

30TSERIES

turbofan[®]

E33T5
(Touch Screen Operation)

Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT

BLUE SEAL

MANUFACTURED BY

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Contents List

Introduction

Before using your new oven, please read this instruction manual carefully, pay particular attention to any information labelled **'WARNING'**, **'CAUTION'**, **'IMPORTANT'** or **'NOTE'** in this manual.



Warning

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



Caution

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this oven, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of **Date of Purchase**, **Date of Installation** and **Serial Number of the oven** should be recorded in the area provided below.

The serial number of this oven can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

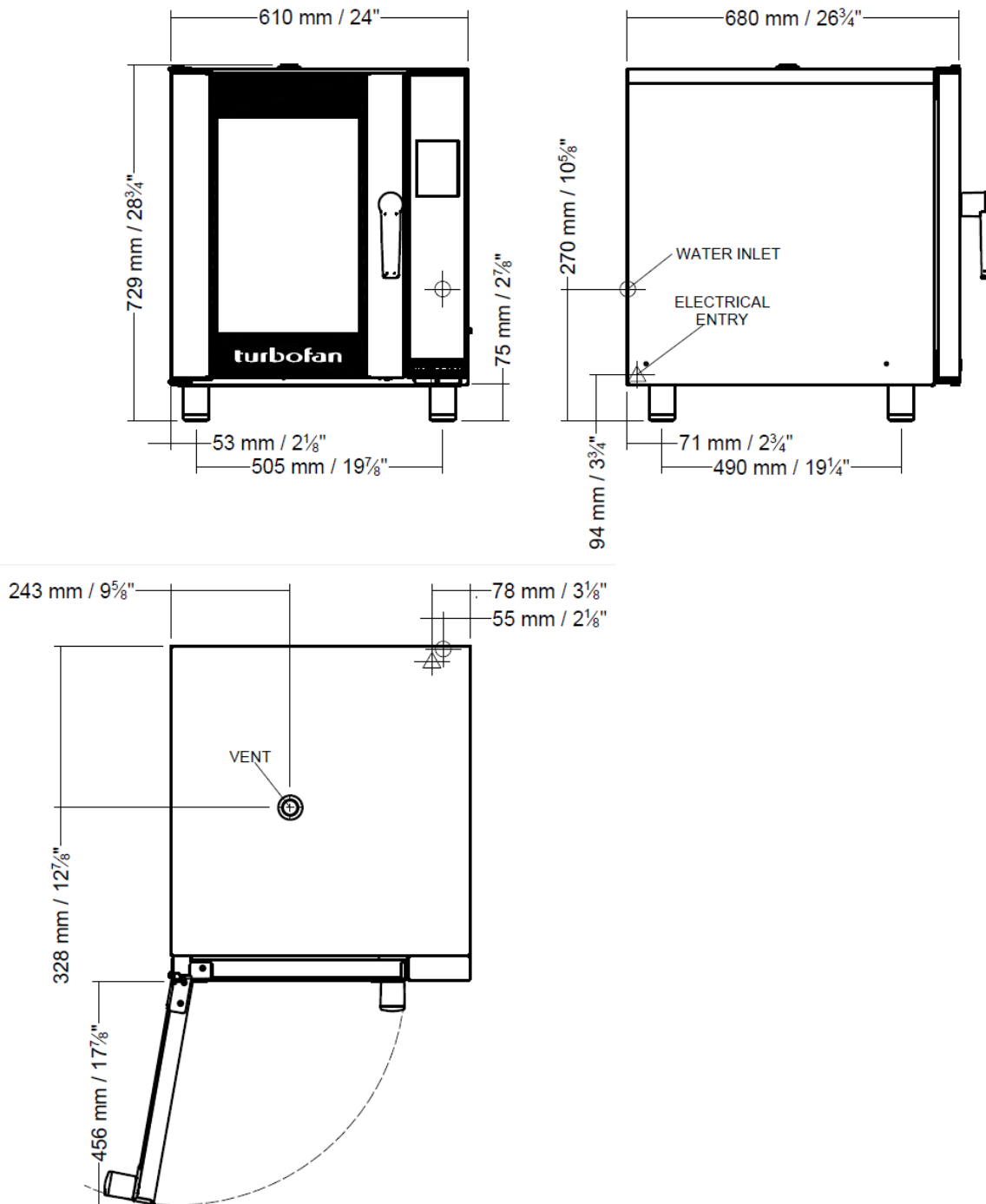
- Risk of electric shock.



No user serviceable parts inside.
Qualified service person access only.
Disconnect from power before servicing.

Specifications

E33T5



Oven Power Ratings		USA / Canada	Other Markets
		208V, 60Hz, 5.4kW, 1P+N+E. 220 - 240V, 60Hz, 6.0kW, 1P+N+E.	220V, 50Hz or 60Hz, 6.0kW, 1P+N+E. 230 - 240V, 50Hz or 60Hz, 6.0kW, 1P+N+E.
Oven Tray Details	Tray Capacity	5 Shelf - 13" x 18" Bun Pan. 12" x 20" Steam Pan.	5 Shelf, 1/1 GN Pan.
	Tray Spacing	3 1/3" / 85mm.	85mm / 3 1/3".
Water Connection	Max Water Pressure	80psi / 550kPa.	80psi / 550kPa.
	Connection Size	3/4" GHT.	3/4" BSP.

Installation

Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.

Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the oven and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your oven:-
 - 4 x Leg Adjustable.
 - Wire Racks x 5.
 - Brass Adaptor.
 - Rubber Washer. } **USA / Canada / Mexico Only.**
4. Report any deficiencies to the distributor who supplied your oven.
5. Securely fit the 4 legs supplied with the oven.
6. Check that the available electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.



Technical Data Plate - Data and Location

- Refer to 'Specifications' section, 'Oven Specifications Tables'.

Location

1. Position the oven in its approximate working position.
2. The unit should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	200mm / 8"
Rear	50mm / 2"
Left-hand side	50mm / 2"
Right-hand side	75mm / 3"

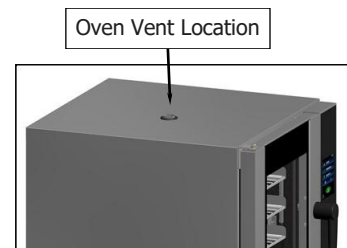
CLEARANCE FROM SOURCE OF HEAT.

A minimum distance of 300mm (12") from appliance sides is required.

NOTE: Fixed installations require at least 500mm - 20" clearance at right hand side of oven for service access.

Important:

The vent located on the top of the oven must NOT be obstructed.



Stand Mounted Ovens

For stand mounted ovens, the oven feet are used to level the oven on the stand. Refer to the instructions supplied with separately ordered stands for mounting details.

Installation

Electrical Connection



Warning

**This oven must be earthed / grounded.
If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.**

Each oven should be connected to an adequately protected power supply with an appropriate three wire power cord.

