

TRUFROST & BUTLER

USER MANUAL

Electric Deck Oven with Digital Control

EDO 1D-2T Black Italia

EDO 2D-4T Black Italia

EDO 3D-6T Black Italia

(Please read this manual carefully before using the product)

Black Italia Series Electric Ovens

- **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**

In order to get optimal performance out of this product and to avoid unnecessary damages and injuries, please read the operating instructions carefully before using it.

The manufacturer shall not be responsible for any damage or negligence caused by non-compliance with the operating instructions.

This manual shall be stored directly on the device so that the operator can read it easily.

Do's and Don'ts

- ◆ Any modification as well as incorrect installation, adjustment, repair or maintenance may lead to property loss or casualties. If adjustment or repair is needed, please contact the supplier to send trained professional personnel for such purpose.
- ◆ Please do not store or use flammable and explosive gases, liquids or articles near this product.
- ◆ This equipment shall not be used by people with physical, perceptual or psychological dysfunction or lack of experience or knowledge (including children)
- ◆ Please store the operating instructions carefully. All users must adhere to the operating instructions and safety guidelines.
- ◆ Flammable and explosive gases, liquids or articles shall not be stored or used near this product.
- ◆ This product should not be placed close to anything made with flammable materials
- ◆ The shell of this machine must be grounded to ensure safety. Thank you for your cooperation!

I. Introduction of Product Functions

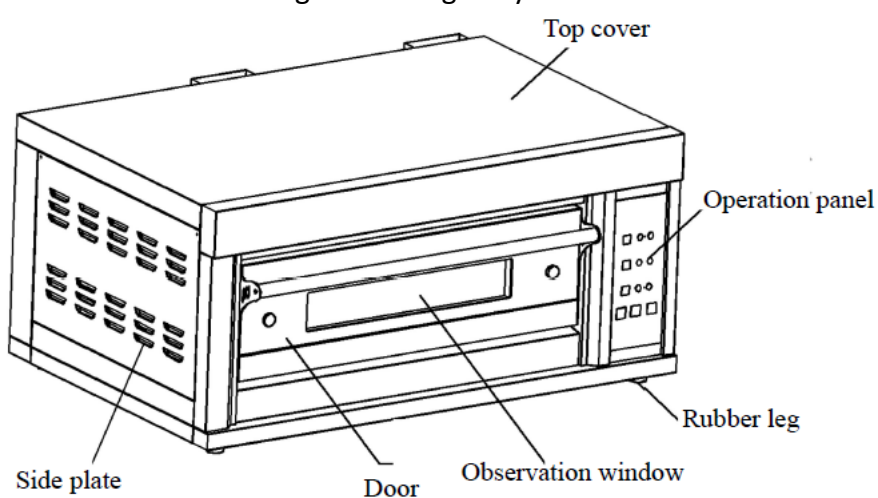
Commercial deck type electric ovens are designed to bake food evenly and come with a temperature control system by microcomputer. The temperature rise is rapid, with

uniform heating and good heat preservation performance. This product has stylish black titanium facia. Yet it is durable, easy to operate and maintain and is designed for commercial applications.

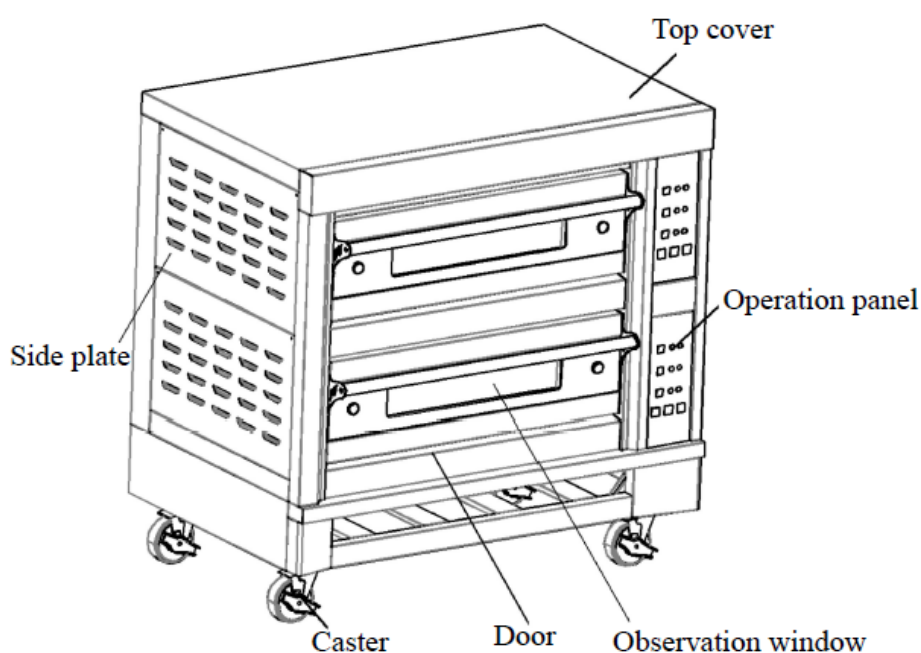
II. Structural Schematic Diagram and Working Principle

