

Federal Communications Commission Notice

This device complies with Part 15 of the FCC Rules and with Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation. Any Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.

Flight Mart Smart oven



CCY-KL2



CCY-KL3

Product features

The main parts adopt the world's top industrial electrical brands such as ABB of Switzerland, Schneider of France, Siemens of Germany, Toshiba of Japan, Mitsubishi, Omron, etc., which are stable and durable, with fault diagnosis and alarm prompt functions;

Automatic water shortage overload protection device to protect the service life of the whole machine;

According to the raw materials of different categories, weights and places of origin, cloud computing can be carried out to find the optimal firing method (firing method, firing time, firing temperature, etc.), so as to achieve standardized furnace discharge;

The interior is equipped with a patented hot air circulation system, and the motor rotates automatically, so that the fired products can be heated evenly;

Fast obstacle removal, background system warning and SMS reminder.

Current support categories

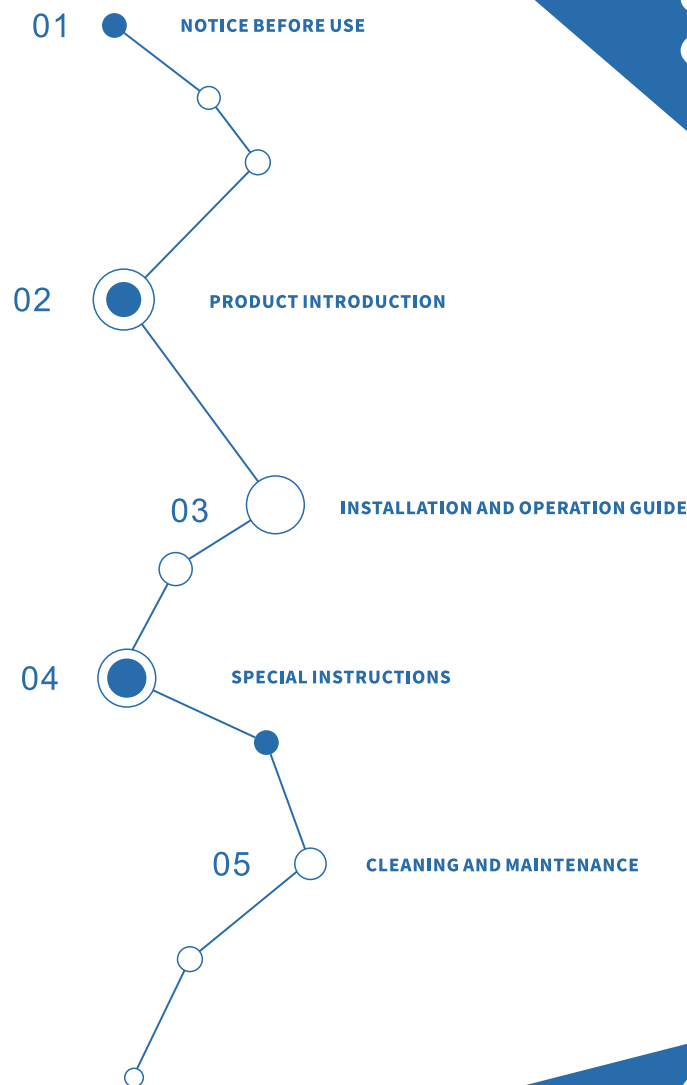
Roast Goose, Roast Duck, Roast Pork, Braised Pork in Soy Sauce, Braised Spareribs, Roast Chicken Wings, Five Flower Barbecue, Lean Barbecue, Black Beauty Barbecue, Roast Chicken, Roast Chicken Wings, Roast Chicken Leg, Spicy Roast Duck, Beijing Roast Duck, Kung Fu Goose, and Suckling Pig (support OTA's unlimited expansion).

Scope of application:

Government and enterprise canteens, restaurants, tea restaurants, ice rooms, and barbecue shops.

INSTRUCTIONS

(Please read this instruction carefully before using the product and keep it properly.)



