



# **USER MANUAL**

**Gas Based Deck Ovens:  
GFO-2D-4C**

# GFO 4 C Series Microcomputer-control Gas Oven

## 1. Description:

GFO 4 C series ovens are designed with the newest technology by all our engineers. They are suitable for bread and cake baking, as well as meat and other food toasting. Compared with the same kind of products in the market, GFO-C series ovens take the unexpected advantages. It adopts the beautiful and modern European-style outer design,; has touch-control of time and temperature programs, easy to operate; use the forced blast-burning mode, economical combustion; possesses an automatic warning system of gas-off, unexpected flame-out auto-protection device, advanced, safe and reliable teleology; light-striking system and the electric control elements are all good quality; overheating protection makes the machines more safety; burning chamber with refractory stainless steel tubes, resistant and durable; the cost is much lower than the electric oven; transparent-checking window with lights inside, convenient to inspect. Therefore, it is the best choice for restaurants, hotels, confectionary factories, and bakeries.

## 2. Technical specifications:

Model & Name	GFO 4 C two-layer gas oven
Rated gas pressure(Pa)	2800
Heat load(MJ/h)	90
Temperature(°C)	0-300
Rated input power(kW)	0.2
Voltage(V)	~110/220/230/240
Frequency(Hz)	50/60Hz
Dimension(mm)	1355×960×1375
Net weight(kg)	350

## 3. Installation:

- 1). Put the oven onto the horizontal ground which is far away from electromagnetic field and connect oven's gas outlet with metal pipe, and discharge the smoke outside. The rated electric current of the switch must be more than 6A.
- 2). Please check whether the power voltage complies with that rated in the mark, and the power supply cord must be connected with the switch that has the independently controlled leakage and over-load protection.
- 3). Connect the gas-jar outlet with big pressure regulating valve, then link up the pressure regulating valve and oven's gas pipe entrance with rubber gas pipe (The length of rubber gas pipe is not longer than 3m). It must be connected thoroughly, and make sure that it is no leakage.

**Caution: Don't upset the gas-jar device.**

## 4. Operation:

1). First connect oven's power supply, open oven chamber's door and the vent, and then open the gas-jar switch.

2). Technical Specification setting explains:

Temperature, time setting process as:

(1). Press the memory selecting key and watch the light of specification number, select the memory specification number.

(2). Press the setting plus, reduce key of steaming time, timing will show the specification is changing, make the show value equally to set one and just stop pressing, it will stop coruscating after 3 seconds, temperature setting finished. (The operating plate refers to the figure on the right.)

(3). Press the setting plus, reduce key of baking time, timing will show the specification is changing, make the show value equally to set one, stop pressing, it will stop coruscating after 3 seconds, baking time setting finished.

(4). Press the setting plus, reduce key of steaming time, timing will show the specification is changing, make the show value equally to set one, stop pressing, it will stop coruscating after 3 seconds, steaming time setting finished.

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

3). 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 settle automatism; the top and bottom temperature window show the actual data, thermostat switch in the start settle, 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 set baking time, it will not dispose within 30 seconds, buzzer will be shut down automatically.

After start steaming timer, steam valve export starts, after to the set time, steam valve will turn off automatically.

Lighting switch: press lighting start key & close.

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

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

4). If the light can't work, the oven will be gas-off automatically and give out the warning buzzer. If it doesn't work for three times, you must strike it again 5 minutes later.

5). There is firepower adjustable panel in the inner top part of oven chamber. If you find front and bottom food in color are not even during baking process, please adjust firepower adjustable panel to the suitable position by an iron stick.

6). the fan's wind rate set on the proper position before the machine leaving the factor}. If it is difficult to strike a light for cold oven, please open side cover of electrical-box and turn the wind rate down. After having been struck, it can be adjusted to the normal combustion state.

7). after use, please close the gas-jar at first, then turn off power switch and clean the oven.

