

TRUFROST & BUTLER

USER MANUAL

**Electric Deck Oven with Digital
Controls & Steam Boiler and Stone
Breadwinner 1-2E
Breadwinner 2-4E
Breadwinner 3-6E**

(Please read this manual carefully before using the product)

Breadwinner series Premium Deck Ovens - with boiler

- **Thank you for purchasing our products**
- **Please pay attention to the instructions on safe operation before using this product**
- **Please keep this manual properly after reading for future reference**
- **Due to the continuous improvement of our products, they are subject to change without prior notice**

Do's and Don'ts

- ◆ Any modification as well as incorrect installation, adjustment, repair or maintenance may lead to damaging the product and could cause injuries. If any adjustment or repair is needed, please contact the supplier.
- ◆ Please do not store or use flammable and explosive gases, liquids or articles near this product.
- ◆ This equipment shall not be used by people without proper knowledge about the product.
- ◆ Please store the operating instruction manual carefully and all the users of the equipment must read the operating instructions and safety guidelines before using the equipment.
- ◆ Flammable and explosive gases, liquids or articles can not be stored or used in the vicinity of this product and proper fire prevention precaution need to be taken.
- ◆
The shell of this machine must be grounded to ensure safety.

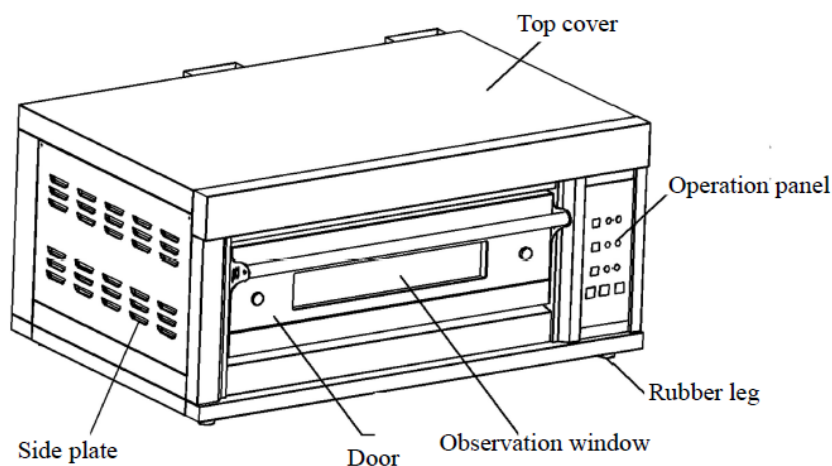
1. Product Functions

Commercial box-type electric oven is made of stainless steel and tempered glass, with automatic temperature control by microcomputer, which has good thermal insulation performance, energy conservation and environment protection, and high output. This product is great for all kinds of baking. It has a very contemporary style, very durable and is easy to maintain. It is ideal for all kinds of settings such as restaurants, canteen or any other application in the food industry.

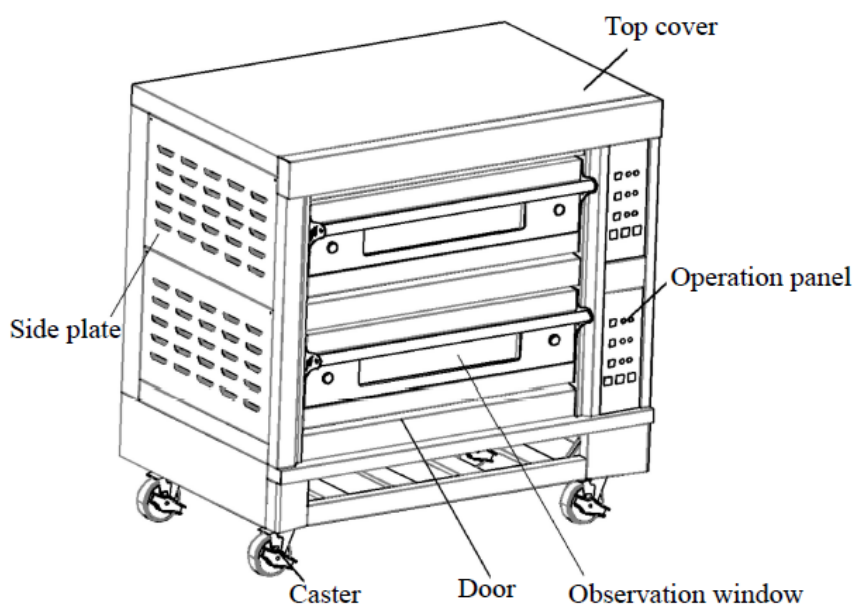
2. Structural Schematic Diagram and Working Principle