RCD (Residual Current Device) / GFCI (Ground-Fault Circuit-Interrupter) protection of the power supply to this appliance is recommended.

An isolation switch must be mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the oven side panel.

NOTE: All electrical connections must only be carried out by a suitably qualified person.

1. Remove oven right hand side panel.
2. Bring the supply cable up through the grommet at the back of oven and through the compression gland on the electrical switchgear panel.
3. Connect the mains supply to the appropriately marked terminals on the terminal block.

Water Connection

NOTE: Water connection shall be installed in accordance with local water regulations in force and the applicable standard / code, e.g.: PCA in Australia, EN 1717 in UK / IE.

NOTE: If the Moisture Mode cooking option is not required, the oven does not need to be connected to a water supply.

1. Tighten the 2 screws securing the water connection to the rear of the oven. (These have purposely been left loose to prevent damage to the water connection during transit).
2. Connect a cold water supply to the water inlet (R 3/4" Connector) on the oven.



NOTE:

For USA / Canada / Mexico, the supplied 3/4" GHT Brass Adaptor and Washer should be used to connect a water supply to the oven water inlet.

- Max Inlet Pressure 80psi / 550kPa.

3. Turn 'On' the water supply and check for leaks.

Recommended Water Specifications

In order to prevent corrosion or scaling in the oven and water system due to supplying water that is either too soft or too hard, the following recommendations should be used as a guideline.

**Hardness: Between 60 and 90ppm.
PH: Greater than 7.5.
Chlorides: Less than 30 ppm.**

Positioning and Levelling of Oven

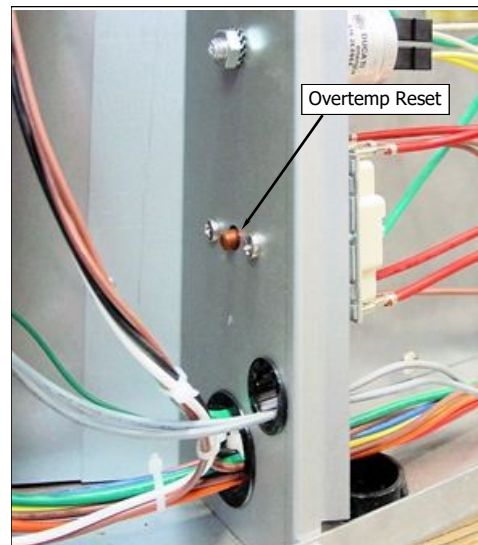
1. Correctly locate the oven into its final operating position and using a spirit level, adjust the oven feet so that the oven is level and at the correct height.

Initial Start-Up

Before using the new oven;

1. For first time use of the oven, operate the oven for about 1 hour at 200°C / 400°F to remove any fumes or odours which may be present.
2. Please refer to the Operation Section of this manual for details on how to correctly operate and shutdown the oven.

NOTE: If the oven does not start on initial start-up, check that the overtemp thermostat has not tripped during transit. Remove the RH side panel and reset the overtemp thermostat.



Commissioning

Before leaving the new installation;

Check the oven functions in accordance with the operating instructions specified in the 'Operation' section of this manual.


Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.

NOTE: If it is not possible to get the appliance to operate correctly, turn 'Off' the power supply at the mains supply and contact the supplier of this appliance.

Operation - Manual Mode

Manual Mode

1. CONTROL OFF

Press  key to turn control ON.





2. CONTROL ON


Press **MANUAL** to set the Manual Mode Parameters.


Oven **Pre-Heating** will occur automatically.



Press  to show HELP screen. (All screens)

Press  to turn oven light On/Off.


Press  to cool down oven.


Press  to turn OFF controller.

3. CONVECTION / MOISTURE MODE


Press to select either **Convection** or **Moisture** Modes.



Press  to show HELP screen.

Press  to return to previous screen.

Heat 'On' symbol  will illuminate when oven is heating.

Moisture 'On' symbol  will illuminate when moisture mode is operating.

Press the number on the Steam Key to select Moisture Level Screen.



Operation - Manual Mode

MOISTURE LEVEL SCREEN.

Enter moisture level required.

Range 0 - 5.

Press  to confirm.


Press  to cancel.




4. SELECT TEMPERATURE

Press  to select the cook temperature.



Press  to show HELP screen.

Press  to return to previous screen.

Press and hold  to display Actual Temperature.

CAVITY SET TEMPERATURE SCREEN.

Enter temperature required.


Range 50 - 260°C (120 - 500°F).

Press  to confirm.


Press  to cancel.





5. SELECT COOK TIME

Press  on the Time Key to select cook time.



Press  to show HELP screen.

Press  to return to previous screen.

Press  to increase time in one minute intervals.

ENTER COOK TIME SCREEN.

Enter cook time.

Range 00.01sec - 99.59hrs.


Press  to confirm.

Press  to cancel.





Operation - Manual Mode

6. SELECT FAN SPEED (HIGH-LOW)

Press  to select Fan Speed.



Press  to show HELP screen.

Press  to return to previous screen.

Toggle through the following screens to select fan speed required, either High or Low.




Press  to confirm.

Press  to cancel.


7. COOKING START - MANUAL

Load product into oven and close oven door.


Press  to start cooking.

Press  to cancel cooking.



Press  to save settings made. These will be saved as the default settings.


Press and hold  to show Actual Temperature.

Press  to Pause Cooking. Press again to re-start cooking.

8. COOKING COMPLETED - MANUAL

Alarm will sound.

Press  Or  to add more cook time.


Press  to cancel alarm.



Operation - Manual Mode with Shelves

Manual Mode - with Shelves


1. SELECT SHELF

Press  to select shelf.



Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

Press  on shelf to select shelf required.

Shelf will flash between Set Time for this shelf and Manual.



Shelf Mode can be used to cook different product with the same cook temperature, where individual shelf times can be set for each shelf.

As each shelf completes cooking an alarm will sound.


Additional cook time can be added

Or

The alarm for completed shelves can be cancelled as shown in **Item 3 - Cooking Completed - Shelves**.

When selecting further shelves, Timer or Manual Mode can be selected.

To select Timer Mode, press .

To select Manual Mode, press .



Each shelf can be programmed with its own individual cook time.

Select Product screen will appear, select Manual.


Shelf selected will show.




Operation - Manual Mode with Shelves

2. COOKING START - SHELVES

Once all shelves to be used are programmed, load product onto shelves and close oven door.

Press  to start each shelf.

Press  to cancel program for each shelf.



When shelf timers are running, the Shelf Mode Screen will alternate between Time Left to Run and Shelf Setting, (either Timer or Manual Mode).




3. COOKING COMPLETED - SHELVES

As each shelf timer completes its timed cooking, the following screen will appear.

Alarm will sound.


Press  or  to add more cook time.