2.1 Structural Schematic Diagram (the product pictures are for reference only)

Schematic Diagram of Single-layer Oven Structure:



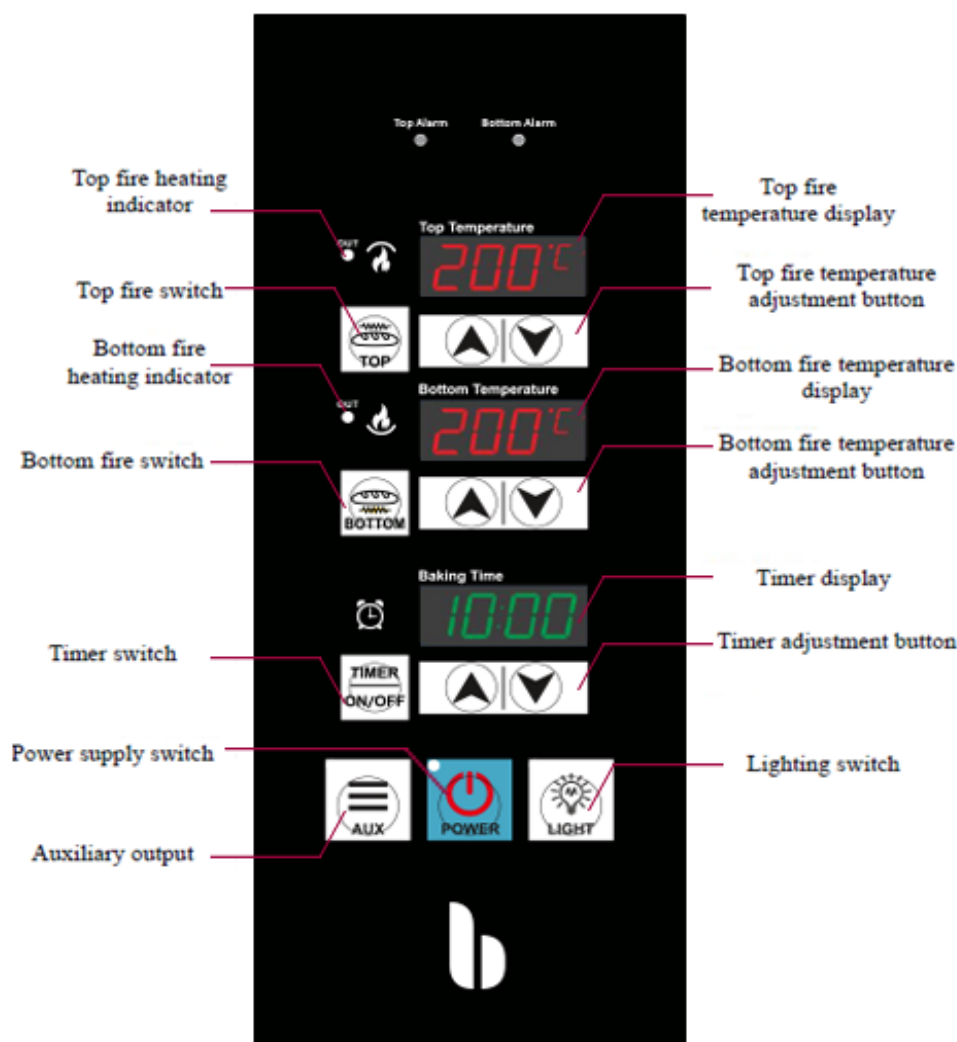
Schematic Diagram of Two-layer Oven Structure:



