

User Manual: ROTARY RACK OVEN



ROTARY RACK OVEN
(10-198 TRAYS)
(ELECTRIC/GAS/DIESEL/WOOD)

BY
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Safety Guidelines

Make sure you follow all the precautions when using a rotary machine:

  : Make sure the heating controls (power supply, voltage, etc.) are properly maintained as per the material category inside the oven.

 : Make sure that proper earthing is maintained via the electrical components.

  : We must use the protective clothes and gloves to reduce any accidents while operating the machine.

  : A fire extinguisher is recommended for avoiding any accidental fire catchings.

  : Avoid any water spillage around the oven to prevent short circuits.

 : The machine should be operated in the presence of a trained professional.

 : Chronic fume emissions from the oven may pose health hazards.

 : Do not try to touch or go in the vicinity of the door, handle, glass, or windows when the machine is fully operational.

 : The exhaust system must have a proper connection to expel the gases and fumes out.

 : Avoid any maintenance work if the machine is on.

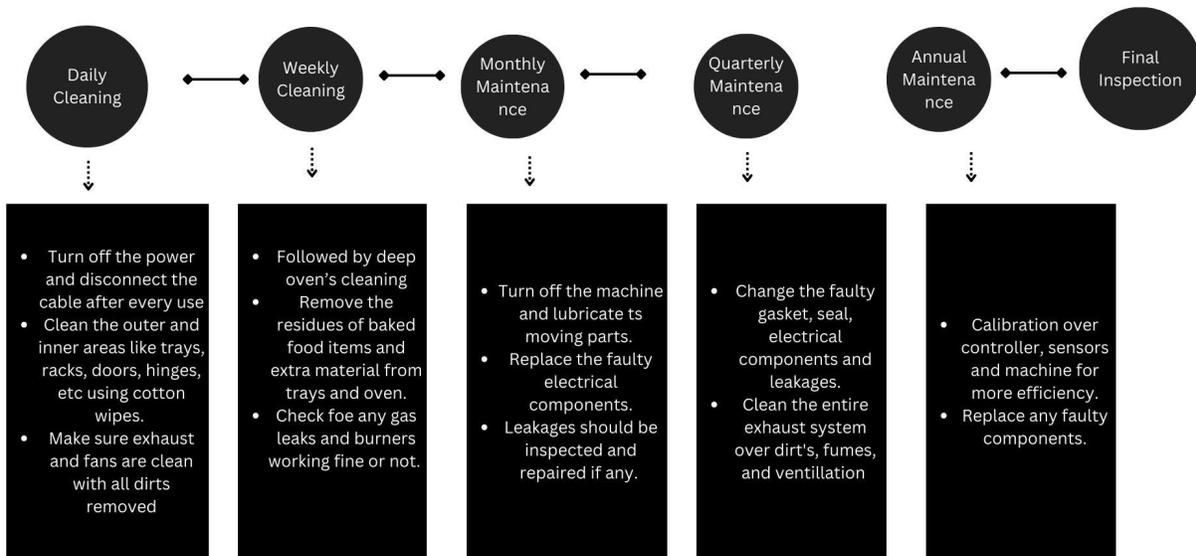
 : Protect the baking area with rats, rodents, insects, or any other to maintain good hygiene and to prevent damage to any electrical components attached.

Cleaning and Maintenance

Here is an overview of routine cleaning and maintenance work. That needs to be performed to improve its working efficiency and effectiveness. Both the electrical and attached components need to be inspected on a daily, weekly, monthly, quarterly, and yearly basis and followed by a final review by the technical experts.

Cleaning Process

Cleaning & Maintenance Guide



Important Routine Maintenance

All the above guidelines should be followed repeatedly. To check its final efficiency via the machine calibration, faulty part replacements, and other parameters that might affect the oven's working efficiency.

- The factory would not be responsible for any damages incurred in case maintenance works and servicing have been neglected for the long period of time as suggested.
- The oven should be operated in a well-ventilated area.
- The lubrication part is very important, so make sure the proper non-hazardous lubricants (high-temperature lubricants, clean cloths) are used to lubricate the moving parts whenever required.
- We must switch off the oven for at least 5-7 hour, as it cools down the oven completely.
- Any damaged, worn, or torn mechanical and electrical components need to be inspected and changed immediately in the presence of a knowledgeable technician.
- Oil lines must be completely airtight.

