



**INSTRUCTION
MANUAL**

**“57” & “75” Series
Modular
Deck Ovens**



**MODULAR DECK
OVENS**



“57” & “75” Series

1. General Information:

For Doughmaker Modular Deck Ovens

1.1 Documentation supplied

- Instruction manual
- Spare parts list
- Wiring diagrams
- Control panel instructions

1.2 Contact Details

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1.3 Use of this Manual

Please read carefully the information supplied in this manual before installing, operating or carrying out maintenance on this machine.

This manual must be kept in good condition and stored where it can be easily found when required.

1.4 Intellectual Property Rights

This manual contains copyright information. All rights are reserved. No part of this manual can be reproduced or photocopied without prior written permission of International Bakery Equipment Pty Ltd. Permission to use this documentation has only been given to the customer who this manual has been supplied as part of the machine's equipment and only for the purpose of installation, operation and maintenance of the machine to which the manual refers.

International Bakery Equipment Pty Ltd declares that the information contained herein is in accordance with the technical and safety specifications of the machine to which the manual refers. International Bakery Equipment Pty Ltd will not be held responsible for direct or indirect damage or injury to people or objects resulting from the misuse of this documentation or the machine for which it has been intended.

The manufacturer reserves the right to introduce technical modifications or improvements both to the documentation and to the machines without prior notice. The information contained herein refers in particular to the machine specified in section 1.7 "Machine identification details".

PREMISE

We're invites you to read carefully this manual and follow it thoroughly.

We do not answer of any damage to persons and/or things, caused by a misuse of the machine due to the non-observance of the suggestions contained in this manual.

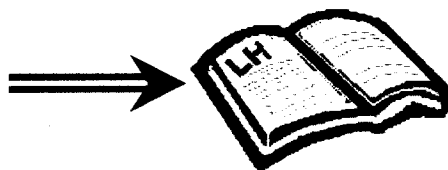
WARRANTY

We're guarantees that the machine has been tested and that the guaranteed warranty is of 12 (twelve) month, excluded all the electrical parts.

To cancel protective parts of the machine, especially to the safety devices, makes the guarantee lapse and consequently does not answer for any damage to persons and/or things due to this pilfering or cancellation.

When delivery, check immediately if the machine has damage during the transport and, in such case inform the forwarder at your earliest convenience; check that the eventual required optional are complete and if this is not the case inform writing within and beyond 3 days.

BEFORE USING THIS MACHINE,
READ CAREFULLY THIS PRESENT
INSTRUCTION MANUAL



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2.0 CONDITIONS

- ✓ Read carefully all the safety precautions.
- ✓ Before starting, familiarize yourself with the operation of the equipment.
- ✓ Successful and safe use of this machine depends on the correct: installation, commissioning, operation and maintenance.
- ✓ This machine works on 415V 3 phases + N + PE, alternating voltage and contains parts with electrical connection.
- ✓ Only personnel with appropriate qualifications should work with this equipment.
- ✓ Installation and preparing of this equipment should only be executed by persons with the right qualifications.
- ✓ This persons must be acquainted with all the warnings and operating procedures described in this manual.

2.1 Safety Precepts

- ◇ Make sure that the location selected for the equipment is safe, protected from moisture and splash and drip-proof.
- ◇ Children and the general public must be prevented from accessing or approaching the equipment.
- ◇ This equipment may only be used for the purpose specified by the manufacturer.
- ◇ Unauthorized modifications and the use of spare parts or accessories that are not sold or recommended by the manufacturer of the equipment are not permitted.
- ◇ Keep this manual within easy reach and give it to all users.

2.2 Definitions

*******QUALIFIED PERSONS*******

For the purpose of this manual:

A qualified person is someone who is familiar with the installation, construction, operation and maintenance of the equipment and with hazards involved.

In addition, the person must be trained and authorized.

*******DANGER*******

For the purpose of this manual:

Danger indicates that loss of life, severe personal injury or substantial property damage will result if proper precautions are not taken.

*******WARNING*******

For the purpose of this manual:

Warning indicates that loss of life, severe personal injury or substantial property damage can result if proper precautions are not taken.

*******CAUTION*******

For the purpose of this manual:

Caution indicates that minor personnel or property damage can result if proper precautions are not taken.

*******NOTE*******

For the purpose of this manual:

Notes merely call attention to information that is especially significant in understanding and operating the machine.

3.0 SAFETY

WARNING !!

All maintenance must be made with the oven disconnected from the power supply and then only by fully trained authorized persons.

WARNING !!

Daily cleaning task must carry out with the oven disconnected from the power supply and by fully trained authorized persons.

