



•••• Instructional Guides

Rotary Rack Oven

# Rotary Rack Oven

Model Name: Pâtissier 36



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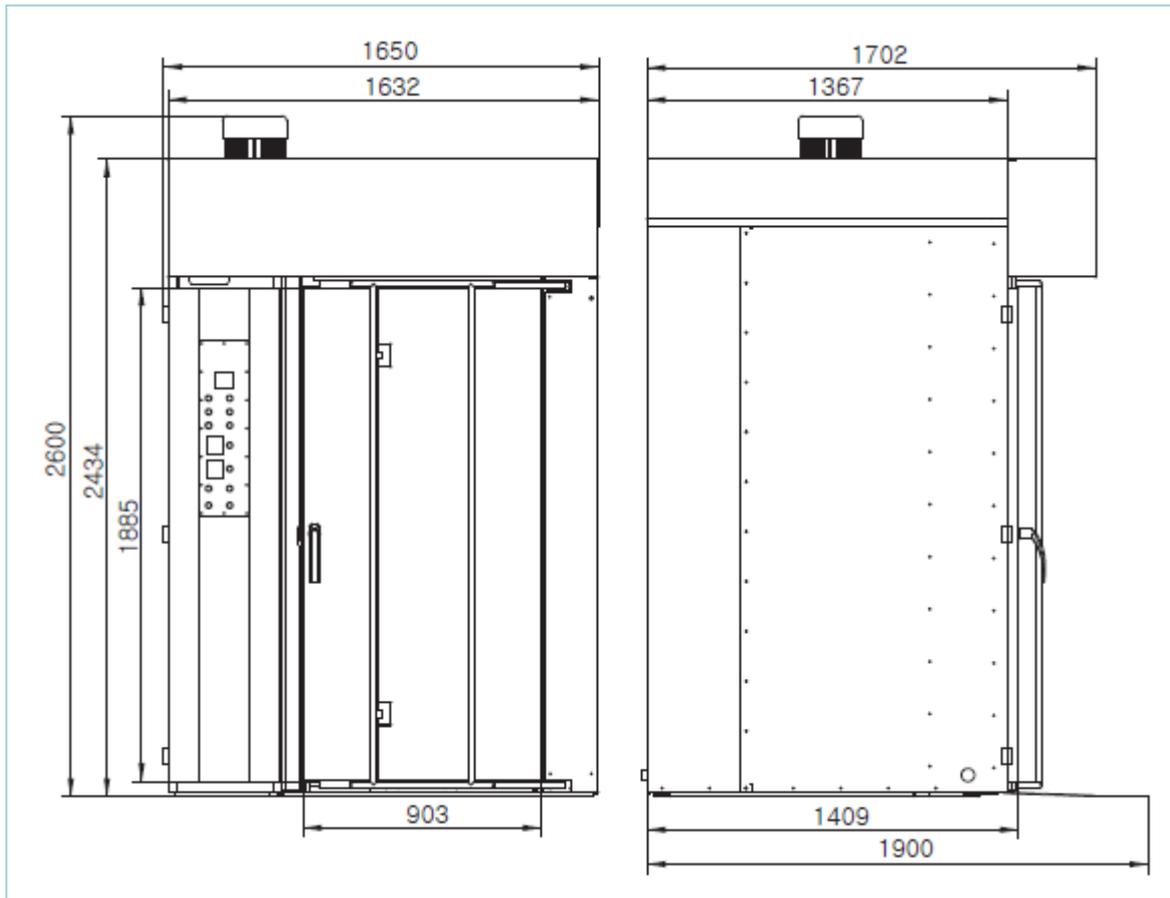
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# Rotary Rack Oven

## ► Standard and Specifications of Product



Product Name	Rotary Rack Oven
Model Name	DHRO-136
TYPE	36 sheets of circular rotary type
Voltage	220 / 380 V AC 60Hz
SIZE	1.7m (W) X 1.7m (L) X 2.6m (H)
Consumed Current	87 ~ 90 A
Heater Capacity	55 Kw
Gross Weight	1.2 Ton

## Rotary Rack Oven

### ▶ Precautions for Product Installation

※ The corresponding documentation is provided for users or staff. Please contact the headquarter of Daehung Softmill Co., Ltd. or the dealers for correct installation and use.

