

## Model: CE-310SG

### GENERAL INFORMATION & TECHNICAL DRAWINGS FOR ELECTRIC BAKING OVENS

P1

Power: 380V. 50HZ, 3 Phase/220V. 50HZ, 1 Phase  
6 kws for each baking chamber (2 Trays/1 deck)  
9 kws for each baking chamber (3 Trays/1 deck)

#### Connecting the Electric Baking Oven.

When shipping the Electric Baking Oven in fully assembled state all the electric and water connections inside the oven are installed already in working order.

After setting up the oven the following connections will have to be effected steel:

#### 1. Electric Connection:

The contact box for electric connection is on the right-hand side of the oven. Instal a main switch into the supply line. Feed line must be protected by a fuse.

#### 2. Water connection:

Water connection R 3/8" for the steaming sets is made from above on the right-hand side of the baking oven. Water pressure should not be less than 1.5 - 2 Kp/ cm.

## Operating Instructions

P2

### A) Commencement (Start-up)

1. Make sure that oven is in faultless conditions and that no outward influences might impair operation, check above all the electric switch.
2. Open ON/OFF switch.
3. Set the required temperature degree on the thermostats for baking.

### B) Stopping Operation (Switch-off)

1. Turn baking chamber thermostats to zero position.
2. Switch off ON/OFF switch.
3. Remove dirt deposits in the oven and if water supply is closed, if required.
4. Close the oven doors.

Caution: Only the electrician should work on the switchbox.

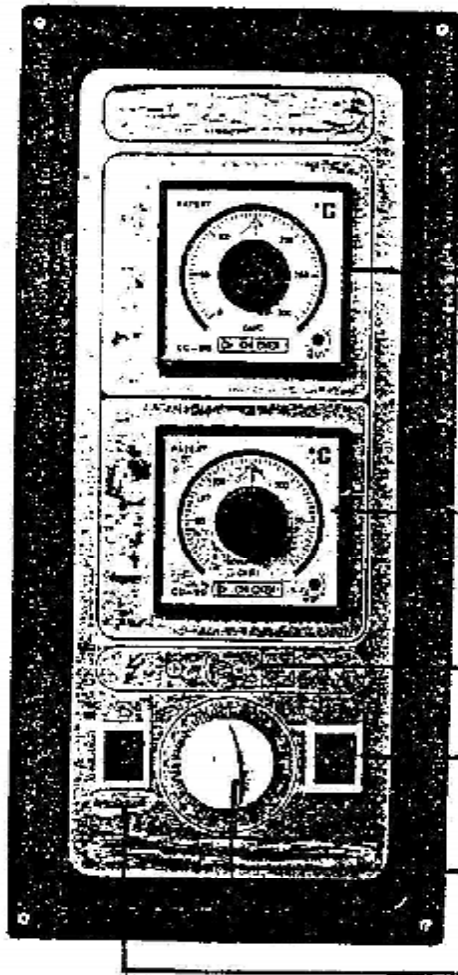
Before doing so, switch off main switch in the feed line.

### Self - service check :

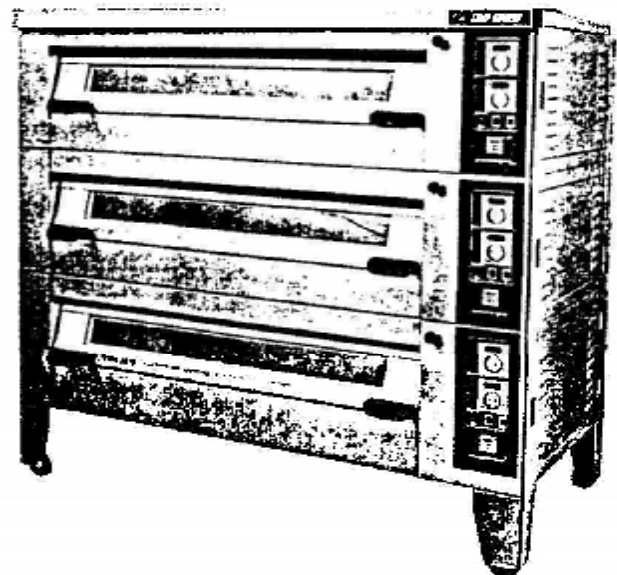
1. Transformer broken or not.?
2. If the Power Switch was broken down, you may connect direct the same color electrical wires together (red + red, white + white) ensuring the power supply in normal situation. Or you may replace a new one if you have it.
3. Defective temperature control means the Thermostat was broken down, must replace a new one.
4. If the baking temperature couldn't rise till the pre - set level means the Relay was burned out or the heater was broken.
5. Please check the electrical connection to the main power supply if the Thermostats for 1-3 decks couldn't operate. Perhaps one phase power is not in properly.

