ELECTRICAL POTATO BAKING OVEN

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A GENERAL INFORMATION

Before installing the appliance, read operation and maintenance instructions carefully.Wrong installation and part changing may damage the product or may cause injury on people.These are not in our company's responsibility to damage the appliance intentionally,negligence,detriments because of disobeying instructions and regulations,wrong connections.Unauthorized intervention to appliance invalidates the warranty.

1. This instruction manual should be kept in a safe place for future reference.

2. **Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**

3. This appliance has to be used by trained person.

4. Please turn off the appliance immediately in the event of malfunction or failure.The appliance should be repaired only by authorized service personnel.Please demand original spare part.

ELECTRICAL POTATO BAKING OVEN

A1 PRODUCT DESCRIPTION

*The Professional electrical potato baking ovens,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
KFE.020	500x700x750	45	720x620x1000
KFE.030	500x700x980	60	580x780x1100

A2 TECHNICAL INFORMATION

CODE	**KFE.020**	**KFE.030**
CAPACITY	24-30 pieces/hour	36-45 pieces/hour
POWER (KW)	3	5
OPERATİNG VOLTAGE (V)	380V – 50 HZ	380V – 50 HZ

A3 TRANSPORTATION

*This appliance can not be moved by hand from area to area.It must be moved on pallet with forklift truck.



A4 UNPACKING

*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

B INSTALLATION

*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

*Connection to Electric Power Supply must be done by authorized person.

*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.

 This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.

*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

*For easy cleaning and maintenance of the appliance,there must be at least 50 cm space at right and left side of the appliance. The appliance should be operated under the chimney hood.

C SAFETY INSTRUCTIONS



*Do not use the appliance in insufficient lighted place.



*Do not touch the moving attachments while the appliance operates.



*Do not install the appliance in the presence of flammable or explosive materials.



*Do not operate the appliance when the machine is empty.



*Do not load so less or more than appliance's capacity.



*Do not attempt to use the appliance without suitable protective equipments.



*Because of any reason if there is a fire or flame flare where the appliance is used,turn off all gas valves and electric contactor switch quickly and use fire extinguisher .Never use water to extinguish the fire.



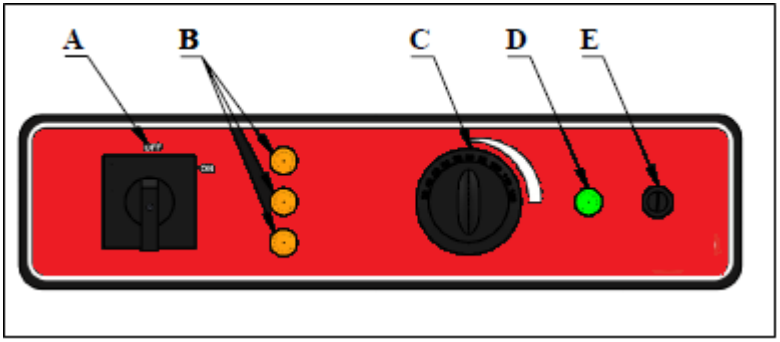
*All the damages because of not having earthing connection will not be on warranty.



*Get the necessary cautions against electric danger.

D OPERATION

***Control Panel:**



- **A.** ON/OFF SWITCH
- **B.** TRIFAZ SIGNAL LAMP
- **C.** THERMOSTAT BUTTON
- **D.** THERMOSTAT “ON” LAMP
- **E.** LİMİT THERMOSTAT

*** Operating:**

- Plug in the appliance and switch (ON) position.
- When you switch the thermostat, the heaters start to work and and indicator lamps on it signal as it works.(optimal heaters 180-220ºC)
- Put the potatoes and cook for drawers.
- Absolute, after the operation is completed,switch (OFF) position.

⚠ There may be a smell and fog due to isolation material and heater during first use. Therefore switch the thermostat and operate it for 30 min.when it is empty before using.