- ✓ Make sure all cover panels, and any pipe fittings are securely positioned.
- ✓ Ensure all electrical connections are securely connected.
- ✓ Check oven door handles are not damaged.
- ✓ Do not operate a deck's steaming system with oven door open.
- ✓ Always use oven gloves when loading the oven.
- ✓ Do not store items on top of the oven.
- ✓ Do not store items behind the oven.
- ✓ Beware of hot surfaces.
- ✓ All operators must be fully trained
- ✓ People undergoing training must be under direct supervision
- ✓ The oven should only be used for baking bread, pastries and cakes (for other products please contact your oven supplier)
- ✓ No unauthorized modifications should be made to the oven.
- ✓ Do not direct water spray onto oven when cleaning.

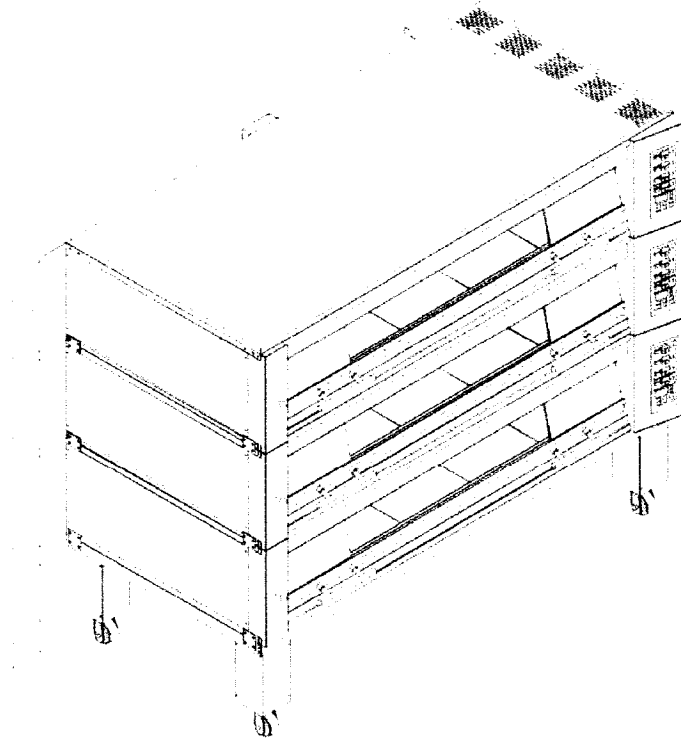
DANGER !!

Bakery staff / Operators are **MUST NOT under any circumstances remove panels / covers to access any part of the oven!**

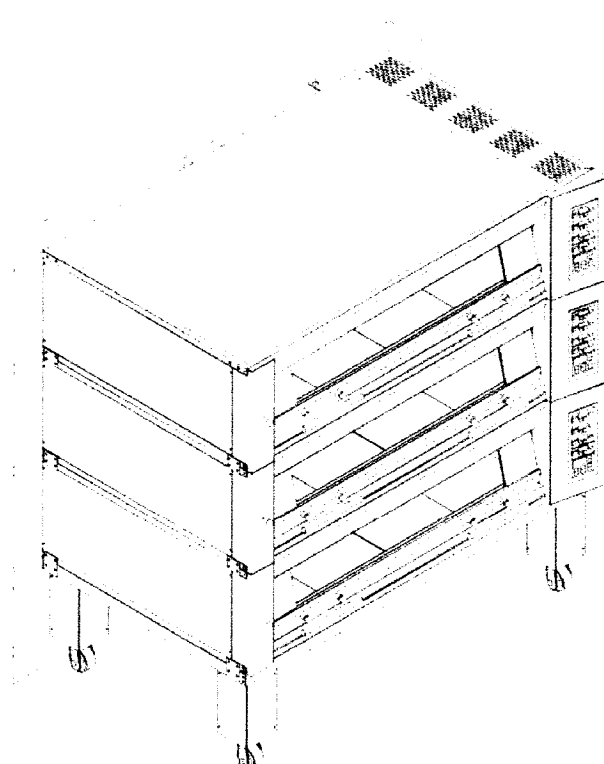
NOTE !!