1.	Before installation, please remove the things that might impede installation.
2.	Please ensure sufficient space for installation of rotary oven. (Please refer to the product's exterior size.)
3.	You can get the optimal effect for use when the floor to be installed has the following conditions given the nature of Rotary Oven. <ul style="list-style-type: none"><li>- The floor surface must be flat. (Non-horizontal bottom might become a cause of breakdown or malfunction since the rack might move while the oven is operating.)</li><li>- It must be the bottom surface of the flame resistant material.</li><li>- Please ensure a sufficient space that avoids touching the wall on the right, left and rear sides.</li><li>- You cannot adjust the horizontal line after the installation is completed.</li></ul>
4.	※ Concerns about water supply and drainage <ul style="list-style-type: none"><li>- The water pressure must be maintained above a certain level for the normal operation of the steam. (4.5kg per 1 or higher)</li><li>- Pump facilities will be required when the water pressure is low.</li><li>- As for water temperature, room temperature will be suitable.</li><li>- You can manage the water by mounting the filter for water supply.</li><li>- Please do not add other chemicals in the water supply.</li><li>- Do not touch the drain without protection gloves since the drainage always maintains high temperature in the process of steaming so that it may result in burn.</li></ul>
5.	※ Electricity <ul style="list-style-type: none"><li>- It is strictly prohibited to put the flammable material in the oven.</li><li>- Please test the oven in advance before operating it.</li><li>- The handle might be hot when opening the door and heat might be flowed out when opening the door by grabbing the handle. Thus, be cautious for burns. (Open and close the door slowly.)</li></ul>

# Rotary Rack Oven

## ► Name and Feature of Operation Unit

**Heater ON/OFF**  
You can set OFF, phase 1, phase 2, strong or weak with the heater ON/OFF operation switch.

**Lamp ON/OFF**  
It is the light switch to light the inside of oven.

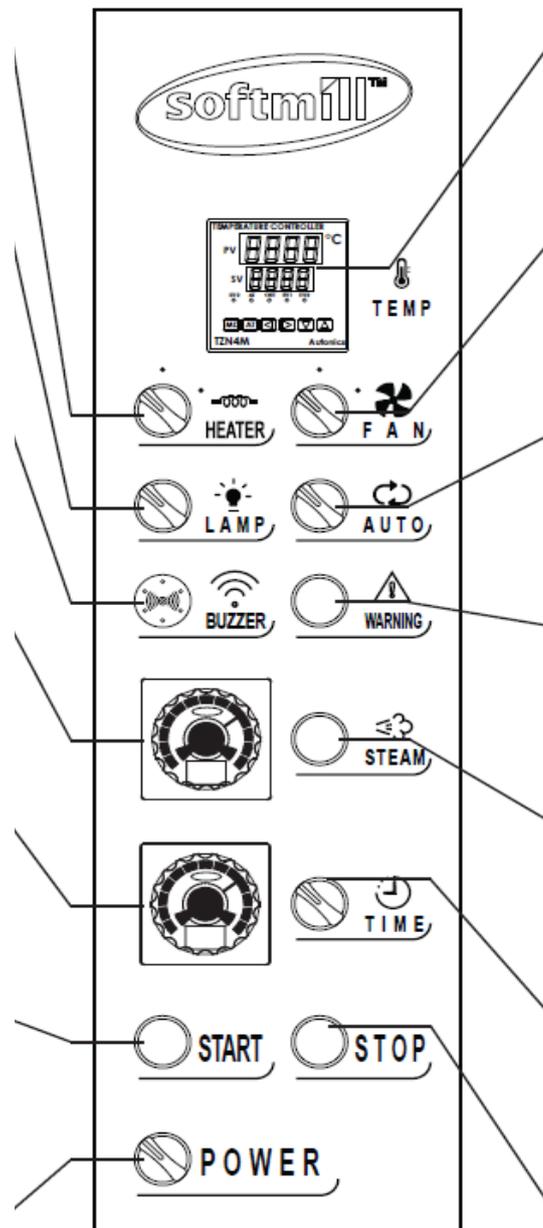
**Alarm**  
It is the alarm buzzer.

**Steam Time Controller**  
It sets the time to open the solenoid valve to supply water to the steam system. The unit is second.

**Alarm Controller**  
It sets the time to ring alarm buzzer. The unit is second.

**Start Button**  
It is the button to start operation of heater, fan motor and rotary motor operation.

**Power ON/OFF**  
It is the main power switch.



**Temperature Controller**  
It sets the temperature of oven operation.

**Fan ON/OFF**  
It is the switch for fan ON/OFF operation for heat circulation. You can set OFF, phase 1, phase 2, strong or weak.

