

Electric Deck Oven

Instruction Manual

Installation, Operation, & Maintenance



For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

DANGER!

DANGER POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH.



WARNING POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, COULD RESULT IN DEATH OR SERIOUS INJURY.



CAUTION POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, MAY RESULT IN MINOR OR MODERATE INJURY.



NOTICE Helpful operation and installation instructions and tips are present.

DANGER!

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Model #:		Serial #:	
Date Purchased:		Date Installed:	
Purchased From:		Location:	
Purchase Order #:		For Service, Call:	

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A.IMPORTANT READ FIRST IMPORTANT



CAUTION THE OVEN WEIGHS OVER HUNDRED LBS/KILOGRAM. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED, OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.



CAUTION ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.



CAUTION SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

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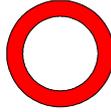
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NOTICE The data plate is located on left side of the oven and inside control panel. The oven voltage, wattage, serial number, specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.



NOTICE The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



NOTICE During the first few hours of operation you may notice a small amount of smoke coming from the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.



CAUTION ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.



CAUTION KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.



WARNING KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



CAUTION MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



NOTICE Service on this, or any other, JENDAH appliances must be performed by qualified personnel only. Consult your authorized service station for the service station nearest you.



WARNING BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



CAUTION USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY JENDAH OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.

B.SAFETY PROCEDURES

1. Lockout Procedure

1. Announce lockout to other personnel.
2. Turn both heat and control power off at main panel.
3. Clear unit of all personnel.
4. Test lockout by turning power switch on and observing if power indicator comes on. Check heater circuit with voltmeter.
5. Perform necessary repairs or tests.
6. Clear unit of personnel before restarting.
7. Turn power on at main panel.
8. Announce unit is “on” to other personnel.

2. Safety Precautions

The Manufacturer, JENDAH FOOD MACHINERY CO., LTD, hereby disclaims any and all responsibility for injury, damage, loss or other claim that may occur to person or property from improper alteration, modification, addition, operation, maintenance or service, whether it be mechanical, electrical, fuel, operator motor or otherwise, which may occur from such improper alteration, modification, addition, operation, maintenance or service to this piece of equipment.

3. Safety Considerations

The oven is manufactured to rigid standards. The presence of safety equipment control and interlocks on an appliance and attendant components of installation cannot in and of themselves, assure absolute safety of operation. Diligent, capable, well trained operators and maintenance personnel, as well as proper programs of operation and maintenance, are essential to the safe and reliable operation of this appliance.

- A. The **responsibility of the manufacturer** is to supply suitable, comprehensive instructions and recommendations for the operation and maintenance of the appliance.
- B. Trained qualified and factory-authorized personnel must perform all operation, maintenance and

- repair of these appliances. It is the responsibility of the owner / operator to ensure that this happens.
- C. A regular periodic program of cleaning, inspection and maintenance must be established and comprehensive maintenance records maintained. It is the sole responsibility of the user to establish, schedule and enforce the frequency and scope of these programs in keeping with recommended practice and with due consideration given to actual operating conditions.
 - D. The appliance must be operated within the limits, which will not exceed the working limits of any component within the appliance as a whole.

C.EQUIPMENT DESCRIPTION

Model: T-series

Transparent-type Deck Oven

1. Large Supervising Window

Its door is equipped with a large window of tempered glass. This not only makes it easy to supervise the baking, but also let operators or even customers see the baking food in the oven.

2. Exterior and Interior

Front covers are made of heavy-gauge, 1.2mm(1/8") type 430 stainless steel with HL finish. The brushed finish creates a strong contrast look for the oven and prevents scratches caused by working or clearing (The left, right, back stainless steel enclosures are also optional to further enhance appearance and protect the oven.) The chamber is manufactured of 1.2mm(1/8") high-heat resistant steel.

3. Top and Bottom Heating Elements

Independent, operator controlled top & bottom heating elements provide an optimal heat distribution over the entire chamber. The resulting optimal thermal condition of the chamber uniformly transfers the heat to the products. The bottom set of electric heating elements attaches to the underside of the hearth, and the top set attaches to the ceiling of the chamber. Top and bottom digital thermostats control each set of heating elements, allowing operators to determine the ratio of top vs. bottom heat and offer infinite possibilities to adjust the oven for the baking of every conceivable product.