Bakery person in-charge **MUST carry out the above daily safety checks.**

4.0 SPECIFICATION



SPECIFICATION	MODEL : EO3075C5
Nos Pan / Tray (mm)	
457 x 762	4
460 x 720	4
400 x 600	6
No. of Deck	3
Dimension (W x D x H)	2276 x 1150 x 1882
Baking Area (mm)	1906 x 850 x 362
External Oven	
Front	Stainless Steel
2 sides	Stainless Steel
Back	Zink
Electric Power	415 Vac 3 Phase + PE
Current Ampere per Deck	18.75 A
Total Load per Deck	13.3 kW
Water Pressure (Steam System)	0.2 ~ 0.5 Mpa

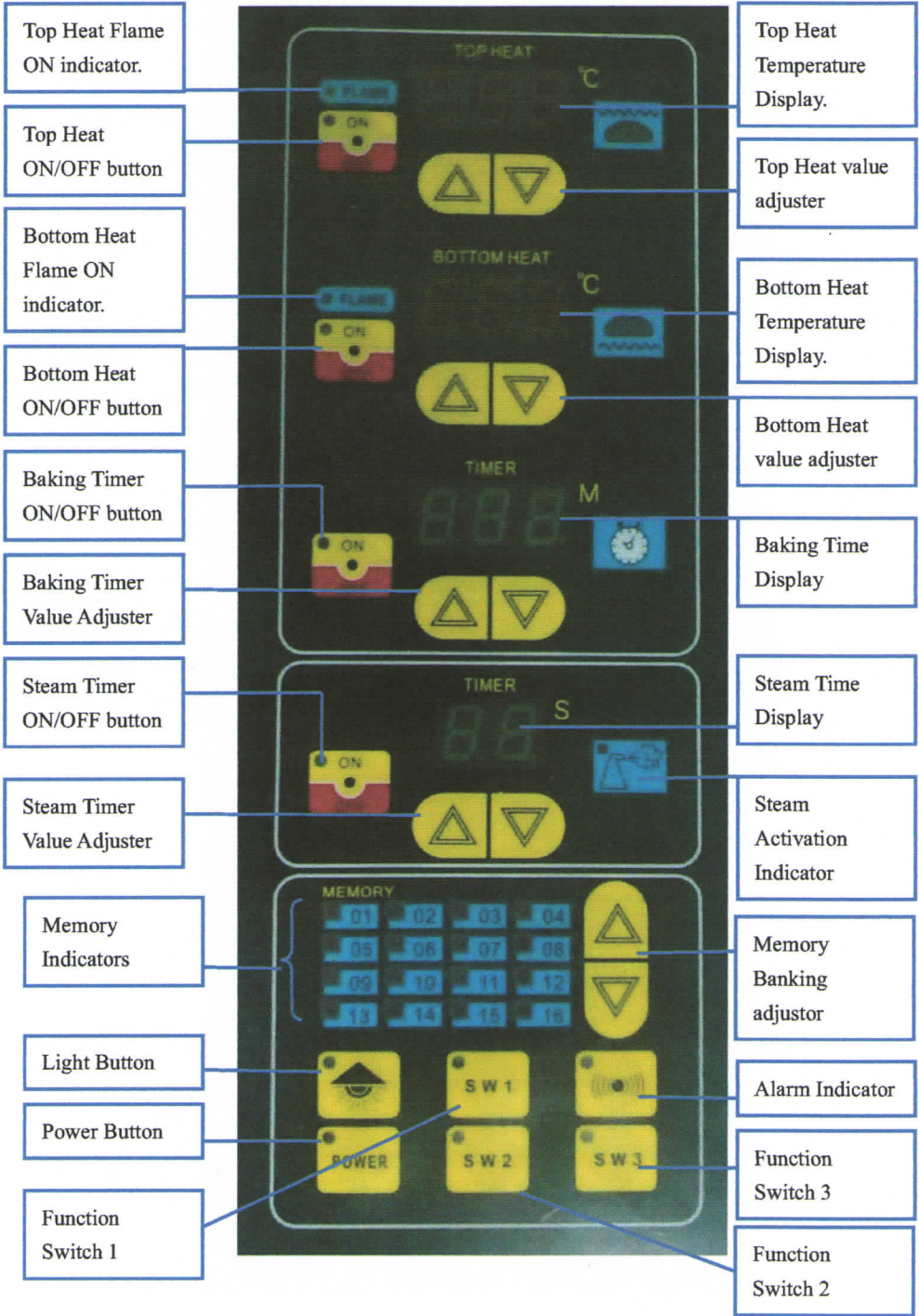


SPECIFICATION	MODEL : EO3057C5
Nos Pan / Tray (mm)	
457 x 762	3
460 x 720	3
400 x 600	4
No. of Deck	3
Dimension (W x D x H)	1813 x 1150 x 1882
Baking Area (mm)	1442 x 850 x 362
External Oven	
Front	Stainless Steel
2 sides	Stainless Steel
Back	Zink
Electric Power	415 Vac 3 Phase + PE
Current Ampere per Deck	16.25 A
Total Load per Deck	11.3 kW
Water Pressure (Steam System)	0.2 ~ 0.5 Mpa