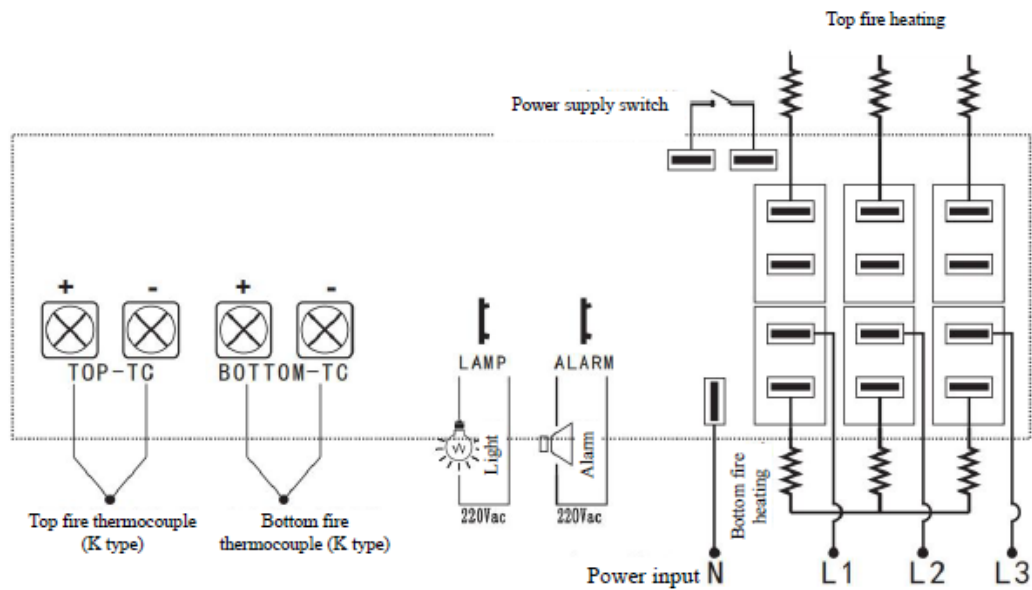
2.2 Structural performance characteristics

- The electric ovens come in one, two or three deck options
- It is controlled by intelligent computer board, which is convenient to operate, safe and durable.
- The door is equipped with glass windows and special lighting equipment, which is convenient for observing the baking status of food in the oven.
- It is equipped with leakage protection circuit breakers and safe disconnection devices to ensure the equipment is working safely.
- The top and bottom fire temperatures of each layer can be controlled separately.

2.3 Schematic Diagram of Operation Panel



2.4 Schematic Diagram of Product Wiring:



III. Basic Product Parameters

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

Model	Size and specification (mm)	Voltage	Power	Weight	Output	Temperature control range
EDO 1D-2T Black Italia	1260×855×565	220V/380V	6.6kW	94kg	20kg/H	0~400℃
EDO 2D-4T Black Italia	1260×825×1100	380V 3N~	13.2kW	161kg	40kg/H	0~400℃
EDO 3D-6T Black Italia	1260×825×1345	380V 3N~	19.8kW	210kg	60kg/H	0~400℃

2. List of parts:

Part name	Quantity
Manual	1 copy

IV. Precautions

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 inside. The packaged machine shall not be stored in the open air for a long time, and shall be placed in a warehouse with good ventilation and no corrosive gas.

2. Installation and precautions

- 1 During handling and installation, protective measures must be taken.
- 2 If the packaging box is found damaged during unpacking, 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.
- 3 Please check equipment size to see if it can pass through the passage smoothly before handling the equipment.
- 4 When loading, unloading and transporting, strictly follow the packaging and transportation requirements, and it is not allowed to pull or bind any electrical components.
- 5 When loading, unloading and transporting, the equipment shall not be placed upside down, or stacked. Secure the shelf and door in the shell properly before moving the machine.
- 6 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.
- 7 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.
- 8 The installation location should be well-ventilated and exhaust should be installed to ensure proper steam discharge.
- 9 After installation, the equipment must be stable and placed horizontally, and shall not tilt.
- 10 The power supply voltage must be consistent with the voltage requirement mentioned on the equipment.

