

OPERATION MANUAL

Deck oven



Read the instruction manual carefully
before starting work of any kind on
the machine



CHUNG PU BAKING MACHINERY CO.,LTD

M A D E I N T A I W A N

NO:226,SEC.1.FU HSING RD.,TAICHUNG,TAIWAN

[TEL:886-4-22613131](tel:886-4-22613131) FAX:886-4-22614553

EMAIL: PROBAKE.CHUNGPU@MSA.HINET.NET WEB:

WWW.CHUNGPU.COM.TW

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SAFETY SYMBOLS

The following safety symbols are used throughout this product documentation. Before using your new equipment, read the instruction manual carefully and pay special attention to information marked with the following symbols.



WARNING

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



WARNING

Indicates a hazardous situation which, if not avoided, will result in electric shock.



CAUTION

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

ELECTRICAL SAFETY AND ADVICE REGARDING

SUPPLEMENTARY ELECTRICAL PROTECTION:

Commercial bakeries, kitchens and foodservice areas are environments where electrical appliances may be located close to liquids or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken

by a qualified, skilled and competent electrician, and connected to the correct supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements

of the local electrical wiring regulations and any electrical safety guidelines.



TO REDUCE RISK OF FIRE OR ELECTRIC SHOCK



DO NOT REMOVE COVERS (OR BACK)

NO USER SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORISED PERSONNEL ONLY



Failure to adhere to the cleaning and maintenance instructions detailed in this booklet could affect the warranty of this machine.

**The oven should only be used for baking bread, pastries and cakes
(for other products please contact your oven supplier)**

INTRODUCTION

The electric modular Deck Oven is an easy to use practical, good-looking oven, giving an excellent heat recovery rate and an even bake across a wide range of bread and confectionery products.

Good looking and totally reliable

Conceived with the no nonsense requirements of both the independent and in-store baker in mind, and designed to visually please as well as give reliable service for many years. This oven will more than satisfy the most discerning customer.

Top quality specification

The external contact surfaces are stainless steel.

The simplified electrical circuits aid reliability with overheat protection (on controllers and oven) to ensure long life of controllers, all housed in splash-proof electrical enclosures.

The lights are low voltage, sealed from the chamber and easily accessed from outside the oven.

Fitted with a choice of hinged easy to clean glazed doors (using low energy loss reflective glass for high visibility) or metal doors, means low energy consumption and the high kW rating gives good recovery.

As it is our policy to improve our machines continuously, we reserve the right to change specifications without prior notice.

SAFETY:



All maintenance must be made with the oven disconnected from the power supply and then only by fully trained authorized persons.



- Check all cover panels, and any pipefittings are securely positioned.
- Check oven door handles are not damaged
- Always use oven gloves when loading or unloading the oven.
- When products are removed from the oven, ensure:
 - (a) Tins are knocked out and stored directly onto a tin storage trolley or rack(Do not leave hot tins on the floor or on tables).
 - (b)Trays are put into a rack and the rack is wheeled to a safe cooling area.
- Do not store items on top of the oven.
- Do not store items behind the oven.
- Beware of hot surfaces. Do not touch oven front or door with bare skin.
- All operatives must be fully trained
- People undergoing training must be under direct supervision
- The oven should only be used for baking bread, pastries and cakes (for otherproducts please contact your oven supplier)
- No unauthorized modifications should be made to the oven.
- Do not walk on the roof of the oven
- DISPOSAL Care should be taken when the oven comes to the end of its working life. All parts should be disposed of in the appropriate place, either recycling or other means as the law permits at the time.



**NOTE: BAKERY STAFF MUST NOT UNDER ANY CIRCUMSTANCES
Panels should only be removed by a Mono maintenance engineer (or other
fullytrained maintenance contractor) for repairs or maintenance,**



**The Bakery Manager or the Bakery Supervisor must carry out
the above daily safety checks.**

INSTALLATION

GENERAL

- A hard smooth level floor is recommended on which to position the oven and access for maintenance should be considered.

The oven is not designed to be "built in" so sufficient clearance must be left in front of the access panels (right hand side) to allow for servicing.

- If not chosen as an oven option, it is recommended that an extraction hood be placed above the oven to disperse excess steam and heat, which could have an adverse effect on the bakery ceiling and ambient temperature.

