



## maxima 09300420 Convection Oven User Manual

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## Introduction

Thank you for purchasing this Maxima product. To ensure optimal and safe use, please read these instructions completely before attempting to install or use this product

All Maxima products are manufactured with great care and are CE certified. As a result, our products meet the legal requirements within the European Union with regard to safety, health and the environment. In addition, our products are tested and inspected prior to shipment to ensure product quality and safety.

The Maxima Convection Oven series is available in many different models to meet all your needs. With this we offer you the possibility to prepare a wide variety of products and dishes to perfection.

At Maxima we are very proud of our products and are completely committed to providing you with the best products and service possible. Your satisfaction is our number one priority.

We trust you will enjoy using this product and Thank You for choosing Maxima Kitchen Equipment as your supplier. We hope you will consider Maxima for your future purchases.

## Specifications

Name	Maxima Convection Oven (MCO)				
Model	MCO	MCO with Grill	MCO with Steam & Grill	MCO 60×40 Steam	MCO 60×40 Steam
Product Code	09300420	09300417	09300418	09362250	09300419

<b>Power</b>	2670 W	Oven: 2670 W Grill: 2000 W	Oven: 2670 W Grill: 2000 W	3600 W	6400 W
<b>Electrical Input</b>	230V / 50Hz 1 Phase	230V / 50Hz 1 Phase	230V / 50Hz 1 Phase	230V / 50Hz 1 Phase	400V / 50Hz 3 Phase
<b>Dimensions (mm)</b>	H570 x W595 x D615	H570 x W595 x D615	H570 x W595 x D615	H570 x W835 x D795	H570 x W835 x D795
<b>Weight</b>	38 kg	39 kg	41 kg	70 kg	70 kg
<b>Functionality</b>	Convection	<ul style="list-style-type: none"> <li>• Convection</li> <li>• Grill</li> </ul>	<ul style="list-style-type: none"> <li>• Convection</li> <li>• Grill</li> <li>• Steam</li> </ul>	<ul style="list-style-type: none"> <li>• Convection</li> <li>• Steam</li> </ul>	<ul style="list-style-type: none"> <li>• Convection</li> <li>• Steam</li> </ul>
<b>Tray Size (mm)</b>	W435 x D315	W435 x D315	W435 x D315	W600 x D400	W600 x D400
<b>Tray Interval</b>	75 mm	75 mm	75 mm	75 mm	75 mm
<b>Features</b>	<ul style="list-style-type: none"> <li>• Stainless Steel Construction</li> <li>• Enamelled interior (<i>MCO &amp; MCO 60x40</i>)</li> <li>• Stainless Steel interior (<i>MCO with Grill series</i>)</li> <li>• Efficient heat distribution</li> <li>• Equipped with 2 motors</li> <li>• Easily removable door</li> <li>• Athermal double glazing</li> <li>• Internal lighting</li> <li>• Analog control and timer</li> <li>• Adjustable thermostat: 0 – 300 °C</li> <li>• Temperature indicators</li> <li>• Adjustable timer: 0 – 120 minutes</li> <li>• Supplied with 4 trays</li> <li>• Rubber feet</li> </ul>				

## General Safety Guidelines

This machine may only be used for the purpose for which it was designed and intended. The manufacturer and supplier are not liable for any damage caused by incorrect operation and improper use.

- This is a commercial product and must only be used by a trained professional who has read and fully understands this manual. It must not be used by children or persons with reduced physical, sensory or mental capabilities.
- The device is to be used indoors only.
- **WARNING!** Keep the machine and electrical plug away from water and other liquids. If either is exposed to a liquid, immediately disconnect the power supply and have the machine checked by a certified technician. Not following these instructions may cause electric shock, or even death.
- Do not use the machine after it has fallen or is damaged in any other way. Have it checked and repaired by a certified technician.
- Do not move the appliance while operational.
- Never try to move or carry the machine by the power cord.
- Do not place or move the machine on its side, upside-down or tilted (more than 45°).
- **ATTENTION!** Do not try to repair the machine yourself unless instructed. This may void warranty or cause hazardous situations.
- Do not try to open the casing of the machine unless instructed.
- Do not insert any objects in the casing or openings of the machine.
- Do not use any extra devices or accessories that are not supplied along with the machine.
- Never put your hands or other body parts near the moving parts of the machine while operational.
- Always keep an eye on the machine when in use.
- Keep all packaging away from children.
- Dispose of packaging in accordance with local, state and national regulations.
- Avoid overloading the machine.
- The electrical installation must satisfy the applicable local, state and national regulations.
- Switch off the machine before pulling the power plug out of the socket.
- Always disconnect the power supply when the machine is not in use. To pull the plug out of the socket, always pull on the plug and not on the cable.
- Do not touch the power plug with wet or damp hands.
- Keep the power cable away from operating range and do not cover the cable.
- Make sure the power cable does not come in contact with sharp or hot objects and keep away from open fire.
- **ATTENTION!** As long as the power plug is in the electrical socket the machine is connected to the electric grid.