**Rotary ON/OFF**  
It is the operation switch for rotary motor ON/OFF to rotate the rack inside the oven.

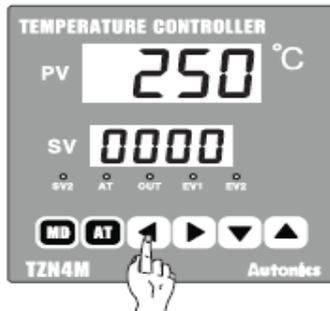
**Warning Light**  
When the heater is over-heated and the fan, motor or rotary motor is malfunctioning, the warning light will be operated.

**Steam Spray Button**  
It is the steam spray button. Pressing Spray button will spray steam during the set time of time controller and automatically stop spraying.

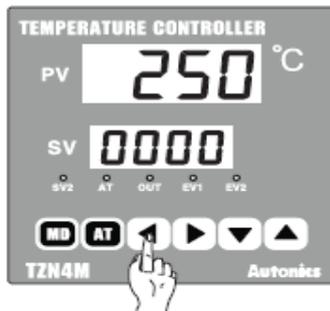
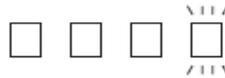
**Alarm ON/OFF**  
It is the ON/OFF switch for alarm operation.

**Stop button**  
It is the button to stop operation of heater, fan motor and rotary motor operation. The rotary motor will stop after being positioned at the right location.

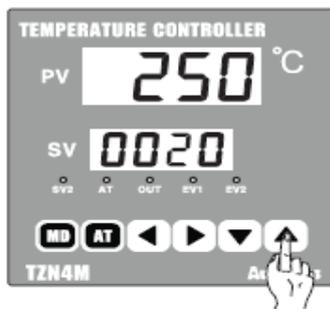
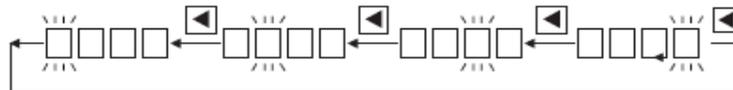
## ► Modification Sequence for Setting Temperature



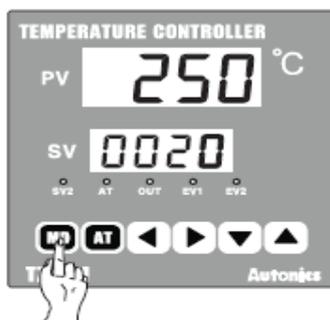
- 1) Press ◀ key when modifying the set value in the operation state.  
10th digit will blink in the SV display unit.



- 2) Pressing the digit moving ◀ key sequentially will move the blinking digit.