2.1 Structural Schematic Diagram (Pictures are for reference only)

Schematic Diagram of Single-layer Oven Structure:



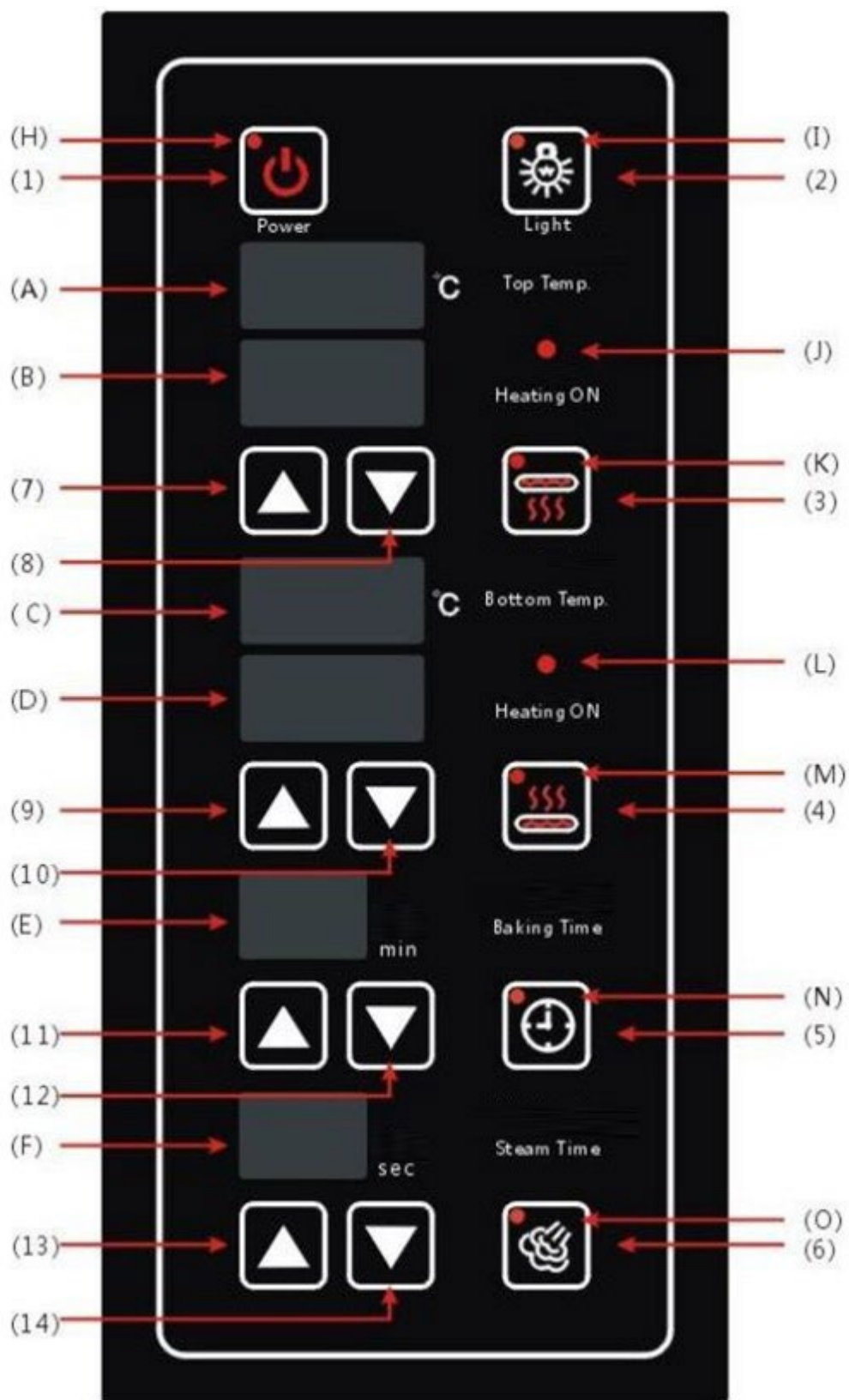
Schematic Diagram of Two-layer Oven Structure:

