4.1 CHARACTERISTICS AND FEATURES

- ✓ Automatic thermostatic heat control
- ✓ Separate adjustment for top, bottom & front heat
- ✓ Solid stainless steel door for each deck
- ✓ Solid and robust construction with wheels for easy movement
- ✓ Steam system and stone base are optional
- ✓ Energy saving
- ✓ 16 Groups Program
- ✓ Safety device – High Temperature Limiter (If unit reaches 300 deg due to contactor or electrical failure, this device will automatically isolate power to the affected deck. This will ensue no further damage is sustained due high temperatures such as glass breakage, fire,etc.)

5.0 CONTROLLER INSTRUCTION



-
1. Top Heat Flame Indicator:
 - The LED is lit when Top Heat element is heating.
 2. Top Heat ON/OFF Button:
 - Press to switch ON / OFF Top Heat heating output.
 3. Top Heat Temperature Display:
 - To display the actual Top Heat Temperature of the oven and to display the Top Heat setting value during parameter setting.
 4. Top Heat Value Adjuster:
 - Press upward arrow to increase value and downward arrow sign for decrease the value. The Top Heat Value will automatically saved after blinking.
 5. Bottom Heat Flame Indicator:
 - The LED is lit when Bottom Heat elements are heating.
 6. Bottom Heat ON/OFF Button:
 - Press to switch ON/OFF the Bottom Heat heating output.
 7. Bottom Heat Temperature Display:
 - To display the actual Bottom Heat Temperature of the oven and display the Bottom Heat setting value during parameter setting.
 8. Bottom Heat Value Adjuster:
 - Press to increase or decrease the desire temperature for bottom heat.
 9. Steam Timer ON/OFF Button:
 - Press to activate the steam timer and to get steam production. *This button will only function when the Function Switch 1 is ON and Steam Activation Indication is lit.*
 10. Steam Timer Display:
 - To display the steam time parameter and display the elapse value of the steam timer when activated.
 11. Steam Timer Value Adjuster:
 - Press to increase / decrease the timer value. The timer determine the water valve open time.
 12. Baking Timer ON/OFF Button:
-

-
- Press to start count of Baking Timer. When the timer complete count, a sound of buzzer will hear to indicate the completion of the baking.
13. Baking Timer Display:
- Display the parameter setting of the Baking Timer and to display the elapse value of the timer when activated.
14. Baking Timer Value Adjuster:
- Use to increase or decrease the time needed for the baking process.
15. Memory Indicator:
- To indicate which memory is used for the current baking parameter.
16. Memory Banking Adjustor:
- Press to switch over the 16 groups of memory.
17. Light Button:
- Press to turn ON / OFF the light.
18. Power Button:
- Press to switch ON / OFF the controller. *Power off the oven by this button does not isolate the electrical power supply.*
19. Function Switch 1:
- Function Switch 1 is assigned to Steam Activation switch. To make the steam production available, Function Switch 1 must be turns ON.
20. Function Switch 2:
- This switch is reserved. Have no any function for the controller currently.
21. Function Switch 3:
- This switch is reserved. Have no any function for the controller currently.
22. Alarm Indicator:
- The Alarm Indicator is blinking whenever error happened. Press this button to off the buzzer or reset the error. *Please ensure the root cause of the error before reset the alarm.*

NOTE
FOR MORE DETAILS OF THE CONTROLLER, PLEASE REFER TO
THE INSTRUCTION MANUAL *TOC-300*.

NOTE

ONLY AUTHORIZED PERSON IS ALLOW TO ADJUST / CHANGE THIS INTERNAL SETTING. IMPROPER SETTING MAY EFFECT OVEN'S PERFORMANCE !

In power "OFF" status, please press the button continuous: Light---it will show "OFF."---TOP(up)---bottom(down)---light---set factory parameters---light---return to power off status.

Use the up/down button to alter the factory parameters.