- A wall isolator must be available in order to completely isolate the oven.

THIS ISOLATOR MUST BE CLEARLY ACCESSIBLE TO THE OVEN OPERATOR

- A chain retainer should be fitted, that is shorter than the power cables, to protect them from strain if the oven is moved. (Fit to the wall or floor and the base, using hole provided in castor fixing corner plates).

- Installation must be made by a trained authorized engineer and all utilities must conform to all local regulations.

• The oven must be "run in" as stated in the initial start up instructions.

ISOLATION



THE “POWER OFF” BUTTON ON THE FRONT OF THE OVEN DOES NOT ISOLATE THE POWER SUPPLY.

A WALL ISOLATOR MUST BE AVAILABLE IN ORDER TO COMPLETELY ISOLATE THE OVEN.

THIS ISOLATOR MUST BE CLEARLY ACCESSIBLE AND KNOWN TO THE OVEN OPERATOR

TO STOP THE OVEN IN AN EMERGENCY SWITCH OFF AT THE MAIN WALL ISOLATOR

CLEANING

DAILY CLEANING INSTRUCTIONS



ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- After the oven has been allowed to cool, (this could take several hours), sweep any debris out.

Use a vacuum cleaner with metal attachments (able to take heat) if available.

- Brush down and wipe oven front, back and sides with a damp cloth.
- Spot clean with a damp cloth, which has been soaked in a solution of mild detergent, and hot water, paying particular attention to ensure excess water is not applied around the area of the electrical panels.

NOTE: TAKE CARE WATER DOES NOT ENTER CONTROL PANEL MOUNTING OR ROOF MOUNTED FAN.

WEEKLY CLEANING INSTRUCTIONS



ISOLATE OVEN FROM MAINS SUPPLY BEFORE CLEANING.

- Complete daily cleaning as above.
- Scrub oven wheels with a mild detergent and hot water using nylon cleaning brush (excess water will rust metal).



- Ensure the oven roof area is clear of debris and dust build up.

(DO NOT STAND ON THE OVEN ROOF)

OPERATING CONDITIONS

- It is recommended that a space of at least 6 feet be left in front of the oven for ease of operation and safety.
- Bakery utensils must not be used to operate the control panel buttons.

PRINCIPLE OF OPERATION

NOTE: REFER TO YOUR OWN COMPANY'S RECIPE MANUAL FOR OVEN TEMPERATURE SETTINGS.

PLEASE ALSO REFER TO THE BAKING ADVICE ON THE NEXT PAGE

- Products are baked in an insulated heated chamber. The **temperature** is regulated by a thermocouple having an LCD read-out on the front control panel.
- Baking heat is radiant with top and bottom heat being adjusted by means of separate controls. This enables heat to be “balanced” according to product requirement.
- All ovens are fitted with a **steam damper** that evacuates steam humidity into a vent at the side of the oven.

STEAM(select): is provided from an integral steam unit, and is introduced into the chamber on demand. This is automatically controlled by the programmed parameters.

Once steamed the oven will not steam again until the steam unit has recovered heat, typically 3-8 minutes depending on the amount of steam selected.

Baking Advice

For the best results from deck Ovens

Loading

1. **Do not place the products too close together.** If the loaves are close to each other after oven spring (expansion), the loaves sides will be soft and may collapse on cooling.
2. **Place the product evenly within the oven.** Product bunched together will be paler than those widely spaced.
3. **Product should not be placed too close to the edge of the tile.** As it expands towards the front one side of the loaf may enter the cooler air by the door.
4. **Door opening should be kept to a minimum** because cold air enters the oven cooling the sidewalls and roof causing the finished product to be lighter locally at the front and wasting heat. If loading times are consistently long you can alter the front top heat to put more heat at the front.
5. **If the loading takes a long time product can form a skin,** which causes an imbalance and a less attractive finish. By using the pre-steam function before loading this can be minimised. This function turns the elements off and injects steam to increase the humidity.

Bake settings

1. A good starting point for baking breads in Mono deck ovens is **225C (437F)** Top heat 60-65 bottom heat 40.
2. For cookies etc, the heat in the oven can be turned almost off, however it may still be necessary to place the trays with cookies etc onto upturned trays on the oven sole.
3. **Steam** should be kept to a minimum, for energy efficiency, depending on the product and finish. **Times between 9 and 12 seconds should be adequate.**
4. It is a good idea not to focus on the temperature recovery this can vary from oven to oven.

