

EUROMAT B4 / B8 EM



Operating manual

Assembly
Commissioning
Operation
Cleaning

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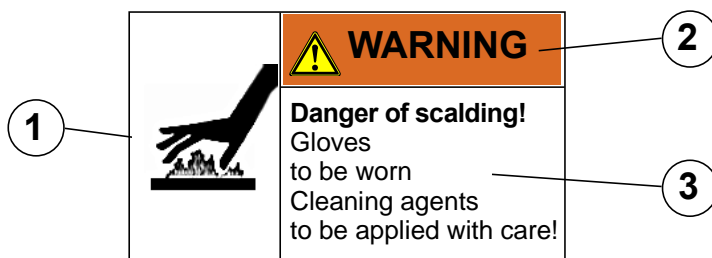
1 About the operating manual

This operating manual introduces you to the intended and safe operation of the EUROMAT. The operating manual contains important instructions on operating the EUROMAT safely, professionally and economically. Compliance with these instructions will help:

- Avoid dangers,
- Optimize and accelerate work processes,
- Avoid repair costs and downtimes,
- Increase reliability and service life of the EUROMAT.

1.1 Safety symbols

The safety symbols used in the operating manual have been put together in accordance with ISO 3864-2. They are identified as follows:



Position	Designation	Function
1	Safety symbol	Visual representation of the danger with safety symbols according to BGV A8
2	Alert level	Classification of the danger
3	Text	Type of danger and consequences and / or measures

1.1.1 Meaning of alert levels

The alert level shows the severity and probability of injury and is subdivided into four categories:

Danger

Indicates an exceptionally dangerous situation where non-compliance can lead to death or severe (irreversible) injuries. This symbol is limited to extreme situations.

Warning

Indicates a potentially dangerous situation where non-compliance can lead to death or severe (irreversible) injuries.

Caution

Indicates a dangerous situation where non-compliance can lead to less severe (reversible) injuries.

Caution without safety symbol

Warns against material damage or improper usage.

safety instructions

1.2 General symbols

The following symbols are also used in the operating manual:



Information

Indicates particular information and tips.



Drinking water

Use drinking water (according to drinking water ordinance).

1.3 Abbreviations

The following abbreviations are also used in the operating manual:

OM = Operating Manual

1.4 Warranty

For warranty conditions, please refer to the General Terms of Business.

In order to be able to process a warranty claim as quickly as possible, proceed as follows:

1. Inform us of the exact name of the oven.
=> You will find the oven name on the type plate (attached to the left- or right-hand side).
2. Inform us of the serial number of the oven.
=> You will find the serial number on the front of the oven when the oven door is open (above left or below right).
3. Please inform us of your complaint.
4. Please clean the oven before the warranty case is resolved.

2 Safety instructions

2.1 General

The essential safety instructions are summarized in this chapter.

This chapter must be read and understood by all persons who come into contact with the EUROMAT.

The following safety instructions must be understood as a supplement to the pre-existing applicable national accident prevention guidelines and laws.

Existing accident prevention guidelines and laws must be adhered to in any case.

All appliances must always be assembled while complying with the current safety regulations applicable on location.

2.1.1 Obligation of the customer

The customer is obliged only to allow persons to work with the convection oven who are acquainted with the fundamental instructions regarding work safety and accident prevention and who are instructed in handling the convection oven.

Persons must be at least 16 years of age.

Persons under 18 years may only work with the convection oven under supervision.

2.1.2 Obligation of the staff

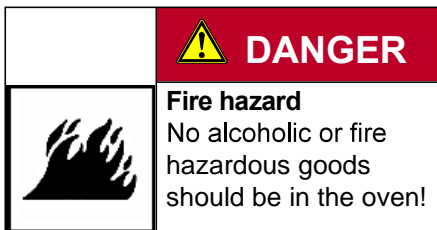
All persons who work with the convection oven are obliged to have completely read and understood the operation manual before commencing work.

The persons confirm this by their signature.

2.2 Intended use

The convection oven EUROMAT B4 / B8 is exclusively suited for baking and roasting conventional bakeable goods and roast foods. Any other usage extending beyond this is not regarded as intended usage. WIESHEU GmbH is not liable for damages resulting from such unintended use.

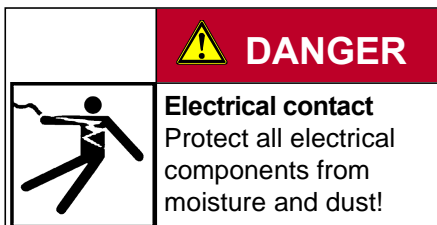
The oven is not to be used in commercial culinary.



Never heat alcoholic or combustible goods in the convection oven!



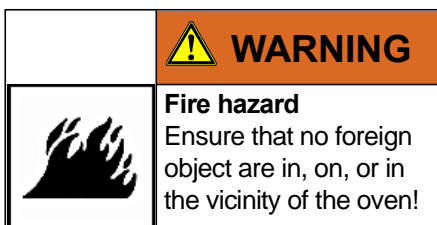
Never heat explosive goods in the convection oven!



Protect all electrical assemblies against moisture and dust!

Do not use the convection oven in moist or humid conditions.

Do not subject the convection oven to rain.



Do not store items or foreign objects in, on or near the convection oven.

safety instructions



Only use the convection oven in technically perfect condition. Check the convection oven for any damage before all work (cleaning, servicing, filling, etc.). All parts must be correctly assembled and fulfill all conditions to ensure perfect operation of the convection oven.

If damages are identified, pull out the mains plug, mark the damage clearly and set up a notice - „Defective oven - do not switch on“.

Have the damage repaired professionally.

Servicing and maintenance work may only be carried out by experts commissioned by WIESHEU GmbH under adherence of all safety precautions.

All safety covers must be assembled and re-assembled after each session of servicing and maintenance work. Safety limit switches must not be bypassed
 No changes, attachments or conversions may be undertaken without authorisation from the manufacturer.

The convection oven must be checked once a year by a competent person to ensure work safety and reliability. The customer must arrange the inspection.



In order to implement safety inspections regularly, we recommend you agree a service contract which will be carried out by WIESHEU GmbH service partners.

2.3 Liability

The customer and operating personnel are obliged to observe the instructions in the operating manual.

The general and regional accident prevention guidelines from the responsible trade association must be complied with.

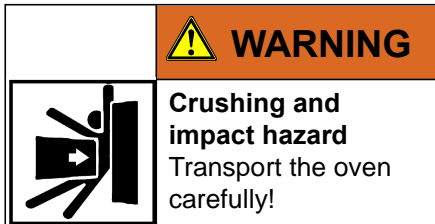
WIESHEU GmbH assumes no liability for damage which occurs as a result of wrong or negligent operation, baking or roasting with wrong operating parameters, servicing or maintenance or non-intended use. This also applies to changes, attachments and conversions to the convection oven. Any factory guarantee will thus become null and void.

Only use spare parts approved by the manufacturer. WIESHEU GmbH assumes no liability for damage which results from non-approved spare parts.

2.4 Dangers of injury / residual risks

This convection oven has been produced by the manufacturer according to the latest standard of technology. All convection ovens that leave the factory have been subjected to thorough testing.

Nevertheless, if the oven is used improperly, dangers can arise that cause danger to life and limb of the user or a third party or that impair the condition of the convection oven or other tangible assets.



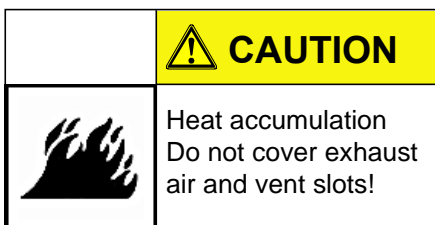
Lift the convection oven carefully during transport!

The convection oven must stand on a horizontal, secure, non-tilting base which can withstand the weight of the oven.