PANEL FOR EACH BAKING CHAMBER

P3



- (1) TEMPERATURE CONTROLLER FOR TOP HEATING.
- (2) TEMPERATURE CONTROLLER FOR BOTTOM HEATING.
- (3) BUTTON FOR STEAMING.
- (4) SWITCH FOR BAKING CHAMBER LAMP.
- (5) TIMER
- (6) MAIN SWITCH (ON/OFF FOR POWER)



### Cleaning and maintenance

Super refined steels and other high-quality materials for the construction of these Bread Gas Ovens, ensure a comparatively long service life and performance capacity.

Careful and competent handling is the basic requirement for such a durability.

Nickel-plated parts should be slightly rubbed with oil.

Burnished parts of stainless steel (load doors, hood, front part of this oven) should be cleaned in time, so as to avoid the settling of dirt particles.

For a general cleaning of the oven we recommend to take such days when the oven is comparatively cold because of stopping operations for a certain time (e.g. 3 days holidays), as in this way the water used for cleansing will not evaporate so fast.

We recommend to sponge off the polished element with water (using a - Scotch-Britt sponge), as this sponge is from the same material used for treating the brushed parts after manufacturing.

With this sponge slight scratches and dirt particles on the surface can be easily removed.

The bake-enamel coat of paint on the outside around should be wiped with a wet clean rag.

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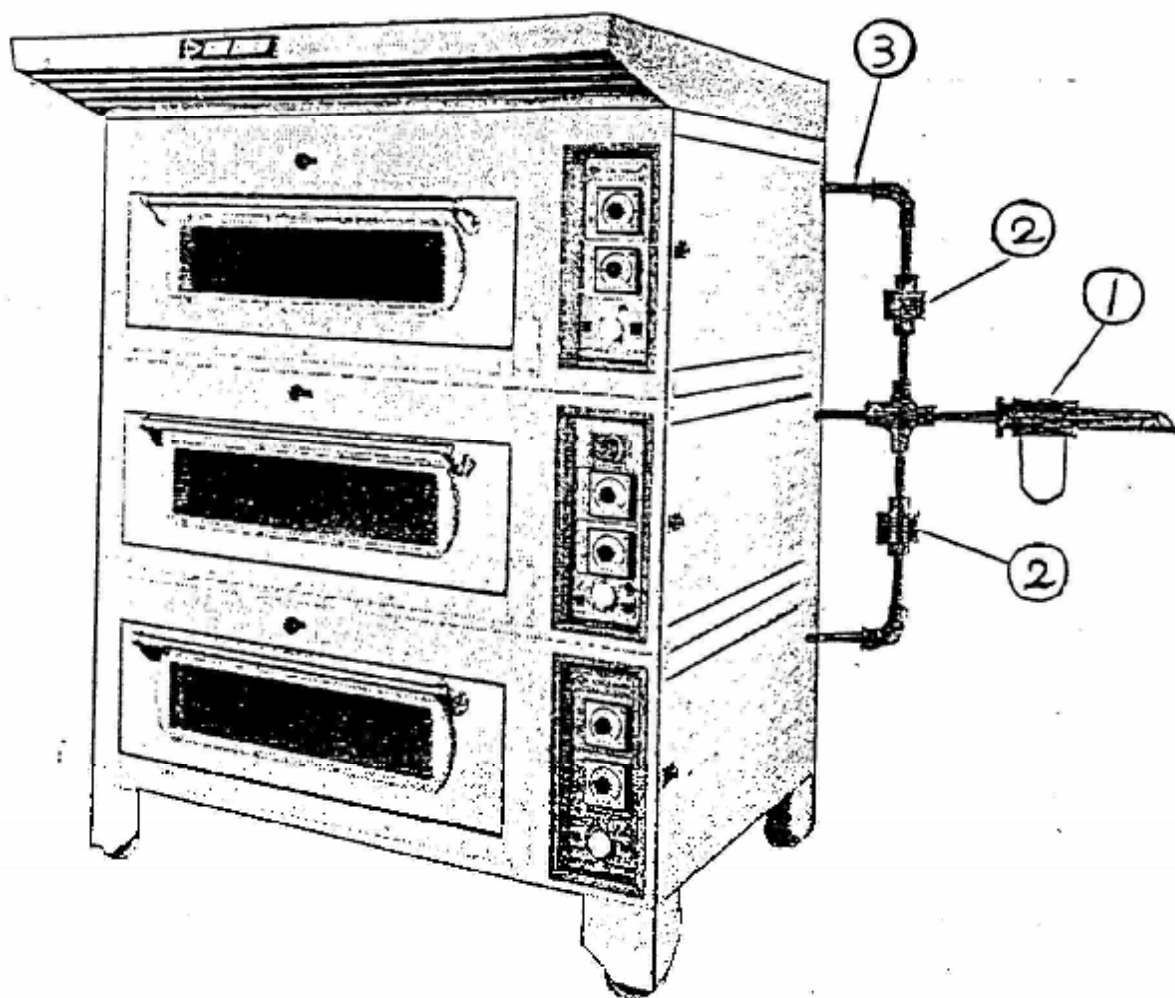
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WATER PIPE CONNECTIONS FOR PRODUCING STEAM  
(FRENCH BREAD OVEN)