E CLEANING & MAINTENANCE

- **CLEANING AND MAINTENANCE AFTER EVERY USE**
  - Be sure that electric connections are off before cleaning.
  - Clean the drawers of appliance with moist cloth after every use.
  - Do not use abrasive cleaning chemicals as these can leave harmful residues.
  - Do not use pressure water or vapor during the cleaning, otherwise resistance may get damaged.

- **PERIODIC CLEANING AND MAINTENANCE**
  - Maintenance should be done by qualified person.
  - Get the periodic maintenance of the appliance once in every 15 days.
  - Check the power cable sometimes if it is damaged or not.

F TROUBLESHOOTING

THE APPLIANCE DOESN'T OPERATE	1. Check if the appliance is plugged in. 2. Check the electrical connections and voltage. 3. Check if the fuse is on or off. 4. Check the resistances.

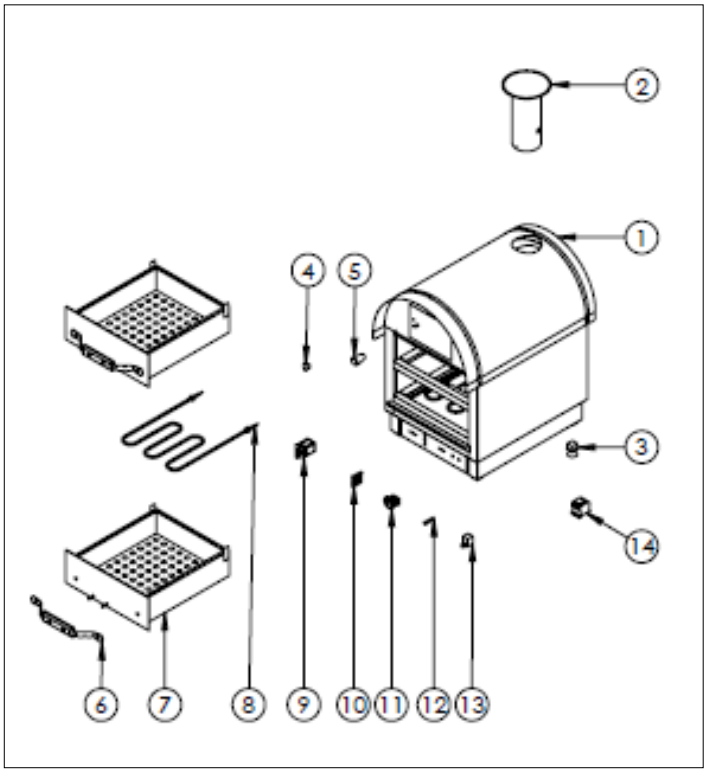
THE APPLIANCE DOESN'T COOK WELL	1. Check the heat settings.

THE APPLIANCE STOPPED	1. The appliance can stop due to low voltage.In this situation check the voltage. 2. Check the heat settings.

- If cooking at Potato Baking Ovens is not done at suitable quality
- If any function of security doesn't work
  - ➢ Do not use the appliance.

