

## HENDI 227077

# HENDI 227077 H90S Commercial Convection Oven with Humidifier

Model: 227077 | Brand: HENDI

## 1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your HENDI 227077 H90S Commercial Convection Oven with Humidifier. This appliance is designed exclusively for professional commercial use and is not intended for domestic applications. Please read this manual thoroughly before use and retain it for future reference.

The HENDI 227077 is a robust convection oven featuring a stainless steel casing, a partially enameled cooking chamber with interior lighting, and a heat-insulated double-glazed door. It is equipped with two heating elements and two fans to ensure even heat distribution. The oven offers a temperature range of 50 to 300 °C and includes a humidifier function with manual control via a push-button. An adjustable timer from 0 to 120 minutes provides precise cooking control. The oven can accommodate up to 4 plates of 438 x 315 mm, with a 70 mm distance between plates.

## 2. SAFETY INSTRUCTIONS

**WARNING: This appliance is for commercial use only. Improper use can lead to injury or damage.**

- Always ensure the appliance is connected to a properly grounded electrical outlet with the correct voltage and amperage as specified in the technical data.
- Do not operate the oven with a damaged power cord or plug. Contact qualified service personnel for repairs.
- Keep hands and face away from the oven door and interior during operation, as surfaces become extremely hot. Use heat-resistant gloves when handling hot trays or food.
- Ensure adequate ventilation around the oven to prevent overheating. Do not block air vents.
- Never immerse the appliance in water or other liquids.
- Do not allow children or untrained personnel to operate this appliance.
- For models with humidification, ensure the water supply is correctly connected and maintained to prevent damage or hazards.

- Regularly inspect the oven for any signs of wear or damage. Discontinue use and contact service if issues are found.

### 3. PRODUCT FEATURES

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- **Construction:** Durable stainless steel casing.
- **Interior:** Partially enameled cooking chamber for easy cleaning, equipped with interior lighting.
- **Door:** Heat-insulated double-glazed door for energy efficiency and safety.
- **Heating System:** Two powerful heating elements and two fans for uniform convection.
- **Temperature Range:** Adjustable from 50 °C to 300 °C.
- **Humidifier:** Integrated humidifier function with manual push-button control.
- **Timer:** Adjustable timer from 0 to 120 minutes.
- **Capacity:** Accommodates up to 4 baking plates (438 x 315 mm) with 70 mm spacing.

### 4. SETUP

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#### 4.1 Unpacking and Placement

Carefully remove the oven from its packaging. Inspect for any shipping damage. Place the oven on a stable, level, and heat-resistant surface. Ensure there is sufficient clearance around the appliance for proper ventilation (minimum 10 cm on sides and rear, 20 cm above). Do not place the oven near flammable materials or heat sources.



Image: Front view of the HENDI 227077 convection oven with bread baking inside.

#### 4.2 Electrical Connection

Connect the oven to a dedicated, grounded electrical outlet that matches the voltage and power requirements listed in the specifications. Ensure the power cord is not pinched or routed over hot surfaces.

### 4.3 Water Connection (for Humidifier)

For the humidifier function, connect the oven to a potable water supply. Refer to the connection points at the rear of the appliance. It is recommended to use a water filter to prevent limescale buildup. Ensure all connections are secure and leak-free. A qualified plumber should perform this installation.

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Video: Overview of the HENDI 227077 convection oven, showing its exterior and interior features. This video demonstrates the appliance from various angles, highlighting its design and components.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Initial Use

Before first use, clean the interior of the oven with a damp cloth. Run the oven empty at maximum temperature (300°C) for approximately 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

### 5.2 Powering On/Off

Plug the oven into the electrical outlet. The power indicator light will illuminate. To turn off, unplug the appliance.

### 5.3 Setting Temperature

Use the temperature control knob (typically on the left) to select the desired cooking temperature between 50°C and 300°C. The oven will begin to heat up.

### 5.4 Setting the Timer

Use the timer knob (typically on the right) to set the cooking duration from 0 to 120 minutes. The oven will automatically shut off once the set time has elapsed. For continuous operation, set the timer to the 'ON' position (if available).

### 5.5 Using the Humidifier Function

To activate the humidifier, press the dedicated push-button. This function injects steam into the cooking chamber, ideal for baking bread or pastries. Monitor the moisture level as needed.

### 5.6 Loading and Unloading

Carefully open the double-glazed door. Slide baking trays (max 4, 438 x 315 mm) onto the rack supports, maintaining the 70 mm distance between them. Close the door firmly. When removing food, use heat-resistant gloves and a tray gripper.



Image: A person using a gripper to remove a tray of freshly baked croissants from the oven.



Image: Close-up view of croissants baking on multiple trays inside the convection oven.

## 6. MAINTENANCE AND CLEANING

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**Always unplug the oven and allow it to cool completely before cleaning or performing any maintenance.**

### 6.1 Exterior Cleaning

Wipe the stainless steel exterior with a damp cloth and a mild, non-abrasive cleaner. Dry thoroughly with a soft cloth. Do not use harsh chemicals or abrasive pads.

### 6.2 Interior Cleaning

The partially enameled cooking chamber can be cleaned with warm soapy water and a soft sponge. For stubborn food residues, use a commercial oven cleaner suitable for enameled surfaces, following the product instructions. Rinse thoroughly and dry.

