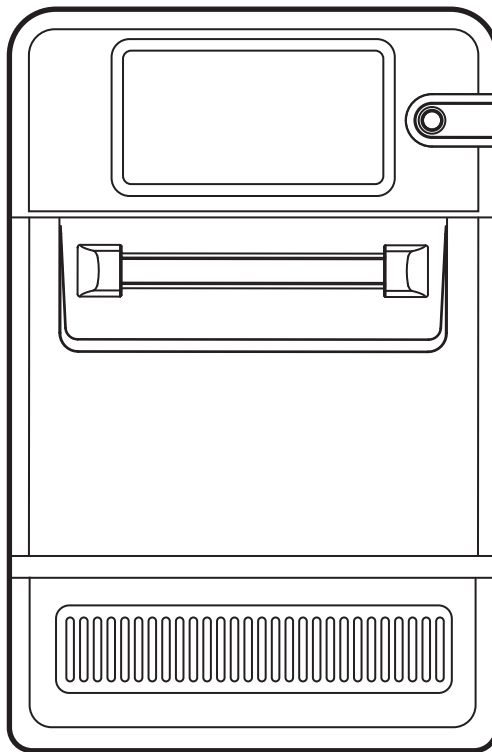




Commercial High Speed Oven

TJ018GS7-SV0E0A

TJ018G5ST-SV0E0A

TJ018G5ST-SV0B0A

Installation and User Manual – Original, GBR

CAUTION: Read the instructions before using the appliance.



Read instructions before use

IMPORTANT

Customer documentation

- The customer documentation is part of the microwave combination oven.
- Keep the customer documentation manuals handy at all times so that you can look up any required information.
- Keep the customer documentation manuals for the entire life of the appliance.
- Carefully read the Installation and User Manual before using, handling, and working on this appliance.
- If you transfer the microwave combination oven to a new owner, make sure to give the new owner the customer documentation manuals as well.

WARNING: To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.

In the event of an accident or breakdown, the following operating methods should be followed to prevent unsafe actions:

Firstly, remain calm and avoid panicking. Secondly, immediately stop the operation or activity that caused the problem. Thirdly, assess the situation and if possible, take appropriate measures such as turning off the equipment.

When handling spreading hot food stuff, it's important to use proper personal protection equipment. This may include heat-resistant gloves to protect your hands from burns, and aprons to prevent spills from staining your clothing. Also, safety goggles can safeguard your eyes from splashes.

WARNING: Possible slippery floor adjacent to the appliance!

The A-weighted emission sound pressure level is ≤ 70 dB(A)

WARNING: Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.

Any repairs shall be carried out by competent persons.

WARNING: A support is needed so that the working height of the appliance is between 200 and 1800 mm. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance incorporates an earth connection for functional purposes only.

The removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed.

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

IMPORTANT SAFETY INSTRUCTIONS WARNING

To reduce the risk of fire, electric shock, injury to persons or exposure to excessive microwave oven energy when using your appliance, follow basic precautions, including the following:

1. Read and follow the specific: "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY".
2. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
3. Keep the appliance and its cord out of reach of children less than 8 years.
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
6. WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
7. WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.
8. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
9. Only use utensils that are suitable for use in microwave ovens.
10. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
11. WARNING: Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
12. WARNING : The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
13. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
14. The oven should be cleaned regularly and any food deposits should be removed.
15. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
16. The appliance must not be cleaned with a water jet.
17. Metallic containers for food and beverages are not allowed during microwave cooking.
18. The appliance shall not be cleaned with a steam cleaner.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

TO REDUCE THE RISK OF INJURY TO PERSONS GROUNDING INSTALLATION

DANGER

Electric Shock Hazard

Touching some of the internal components can cause serious personal injury or death.
Do not disassemble this appliance.

WARNING

Electric Shock Hazard

Improper use of the grounding can result in electric shock. Do not plug into an outlet until appliance is properly installed and grounded.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

If it is necessary to use an extension cord, use only a 3-wire extension cord.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. If a long cord set or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2) The extension cord must be a grounding-type 3-wire cord.
 - 3) The long cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

CLEANING

Be sure to unplug the appliance from the power supply.

