shown in Fig 3.

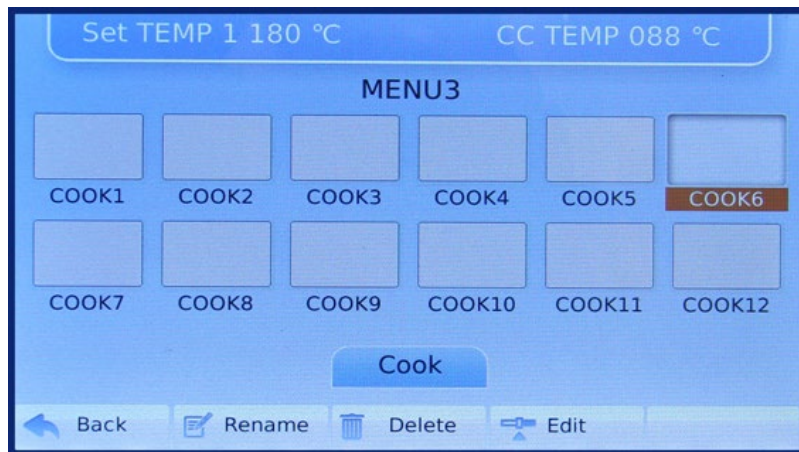


Figure 3

4.3.3 Cooking: In Fig 3, for example, select recipe6, touch “Cook” key to cook, shown in Fig 10.

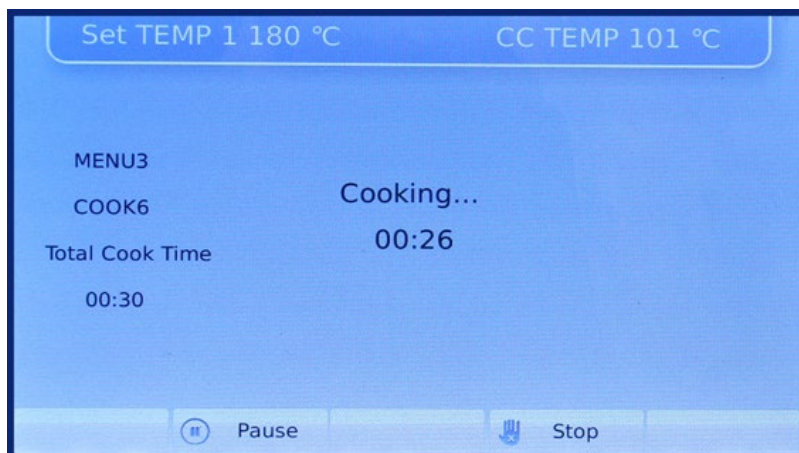


Figure 10

Cooking done as Fig11.

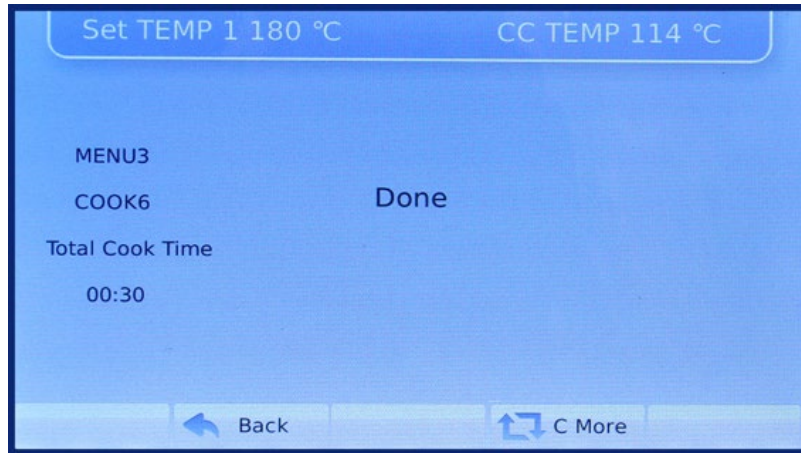


Figure 11

4.3.4 Cook more: In Fig11, touch “C-More” key to cook more, or brown more, or cook & brown more
Cook more: if the inside of the food requires cooking, only set time and wave% .
Brown more: if the outside of the food requires browning or crisping, only set time and air%.
Cook & Brown more: if both the inside and outside of the food require cooking, sent time, wave%, and air%



Figure 12

In Fig12, set data and then touch “Cook” to cook, shown in Fig 13.

Be sure that oven reaches the desired temperature before cooking.



Figure 13

Cooking done as Fig14.

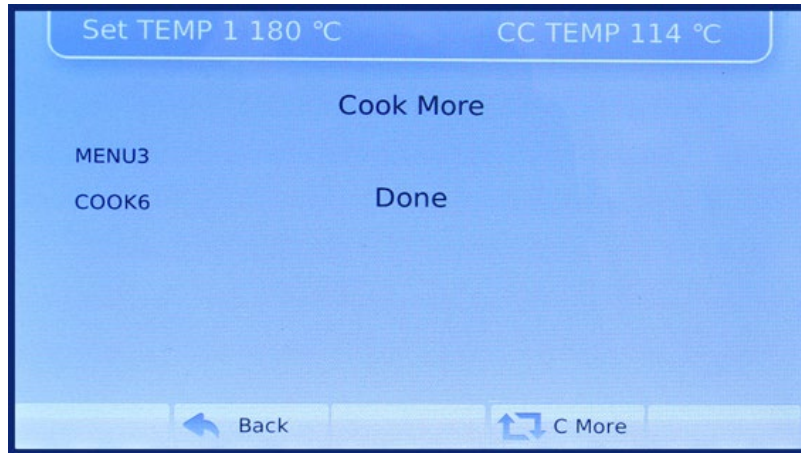


Figure 14

4.3.5 Pause and Stop

Pause: in Fig10, press “Pause” or open the door, pause a cook cycle, shown in Fig15.

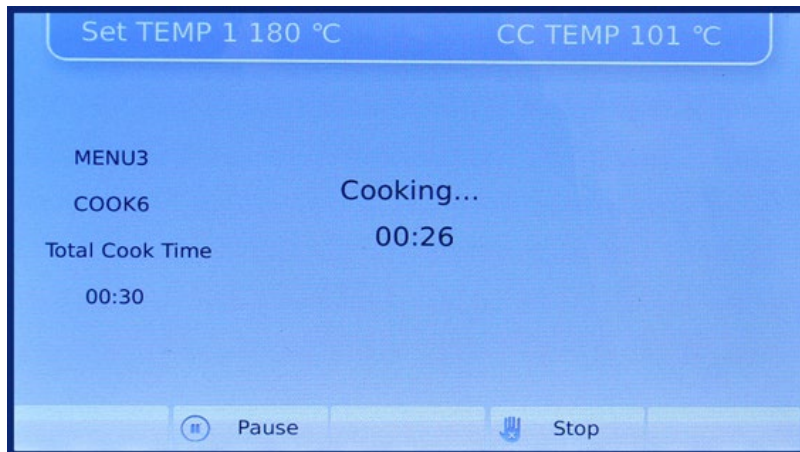


Figure 10



Figure 15

Close the door and press "Cook" to go on cooking.

Stop: in Fig10, press “Stop” to cancel a cook cycle and return to previous screen.

5. Cooling down

At the end of the day, operate the oven back to the initial interface. Shown as Fig1, if the chamber cavity temperature (CC TEMP) is higher than 70°C, touch “Cool” key, the oven will begin cooling down, shown in Fig16, the oven fan will continue to run to cool the oven, “Cooling Down” screen appears and stays on until oven temperature is below 70°C.

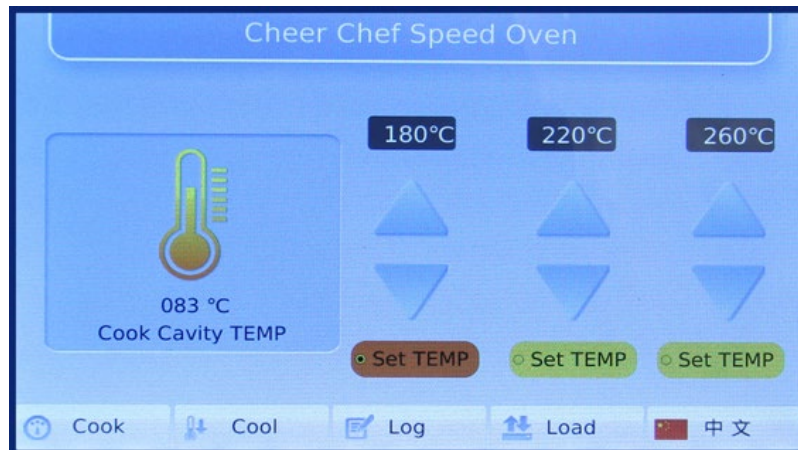


Figure 1

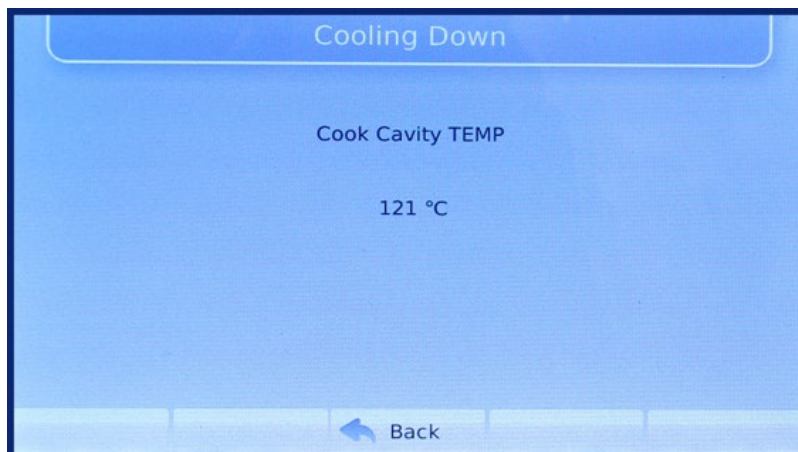


Figure 16

When the chamber cavity temperature is below 70°C, or touch “Back” key during cooling, the oven will stop cooling down.