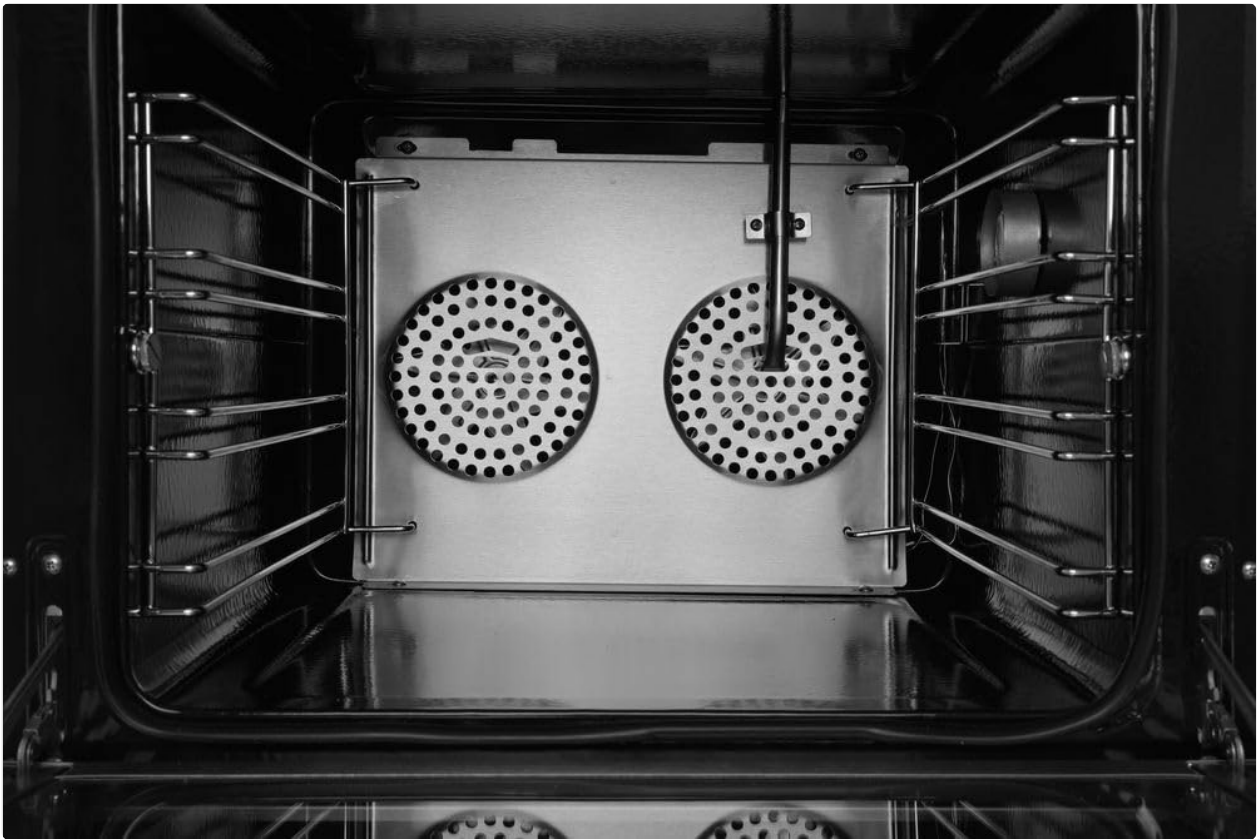


Image: Interior view of the convection oven showing the two fans and rack supports.

### 6.3 Door Cleaning and Removal

The double-glazed door can be cleaned with glass cleaner. For thorough cleaning or maintenance, the door can be removed. Consult a qualified technician for door removal and reinstallation to avoid damage or injury.



Image: A person demonstrating the removal of the oven door for cleaning or maintenance.

### 6.4 Descaling (for Humidifier)

Regular descaling of the humidifier system is crucial, especially in areas with hard water. Use a commercial descaling agent suitable for food-grade appliances, following the manufacturer's instructions. Failure to descale can lead to reduced performance and damage.

## 7. TROUBLESHOOTING

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Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; faulty heating element; thermostat issue.	Check power connection and circuit breaker. If problem persists, contact qualified service personnel.
Fan not operating.	Fan motor fault; wiring issue.	Contact qualified service personnel.
Uneven cooking.	Overloading; improper tray placement; fan issue.	Do not overload. Ensure trays are correctly spaced. Check if fans are operating.
Humidifier not producing steam.	No water supply; clogged nozzle; limescale buildup.	Check water connection. Descale the system. Contact service if issue persists.
Timer not functioning.	Faulty timer mechanism.	Contact qualified service personnel.

For any issues not listed or if troubleshooting steps do not resolve the problem, contact a qualified service technician.

## 8. SPECIFICATIONS

Feature	Detail
Model Number	227077
Brand	HENDI
Dimensions (L x W x H)	60 x 62 x 57 cm
Weight	38 Kilograms
Power	2670 Watts
Material	Stainless Steel
Control Type	Button Control
Temperature Range	50°C - 300°C
Timer	0 - 120 minutes
Plate Capacity	4 plates (438 x 315 mm)
Distance Between Plates	70 mm
Special Feature	Humidifier



Image: A standard baking tray, compatible with the HENDI convection oven.



Image: An optional stainless steel stand for the HENDI convection oven.

## 9. WARRANTY AND SUPPORT

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HENDI products are manufactured to high-quality standards. For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your local HENDI distributor. In case of technical issues or for spare parts, please contact HENDI customer support or an authorized service center. Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks. For further assistance, please visit the official HENDI website or contact your supplier.