

AT 110
3 x 1/2 GN



120789

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device may be operated only when it is in good working order and is safe to use. In case of any malfunction, disconnect the device from the power supply (pull the plug from the socket) and call the technical service.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Burn hazard!

To avoid the hazard results please follow the safety instructions below.

- During operation, the surface of the device becomes very hot! Do not touch the hot surface of the device with bare hands! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.
- In the course of opening the convection oven door the hot steam can may escape, so be particularly careful.
- Let the device cool down sufficiently before cleaning it.



WARNING! Fire or explosion hazard!

To avoid the hazard results please follow the safety instructions below.

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. **Never** place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- **Never** operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- Should a fire occur, disconnect the device from the power supply (pull out the power plug!) initiate appropriate fire fighting measures. **Attention:** Do not pour water onto the device still being under voltage. **Danger of electric shock!**

1.3 Proper use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The convection oven is intended **only** for the following uses:

- preparation of meat, fish and vegetables;
- baking bread, cakes and pies;
- heating of dishes;
- defrosting of frozen products;
- baking (i.e. casseroles);
- preparation of cooled and frozen dishes;

The convection oven may not be used for:

- heating rooms;
- drying clothes;
- heating of fluids and other materials which are flammable, dangerous to health, or otherwise volatile.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

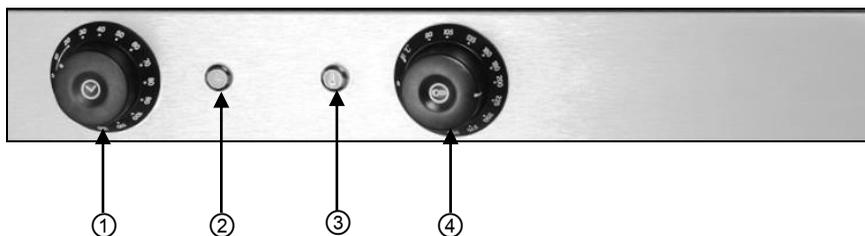
4. Technical data

4.1 Technical specification

Name	Convection oven AT 110 for 3 x 1/2 GN
Code-No.:	120789
Material:	housing and cooking chamber: stainless steel
Temperature range:	50 °C to 300 °C
Time settings:	0 – 120 min.
Power:	2,7 kW / 230 V~ 50/60 Hz
Dimensions:	outer: W 460 x D 570 x H 460 mm inner: W 350 x D 290 x H 275 mm
Distance between trays:	70 mm
Weight:	27 kg
Accessories:	3 grids, W 325 x D 265 mm

We reserve the right to make technical changes!

4.2 Control panel



- ① Main / time regulator (0 – 120 minutes)
- ② Primary control light
- ③ Heating control light
- ④ Temperature regulator (50 °C - 300 °C)

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Discard the complete packing material after unpacking the device.
- Place the device on an even, stable, dry and waterproof and heat-resistant surface.
- **Never** place the device on an inflammable surface.
- **Never** place the device in wet or damp locations.
- Place the device so that it is easily accessible, leaving enough space to freely service the device and ensure appropriate air circulation.
- **Never** place the device directly against walls, low walls, furniture or other objects which are made of flammable material. Keep a distance of at least 10 cm at the sides and at the rear from walls and other objects. Take into account the applicable fire protection regulations.
- If keeping the above mentioned distance is impossible, apply appropriate safety measures (e.g. heat-resistant foil), which will ensure keeping the wall's temperature within the safe range.



NOTE!

The device is not a built-in device and should not be installed as such!

- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the type plate and warning signs from the device.

- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.

5.2 Operation

Preparing the device

- Prior to use, clean the interior and exterior of the device with a soft, moist cloth and mild cleaning agent.
- Prior to first use, heat the device without food inside to eliminate any unpleasant odors from the thermal insulation. To do so, set the temperature at 200 °C and the time regulator at 30 minutes. Next, open the doors to allow any fumes to escape.

Settings

- The process of cooking in a convection oven is the result of the even flow of air in the cooking chamber. The air is heated by a heater and distributed by a ventilator.
- An advantage of a convection oven is that different dishes can be cooked at the same time (if the temperature for each is the same), without aromas from the various foods mixing.



NOTE!