Note: If put a metal pan filled with water or ice water in chamber, the oven will cool down much faster.

Caution: To avoid damage the oven do not turn off power by pressing the main switch off on the panel, or unplugging the unit, or shutting off the power breaker until the fan stops.

6. Download/Upload Menu system & Preprogram on computer

6.1 Preparation

6.1.1 USB2.0 Disk: Factory send two USB2.0 Disks with the oven, one of them marked “Download/Upload” is used to transfer the menu system between ovens and computer.

Note: The USB disk must be version 2.0, should be empty before downloading from oven or computer.

6.1.2 “Menu Preprogramming Application on PC”: The other disk marked “Preprogram on PC” is the disk in which there is an application software named “Menu Preprogramming Application on PC”, *please copy the application to your computer desktop.*

6.1.3 Create two folders on desktop: One folder is for new menu system which is created on computer by user, the other folder is for the image which is ready to be uploaded to the menu system (shown in Fig17)

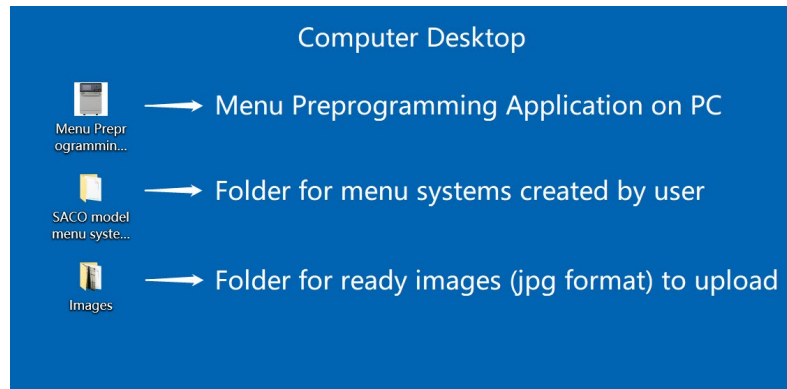


Figure 17

Note: The ready images must be JPG format

6.1.4 Create a new menu system on computer

Please follow the next steps to create a new menu system on computer:

Double click on the icon to open the “Menu Preprogramming Application” on computer (shown in Fig18).

Click “File” (shown in Fig18).

Click “Create a new menu system (shown in Fig18).

Click “Create” (shown in Fig19).

Find the folder used to store the new menu system created by user on desktop, then double click on the icon or click “Open” (shown in Fig20, 21).

Named the new menu system, named it as “Butler menu system” for example (shown in Fig21).

Click SAVE In Fig21, the new menu system will be created and stored to the desired folder successfully, at the same time the preprogramming application will open new menu system (shown in Fig21, 22)