***If these problems are still going on,contact with our authorized services.**

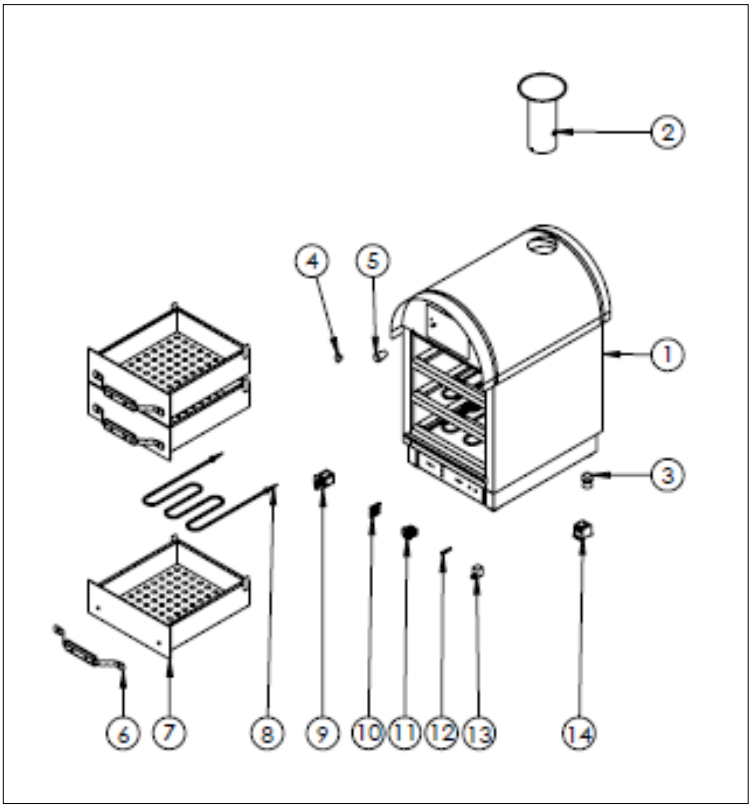
G SPARE PART LIST- EXPLODING DRAWINGS



G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:KFE.020		
NO	**PRODUCT NAME**	**P.CODE**
1	BASE FRAME	Y.KFE.020.1001
2	CHIMNEY	Y.KFE.020.1002
3	FEET	Y.KFE.020.1003
4	LOCK	Y.KFE.020.1004
5	BAKELITE HANDLE	Y.KFE.020.1005
6	HANDLE	Y.KFE.020.1006
7	DRAWER	Y.KFE.020.1007
8	RESİSTANCE	Y.KFE.020.1008
9	SWITCH	Y.KFE.020.1009
10	WARNING LAMP (ORANGE)	Y.KFE.020.1010
11	THERMOSTAT (50-300)	Y.KFE.020.1011
12	WARNING LAMP (GREEN)	Y.KFE.020.1012
13	LİMİT THERMOSTAT	Y.KFE.020.1013
14	CONTACTOR	Y.KFE.020.1014