P6



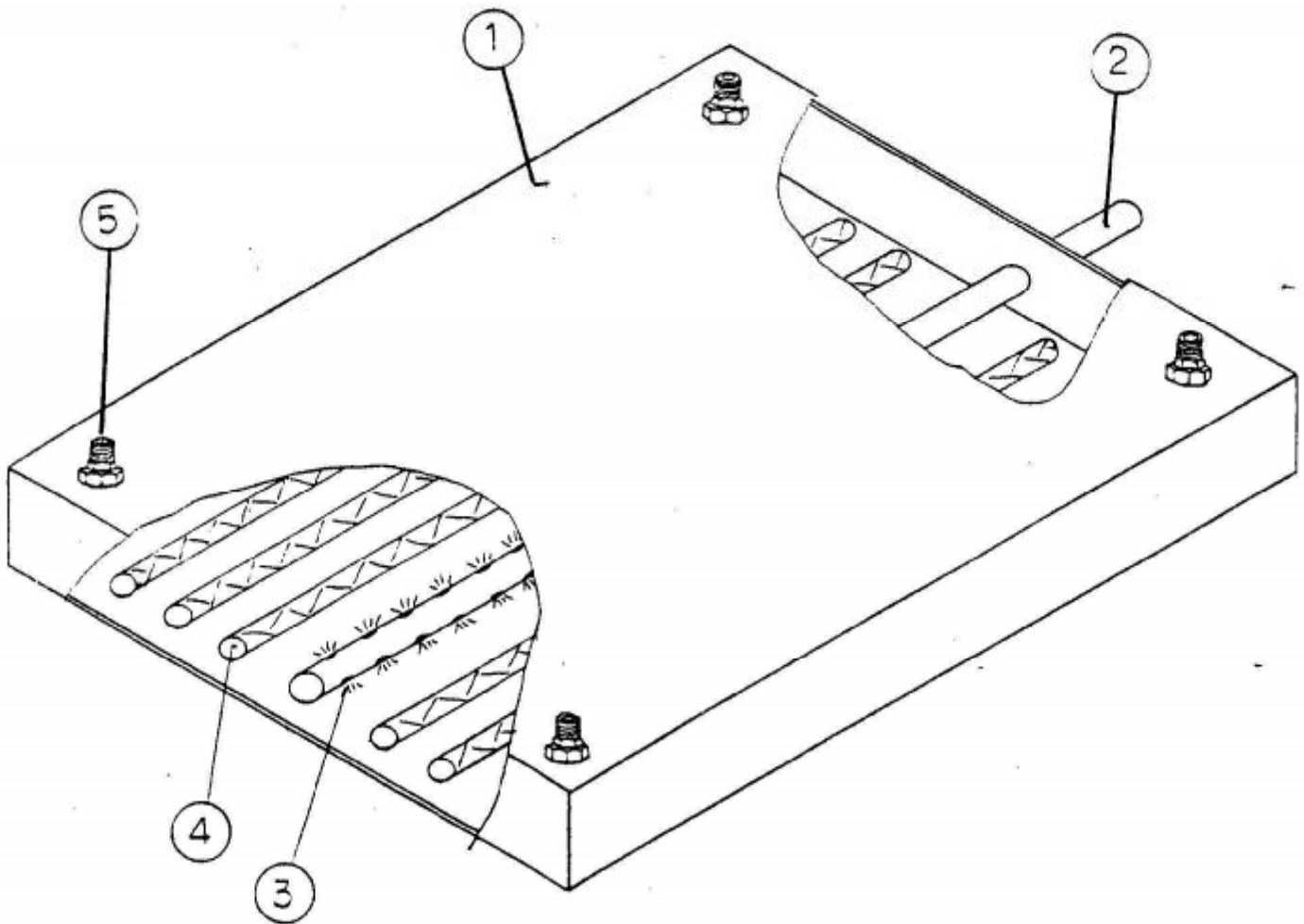
1. Water Filter
2. Pipe Connector
3. 1/4 - 1/3" iron pipe

