



Operation Manual

Alzain™ Electric oven
(Electric heating tubes warranty 10 years)



(Please read the instruction carefully and save it)

Thank you for your purchase of our Alzain™ oven, please read this manual carefully to get more information about the installation, operation and features of this product.

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

1. Feature

- 1.1.1 XYF series deck ovens are far infrared heating ovens with advanced heating tubes, the heating tubes production line imported from Sweden.
- 1.1.2 Good looking, fast heating (12 minutes up to 200 °C), high efficiency and energy saving.
- 1.1.3 All layers can be controlled at the same time or separately.
- 1.2.1 Manual control digital display thermostat , the temperature range from 20°C to 300°C.
Baking time range from 0-99 minutes.
- 1.2.2 The top temperature and bottom temperature can be controlled separately
- 1.2.3 Equipped with overheat protector, power supply would cut off automatically when over temperature (Max+80°C).
- 1.3 With oven lamp inside the oven, the baking process can be inspected through the glass window.
- 1.4.1 Wide baking range: bread, pastries, cakes, etc.
- 1.4.2 The baking effects is excellent, good color and taste.

2. Technical Parameter

DISCRIPTION	MODEL	DIMENSION	VOLTAGE	POWER
Electric Oven	XYF-1ED	930*630*400 mm	220V/50HZ	3.2 KW
Electric Oven	XYF-1KA-T	1260*850*580 mm	220V/380V 50Hz	6.3 KW
Electric Oven	XYF-1KAL-T	1670*850*580 mm	220V/380V 50Hz	9.0 KW
Electric Oven	XYF-2KA-T	1260*850*1240 mm	3PH/380V 50Hz	12.6 KW
Electric Oven	XYF-2KAL-T	1670*850*580 mm	3PH/380V 50Hz	18 KW
Electric Oven	XYF-3KA-T	1260*850*1670 mm	3PH/380V 50Hz	18.9 KW
Electric Oven	XYF-3KAL-T	1670*850*1670 mm	3PH/380V 50Hz	25.2KW

3.Safety Notice

- 3.1.1 The one marked “” is equipotential connection terminal, it is a special kind of earth terminals.
- 3.1.2 The earth terminal should be use conductor which nominal cross-sectional area reach 2.5-6 mm² connected to electric equipment’s conductive parts (grounding connector).
- 3.1.3 Do not loosen these wires without tools.
- 3.2 The mark “” means dangerous abnormal voltage.
- 3.3 The smoke vent (at the back side of the oven) should be installed away from the wall \geq 15 CM.
- 3.4.1 The PE wire (yellow & green) must be connected to grounding wire which fully meets the safety standards.
- 3.4.2 It is forbidden to connect the PE wire with water pipe, gas pipe or heating pipe, otherwise it will cause safety accident!
- 3.5.1 The power wire should be connected to 380 V -3N (220 V single phase) power supply with all-pole disconnection、leakage protection and over current protection.
- 3.5.2 The three conductors should be connected to the three-phase source correspondingly.
- 3.5.3 For three phase four-wire system, the core wire of the power cable with "N" sign should be connected to neutral wire, and the other three core wire are correspond to three-phase.

3.5.4 For single-phase power, the one core wire with "N" sign should be connected to neutral wire, and another connects with live wire.

4. Operation

4.1.1 First check the wire connection and power supply .

4.1.2 Turn on the power on/off switch of each deck and set the baking temperature. The heating tubes (resistance) start working.

4.1.3 Preheat: The oven would automatically constant temperature after reaches the setting value. Bread can be baked at this point.

4.2 Turn on the oven lamp on/off switch if needed. The baking process will be more easy to see with the lamp on through the high temp glass window.

4.3 When the baking ends, the oven will make a monotone sound.

4.4 First turn the temperature to minimum (0°C) when stop baking, then turn off the power switch and cut off general power.

(Caution: The oven is very hot, a pair of oven gloves is needed.)