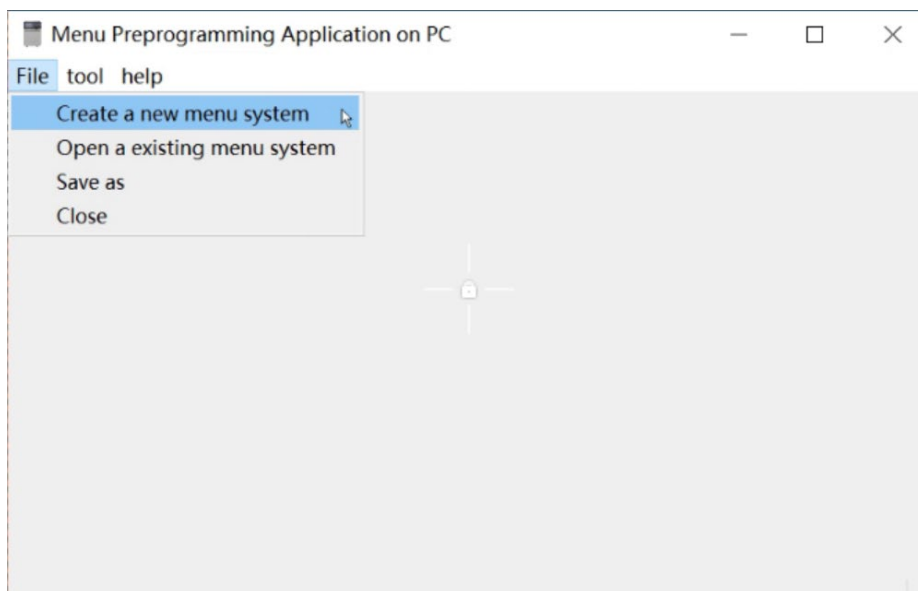


Figure 18

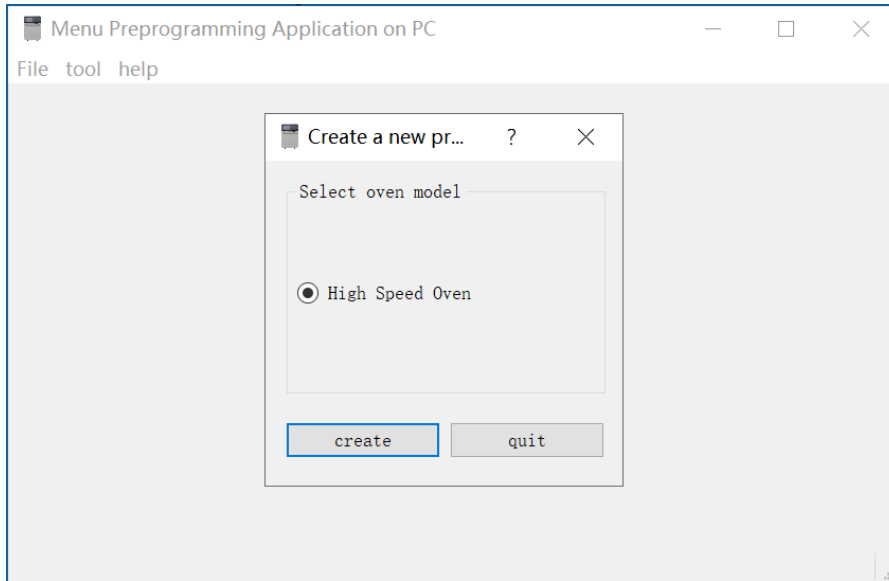


Figure 19

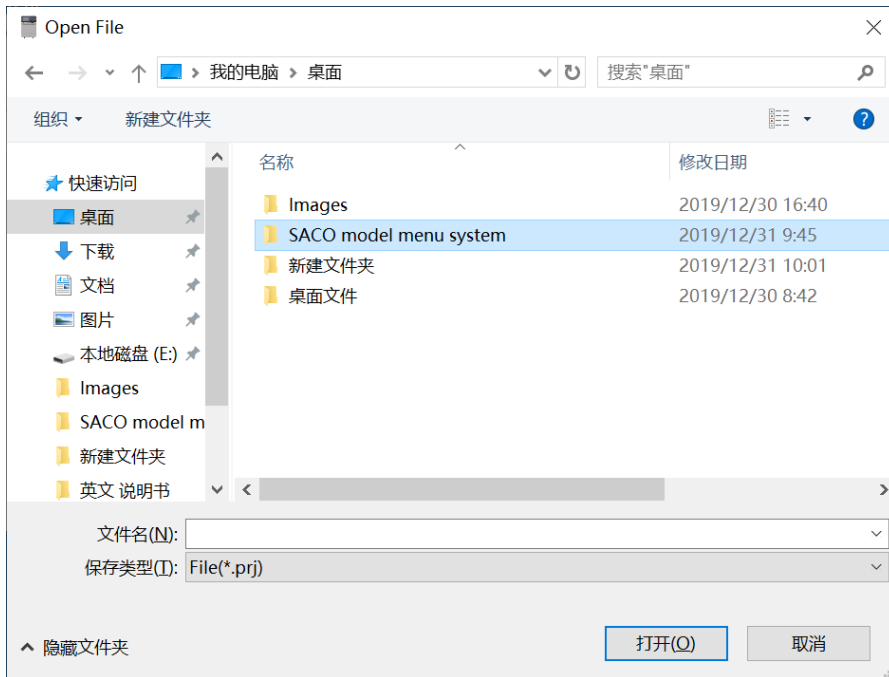


Figure 20

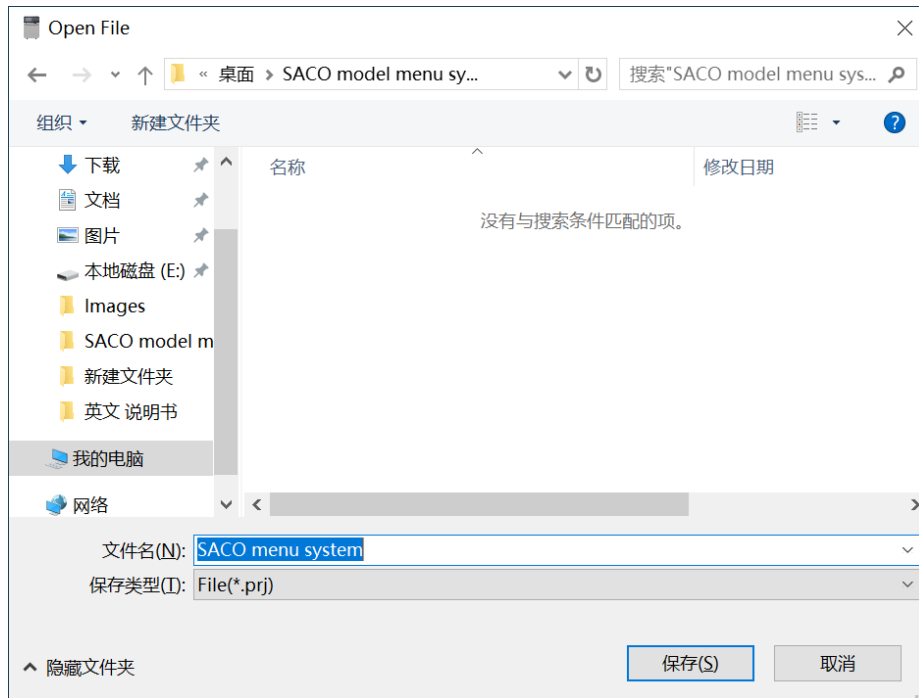


Figure 21



Figure 22

Note: Same method as above, user can create many menu systems for different ovens which use different recipes. If all the ovens use the same recipes, only one menu system created on computer is ok.

6.2 Download/Upload Menu System

User can use USB2.0 disk to transfer the menu system between ovens and computer.

6.2.1 Download menu system from oven to USB2.0 disk

Power on the oven, on the initial interface (shown in Fig23), insert the USB2.0 disk to the oven, touch “Load”, enter the password interface (shown in Fig24), input the password to enter the load interface (shown in Fig25)



Figure 23

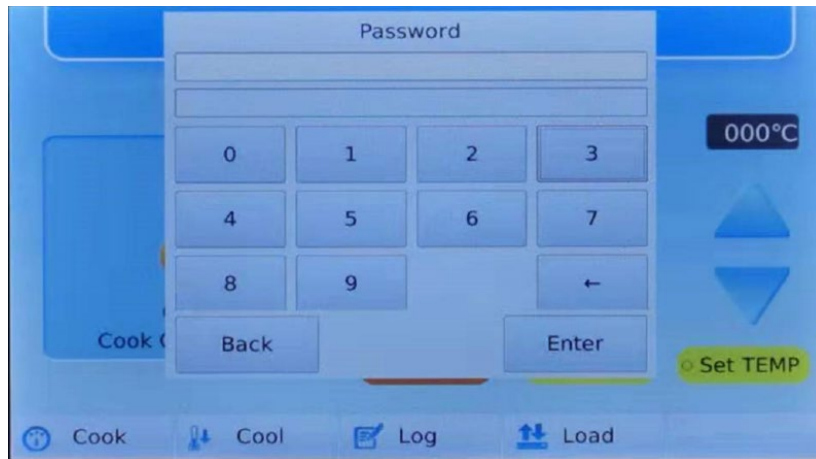


Figure 24

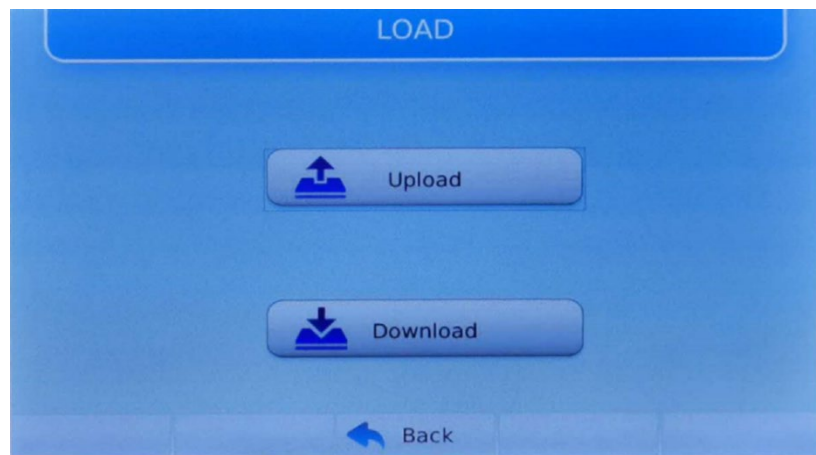


Figure 25

In Fig25, touch “Download” to download the menu system from oven to USB2.0 disk, shown as Fig26. Loading done shown as Fig27, touch “OK” key to confirm it and touch “Back” to return back to the initial interface (shown in Fig23), then pull out the disk from the oven.

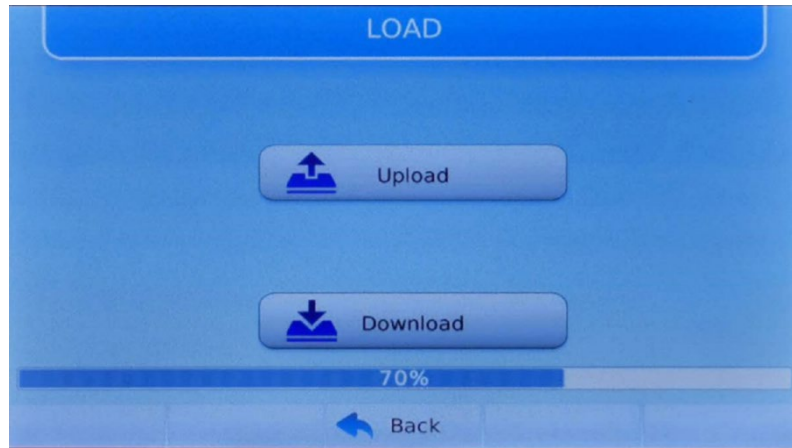


Figure 26

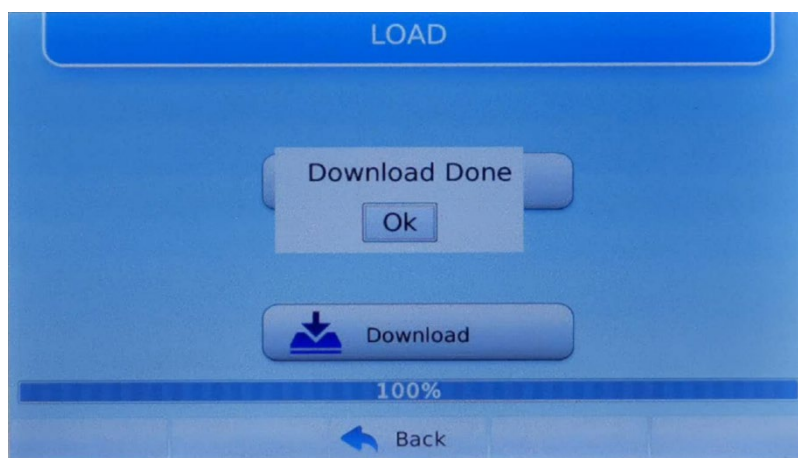


Figure 27

Note: USB disk should be empty before downloading

6.2.2 Upload menu system from USB2.0 disk to oven

Power on the oven, in the initial interface (shown in Fig23), insert the USB2.0 disk to the oven, touch "Load", enter the password interface (shown in Fig24), input the password to enter the load interface (shown in Fig25), touch "Upload" to upload the menu system from USB2.0 disk to the oven. Loading done shown as Fig28, touch "OK" key to confirm it and touch "Back" to return back to the initial interface (shown in Fig23), then pull out the disk from the oven.