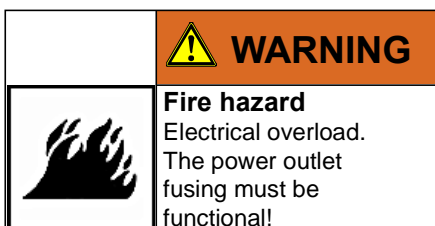
Do not stand under or reach under raised, suspended loads!

2.4.2 Fire hazard

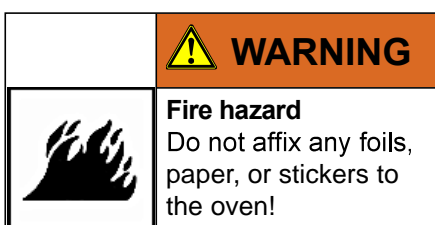


To prevent heat accumulation, place the convection oven at least 20 mm away from the wall.

The air vents on the sides and on the back must not be covered.



There is a danger of fire if the convection oven overloads electrically. The electrical fuse protection of the plug socket must be ensured.

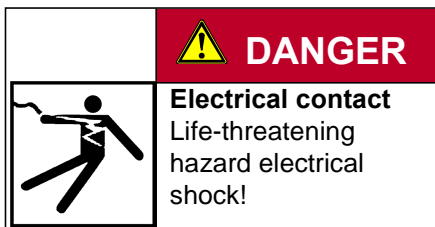


Do not attach foil, paper, stickers etc. to the convection oven.

Remove all protective sheeting from the oven before initial commissioning.

safety instructions

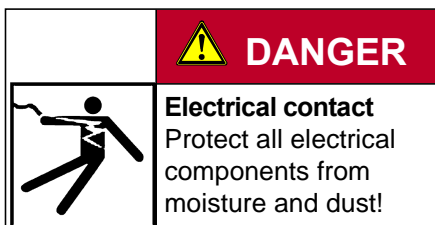
2.4.3 Danger from contact with electrics



Connection of electrics and any work on the convection oven's electrical equipment may only be carried out by an electrician trained for this particular product according to electrical industry regulations.

Before any work on the electrical equipment, turn the main switch to „OFF“ and remove the mains plug. After pulling out the mains plug, the electrical components still carry voltage. Before work and before switching on again, wait at least 2 minutes until all components have completely discharged.

The mains plug must also be accessible after installation of the convection oven in order to guarantee quick disconnection from the mains at all times. If this is not possible, a facility (main switch) must be attached by the customer which enables disconnection from the mains.



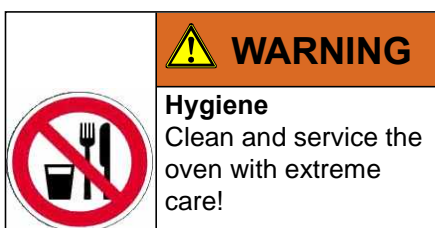
Protect all electrical assemblies against wet, moisture and dust. Important functions, e.g. safety circuits can fail and lead to persons being harmed and appliance parts being damaged.

2.4.4 Danger on removal of foods



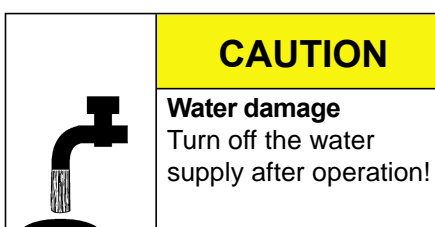
The water supply for the convection oven must be of drinking water quality (according to drinking water ordinance) and may not be above 50 °C.

Different filters and a water treatment unit can be integrated into the circuit to improve water quality.





Maintain and clean the convection oven with great care. Hygienically perfect products can only be prepared with clean ovens.

2.4.5 Water damage





The water tap installed by the customer near the oven may only be turned on if the convection oven is running and must be closed again afterwards. The flow pressure of the water may not exceed the pressure stated on the safety sticker. If necessary, a pressure regulator must be installed by the customer.

2.4.6 Danger of burns



	 WARNING
	Risk of burns Use caution when the oven is heated, hot steam is generated !

Hot steam exits through the exhaust connection on the reverse of the oven. Adjust the convection oven in such a way that no personal injury or material damage can occur as a result of exiting steam.



Lock off the customer water supply immediately if the solenoid valve is defective or if the steam valve is permanently interconnected. Any other use is prohibited as there is a risk of burns from hot steam.

	 WARNING
	Risk of burns Do not place liquids above eye-level in the oven!

In order prevent scalding from heated liquids, do not push any container with liquid or with a food that liquifies on heating into the convection oven above eye level.

	 WARNING
	Risk of burns Wear gloves, open oven door carefully!

In spite of safety technology, hot steam and heat exits on opening the oven door which makes the frame and the glass of the oven door hot. Put on heat resistant gloves and open the oven door carefully.

	 WARNING
	Risk of burns Wear gloves, remove or insert trays with care!

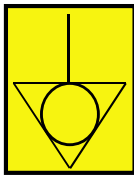
The inside of the oven is hot. There is a danger of burns from hot surfaces! Use heat resistant gloves or pot-holders for loading and removing baked products. Proceed very carefully and avoid touching the hot surfaces.

Only push the loaded trays in if the hanging racks have been hung correctly.

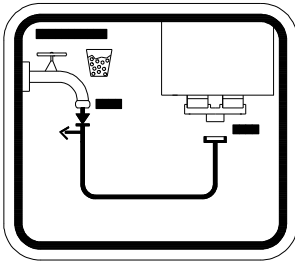
Allow the convection oven to cool down before any servicing work and cleaning.

Do not rectify damage yourself, instead get in touch with a WIESHEU GmbH service partner.

2.5 Stickers



Equipotential bonding conforming to IEC 417-5021-a
Equipotential bonding must be fitted to the position marked with this sticker (screw)



Water connection
of 150 - 600 kPa

DO NOT INSTALL CLOSER THAN 4 INCHES TO A BACK WALL, SIDE WALL, A WARMING SURFACE, ETC.!

Do not install the appliance closer than 4 INCHES to a back or side wall or hot surfaces.

This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.

Only open the system according to local regulations and conditions.

DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND!

Do not connect the appliance to voltages over 150V (phase against neutral or protective conductor).

USE COPPER WIRE ONLY FOR POWER-SUPPLY CONNECTIONS

Only use copper wire for connecting the appliance.

CAUTION!
DISCONNECT ALL
POWER SUPPLIES BE-
FORE SERVICING!

ATTENTION!
Disconnect the appliance from the mains before carrying out any servicing work.

CAUTION!
HOT!

Caution! Hot surfaces!

MAX.
12V / 20 W

Only use light bulbs with max.
12V / 20W.



Caution! Hot surfaces!

MAX.
208V / 60 Hz
350W

Only connect consumer loads of max
max. 208V / 60Hz 350W to this socket.
Preferably extractor hoods and steam condensers.