1. Set the heating buffering: range(00-99)C.
 - a) Use the top(up/down) button to adjust the top heating buffering.
✓ *Setting = 12*
 - b) Use the bottom(up/down) button to adjust the bottom heating buffering.
✓ *Setting = 8*
2. Set the upper limited deviation: original value 0 HT, range(00-99)C
 - a) Use the top(up/down) button to adjust the upper limited deviation
 - b) Use the bottom(up/down) button to adjust the upper limited deviation
3. Set the thermocouple modification value: original value:00 rt range(-50----+50)C
 - a) Use the top(up/down) button to adjust the top probe modification
✓ *Setting = -40C*
 - b) Use the bottom(up/down) button to adjust the bottom probe modification
✓ *Setting = -10C*
4. Steam function, original value(1 Fun SM), range(0 or 1)
 - a) Use top(up/down) to choose the steam function(0: disable, 1: enable)
✓ *Setting = 1*
5. Damper timer, original value 0 , range(0-9)m
 - a) Use top(up/down) to adjust the damper timer. 0 inch the damper, (1-9M)
✓ *Setting = 0*
6. Set light timer, original value(0.0 TIM LI) range(00-9.9)M
 - a) Use top(up/down) to adjust the light time.
✓ *Setting = 0*
7. Temperature locking value, original value(00 TLock) range (00-99)C
 - a) Use top(up/down) to adjust temperature locking value.(0: disable)
✓ *Setting = 0*

All the value only can be saved after the data flashing is over.

In power off status, press the button continuously to initialize the factory parameters

Light---"OFF."---TOP(up)---Bottom(down)---bottom(up)---top(down)---Light----initialed the setting.

6.0 ISOLATION

A wall isolator rated for the specific model of oven installed must be available in order to completely isolate the oven. (Isolation can be fitted to the oven upon customer request).

WARNING !!
THE "POWER OFF" BUTTON ON THE CONTROLLER OF THE OVEN DOES NOT ISOLATE THE POWER SUPPLY!

7.0 DAILY CLEANING

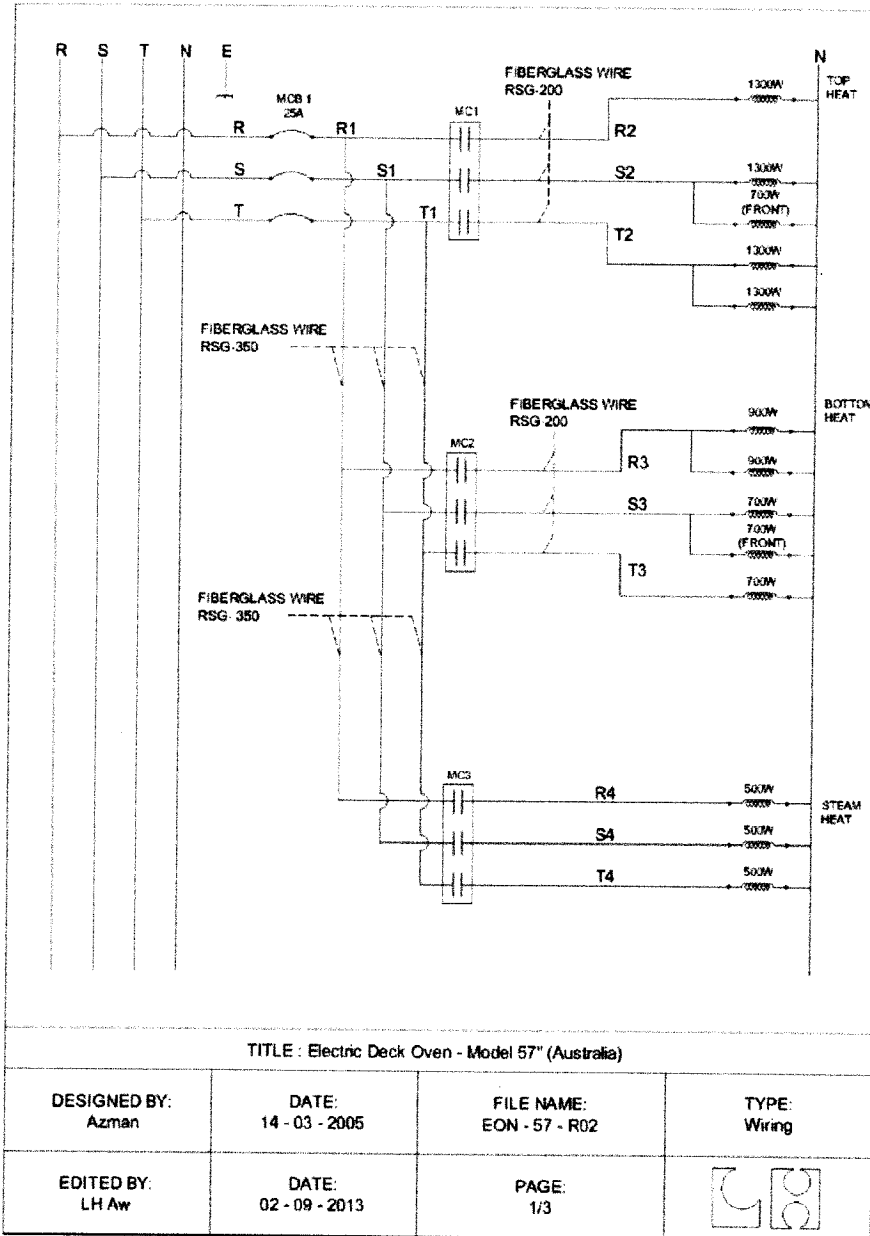
DANGER!!!
DISCONNECT THE OVEN FROM THE MAIN POWER SUPPLY BEFORE CLEANING IS CARRY OUT!