Is the product baked in the time and to the quality you require?

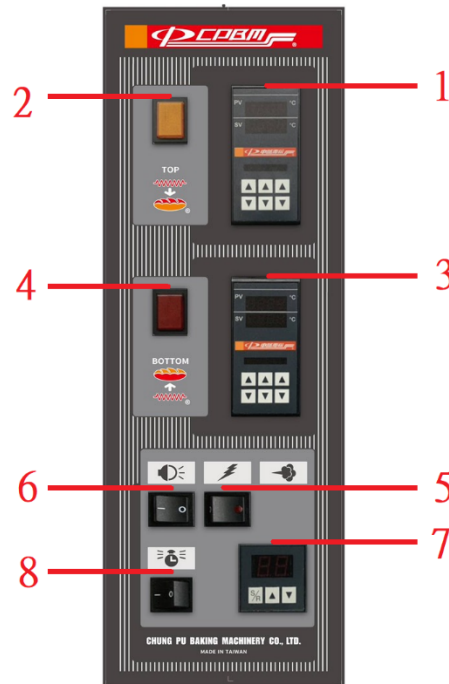
Below are some tips for modifying the bake so you get the product that you require.

- If your product is **light on top**. Either decrease the bottom heat and extend bake time or increase the top heat.
- If the product **sides are pale** and the **top dark**. When the products are spaced well apart drop the top heat and extend the bake.
- **If the bake time is too long**. First increase the top heat to speed recovery. If this does not give sufficient savings increase the bake temperature.
- **To thicken the crust** Set the damper to open longer. Different ovens will require different lengths of time.

CPBM Baking Oven

Instruction Manua

Control Panel Buttons Illustration



- (1) Top Heat Temperature Indicator
- (2) Top Heat Thermostat
- (3) Bottom Heat Temperature Indicator
- (4) Bottom Heat Thermostat
- (5) Indicator Power Switch
- (6) Furnace Light Switch
- (7) Timer
- (8) Timer Switch

Operating Procedure

1. Turn on the power switch and check the panel if the LED (5) button is on. If doesn't light, which means the power supply is faulty. You should ask a qualified electrician to check over the electrical connections.
2. Regulate the Top and Bottom Thermostat LED indicators (2) (4) to the needed temperature. Check the LED indicators of (1)(3) are on. When the indicators are lighting, it means the oven starts heating.
3. When the temperature is reach to the requested temperature , the indicators of (1) (3), will dim off automatically.
If not dim off, that means the oven is still in heating.
4. The light switch(6) is used for illuminating inside the oven. When no lighting inside the oven, which means the light bulb is burnt out, then should replace a new one (220V/40W).
5. For the first baking of new oven, wait till the temperature reach between 200°C~250°C.

During the baking time, the smoke will coming out of the new oven and wait till greasy smell evaporated, then put the products into the oven
6. When the temperature is reach to the requested temperature, you can put the products into the oven for baking.
7. Set the timer (7) to the requested time for baking, then press(8) button to start. When it reach to the set up time, the alarm sound will automatically ring on, then turn off (8) button.
8. In order to extend the usage of light bulb, do not turn on or turn off the light bulb randomly during the baking time. Light bulb is not including in the warranty cover (subject to the wear and tear parts).

TROUBLESHOOTING

NONE OF THE DECKS SWITCHED ON.

- Is main oven power on?
- Check if bakery main power supply time clock is working (if fitted).

UNEVEN OR PATCHY BAKE

- Door is being opened too often or too long whilst loading.

(front pale, back burnt).

- Faulty element.
- All top or bottom deck elements not functioning.
- Uneven loading.
- No supply voltage across a phase.

TEMPERATURE GOING WELL OVER SET TEMPERATURE

- When empty the temperature of a deck oven can exceed the set baking temperature.

This overheat is marginal when the deck is full of product. If the elements are continuing to work after the set temperature has been reached call CPBM distributor service.

(Please allow up to 15deg.C difference before diagnosing a fault condition),

POOR RECOVERY OF SET TEMPERATURE WHEN LOADED

- The doors may have been left open too long during loading, allowing heat to escape.
- The damper may have been left open during loading or baking allowing heat to escape.
- Top and/or bottom heat may not be working or set at a low value.
- No supply voltage across a phase.