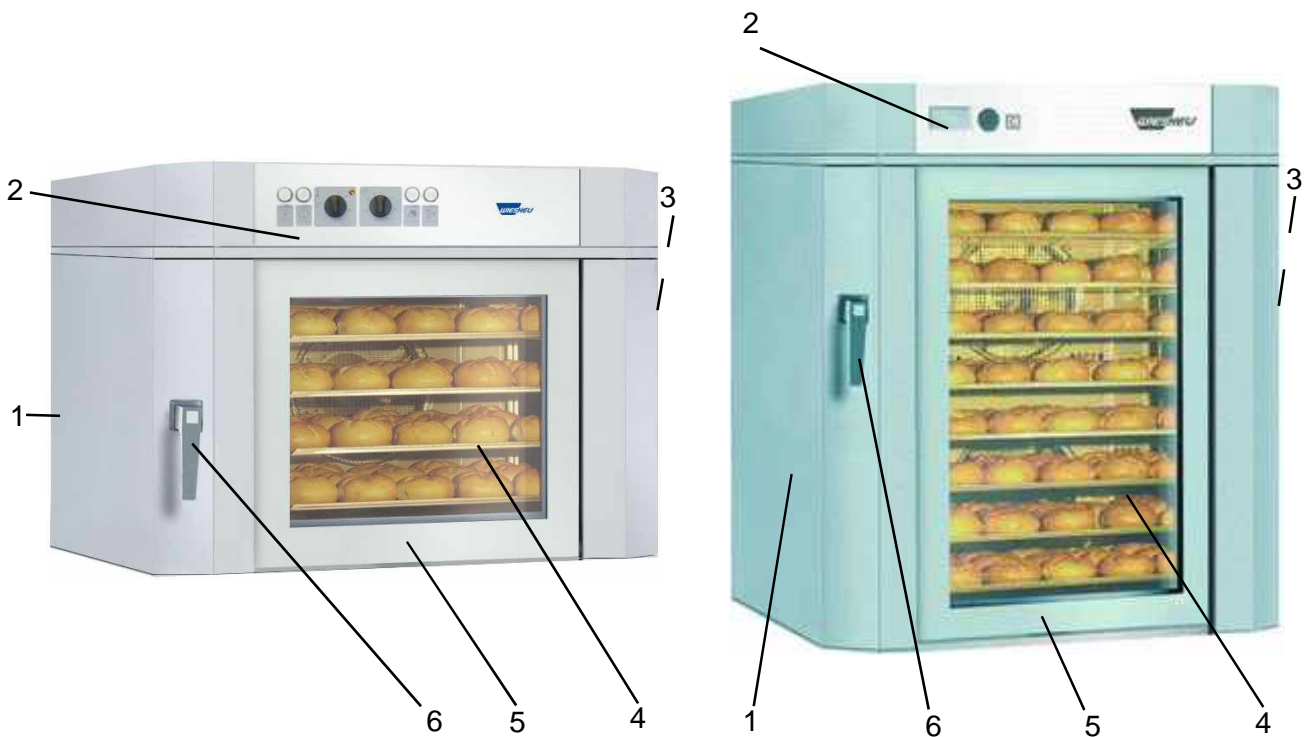
Technical description

3 Technical description

In this chapter, you will find a description of the components and assemblies of the convection oven, and details on how they work. Please note that optional auxiliary facilities (options) are also described.

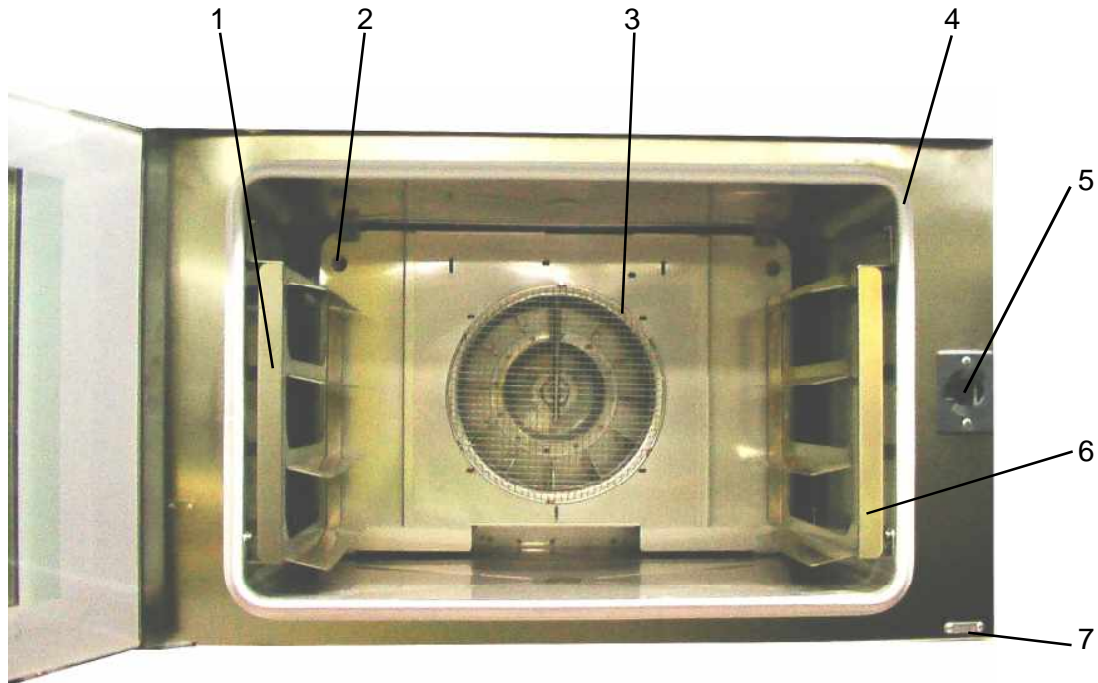
3.1 Overview

In the following, you will find an overview of the most important components of the EUROMAT.



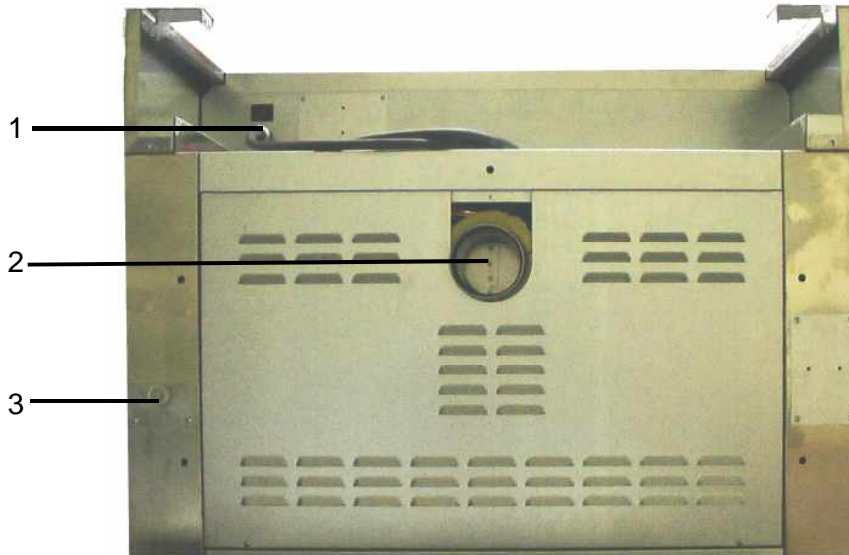
EUROMAT front and back view

Position	Designation
1	Convection oven
2	Operating controls (described in a separate operating manual)
3	Type plate (concealed on the side)
4	Inside of the oven
5	Oven door
6	Door handle



Inside of the oven with the oven door open

Position	Designation
1	Hanging racks on left
2	Temperature sensor
3	Fan cover
4	Oven door seal
5	Door lock
6	Hanging racks on right
7	Serial number (oven door opening with left-hand hinge: below right)



Back of the convection oven

Position	Designation
1	Electrical connection
2	Exhaust connection
3	Water connection 3/4" steam

3.2 Delivery condition

The EUROMAT is delivered complete, piped and ready for connection.

