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› Bluelander Industrial Bakery Oven User Manual

Bluelander Industrial Bakery Oven (150x90x70cm, LP Gas)

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Model: Industrial Bakery Oven (150x90x70cm, LP Gas)

1. PRODUCT OVERVIEW

The Bluelander Industrial Bakery Oven is designed for efficient and professional baking in both family and business settings. It features a robust construction and precise temperature control to ensure uniform cooking results for a variety of baked goods, including bread, pizza, and gratins.



Figure 1.1: The Bluelander Industrial Bakery Oven, showcasing its design and a chef presenting freshly baked bread.

2. KEY FEATURES

- **High Capacity:** Accommodates 4 trays (65x45 cm), ideal for large volume baking.
- **Uniform Cooking:** Equipped with 1 upper and 2 lower independent LP gas burners for precise temperature control up to 300°C.
- **Durable Construction:** Made from 20 gauge black sheet metal with an enameled surface and a tempered glass viewing window.
- **Versatile Design:** Dimensions of 150 x 90 x 70 cm, includes a special section for gratinating.
- **Fast Heating:** Reaches 300°C in just 15 minutes.
- **Included Accessories:** Comes with a 3m connection hose with regulator, 4 baking trays, and a thermometer.

Para panadería y pizzería

Con múltiples niveles de cocción y sistema de calor uniforme



Amplia capacidad



Fabricado en lámina negra calibre 20 con superficie esmaltada



Estructura reforzada

Figure 2.1: Detailed view of the oven's features, highlighting its suitability for bakery and pizzeria applications, ample capacity, durable materials, and reinforced structure.

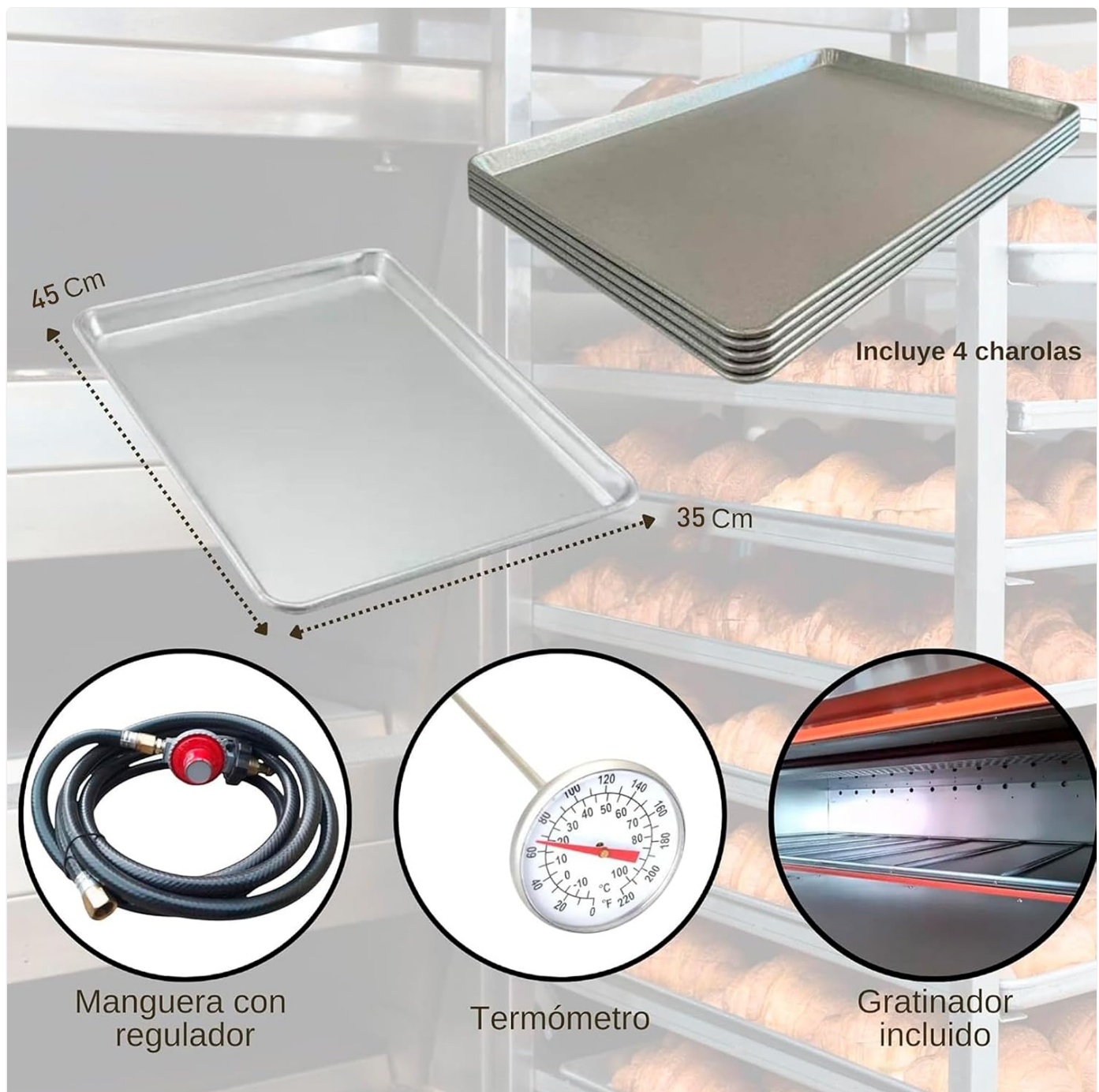


Figure 2.2: Essential accessories included with the oven: a gas hose with regulator, a precise thermometer, and four baking trays.