Or

Press  to cancel alarm.

Open the oven and remove product from the shelf that has completed its cooking cycle. Close oven door.


NOTE: Item 3 above, will be repeated for each shelf as it completes its cooking cycle.

When shelf **Cook Complete** occurs, the shelf that has completed its cycle  is shown in the **top left corner** of the **Cook Complete** screen.

Operation - Manual Mode with Core Probe

Manual Mode - (Optional Core Probe)

1. CONTROL OFF

Press  key to turn control ON.




2. CONTROL ON


Press **MANUAL** to set the Manual Mode Parameters.


Oven **Pre-Heating** will occur automatically.


Connect the Core Probe to the connector on the lower right side of the control panel.



Press  to show HELP screen.
(All screens)

Press  to turn oven light On/Off.


Press  to cool down oven.


Press  to turn OFF controller.

3. CONVECTION / MOISTURE MODE

Press to select either **Convection** or **+ Steam** Modes.



Press  to show HELP screen.


Press  to return to previous screen.

Heat 'On' symbol  will illuminate when oven is heating.

Moisture 'On' symbol  will illuminate when moisture mode is operating.

Press the number shown on the **+ Steam** Key to select Moisture Level Screen.



Core Temperature Probe  symbol will show if core temperature probe fitted.

Operation - Manual Mode with Core Probe

MOISTURE LEVEL SCREEN.

Enter moisture level required.

Range 0 - 5.

Press  to confirm.


Press  to cancel.




4. SELECT TEMPERATURE

Press  to select the cook temperature.



Press  to show HELP screen.

Press  to return to previous screen.

Press and hold  to show Actual Temperature.

CAVITY SET TEMPERATURE SCREEN.

Enter temperature required.


Range 50 - 260°C (120 - 500°F).

Press  to confirm.


Press  to cancel.




5. SELECT PROBE TEMPERATURE

Press  on the Probe Temp Key to enter Core Probe Set Temperature.



Press  to show HELP screen.

Press  to return to previous screen.

Shows elapsed time since probe fitted.

CORE PROBE SET TEMPERATURE SCREEN.

Enter Core Probe set temperature.

Range 50 - 90°C (122 - 194°F).


Press  to confirm.

Press  to cancel.





Operation - Manual Mode with Core Probe

6. SELECT FAN SPEED (HIGH-LOW)

Press  to select Fan Speed.



Press  to show HELP screen.

Press  to return to previous screen.

Toggle through the following screens to select fan speed required, either High or Low.



Press  to confirm.

Press  to cancel.

7. COOKING START - MANUAL


Insert Core Temp probe into product as shown in 'Core Temp Probe - Use Guide, overleaf.

Load product into oven and close oven door. Cooking will start immediately.



Press and hold  to show Oven Actual Temperature.

Actual Key Timer shows Time Run since start of Probe Cooking phase.


Press and hold  to show Core Probe Set Temperature.

8. COOKING COMPLETED

Alarm will sound.

Press  Or  to add more cook time.

Or

Press  to cancel alarm.

Remove product from oven.



Operation - Manual Mode with Core Probe

Core Temp Probe - Use Guide

With core probe cooking, it is important to position the probe in the very centre of the food. The probe should always be positioned from the top downwards at the centre of the food to be cooked.

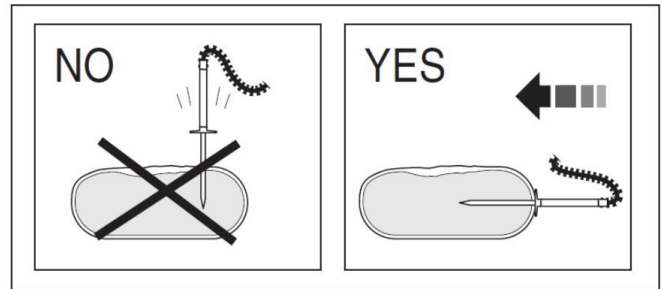
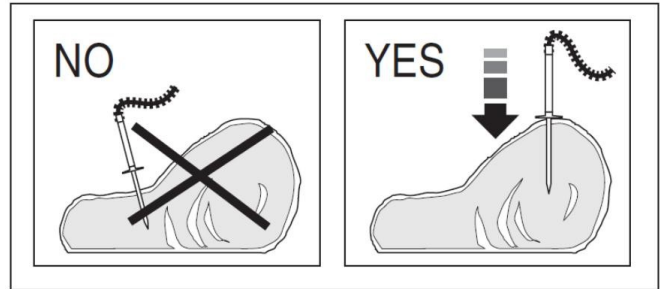
In pieces whose thickness is less than twice the probe length, the probe should be inserted horizontal to the table top so that the tip of the probe is located in the middle of the food (see second figure).

The probe measures the temperature at the centre of the food.

It is also recommended that the food, with the probe inserted, is placed into the centre of the oven.

Advantages of Core Probe Cooking


- Improves control over the cooking process, eliminating the risk of loss and waste.
- Permits accurate cooking irrespective of the quality or size of the product.
- Saves time because cooking control is automatic.
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked or pierced.
- Ideal for large items of food.



Operation - Recipe Mode

Recipe Mode

1. CONTROL OFF


Press  key to turn control ON.





2. CONTROL ON


Press **RECIPES** to select the Recipe Mode Parameters.
Oven **Pre-Heating** will occur automatically.



Press  to show HELP screen.
(All screens)

Press  to turn oven light On/Off.

Press  to cool down oven.


Press  to turn OFF controller.

3. SELECT PRODUCT

Select PRODUCT from Product Category List by;
Selecting from Product Category List,

OR

Using the Scroll Key to scroll through Recipe List.

If recipe selected has Core Probe programmed as part of recipe cooking, the following logo  will appear at the bottom of the recipe selected, plug in the core probe and insert Probe into product as shown in '**Core Temp Probe - Use Guide**', on previous page.



Press  to select Product Category.


Press  to scroll through Recipes.

Press  to edit Recipe.

4. START COOKING

Load product into oven and close oven door.
Cooking will start immediately.

Press  to start cooking.

Press  to cancel cooking.




Screen shows stages of cooking,
i.e. Stage 1 of 3 stages of cooking.

Operation - Recipe Mode


5. CHANGING ACTIVE STAGE SETTINGS

The following settings can be adjusted for the currently active stage.


- Time.
- Temperature.
- Moisture Level.
- Fan Speed.

Press  to save changes made. These will be saved as the default settings.




Press  to show HELP screen.

Press  to return to Main screen.

Press  to return to previous screen.

Press and hold  to show Actual Temperature.


Press  to pause recipe. Press again to re-start recipe.

6. COOKING COMPLETED

The Cook Complete Alarm will sound.

Press  Or  to add more cook time.

Or

Press  to cancel the alarm.

Remove the cooked product from the oven.