3.3 Technical data for the EUROMAT EM Baking Oven

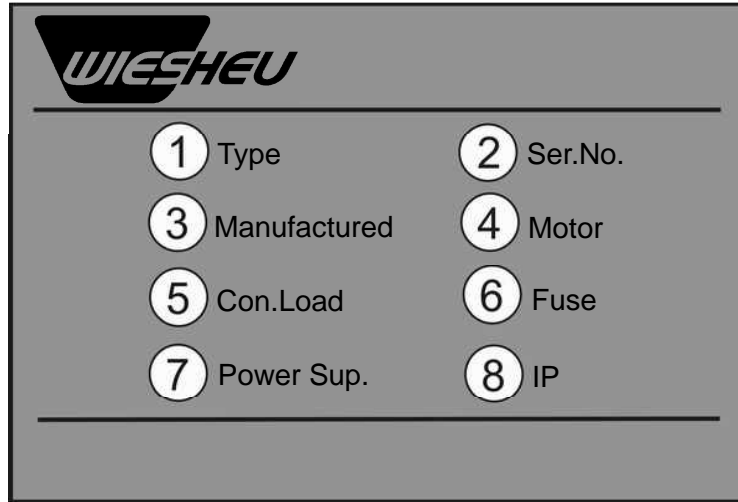
Appliance name	EUROMAT-B4-EM
Appliance material	Stainless steel
Dimensions W/D/H [mm] [inch]	930 x 825 x 745 37" x 35" x 29"
Weight [kg]	100
Door	Glass door, double-glazed
Number of shelves/ tray size [mm] [inch]	4 / 5 600 x 400 18" x 26"
Controls	MAN / IS
Exhaust Ø [mm]	80
Mains type Use earth leakage circuit breaker	208 - 240 V three-phase 60 Hz field wired by electrician
Fuse [A]	3 x 30
circuit breaker (A)	30
max. current (A)	19 - 21.7
Connected load [kW]	6.8 - 9.0
heat (kW)	6.5 - 8.7
Motor [kW]	0.16
Water connection	3/4"
Water drain ø (mm)	-
Temperature range [°C / °F]	30 - 250 / 86 - 482
Workplace related sound emission value measured according to DIN 45635 directly in front of the appli- cance during typical operation [dB (A)]	57
Maximum ambient temperature [°C / °F]	40 / 104

3.3 Technical data for the EUROMAT EM Baking Oven

Appliance name	EUROMAT-B8-EM
Appliance material	Stainless steel
Dimensions W/D/H [mm] [inch]	930 x 825 x 1145 37" x 35" x 45"
Weight [kg]	160
Door	Glass door, double-glazed
Number of shelves/ tray size [mm] [inch]	8 / 10 600 x 400 18" x 26"
Controls	MAN / IS
Exhaust Ø [mm]	80
Mains type Use earth leakage circuit breaker	208 - 240 V three-phase 60 Hz field wired by electrician
Fuse [A]	3 x 50
circuit breaker (A)	50
max. current (A)	28.5 - 32.5
Connected load [kW]	10.2 - 13.5
heat (kW)	9.8 - 13.1
Motor [kW]	2 x 0.16
Water connection	3/4"
Water drain ø (mm)	-
Temperature range [°C / °F]	30 - 250 / 86 - 482
Workplace related sound emission value measured according to DIN 45635 directly in front of the appliance during typical opera- tion [dB (A)]	57
Maximum ambient temperature [°C / °F]	40 / 104

3.5 Type plate

You will find the most important information about the EUROMAT on the type plate.



Pos.	Designation
1	Type
2	Serial Number
3	Manufacturing Date
4	Motor (A)
5	Connected Load (A)
6	Fuse (A)
7	Power Supply (kW)
8	Protection class

Transport, set-up and connection

4 Transport, set-up and connection

In this chapter you will find the information required for safe transport of the convection oven, as well as assembly and connection of the convection oven.

4.1 Unpacking the convection oven

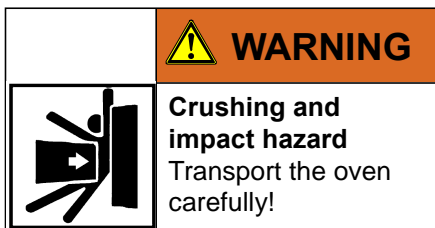
The convection oven is packed onto a pallet in the factory. Unpack the convection oven and dispose of the packing material in an environmentally friendly way.

4.2 Transporting the convection oven

The convection oven has no suspension points.

Use a forklift truck to lift the convection oven.

- Wrap the fork tips in a soft material.
- Approach the forklift truck from behind and drive the fork under the EUROMAT.



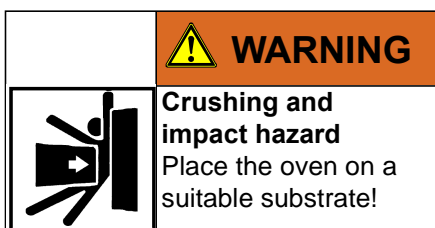
Lift the convection oven carefully during transport!



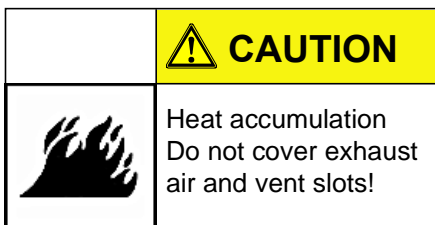
Do not stand or allow anyone to stand under or reach beneath a raised, suspended load!

4.3 Location

In order to guarantee correct function, the convection oven must be assembled in a dry, frostproof room.



The convection oven must stand on a horizontal, secure, non-tilting base which can withstand the weight of the oven.

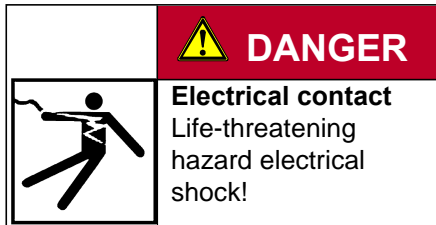


To prevent heat accumulation, place the convection oven at least 20 mm away from the wall. The air vents on the sides and on the back must not be covered.

For servicing purposes, the convection oven must be pushed 1 metre away from the wall. Therefore, ensure there is sufficient clear space around the convection oven.

4.4 Electrical connection

The requisite mains voltage is 208V at 60 Hz depending on the model. Please refer to the electrical connection values on the type plate or in the „Technical Specifications“ chapter of this operating manual.



Electrical connection of the convection oven may only be carried out by an electrician according to electrical industry rules.

Electrical fuse protection of the plug socket must be ensured with a fault-circuit current-breaker.

Observe guidelines from the VDE and the local power companies.

Use a separate fuse protected supply cable for each oven. The cross sections of the connection lines are oriented on the power consumption and the local conditions.

In order to exclude mains fluctuations and undervoltages, the supply impedance should not fall below 50mΩ. Your regional energy supplier will provide you with more information on this topic.

The mains plug must also be accessible after installation of the convection oven in order to guarantee quick disconnection from the mains at all times.

If this is not possible, then a device (main switch) must be attached to facilitate disconnection from the mains.

The connecting terminals for the convection oven are located on the back of the convection oven on the right side of the frame.



4.5 Water connection

The water supply for the convection oven must be of drinking water quality (according to drinking water ordinance) and may not be above 50 °C.

The water supply line must have a water tap at the assembly location of the oven. Water supply line and tap must be provided by the customer.

The water supply hose must be a foodstuff compatible pressure hose 1/2" with a 3/4" screw connection, tested according to DIN - DVGW (available from WIESHEU GmbH).

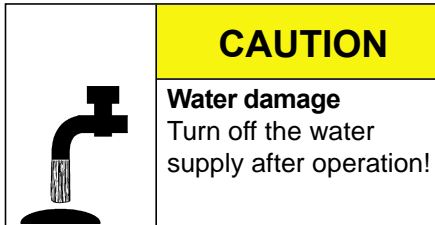
The connection must be flexible so the convection oven can be shifted 1 metre away from the wall for servicing.

The dirt filter must be cleaned and installed at the water connection point on the back of the convection oven.

A tap with pipe aerator and backflow preventer, tested according to DIN - DVGW, must be used for the water connection.

Transport, set-up and connection

4.5 Water connection



In order to avoid water damage, the stopcock may only be opened when the oven is running and must be closed again afterwards.

Connect the water supply hose at the water connection on the back of the convection oven and to the water supply line.

Water softening

Water softening is recommended with water that has a very strong lime content (without chloride contamination). The water hardness after the water treatment unit may be at most 6 dH.

Systems with H⁺ ion exchangers (such as is usual with dishwashers) are prohibited. These systems lead to sodium deposits and to common salt related delay in boiling.

Fine filters

We recommend a fine filter with a fineness of 5 - 15 µm for impurities in the water due to sand, iron particles or suspended solids.

Activated charcoal filter

An activated charcoal filter has to be installed upstream in the event of strong chlorination Cl₂ of the water over 0.2 mg/l (corresponds to ppm) (information from your water supplier).