2.2 Structural performance characteristics:

- It is controlled by intelligent computer board, which is convenient to operate, safe and durable.
- The door has glass windows and special lighting, which is convenient for observing the status of food in the oven.
- It is equipped with leakage protection circuit breakers and safe disconnection devices to ensure the safety.
- The top and bottom fire temperatures of each layer can be controlled separately.



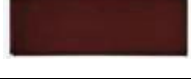

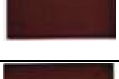

2.3 Schematic Diagram of Operation Panel:











2.4 Descriptions of Function Buttons

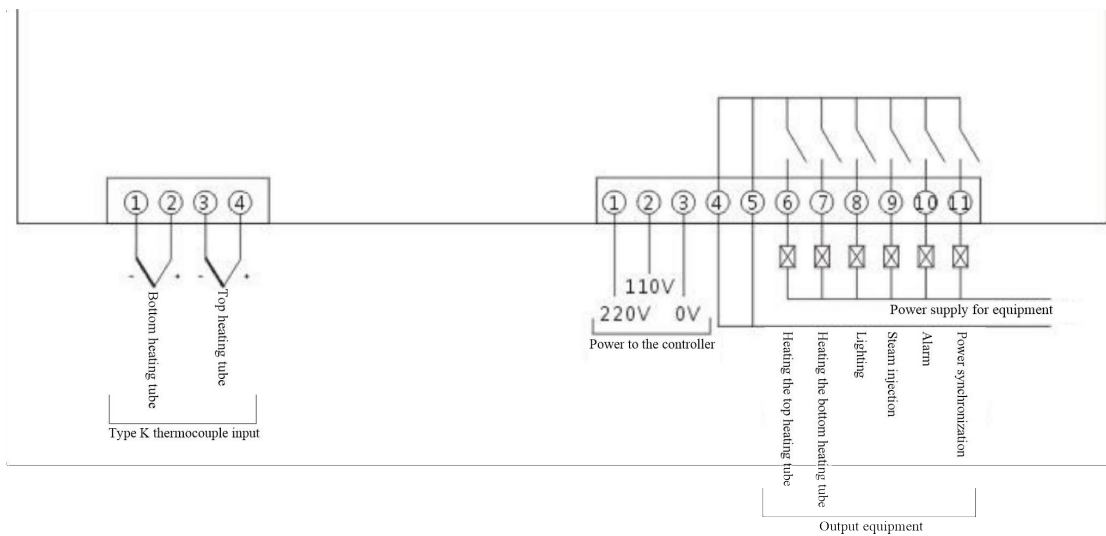
Indicators (S/N)	Functions
 [A]	Actual temperature display of top heating tube
 [B]	Setting temperature display of top heating tube
 [C]	Actual temperature display of bottom heating tube
 [D]	Setting temperature display of bottom heating tube
 [E]	Timing display window
 [F]	Steam time display window
 [H]	Power indicator
 [I]	Illuminating indicator
 [J]	Output indicator of heating top heating tube
 [K]	Control indicator of heating top heating tube
 [L]	Output indicator of heating bottom heating tube
 [M]	Control indicator of heating bottom heating tube
 [N]	Time running indicator
 [O]	Steam running indicator

2.5 Descriptions of display windows and indicators

Indicators (S/N)	Instructions for Use
 [A]	Actual temperature display of top heating tube
 [B]	Setting temperature display of top heating tube
 [C]	Actual temperature display of bottom heating tube
 [D]	Setting temperature display of bottom heating tube
 [E]	Timing display window
 [F]	Steam time display window