## Product Specific Safety Regulations

- This machine may only be used for its intended purpose: Cooking food products.
- **WARNING!** This appliance will become hot when operational. Keep away from flammable materials, liquids and gasses.
- Only touch the door handle and control panel during operation. It is also recommended to wear protective gloves when using this appliance.
- **ATTENTION!** The appliance will remain hot for some time after it has been switched off, handle with care.

## First Time Use

- Unpack and inspect your machine immediately after receipt. If there are any latent defects or damage to the machine then immediately contact your supplier. Save all packaging materials in case the machine needs to be

returned or inspected by the freight carrier.

- Remove any protective film from all surfaces (if applicable).
- Read this instruction manual completely before attempting to install and operate this product. When in doubt, contact your supplier.
- If your machine is supplied with a factory fitted molded plug then you may plug the unit into a standard electrical outlet. Make sure that the voltage of the machine and the wall outlet are compatible. If your machine is not supplied with a factory fitted molded plug then a qualified electrical engineer must be contracted to wire the unit to the power supply.
- Before using the appliance for the first time, it is recommended to clean the appliance according to instructions (see chapter "Cleaning and Maintenance").

## Installation

1. The machine must be positioned level on a flat and stable surface. The appliance might function less effectively if not level.
2. Choose a surface where the machine is not exposed to direct sunlight, or close to a direct source of heat such as a cooker, oven or radiator.
3. When positioning the appliance, maintain a distance of 10cm (4 inches) between the appliance and walls or other objects for ventilation and ease of use.
4. Position the machine in such a way that the plug is accessible at all times.
5. Install the required parts & accessories (if applicable).
6. Plug the power plug into a grounded and compatible socket.

***The following additional installation guidelines only apply to ovens with a steam function.***

7. Connect a drinking water supply to the inflow pipe located at the rear of the appliance using an 3/4 size pressure hose. Make sure it is connected and fixed in place properly to avoid leakage.
8. The water supply should have a pressure value between 50 kPa (0.5 bar) and 200 kPa (2 bar). If the pressure exceeds 200 kPa please install a pressure reducer.
9. To prevent lime scale formation and avoid malfunction as a result, we advise to place a water softener if the local water hardness requires it. Please consult your supplier or a local specialist for more information.

## Operation

- Use the convection mode thermostat to select the desired temperature. While heating up, the green indicator will be illuminated. When the selected temperature has been reached the green indicator will deactivate.
- Place your product inside the cooking chamber.
- Use the timer dial to select the desired cooking time.
- After the preset cooking time has ended the timer will ring and the appliance will deactivate automatically.
- Remove your product from the cooking chamber. **WARNING!** High temperatures, handle with care or risk serious injury. Using protective gloves is recommended.
- When not in use, switch off the machine and remove the power plug from the socket.
- Clean the appliance according to instructions after use (see chapter " *Cleaning and Maintenance*"). We recommend to clean this appliance on a daily bases.

## Grill Function (MCO with Grill only)

- Use the grill thermostat, instead of the convection thermostat, to select the desired temperature. While heating up, the green indicator will be illuminated. When the selected temperature has been reached the green indicator will deactivate.
- Follow the steps as mentioned in “Operation” above.

**NOTE:** The convection mode and grill function cannot be used simultaneously. Deactivate convection mode to operate grill function and vice versa.

#### Steam Function (MCO with Steamer only)

- Use the “spray” button to start humidification. The indicator will activate accordingly. The humidification process will continue as long as the button remains pressed and stop when the button is released.