Operation - Recipe Mode with Shelves

Recipe Mode - with Shelves

1. SELECT RECIPES

Press **RECIPES** to select the product required.
Oven **Pre-Heating** will occur automatically.



Shelf Mode can be used to cook different recipes with the same cook temperature, where individual shelf times can be set for each shelf / product.

2. SELECT PRODUCT


From the scroll down menu, select product required.



Press **HELP** to show HELP screen.

Press **HOME** to return to Main screen.


Press **BACK** to return to previous screen.

Press  to return to Shelf Mode screen.


3. SELECT SHELVES

Press  to select shelf.




 When illuminated, Moisture Mode is On.

Heat 'On' symbol  will illuminate when oven is heating.

Press  on shelf to select shelf required.


or

Press  to select Timer Mode.



Press  to select a second shelf.

or

Press  to select Timer Mode.



Each shelf can be programmed with its own individual cook time.

Operation - Recipe Mode with Shelves

A product Screen with products with the same cook temperature will appear.

Select further products or timers as required.


Load shelves and close oven door




Press **BACK** to return to previous screen.

Press **HELP** to show HELP screen.

4. START COOKING - SHELVES

Press  to start each shelf.

Press  to cancel program for each shelf.

When shelf timers are running, the Shelf Mode Screen will alternate between Time Left to Run and Shelf Setting, (either Timer or Recipe Mode).




When shelf times are running, the Shelf Mode Screen will alternate between Time Left to Run and Shelf Setting, for each active shelf (either Timer or Recipe Mode).

5. COOKING COMPLETED - SHELVES

As shelves / Timers complete cooking an alarm will sound.

Press  Or  to add more cook time.

Or Press  to cancel alarm.

Open oven and remove product from the shelf that has completed its cooking cycle. Close oven door.



Additional cook time can be added

Or

Alarm for completed shelves can be cancelled as shown in **Item 4 - Cooking Completed-Shelves**.

NOTE: Item 4 above, will be repeated for each shelf as it completes its cooking cycle.

NOTE: Shelf Mode cannot be used to cook recipes with different multi stage cooking times.

Shelf Mode cannot be used when cooking recipes using the Core Probe.

Other shelves can only be used in Timer Mode when a Multi Stage Recipe is running.

Operation - Recipe Mode - Recipe Editing

Entering Recipe Editing Mode

1. ENTER RECIPE MODE

Press **RECIPES** to enter Recipe Mode.



Press **HELP** to show HELP screen.

Press  to enter **Recipe Edit** mode.



2. ENTER RECIPE PASSCODE

ENTER Recipe Passcode (4500).

Press  to confirm.

Press  to cancel.



3. RECIPE EDITING

Select recipe to edit.





Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

Press **All** to select Product Category.

Press  to scroll through Recipes.

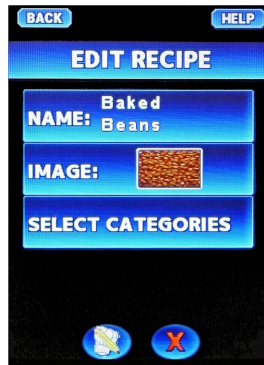
Press  to create a new Recipe.

Press  and the Recipe to be deleted, to remove a recipe.

Operation - Recipe Mode - Recipe Editing

In the **Edit Recipe** screen.

Press recipe name to edit name.



Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

4. RECIPE NAMING

Edit / add recipe name using keypad.

Press  to confirm.

Press  to cancel.

Display will return to **Edit Recipe** screen.



5. RECIPE IMAGE

Press Image in **Edit Recipe** screen.

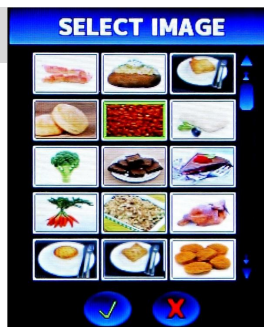
Image gallery will display.

Select image required from Image gallery.

Press  to confirm.


Press  to cancel.

Display will return to **Edit Recipe** screen.



6. RECIPE CATEGORIES

Press Select Categories in **Edit Recipe** screen.

Choose a category and press  to add a recipe to a category.

NOTE: Recipes can be added to more than one category.


Press  to confirm.

Press  to cancel.

Display will return to **Edit Recipe** screen.



Press  to create a new Category.

Press  and the Category to be deleted, to remove a category.


Operation - Recipe Mode - Recipe Editing


7. RECIPE STAGES


In the **Edit Recipe** screen.


Press  to edit **Recipe Stages**.

The Stages Screen for the recipe will appear.

Press  to set stage mode for **Moisture**.

Press  to set stage mode for **Convection**.

Press  to set stage **Temperature**.

Press  to set stage **Cook Time**.

Or

Press  to set **Core Probe Temperature (Optional)**.


Press  to set **Fan Speed High / Low**.



Press  to **confirm**.

Press  to **cancel**.


Display will return to **Select Recipe to Edit** screen.



Press  to create a new Stage.

To delete a Stage, press  and Mode Symbol , in the Stage to be deleted.



Press  to return to previous screen.

8. EXIT RECIPE EDIT MODE

Display will return to **Select Product** screen.

To exit Edit Mode, press .



Display will return to the **Start-Up** menu.



Operation - Manager Mode - Settings

Selecting Manager Mode

1. CONTROL ON

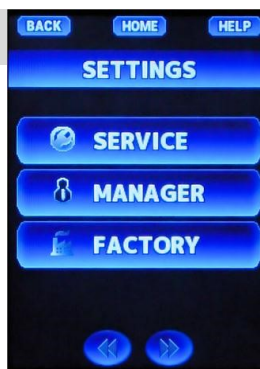
Press **SETTINGS**.



Press **HELP** to show HELP screen.

2. ENTER MANAGER MODE

Press **MANAGER** to enter **Manager Mode**.



3. ENTER PASSCODE

ENTER Manager Passcode (4500).

Press  to confirm.

Press  to cancel.



4. MANAGER SCREEN #1

Press to enable / disable Manual Mode.

Press to 'Copy Recipes to USB' drive and follow On-Screen prompts.

Press to 'Copy Recipes from USB' drive and follow On-Screen prompts.

Press to select 'Recipe Image Maintenance'.



Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press **BACK** to return to previous

Press  to select next MANAGER screen.

Operation - Manager Mode - Settings

RECIPE IMAGE MAINTENANCE.

Press to **Copy Recipes from USB** drive and follow On-Screen prompts.

Press to **Delete Recipe Images** and follow On-Screen prompts.

Select individual image to be deleted.

Or


Press  to delete ALL Images.


Press  to confirm.


Press  to cancel.

Screen returns to **Recipe Image Maintenance** screen.



Press  to show HELP screen.

Press  to return to previous screen.

Press  to return to previous screen.

Press  to select next MANAGER screen.

