



WALL-MOUNT ELECTRIC BAKING OVEN

USER MANUAL



BSG1



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Introduction

Pentland Wholesale LTD. is a professional catering equipment supplier. Sincere appreciations for your purchase and utilization of BSG1. With its unique design, this product is built with high quality material and device. In order to make full use of its functions and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.



1. Structure

- 1) This product is made for toasting of both fresh and frozen bread and other flour products.
- 2) As well as fresh and frozen meat products.

2. Product specifications

Table 1. Specifications of BSG1

| | |
|---------------------|-----------------|
| Product name | Top baking oven |
| Model | BSG1 |
| Input voltage range | 220V~240V, 50Hz |
| Power consumption | 2000W |
| Chamber measurement | 456×260×160 mm |
| Box measurement | 630×320×280 mm |
| Temperature range | 50-300 °C |
| Time control range | 15 mins |
| Net Weight | 17 kg |

3. Displacement and storage

During displacement, the machine should be carefully handled and prevented from being jolted too hard. When still unpacked, it should not be stored outdoors, but in a ventilated warehouse away from the possibility of contacting corrosive gas. It should not be placed upside down. If for any reasons this product should be placed outdoors, please make sure it is safe from rain and dirt.



4. Preparation

- 1) Power supply installation should be carried out by qualified personnel.
- 2) Next to the temperature switch there is a light which will turn on once the switch is turned clockwise to set desired temperature level. The light indicates that the heating is in progress. It will turn off as soon as the temperature reaches requested level. The oven is ready.
- 3) Ratio Indicator Thermostat. The higher rotation degree, the higher temperature. Through this function you can obtain various temperature levels.
- 4) If during operation, the heat indicator light turns off, it means that it will not provide heat anymore. It is necessary to turn the ratio indicator switch again.
- 5) Please remove the film attached on the body surface before operating.
- 6) The cable must be connected according to the safety standard of electric appliances.
- 7) The voltage for this equipment must equal the supplied voltage.
- 8) Please install a switch with double electrode between the machine and the plug.
When the machine is running, the voltage range should not exceed $\pm 10\%$.



5. Operation

Please check the specifications and instructions for installation; you should not use the machine until you make sure that everything is in order.

Turn the temperature switch clockwise to the required value; the temperature indicator light turns on.

The temperature inside the oven will start rising as the tubes begin to warm up. When it reaches required temperature level, the light will go off indicating that the temperature will be kept at a constant level.



Temperature Light Indicator

The product comes with a tray and a rack as accessories. You can adjust their location depending on usage area to ensure a satisfying cooking.

Warning: Please wear gloves with heat insulation while operating. Do not touch outer cover in case of serious burns.

6. Cleaning and maintenance

- 1) If the supply cord is damaged, it must be replaced by the manufacturer; its service agent or equally qualified personnel.
- 2) The machine cannot be cleaned while plugged, please unplug before cleaning.



- 3) Wait a few minutes for the machine to cool down. Do not use any kind of detergent. Do not use a water hose to clean this appliance. Wipe with dry cloth to take out the greasy dirt inside oven and a moist cloth to do an end. You shouldn't use a water hose on it. Remove the cooking tray and rack and dip them in a water sink with cleansing detergent, rinse with water and place them back in the oven once they are completely dry.
- 4) This appliance should be operated by qualified personnel.
- 5) The operator should read the user's manual carefully as to get familiar with basic functions, before utilizing this appliance.
- 6) This manual should be best kept for future reference.
- 7) It is not recommended that this appliance shall be used for other purposes than toasting; the temperature range is within 50-300 °C.
- 8) Unplug the oven before maintenance. Wait a few minutes for it to cool down.
- 9) The oven should be inspected and maintained by professional technicians regularly.