STEAM SYSTEM NOT OPERATING CORRECTLY

Check that the water supply is connected and the tap to each deck is in the on position.

If there is still a problem, Contact CPBM distributor.

Instructions of Self Adjusting Buzzer sound



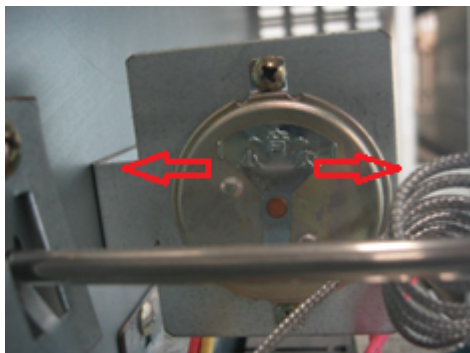
Caution: Make sure the power is completely turned off before proceed adjustment



1. Turned of main power and removed the electrical control box



2. Buzzer highlighted in circle



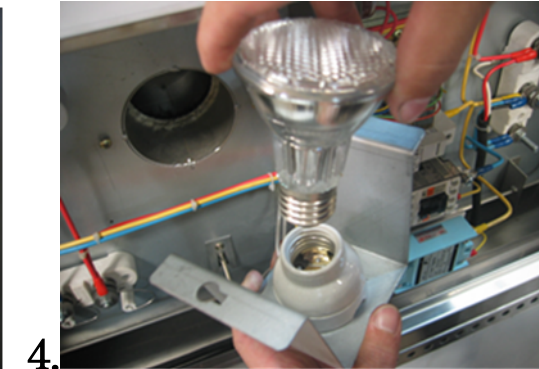
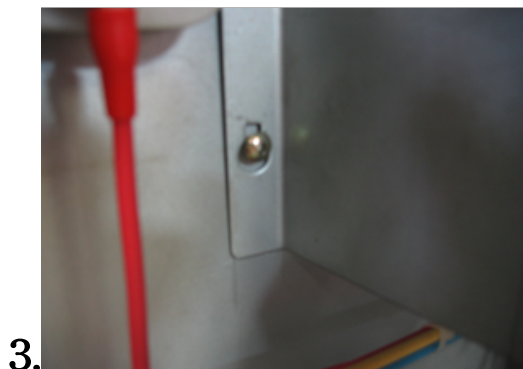
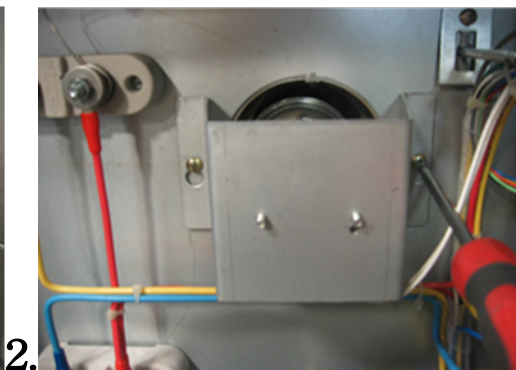
3. Turn the volume lower: by flipping metal flap to left turn the volume louder: by flipping the metal flap to right

Instructions of Oven Light bulb replacement



Caution: Make sure the power is completely turned off before proceed adjustment

- Attention: please do not replace non-heat endurances light bulb when the oven temperature is very high (example: energy saving light bulb or LED light bulb)



1. Turned of main power and remove the electrical control box
2. The light holder can be loosened by left/right screws
3. Lift up the light holder
4. Remove the light holder for light bulb replacement

ELECTRICAL LOADINGS

ELECTRICAL LOADINGS:

3 Phase + Earth, 220V. 60Hz

PRO-100	6KW	20Amp
PRO-200	12KW	40Amp
PRO-300	18KW	60Amp

1 Phase + Earth, 220V. 60Hz

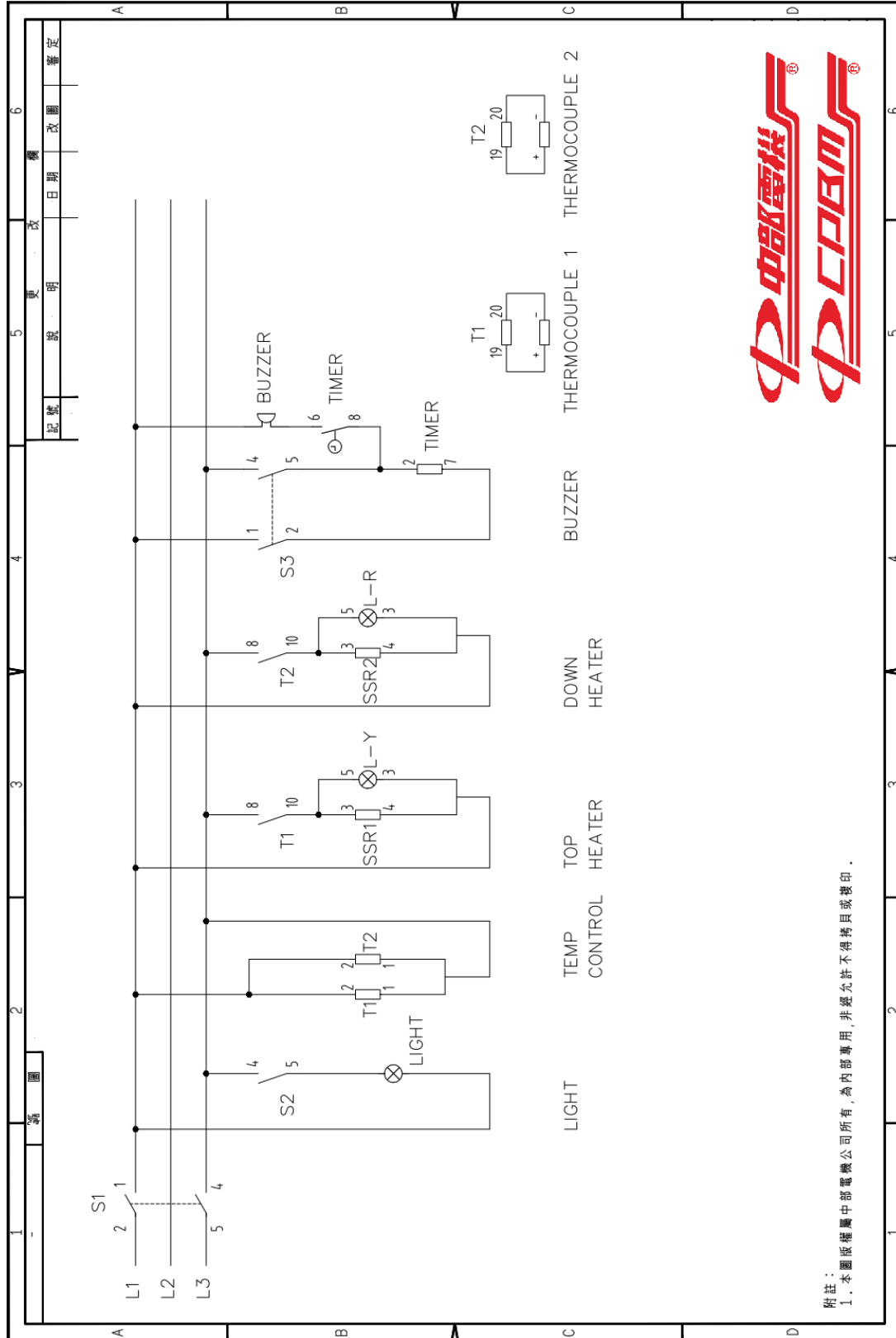
K-5	3.5KW	16Amp
K-15	3.5KW	16Amp
K-25	7KW	32Amp
K-35	10.5KW	48Amp
K-15P	5KW	23Amp
K-5 PIZZA	7.5KW	35Amp



The supply to this machine must be protected by a Circuit Breaker

NOISE LEVEL: Less than 80 Db

Circuit diagram



附註：
 1. 本圖版權屬中部電機公司所有，為內部專用，非經允許不得轉印或複印。

SERVICE



CHUNG PU BAKING MACHINERY CO.,LTD

Made in Taiwan

NO:226,SEC.1.FU HSING RD.,TAICHUNG,TAIWAN

TEL:886-4-22613131 FAX:886-4-22614553

Email: probake.chungpu@msa.hinet.net Web:

www.chungpu.com.tw