5. MANAGER SCREEN #2

Press to adjust Buzzer Volume Up / Down.


Press to turn Cook Done beep On / Off.

Press to enable / disable Key-Press beep.


Press to turn Ready beep On / Off.

(If enabled, oven will beep when pre-heat temp is reached).



Press  to show HELP screen.

Press  to exit MANAGER screens.

Press  to return to previous screen.

Press  for next / previous MANAGER screen.

6. MANAGER SCREEN #3

Press to configure Preheat options.

Press to configure Auto Start option.

Press to configure Setback option.

Press to configure Autocool Temperature option.



Press  for next / previous MANAGER screen.

PRE-HEAT OPTIONS.

Press to select Use Pre-Heat Recipe On / Off.

Press Fan Settings.
Toggle through 'High' / 'Low' Speed screens.


Press Temperature Key to display keypad.
Enter Pre-Heat Temperature.

Range 50 - 260°C (120 - 500°F).

Press  to confirm.

Press  to cancel.



Press  to return to **Manager Screen #3**.

Operation - Manager Mode - Settings

AUTOSTART SCREEN.

Press to enable / disable **Autostart** mode.

Press 'Time key' to display keypad. Enter **Auto-start** time.


Press Temperature Key to display keypad. Enter **Auto-start** temperature.


Range 50 - 260°C (120 - 500°F).

Press  to confirm.

Press  to cancel.



Press  to show HELP screen.

Press  to return to **Manager Screen #3**.

Press **AM / PM** to select time period required.

SETBACK SCREEN.

Press to enable / disable **Setback** mode.
'Setback Mode' is an energy saving feature that reduces oven temperature if oven is left idle for a pre-determined time.

Press **Time** to display keypad. Enter **Setback Interval** time.

Press either  or  to toggle between Convection and Moisture modes.


NOTE: Only 'Convection Mode' will be shown if 'Moisture Mode' has not been selected in 'Factory Screen #3'.

Press temperature shown in either mode to change the Setback temperature. Keypad will display. Enter temperature required.

Press  to confirm.

Press  to cancel.



Press  to return to **Manager Screen #3**.



AUTOCOOL TEMPERATURE FUNCTION.

'This is the temperature that the oven will cool to if the 'Autocool' function on the oven Home Screen is selected.



Press **Autocool** to display keypad. Enter **Auto cool** temperature required.

Range 0 - 260°C (32 - 500°F).

Press  to confirm.

Press  to cancel.



Press   for next / previous MANAGER screens.

Operation - Manager Mode - Settings

7. MANAGER SCREEN #4

Press to enable / disable **Cook Cooldown**.

If enabled and Oven Actual Temperature is higher than Recipe Set Temperature, will prompt cooldown of oven before starting the new recipe.

If disabled, will allow cooking to start even though Actual Oven Temperature is higher than Set Temperature.

Press to enable / disable **Recipe Runtime Changes**.

If selected, allows recipes to be changed during the Recipe Cooking operation.

Press to enable / disable **Save Manual Runtime Changes**.

If selected, enables the Save Mode in Manual Cooking to allow settings made to be saved.

Press to enable / disable **Save Recipe Runtime Changes**.



If selected, allows changes made during the Recipe Cooking operation, to be saved. Original recipes will be over-written.



Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press **BACK** to return to previous screen.

Press   for next / previous MANAGER screens.

Operation - Manager Mode - Settings

8. MANAGER SCREEN #5



Press to enter / change real time settings.



Press to enter / change real date settings.



Press to enter Language selection.



Press to toggle through Temperature Unit settings, °C / °F.



Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press **AM** to change from AM to PM.

Press **◀ ▶** for next / previous MANAGER screen.

TIME ENTRY SCREEN.

Enter time.

Press to confirm.

Press to cancel.



DATE ENTRY SCREEN.

To change Day, press the number, numeric key pad will display.

To change Month, press the number, numeric key pad will display.

To change Year, press the number, numeric key pad will display.

To change Day shown, press day shown to toggle through all days.

Press to confirm.

Press to cancel.



Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

SELECT LANGUAGE SCREEN.



Press the language key required to select language.

Press to confirm.

Press to cancel.



Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

Press **◀ ▶** on **Manager Screen #5** for next / previous MANAGER screens.

Operation - Manager Mode - Settings

9. MANAGER SCREEN #6

Press to adjust screen **BRIGHTNESS**.

Press to enter **AUTO DIM** settings.

Press to enter **PASSCODE MAINTENANCE**.

Press to **RE-CALIBRATE TOUCHSCREEN**.



Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press **BACK** to return to previous screen.

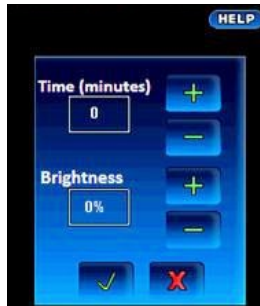
AUTO DIM SETTINGS SCREEN.

Press **Time** **+** **-** to adjust automatic screen dimming time.

Press **Brightness** **+** **-** to adjust screen dim percentage.

Press **✓** to confirm.

Press **✗** to cancel.



Factory Default is:-

Time = 10 Mins.

Brightness = 25%.

PASSCODE MAINTENANCE SCREEN.

Press to enable / disable **Recipe Passcode**.
If enabled, a passcode is required to enter recipe editing mode.

Press **Change Recipe Passcode**.

Press to enable / disable **Manager Passcode**.
If enabled, a passcode is required to enter Manager Mode.

Pressing either '**Change Recipe Passcode**' or '**Change Manager Passcode**' will display the **Change Passcode** screen.



Press to enter **New Passcode**.

Numeric key pad will display. Enter new password.

Press **✓** to confirm.

Press **✗** to cancel.

Press to **Verify** passcode.

Numeric key pad will display. Enter new password again.

Press **✓** to confirm.

Press **✗** to cancel.



RE-CALIBRATE TOUCH SCREEN.

Press to **Re-Calibrate Touch Screen**.

NOTE: This should only be carried out if the touch positions on the screen become difficult to operate.

Warning Reboot Unit? screen will appear.

Press **✓** to confirm.

Press **✗** to cancel.

Follow the On-Screen prompts.



Cleaning and Maintenance

Cleaning Guidelines



Caution

Always turn 'Off' electrical power at the mains supply before commencing cleaning.

This oven is not water proof. Do not use water jet spray to clean interior or exterior of the appliance.

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- DO NOT use harsh abrasive scouring pads or abrasive detergents as they could damage the oven.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your oven clean and operating at peak efficiency, follow the procedures shown below:-

Oven Cleaning

NOTE:

- If oven usage is very high, the cleaning procedure should be carried out more frequently.
- Allow the oven interior to cool to approx 50°C / 120°F before commencing cleaning.