5. Attention

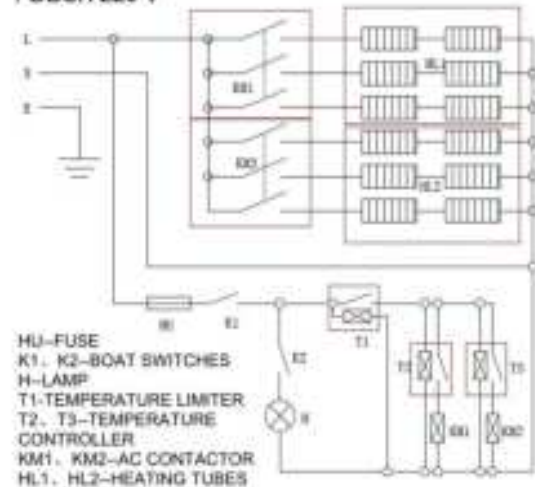
5.1 Alarm: The oven has overheat protector that protects the oven. When the oven chamber excess temperature max +80 °C , the power would be cut off automatically due to the overheat protector. Please cut off the general power to find out the cause of excess temperature and trouble eliminating, drops the temperature to normal level and then turn on the trip switch, the temperature limiter will reset and the oven can work properly again.

5.2 If the overheat protector breaks down, the reset switch which is on the top of the protector should be turn off immediately, so the temperature limiter won't cut off the power supply automatically and not affect the baking temporarily. But the baker should have it repaired or replaced as soon as possible, so that it can protect the oven again.

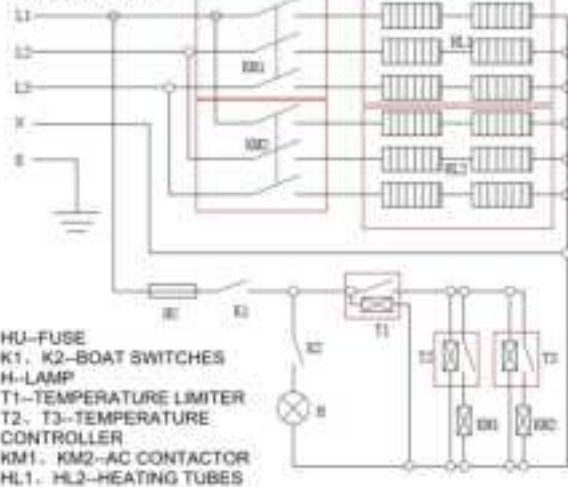
Warning: the oven chamber is very hot when it is working, it is forbidden to touch, children should stay away from it! Do not put any flammable and explosive material (such as on the oven , in case of fire accident.

