



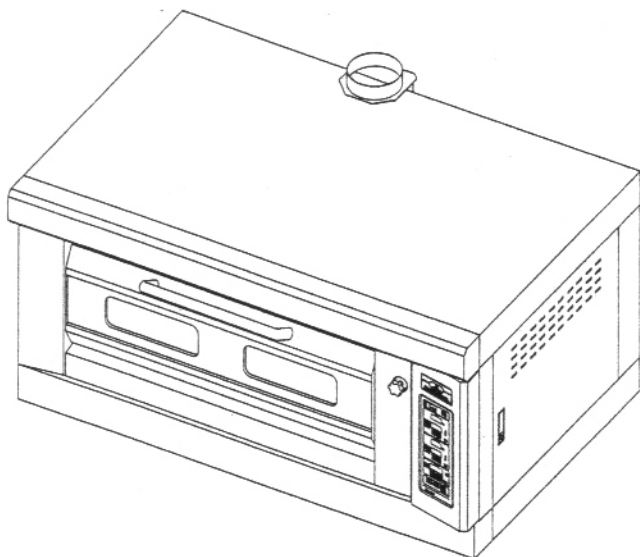
USER MANUAL

**Electric Based Deck Ovens:
EFO-3D-6C**

EFO-C SERIES FOOD OVEN

MICROCOMPUTER-CONTROL

Qualification:certification ISO9001



- ★European-style outer design, easy to operate
- ★Unexpected flame-out auto-protection device
- ★Automatic warning system of gas-off
- ★Transparent-checking window with lighting inside
- ★Microcomputer time & temperature controller
- ★The operation cost is lower than the electric oven

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EFO-C SERIES MICROCOMPUTER-CONTROL INFRARED FOOD OVEN

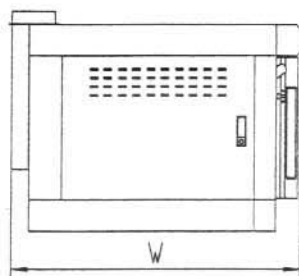
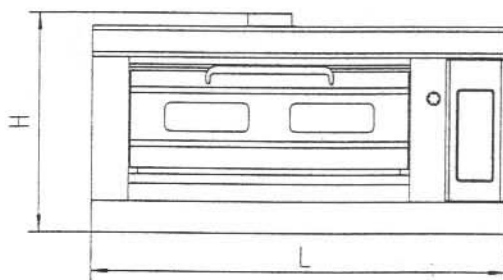
1, Description:

EFO-C series ovens are designed with the newest technology in the world by all our engineers together. They are suitable for bread and cake baking, as well meat and the other food toasting. In contrast with the same kinds of products in the market, EFO-C series ovens have the unexpected advantage. They are adopted the European-style outer design, beautiful and good-looking; have touch-control of time and temperature programs, open-and-shut and easy to operate; set more steamer, can start to steam operate: use the far infrared rays to heat ovens, the temperature rises evenly and quickly. The food colour and taste are very good. All in conformity with hygiene standard. The bottom and top fire can be controlled and set at will between 20°C-300°C, the ovens will keep the constant temperature automatically. In addition, they were installed the superhigh temperature safe protectors, the built-in oven lights and double inspection windows especially. So that the baking operation is more convenient and reliable. They are ideal equipment in hotels, restaurants, bakeries and canteens.

2, Technical specifications:

Model	Dimension(mm) (L×W×H)	Voltage(V)	Frequency (Hz)	Rating input power (kW)	Net weight (kg)	Remarks
EFO-2C	1355x960x700	~220 /3~380	50	6.4	130	Prevent Electric protect type: I Water proof: Common type
EFO-4C	1355x960x1255	3~380	50	12.8	220	
EFO-6C	1355x960x1645	3~380	50	19.2	310	

Outer Illustration:

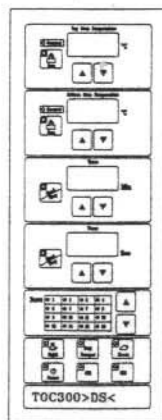


3, Operation:

1. Technical Specification setting explain:

Temperature, time setting process as:

- (1). Press the memory selecting key and visit the light of specification number, select the memory specification number.
- (2). Repeat press the setting plus, reduce key of top and bottom temperature, visit the top and bottom showing window, inside will show the specification change, let the show value equal to setting one, stop pressing, it will stop coruscating after 3 seconds, temperature setting finished. (The operating plate refers to the figure on the right.)
- (3). Repeat press the setting plus, reduce key of baking time, timing will show the specification change, let the show value equal to setting one, stop pressing, it will stop coruscating after 3 seconds, baking time setting finished.



coruscating after 3 seconds. baking time setting finished.

(4). Repeat press the setting plus, reduce key of steaming time, timing will show the specification change, let the show value equal to setting one. stop pressing, it will stop coruscating after 3 seconds. steaming time setting finished.

(5) The above setting specifications save to the memory number of indicated light, change the memory specification number light can save a new group data.

2 Working Procedure:

After start TOC-300 controller, show controller model as "TOC-300". Select the last setting working specifications after 3 seconds, enter to working fettle automatism; the top and bottom temperature window show the actual data. thermostat switch in the start fettle, baking time show the actual time. steaming time show the actual time.

After start baking timer, TOC-300 start baking, it will ring after to the settled baking time. it will not dispose within 30 seconds, buzzer will be shut down automatism.

After start steaming timer, steam valve export and start, after to the setting time, steam valve will be shut down automatism.

Lighting switch: repeat pressing lighting start key & close one.

Throttle switch: repeat pressing throttle start key & close one (no this function at this moment).

When the datas save enough to 16 groups memory, you can select the save number key to read the data expediently, no need to reset the data.

3. After use, please turn off power switch and clean the oven.

4, Notes:

1). Check whether the voltage is in correspondence with that in data plate.

2), For every power educe line which has not attach plug, should be connected to the switch of installed by user with absolute control, creepage overprotect devise and full bally disconnection. Rated current of the switch must be not lower than 35A.

3). Do not pull the wire strenuously to avoid leakage of electricity.

4). In the process of toast, the workers must take the corresponding measure to avoid burning and scald.

5). If the oven appear to be a hitch, sent it to an authorized service station for repair. Do not repair it by yourself.

Note: All the ovens were installed the superhigh temperature warning function. After the oven temperature is up to 360℃, Controller will send out warning message, remind user to take a note the temperature, and shut down the heating electrical automatism to ensure the safety. If you want to resume your work, you must cut off the power supply and start the oven again.

Warning: The oven must be earthed.

5, Maintenance:

1). After use each time, clean the oven carefully, make sure to keep the oven clear.