**Gas oven can not strike a light with the other methods and tinder!**

## 5. Daily maintenance and service:

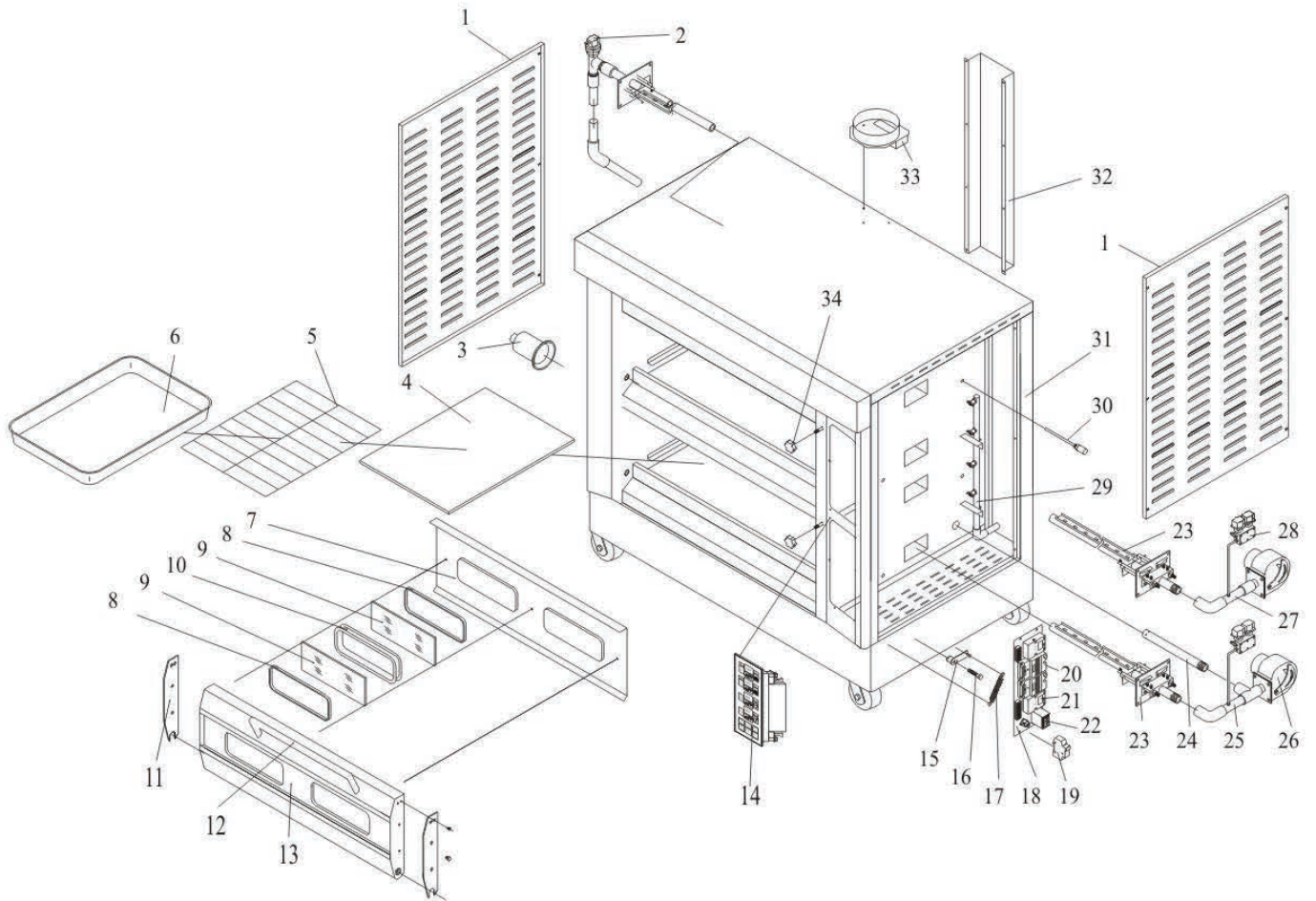
- 1). after baking every time, please open oven's vent and discharge the oil-steam left inside.
- 2). Clean the machine after its temperature is down. Please clean the inner and the transparent glass window totally; it can not be cleaned directly with water.
- 3). Check the power supply cord and the gas pipe regularly, and please exchange the pans with special power supply cord and gas pipe in time that are worn and cracked.
- 4). Lubricate the revolting shaft with edible oil every, week regularly in order to reduce the damage of the door shaft.

**Gaution: You must exchange the gas pipe in time if it is damaged!**

## 6. General Trouble-shooting

Symptom	Reason	Remedy
Can not strike a light.	<ol style="list-style-type: none"><li>1. Electric wires are out of work.</li><li>2. Gas supply is not enough.</li><li>3. Air input is too much.</li><li>4. Striking needle is out of position.</li></ol>	<ol style="list-style-type: none"><li>1. Check the wires.</li><li>2. Check gas pipe and gas sources.</li><li>3. Adjust fan's wind input.</li><li>4. Pinpoint of striking needle must be 2-3mm position above the spark.</li></ol>
Auto flame-out after in flame (or still striking).	<ol style="list-style-type: none"><li>1. Fire-sensing needle is out of position.</li><li>2. Micro-computer light-striking control is out of work.</li><li>3. Gas are used up.</li></ol>	<ol style="list-style-type: none"><li>1. Pinpoint of fire-sensing needle should be 2-3mm position above the spark.</li><li>2. Exchange micro-computer lightstriking controller.</li><li>3. Exchange gas-jar.</li></ol>
After in flames, the flame is abnormal.	<ol style="list-style-type: none"><li>1. Yellow is for fan`s problem.</li><li>2. Return fire or flame-out is not enough wind rates.</li></ol>	<ol style="list-style-type: none"><li>1. Repair the fan.</li><li>2. Adjust fan's wind input.</li></ol>