Reverse osmosis unit

Only if chloride concentrations Cl are above 150 mg/l (corresponds to ppm, information from water supply) must a reverse osmosis unit be provided due to the risk of corrosion
 - also, observe the minimum / guide value of 100 µS/cm.

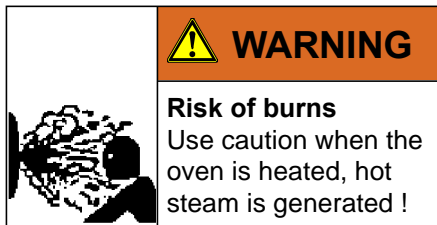
The following water flow rate has to be observed when choosing a filter:

- Average water consumption
- Max. flow quantity (determined by the size of the filter connection diameter).

The recommendations are supplemented on the basis of test results.



Filters can be purchased from WIESHEU GmbH and service partners.

4.6 Exhaust connection

The exhaust air occurring during the baking or roasting process escapes through the exhaust connection on the convection oven. The following points must be observed when connecting the exhaust:

In order to avoid malfunctions on the oven, the exhaust air must be directed up away from the rear area of the oven.

The exhaust air should not come close to the area of the side air vents !

If several ovens are being used simultaneously, the exhaust pipes may be connected with each other for baking related reasons.

The exhaust steam from each oven must be individually conducted upwards.

The diameter of the exhaust pipe must be 50 or 80 mm.

With the 50 mm dimension, the maximum pipe length of the steam line should not exceed 3 m.

With the 80 mm dimension, the maximum pipe length of the steam line should not exceed 5 m.

It must be ensured that the exhaust air can be vented without any obstruction (no narrowing of the cross section).

The exhaust pipes must be heat resistant (up to 150 °C), steam, corrosion, acid and alkaline resistant and able to withstand a pressure of 10 mbar.

In order for the condensate water to drain off, the exhaust line must be laid with a rising incline (not horizontally).

If exhaust air is vented to the outside at the customer's premises, or if it is directed into an available conduit, then a flexible hose (not included in the scope of delivery) must be used.

When using an exhaust fan it has to be ensured that the convection oven experiences no overpressure.

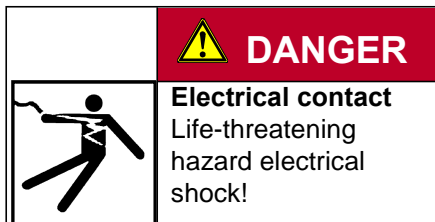
Commissioning

5 Commissioning

Each time the convection oven is used, the customer assumes full responsibility for the safety of any persons nearby.

Before commissioning, the user must

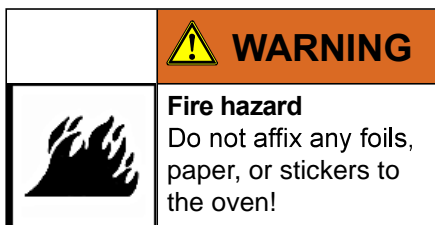
- have read and understood the operating manual (in particular the chapter on safety instructions).
- meet the correct measures in an emergency and be able to switch off and secure the convection oven.



Protect all electrical assemblies against moisture and dust!

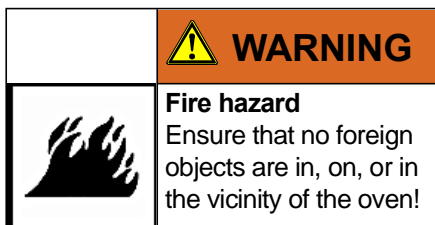
Do not use the convection oven in moist or humid conditions.

Do not subject the convection oven to rain.

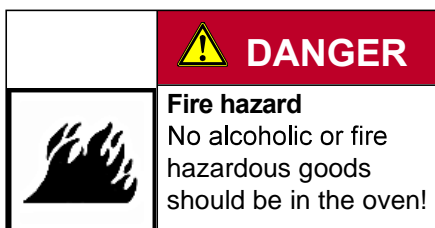


Do not attach foil, paper, stickers etc. to the convection oven!

Before initial commissioning, remove all protective sheeting from the convection oven.



Do not store items or foreign objects in, on or near the convection oven!



Never heat alcoholic or combustible goods in the convection oven!



Never heat explosive goods in the convection oven!



Never heat or warm up live creatures!

Ensure that when the ambient temperatures are lower than 5 °C the inside of the oven is heated to room temperature before starting.

Heat the convection oven with inserted trays for approx. 30 minutes to 180 °C before initial commissioning.

The convection oven is equipped with a safety thermostat.

It switches the convection oven off once a temperature of 329 °C is reached inside the oven.

If the temperature inside the oven is less than -8 °C you will not be able to turn the convection oven on.

5.1 Inspection work

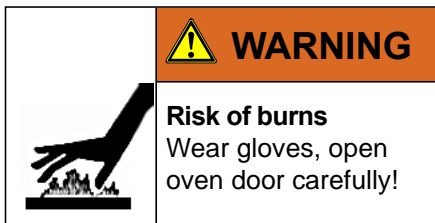
Carry out the following steps before operating the convection oven:

- Check the convection oven for any visible defects.
- Check that the oven door seal is tight and that the locking system works.
- Suspend the fan cover correctly in the holder provided for this purpose.
- Hang the rack correctly inside the oven.
- Check whether the necessary power supply is available.
- Check whether the tap is opened and the dirt filter on the water inlet is clean.

Operation

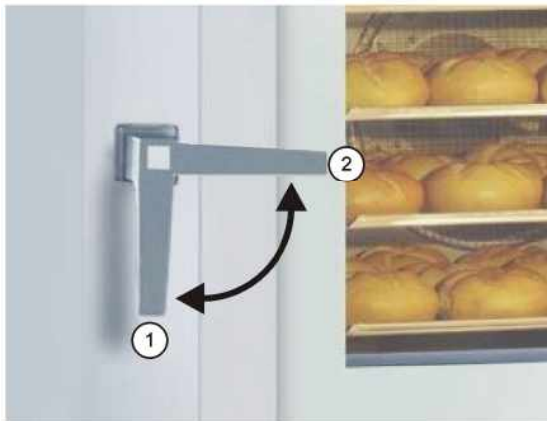
6 Operation

6.1 Opening the oven door



In spite of safety technology, hot steam and heat exits on opening the oven door.

The frame and glass of the oven door get hot. Put on heat resistant gloves and open the oven door carefully.



Pos.	Designation
1	Door handle position 1
2	Door handle position 2

Open the oven door in two stages.

This prevents the oven door from being opened completely in a sudden movement so that the heat and/or steam only exits slowly.

1. Set the door handle to position 2 and pull carefully on the oven door.
=> The oven door can only be opened a gap.

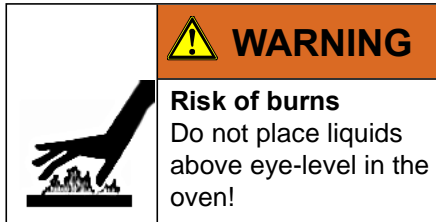
Wait until only a bit of heat and hot steam is exiting.

2. Set the door handle to position 1 to open the oven door completely and pull simultaneously on the oven door.
=> The safety latch is unlocked.

The door handle automatically returns to position 2 once it is released.

6.2 Placing bakeable goods into the oven

- Place the bakeable goods on the trays.



In order prevent scalding from heated liquids, do not push any container with liquid or with a food that liquifies on heating into the convection oven above eye level.

Only push the loaded trays in if the racks have been hung correctly.

- Push the loaded trays into the rack until they reach the stop point.

6.3 Closing the oven door



Make sure there are no foreign objects between the glass pane and the oven door seal. The oven door seal must be clean.

- Close the oven door. To do this, press the door lights and set the handle to position 1.

=> The oven door is locked.

6.4 Setting the baking parameters

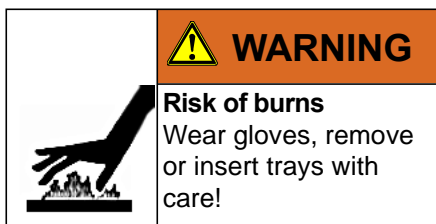


WIESHEU GmbH assumes no liability for damage occurring as a result of incorrectly set operating parameters.