3. SAFETY INSTRUCTIONS

Always prioritize safety when operating the industrial bakery oven. Read all instructions carefully before use.

- Ensure proper ventilation in the installation area.
- Connect the oven only to an LP gas supply as specified.
- Do not store flammable materials near the oven.
- Use heat-resistant gloves when handling hot trays or oven parts.
- Keep children and pets away from the oven during operation.
- Regularly check gas connections for leaks using a soapy water solution.
- Never leave the oven unattended while in operation.

4. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your Bluelander Industrial Bakery Oven.

1. **Unpacking:** Carefully remove all packaging materials. Inspect the oven for any shipping damage. Report any damage immediately to the carrier and seller.
2. **Placement:** Position the oven on a stable, level surface, ensuring adequate clearance from walls and combustible materials. The dimensions are 150 cm (height) x 90 cm (width) x 70 cm (depth).
3. **Gas Connection:** Connect the included 3-meter LP gas hose with regulator to a suitable LP gas supply. Ensure all connections are tight and leak-free. Use a soapy water solution to check for leaks; bubbles indicate a leak.
4. **Ventilation:** Ensure the installation area has proper ventilation to dissipate heat and combustion byproducts.
5. **Initial Burn-off:** Before first use, operate the oven at a moderate temperature for approximately 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.



Figure 4.1: Dimensional diagram of the oven, indicating its height (150 cm), width (90 cm), and depth (70 cm) for proper placement.

5. OPERATING INSTRUCTIONS

Follow these steps for optimal performance and safe operation of your oven.

1. **Preheating:** Turn on the desired burners (1 upper, 2 lower independent LP gas burners). The oven can reach 300°C in approximately 15 minutes. Use the included thermometer to monitor the internal temperature.
2. **Loading Trays:** Carefully place up to 4 baking trays (65x45 cm) with your products inside the oven. The tempered

glass viewer allows monitoring without opening the door.

3. **Temperature Control:** Adjust the independent burner controls to achieve and maintain the desired baking temperature.
4. **Gratinating Function:** Utilize the special gratinating section for dishes requiring a crispy top finish.
5. **Monitoring:** Periodically check the progress of your baking through the tempered glass door. Avoid opening the door frequently to prevent heat loss.
6. **Removing Products:** Once baking is complete, turn off the burners. Using heat-resistant gloves, carefully remove the trays from the oven.
7. **Cool Down:** Allow the oven to cool down completely before cleaning or covering.

Garantiza una cocción pareja

Durabilidad y Eficiencia en cada Preparación

Durable, Resistente al desgaste, anticorrosión



Figure 5.1: A chef demonstrating the ease of use and capacity by removing a tray of perfectly baked bread rolls from the oven.

6. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your oven.

- **Daily Cleaning:** After each use, once the oven has cooled, wipe down the interior and exterior surfaces with a damp cloth and mild detergent. The enameled surface is easy to clean.
- **Tray Cleaning:** Clean baking trays thoroughly after each use.
- **Glass Door:** Clean the tempered glass viewing window with a non-abrasive glass cleaner.
- **Burner Maintenance:** Periodically inspect burners for any blockages or damage. Consult a qualified technician for any burner-related issues.
- **Gas Hose Inspection:** Regularly check the gas hose and connections for any signs of wear, cracks, or leaks. Replace if necessary.
- **Storage:** If storing for an extended period, ensure the oven is clean and dry. Disconnect from the gas supply.

7. TROUBLESHOOTING

This section addresses common issues you might encounter.

Problem	Possible Cause	Solution
Burner not igniting.	No gas supply; clogged burner; faulty igniter.	Check gas tank/line. Clean burner ports. Contact service if igniter is faulty.
Oven not reaching desired temperature.	Low gas pressure; oven door not sealed properly; incorrect burner setting.	Ensure adequate gas supply. Check door seal. Adjust burner controls.
Uneven baking.	Improper temperature distribution; overloaded oven; product placement.	Ensure all burners are functioning. Do not overload. Rotate trays if necessary.
Gas odor detected.	Gas leak.	Immediately turn off gas supply. Ventilate area. Do not operate. Contact emergency services and a qualified technician.

8. SPECIFICATIONS

Brand	Bluelander
Model	Industrial Bakery Oven
Color	Black
Dimensions (H x W x D)	150 cm x 90 cm x 70 cm
Tray Capacity	4 trays (65 cm x 45 cm)
Burners	1 Upper, 2 Lower (Independent LP Gas)
Max Temperature	300°C
Heating Time to 300°C	Approx. 15 minutes

Material	20 Gauge Black Sheet Metal with Enameled Surface, Tempered Glass
Included Accessories	3m Connection Hose with Regulator, 4 Baking Trays, Thermometer

9. WARRANTY AND SUPPORT

Specific warranty details for this product are not provided in the available information. For warranty claims, technical support, or service inquiries, please contact Bluelanders customer service through their official channels or the retailer from whom the product was purchased.

Always refer to the official Bluelanders website or your purchase documentation for the most up-to-date warranty information and support contacts.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question