

Multifunctional Combi Oven Instructions

Dear customer:

First of all, thank you for choosing our company's product. All information and guidelines in this manual have been compiled based on compliance with applicability, safety, knowledge, and experience.

If there are structural and technical changes, the actual supply scope may deviate from these features. If you have any questions, please contact the manufacturer without further notice.

To fully utilize the performance of this product and reduce unnecessary losses and injuries, please read this manual before using this device.

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Warn!

1. This manual is not applicable to individuals (including children) who have physical, sensory, or intellectual disabilities or lack experience and knowledge.
2. The manufacturer shall not be liable for any damages or negligence caused by non-compliance with this manual.
3. Any modification, as well as incorrect installation, adjustment, repair, or maintenance, may result in property damage or personal injury. If adjustment or repair is necessary, contact the supplier and have it carried out by trained professionals,
4. For your safety, please do not store or use flammable or explosive gases, liquids, or items near this product.
5. If the equipment is located close to walls, partitions, kitchen equipment, decorative panels, etc., it is recommended that these equipment and facilities be made of non-combustible materials. Otherwise, they should be covered with appropriate non-combustible insulation materials and closely follow fire regulations.
6. Do not place baking trays or cooking utensils on the top cover of the equipment to avoid obstructing the exhaust and smoke exhaust of the equipment.
7. Regularly (at least once a year) inspect and maintain the equipment.

When using a mixed cooking program, be careful not to exceed a temperature of 200 °C.

When placing the baking tray, ensure that there is a minimum distance of 40mm between the two baking trays to achieve the best cooking effect.

