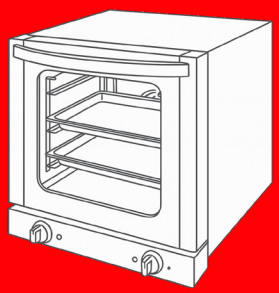
CONTENDER

STEP UP TO THE PLATE



CONTENDER COMMERCIAL CONVECTION OVEN 35L BACK HEATING AND FAN

OVC063



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1. GENERAL INFORMATION

BEFORE INSTALLING THE APPLIANCE, PLEASE READ THE MANUAL, ESPECIALLY THE INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS CAREFULLY. WRONG INSTALLATION, PART CHANGING MAY DAMAGE THE PRODUCT, MAY CAUSE INJURY TO PEOPLE AND MAY INVALIDATE THE WARRANTY.

PLEASE CONSIDER LIFTING CAREFULLY TO POSITION.

BEFORE INSTALLING THE PRODUCT INSPECT THE OVEN FOR ANY DAMAGE AND REPORT IMMEDIATELY TO THE SUPPLIER.

ECATERING WILL NOT BE HELD RESPONSIBLE FOR INTENTIONAL DAMAGE TO THE APPLIANCE, NEGLIGENCE, NOT FOLLOWING INSTRUCTIONS (MISUSE) AND REGULATIONS, INCORRECT INSTALLATION. INCORRECT INSTALLATION AND OPERATION OF THE APPLIANCE MAY INVALIDATE THE WARRANTY.

2. SAFETY INSTRUCTIONS

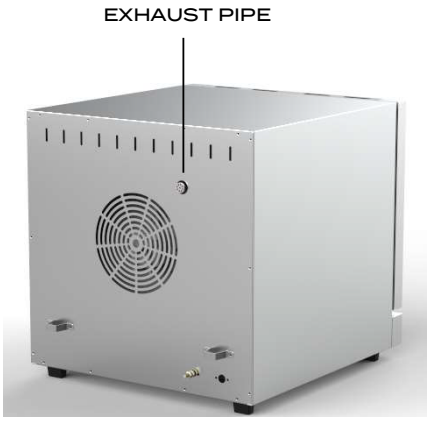
1. THIS MANUAL SHOULD BE KEPT IN A SAFE PLACE FOR FUTURE REFERENCE, IT IS PROVIDED FOR SAFE AND EFFICIENT USE.
2. WHEN USING THE OVEN, PLEASE CHECK WHETHER THE VOLTAGE CONFORMS TO 220-240V / 50-60HZ
3. PLACE THE UNIT ON A FLAT AND STABLE SURFACE.
4. IF NECESSARY, CONTACT THE SERVICE AGENT OR QUALIFIED TECHNICAL PERSONNEL FOR INSTALLATION AND MAINTENANCE. DO NOT REMOVE ANY COMPONENTS OF THIS PRODUCT BY YOURSELF.
5. IN ORDER TO PREVENT ELECTRICAL LEAKAGE DANGER, NEVER IMMERSE ELECTRICAL APPLIANCES, POWER CABLE AND PLUGS IN WATER.
6. SOME SURFACES WILL GET HOT DURING OPERATION. BE CAREFUL WHEN USING THE ELECTRIC OVEN.
7. WEAR APPROPRIATE PROTECTIVE CLOTHING WHEN USING THE ELECTRIC OVEN.
8. DURING USE, AVOID ANYTHING FROM TOUCHING THE HEATING ELEMENT.
9. ALWAYS TURN OFF AND DISCONNECT THE POWER WHEN NOT IN USE.
10. NOT SUITABLE FOR OUTDOOR USE.
11. THIS OVEN IS ONLY TO BE USED BY AUTHORISED AND COMPETENT PEOPLE. THIS UNIT IS A COMMERCIAL UNIT AND IS TO BE USED TO THOSE ENVIRONMENTS.
12. ALL PACKAGES SHALL BE KEPT AWAY FROM CHILDREN AND HANDLED IN ACCORDANCE WITH THE REGULATIONS OF RELEVANT LOCAL AUTHORITIES. PLEASE DISPOSE OF THE PACKAGING RESPONSIBILITY AND RECYCLE WHERE POSSIBLE, ALWAYS TAKING INTO CONSIDERATION OUR ENVIRONMENT.
13. IF THE POWER CORD IS DAMAGED, IT MUST BE REPLACED BY AN AUTHORISED ELECTRICIAN TO AVOID DANGER.
14. WHEN TAKING OUT THE BAKING TRAY AND ADDING FOOD, IT IS NECESSARY TO WEAR QUALIFIED HEAT INSULATION GLOVES.
15. PLEASE BE CAREFUL THAT THE STEAM OR HOT GAS IS DISCHARGED FROM THE STEAM PORT. ALSO, DO NOT USE THE WATER SPRAY GUN TO CLEAN THE MACHINE.
16. THE UTENSILS AROUND THE PRODUCT MUST BE KEPT AT MORE THAN 10CM FOR SAFETY.