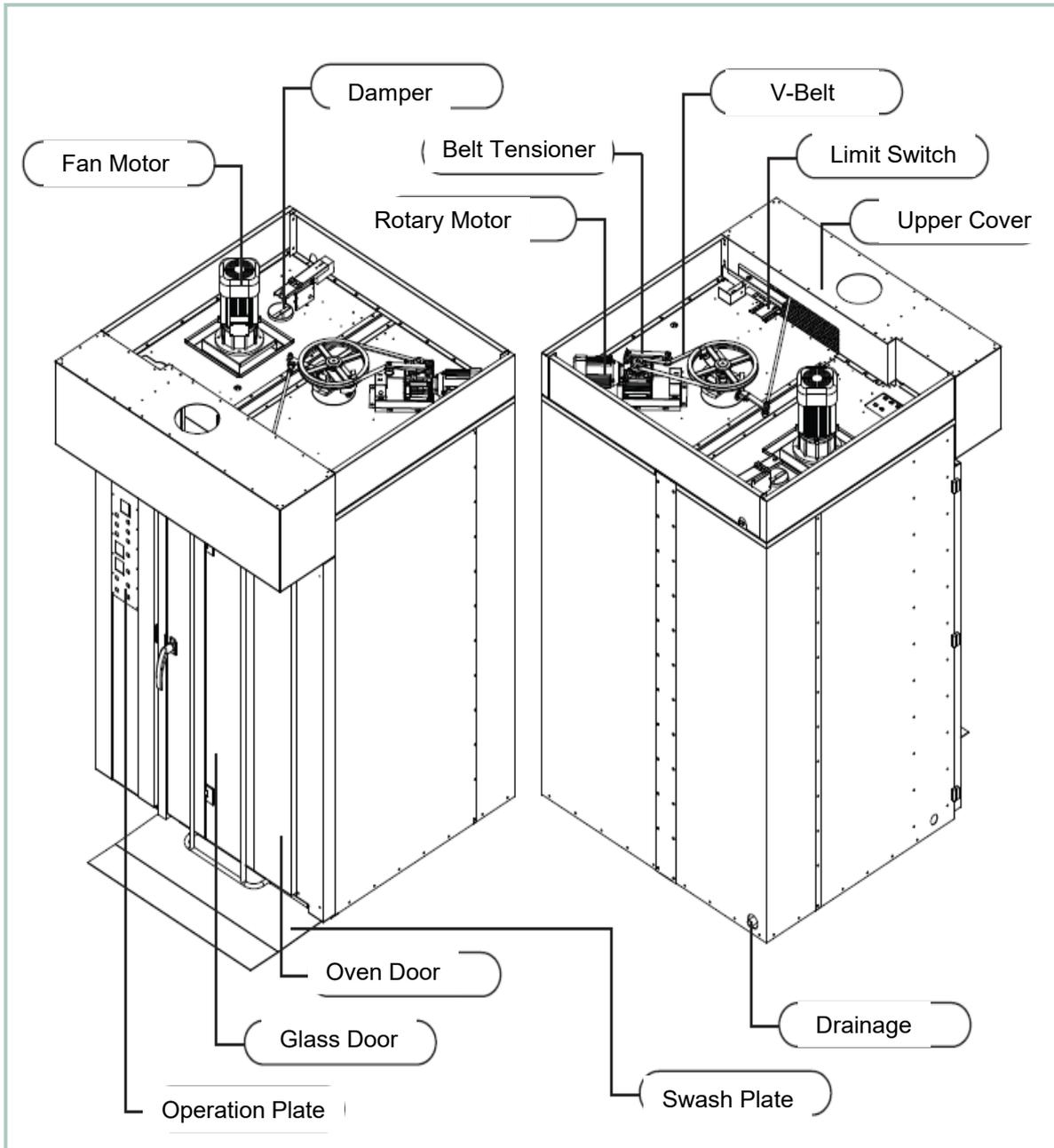
- 3) Set number by operating ▲, ▼ key when the digit to be modified is blinking.



- 4) Press MD key when the setting is terminated.  
It stops blinking and the modification for set value will be terminated.  
You will be returned to the operation state.

# Rotary Rack Oven

## ► Main Name



## Rotary Rack Oven

### ▶ Taking care of maintenance and management requirements

#### ▶ cleaning method

- ▶ When cleaning, do not spray water directly inside the oven yen.  
(A hot oven surface when the water directly to the oven and cause the failure risk of burns)
- ▶ Clean the windows using warm water and liquid detergent.
- ▶ Wipe the oven floor with non-chlorine detergent (suitable for stainless steel) or damp cloth that was moistened with washing soda and then wipe it again with a damp towel.
- ▶ Clean the control panel using with a dry cotton cloth.
- ▶ The cleanliness of the damper and the fan is directly connected with the life of the part of the oven.  
Clean this part using a hard brush or pressure.

#### ▶ Instructions for Safety

- ▶ This oven is equipped the system which stopped working for safety when opening the door.
- ▶ Please test this system regularly by opening the door (when the product is not inserted.)

## ► Breakdown and Problem Solving

Please use the agencies contracted with the headquarter of Daehung Softmill Co., Ltd. for solving problems properly.

As for the below solutions and services, you need a help from the approved professional technicians. Inappropriate actions or service may cause losses of both life and property; thus, they shall be disqualified from the product warranty.

### 1. The oven is not operating.

- Check whether the main switch is off.
- Check whether the fan motor is working.
- Check whether the set temperature is lower than the current temperature.
- Please contact us at 1588-4891 when the oven is not operating for reasons other than the above reasons.

### 2. The fan is not operating.

- Check whether the door is open. Please turn the handle by grabbing the door firmly.
- Check whether the steam is working.
- Please contact us at 1588-4891 when the fan is not operating for reasons other than the above reasons.

### 3. The rack is not rotating.

- Check whether the door is open. Please turn the handle by grabbing the door firmly.
- The rotation begins only when it is started after the baking time is set.
- Please contact us at 1588-4891 when the fan is not operating for reasons other than the above reasons.