- ✓ Sweep any debris out of oven after it has been allowed to cool.
- ✓ Use a vacuum cleaner with metal attachments which able to take heat if available.
- ✓ Brush down and wipe oven front, back and sides with a damp cloth.
- ✓ Spot clean with a damp cloth, which has been soaked in a solution of mild detergent, and hot water, paying particular attention to ensure excess water is not applied around the area of the electrical panels.

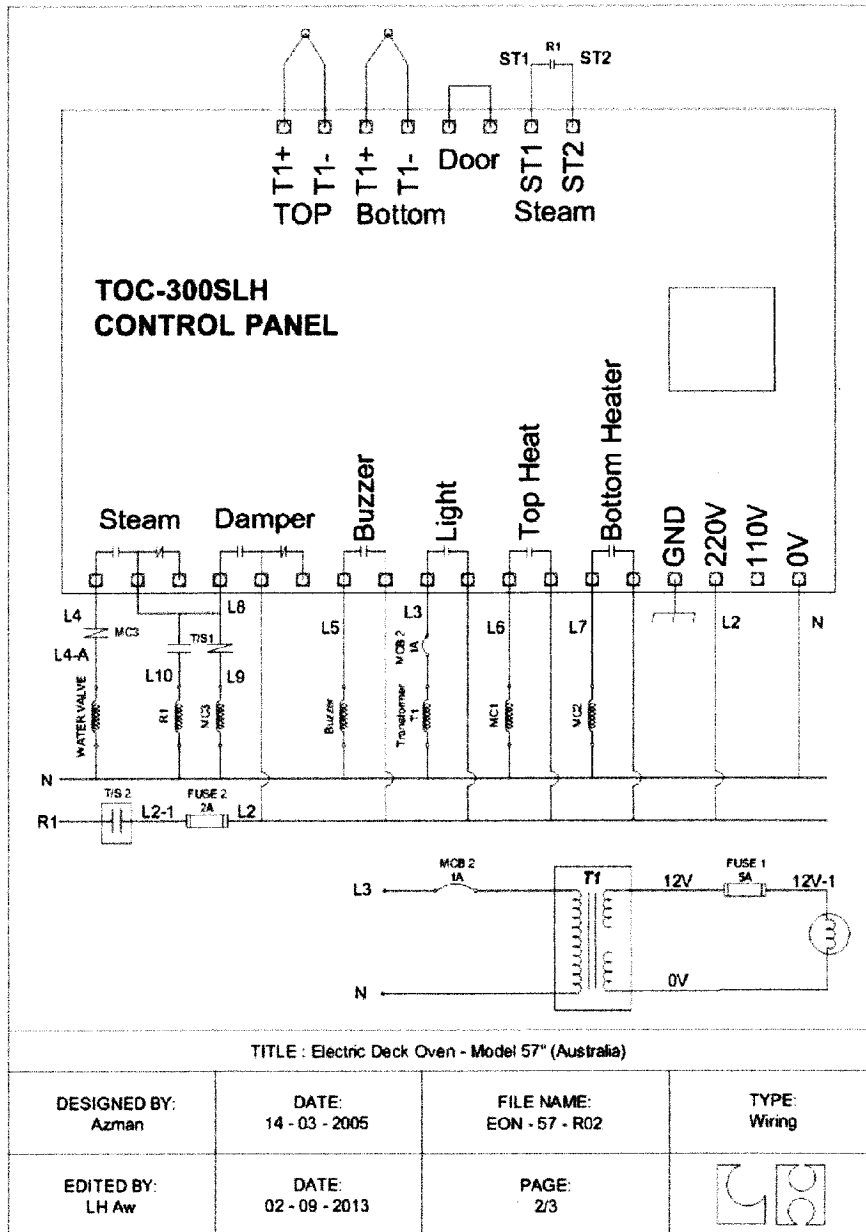
DANGER!!!
DO NOT SPRAY WATER DIRECTLY ONTO THE OVEN!!!

