



## OPERATING & SAFETY GUIDE

### TURBO OVEN

240VOLT

Product Code  
19022

#### GENERAL SAFETY

Contact Event Furniture Limited for information and advice on the suitability and safety of this type of equipment. There is a risk of injury if you do not follow the instructions printed in this guide. This equipment should only be used by a competent adult who has read and understood these instructions. Anyone with a temporary or permanent disability should seek expert advice before using the equipment. Keep all children, animals and bystanders away from the work area. Ensure the floor of the work area is free from trip hazards and non-slip. **Never use the equipment if you are ill, tired or under the influence of alcohol or drugs.** **Never operate electrical switches with wet hands.** **Always switch off and unplug the equipment from the power supply before moving or cleaning.** **Check the equipment before use, if it shows signs of damage request a replacement.**

#### ELECTRICAL SAFETY

The equipment is designed to plug directly into a standard 240volt, 13 amp socket. Make sure the equipment and power socket are switched off before plugging into the power supply. If the equipment fails to operate or the power cable or plug become damaged, contact Event Furniture Limited. Do not try to repair it yourself. Keep the power cable out of harm's way. Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard. Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.

#### OPERATING GUIDE

Position the unit where it is to be used and ensure that it is level. Apply the brakes on the two braked castors.

#### Controls

**Power** - Depress to switch power on or off (switch will illuminate when power is on)  
**Thermostat** – Temperature range 50-280C (120-550F). Light illuminates when elements are cycling ON to maintain set temperature.  
**Bake Timer** – 1 Hour Bake Timer (Light timer illuminates when “time up” (0) is reached and buzzer sounds)  
**Roast n Hold** – Depress switch to activate (switch illuminates when on)  
**Roast Timer** – 3 hour roast timer (light illuminates when “time up” is reached and product is held at 70C (120F))  
**Light Switch** – Push switch to activate light.

#### The Oven

**Turn power on, switch will illuminate when the switch is depressed.**

#### Baking

**Thermostat** - Set thermostat to desired cooking temperature. The heating indicator light will illuminate whenever the elements are cycled on to maintain set temperature  
**Load oven** – Once the oven is up to temperature, open the door and load the oven. Avoid delays in loading as the open door will result in temperature loss. The ovens fan will stop when the door is opened and the oven light will illuminate.

**Set timer** – Turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction.

For settings less than 10 minutes, first set to greater setting, then turn down to required time period.

This 60 minute timer is completely independent of the oven control.

**Light** – To view while baking, push the light switch on the control panel. The light will remain on while the switch is depressed.

**Time up** – When the timer reaches 0 minutes the buzzer will sound & the indicator illuminates. Turn the timer to the off position to cancel the buzzer.

### **Roasting**

**Thermostat** - Set thermostat to desired cooking temperature.

The heating indicator light will illuminate whenever the elements are cycled on to maintain set temperature

**Load oven** – Once the oven is up to temperature, open the door and load the oven. Avoid delays in loading as the open door will result in temperature loss. The oven's fan will stop when the door is opened and the oven light will illuminate.

**Set Timer** – This 3 hour timer is electrically driven and is set by turning the knob in either direction to the required time. The timer will not start working until the oven control is set & the roast n hold switch is set (illuminated switch).

**Depress button** – Depress the roast hold switch, it will illuminate, timer will begin to count down. When timer reaches the hold position, the main oven thermostat is turned off & a pre-set hold thermostat located behind the control

panel will set the oven to keep the foods warm as long as required, until the roast n hold is switched off.

### **Grilling**

## **CLEANING**

### **Switch off and unplug the unit.**

Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel.

Do not use bleach or any corrosive detergent as they will damage the surface of the unit.

Do not allow corrosive foodstuffs such as fruit juices, vinegar, mustards, pickles, etc., to remain on stainless steel for long periods. Wash and rinse away.

After cleaning with a mild detergent, always remove any residue with a damp cloth and wipe dry.

## **ANY PROBLEMS**

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