1. Clean the cavity of the oven after using with a slightly damp cloth.
2. Clean the accessories in the usual way in soapy water.
3. The door frame and seal and neighbouring parts must be cleaned carefully with a damp cloth when they are dirty.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. Cleaning Tip---For easier cleaning of the cavity walls that the food cooked can touch: Place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 5 minutes. Wipe the oven clean using a soft, dry cloth.
6. When using the oven for the first time or after a long period of inactivity, it needs to be cleaned. There may be a slight odor during the first use, which is normal. Follow the instructions to remove the odor, preheat to 275°C, and maintain for about 10 minutes.

UTENSILS

CAUTION

Personal Injury Hazard

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.

See the instructions on "Materials you can use in microwave oven or to be avoided in microwave oven." There may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure below.

Utensil Test:

1. Fill a microwave-safe container with 1 cup of cold water (250ml) along with the utensil in question.
2. Cook on maximum power for 1 minute.
3. Carefully feel the utensil. If the empty utensil is warm, do not use it for microwave cooking.
4. Do not exceed 1 minute cooking time.

IMPORTANT

Materials you can use in microwave oven

Utensils	Remarks
Browning dish	Follow manufacturer* instructions. The bottom of browning dish must be at least 3/16 inch (5mm) above the turntable. Incorrect usage may cause the turntable to break. (For the model with turntable.)
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer* instructions. Do not close with metal tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for a short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer* instructions. Should be labeled "Microwave Safe". Some plastic containers soften, as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented as directed by package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

Materials to be avoided in microwave oven

Utensils	Remarks
Aluminum tray	May cause arcing. Transfer food into microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

1 General information

Purpose of this chapter

This chapter shows you how to identify your Commercial High speed Oven and provides guidance on using this manual.

1.1 EC Declaration of Conformity

Manufacturer

Manufacturer name	Guangdong Midea Kitchen Appliances Manufacturing Co., Ltd
Manufacturer address	No.6, Yong An Road, Beijiao, Shunde, 528311 Foshan, Guangdong, PEOPLE'S REPUBLIC OF CHINA
Eu authorized representative Name and address (if any)	N/A

Equipment details

Product name	Commercial High Speed Oven	Commercial High Speed Oven
Model or type number	TJ018GS7-SV0E0A/TJ018G5ST-SV0E0A	TJ018G5ST-SV0B0A
Batch or serial number	N/A	N/A
Technical data	Class I, IPX3, 230V~, 50Hz, Rated microwave input: 1600W Convection input: 2700W Rated microwave output: 1000W, 2450MHz Rated maximum input: 3000W	Class I, IPX3, 220V~, 60Hz, Rated microwave input: 1600W Convection input: 2700W Rated microwave output: 1000W, 2450MHz Rated maximum input: 2800W
Image of product	N/A	N/A

Declaration of conformity

This declaration of conformity is issued under the sole responsibility of the manufacturer.

I had undersigned as manufacturer EU authorized representative of manufacturer, hereby declare that the product specified above conforms with requirement(s) of following EU law(s).

Machinery Directive 2006/42/EC

According to following harmonised standards:

EN IEC 60335-2-90:2021+ A1:2021

EN 60335-2-42:2003+ A1:2008 +A11:2012+ A2:2024+ A12:2024

EN 60335 1:2012 + A11:2014 + A13:2017 + A1:2019 + A14:2019 + A2:2019 + A15:2021 + A16:2023

EN 62233:2008

Signature and stamp:

Place: Shunde

Full name: Mr. Li wei

Date: 2025-03-04

Position: Engineer

1.2 Important Information

Users are cautioned that maintenance and repairs should be performed by a Midea authorised service agent using genuine Midea replacement parts. Midea will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorised parts or by unauthorised service agents. For a list of authorised service agents please refer to your distributor.

1.3 Identifying your Commercial High Speed Oven

Position of nameplate

The nameplate is located on the right of your Commercial High Speed Oven.