8.0 ELECTRICAL DIAGRAM

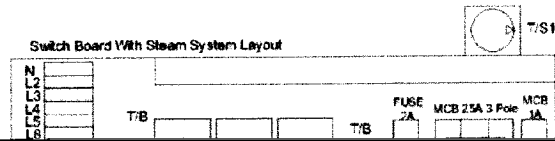
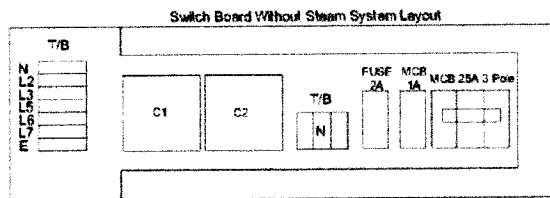
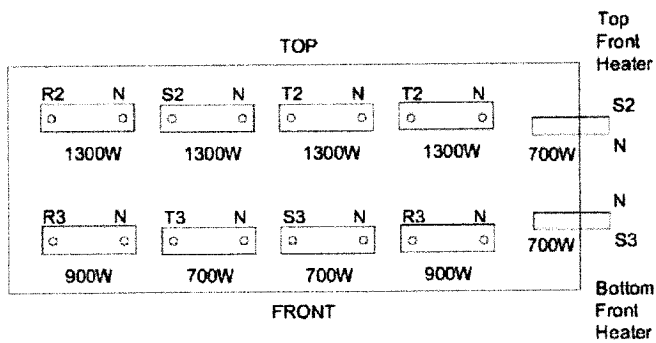
"57: Series (3 Tray wide)