- 11 When the appliance is connected to the power supply, connect the all-pole disconnecting device (leakage switch) with a distance of 3mm.
- 12 Bolts must not be at the back of the oven body, and copper conductor with a diameter of not less than 4mm² shall be used for connection with the ground wire to meet the safety requirements.
- 13 Before installation, check that the voltage is normal, and the safe grounding connection is there
- 14 Flammable and explosive articles shall not be stored near the Equipment.
- 15 The equipment shall not be stored and used outdoors or in wet spaces
- 16 This oven shall only be installed by professional technicians.

3. Special precautions

- 1 TThe installation, initial use and repair of this equipment shall only be carried out by professional personnel.
- 2 The outer packaging shall be removed before using it.
- 3 The equipment should not be left unmanned when in use and must be turned off to avoid danger.
- 4 Do not disassemble or modify the equipment. The disassembly and modification of the product will lead to serious damage to the product as well as human life.
- 5 The power-on operation must be carried out by an electrician with a valid certificate, and the cable connector shall be correctly 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. The machine is equipped with an equipotential wiring device on its back. Please connect it properly with other equipment.

- 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 inside the machine. Do not use water jet for cleaning.
- 9 Properly clean the stainless steel surface regularly to prevent surface oxidation and chemical reaction that could damage the equipment.
- 10 It is forbidden to use a power supply other than the recommended product power supply.
- 11 It is forbidden to use power switches that do not meet safety standards.
- 12 When the lightning is approached, disconnect the switch as soon as possible, to avoid electrical damage caused by lightning.
- 13 After use, turn off main power supply immediately.
- 14 If electric leakage is found, immediately turn off the switch, check whether the grounding device
- 15 is reliable, do not carry out hot line operation, and use the equipment after it is repaired by a professional electrician.
- 16 If the power cord is damaged, it must be replaced by an authorized technician

V. Operation Instructions

- 1 Check that the power supply is installed properly to ensure that the power supply voltage is consistent with the recommended voltage of the stove. The Earth 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 properly. If it shows garbled codes, please refer to the fault code and inform a professional electrician for repairs. Press this button to switch the power off.

- 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 automatically start flashing and start working.

- 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. Note: the timing is countdown.

- 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. It is suggested to bake a plate of onions in the oven first, and then bake other foods after the odor is gone.

- 10 Please pay more attention to observing the new machine for a few days before use to get familiar with the performance of the equipment as well as to make sure, there are no problems. Because the vibration in transportation may cause equipment screws to become loose. They must be inspected and fastened properly before use.
- 11 When in use, first adjust the "Top Fire Temperature" and "Bottom Fire Temperature" of the oven to the required temperature and let it reach the required temperature before you put the food in the oven. Use of baking gloves is a must to while taking the ready food out of the oven.
- 12 Try to avoid installing an exhaust fan above or in front of the oven door.
- 13 In case of uneven heating during use, it can be solved by adjusting the tray
- 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 to 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 failure 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 to the equipment. If this happens, the operator shall disconnect the circuit breaker for leakage protection. After the oven temperature drops to room temperature, get the microcomputer controller checked 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..

VI. Routine Inspection

It is necessary to carry out 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 or has other faults?

VII. 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. When not used for a long time, the oven shall be cleaned and placed in a well-ventilated warehouse without corrosive gas.
5. Whenever not in use, the oven shall be powered off.

VIII. 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 fault items are for reference only. If a fault 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.

IX. To Users

After purchasing, customers are not allowed to return or replace the commercial box-type electric oven for any reason.

After opening the packaging, read the product specifications carefully and follow the instructions, otherwise the losses caused will be borne by the customers themselves. During use, the safety ground wire must be connected properly, otherwise, any electric leakage caused to the machine will be at the customers' own risk. If you have any other questions, please contact the Company in time.

Marketed globally by:

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