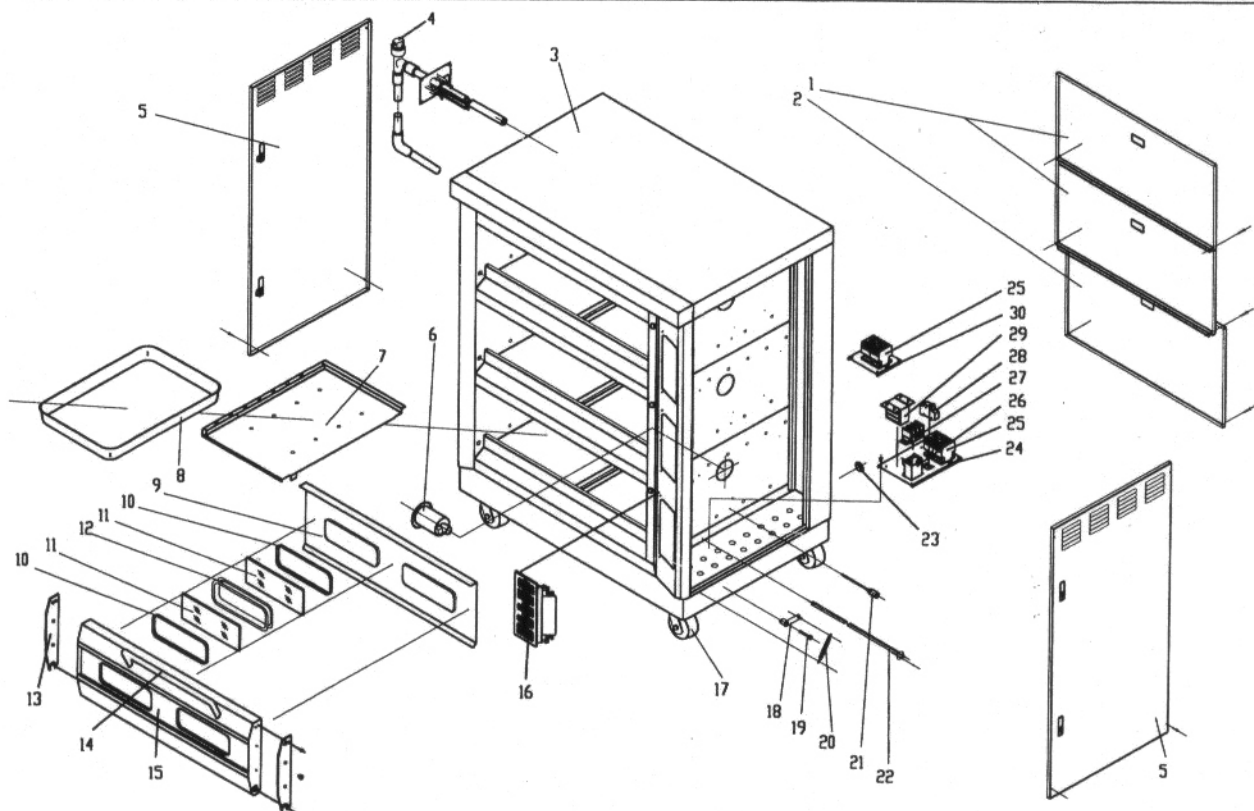
2). Use a mild liquid detergent to clean the oven, and dry it with a piece of cloth.

3), It can not be cleaned directly by water.

4). Pull out the power plug from the socket, if the oven is not used for a long-time.

5). The oven is guaranteed for one year, beginning form the date of purchase except for the damage caused

MACHINE ILLUSTRATION



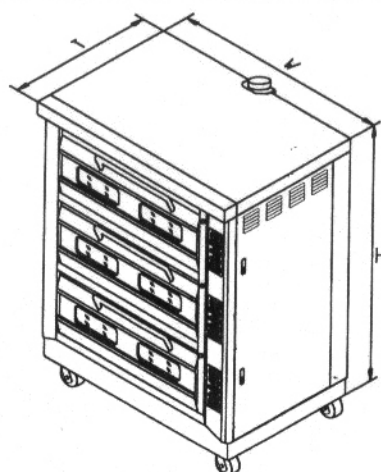
PARTS LIST

ILLU	PART NO.	NAME OF PART	QTY
1	EFO-6C-14-1	Back cover plate 1	2
2	EFO-6C-14-2	Back cover plate 2	1
3	EFO-6C	Body	1
4	EFO-6C	Spay water valve	3
5	EFO-6C-30	Right (left) cover plate	2
6	220V 40W	Light	3
7	EFO-6C-29	Right (left) plate	6
8	EFO-6C-05	Pan	6
9	EFO-6C-22-3	Back plate	3
10	EFO-6C-22A-8	Window seal	12
11	EFO-6C-22A-9	Glass	12
12	FO-6C-22A-10	Rack	6
13	EFO-6C-22A-5	Right (left) side plat	6
14	EFO-6C-22A-1	Handle	3
15	EFO-6C-22-4	Face plate	3