Need to know before use

1. Please read the instructions carefully before using this product.
2. It is forbidden to immerse the power cord and oven into water or other liquids to prevent electric shock.
3. When the oven is in working condition, the surface will become hot.
Please do not touch or move at will to avoid burns;
If it is really necessary to touch or move, please use special gloves for electric oven.
4. Please place the electric oven on the ground for use.
5. It is strictly forbidden for children to operate the oven and the oven should be placed in a place where children cannot touch.
6. Place the oven on a dry and flat place for use, and reserve enough space around it to keep at least 30cm away from the surrounding objects.
7. After use, it is necessary to wait for the oven to cool to room temperature before turning off the power supply of the oven, and then cleaning the oven.
8. If you do not use the oven for a long time, please turn off the power of the oven.
9. It is prohibited to use accessories not provided by the manufacturer.
10. Do not pull the power cord. Turn off the power before moving the oven.
11. It is strictly forbidden to use the oven near combustibles or heat sources. Keep away from curtains, drapes, curtain walls or similar objects when using. In case of fire.
12. If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer's internal maintenance department or similar departments.
13. If the product is damaged, it must be repaired by the professional maintenance personnel of the authorized repair point. It is not allowed to dismantle or replace it without permission to prevent electric shock.
14. When using this product, if the circuit is overloaded, the oven may not work properly. The oven should use a separate line.
15. It is forbidden to store other articles in the furnace.
16. When the oven is working, it is strictly forbidden to place anything on the top, near the oven or inside the oven. Such as cardboard, paper or plastic.
17. It is prohibited to place closed containers in the furnace for heating, otherwise there may be an explosion risk.
18. Please use a soft damp cloth to clean the furnace door. Do not use sharp cleaning tools to prevent damage to the door and the internal glass of the furnace.
19. This product is only used for the firing of products designated by the company. It is prohibited to burn and heat other products.
20. During the use of the equipment, heat, steam and fog may be generated. Please be careful not to be burned, and ensure adequate ventilation in the kitchen. If the use time of the equipment is extended, the ventilation time should also be extended simultaneously.

Product introduction

- 1. With innovative smart catering technology, cloud computing can be carried out according to raw materials of different categories, weights and origins to calculate the optimal firing method (firing method, firing time, firing temperature, etc.).
- 2. It can be used to roast goose, duck, meat, ribs, fat pork, lean pork, and chicken wings.
- 3. It has the characteristics of intelligent perception, intelligent temperature control, simple operation, space saving, stable product standard, and time-saving.

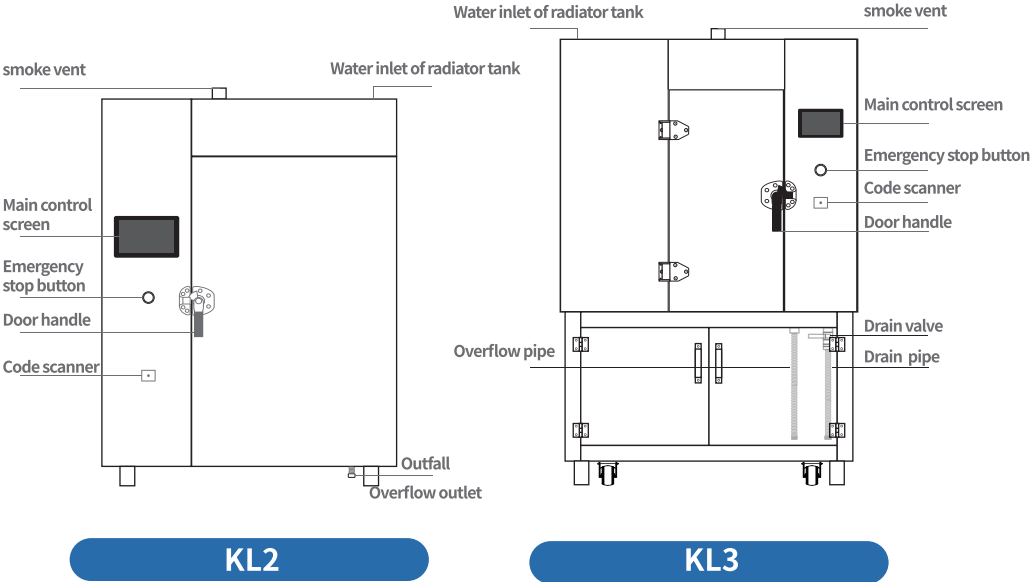
Product specifications

Model	KL2	KL3
Specification (width, depth, height)	850mm*825mm*1150mm	1100mm*800mm*1700mm
Net weight	115kg	140kg
Voltage/frequency /maximum power	380V 3N~/50Hz/7.5kW	380V 3N~/50Hz/14.5kW
Wire specifications	3-phase, 5-wire, 4mm ²	3-phase, 5-wire, 6mm ²
circuit breaker	4P-32A	4P-63A
Networking type	Ethernet、WiFi	Ethernet、WiFi
Furnace cavity height	700mm	800mm
Support the highest food material height	600mm	650mm

Tips

- 1、The order of product size is length * width * height, which is approximate. Please refer to the real object for specific size.
- 2、Overall dimensions: the depth value includes the door handle, and the height value includes the furnace foot and water inlet.
- 3、Due to the continuous improvement of our products, we will inform you of any changes in technical parameters.