	[H]	Power light
	[I]	Illuminating light
	[J]	Output indicator of heating top heating tube
	[K]	Control indicator of heating top heating tube
	[L]	Output indicator of heating bottom heating tube
	[M]	Control indicator of heating bottom heating tube
	[N]	Time running indicator
	[O]	Steam running indicator

2.6 Schematic Diagram of Product Wiring:



3. Basic Product Parameters

1. Parameters of Commercial Box-type Electric Oven (Standard Computer-controlled Series):

Name	Model	Size and specification (mm)	Voltage	Power	Weight	Output	Temperature control range
One layer with two trays (computer-controlled)	Bread Winner 1-2E	1260×945×615	220V/380V	8.6kW	kg	20kg/H	0~400°C
Two layers with four trays (computer-controlled)	Bread Winner 2-4E	1260×945×1240	380V 3N~	15.2kW	kg	40kg/H	0~400°C

Note: The steam boiler is installed at the back of the machine which will increase the depth of the machine by 135mm. This needs to be kept in mind. The steam drum uses heating tubes to generate heat, and each steam drum will increase the electric power by 2.0KW.

4. Precautions

4.1 Transportation and storage

During transportation, the machine shall be handled with care, and it shall not be inverted to prevent damage to the product shell and the inside. The packaged machine should not be stored outdoors. It should be placed in a warehouse which is rain proof, has good ventilation and no corrosive gases.

Installation and precautions










- During handling and installation, protective measures must be taken.
- If the packaging box is found damaged, please immediately check whether the equipment in the packaging box is damaged or the parts are missing. If the equipment is damaged, please call the supplier immediately.
- Please check equipment size to see if it can pass through the passage smoothly before handling the equipment.
- When loading, unloading and transporting, strictly follow the packaging and transportation requirements, and it is not allowed to pull or bind any electrical components.
- When loading, unloading and transporting, the equipment shall not be placed upside down, horizontally or stacked. Prevent the shelf and door in the shell from moving during handling.
- The equipment shell must be placed horizontally. Please fix the casters to prevent the shell from moving and pad the casters according to the ground conditions to keep the shell horizontal.
- When installing, the left and right sides of the equipment shall be more than 10cm away from combustible materials, and the back shall be more than 50cm away from combustible materials (such as brick walls and windows). It shall not be installed on flammable floors or materials.
- The installation location shall be in a well-ventilated place, and exhaust facilities shall be installed to ensure steam discharge.
- After installation, the equipment must be kept stable and placed horizontally, and shall not tilt.
- The power supply voltage must be consistent with the recommended use voltage of this equipment.

- When the appliance is connected to the power supply, connect the all-pole disconnecting device (leakage switch) with a contact distance of at least 3mm.
- Bolts shall be set at the back of the oven body, and copper conductor with a diameter of not less than 4mm² should be used for reliable connection with the ground wire meeting the safety requirements.
- Before installation, please make sure wiring is not loose, the voltage is normal and the safe grounding is reliable.
- Flammable and explosive articles shall not be stored near the equipment.
- This oven shall be installed only by professional technicians.

4.2 Special precautions

1. The installation, initial use and repair of this equipment should only be carried out by professional personnel.
2. The outer packaging must be removed before using it.
3. When the equipment is not used or the operator is not available, the equipment must be turned off to avoid any accidents or damage.
4. Do not disassemble or modify the equipment. It can lead to serious accidents.
5. The power-on operation must be carried out by an authorized technician and the cable connector should be connected according to the wiring identification.
6. Grounding wire: This machine is equipped with a yellow-green grounding wire in the cable core and is affixed with a grounding sign. Please ground this wire reliably. At the back of the machine there is a wiring device. Please connect it properly.
7. High temperature will cause burns. Do not touch the machine directly with your hands during, before and after work.
8. It is forbidden to use hard and sharp objects on the machine. Do not use water jet for cleaning.
9. Properly clean the stainless steel surface regularly to prevent surface oxidation and chemical action. If not cleaned properly, it can damage the equipment.
10. It is forbidden to use a power supply other than what is mentioned on the product.
11. It is forbidden to use power switches that do not meet safety standards.
12. After use, turn off the main power supply immediately.
13. If electric leakage is found, immediately turn off the switch, check whether the grounding device is safe, do not carry out hot line operation, and use the equipment after it is repaired by a professional technician.
14. If the power cord is damaged, it must be replaced by an authorized and trained technician.