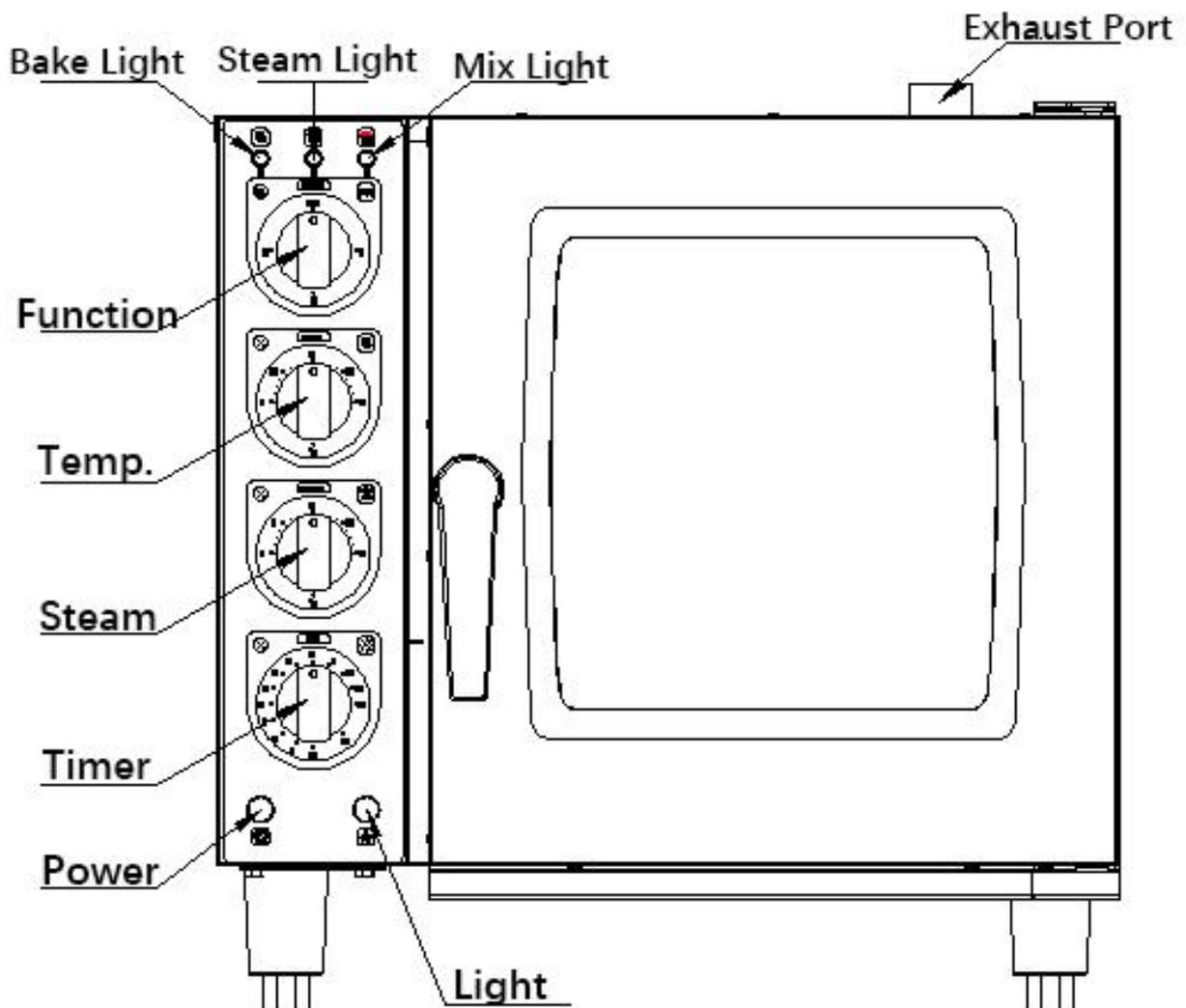
I、 Product Function Introduction

This device is made of high-quality stainless steel, with small size, high efficiency, strong functionality, and luxurious appearance. It can complete traditional cooking methods such as steaming, grilling, braising, and stewing. This device is an ideal choice for supermarkets, hotels, bakeries, bars, stores, commercial kitchens, and other places!

II、 Structural schematic diagram and working principle

2.1 Functional diagram

MLC-5C



III、 Product parameter list

Model	Size (CM)	Voltage	Power	Temp. Range	Capacity	Remark
MLC-5CJ	68*83.5*68.5	380V~3N	9.5KW	30~260°C	5* (45*35)	

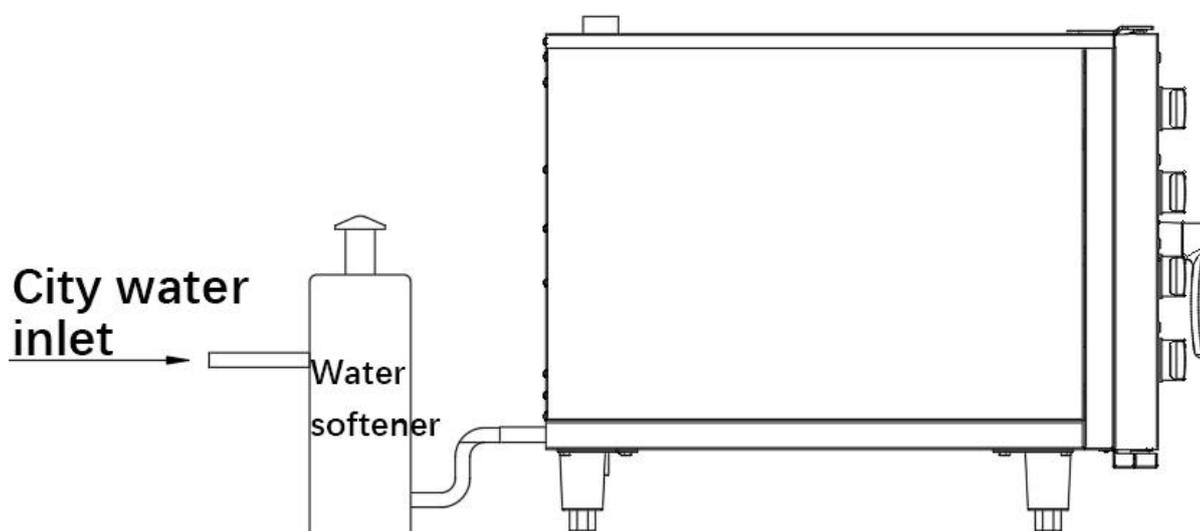
IV、 Points for attention

4.1 During transportation, this equipment should be handled with care and not inverted to prevent damage to the product casing and interior. Storage should be moisture-proof and waterproof.

4.2 During installation, it should be noted that there should be a distance of at least 30cm between the equipment and the wall to facilitate heat dissipation and exhaust.

4.3 After positioning the equipment, pay attention to adjusting the height of the furnace legs to ensure that the equipment is level.

4.4 Connect the water pipe as required, use a water softener, and ensure that the outlet of the softener is not higher than the outlet of the equipment, as shown in the following figure:



4.5 The unit of water hardness is: mg/L (Caco3), Please keep the hardness of the boiler inlet water below 50mg/L (Caco3) and replace the water softener resin in a timely manner. Otherwise, damage to the boiler and related accessories caused by scale problems is not covered by the warranty.

4.6 The power supply is 380v/50Hz and must have a reliable grounding.

4.7 Each furnace must have a separate air switch control, as shown in the list below:

Model	MLC-5CJ	MLC-10CJ	
Match the type of air switch	40A or above	80A or above	

4.8 The power supply voltage must match the voltage of this equipment.

4.9 This device is not suitable for household use. This product is a commercial machine and needs to be operated by trained chefs.

4.10 All operations can only be used under the condition of ensuring safety. If any malfunction occurs, it must be repaired immediately.

4.11 Do not shake or tilt during use.

4.12 Modification is not allowed. When disassembling the components of this equipment, the machine must be stopped first and wait for the furnace to cool down before proceeding.