ILLU	PART NO.	NAME OF PART	QTY
16	EFO-6C	Micro-computer controller	3
17	EFO-6C-26	Foot wheel	4
18	EFO-6C-21	Door ring	6
19	M10x40	Screw	6
20	EFO-6C-20	Spring	6
21	WRNX-10JK	Temperature sensor	6
22	EFO-6C-18-6	Heating tube	30
23	EFO-6C-10	Insulstion	1
24	EFO-6C-17-02	Electric plate 1	1
25	CJX2-1210	Communion contactor	6
26	K-360-1	Heating breaker	1
27	500V 60A	Terminal	1
28	RT18-32X	Insurance	1
29	BK50VAI	Transformer	1
30	EFO-6C-17-03	Electric plate 2	2

TECHNICAL SPECIFICATIONS

Model	EFO-6C
Voltage	3 ~ 380/415V
Frequency	50/60Hz
Power	19.2kW
Size WXTXH	1355x960x1645 mm
Weight	310kg

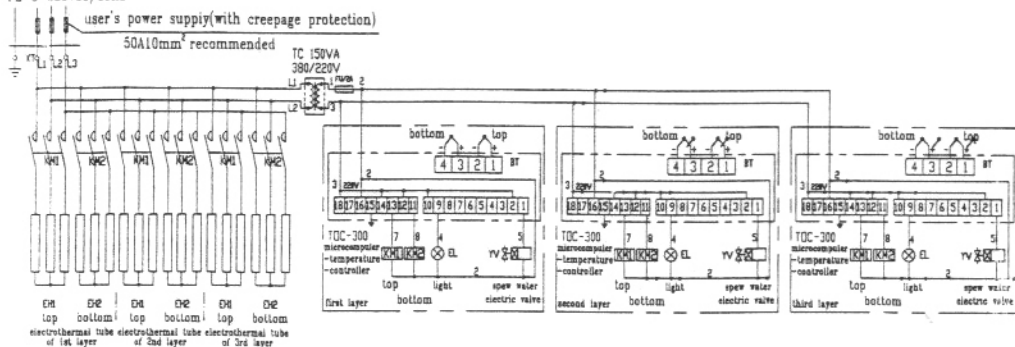


6). We shall give convenience in repairing for troubles beyond our responsibility of guarantee.

Warning: All maintenance works should be carried out after having removed the plug-socket.

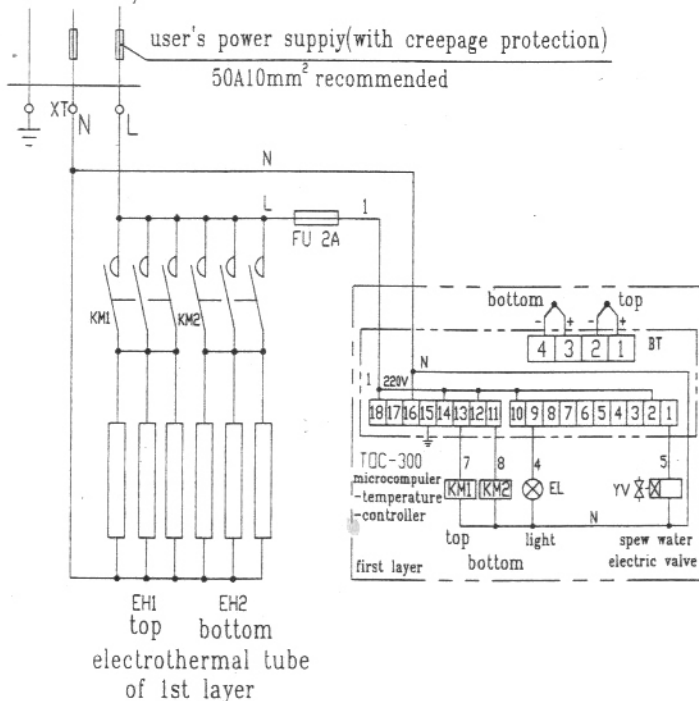
6. Illustration of Electric Circuit:

PE 3~380V50/60Hz



1~3 layer 3~380V Circuit Diagram

PE ~220V50/60Hz



single layer single phase ~220V Circuit Diagram

(The manufacturer has the right to change the circuit without notice.)

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