## 7. Machine illustration

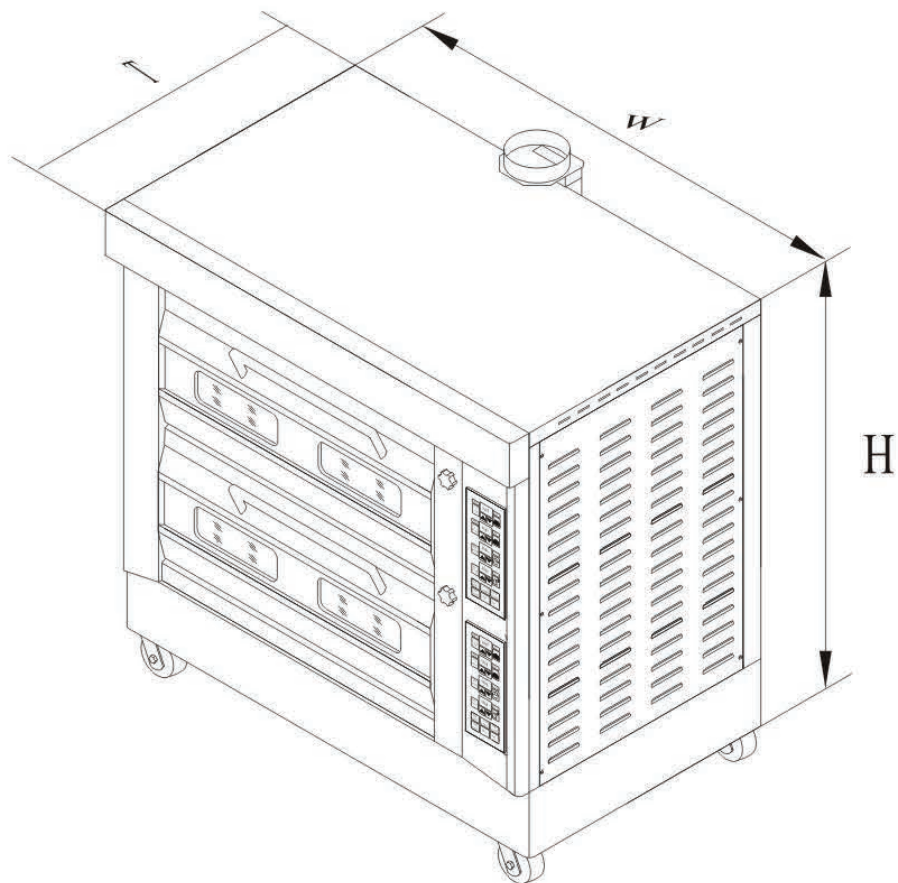


## 8. Parts list

Illus.	Part NO.	Name of Part	Qty
1	GFO 4 C-12	Left(right)cover plate	2
2	GFO 4 C	Spay water valve	2
3	220V 40W	Light	2
4	GFO 4 C-32	Cover plate	4
5	GFO 4 C-33	Rebar rack	4
6	GFO 4 C-34	Pan	4
7	GFO 4 C-09-3	Back plate	2
8	GFO 4 C-09-8	Window seal	8
9	GFO 4 C-09-9	Glass	8
10	GFO 4 C-09-10	Rack	4
11	GFO 4 C-22A-5	Right(left)side plate	4
12	GFO 4 C-09-1	Door handle	2
13	GFO 4 C-09-4	Face plate	2
14	GFO 4 C	Micro-computer controller	2
15	GFO 4 C-08	Moving screw	4
16	M10x40	Screw	4
17	GFO 4 C-07	Spring	4