4.13 Do not open the machine casing, as there is a high-voltage circuit inside the product to avoid the possibility of electric shock accidents.

Before cleaning, unplug the plug and cut off the power supply.

4.14 High temperature can cause burns. During work, do not touch the furnace shell

with your body.

4.15 After completing the work, turn off the power.

V、 Operating instructions

5.1 Startup

After the device is powered on, press the power switch. Then rotate the function knob, select the desired function, and then set the time, temperature, and steam. After waiting for the set conditions to be met, the ingredients can be added.

Mode introduction:

5.2 Pure steaming function

After turning on the machine, turn the function knob to the steam power indicator position, and set it to pure steam mode. Then set the steam knob and timing knob, and it will be pure steam mode. Pure baking mode will not work.

5.3 Pure baking mode:

After turning on the machine, turn the function knob to the baking power indicator position, and set it to pure baking mode. Then set the temperature knob and timing knob, and it will be pure baking mode. Pure steaming mode will not work.

5.4 Mixed mode:

After turning on the device, turn the function knob to the mixed power indicator position, and set it to the steaming and baking integrated mode. Then set the temperature knob, steam knob, and timing knob to the mixed mode, and the steaming and baking function can be performed simultaneously.

VI、 Daily inspection

6.1 Regular daily inspections must be conducted. Stop using when experiencing circuit or machine malfunctions.

6.2 Before use, confirm if the machine is tilted? During use, confirm if the machine has any odor, vibration, and if the power is normal?

VII、 Cleaning and maintenance

7.1 It is recommended to clean the stainless steel surface with a clean cloth coated with cleaning agent every day, then wipe it dry, and do not rinse it directly with water.

7.2 If the equipment is not used for a long time, please cut off the power, close the inlet valve, and wipe the stainless steel surface with rust proof oil.

7.3 After finishing work every day, the inner chamber of the furnace should be cleaned. Before cleaning, the temperature of the inner chamber should be lowered to below 70 °C, and large food residues inside the chamber should be cleaned. Automatic cleaning can also be performed

7.4 It is necessary to regularly clean the heating tubes in the furnace, turn off the equipment, cut off the power, remove the left and right baking tray brackets from the furnace, and then remove the rear air guide plate. Then, the heating tubes and air wheels can be seen, and the heating tubes and air wheels can be cleaned. Sharp objects should not be used to scrape them. Clean and reinstall in reverse order according to the above steps.

7.5 Regular cleaning (descaling) of boilers

7.5.1 Due to the impact of scale on the service life of heating pipes and the smoothness of pipelines, it is necessary to regularly (once every three months).

Damage to equipment related accessories caused by failure to regularly remove scale and replace resin is not covered by the warranty.

The available reagents for boiler descaling are: 1 100% vinegar 2 Specialized descaling agent

7.6 Cleaning of Glass: Glass cleaning must be carried out under cooling conditions, and substances or cleaning agents with grinding should not be used.

VIII、 General fault analysis and troubleshooting

Fault phenomenon	Cause analysis	Troubleshooting
Leakage protector tripped	1. Leakage of electrical components	Identify the leakage component, repair or replace it
The heating time is too long	1. Low voltage 2. Power phase loss 3. Some electric heating tubes or control components are damaged	1. Check the power supply 2. Replace the electric heating tube and control components
Not heating up	1. Temperature probe damaged 2. Electric heating tube damaged 3. Relay damaged 4. Circuit damaged	1. Replace the temperature probe 2. Replace the electric heating tube 3. Replace the relay 4. Repair the circuit
The fan is not working	1. Circuit damage 2. Motor damage	1. Repair the circuit 2. Replace the motor

Not spraying steam	<ol style="list-style-type: none"> 1. Damaged solenoid valve 2. Damaged relay 3. Water valve not opened 4. Damaged boiler heating tube 5. Damaged wiring 	<ol style="list-style-type: none"> 1. Replace solenoid valve 2. Replace relay 3. Open water valve 4. Replace electric heating tube 5. Replace electrical accessories
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The above fault items are for reference only. If any faults occur. It should be stopped immediately and professional technicians should be sought for inspection and repair as soon as possible.

Dear customer:

Thank you for choosing the 5CJ series products. With proper use and maintenance, this series of products will exhibit excellent performance. In order to better serve users, the following explanation is made:

1. Any damage caused by quality issues with our parts or the entire machine within six months from the date of purchase will be repaired free of charge by our factory.

2. If the installation, use or damage is caused by transportation collision without following the user manual, our factory is not responsible for free repair, and all responsibilities arising from this shall be borne by the user.

3. Spare parts within the warranty scope: instruments, AC contactors, solenoid valves.

4. Accessories not covered by warranty: light bulbs, glass, insurance.