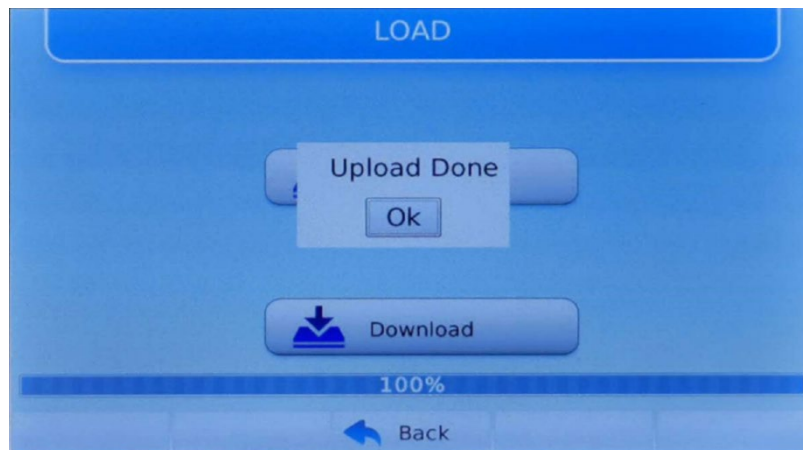


Figure 28

6.2.3 Download menu system from computer to USB2.0 disk

Insert USB2.0 disk to the computer, on computer desktop, double click on the icon to open the “Menu Preprogramming Application” (shown in Fig17, Fig29).

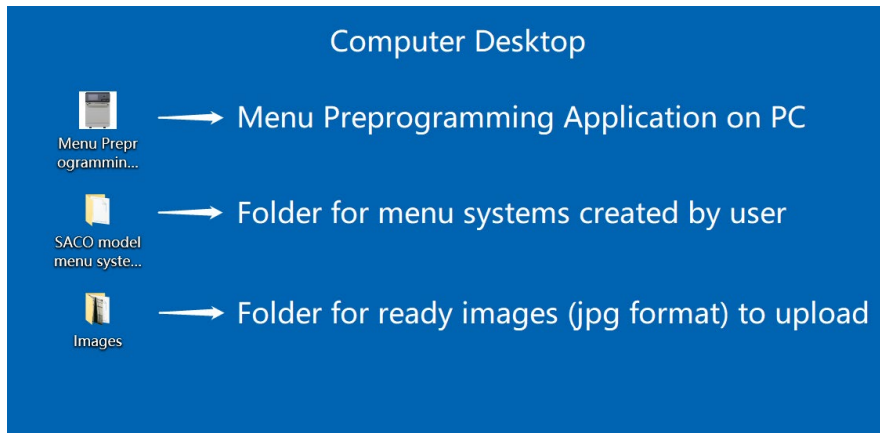


Figure 17

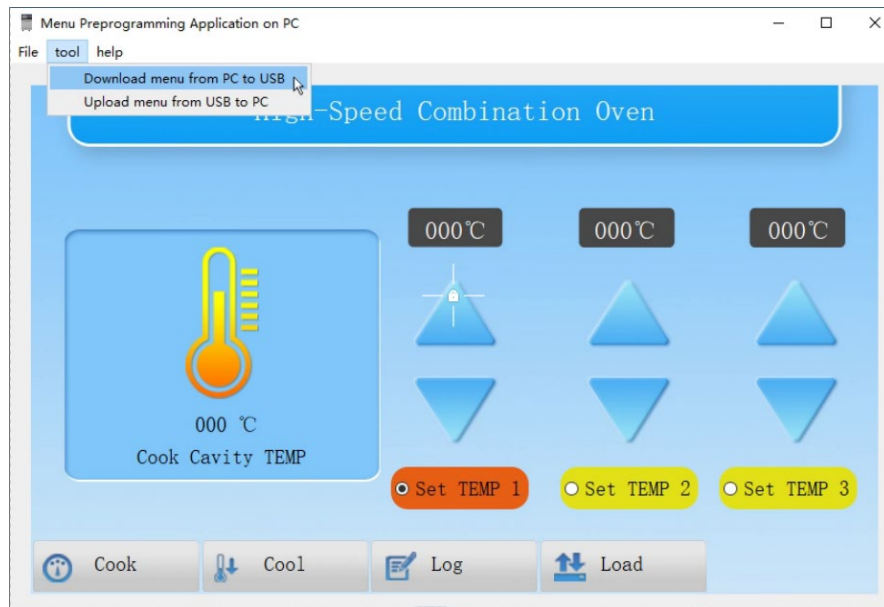


Figure 29

In Fig29, click “tool”, click “Download menu from PC to USB”, find the USB2.0 disk to download the menu system to USB (shown in Fig30, 31).



Figure 30



Figure 31

Note: USB disk should be empty before downloading

6.2.4 Upload menu system from USB2.0 disk to computer

Insert USB2.0 disk to the computer, on computer desktop, double click on the icon to open the “Menu Preprogramming Application” (shown in Fig17, Fig,32).

In Fig32, click “tool” , click “Upload menu from USB to PC” (shown in Fig33).

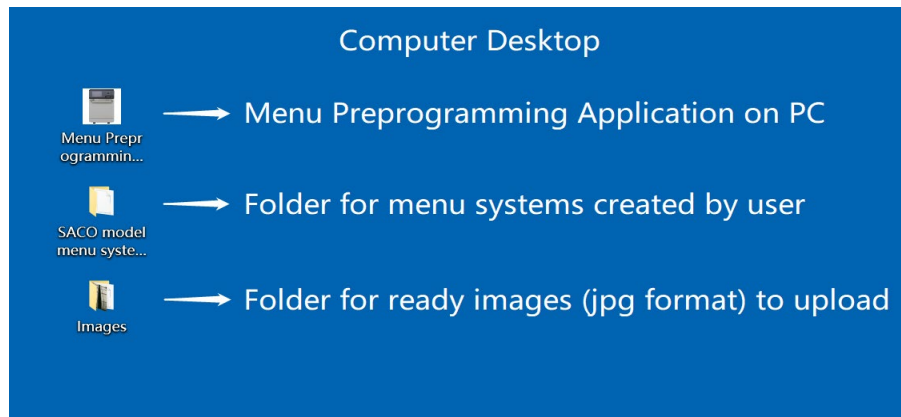


Figure 17

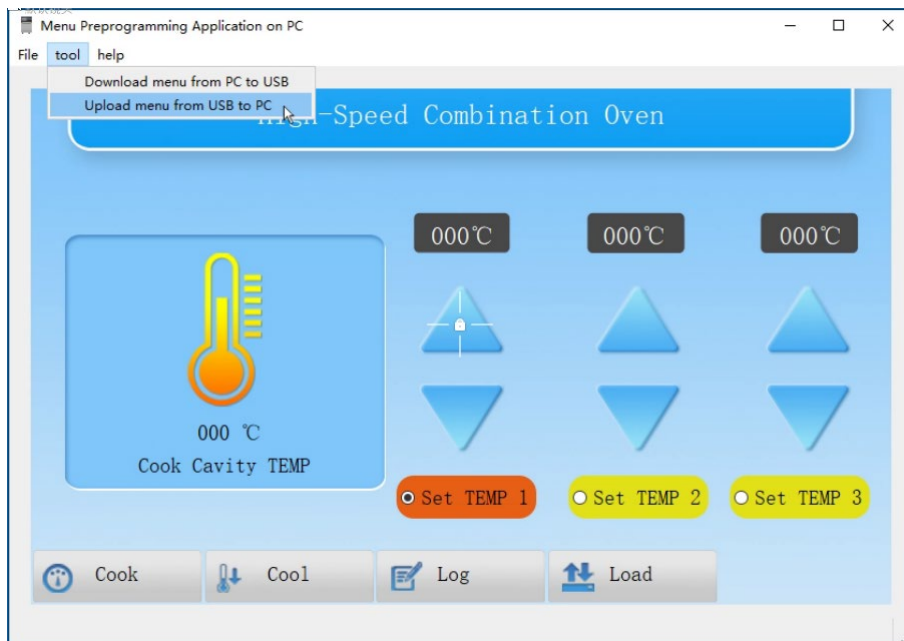


Figure 32

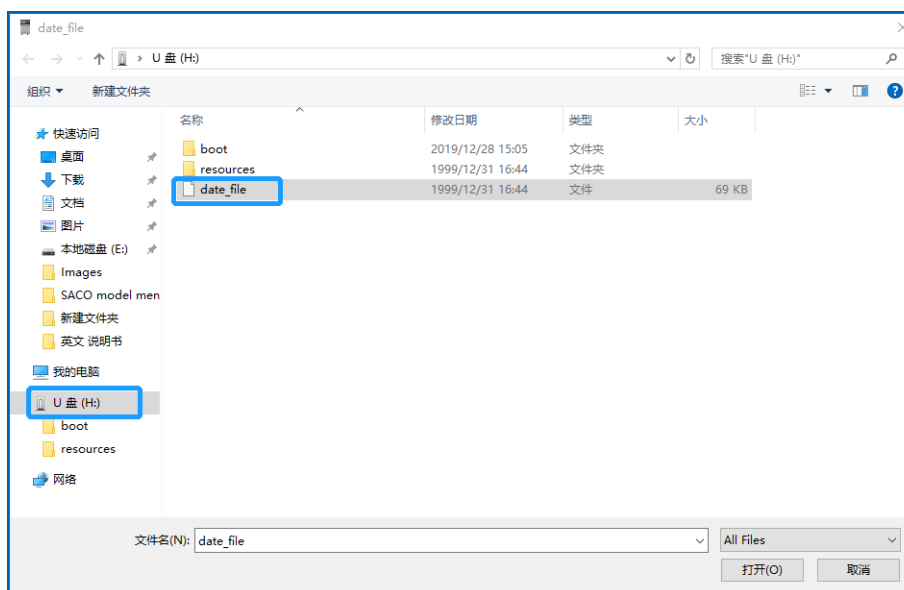


Figure 33

Find the “**data_file**” in USB disk, **double click** it, the menu system will be uploaded from USB to the computer and automatically overwrite the current menu system shown on PC.