Model number

TJ018GS7-SV0E0A/TJ018G5ST-SV0E0A/TJ018G5ST-SV0B0A

1 Elements of the item number	Label	Meaning	Label	Meaning
1. Model	TJ018GS7-SV0E0A/TJ018G5ST-SV0E0A		TJ018G5ST-SV0B0A	
2. Rated Voltage/Frequency	230 V~ 50 Hz		220 V~ 60 Hz	
3. Microwave Input	1600 W		1600 W	
4. Microwave Output	1000 W		1000 W	
5. Convection	2700 W		2700 W	
6. Max Power Input	3000 W		2800 W	
7. Noise Emission	<70dB(A)		<70dB(A)	
8. Degree Of Protection	IPX3		IPX3	

1.4 About this Installation and User Manual

Purpose

This Installation and User Manual is intended for all people who work with the Commercial High Speed Oven, and provides them with the necessary information for carrying out installation, operating tasks, cleaning jobs and minor servicing work properly and safely.

Name of target group	Tasks
Equipment mover	Conveying within the establishment
Service technician	▪ Setting up the appliance ▪ Preparing the appliance for first-time use and taking the appliance out of service ▪ Instructing the user
Owner of the Commercial High Speed Oven or Owner's member of staff who is responsible for the appliance	▪ Made aware of all safety-related functions and devices of the Commercial High Speed Oven by the service technician ▪ Instructed by the service technician on how to operate the appliance ▪ Provides assistance as instructed with conveying the appliance within the establishment and setting up the appliance
User	Essentially performs specific operating tasks such as ▪ Loading the Commercial High Speed Oven ▪ Starting cooking profiles ▪ Removing food ▪ Cleaning the Commercial High Speed Oven ▪ Fitting accessories in the Commercial High Speed Oven

Parts of this document that must be read without fail

If you do not follow the information in this document, you risk potentially fatal injury and property damage.

To guarantee safety, all people who work with the Commercial High Speed Oven must have read and understood the following parts of this document before starting any work:

- The chapter '*For your safety*' on page 16.
- The sections that describe the activity to be carried out.

Chapters in the Installation and User Manual

Chapter/section	Purpose
General information	▪ Shows you how to identify your appliance ▪ Provides guidance on using this Installation and User Manual ▪ Specifies the intended use of the appliance ▪ Explains the functions of the appliance and shows the position of its components
For your safety	▪ Describes the hazards posed by the appliance and suitable preventive measures ▪ It is important that you read this chapter carefully.

Moving the appliance	▪ Specifies the basic appliance dimensions ▪ Specifies the requirements for the installation position ▪ Explains how to convey the appliance to the installation position
Setting up the appliance	▪ Explains how to unpack the appliance and specifies the parts supplied with the appliance ▪ Explains how to set up the appliance
Installation	▪ Provides information on installing the electrical supply
Preparing the appliance for use	▪ Explains the procedure for preparing the appliance for first time use
Operation instruction	▪ Explains how to switch on the Commercial High Speed Oven ▪ Contains the instructions for working procedures during cooking ▪ Contains the instructions for handling operations on the microwave combination oven regularly performed during cooking
Cleaning instruction	▪ Contains the cleaning instructions ▪ Describes the cleaning chemicals ▪ Contains and refers to the instructions for handling operations on the Commercial High Speed Oven regularly performed during cleaning
Attachment accessories instruction	▪ Explains the procedure for taking the appliance out of service ▪ Contains information on disposal
Warranty information and contacting customer service	Contains the technical data and dimensional drawings

Safety alert symbol

Safety alert symbol



Meaning

Warns of potential injuries. Heed all the warning notices that appear after this symbol to avoid potential injuries or death.