5. Operation Instructions

1. Before use, please make sure the power supply voltage is consistent with the voltage recommended. The null line in the power cord must be connected correctly according to the wiring identification, and the leakage protection switch matching with the equipment brand identification shall be connected.
2. After the power cord of the equipment is fixed, connect it, and the computer will beep, indicating that it is powered on. Press the power button "  " the power indicator is on, and the panel shows normal numbers, indicating that it is powered on and can be used. If it shows garbled codes, please refer to the fault code and get it checked from a professional technician. Put the power off, till the repair is done.
3. Setting of top fire and bottom fire: In the power-on state, press the top fire switch () to activate the top fire function, press the (+/-) adjustment button () of top fire to adjust the top fire temperature, then press the bottom fire switch () to activate the bottom fire function, and press the (+/-) adjustment button () of bottom fire to adjust the bottom fire. After the adjustment is completed, it will be automatically saved and start working after flashing.
4. Timer setting: In the power-on state, when the timer is not working, press the (+/-) adjustment button () on the timer to adjust the time. After the adjustment, save it within three seconds. Press the timer button () to start working.
5. Lighting setting: In the power-on state, press the button (), and the light will automatically be turned off after 30 seconds of power-on.
6. Auxiliary output: () is used for auxiliary functions.
7. After the timer expires, there will be a "beep" alarm prompt tone, which is normal.
8. In the process of equipment heating, the temperature displayed is sometimes higher than the set baking temperature (commonly known as temperature shock), which is normal.
9. When using the oven for the first time, there will be odor in the oven. Baking a plate of onions in the oven first, will help get rid of the odor.
10. Please observe the new machine a few days before use, get familiar with the functions and performance of the equipment for baking. Sometimes the vibration in transportation may cause loosening of the equipment screws. Please inspect the new machine properly before using.
11. When in use, first adjust the "Top Fire Temperature" and "Bottom Fire Temperature" of the oven to the required temperature, and then put the food into the oven after the temperature is reached, so as to avoid frequently opening and closing the door. After baking, make sure you take out the baking tray and food with protective gloves to avoid burns.
12. Please do not install an exhaust fan above or in front of the oven door.
13. In case of uneven heating during use, please adjust the trays.
14. After use, press the "Top Fire Temperature" button and the "Bottom Fire Temperature" button respectively to turn off the upper heating and the lower heating, and then press the "Power" button to turn off the power supply of the equipment.

15. When not in use, the machine shall be powered off for maintenance, and the baking tray shall be cleaned regularly, at least once a day.

Note: When the temperature in the oven is too high due to the temperature control fault of the microcomputer controller, the non-automatic reset thermal circuit breaker (limiter) set in the oven will automatically cut off the power supply of the heating pipe and the all-pole disconnection device will automatically cut off the power supply of the equipment. At this point, the operator must disconnect the circuit breaker for leakage protection. After the oven temperature drops to room temperature, an authorized technician must eliminate the fault of the microcomputer controller before connecting the circuit breaker with leakage, the non-automatic reset thermal circuit breaker and the all-pole disconnection device, so that the equipment can resume proper operation.

In order to avoid the danger caused by the wrong reset of the thermal circuit breaker, the appliance shall not be powered on through an external switching device, such as a timer, or be connected to a circuit that is regularly turned on and off by a common component.