NOTE: IF THE OVEN IS NEAR THE WALL, THE WALL WILL BE BURNED OR STAINED. MAKE SURE THAT CURTAINS AND OTHER FABRIC ARE NOT IN CONTACT WITH THE OVEN. DON'T PUT ANYTHING ON THE BOTTOM AND TOP OF THE OVEN; OTHERWISE, IT MAY BURN OFF.

2. INTRODUCTION

PLEASE CAREFULLY READ AND FOLLOW THE INSTRUCTIONS IN THIS MANUAL. PROPER MAINTENANCE AND OPERATION OF THIS MACHINE ARE ESSENTIAL TO FULLY OPTIMISE THE PERFORMANCE OF THE ELECTRIC OVEN.





3. PACKAGE LIST

MODEL	TRAY	GLOVE	USER MANUAL
OVC063	3 baking trays	Self-provided	1 pc
Machine installation: Take out the whole Oven and all accessories, remove the packaging materials, place the machine on a flat stable desktop.			

QUALITY AND SERVICE WILL BE MAINTAINED TO ENSURE ALL PACKAGING IS COMPLETE AND UNDAMAGED AT THE TIME IT IS SUPPLIED.

IF YOU FIND ANY DAMAGE OR LOGISTICS/TRANSPORTATION DAMAGE DURING TRANSPORTATION, PLEASE CONTACT YOUR DEALER OR LOGISTICS COMPANY IMMEDIATELY.

4. OPERATION

SET-UP OPERATION

BEFORE USE FOR THE FIRST TIME, THE OVEN MUST BE CLEANED AND THE UTENSILS MUST BE CLEANED:

I. CLEAN THE INSIDE OF THE GRILL AND ELECTRIC OVEN WITH WARM SOAPY WATER AND WET CLOTH.
2. PUT THE TRAY/S IN THE ELECTRIC OVEN.
3. CLOSE THE OVEN GLASS DOOR.
4. SET THE TEMPERATURE KNOB TO “MAXIMUM” AND THE TIMER KNOB TO “FIVE MINUTES”.

NOTE: WHEN USING FOR THE FIRST TIME, PLEASE ADJUST THE KNOB TO 30 MINUTES TO ELIMINATE PECULIAR SMELL. DURING THIS PERIOD, IT MAY EMIT PECULIAR SMELL AND WHITE SMOKE DUE TO HEATING OF THE PROTECTIVE OIL, WHICH IS A NORMAL PHENOMENON. AT THE SAME TIME, PLEASE KEEP INDOOR AIR CIRCULATION.

5. WHEN THE TIMER IS SET TO ZERO, TURN OFF THE OVEN AND UNPLUG THE POWER CORD.
6. AFTER THE ELECTRIC OVEN IS COOLED, IT CAN BE USED.

NOTES:

I. BEFORE PUTTING FOOD INTO THE BAKING TRAY, PLEASE APPLY A LAYER OF COOKING OIL ON THE BAKING TRAY TO AVOID FOOD FROM STICKING ON THE BAKING TRAY AFTER BAKING.
2. WHEN OPENING THE GLASS, PLEASE BE CAREFUL THAT A LARGE AMOUNT OF HOT AIR IS RUSHED OUT OF THE INNER CAVITY TO AVOID SCALDING.
3. WHEN CLOSING THE GLASS, PLEASE BE CAREFUL NOT TO TOUCH THE DOOR WITH YOUR HANDS TO AVOID SCALDING YOUR FINGERS.
4. IF YOU HAVEN'T USED THIS MACHINE FOR A LONG TIME, PLEASE REMOVE THE DUST OR MOISTURE BEFORE USING IT, AND GO THROUGH PROCEDURE I-4 OF THE SET-UP OPERATION ABOVE.

SET TIMER

THE TIMER KNOB IS ALSO THE POWER SWITCH. WHEN THE TIMER IS SET TO "0", THE POWER IS OFF.