4. Heat Isolation and Retention

Rock wool of low thermal conductivity is fully insulated between the chamber and enclosure. This makes for cooler outer temperatures and consistent interior temperatures.

5. Digital Temperature Control

The temperature control device is composed of a digital controller with LED temperature display and a stainless k-type sensor. Both the controller with 0.1 resolution capacity and the swiftly detecting sensor give operators precise temperature control competence.

6. Comprehensive Control Functions

The moisture control damper, oven chamber light, and digital timer with continuous-ring, audible alarm and manual shut-off are standard to offer comprehensive control functions

7. Energy Saving

Because of low-thermal-conductivity insulation and precise digital temperature control, heat retention of the oven is excellent and over heating is eliminated. The heaters do not have to work all the time, and high heat retention makes the oven to reach desired temperature in the short time. These features greatly reduce unnecessary energy wasting, saving money for the owner.

8. Control Panel



1. Power Switch: Turn off/on the power of the deck.
2. Chamber light switch: Turn off/on the chamber light.
3. Top temperature controller: setup the desired ceiling side temperature of the chamber.
4. Bottom temperature controller: setup the desired floor side temperature of the chamber.
5. Timer switch: Turn off/on the Timer.
6. Digital timer: setup desired duration to notify the operator. (The timer is only for notification! There is no control function to oven baking)

Range: 1~99 minutes

 Increase minute
  decrease minute
 R/S Reset/Start

Steam function (optional)

7. Steam Ready Indicator: Indicate if steam push button is working while the chamber temperature has reached to steam generating high temperature that is controlled by the thermostat inside the control cabinet at left side of the oven. Suggested parameters (temperature>150C duration: 3 seconds)
 ON>the chamber temperature is ready and Steam push button is working.
 OFF>the chamber temperature has not reach to required temperature. To press steam push button is not working.
8. Steam push button: press to generate steam when the steam ready indicator is “ON/

9. Temperature Setting

1. Press 「 SET 」 key to enter the temperature setting mode.
2. Press 「 < 」 key to select the digit

3. Press 「 ▲ 」 key to increase the temperature ; Press 「 ▼ 」 to decrease the temperature
4. Press 「 SET 」 to input the temperature.
5. press 「 ▼ 」 key for 3 seconds to turn off the control mode.

D.UNPACKING

1. Receiving the Oven

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage, which does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection and file your claim with the carrier.

2. Location

Prior to un-crating, move the oven as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

3. Un-crating

The oven will arrive completely assembled inside a wood frame covered by PP bag and strapped to a skid. Remove the PP bag, cut the straps and remove the wood frame.



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CAUTION ANY STAND, COUNTER OR OTHER DEVICE ON WHICH OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN (850 LBS.).



CAUTION SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

The oven may now be removed from the skid.

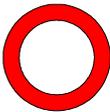
E. INSTALLATION

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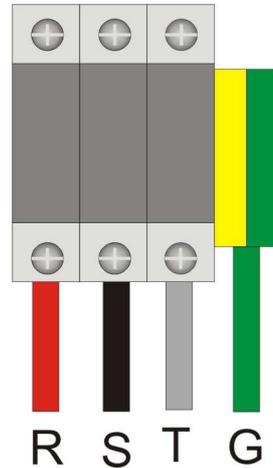
NOTICE The data plate is located on left side of the oven and in the control panel. The oven voltage, wattage, serial number, specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.



NOTICE The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.

1. ELECTRICAL CONNECTION

1. Remove the control cabinet door attached to the right side of oven in the middle deck.
2. Insert the power wires into power terminal joints with terminals in the middle of the oven control box. (See the following figure)



It must follow the local regulations and technical requirements to connect the power cable per the oven maximum power composition.