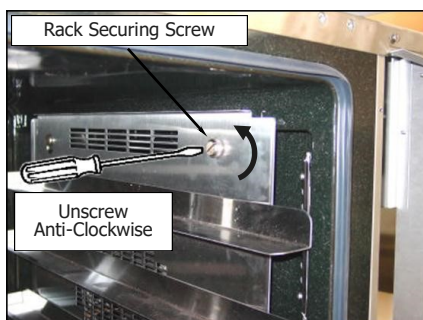
Stainless Steel Surfaces

- Thoroughly clean the exterior surfaces of the oven with, a damp cloth moistened with a mild detergent solution, or a soft bristled brush.
- Baked on deposits or discoloration may require a good quality stainless steel cleaner. Always apply cleaner when the oven is cold and rub in the direction of the grain.

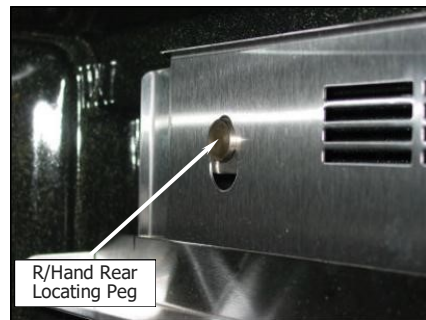
Side Racks Removal

Right Rack / Fan Baffle

- Undo and remove the rack securing screw securing the front of the RH side rack. The fan baffle is an integral part of the RH Side Rack.



- Lift up and unhook the rear of the rack from the locating peg at the rear of the oven.



- Tilt the top of the rack inwards and lift the rack off the lower mounting brackets.



Left Rack

- Lift the LH rack off the front locating peg.



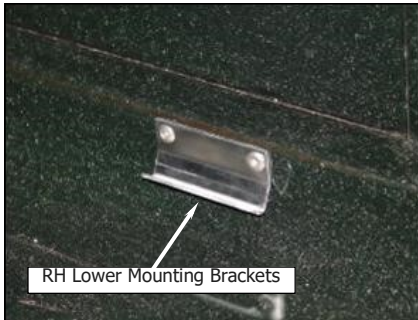
- Pull the rack forward out of the oven to disengage the rear of the rack from the rear location peg and remove the rack from the oven.
- Clean the racks with a mild anti bacterial detergent and hot water, using a soft bristled brush.
- Dry the racks thoroughly with a dry cloth.

Cleaning and Maintenance

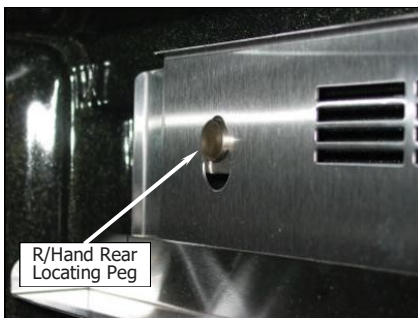
Side Racks Re-Fitting

Right Rack

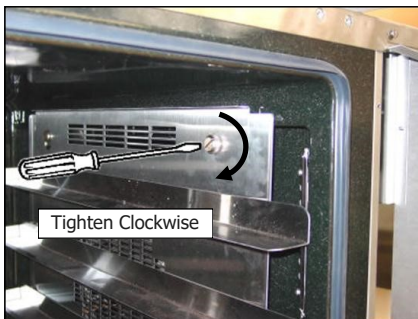
- Align the bottom of the rack with the 2 brackets in the bottom RH side of the oven.



- Tilt the rack upwards and hook the top rear of the rack on to the locating peg in the top rear of the oven.



- Fit and tighten the rack securing screw to secure the front of the RH rack.



Left Rack

- Locate the top rear of the rack onto the locating peg at the top rear LH side of the oven.



- Locate the top front of the rack over the locating peg at the top front LH side of the oven.

Oven Lamp

- Remove the LH side rack as shown previously.



- Wash the glass lens with a soft sponge using warm water and a detergent solution. Rinse with clean, warm water.
- Dry the glass lens thoroughly with a dry cloth.
- Refit LH side rack as shown previously.



Cleaning and Maintenance

Door Seal

- a. To remove the door seal, pull the 1 piece seal forward until it pulls out of the location groove around the oven.
Note the way the seal is fitted to the oven, with the lip facing inwards.



- b. Check the door seal for wear and damage and replace as required.
- c. Wash the door seal in a sink, taking care not to cut or damage the seal.
- d. Dry the door seal thoroughly.
- e. Refit the door seal with lip facing into centre of the oven.
- f. Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.

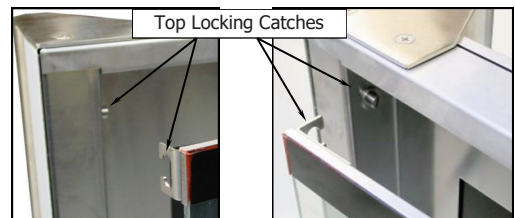
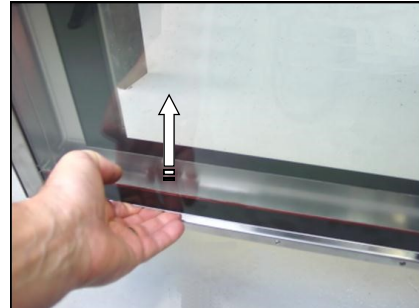


Oven Interior

- Allow the oven interior to cool to approx 50°C / 120°F before commencing cleaning.
 - a. Remove the oven racks as shown previously.
 - b. Clean any build up of grease from the oven interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
 - c. Dry the oven thoroughly with a soft dry cloth.
 - d. Clean the oven regularly with a good quality oven cleaner.

Door Glass Cleaning

- Ensure that the oven door is cool before cleaning the oven door glass.
 - a. Open the oven door.
 - b. Lift up the bottom of the inner glass at the centre of the door to unlock from the inner glass retaining catches and swing the glass inwards towards the oven.



- c. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.
- d. Dry the oven door thoroughly with a soft dry cloth.
- e. Swing the inner glass back towards the outer door.
- f. Whilst holding the outer door, lift the inner glass back onto the locking catches until the inner glass is securely held.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

Controls and mechanical parts should be checked and adjusted periodically by a qualified service person. It is recommended that the appliance is serviced every 6 months.

Fault Finding

This section provides a reference to the more common problems that may occur during the operation of your oven. This fault finding guide is intended to help you correct and accurately diagnose problems with your oven.