Product example diagram



Note: Our company reserves the right to change the design of the product. The product you purchased may have been improved and may not be completely consistent with this book, but its performance and use method will not be changed. Please feel free to use it.

Installation and Operation Guide

Step 1 Installation

Warning:

- 1. The installation of the oven must be carried out by professionals of the company;
- 2. The user of the oven shall be responsible for any personal injury and property loss caused by unauthorized or improper installation, and our company will not be responsible.

Step 2: Add water

- 1. After starting the machine, close the switch water valve under the oven liner, add clean water inside the oven liner, and the water level must reach the side of the oil drain hole!

Step 3 Networking

- 1. The intelligent oven system needs to be connected to the network, and the connection mode can be wired or wifi.

If the kitchen environment allows, it is recommended to give priority to the use of wired links. Because wifi signals are vulnerable to kitchen electromagnetic interference, there is also attenuation of the partition wall.

When the wired network is disconnected, you can link the mobile hotspot for standby.

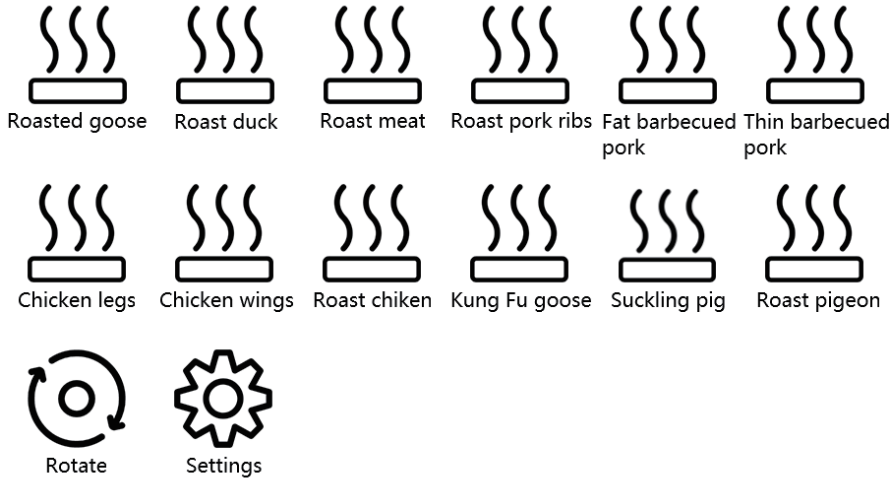
Step 4: Bake the ingredients

Operation process: preheating - code scanning - firing - returning

1. Preheating

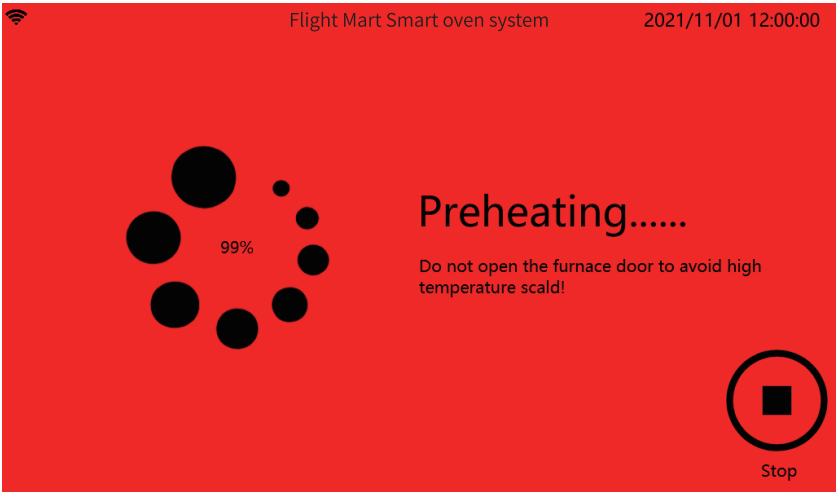


2021/11/1 12:00:00

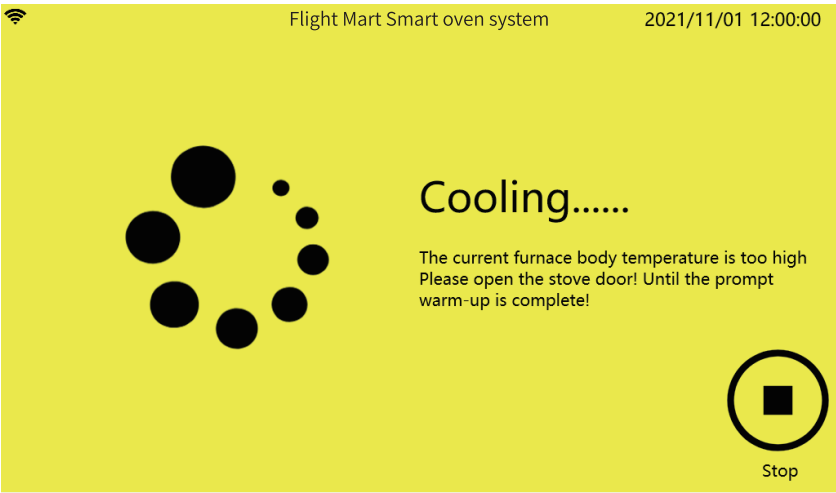


v4.8.5-20211101_40

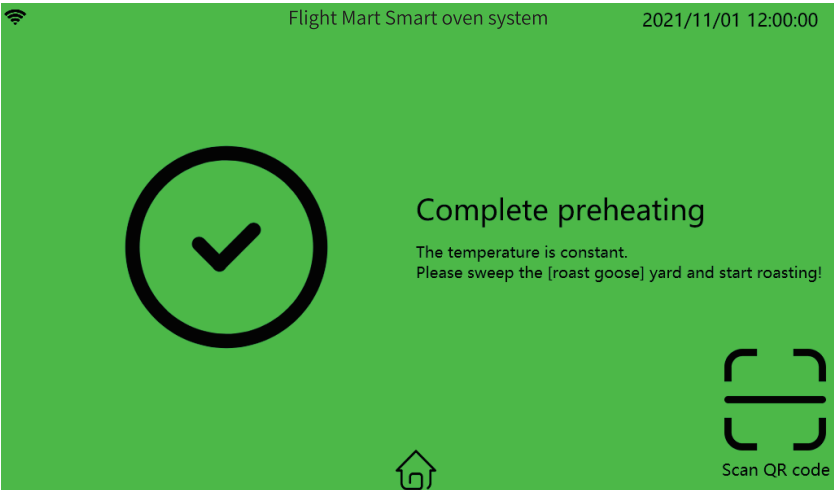
- 1. After power on: After the Android main control screen is turned on and enters the home page of ChuCanYi Smart Oven Control, click the food category to be fired;



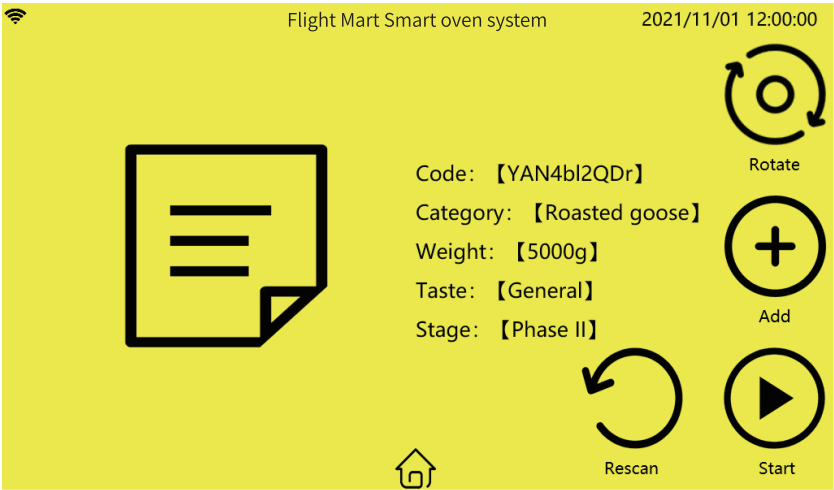
- 2. Warming up: the system warms up according to the food category you click. The preheating progress can refer to the percentage in the left rotation icon. If it is necessary to stop preheating, click the Stop button;



- 3. Heat dissipation: this prompt will appear when the furnace body temperature is higher than the target preheating temperature after just firing. No heat dissipation will affect the quality of normal fired products. At this time, it is necessary to open the furnace door to cool down. When the temperature of the furnace body drops to the target preheating temperature, the system will automatically remind "preheating completed";