**NOTE:** The steam function will only work if a water supply is connected to the oven.

## Troubleshooting

The follow overview will help you understand possible problems. However, only qualified technicians should attempt to open or repair the machine. Contact your supplier when in doubt.

Problem	Possible Cause	Possible Solution
The appliance does not work.	<ul style="list-style-type: none"> <li>• The appliance is switched off.</li> <li>• The power supply is interrupted.</li> <li>• The voltage is not correct.</li> </ul>	<ul style="list-style-type: none"> <li>• Activate the appliance.</li> <li>• Check the power supply, plug in power cable.</li> <li>• Use a compatible power source.</li> </ul>
The appliance has stopped working.	<ul style="list-style-type: none"> <li>• Overheat protection activated.</li> </ul>	<ul style="list-style-type: none"> <li>• Let the appliance cool down and reset using the reset button at the back. Contact your supplier!</li> </ul>
The appliance is switched on (indicator is illuminated) but does not get warm.	<ul style="list-style-type: none"> <li>• Defective thermostat.</li> <li>• Defective heating element.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace part.</li> <li>• Replace part.</li> </ul>
The appliance is switched on but the indicator is not illuminated.	<ul style="list-style-type: none"> <li>• Defective indicator light.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace part.</li> </ul>
The temperature cannot be set / adjusted.	<ul style="list-style-type: none"> <li>• Defective thermostat.</li> </ul>	<ul style="list-style-type: none"> <li>• Replace part.</li> </ul>

## Cleaning and Maintenance

- Maintenance and repairs should only be done by a certified technician.
- Regularly check and clean the appliance, its parts and accessories.

- Regularly check the power plug and power cable for damage. If either is damaged do not use the appliance. Instead, have it repaired by a certified electrical engineer.
- Always switch off and disconnect the power supply before cleaning or maintenance.
- Let the appliance cool down before cleaning or maintenance.
- **ATTENTION!** Never use aggressive cleaning agents or abrasives. Do not use solvents or petrol based cleaning agents. Some cleaning agents may leave harmful residues or cause damage to the machine. Use a mild food safe detergent instead.
- **ATTENTION!** Do not use any scourer and sharp or pointed objects during cleaning, this may cause damage to the machine, parts or accessories.
- **ATTENTION!** Never hose down the machine or immerse it in water or any other liquid, instead wipe the exterior with a damp cloth. Do not use a steamer to clean the appliance.
- **ATTENTION!** Never let the power cable or power plug get wet or damp.
- An oven is easiest to clean directly after use (after it has cooled down). This way any residues cannot harden out, making them more difficult to remove.
- Clean the interior using a damp cloth and some detergent. If any tenacious residues remain, place a bowl of water with some lemon juice inside the oven and heat up until 200 °C. This will help soften and loosen the residues.
- Clean parts and accessories using a brush and warm soapy water (do not clean in dishwasher). Rinse under tap to remove soap residue. Always dry the appliance, parts and accessories after cleaning using a soft cloth.

## Storage

- Make sure the appliance is cleaned properly before storage.
- Coil up the power cable and put it away.
- Store in a cool and dry place.

## Discarding

- When discarding the appliance, do so in compliance with local, state and national regulations.

## Guarantee

Thank you for using our products, our company will follow related provisions from our “Algemene Voorwaarden”, and provide you services when you can show us the invoice.

We provide 12-month warranty from the date of purchase (invoice date). In the warranty period, our company is responsible for free parts if there is a device fault or quality problem of spare parts under correct operation.

The following is not included in the free service:

1. Damages result from transportation, installation, improper connections.
2. Component damages caused by failing to provide power and voltage as required in technical data.
3. Damages caused by disassembling products, adjust or change the mechanical and electrical structures without permission.
4. Damage caused by improper operation, cleaning and maintenance.

5. Non-man-made damage, such as damages from abnormal voltage, fire, building collapse, lightning, floods and other natural disasters, and damages from rats and other pests.
6. Failure in following the manual when operating.
7. Wearable and expendable parts. 8. Altered invoice or without invoice.

In line with our policy of continuous development, we reserve the right to alter the product, the packaging or the documentation without prior notice.

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## Documents / Resources

	<p><a href="#">maxima 09300420 Convection Oven</a> [pdf] User Manual 09300420, Convection Oven</p>
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## References

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