

Banfluxion 2-Roll Commercial Automatic Rotary Roaster Oven

Electric Rotisserie Oven 2-Roll Commercial Automatic Rotary Roaster Oven Instruction Manual

Model: 2-Roll Commercial Automatic Rotary Roaster Oven

Brand: Banfluxion

1. PRODUCT OVERVIEW

The Banfluxion Electric Rotisserie Oven is a commercial-grade appliance designed for roasting poultry and other items. Constructed from durable stainless steel, it features automatic rotary roasting for even cooking and independent temperature control for precise operation.

Key Features:

- **Good Quality:** Made of sturdy stainless steel, ensuring durability and resistance to deformation. The material prevents food slag leakage and simplifies cleaning.
- **Excellent Design:** Utilizes carbon fiber heating tubes for rapid heating and 360-degree automatic rotary roasting for uniform cooking.
- **Easy to Operate:** Equipped with independent temperature control (50-300°C), a revolving switch, and a light switch for clear observation of the roasting process.
- **Considerate Design:** Features a thickened solid door handle with insulation and anti-hot material, and a top exhaust port to manage smoke and heat, preventing overheating.

2. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your rotisserie oven. Please follow these guidelines carefully.

Installation Requirements:

1. **Clearance:** The machine must be placed at least 10cm (approximately 4 inches) away from any wall. If installation near a wall is unavoidable, the wall must be constructed of fireproof material.
2. **Ventilation:** The installation location must be well-ventilated. An exhaust fan is required to remove steam and discharge gas produced during operation.
3. **Stability:** Ensure the machine is stable and placed on a level, horizontal surface. It must not be tilted and should remain stable without shaking during operation.
4. **Electrical Connection:** This machine does not come with a plug. It requires direct connection to an air switch for use. Consult a qualified electrician for proper wiring.



Figure 2.1: Product dimensions showing 33.4 inches depth, 16.1 inches width, and 30.7 inches height. This image provides a visual reference for space planning during installation.

Due to the high power of the machine, the machine does not have a plug, please connect the power cord to the air switch before use.

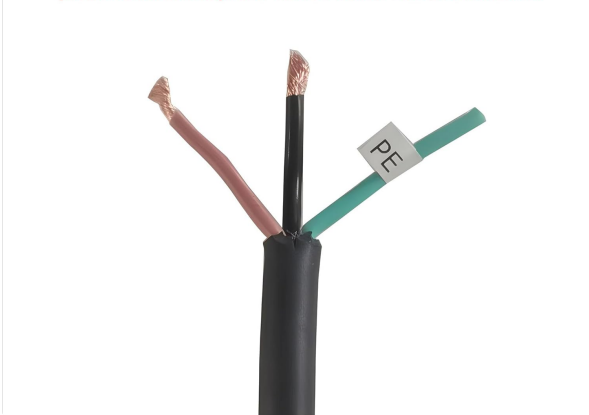


Figure 2.2: Power cord connection detail. This machine requires direct wiring to an air switch due to its high power consumption. Professional installation is recommended.

3. OPERATING INSTRUCTIONS

Familiarize yourself with the controls and features to operate your rotisserie oven effectively.

Control Panel Overview:



Figure 3.1: Front view of the rotisserie oven, highlighting the control panel at the bottom. The panel includes power, light, rotation, and temperature controls.



Figure 3.2: Detailed view of the simple control panel with intelligent timing features and the panoramic tempered glass door, which is strong and durable.

Basic Operation:

1. **Power On:** After ensuring proper electrical connection, turn on the main power switch.
2. **Temperature Setting:** Use the independent temperature control dials to set the desired roasting temperature between 50°C and 300°C. The oven features two separate temperature controls for different sections.
3. **Loading Food:** Securely place items, such as chickens, onto the rotisserie skewers. Each fork can hold approximately 3 chickens.
4. **Initiate Rotation:** Activate the revolving switch to start the automatic 360-degree rotation of the skewers.
5. **Monitor Roasting:** Use the light switch to illuminate the interior and observe the roasting progress through the panoramic tempered glass door.
6. **Adjust Roasting Distance:** The oven allows for different rotation positions, enabling you to choose the roasting distance based on the size of the ingredients.
7. **Power Off:** Once roasting is complete, turn off the temperature controls, rotation switch, and main power switch.