Baking parameters are set using the operating controls.

You will find a description of the operating controls in the separate operating manual for the control system.

6.5 Removing bakeable goods from the oven



It is hot inside the convection oven; there is a risk of burns from hot surfaces.

Use heat resistant gloves or pot-holders when loading and removing bakeable goods. Proceed very carefully during work and avoid touching the hot surfaces.

Once the baking time is finished, remove the baked goods from the oven in three stages:

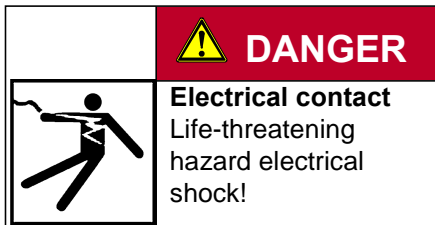
1. Open oven door - see Chapter 6.1
2. Take baked goods out of the convection oven
3. Close oven door - see Chapter 6.3

The stage „Take baked goods out of the oven“ is carried out in reverse sequence to „Place bakeable goods into the oven“ - see Chapter 6.2.

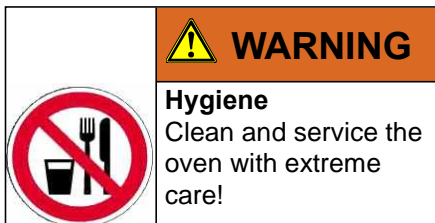
Cleaning

7 Cleaning

This chapter gives information on cleaning the convection oven. Allow the convection oven to cool down before any work.

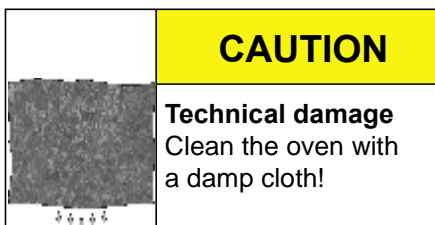


Before cleaning, switch off the convection oven and disconnect from the mains.



Maintain and clean the convection oven with great care. Hygienically perfect products can only be prepared with a clean convection oven. There is a risk of germs forming if used for longer periods under 100 °C.

7.1 General cleaning work



Clean the air vents of dust and dirt. Clean the external surfaces and operating controls with a soft, damp cloth. Do not use running water or an abrasive cleaning cloth. Do not clean the operating controls with oven cleaner.

Clean the glass pan, the sealing pan and the reflectors with water at approx. 50 °C and conventional glass cleaner. Do not use any scouring or scratchy objects or cleaning agents.

Do not clean the convection oven with acid or expose it to acid vapours.

Pay attention to the manufacturer's instructions on the cleaning agent.

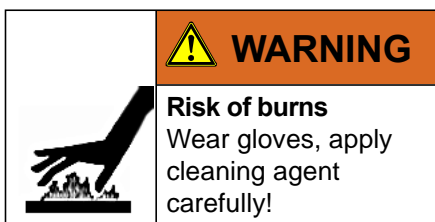
Clean the door seal with water and mild soapsuds.

7.2 Cleaning the inside of the oven

7.2.1 Cleaning agents



To clean the inside of the oven, use the cleaning agents recommended by the manufacturer.



Note the safety instructions on the cleaning agents!

Suma Grill D9

Environmentally friendly cleaner for all baking and roast residue, suitable for all surfaces. It can remove fat deposits in wastewater pipes and channels.

Bottle size: 2 kg

Item No. 57105

Wiesheu - stainless steel cleaner and polish

For cleaning and polishing stainless steel surfaces on the convection oven.

Bottle size: 1 kg plastic bottle

- with spray head Order No.: 56010

- without spray head Order No.: 56011

Wiesheu - Oven cleaner

For cleaning the inside of the oven.

Available sizes:

- 1 kg plastic bottle with spray head Order No.: 56001

- 5 kg plastic container Order No.: 56002

- 10 kg plastic container Order No.: 56003

7.2.2 Dismantling the hanging racks and fan cover

The hanging racks and fan cover must be dismantled to clean the inside of the oven.



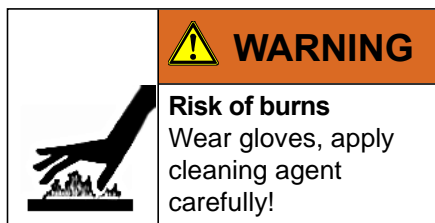
- Lift the hanging rack.
- Remove the hanging rack from the inside of the oven.

Cleaning

7.2.3 Cleaning the inside of the oven with cleaning agent



- Unscrew the screw below left on the fan cover.
- Lift the fan cover from below.
- Remove the fan cover from the inside of the oven.



Before applying the cleaning agent to the inside of the oven, put on heat resistant gloves. Apply the cleaning agent with an inside oven temperature of approx. 50 °C and allow it to work for 20 minutes.

- Afterwards, rinse the inside of the oven thoroughly with clear water.
- Clean the back wall of the oven at regular intervals.

7.3 Descaling

The steam pipe must be descaled regularly. The higher the water hardness of the drinking water, the more frequently you should descale.

Overall hardness (Total of potash ions)	Hardness range	Evaluation of water
up to 3° dH	1	very soft
from 4° dH	1	soft
from 7° dH	2	medium hard
from 14° dH	3	hard
from 21° dH	4	very hard

In order to be able to descale the steam pipe, the hanging racks and the fan cover must be dismantled - see chapter 7.2.2

7.3.1 Lime solvent



For descaling, use the lime solvent recommended by the manufacturer.

Wiesheu - lime solvent

Available sizes:

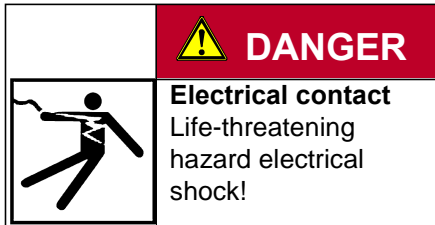
- 1 kg tub Order No.: 56012
- 5 kg tub Order No.: 56013
- 10 kg tub Order No.: 56014



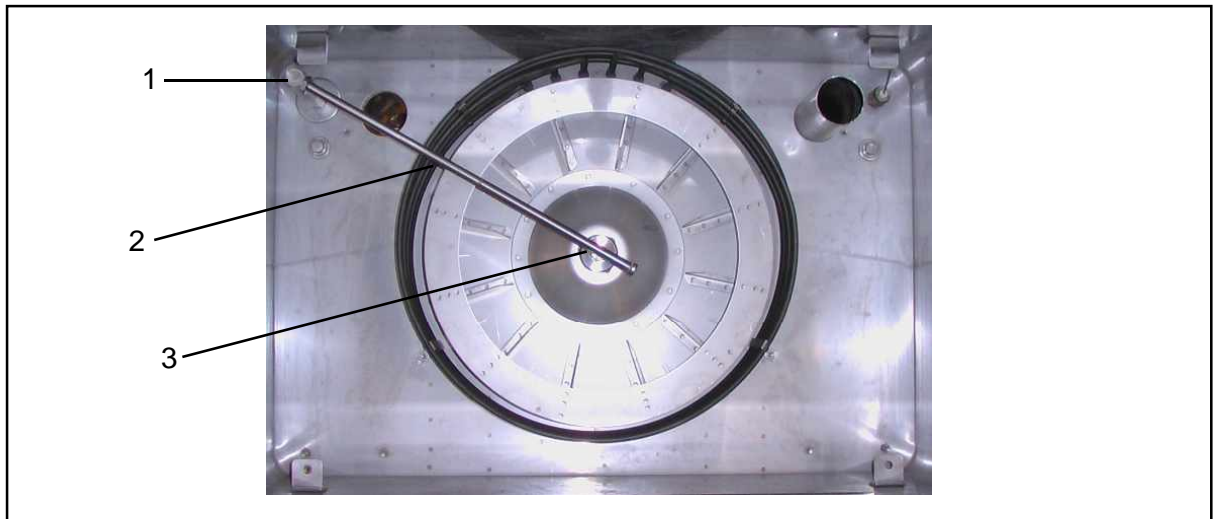
Note the safety instructions on the lime solvent!