Important reminder of steam function: The oven is added with steam spraying function according to user's needs, and its working principle is as follows:

The steam drum is heated by electric heating tube, and the heat is stored in the exchanger. When the heat stored in the exchanger reaches the set temperature, the steam indicator (green) on the oven is lit. At this point, the steam switch is turned on, and the solenoid valve is turned on to spray water on the surface of the heat storage exchanger in the steam drum. The heat storage exchanger heats water droplets to generate steam, and the steam is introduced into the box through the air duct, thus realizing the steam spraying function.

Operation instructions for steam spraying function of the oven:

1. Start steam: After the oven is powered on, turn on the steam switch of the equipment, and the AC contactor controls the electric heating tube to start working. After about 20 minutes when the steam indicator is lit, you can press the steam switch to spray steam (when the steam function is not needed, you don't need to turn on the steam switch. At this time, the whole steam system will go in the standby mode to save energy).
2. Spray steam: There is a steam switch on the equipment. When the steam indicator (green) is on, you can press this switch, and the steam generated in the steam drum will enter the oven. When the switch is off, the steam spray will stop. The continuous steam spray time of the equipment is preferably set within 3 seconds, and the second spray can only be carried out after an interval of 5 minutes (the longer the interval, the greater the steam quantity).

Safety precautions for steam function:

1. It is forbidden to open the door during steam spray, otherwise it may cause scalding.
2. Pay attention to the water, which shall not be insufficient, otherwise there will be no steam output.
3. The temperature of steam pipeline is high during operation, so it is best to close it temporarily during the equipment repair.

6. Routine Inspection

It is necessary to carry out routine inspection and frequent product inspection to prevent serious accidents.

When the circuit or machine is found faulty, it shall no longer be used. Check the state of the machine before/after use every day.

Before use

- Is the machine tilted?
- Is the control panel damaged?
- Is the power cord aging, cracked or damaged?

During use

- Is there any burnt smell or foul smell?
- Is the temperature out of control?

7. Cleaning and Maintenance

1. Before cleaning, cut off the power supply to prevent accidents.
2. After work every day, scrub the oven plate, oven surface and power cord with a wet towel containing no corrosive cleaning agent. It is forbidden to rinse directly with clean water to prevent water from infiltrating, damaging electrical performance and causing accidents in electricity use.
3. The machine must be lubricated with high-temperature lubricating oil or engine oil at the left and right door bushings once a month when it is frequently used, and it shall be maintained once every six months when it is not frequently used.
4. Whenever not in use, the oven shall be powered off.

8. Fault Analysis and Troubleshooting

Fault	Cause	Troubleshooting
After switching on, press the "Power" button and there is no response	The main power supply is not connected The control panel is broken	Inform a professional electrician to check whether the main power supply is connected Replace the control panel
If it is connected, it stops working if the temperature does not reach the set value	The temperature probe or control panel is broken	Cut off the power supply, and replace the temperature probe or control panel after the machine cools down
Press the "Lighting" switch, the indicator light will be on, and the lighting light will not be on	The light is broken or the control panel is broken	Replace the bulb first, and then replace the control panel
Display code "Er01"	Top fire thermocouple failure	The thermocouple is not connected or the wiring is loose, causing open circuit
Display code "Er02"	Bottom fire thermocouple failure	The thermocouple is not connected or the wiring is loose, causing open circuit
Display code "Er03"	Excessively high ambient temperature	Excessively high ambient temperature

The above-mentioned points are for reference only. If a problem occurs, stop using the oven immediately and notify professional technicians for inspection and repair as soon as possible. Repair must be carried out when the power supply is turned off.

9. Warranty

Note: This equipment will be repaired free of charge within one year, and the maintenance cost will be charged after one year. This warranty will be invalid if any repairs are carried out by unauthorized technicians or anything is altered.

1. The product warranty period is 12 months from the time of purchase.
2. The user must fill in the warranty card at the time of purchase and keep this card and invoice to avail of the warranty.
3. The warranty will be null and void In any of the following circumstances:
 - When the equipment is damaged by the user due to improper use or damaged during moving or due to natural disasters
 - When the product is disassembled by the user or the parts are misplaced;
 - When there is no warranty card;
 - When the warranty card does not match the product model and specification and machine body number.

Marketed globally by:

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