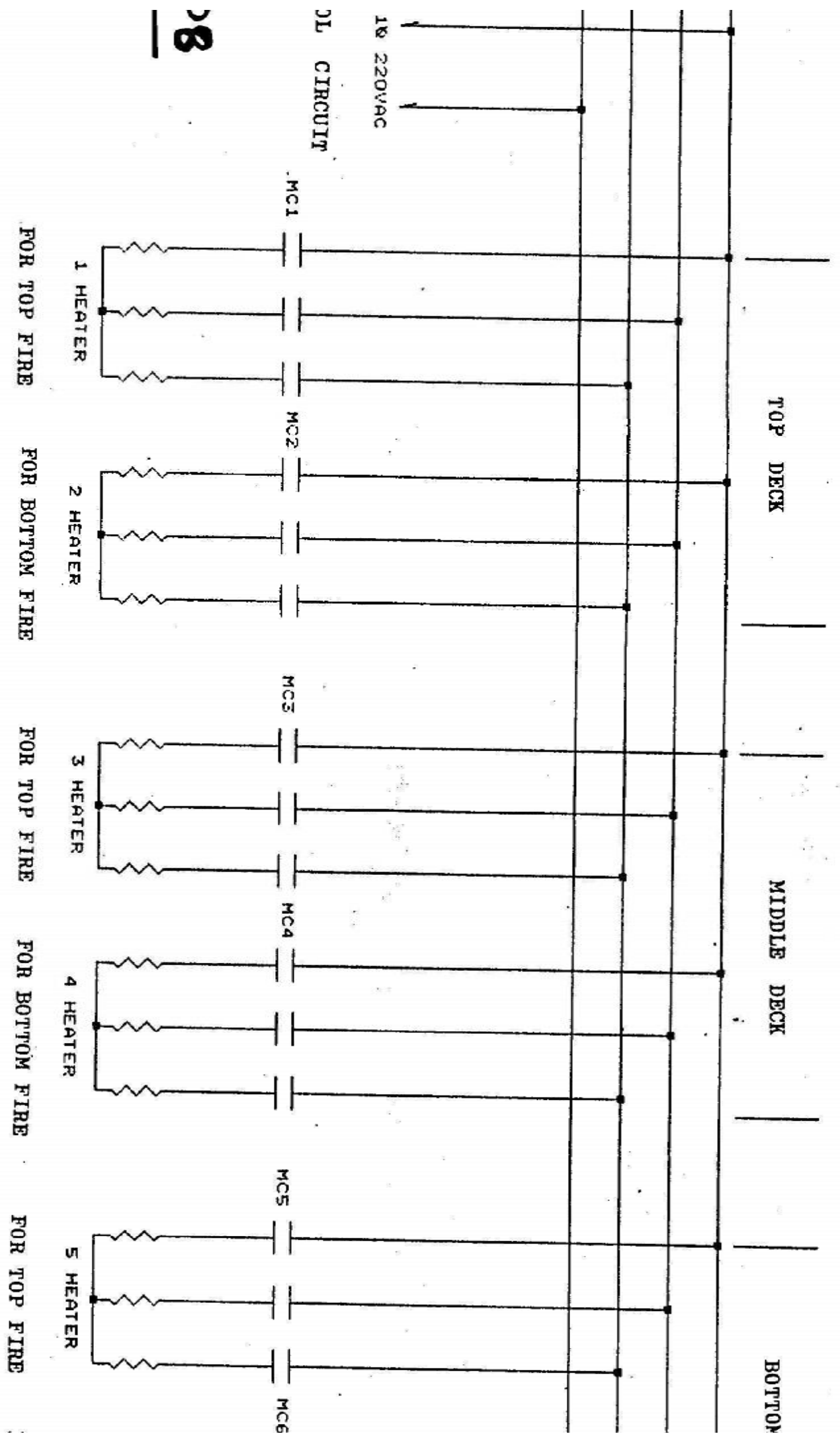
WARNING

1. Please check the TIMER, EQUIPPED for controlling the water steaming time, at the right hand side, inside of the electric room. The normal time is 1.5 - 2 seconds, if over this time, water will supply too much and hard to produce steaming.
2. The first time for you to touch the button for steaming is the temperature must be over 200°C, then from second time is over than 150°C will be O.K. (If you touch the button for steaming continuously water will be flowing with steaming.)