I. CONNECT THE ELECTRIC OVEN TO THE MAIN POWER SUPPLY.
2. SET THE TIMER KNOB TO THE REQUIRED TIME (0 – 120 MINUTES).

NOTE: IF THE TIME NEEDED IS LESS THAN 20 MINUTES, THE TIMER MUST BE ADJUSTED TO MORE THAN 20 MINUTES, AND THEN ADJUST TO DESIRED TIME TO WORK.

3. THE DEVICE WILL START HEATING TO THE SET TEMPERATURE (SEE "SET TEMPERATURE"), AND THE POWER INDICATOR WILL LIGHT UP.

NOTE: TIME CAN BE ADJUSTED DURING COOKING IF NECESSARY. JUST USE THE TIMER KNOB TO ADJUST THE SETTINGS AS NEEDED.

4. WHEN THE TIMER REACHES "0", YOU WILL HEAR "ALARM" AND THEN THE ELECTRIC OVEN WILL CLOSE.

SET TEMPERATURE

I. ADJUST THE TEMPERATURE CONTROL KNOB TO THE REQUIRED TEMPERATURE (50 °C - 250 °C).
2. THE TEMPERATURE CONTROL INDICATOR WILL BE ON.

NOTE: WHEN THE TEMPERATURE OF THE ELECTRIC OVEN REACHES THE SET TEMPERATURE, THE TEMPERATURE INDICATOR LIGHT WILL GO OUT.

5. CLEANING, MAINTENANCE & REPAIR

- BEFORE CLEANING THE ELECTRIC OVEN, IT IS NECESSARY TO TURN OFF THE OVEN AND DISCONNECT THE POWER SUPPLY.
- THE ELECTRIC OVEN MUST BE COOLED BEFORE CLEANING.
- CLEAN THE OUTSIDE OF THE OVEN WITH WARM SOAPY WATER AND A DAMP CLOTH.
- AIR DRY THOROUGHLY AFTER CLEANING.
- IF NECESSARY, PLEASE CONTACT THE AGENT OR SENIOR QUALIFIED TECHNICIAN PERSONNEL FOR MAINTENANCE.

6. COMPLIANCE

THE WEEE MARK ON THIS PRODUCT INDICATES THAT THIS PRODUCT SHALL NOT BE TREATED AS DOMESTIC WASTE. IN ORDER TO PREVENT POSSIBLE HARM TO HUMAN HEALTH AND / OR THE ENVIRONMENT, THE PRODUCT MUST BE APPROVED AND RECYCLED FOR ENVIRONMENTAL SAFETY BEFORE DISPOSING. HOW TO DEAL WITH IT CORRECTLY, PLEASE CONTACT THE LOCAL AUTHORITY IN CHARGE OF GARBAGE DISPOSAL IN YOUR AREA.



7. TROUBLESHOOTING

IF YOUR ELECTRIC OVEN FAILS, PLEASE CALL FOR HELP TO CHECK.

PROBLEM	POSSIBLE CAUSES	HOWTO SOLVE
The machine is not working	Electrical equipment is not turned on	Check that the device is properly plugged in and powered on
	Plug and lead damaged	Contact the agent or senior qualified technician
	Plug damaged	Replace plug
	Power supply	Check power supply
	Internal line fault	Contact the agent or senior qualified technician
The machine does not reach the set temperature	Thermostat failure	Contact the agent or senior qualified technician
	Heating tube failure	Contact the agent or senior qualified technician
The machine is heated, but the power indicator is not on	The bulb or indicator light is burnt out	Contact the agent or senior qualified technician
The power indicator is on, but the appliance is not heated	Heating tube failure	Contact the agent or senior qualified technician
	Thermostat failure	Contact the agent or senior qualified technician
	Incorrect thermostat setting	Check the thermostat
Heating speed is abnormally slow	Product surface is not clean	Clean product surface
	Heating tube failure	Contact the agent or senior qualified technician
To overcook or scorch food in cooking	Hot air failure	Contact the agent or senior qualified technician
	Thermostat failure	Contact the agent or senior qualified technician

8. TECHNICAL SPECIFICATIONS

SKU/MODEL	OVC063
VOLTAGE	220-240V 50-60HZ
POWER	2100W
ELECTRIC CURRENT	9.1A
TEMPERATURE RANGE (°C)	50-250
TIME RANGE (MINUTES)	0-120 MINUTES + STAY ON
TRAY SIZE (MM))	325*265(GN 1/2)
PRODUCT SIZE (MM)	600 X 415 X 502
CAVITY SIZE (MM)	295 X 360 X 330
NET WEIGHT (KG)	18
GROSS WEIGHT (KG)	21.5



CONTENDER

STEP UP TO THE PLATE