6.3 How to Preprogram Menu System on Computer

6.3.1 Open an existing menu system on computer

On computer desktop, double click on the icon to open the “Menu Preprogramming Application”, the application will open a existing menu system automatically if there is a “Config” file on the desktop (shown in Fig34), user can edit the current menu system directly.

If there is no “Config” file on the desktop, the application will show as Fig35. In Fig35, click “File”, click “Open an existing menu system”, find the desired menu system and double click (or click “Open”) to open it (shown as Fig36), the application will open the desired menu system, show as Fig34.

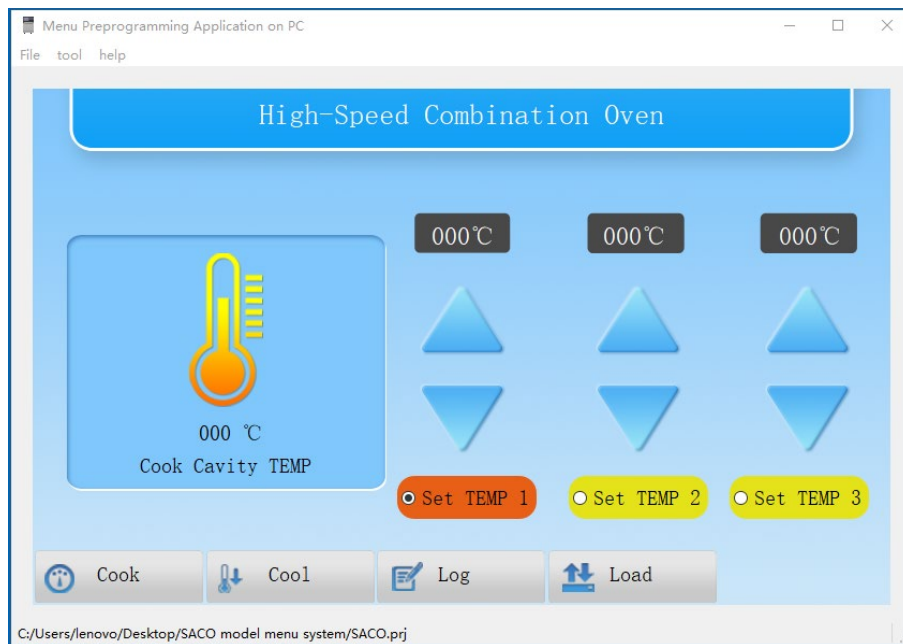


Figure 34

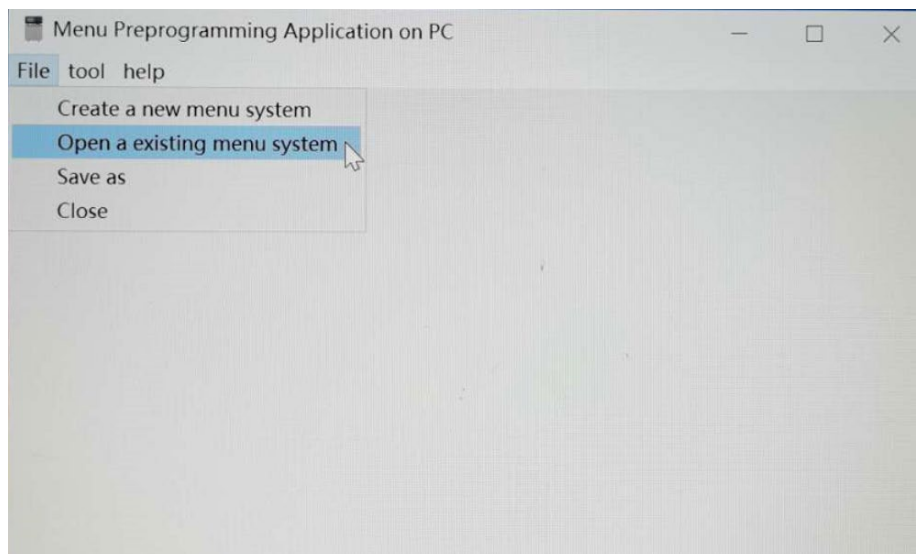


Figure 35

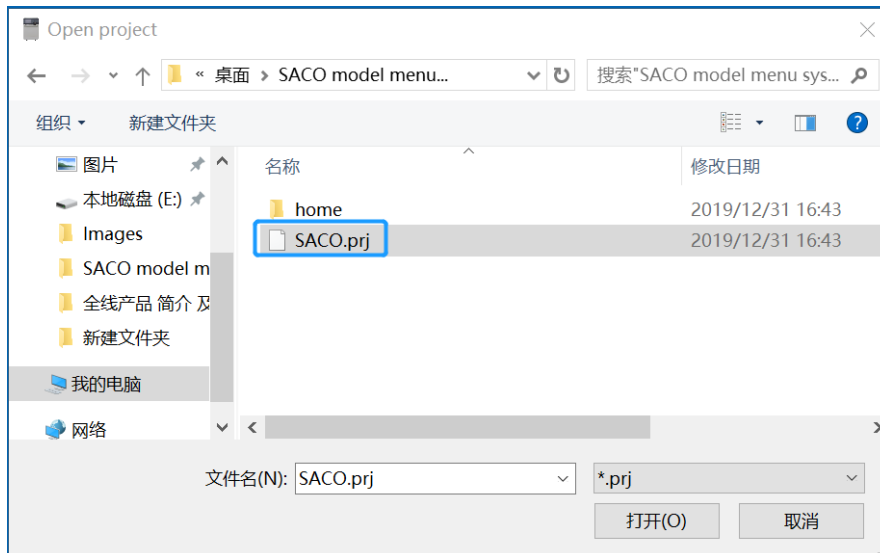


Figure 36

Note: Same method as above, user can open any desired menu system to preprogram on computer.

6.3.2 Renaming menu groups and recipes

Same method as “4.2.6 Renaming the menu groups and recipes”, please refer to it.

6.3.3 Programming/Edit menu system

Same method as “4.2.3 Edit recipe (preprogramming)” & “4.2.4 Save settings”, please refer to it.

6.3.4 Upload images to menu system on computer

Note: The ready images must be JPG format.

A. **Upload images to menu groups:** On computer, in Fig34, select “Set TEMP 1” for example, touch “Cook” key to enter the menu groups interface, shown in Fig37.



Figure 34

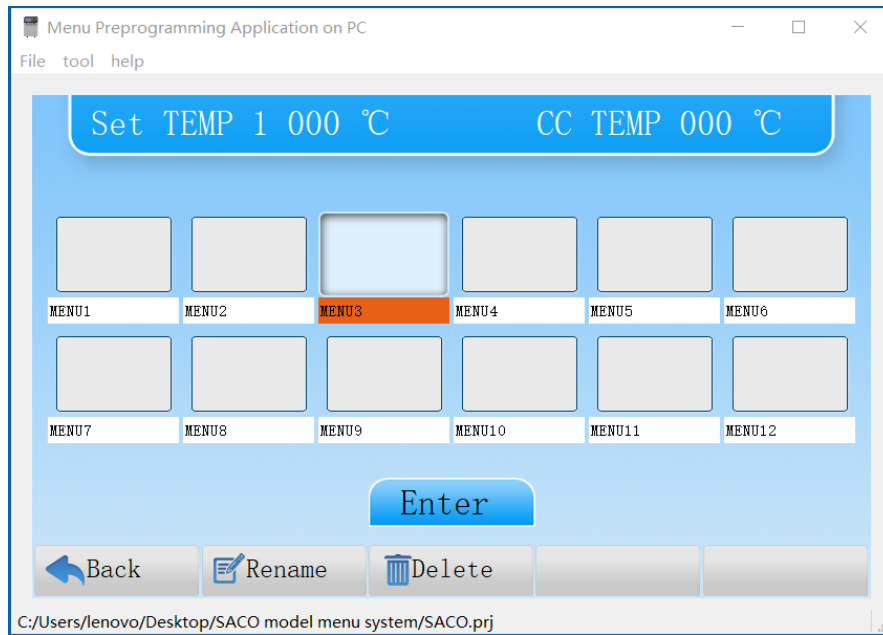


Figure 37

Select the desired menu group, “MENU3” for example, **double click** it, show in Fig38