Storage and Handling

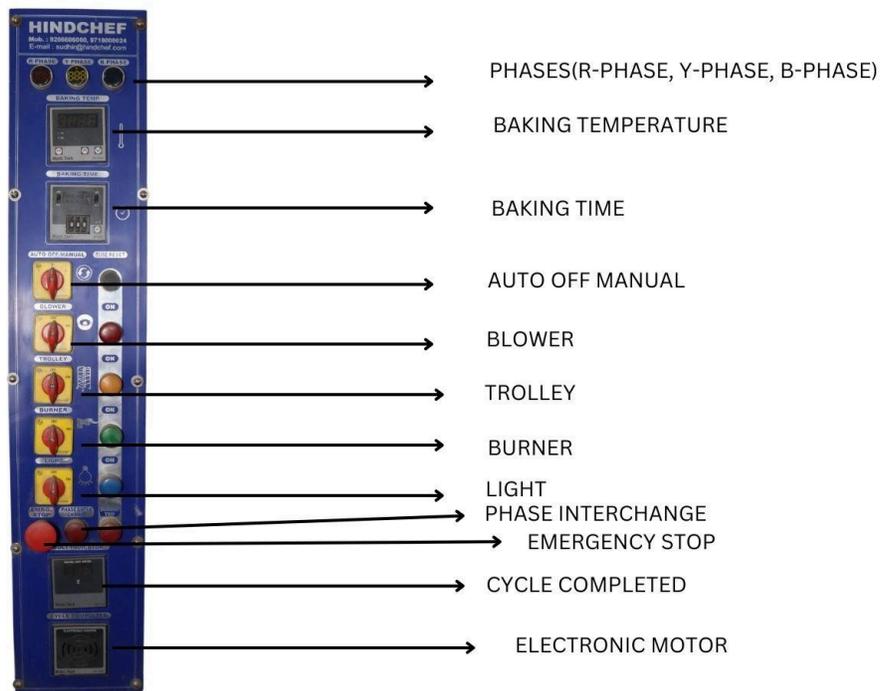
- The oven must be kept away from any environmental impacts like debris, dust, moisture, and water spillage.
- The oven should be operated within the room temperature range of (-5 to 45°C).
- All the machine's accessories (racks, trolleys, pallets, moulds etc.) should be kept safe and in hygienic areas with proper cleaning and maintenance.
- All the electrical wiring should be covered to prevent accidents and damages.
- In the event that the oven moves, we need to lift it using a pulley and crane, then transfer it to a vehicle or another suitable medium for replacement.
- Assemble all the parts and components with proper grounding and electrical and mechanical component attachments.

Operating Instructions

Digital Control panel

Here is a self-instructive guide for the control panel button and its operating.