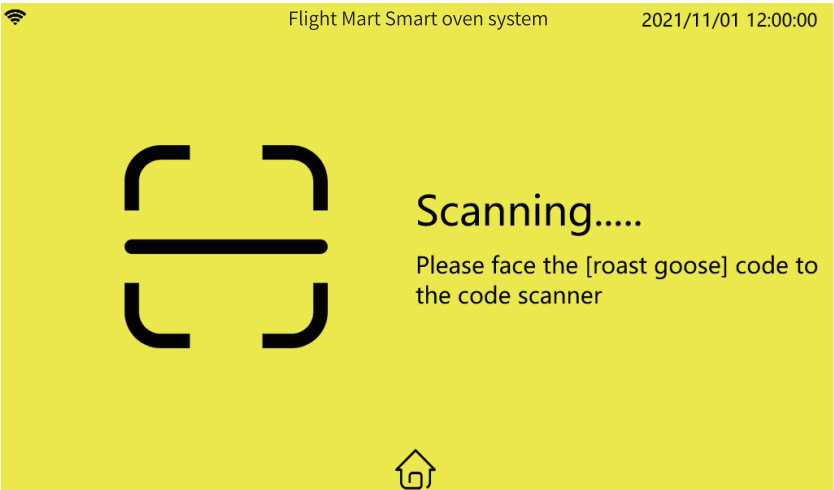


4. Preheating completion: when the preheating progress reaches 100%, the system displays the completion of preheating with a long beep, and click the code scanning button to enter the next step. To return to the home page, click the Home button at the bottom of the center.

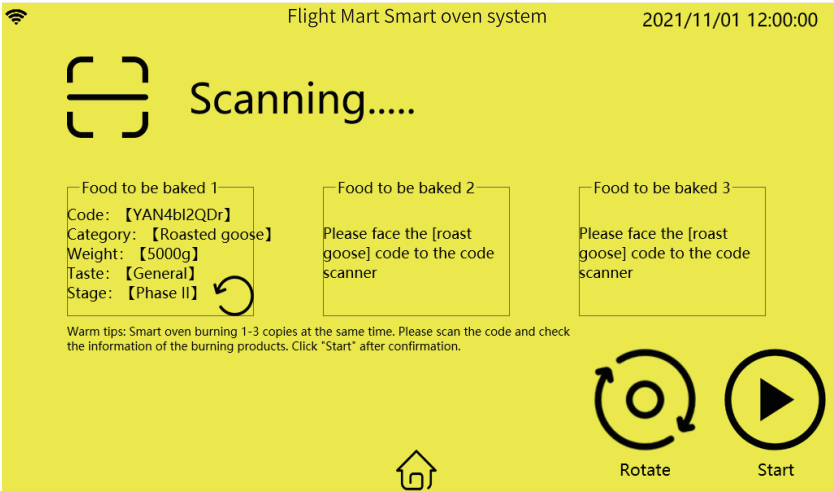


6. Scan code successfully: display the information of fired products. At this time, put the products to be burned into the furnace, and click the rotary button to rotate the hanging tray. After confirmation, click Start Burning to enter the next step;