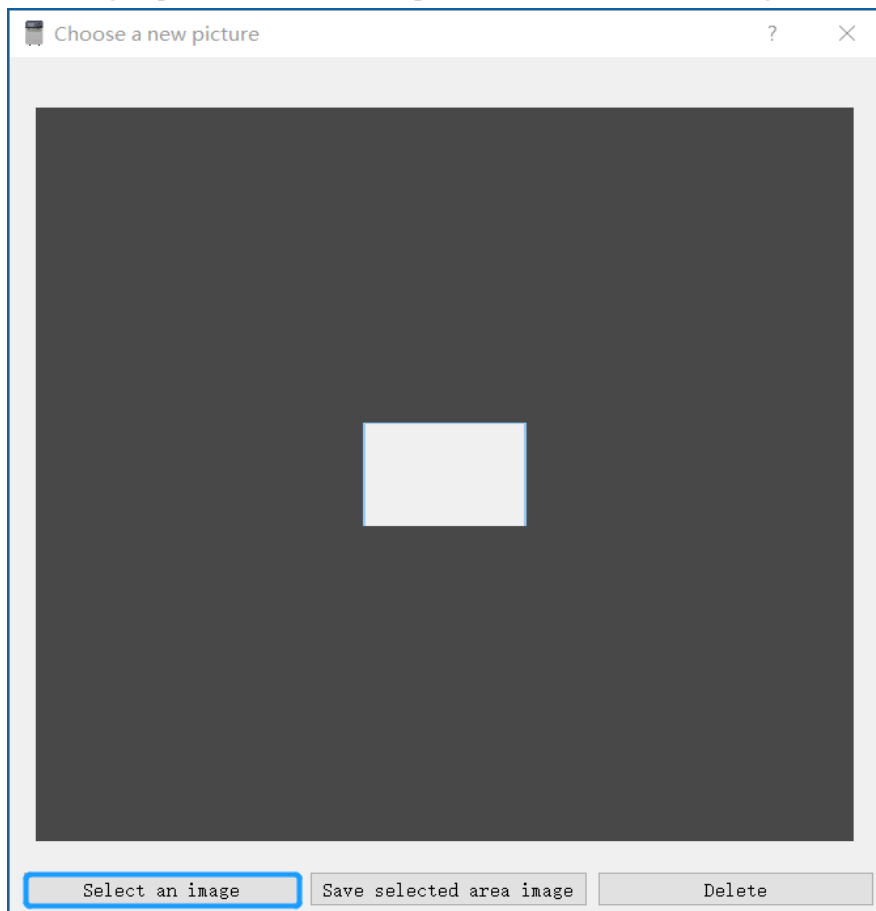


Figure 38

Fig38, click “Select an image” to find the desired image (pizza for example), show in Fig39, Fig40.

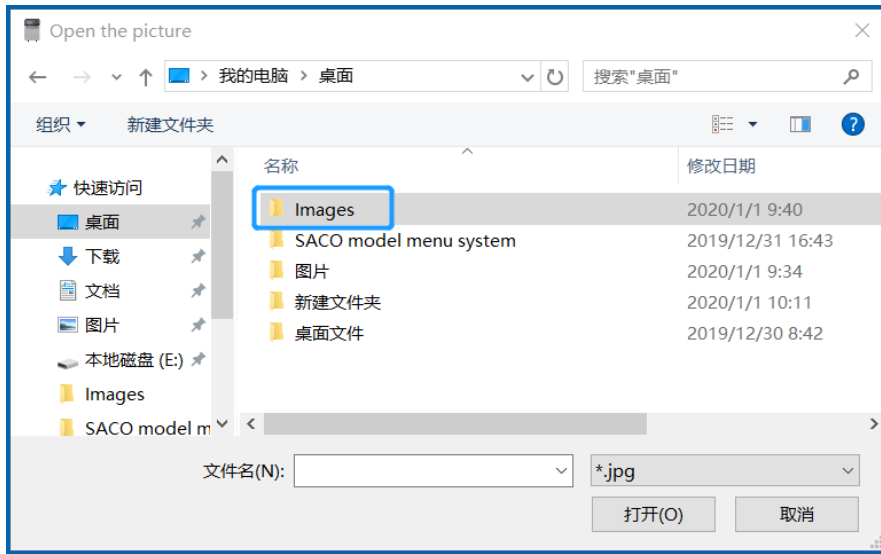


Figure 39

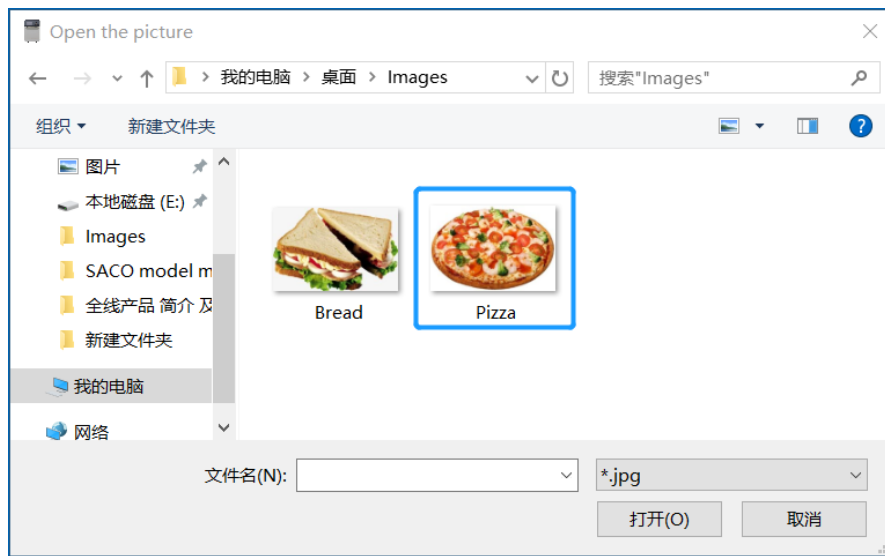


Figure 40

In Fig40, **double click** “Pizza” image, shown in Fig41, move the square to left top corner, shown in Fig42