3. Connect the other side of the cable with a breaker

2. VENTILATION AND CLEARANCES

1. Standard minimum clearance from combustible construction is as follows:
10cm/4" from side
10cm/4" from back
15cm/6" from floor
2. These ovens may be set directly, without legs, on a curbed base or **non-combustible** floor. If the oven is set without legs on a **non-combustible** floor or a curbed base, maintain a 10cm/4 back clearance.
3. If the oven is set directly against a **non-combustible** back wall, maintain a 6-inch clearance to the floor.
4. **Do not** install the oven closer than 10cm/4" from another oven on the right hand side (control panel side).
5. **Do not** install the oven closer than 30cm/12" from an uncontrolled heat source (charbroiler etc.) on the right side.
6. Keep the appliance area free and clear of combustible material and do not obstruct the flow of combustion or ventilation air.
7. The installation of any components such as a vent hood, grease extractors, and/or fire extinguisher systems, must conform to the applicable nationally recognized installation standards.

3. STEAM HOSE CONNECTION



WARNING ENSURE THE WATER PRESSURE IS 1.5KG/CM²(22PSI OR LB/IN) AND MAKE SURE THE WATER PRESSURE IS CONSTANT DURING DAY&NIGHT AND WORKING&NON-WORKING HOURS.
!EXCESSIVE WATER PRESSURE RESULTS IN WATER LEAKAGE OR PIPE EXPLODING.
!INSUFFICIENT WATER PRESSURE RESULTS IN INSUFFICIENT STEAM VOLUME.

Water requirement

1/2" FNPT. Cold water @ 20 psi. Water supply must have the proper hardness, pH and chloride concentration. The recommended water hardness range is 8-16 grains per liter(2-4 grains per gallon). The recommended pH range is 7.0 to 8.5. The acceptable range for chloride concentration is 0-30 ppm. Ensure that your water supply meets these minimum water

quality specifications:

- Alkalinity: 22 ppm
- Aluminum: 17 ppm
- Calcium: 3.3 ppm
- Free chlorine residual: 0.6 ppm
- Magnesium: 0.65 ppm
- PH range: 8.5 s.u.
- Sodium: 8.5 ppm
- Total Hardness: 11.9 ppm

1. Ensure water is clean. (It is highly recommended to install a water filter for steam water)
2. Ensure there is no material in the steam hose and external connection hose.
3. Connect the steam hose with the external connection hose.
3. Turn on water to make sure if there is water leakage.

1. INITIAL START UP



NOTICE During the first few hours of operation you may notice a small amount of smoke coming from the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.

Each oven is preheated, tested and calibrated at the factory before shipment. However, due to temperature and climate changes during shipment the oven can absorb moisture and should be dried

out before attempting to bake. Prior to putting any oven into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" or dried out. Moisture absorption in the closed spaces, in the insulation and even inside the heating elements can cause future trouble if not properly treated. Before the initial use of the oven, the element must be thoroughly allowed to dry out. This is done by setting the top and bottom oven switches to the "low" position, and setting the thermostat to 200°C (400°F) Allow the oven/ovens to saturate until all vapor and condensation has been eliminated. For best operating results allow the ovens to thoroughly dry out. Allow 8 to 12 hours for this process. If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

F. OPERATION



CAUTION ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.



CAUTION KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY, TO AVOID THE DANGER OF SLIPS OR FALLS.

1. GENERAL

This oven is designed to give well regulated, even heat. It should be thoroughly preheated before being used. It is advantageous from the operating cost standpoint, to operate with the thermostat set at the lowest possible position that will satisfactory perform the baking and with the door shut during preheat and slack business periods. The ovens may, of course, be preheated with the lower desired temperature, but the time required will be proportionally longer. After preheating, set the top and bottom temperature controllers for proper ratio of "top" and "bottom" heat to suit the product to be baked or roasted.

2. BAKING/COOKING

Even heat in the oven is important for proper baking results. It is best to allow the oven to preheat about fifty minutes to 260°C (500°F) before baking. Set the top and bottom heat controller to obtain the proper ratio of top and bottom heat to suit your product. (See suggested temperature and control settings). Equal baking results will be obtained with the door open or closed. The door is provided to

conserve energy during preheat or slow periods.

To select the balance of top and bottom heat follow these directions:

1. If product is overdone on the bottom, turn the bottom controller down or the top controller up.
2. If product is over done on the top, turn top controller down or bottom controller up.

To select the correct temperature, follow these procedures.

1. If a product is taking too long to bake, turn the controller knobs to increase temperature.
2. If a product is not done inside, turn the controller knobs to decrease temperature and increases baking time.