1.5 Design and function

Names of Oven Parts and Accessories

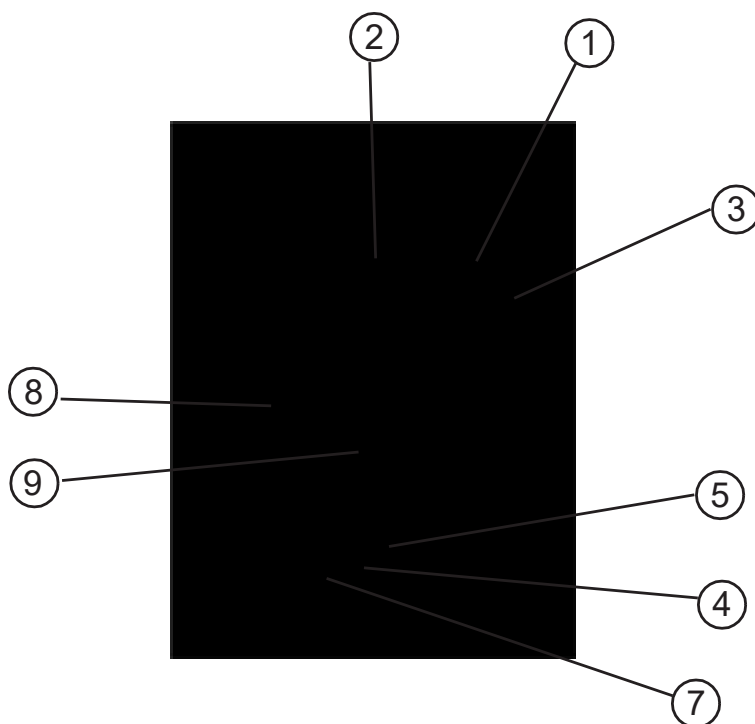
Remove the oven and all materials from the carton/wooden box and oven cavity.

Your oven comes with the following accessories:

1 Instruction Manual

1.6 Design and function of the Commercial High Speed Oven

Parts and their function



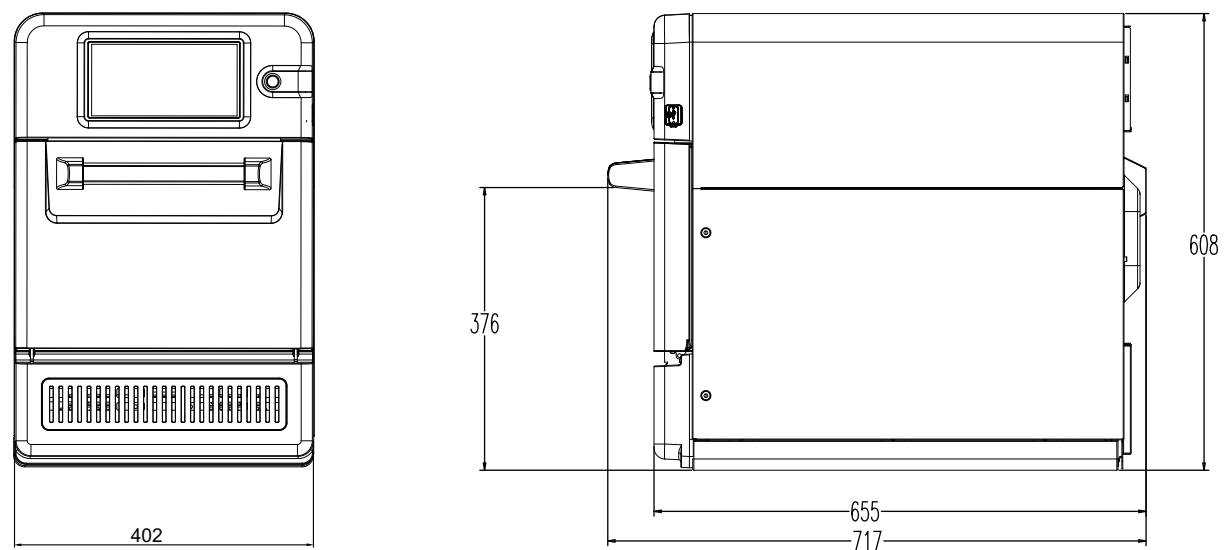
Item	Name	Function
1	ON/OFF appliance switch	Used to turn the Commercial High Speed Oven on and off. Turning this switch off does not isolate the appliance from the electricity supply.
2	7.84 inch TFT Screen control panel	When the appliance is switched on the 7.84 inch TFT Screen illuminates the user interface.
3	USB port	A USB socket located side of the cover allows updates to programs stored on the appliance.
4	Air outlets	Air used to cool internal components and steam from the cavity escape through the air outlet vents located on the rear of the appliance. The air outlets must be kept free from obstruction and they will not allow microwave energy to escape into the environment.
5	Appliance door	The door is a precision-made energy barrier with three microwave safety interlocks. Always keep it clean and do not use it to support heavy objects.
6	Air filter (no picture)	The air filter situated at the lower front of the appliance is part of the ventilation system.
7	Door handle	The door handle is a rigid bar which is pulled downwards and away from the appliance to open it.
8	Cavity	The cavity (cooking chamber) is constructed from stainless steel and used for cooking products.
9	Lower jetplate	Carrying accessory function.