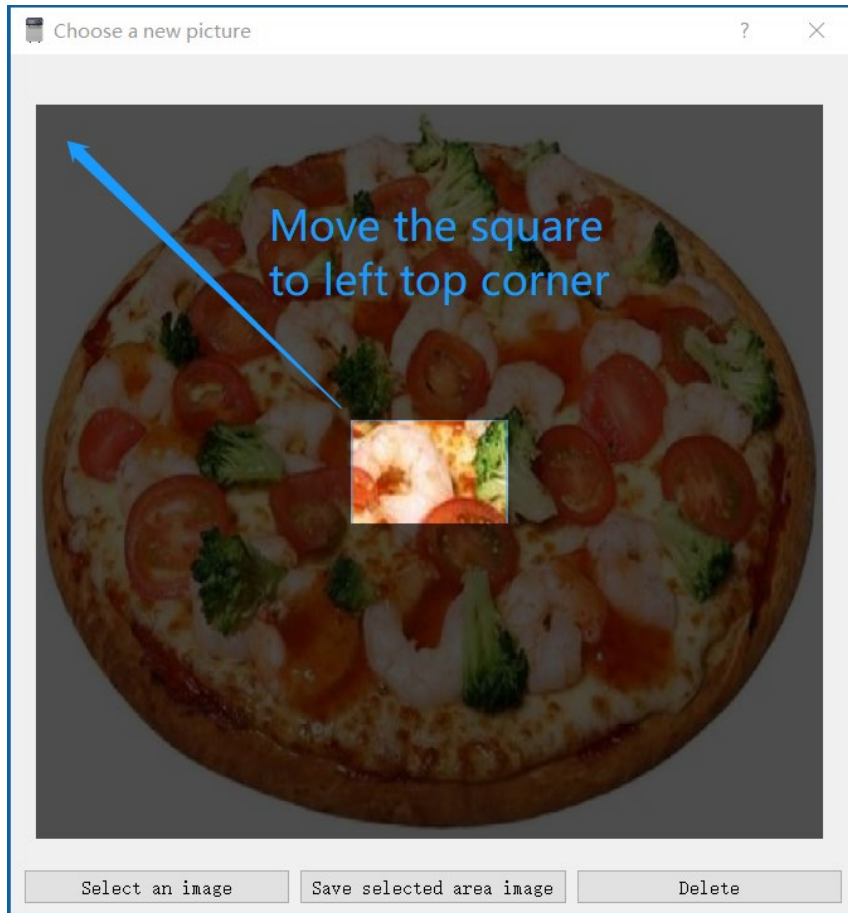


Figure 41

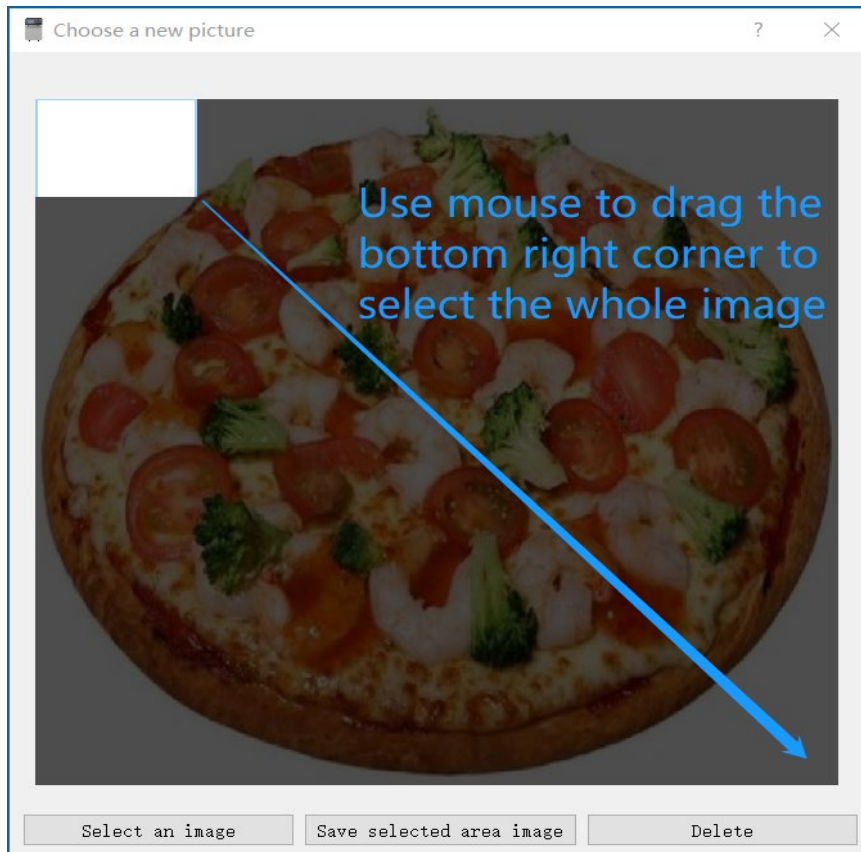


Figure 42

In Fig42, use mouse to drag the bottom right corner of the square to select the whole image, show in Fig43, Fig44.

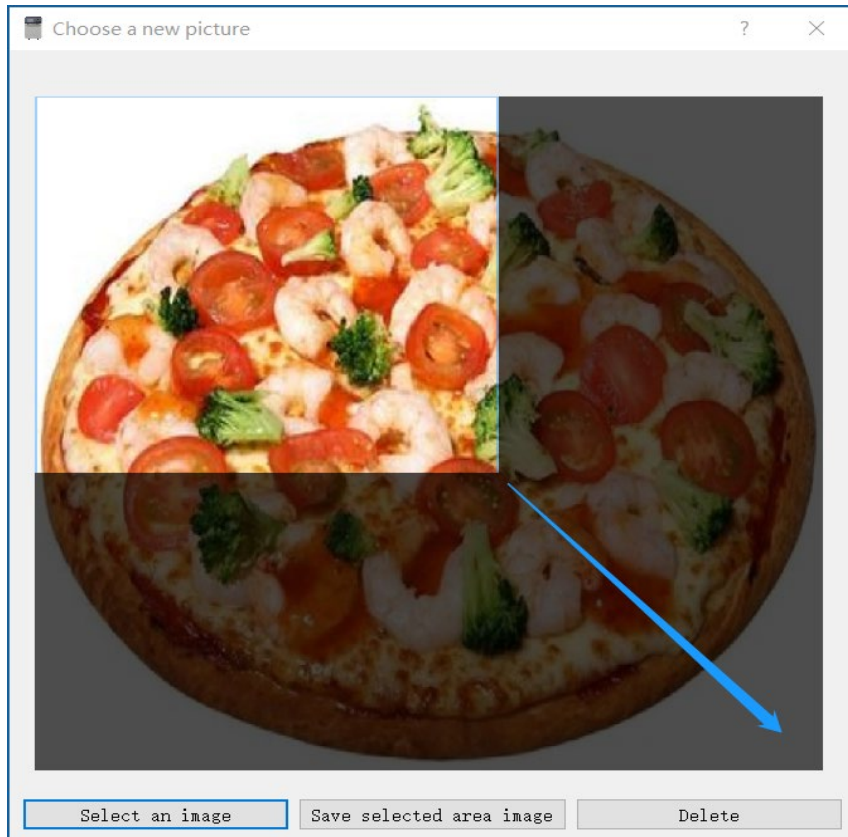


Figure 43

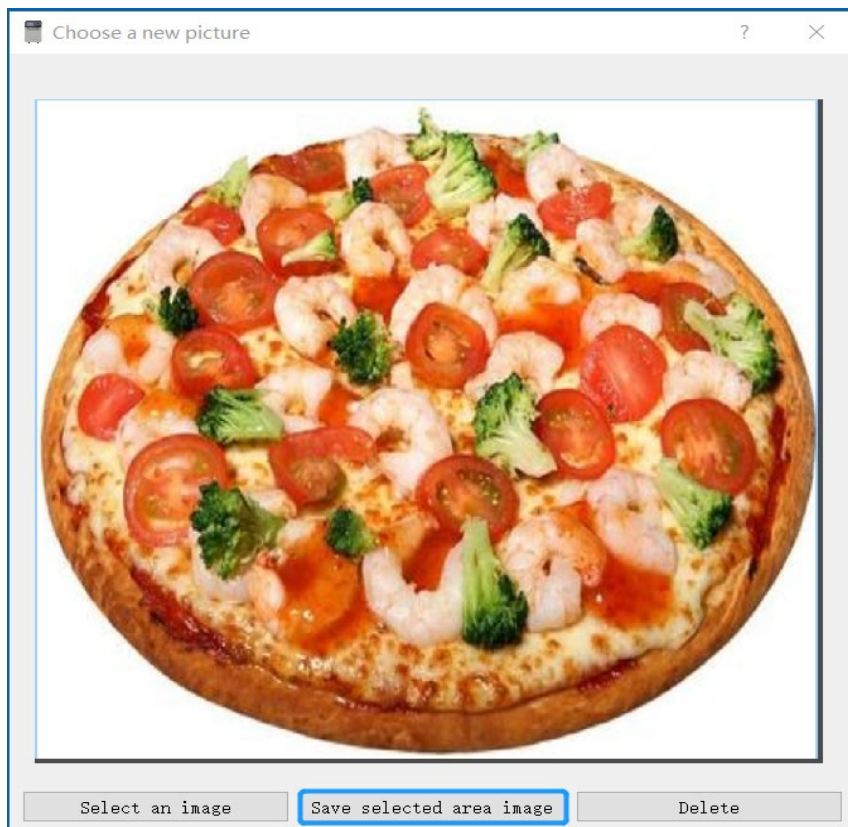


Figure 44

In Fig44, click “Save selected area image” to upload image to position “MENU3”, shown in Fig45.

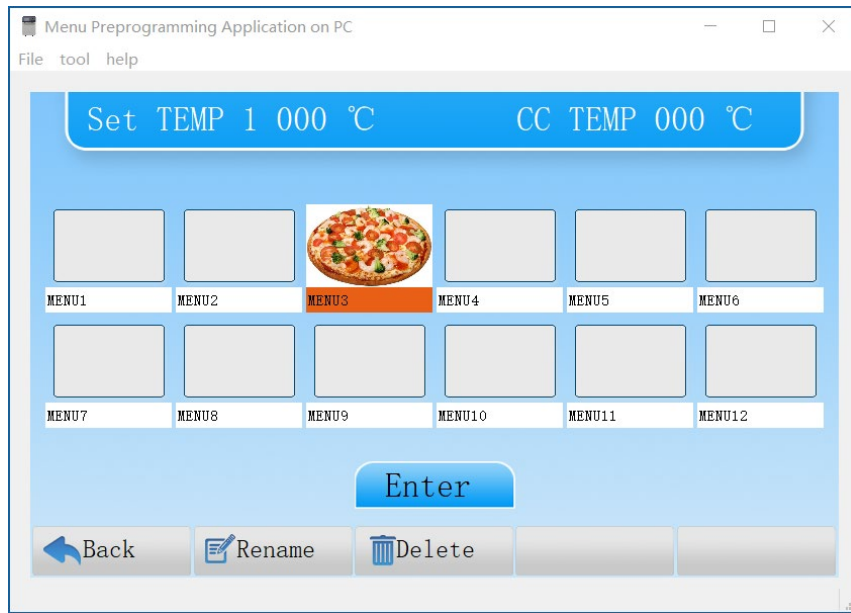
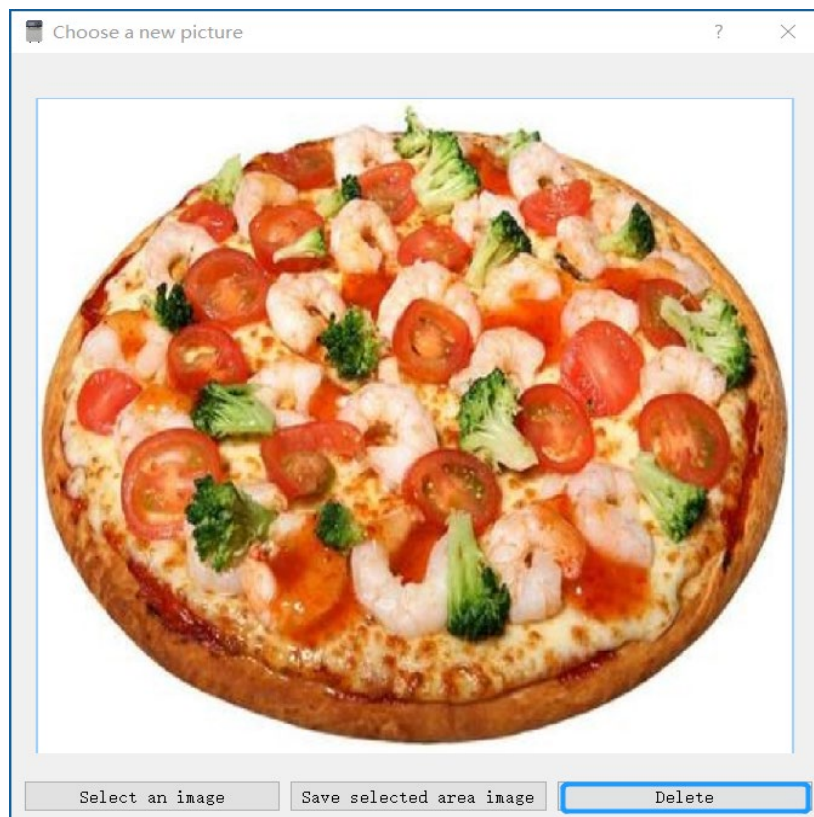