Cleaning

7.3.2 Descaling the steam pipe



Before cleaning, switch the convection oven off and disconnect it from the mains.



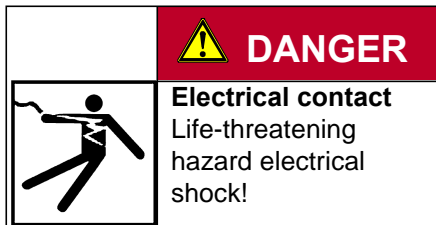
Pos.	Designation
1	Counternut
2	Steam pipe
3	Borehole

- Dismantle the hanging rack and the fan cover, as described in Chapter 7.2.2.
- Loosen the counternut (1).
- Unscrew the steam pipe (2).
- Place the steam pipe (2) in a descaler for approx. 12 hours.
- Rinse the steam pipe (2) with clear water.
- Clean the borehole (3).
- Screw the steam pipe (2) back in so that approx. half of the thread length is screwed in.
- To do this, the borehole (3) must point backwards, centrally positioned towards the fan wheel axis.
- Re-tighten the counternut (1).

8 Faults, causes and remedies

Note the safety instructions!

Allow the convection oven to cool down before any work.



Connection of electrics and any work on the convection oven's electrical equipment may only be carried out by an electrician trained in this specific product in accordance with electrical industry regulations.

Before any work on the electrical equipment, turn the main switch off and remove the mains plug. Wait at least 2 minutes until all components have completely discharged before connecting the convection oven to the mains again.

Symptom	Cause	Remedy
Fan wheel is not working	<ol style="list-style-type: none"> 1. Internal blockage of the control unit 2. Main switch on oven not switched on 3. No mains voltage 4. Fan wheel mechanically blocked 5. Door not correctly closed 6. Door limit switch defective or not operated 7. Timer not set 8. STL (chamber) has triggered 9. Motor defective / phase missing 10. Motor safety thermostat has triggered 11. Button on fan wheel defective (MAN) 	<ol style="list-style-type: none"> 1. Disconnect from mains 2. Check 3. Check 4. Check 5. Check 6. Check 7. Set clock 8. Customer service 9. Customer service 10. Customer service 11. Customer service
Oven cannot be switched on	<ol style="list-style-type: none"> 1. Internal blocking of control unit 2. No on-site power supply 3. STL (chamber) has been tripped 4. Main fuse defective 5. Switch-on / main switch defective 6. Internal fuse defective (power section) 7. Switch-on button defective 	<ol style="list-style-type: none"> 1. Disconnect from mains 2. Check 3. Customer service 4. Customer service 5. Customer service 6. Customer service 7. Customer service
Water is in the baking chamber	<ol style="list-style-type: none"> 1. Internal blocking of the control unit 2. Too much steam (time/quantity) 3. Outflow/drain blocked 4. Pressure switch defective 5. Ball valve defective 6. Pressure regulator defective 7. Water pressure too high 8. Flow rate gauge dirty 9. Solenoid valve defective 	<ol style="list-style-type: none"> 1. Disconnection from mains 2. Less steaming 3. Check 4. Customer service 5. Customer service 6. Customer service 7. Customer service 8. Customer service 9. Customer service

Faults, causes and remedies

Symptom	Cause	Remedy
No steaming no steam	<ol style="list-style-type: none"> 1. Steam pipe / humidifying connection calcified 2. Water supply line not open 3. Dirt filter blocked 4. Hose kinked / clamped 5. Wrong program content 5. Solenoid valve defective 6. Hose connection defective 7. Steam button defective 9. Heating defective 	<ol style="list-style-type: none"> 1. Check 2. Check 3. Check 4. Check 5. Check 6. Customer service 7. Customer service 8. Customer service 9. Customer service
Oven is not heating up	<ol style="list-style-type: none"> 1. Door limit switch is not operated / defective 2. Temperature not set 3. Heating protection defective 4. Heating defective 5. STL (chamber) has been tripped 6. Safety thermostat has been tripped 7. Chamber sensor defective 8. Connection cable defective 	<ol style="list-style-type: none"> 1. Check, if necessary Customer service 2. Check 3. Customer service 4. Customer service 5. Customer service 6. Customer service 7. Customer service 8. Customer service
Exhaust air valve does not react	<ol style="list-style-type: none"> 1. Valve defective (electric) 2. Valve mechanically blocked 3. Exhaust button defective (MAN) 	<ol style="list-style-type: none"> 1. Customer service 2. Customer service 3. Customer service
Oven door not sealed tight	<ol style="list-style-type: none"> 1. Too much steaming (time/quantity) 2. Door seal defective 3. Door seal dirty 4. Drain blocked 5. Door hinge loose 6. Internal pressure too high drain blocked 7. Door lock loose 8. Drain path blocked 9. Exhaust air path blocked 10. Door seal not correctly mounted 	<ol style="list-style-type: none"> 1. Less steaming 2. Check, if necessary customer service 3. Check 4. Check 5. Customer service 6. Customer service 7. Customer service 8. Customer service 9. Customer service 10. Customer service
Oven door pops open	<ol style="list-style-type: none"> 1. Door seal defective 2. Hinge block worn 3. Door lock mechanically defective 4. Too little / much initial tension on the door 5. Door lock loose 6. Door limit switch not set correctly 	<ol style="list-style-type: none"> 1. Check, if necessary customer service 2. Customer service 3. Customer service 4. Customer service 5. Customer service 6. Customer service

9 Servicing

Recommendation:



Have all servicing work done by an authorised **WIESHEU GmbH** service partner.

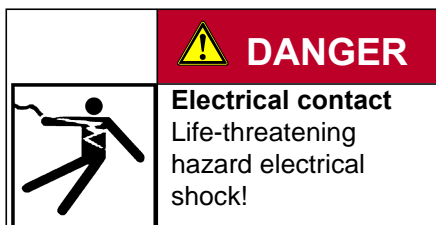
Have an inspection according to VDE 0701 / 0702 carried out each year.

Then you will receive information about work that you can carry out yourself.

9.1 Replace wear parts

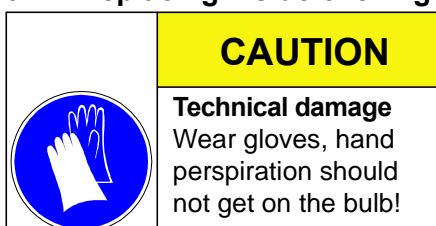
Note the safety instructions!

Allow the convection oven to cool down before any work.

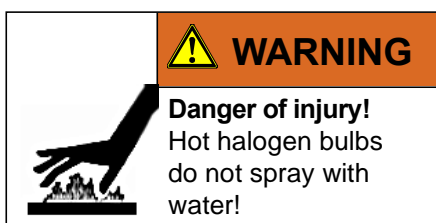


Before any work on the electrical equipment, turn the main switch to „OFF“ and remove the mains plug. Wait at least 2 minutes until all components have completely discharged before connecting the convection oven to the mains again.