3. The interval time using steam button/device is not less than 30 seconds.
4. Please keep the inside of pipes clean to avoid any trouble for supplying the water.
5. If the steam produced not good enough, please remove the valve and clean it.

DRAWING FOUR (Steam Producing Room, at the Top Container of Baking Chamber.)

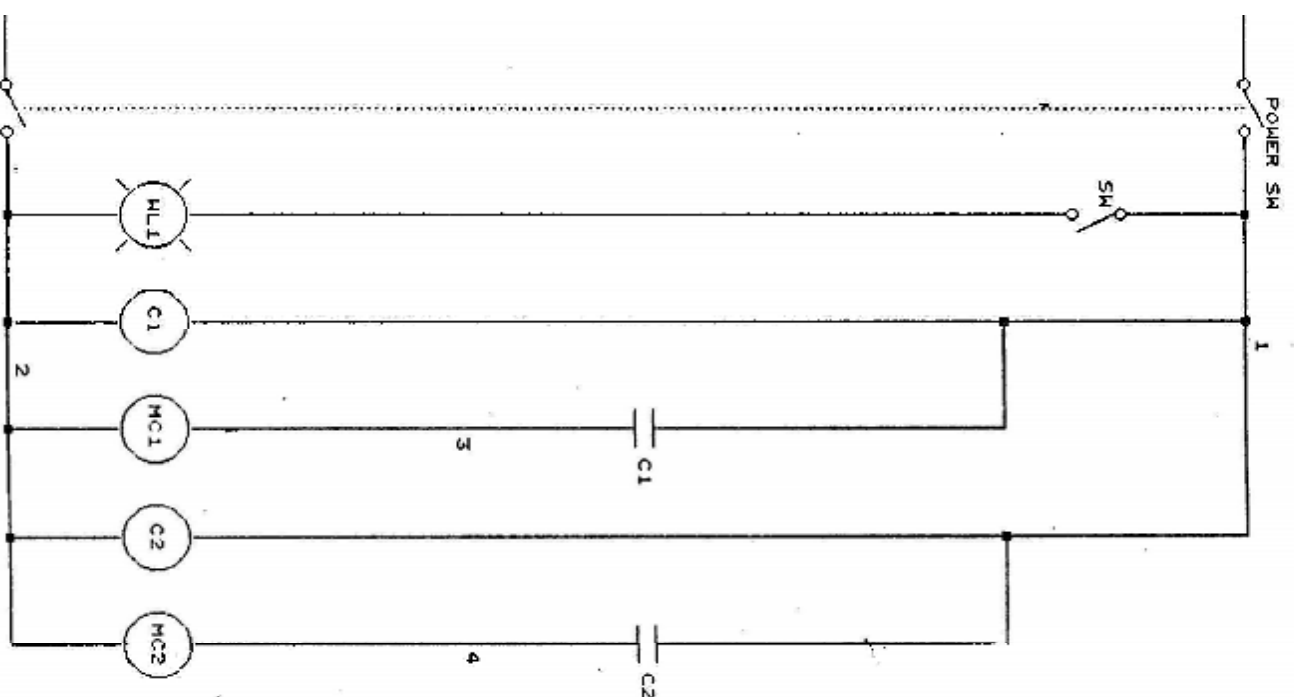
1. Steam Producing Room
2. Water Flowing In Pipe
3. Steam Shoots out Nozzles
4. Heat-Collecting Iron Bars (for Steaming.)
5. Outlet Connector for Steaming