Normally, baking ingredients will not have to be moved or rotated during baking; however, various dough mixes, excessive draft conditions, the quantity and type of toppings, and other variables may require the baking ingredients to be shifted or rotated for a more even bake. Also during very busy periods, repeatedly placing a baking ingredients in the same spot would cause the deck temperature to drop somewhat while the heat remains constant. This results in an under done crust or a burnt top. To remedy this condition try not to load baking ingredients after baking ingredients in exactly the same location. Allow a two minute rest for each section of the oven at least once every half hour.

3. STEAM

1. Ensure water is turned on. (It is highly recommended to install a water filter for the steam water)
2. The steam generating temperature and water injection time can be setup by adjusting the thermostat and timer. Suggested parameters (temperature>150C Time: 3 seconds)
3. When the steam temperature ready indicator is "ON/ luminant ". Press the steam bottom to generate steam.
4. Observe if the steam is generated.



CAUTION Do not fill water over the water pan and ensure there is fresh water during fermentation process.

4. Under-built proofer (Optional)

1. Ensure no dirty/used water in the water pan (in the center of fermentation room). If there is dirty/used water, pour out the water to secure hygiene.
2. Fill fresh water into the water pan.
3. Setup desired fermentation temperature by rotating the temperature setup knob. (The suggested fermentation temperature is 38 °C).
4. Check if there is moisture by looking the room or using hands to feel moisture density.

G. MAINTENANCE & CLEANING



WARNING KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



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1. DAILY CLEANING

1. Remove, empty and clean the crumb tray located on the bottom of the oven. Clean the area under the crumb tray with a vacuum cleaner. The crumb trays must be installed in the oven when in use.
2. The oven should be thoroughly cleaned once a day to insure against accumulation of foreign material.
 - Always start with a cold oven.
 - The stainless exterior can be cleaned using stainless steel cleaner.
 - Always follow the cleaner manufacturer's instructions when using any cleaner.
 - Care should be taken to prevent caustic cleaning compounds from coming in contact with the heating elements and temperature sensors.
 - Always apply these cleaners when the oven is cold and rub in the direction of the metal's grain.

2. WEEKLY CLEANING

Any foreign material such as corn meal, flour, crust, and topping should be vacuumed from beneath the crumb catchers weekly.

3. CLEANING THE DECK

The deck may be cleaned during usage with a brush and scraper. Periodically, the decks should be turned over. This produces a pyrolytic or self-cleaning action to the underside of the deck. Thusly,

any spillage will be burnt off and upon returning, your deck will be clean. Remove the deck by using two flat bladed screwdrivers to “walk up” the front edge of the right deck. When deck is high enough, grasp it firmly and pull over the top of other deck. Remove from the front of the oven.

4. CHANGING LIGHTS

1. Turn circuit breakers off.
2. Open the hinged door attached to the right side of oven.
3. Two screws hold the light guards in place.
4. Remove these screws and pull lamp guard out of the oven.
5. The oven lamp may now be unscrewed for replacement.

H.TROUBLESHOOTING

1. Symptoms

What follows is a chart of Symptoms, Possible Causes, and Remedy's to aid in diagnosing faults with the oven. Refer to the Symptoms column to locate the type of failure then to the Possible Cause for the items to be checked. On the following pages is a chart with the possible causes and the test to properly identify the problem.

SYMPTOM	POSSIBLE CAUSE
Oven will not heat • No power to Oven	<ul style="list-style-type: none"> • Defective power switch • Defective thermostat • Defective contactor • Defective oven element
Product is burning • Product is cooked too long	<ul style="list-style-type: none"> • Defective Thermostat • Failed Thermostat • Defective contactor
Product under done • Product is not cooking long enough	<ul style="list-style-type: none"> • Thermostat out of calibration • Failed thermostat • Defective contactor



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2. TESTS

Possible Cause	TEST
Failed thermostat	• Replace if necessary*
Failed Contactor	• Verify that coil has correct voltage* • Verify that coil has continuity* • Verify that contactor points move
Failed element	Remove the wires and check for continuity across the element*
Product is not baking properly •	Verify thermostat*

* A factory authorized service representative should perform this work.