6. Electrical Circuit

1 DECK 220 V



1 DECK 380 V



2 DECK 380 V

HU-FUSE

K1, K2, K3-BOAT SWITCHES

H1, H2-LAMP

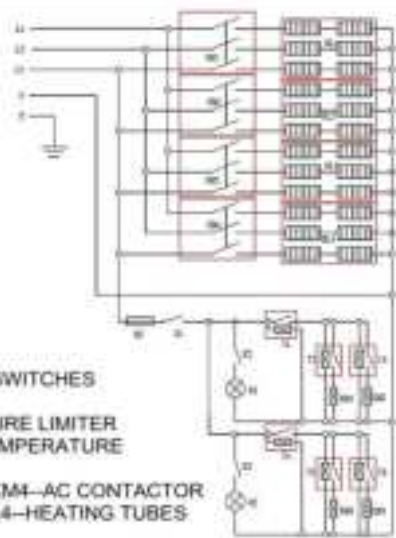
T1, T4-TEMPERATURE LIMITER

T2, T3, T5, T6-TEMPERATURE

CONTROLLER

KM1, KM2, KM3, KM4-AC CONTACTOR

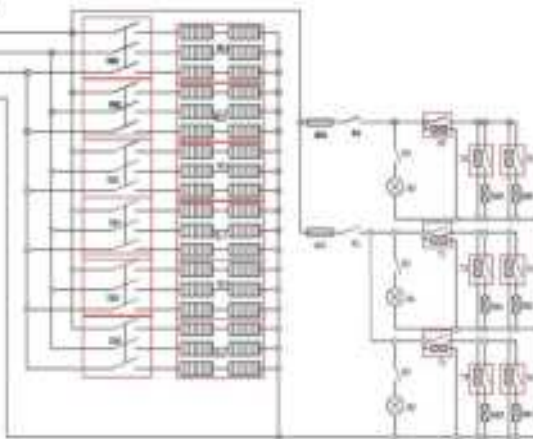
HL1, HL2, HL3, HL4-HEATING TUBES



3 DECK 380 V

HU1, HU2-FUSE
K1, K2, K3, K4, K5
-BOAT SWITCHES
H1, H2, H3-LAMP
T1, T4, T7-
TEMPERATURE LIMITER

T2, T3, T5, T6, T8, T9-
TEMPERATURE CONTROLLER
KM1, KM2, KM3, KM4, KM5, KM6
-AC CONTACTOR
HL1, HL2, HL3, HL4, HL5, HL6
-HEATING TUBES



7. Common Failure and Solution

Failure	Fault Cause	Solution
The oven thermostat is not working	1)The power supply failure 2)Temperature controller failure 3)The AC Contactor not working	1)Check whether the power outage、 phase failure、 fuse burn-out or trip switch failure. 2)Check the thermostat wire connection ant test the thermostat, repair or replace the failure one. 3)Check whether the contactor coils or contactor are in good condition, repair or replace the failure contactor.
The oven heating up slowly	1)The power supply failure. 2)The AC contactor is damaged. 3)The electric heating tube(s) damaged.	1)Check whether the phase failure or voltage below level. 2)Replace the AC contactor. 3)Replace the burn-out electric heating tube(s).
Uneven baking effect	1)The power supply failure. 2)The AC contactor phase failure lead to some heating tube not working.	1)Check whether the phase failure. 2)Repair or replace the failure AC contactor.
Electric leakage	1)The grounding wire is below the standards. 2)The electric heating tube breaks down. 3)Part of the electric wire loss insulation materials.	1)The grounding wire must fully meets the safety standards. 2)Replace the damaged electric heating tube. 3)Replace the electric wire.

8. Maintenance

- 8.1 Please coat both sides of the oven door hinge with oil once a week, in order to make the door hinge move smoothly and durably.
- 8.2 Please clean up residues in the oven regularly (when the oven power off), and wipe the oven surface with dry cloth.
- 8.3 It is strictly forbidden to clean the oven with running water or spray water, in case the electrical components breaks down or cause an electric shocks, even damage the oven!
- 8.4 If the power cord is damaged, it must be replaced by dedicated power cord that from the company or retailers.

9. Warranty

9.1 The installation, operation and maintenance must be strictly according to the manual.

Warning: This product is not for the disabled, sensory and mental disorders or whom lack of experience or knowledge (including children).

The oven power must be cut off when the baker leaving the working area.

9.2 The warranty period is 12 months (from the date of purchase), during this period, this products proves defective under normal use, the company will provide free repair and/or replacement of spare part of the machine; but if the machine breaks down due to abnormal installation or improper operation or any other wrong way, the company should not be responsible.

9.3.1 The warranty is only valid when the warranty card is properly completed, and upon presentation of the proof of purchase consisting of original invoice or sales slip confirmation, indicating the date of purchase, dealer's name, product name and model serial No.

9.3.2 The warranty card is considered as a certificate, please keep it.

Note: Each oven with <<warranty card>> , please fill the full contents when repair the oven; keep track of maintenance contents and related time.

The followings are not covered in warranty:

1. Periodic checks, maintenance, repair and replacement of parts due to normal wear and tear.
2. Accidents or any causes beyond the control of the company by lightning, flood, fire or any force majeure of natural disasters.
3. Improper operation, installation, debugging or maintenance, and voltage instability.
4. The model serial No. And product information has been altered, deleted, removed or made illegible.
5. The product has been repaired by non-authorized service centers or disassembled by non-authorized person.

Warranty Card

Alzain Equipments Pvt. Ltd.

Customer name: _____		Product name: _____		
Date of purchase: _____		Model number: _____		
Phone number: _____		Retailer: _____		
Date	Model	Maintenance content	Repairman	Remark