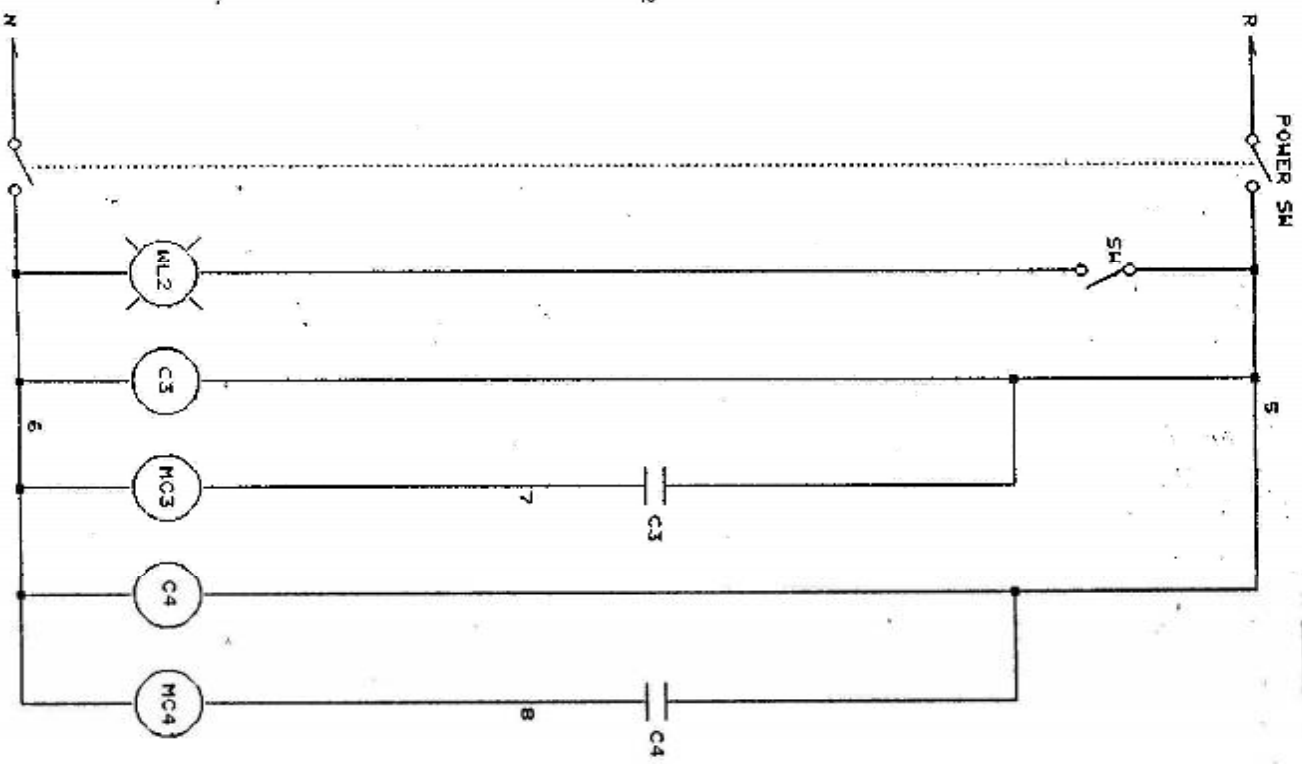




TOP DECK



MIDDLE DECK



BOTTOM DECK