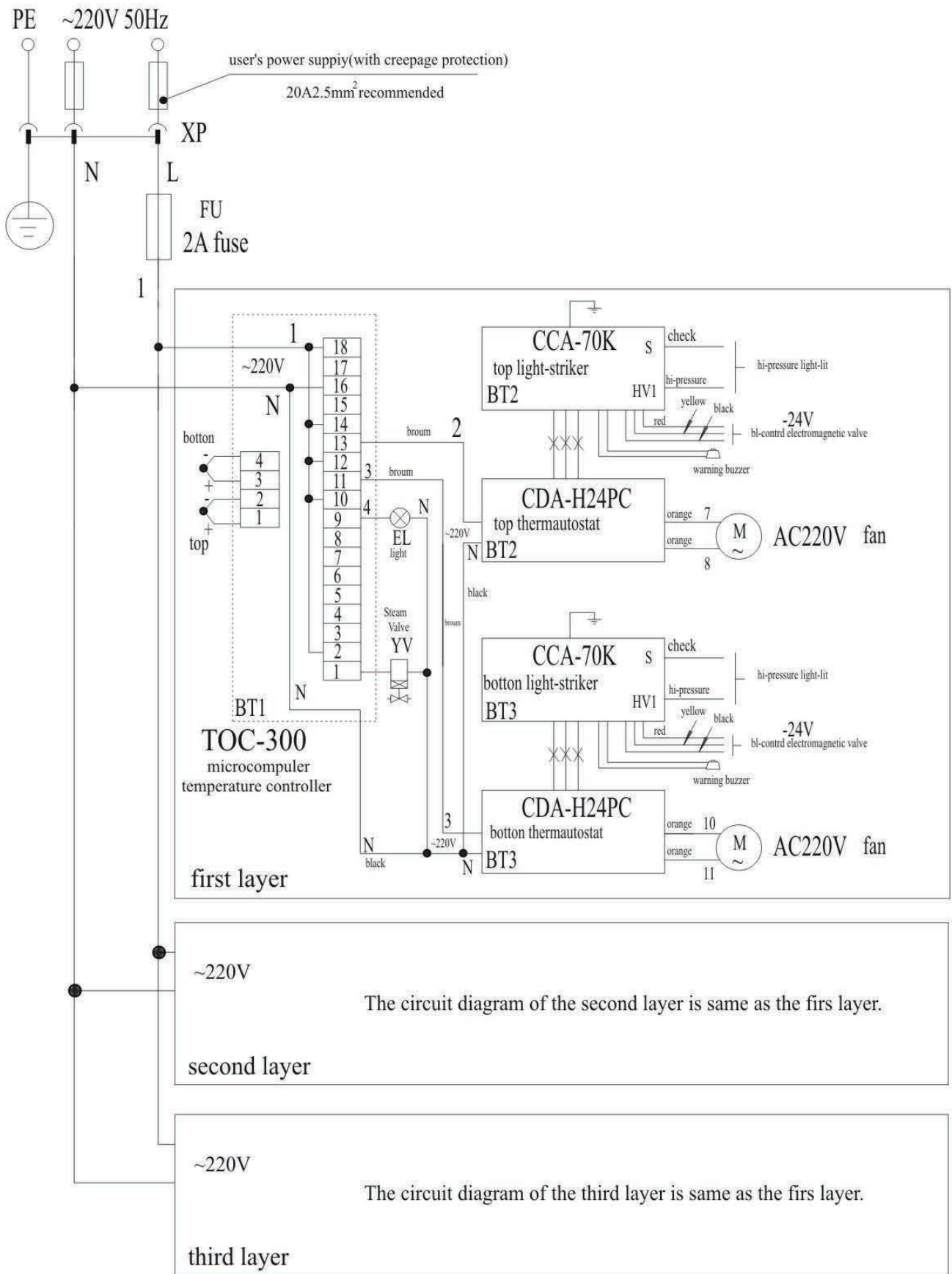
Illus.	Part NO.	Name of Part	Qty
18	GFO 4 C-26	Gas oven plate	2
19	RT18-32X	Insurance	1
20	CCA-70K	Controller	4
21	CDA-H24PC	Lighter	4
22	K-360-1	Temperature limiter	1
23	GFO 4 C-01	Fire group	4
24	FO 4 C-29A-3	Wind tube	2
25	GFO 4 C-29A	Tube group III(bottom)	2
26	YDK-10-2N	Fan	4
27	GFO 4 C-29B	Tube group III(top)	2
28	TSV-T2432	Control valve	4
29	GFO 4 C-22	Tube group I	1
30	WRNX-10JK	Temperature transducer	4
31	GFO 4 C	Body	1
32	GFO 4 C-18	Tube seal slots	1
33	GFO 4 C-17	Tube part	1
34	GFO 4 C	Fan handle	2

## 9. Technical specifications



Model	GFO 4 C
Voltage	~110/220/230/240V
Frequency	50/60Hz
Power	200W
Size W×T×H	1355×960×1375mm
Weight	350kg

# 10. Illustration of Electric Circuit:



the manufacturer has the right to change the circuit without notice.

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