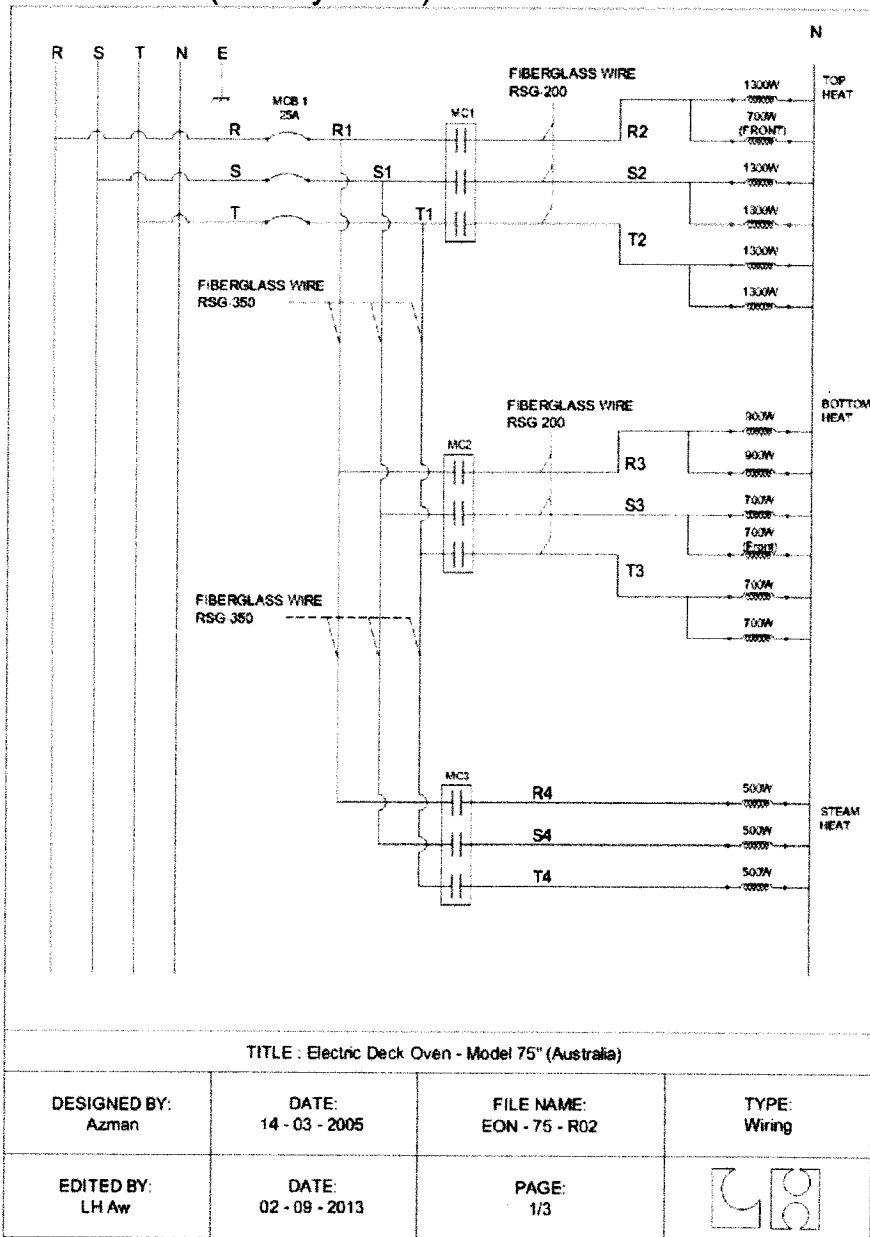
Electrical Diagram 1



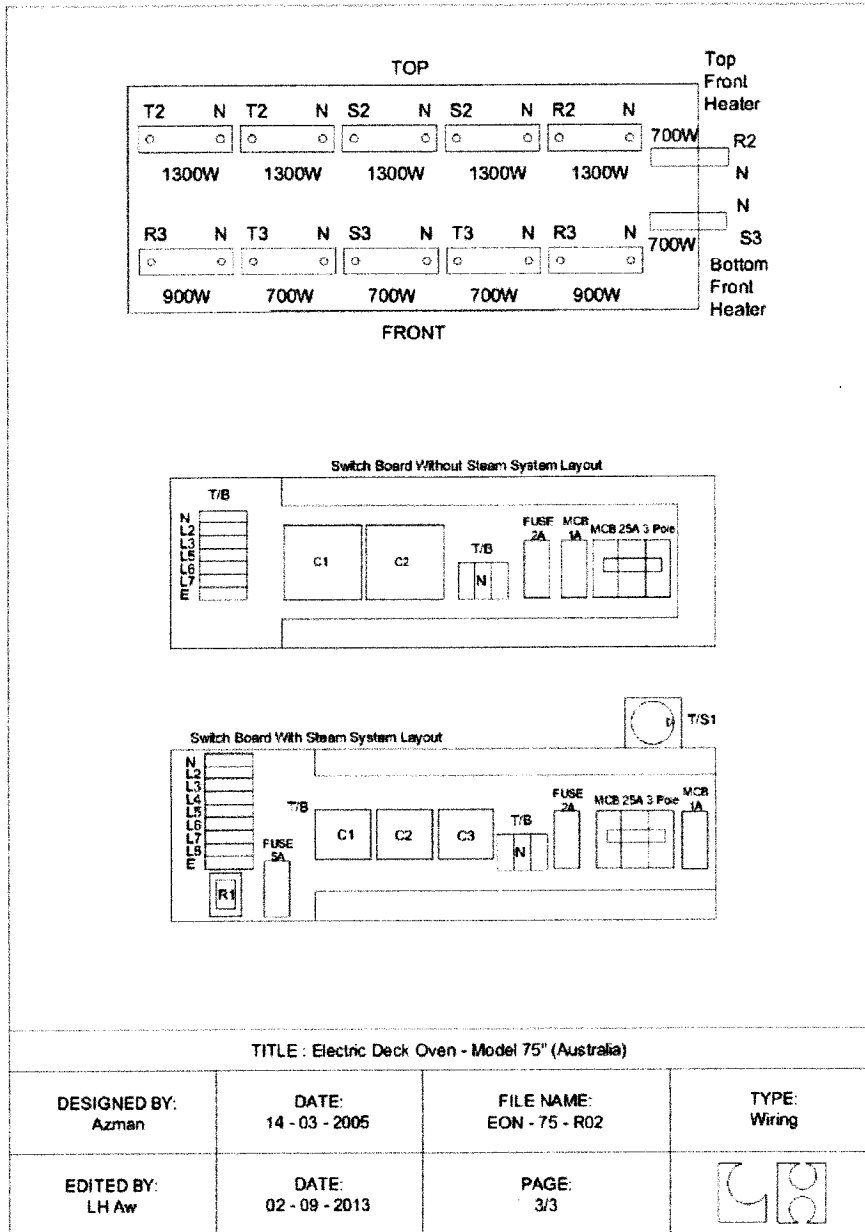
Electrical Diagram 2



"75" Series (4 Tray wide)



Electrical Diagram 4



Electrical Diagram 6

Oven Current / Ampacity

Power supply : 3 Phase 415V AC, 50Hz

Line Voltage : 240V AC, 50Hz

57 SERIES OVEN

	R	S	T
TOP	1300 W	1300 W 700 W	1300 W 1300 W
BOTTOM	900 W 900 W	700 W 700 W	700 W
STEAM	500 W	500 W	500 W