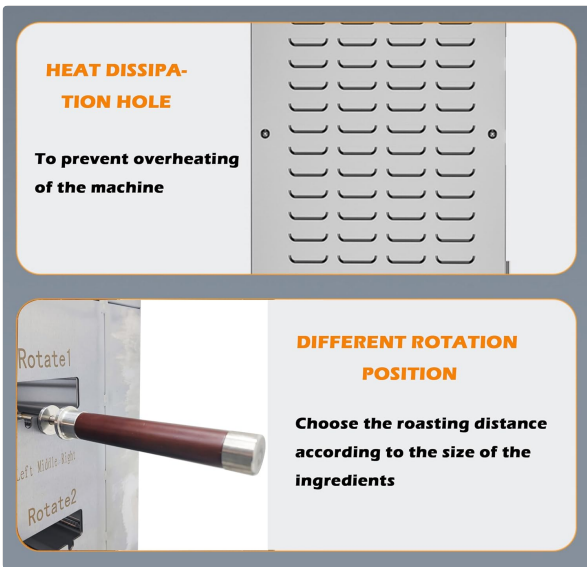


Figure 3.3: Interior view of the oven, showing the rotisserie skewers in place. The design allows for efficient and even roasting.



Figure 3.4: Illustrates the good roasting performance of the oven, highlighting its temperature range (50-300°C), power (6KW), 2-roll capacity, and 360-degree rotation capability.



Figure 3.5: Close-up showing the heat dissipation holes on

the side to prevent overheating, and the lever for adjusting the rotation position to optimize roasting distance for various ingredients.

4. MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your rotisserie oven.

Cleaning Instructions:

- Always disconnect the power supply before cleaning.
- Allow the oven to cool completely before cleaning any surfaces.
- Wipe down stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the finish.
- Clean the tempered glass door with a glass cleaner or a mixture of vinegar and water.
- Remove and clean the rotisserie skewers and drip tray after each use. These can typically be washed with warm, soapy water.
- Ensure all parts are thoroughly dry before reassembling or operating the oven.

5. TROUBLESHOOTING

This section provides solutions to common issues you might encounter.

Common Issues and Solutions:

- **Oven not heating:**
 - Check if the power supply is connected and the air switch is on.
 - Verify that the temperature controls are set correctly and not at the minimum setting.
 - Ensure the heating elements are not visibly damaged. If they are, contact customer support.
- **Rotisserie not rotating:**
 - Check if the revolving switch is turned on.
 - Ensure the skewers are properly seated and not obstructed.
 - Verify that the motor is receiving power. If the motor is making unusual noises or not moving, contact customer support.
- **Uneven roasting:**
 - Ensure the oven is preheated to the correct temperature.
 - Check that the food items are evenly distributed on the skewers and not overloaded.
 - Verify that the rotation mechanism is functioning smoothly.
- **Excessive smoke:**

- Ensure the oven and drip tray are clean and free of grease buildup.
- Verify that the top exhaust port is not blocked and the ventilation system in your installation area is adequate.

If you encounter issues not listed here or if the suggested solutions do not resolve the problem, please contact customer support for further assistance.

6. SPECIFICATIONS

Detailed technical specifications for the Banfluxion Electric Rotisserie Oven.

Attribute	Value
Brand	Banfluxion
Model	2-Roll Commercial Automatic Rotary Roaster Oven
Voltage	220V / 60HZ
Power	6KW
Temperature Range	50-300°C (122-572°F)
Number of Chickens per Fork	3
Material	Stainless Steel
Color	Silver
Product Dimensions (D x W x H)	33.4" x 16.1" x 30.7" (85cm x 41cm x 78cm)
Item Weight	176.4 pounds
Control Type	Roll (Rotary)
Included Components	Independent Temperature Control Switch
ASIN	B0FC65N6FG
UPC	198462859127

7. WARRANTY AND SUPPORT

For any questions, technical assistance, or warranty inquiries regarding your Banfluxion Electric Rotisserie Oven, please contact the seller directly. The seller for this product is CHUBANG.

Please retain your proof of purchase for any warranty claims.