G SPARE PART LIST- EXPLODING DRAWINGS

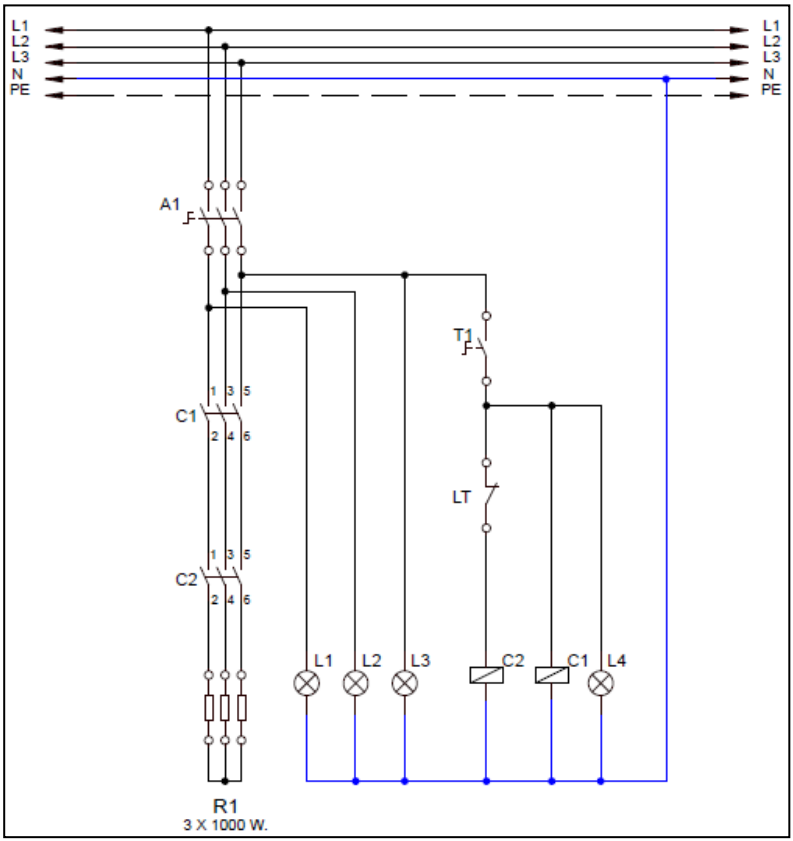


G SPARE PART LIST- EXPLODING DRAWINGS

PRODUCT CODE:KFE.030		
NO	**PRODUCT NAME**	**P.CODE**
1	BASE FRAME	Y.KFE.030.1001
2	CHIMNEY	Y.KFE.030.1002
3	FEET	Y.KFE.030.1003
4	LOCK	Y.KFE.030.1004
5	BAKELITE HANDLE	Y.KFE.030.1005
6	HANDLE	Y.KFE.030.1006
7	DRAWER	Y.KFE.030.1007
8	RESİSTANCE	Y.KFE.030.1008
9	SWITCH	Y.KFE.030.1009
10	WARNING LAMP (ORANGE)	Y.KFE.030.1010
11	THERMOSTAT (50-300)	Y.KFE.030.1011
12	WARNING LAMP (GREEN)	Y.KFE.030.1012
13	LİMİT THERMOSTAT	Y.KFE.030.1013
14	CONTACTOR	Y.KFE.030.1014

H ELECTRIC CIRCUIT SCHEMA

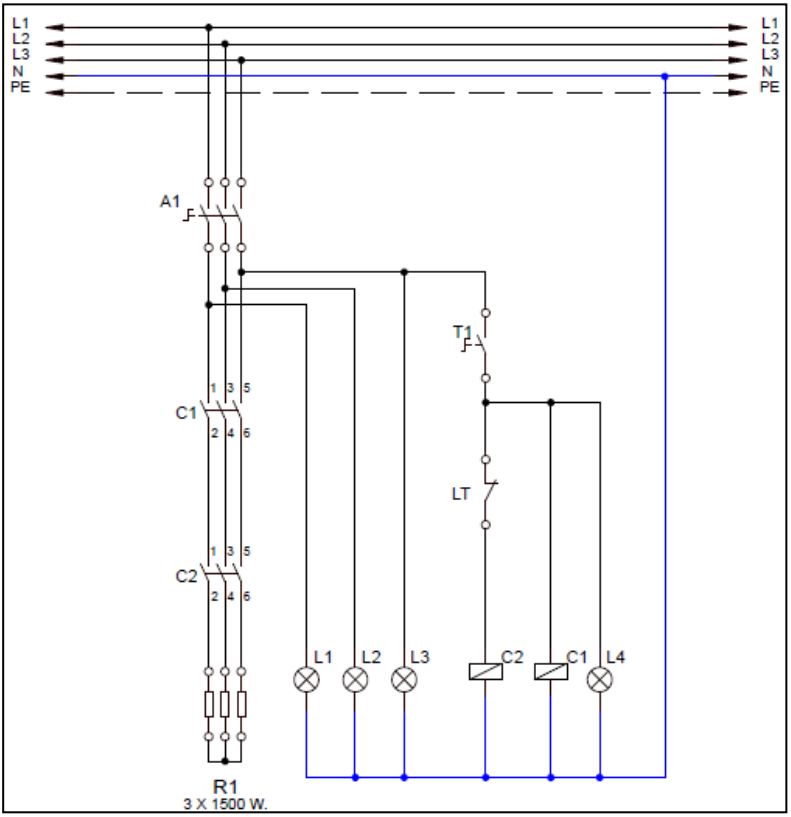
KFE020



A	ON/OFF SWITCH
T	50-300ºC THERMOSTAT
LT	LİMİT THERMOSTAT 230ºC
C1-C2	RESISTANCE CONTACTOR 220 V
R1	RESISTANCE 1000W 220 V
L1-L2-L3	TRIFAZ SIGNAL LAMP 220 V
L4	THERMOSTAT SIGNAL LAMP 220 V

H ELECTRIC CIRCUIT SCHEMA

KFE030



A	ON/OFF SWITCH
T	50-300ºC THERMOSTAT
LT	LİMİT THERMOSTAT 230ºC
C1-C2	RESISTANCE CONTACTOR 220 V
R1	RESISTANCE 1500W 220 V
L1-L2-L3	TRIFAZ SIGNAL LAMP 220 V
L4	THERMOSTAT SIGNAL LAMP 220 V