You may encounter a problem not covered in this section, please contact your service provider who will require the following information:-

When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

- **The Model and Serial Number of the oven, can be found on the Technical Data Plate located on the front right hand side panel of the oven.**

Fault	Possible Causes	Remedy
Oven does not operate.	Mains isolating switch, circuit breaker or fuses are 'Off' at the power board. Overtemp tripped (No lights, no power to screen). Overtemp faulty. Touch Controller faulty. Element faulty.	Turn 'On' main isolating switch. Turn 'On' fuses at power board. Call for service. Call for service. Call for service. Call for service.
Touch Controller operates but No Heat in Oven.	Touch Controller faulty Door not closed fully. Door Microswitch faulty. Heating Contactor faulty.	Refer to 'Touch Controller Fault Codes'. Call for service. Close door. (Refer 'Door does not close fully'). Call for service. Call for service.
Oven heats up but Fan does not operate.	Fan motor faulty. Fan or fan motor obstructed. Controller faulty. Fan contactor faulty. Fan capacitor faulty.	Call for service. Call for service. Call for service. Call for service. Call for service.
Oven does not Steam.	Steam Mode not selected. Injector Nozzle blocked. Water Solenoid faulty. Controller faulty.	Check Steam Mode setting. Call for service. Call for service. Call for service.
Door does not close fully.	Tray in way of door. Door mis-aligned. Door seal obstruction.	Correctly position tray in rack. Re-align door. Correctly install door seal. (Refer to the 'Cleaning and Maintenance' Section).
Oven light not illuminating.	Blown bulb (one bulb not working). Blown Fuse (both bulbs not working).	Call for service. Call for service.
Uneven cooking.	Too high a temperature selected. Oven or racks not level. Insufficient air space around trays or baking tins. Oven overloaded with product. Opening oven door un-necessarily. Oven door seal damaged or faulty. Oven vent restricted.	Select a lower temperature. Check oven racks and level. Ensure oven racks are spaced to allow air flow around baking on all shelves. Re-load oven. Ensure oven door remains closed during the baking process. Check seals and replace if damaged. Ensure oven vent not blocked or shrouded.
Control Panel does not indicate 'CP' when Core probe connected.	Core Probe Faulty.	Replace Core Probe.

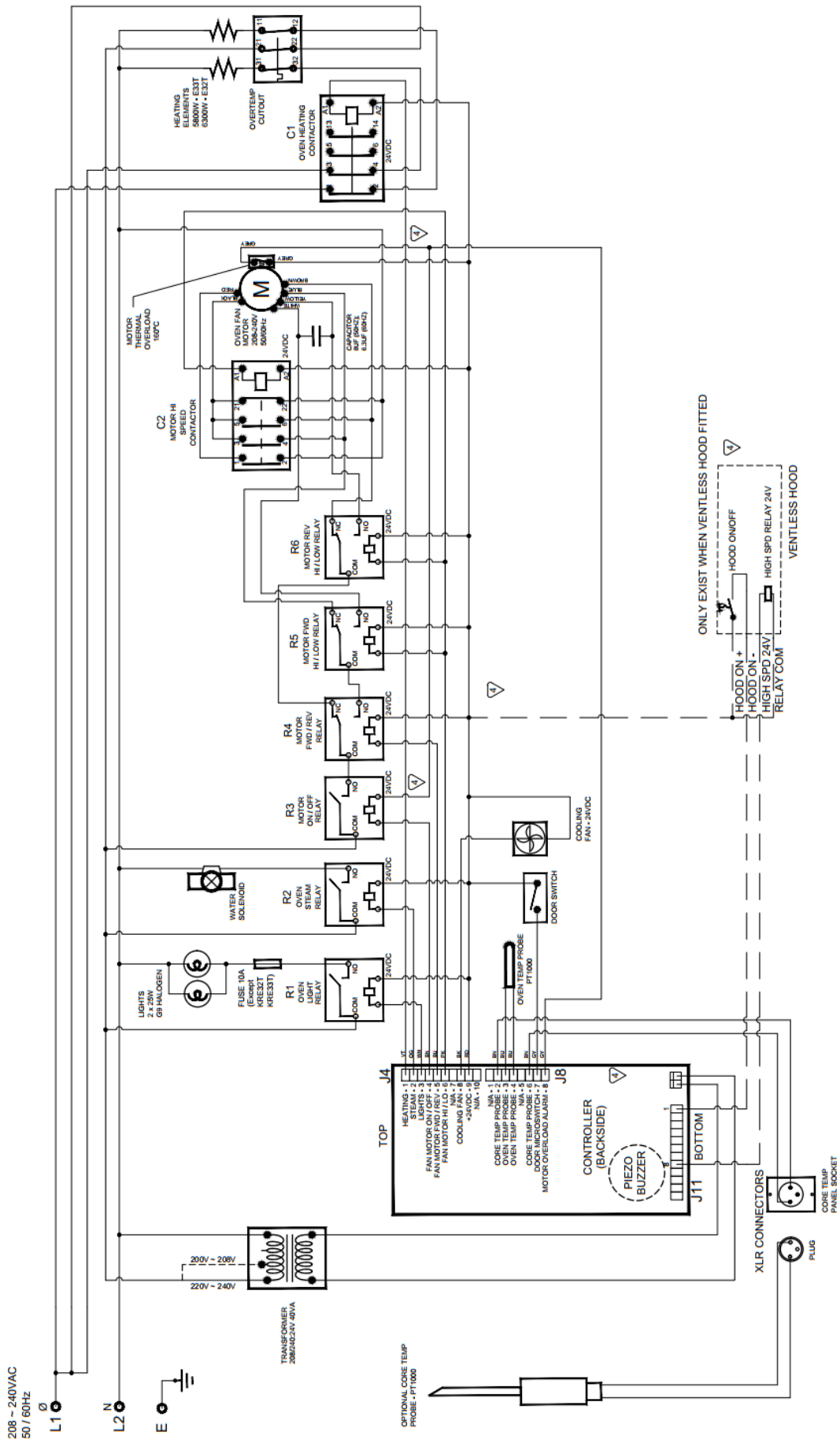
Fault Finding

Error Messages

Error Message (Screen Display)	Error Description	Fault	Remedy
Cavity Probe Error Call For Service	Temp Probe error.	Oven temperature probe open circuit.	Call For Service.
		Oven temperature probe short circuit.	Call For Service.
Cavity High Temperature Error Call For Service	Oven Temp too high.	Heating control circuit fault.	Call For Service.
No Heat Error Call For Service	Oven is not heating.	No temperature rise is detected within 15 mins.	Call For Service.
I/O Error Call For Service	Control error.	Touch controller fault.	Call For Service.
Fan Error Call For Service	Fan overheating.	Oven fan motor thermal overload tripped.	Call For Service.
Core Probe Error Call For Service	Core Probe error.	Core temperature probe short circuit.	Call For Service.
Configuration Files Invalid Attempting To Restore Call For Service	Controller Files error.	Configuration Error. Controller SD Card fault. SW Config Files incorrect.	Attempt to re-load the files. Call For Service.
Hood is not running Check hood	VH hood enabled, but not fitted/connected correctly	VH Hood not plugged in or not switched ON.	Ensure VH Hood is plugged in & switched ON.
		Oven controller programmed incorrectly.	Call for service.
		Oven controller, wiring or VH hood	Call for service.