2. Scan code

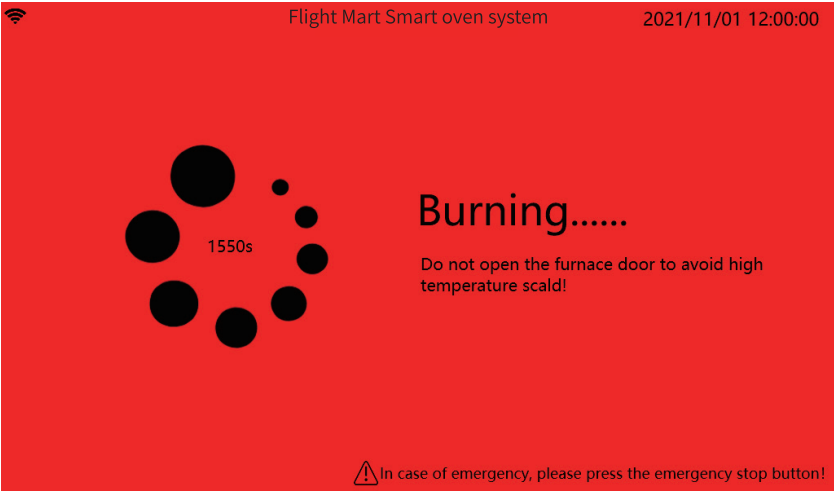


5. Scanning code: place the [roast goose] code of the product to be burned at the scanning port for identification



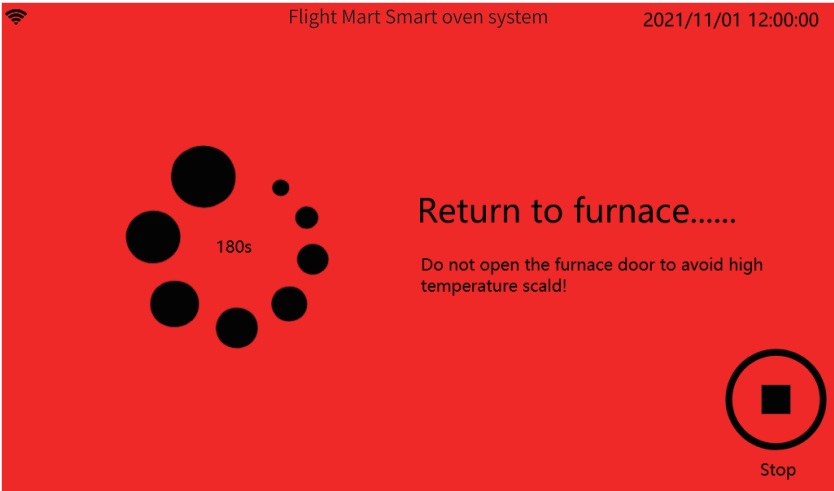
7. Add burnt products: only three furnaces have special function buttons, and one furnace has no such button. The second and third [roast goose] codes can be scanned for firing 1-3 pieces of fired products at the same time. It supports simultaneous cooking of ingredients of the same category and different weights. Do not mix the first stage with the second stage, which will seriously affect the product quality.

3. Burning

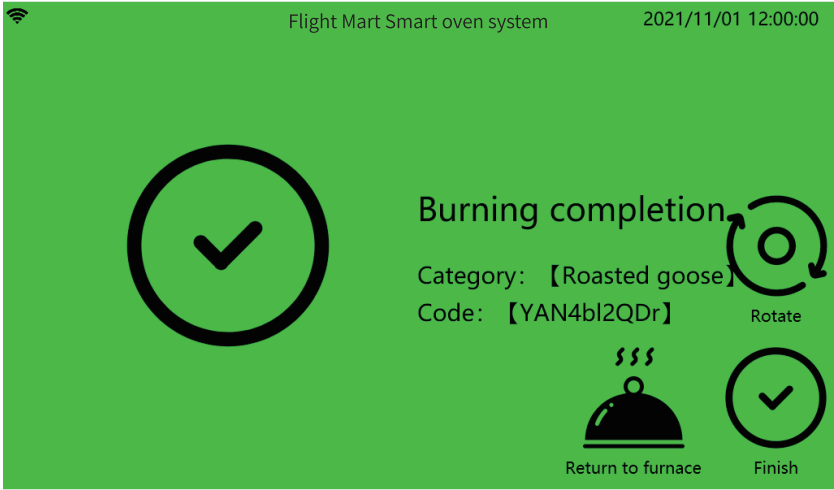


8. Burning: the system will perform cloud computing according to the information confirmed by scanning the code, and calculate the best burning method and process for burning. The remaining burning time can refer to the countdown seconds in the left rotation icon;

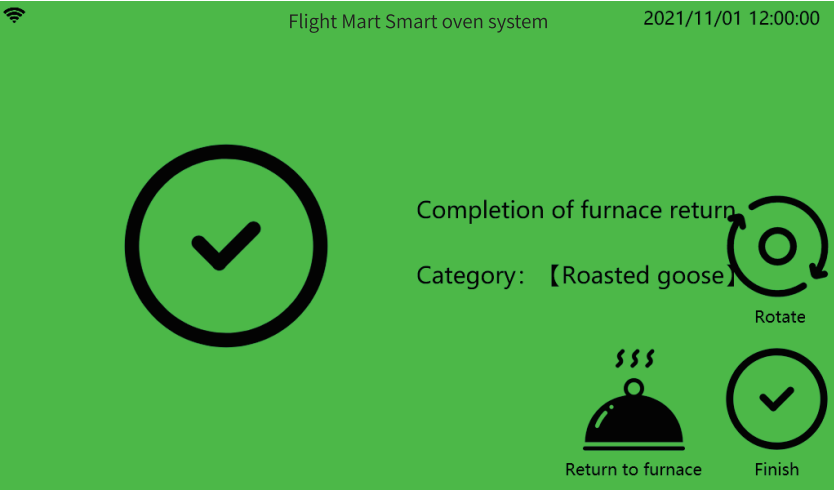
4. Return



10. During furnace returning: the system conducts short-term furnace returning burning. Refer to the countdown seconds in the left rotation icon for the remaining time of furnace return:



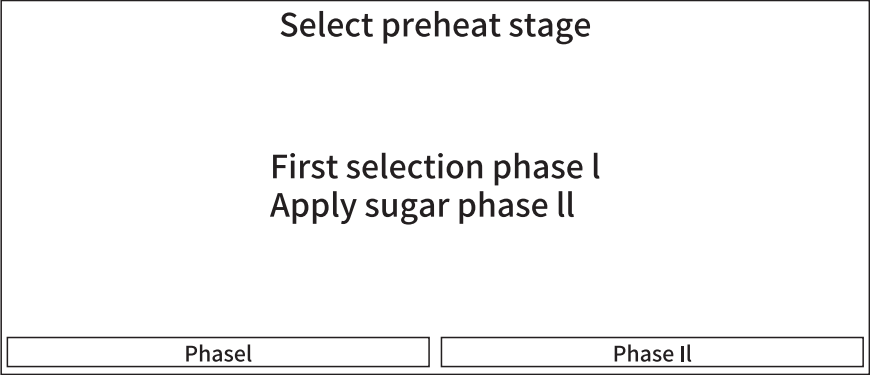
9. Firing completion: when the remaining time of burning is 0s, the system displays that the burning is completed with a long beep. At this time, open the furnace door to observe the product output, click the rotation button to rotate, and select "complete" or "return" as the case may be.



11. Completion of reheating: when the remaining time of reheating is 0s, the system will display the completion of reheating with a long beep. At this time, open the furnace door to observe the product output, click the rotation button to rotate, and select completion or reheating as the case may be.

Special instructions (required)

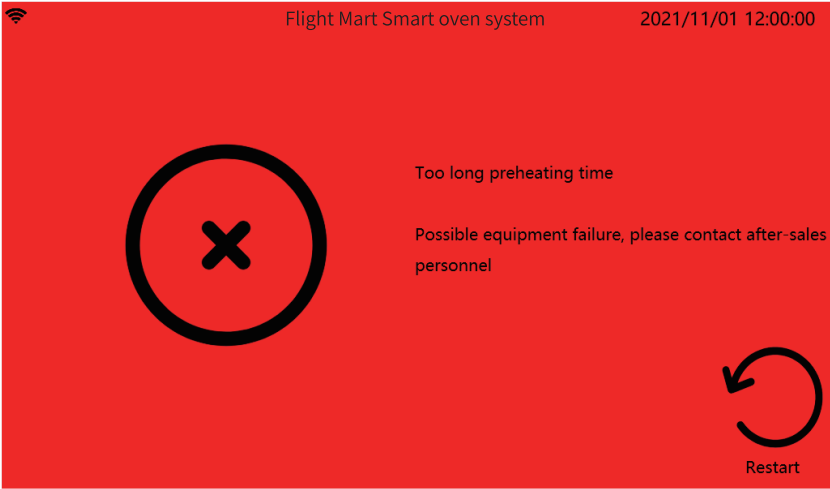
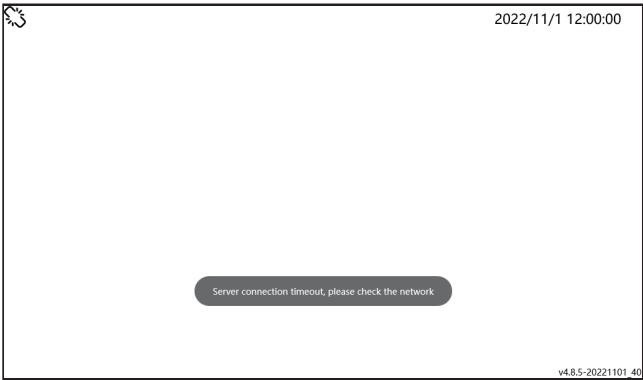
1. Pork chops, fat and lean pork chops are all prepared in two stages. The preheating process needs to select the corresponding first and second stages according to the actual firing times. In the firing process, the QR code can be scanned twice. The same QR code can be scanned twice. The first time is a one-stage firing process, and the second time is a two-stage firing process. Do not mix one-stage and two-stage firing, which will seriously affect the product quality.