7. Circuit diagram

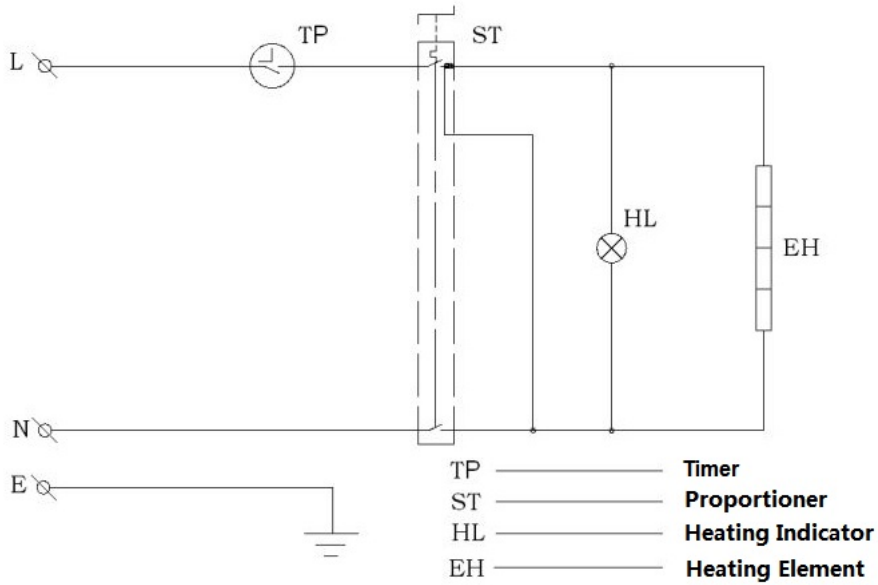


Fig 1. Circuit diagram of BSG1

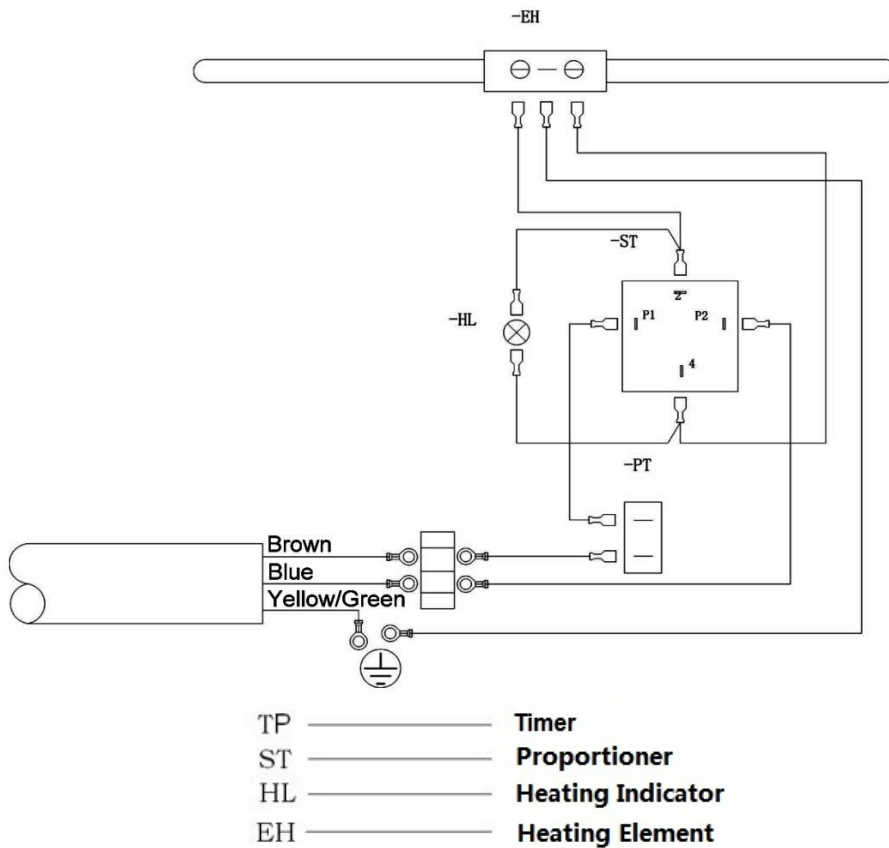


Fig 2. Circuit diagram of BSG1



8. Troubleshooting

| Problem | Cause | Solution |
|---|--|--|
| 1. After turning off the power, power indicator light stays on. | 1. Fuse broken | 1. Replace fuse |
| 2. The main power is on. Other oven's functions don't work. | Check if the temperature exceeding protector is cut off | 1. Replace thermostat |
| 3. Indicator light stays off and thermostat in normal condition | 1. Wrong connection of indicator light. 2. Indicator light is broken. | 1. Fix the wiring 2. Replace indicator light bulb |

Warning!

Any disassembly and wrong installation, incorrect adjustment and maintenance may lead to property loss or damage. Please contact your supplier if it is necessary to have this product repaired by professionals.

Warning!

For your own safety, do not place or store any flammable liquid, gas or other objects around or in the product.