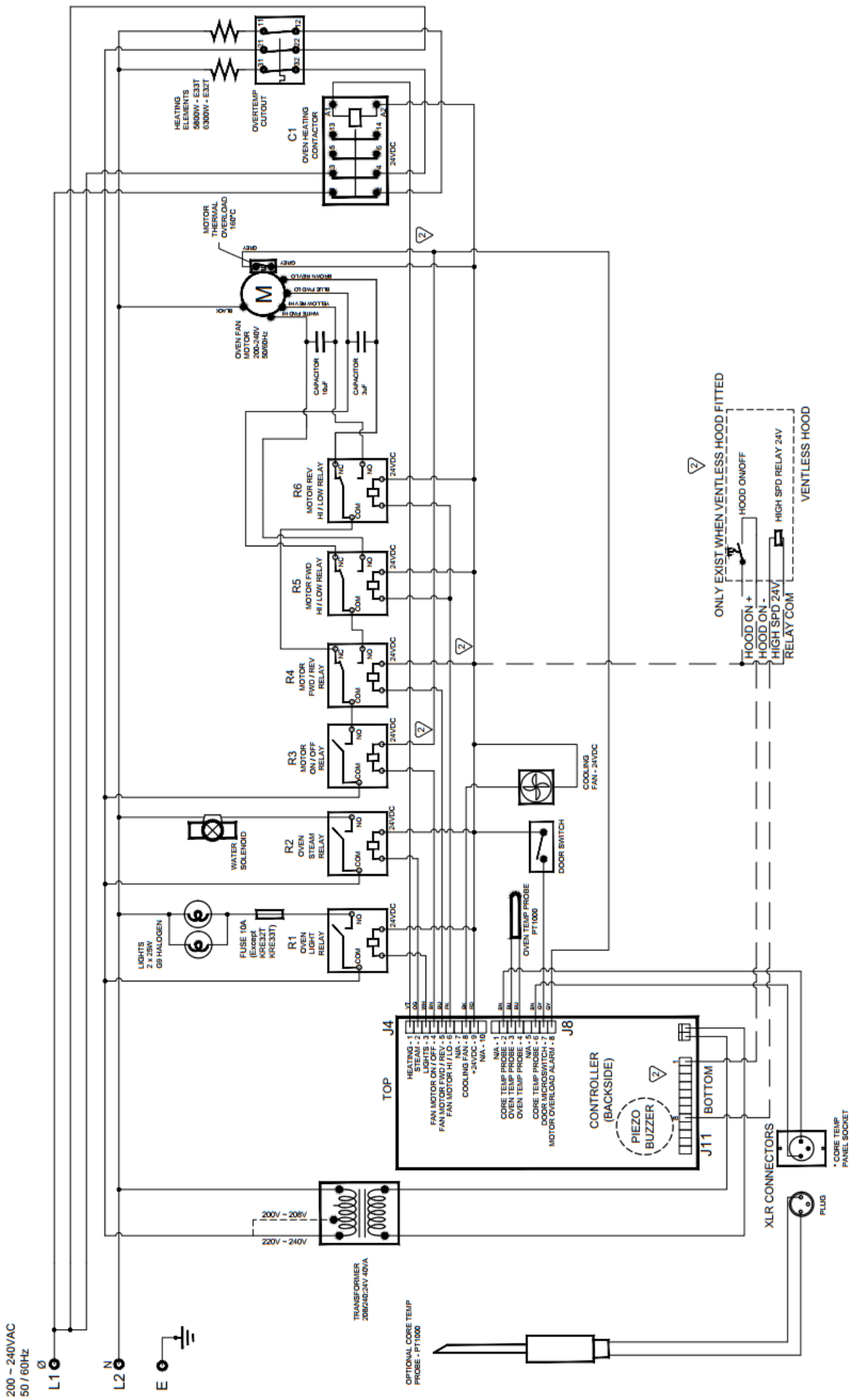
Electrical Schematics

Electrical Schematic E33T5 Oven - 4/8 pole, Low speed motor (FIR system)



Electrical Schematics

Electrical Schematic E33T5 Oven - 2/4 pole, High speed motor (HANNING system)



Replacement Parts List

Important:

Only genuine authorized replacement parts should be used for the servicing and repair of this oven. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Item	Description
241147K-GM-E20-30T	Touch Screen Controller Kit E33T.
235698	Transformer 208 / 240V x 24V, 40VA.
235611	Cooling Fan 92 x 92 x 25mm 24VDC.
236202	Oven Temperature Probe 20mm.
234821	Overtemp Thermostat 355°C / 670°F.
308115	Contactors (Heating), 24VDC (Eaton).
236109K	Oven Element, 5800W, 230 - 240V.
236110K	Oven Element, 5800W, 208 - 220V.
236264	Element Gasket.
235610	Motor Shaft Seal.
235625	Fan Motor, 2 Speed.
236127	Contactors (Motor Speed), 24VDC.
234138	Fan 8½" / 220mm.
236053	Motor Capacitor 6.3uF, 60Hz.
236054	Motor Capacitor 8uF, 50Hz.
	} 4/8 pole Low speed motor
237335	Fan Motor (HANNING system)
234138	Fan - Dia 8½" / 220mm (50Hz only)
234138	Fan - Dia 7 7/8" / 200mm (60Hz only)
234252	Motor Capacitor 10uF
234875	Motor Capacitor 3uF
	} 2/4 pole High speed motor
021352	Oven Lamp Lens.
231814	Lamp Bulb G9 25W, Halogen, 230V.
242092	Oven Lamp Gasket.
234803	Fuse 10A, 250V.
020851	Water Solenoid.
021057	Spray Nozzle Assembly.
021527	Washer Rubber 23 x 14.5 x 1.5mm. (US / CA / MX Only).
025922	Adapter 3/4" BSP / GHT Brass.
235848	Door Reed Switch
235615	Door Seal - E33T.
235652	Door Inner Glass Assembly
235859	Door Handle Assembly E33T
231804	Single Step Locking Dog
235849	Door Actuator Magnet
235851	Door Hinge Set Top
236298	Door Hinge Gasket Top
235852	Door Hinge Set Bottom
236299	Door Hinge Gasket Bottom
232379	Foot Adjustable (73 - 80mm).
232380	O-Ring
235669	Side Rack LH, 5 tray - E33.
235670	Side Rack RH, 5 tray - E33.
236057	Oven Rack - (Supplied USA./ Canada / Mexico Only) <i>Optional Extra.</i>

Replacement Parts List

Item	Description
236060	CORE TEMP PROBE KIT (Which includes) <i>Optional Extra.</i>
	<i>Core Temp Probe PT1000</i>
	<i>Dust Cap Core Temp Socket</i>
	<i>Core Temp Probe Holder</i>
	<i>Core Temp Probe Holder</i>