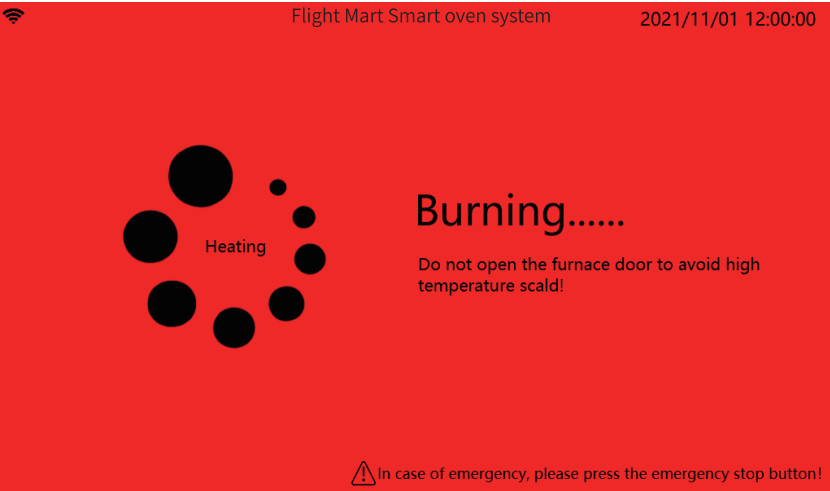
Operation process: first stage preheating, one code scanning, one firing, one firing, one honey filling, one second stage preheating, one code scanning, one firing, one firing;
2. Automatic upgrade: when the system is idle, there is a short flash back to restart the APP while staying on the controlhomepage, which means that the automatic upgrade of the system is not a fault and does not affect the firing work;

3. Link failed:

(1) As shown in Figure 12, the network status in the upper left corner is disconnected, and the prompt: "The server connection timed out, please try again later.". Please check whether your network is faulty. When the network returns to normal and the system successfully connects to the ECS, the system will automatically refresh the control page to display the food category.



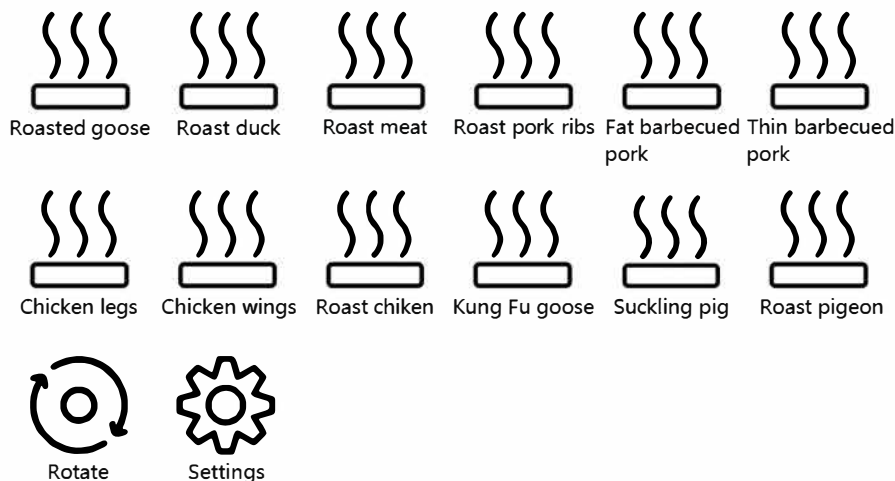
5. The preheating time is too long: if the above prompt appears, it is possible that the equipment and components may have faults. You can click restart to preheat the furnace after it returns to normal temperature. If this prompt appears many times, please contact the after-sales service personnel to avoid defective products.



6. Heating up: the system will heat up at a specific time due to the need of burning. When the target temperature is reached, the progress bar will continue to count down.



2021/11/1 12:00:00



v4.8.5-20211101_40

7. Rotate and add water:

(1) Rotary button: used to rotate the hanging plate, which is convenient to take down the burnt products;
(2) Water adding button: used for furnace water supplement and change. This function is available for specific models. Models without this icon do not have this function.

CLEANING AND MAINTENANCE

1. Before cleaning the oven, it is necessary to wait for the oven to cool to room temperature before turning off the power supply of the oven, and then cleaning the oven.
2. It is strictly forbidden to immerse the whole oven in water or use a non designated professional cleaner for cleaning. The user of the oven shall bear all damages and losses caused by washing, and our company will not be responsible for them.
4. Only the interior of the oven cavity can be flushed. During flushing, water should be prevented from splashing to other parts of the oven. Sewage should be drained through the water outlet in time to keep the oven cavity dry and clean
5. The sensor inside the furnace chamber, the inner surface of the furnace door, and the microwave heating area should be gently wiped with a soft damp cloth, and it is not allowed to press hard or wipe violently. All damage to the oven cavity caused by pressing and wiping forcefully shall be borne by the oven user, and our company will not be responsible
6. Do not use sharp cleaning tools (such as steel ball and bristle brush) and corrosive non designated professional cleaning products to clean the oven, so as to avoid damage to the oven
7. Regularly check the oil outlet, water outlet and vent to prevent blockage, so as to ensure smooth oil drainage, drainage and ventilation;
8. After baking, please clean the oven regularly to prevent carbon deposition of residual oil under high temperature, which will affect the quality of cooked food.