Figure 45

B. Delete images for menu groups: On computer, in Fig45, **double click** the MENU3 image, shown in Fig46. Click “Delete” to delete the image from position MENU3.



C. Upload images to recipes: Same method as “A Upload images to menu groups”.

D. Delete images for recipes: Same method as “B Delete images for menu groups”.

7. How to calibrate the display

If the display contents are offset, or any keys are not functional, please calibrate the display as explained below:

In Figure 1, except the function key area, touch any position keep more than 10 seconds, the system enters a calibration interface, as shown in Figure18. Touch the crosshair, when the crosshair is in the display center, then touch it, the calibration will be done.



Figure 1

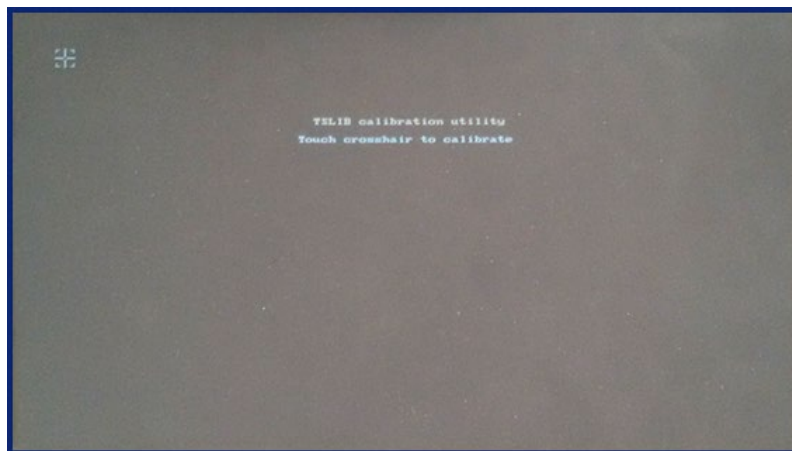


Figure 18

CLEANING

The carbide, grease and food crumbs in the oven impair the performance and life expectancy of some components. Operator is obliged to maintain the oven positively and correctly. Manufacturer has no responsibility for the damage caused by improper maintenance.

Follow the steps below when cleaning your Butler oven. Use only cleaning chemicals which is suitable for commercial speed oven. The use of any other cleaning products may damage critical oven components, resulting in a non-warranty service call.

Preparation

Oven cleaner, nylon scrub pad, cleaning towel, disposable gloves, protective eyewear, dust mask (optional), etc.

Cleaning Steps

Step 1: Prepare the oven.

- The oven operates at approximately 260°C and may cause injury if not allowed to cool properly, make sure that the temperature in the cooking chamber lowers to the ambient temperature. Maintenance should be carried out after the oven cools down. "Cooling down" function can be used to cool the oven, if put a metal pan filled with water or ice water in chamber, the oven will cool down much faster.

- When the temperature abates to the required temperature, shutdown the oven and cut off the power supply. It is forbidden to clean the oven with power on.

Step 2: Remove the baking stone, rack and bottom jet plate.

- Open the door, remove the baking stone from the rack, and remove the rack from chamber cavity

- Loosen the bottom jet plate thumbscrew, pull the bottom jet plate out from the cavity

CAUTION: DO NOT remove the top glass jet plate; breakage will result in a non-warranty service call.

Step 3: Clean the Baking Stone, Rack and Lower Jet plate

- Wash, rinse, sanitize, and dry the baking stone, rack and jet plate.

Step 4: Wipe and Clean the Oven Interior

- Use a food vacuum or damp towel to remove large particles from the oven cavity.

- Spray oven cleaner onto the top, bottom, and sides of oven interior, allow oven cleaner to penetrate stains for five minutes

CAUTION: DO NOT spray Oven Cleaner into the holes on the back wall of the oven. Doing so can damage critical oven components, resulting in a non-warranty service call.

- Clean the oven interior with a nylon scrub pad.

CAUTION: DO NOT scrub or remove the top glass jet plate: if food is stuck to the oven ceiling, gently remove it without applying pressure to the glass plate. Breakage will result in a non-warranty service call.

Step 5: Wipe and Clean the Oven Door: Use oven cleaner and a nylon scrub pad to clean the door, wipe the door with a damp towel, and then a dry towel.

Step 6: Reinstall: Reinstall the bottom jet plate, rack and baking stone

Step 7: Clean the Oven Exterior: Wipe the oven exterior with a clean, damp towel.

DO NOT spray chemicals or water into any openings on the side and back cover.

TROUBLESHOOTING

Issue	Possible cause(s)	Resolution
No power to oven.	<ol style="list-style-type: none"> Oven is not plugged in. Main circuit breaker is tripped. Main stitch on the control panel is off. 	<ol style="list-style-type: none"> Plug the oven in. Verify the wall circuit breaker is on. Verify the main switch is on. If still not solve it,call service
Oven is not preheating (warming up) properly.	<ol style="list-style-type: none"> Door is not closed. 	<ol style="list-style-type: none"> Close the door. If still not solved, call service
In the recipe screen(interface), the "Cook" key is not displayed	<ol style="list-style-type: none"> Door is not closed. 	<ol style="list-style-type: none"> Close the door. If still not solved, call service
Oven is not cooking properly.	<ol style="list-style-type: none"> Oven is not clean (Large deposits of grease, carbon, or food debris dilute the microwave.) Incorrect group and/or item name was selected for the product. Product was not cooked from correct starting state (for example, chilled or frozen). Product out of specification. 	<ol style="list-style-type: none"> Clean the oven Ensure the correct food group and/or item was selected. Ensure the product was in the correct state before cooking. Ensure the product is exactly the same weight/size as the typical product. If still not solved, call service
Cook temperature low	<ol style="list-style-type: none"> Oven power interrupted. Air nozzles on the top/bottom of the cavity are clogged. The door is not closed properly Oven not fully warmed up. 	<ol style="list-style-type: none"> Check the power supply and then power the oven on Ensure the air nozzles are not clogged. Ensure the door is closed properly Repeat warm-up. If still not solved, call service
Touch response is slow or not detecting touch at all.	<ol style="list-style-type: none"> Bad boot up. Display area moved 	<ol style="list-style-type: none"> Restart the oven. Calibrate the display refer to the manual- How to calibrate the display If still not solved, ,call service
Display reads “Elec High Temp” and alarm sounds.	<ol style="list-style-type: none"> Blockage of cool air into the oven. Rear cooling fan clogged. 	<ol style="list-style-type: none"> Remove anything obstructing the flow of cool air into the side/bottom oven panels. Make sure the rear fans are not clogged. If still not solved, call service

Display reads “High Cavity Temp” and alarm sounds.		<ol style="list-style-type: none"> 1. Restart the oven. 2. If still not solved, call service
Display reads “High Micro Temp” and alarm sounds.	<ol style="list-style-type: none"> 1. Blockage of cool air into the oven. 2. Rear cooling fan clogged. 	<ol style="list-style-type: none"> 1. Remove anything obstructing the flow of cool air into the side/bottom oven panels. 2. Make sure the right side fan(s) are not clogged. 3. If still not solved, call service
Display reads “Micro Curr” and alarm sounds.		<ol style="list-style-type: none"> 1. Restart the oven. 2. If still not solved, call service
Display reads “Heater Curr” and alarm sounds.		<ol style="list-style-type: none"> 1. Restart the oven. 2. If still not solved, call service
Display reads “VFD-S Error” and alarm sounds.		<ol style="list-style-type: none"> 1. Restart the oven. 2. If still not solved, call service

Note:

The catalytic converter failure must be repaired or replaced by the professionals.

The failures of the speed oven must be repaired by the manufacturer or professionals arranged by authorized agent.

Special statement: The adverse consequences caused by changing electronic control system or any structure without our authorization, our company will not bear any responsibility.

Marketed globally by:

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