9.1.1 Replacing inside oven lights



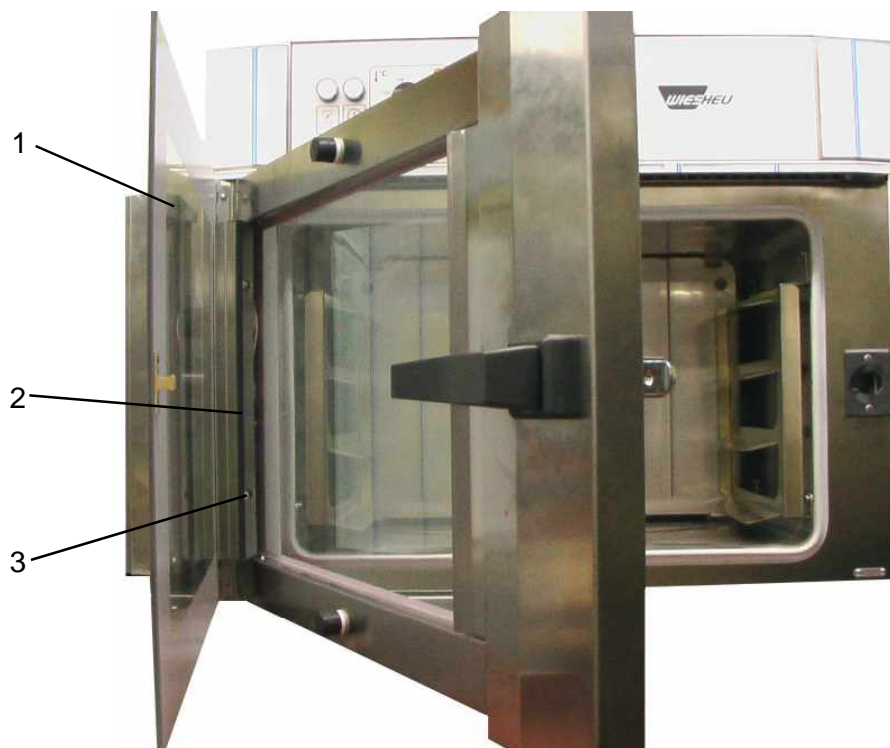
Put on suitable gloves. They will protect your hands from any heat given out by the old halogen lamp and protect the new halogen lamp against sweat from your hands.



Danger of injury!
Do not spray hot halogen lamps with water or wipe them with a damp cloth. They could explode due to the temperature difference!

Servicing

9.1.1 Replacing inside oven lights



Pos.	Designation
1	Glass pane
2	Reflectors
3	Halogen lamp

- Hold the glass pane (1) firmly from above and below on the door handle side and open the glass pane.
- Dismantle the reflectors (2) on the right and left on the door frame.
=> Two or four halogen lamps (3) can be secured to one reflector (2).

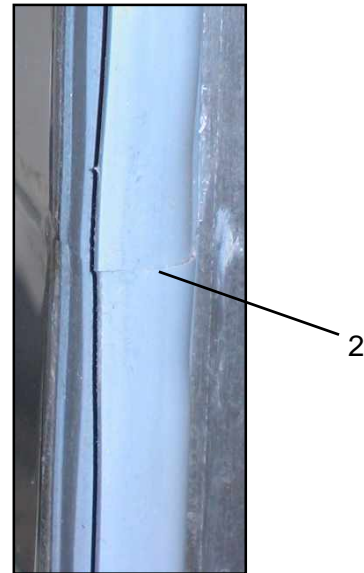
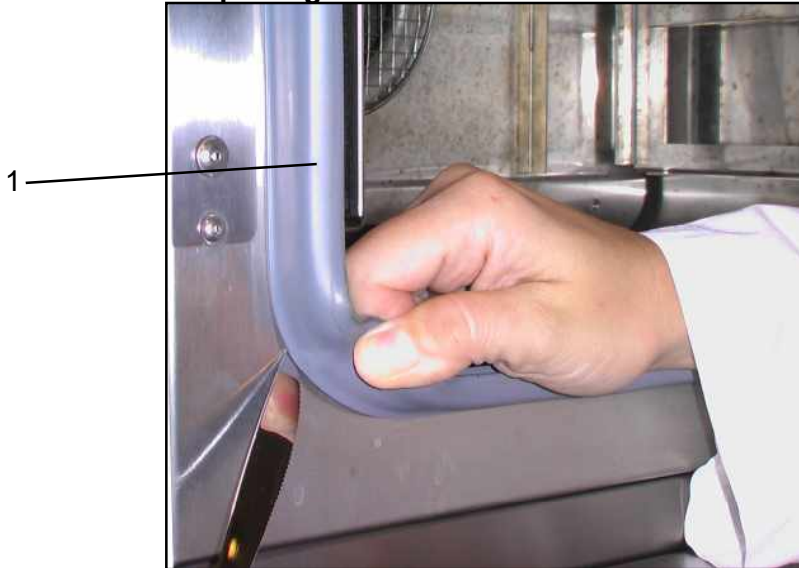
- With two halogen lamps per reflector, use a halogen lamp of 12 V / 20 W.
=> Item No. 38098
- With four halogen lamps per reflector, use a halogen lamp of 12 V / 10 W.
=> Item No. 101 731



The halogen lamps must each be heat resistant up to a temperature of 300 °C. Pay attention that the lamp does not come into contact with sweat from your hands when installing the new halogen lamp. Use either suitable gloves or change it using the surrounding packaging.

- Remove the defective halogen lamps (3) from the lamp fixture and install new halogen lamps (3).
- Close the reflectors (2) and the glass pane (1) again.

9.1.2 Replacing oven door seal



Pos.	Designation
1	Oven door seal Item No. 38604 B4 / B5 2.4 m length B8 / B10 3.2 m length
2	Beginning and end sections of the oven door seal

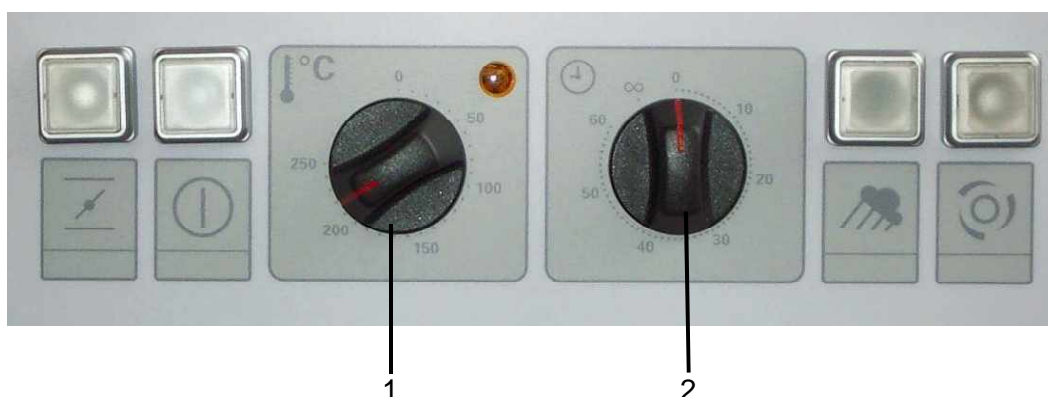


The oven door seal is sold by the metre and can be purchased from **WIESHEU GmbH**. For convection ovens B4, the length of the oven door seal is approx. 2.4 metres. For convection ovens B8, the length of the oven door seal is approx. 3.2 metres.

- Remove the old oven door seal (1) carefully.
- Use a suitable blade in the radial points.
=> Door seal is stuck with silicon in the radial points.
- Clean the surfaces to which the oven door seal is to be secured with solvent.
=> The surface where it is to be secured must be grease-free.
- Press the starting end of the new oven door seal into the groove.
=> Do not start in the radial points.
- Press the new oven door seal all around the areas where it is to be secured.
=> Stick the seal into the radial points with silicon.
- Cut the end of the new oven door seal off so that it lies exactly flush with the start of the oven door seal.
- Join the beginning and end sections of the oven door seal (2) with silicon.
- Using a plunging tool, cut a 2 - 3 mm venting hole into the oven door seal approx. 10 cm above and below the joint.

Servicing

10.1.3 Replacing control buttons



1. Replacing the pushbuttons

- Notify our service staff if there is any damage to the pushbutton 1 !

2. Replacing the rotary switches

- Set switch 2 to 0°C.
- Pull rotary switch 2 out of its mount.

=> Rotary switches can be purchased from WIESHEU GMBH.

- Insert new rotary switch 2 into the mount.

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The CE symbol attached is subject to the guidelines (89/392 EEC) in consequence 91/368/ EEC (73/23/ EEC).

EUROMAT B4 / B8 convection oven operating manual

Order number 9400-110-012 Version 2.00