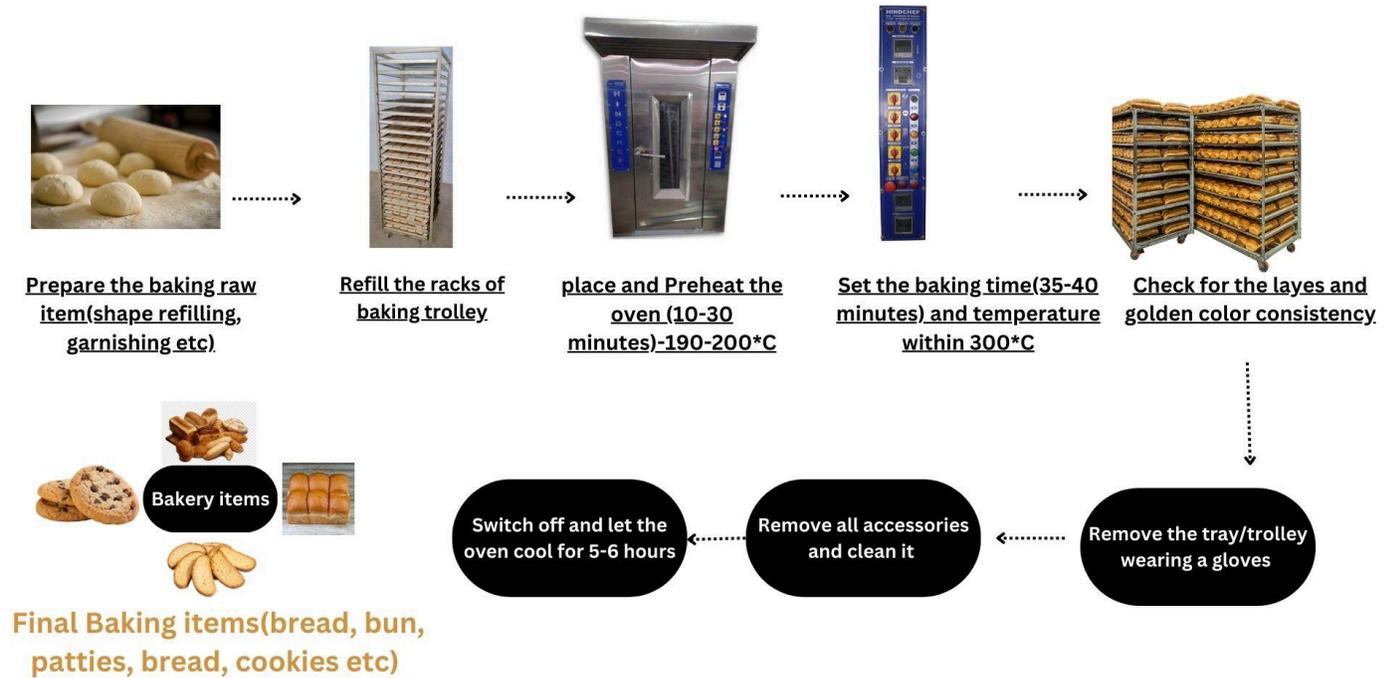
Operating control panel



BUTTON NAME	ACTION TO PERFORM	WINDOW DISPLAY
PHASES(R-PHASE, Y-PHASE, B-PHASE)	Press and select the button to change the phases.	Shows active 3-phase power supply status.

AUTO OFF MANUAL	Press to turn the oven on AUTO/Manual mode	Switch between automatic and manual operation.
BAKING TIME	Press up/down arrows to set the baking time	Displays the set and remaining baking time.
BAKING TEMPERATURE	Press up/down arrows to set the baking temperature, as per the material	Allows resetting or adjusting the baking time.
BLOWER	Press to check the flow	Controls the convection fan manually.
TROLLEY	Press to rotate or stop the trolley movement	Starts/stops the rotating trolley.
BURNER	Press to manage the use of burner	Manually ignites or shuts off the burner.
LIGHT	Press to enter the light indicator	Turns oven light on/off.
EMERGENCY STOP	Use this button to manually stop in any emergency.	Shuts down all operations instantly for safety.
PHASE INTERCHANGE	Press and change the faulty phase.	Alerts if phase sequence is incorrect.
VOLTE INDICATOR	Press to change the voltage level	Displays real-time voltage levels for monitoring.
CYCLE COMPLETED	Press and stop/on once cycle is finished	Indicates the baking cycle is finished.
DIGITAL VOLTMETER	Check the volt here by pressing it	Displays real-time voltage measurement status.
ELECTRONIC MOTOR	Press to use the motor.	Assists in removing fumes and maintaining airflow.

Preparing bakery items into oven



1. Pre-operation steps:

- Ensure the electrical and mechanical components are fully functional before the final makeover. It includes the control panel checks, power, and gas/diesel supply.
- The machine is being operated in a properly ventilated area and with a working and damage-free exhaust system.
- Prepare the raw baking item and place it carefully inside the trays and rotating racks.
- Power on the oven and select the auto/manual mode of operation accordingly.
- Go to the baking temperature and baking time and set it at within 300°C, as per the baking items, i.e., rusk, bread, cookies, patties, buns, etc.
- Press the Start/Stop Rotation that controls the rotating rack movement.

- Press the Control Blower to maintain the circulation and blower movement.
- Adjust the temperature using the control panel, ensuring the oven reaches the required heat level.

2. During operational steps

- Let the rotating rack move and analyze its movement.
- Check for the completed cycle and indicator to blow.
- Ensure the baking has been done.
- Once the item is baked, check for its texture, crunchy base and color, which should be golden brown in the case of patties, biscuits, etc.
- In case of emergency, press the emergency stop button to immediately halt the oven's operation.
- Switch off the machine and take out the baked items by wearing a glove to avoid any burns or skin damage.

3. Post-operational steps

- Finally, switch off the machine for at least 5-6 hours to cool it.
- And remove all the racks and trolleys, clean them properly, and remove the food items that have fallen down during the baking.
- Maintain proper hygiene for the next baking in the same way.

Warranty and Support

warranty

- 1 year of warranty.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- Any physical harm brought on by incorrect use or human handling will be chargeable.
- Warranty does not cover consumables such as seal & belt.
- courier charge for the part will have to be paid by the client

Support

- We provide product training and live demos.
- Paid training is also provided.
- We provide technical and operational support during the set-up of the bakery plant.
- UPS is recommended with the product to avoid any damages incurred during voltage/power fluctuations.