**Prior to each use of the convection oven, heat it thoroughly.
Set the temperature at approx. 30 °C higher than recommended to
achieve even cooking.**

- Turn on the device using the main /time regulator, turning it clockwise to the 5 - 10 position.
- Set the proper temperature (50 °C - 300 °C) using the temperature regulator. The heating control light will come on. When the desired temperature is reached, the heater will turn off and the heating control light will go off.
- Dishes to be cooked may now be placed inside the oven.
- Using the main / time regulator, set the appropriate time. The control light will come on when the regulator is activated. The ventilator will also be activated.
- After the set time expires the device will automatically turn itself off.
- Remove the cooked dishes.



HOT SURFACE! Risk of burns!

While in use some elements of the device get very hot. Open and close the oven door using the handle. When using the device, wear protective gloves.

Variable parameters of the cooking / baking process

- **Temperature**
- **Time**
- **Quantity**

➤ **Temperature**

Precise temperature settings guarantee proper cooking of dishes both on the outside and inside.

Too-low temperatures cause dishes to dry out rather than cook / bake properly.

Too-high temperatures can cause dishes to burn on the outside while the inside remains uncooked (which is sometimes the desired result when cooking some meat).

➤ **Time**

This variable depends on the quantity of food in the oven. The more to be cooked, the longer time needed to cook and vice-versa.

Too-short cooking time, in comparison to proper cooking time, does not allow for dishes to cook thoroughly; too long in the oven results in burning of dishes on their outside.

➤ **Quantity**

The amount of food to be cooked influences the time needed to cook / bake. A greater quantity of food requires a longer preparation time and vice-versa.

Appropriate cookware

- For cooking dishes in the convection oven, use GN 1/2 containers with a depth of 650 mm. They may be inserted into the three guides inside the device.
- Other heat-resistant cookware for baking, frying or casseroles may be used. Place them at the appropriate height inside the oven.
- Smaller cookware will give better results.
- Use the grilles for browning meat, as well as for pork chops, sausage and frozen pizza.
- Choose the appropriate accessories in order to ensure proper distribution of heat in the cookware and device.



NOTE!

Use only cookware resistant to very high temperatures. Follow manufacturers' instructions!

Advice and tips

- For even cooking, distribute dishes evenly throughout cookware.
- For baking, do not use cookware deeper than 20 mm and leave room between dishes to avoid sticking.
- Season dishes prior to cooking; during cooking check their flavor and add spices as necessary.
- To save time and energy, use the heat which remains inside the device to prepare other foodstuffs as long as the device is hot.
- Use as little oil/fat as possible to avoid splattering and reduce the fat content of foodstuffs.
- Dishes which may splatter should be cooked in the lower part of the oven.
- If dishes become overly browned, lower the temperature. If they are too light or taking too long to cook, raise the temperature.

6. Cleaning and maintenance



WARNING!

Disconnect the device from the power supply (unplug!) before cleaning. Let the device cool down.

Let the device to cool down.

Never clean the device with any kind of pressure water jets!

Make sure that no water gets into the device.

Cleaning of the device

- To avoid burning of leftover foodstuffs, clean the device following each use.
- Clean the interior and exterior of the device with a moist, soft cloth and mild cleaning agent.
- Wash grilles and GN containers in running water with a cloth or sponge and mild cleaning agent. Rinse in clean water and dry thoroughly.
- **Never** clean the device using sharp or hard kitchen utensils, to avoid damaging the device's exterior surface.
- **Never** use aggressive cleaning substances nor acids.
- Use only a soft cloth and **never** use any type of harsh implements which may scratch the device.
- After cleaning, wipe the device dry with a soft cloth.

Maintenance

- We recommend entrusting the maintenance of the device to the expert technical service at least once a year. The work which interferes with the device may be performed only by the qualified personnel.

Storage

- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

7. Possible Malfunctions

Before contacting the customer service department or vendor check the troubleshooting table below.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Device is connected to power supply but primary control light doesn't come on.	<ul style="list-style-type: none">• Improperly inserted plug.• Main / time regulator not set.	<ul style="list-style-type: none">• Remove and reinsert plug properly.• Set main / time regulator.
Device is connected to power supply but fails to heat up.	<ul style="list-style-type: none">• Temperature regulator not set.	<ul style="list-style-type: none">• Set temperature.
Uneven results from cooking/baking.	<ul style="list-style-type: none">• Damaged ventilator.• Damaged temperature regulator.	<ul style="list-style-type: none">• Contact the sales agent.• Contact the sales agent.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - code number and serial number (read from the rating plate on the back wall of the device);
 - date of purchase.

8. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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