Material

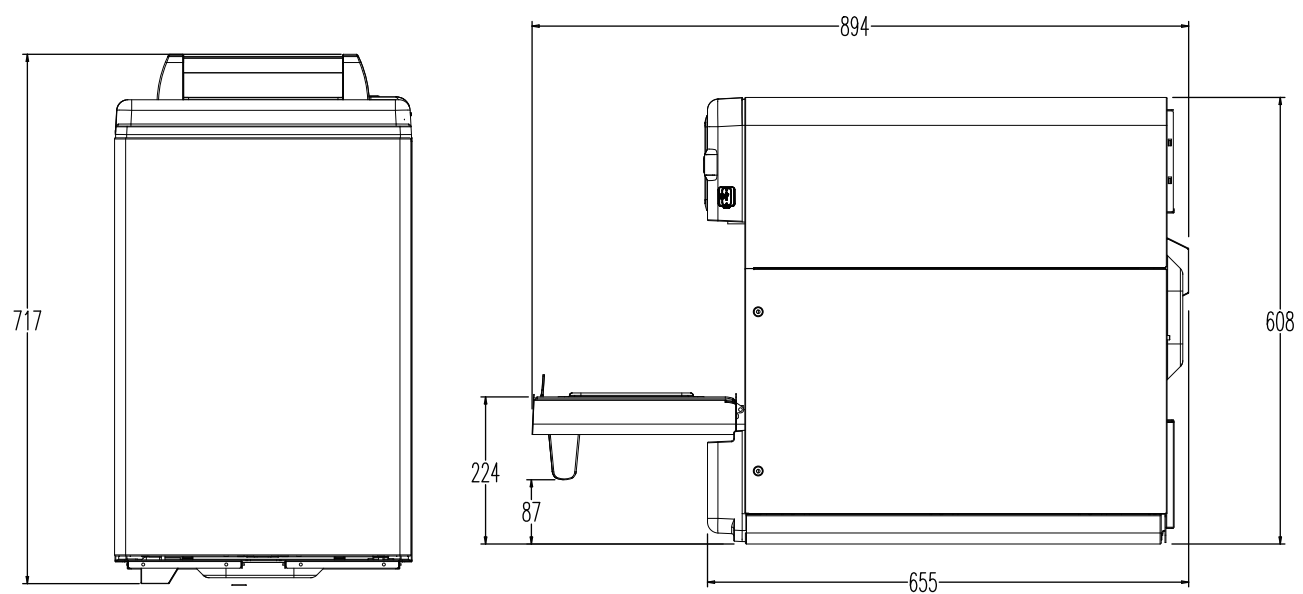
The interior and exterior structure of the appliance is made of stainless steel in either a brushed finish or colour-coded.

Dimensional drawings

Front view (door closed)	Cavity dimensions (door closed)	(units:mm)
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View from the top (door closed)	View from the right hand side (door open)
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2 For your safety

Purpose of this chapter

This chapter provides you with all the information you need in order to use the Commercial High Speed Oven safely without putting yourself or others at risk.

This is a particularly important chapter that you must read through carefully.



2.1 Intended use of your Commercial High Speed Oven

Intended use of your Commercial High Speed Oven

The Commercial High Speed Oven must only be used for the purposes specified below:

- The Commercial High Speed Oven is designed and built solely for cooking different foodstuffs in containers approved by the manufacturer. Microwave, convection and impingement are used for this purpose.
- The Commercial High Speed Oven is intended solely, for professional commercial use.

Restrictions on use

Some materials are not allowed to be heated in the Commercial High Speed Oven

- No dry powder or granulated material
- No highly flammable objects with a flash point below 270°C / 518 °F, such as highly flammable oils, fats or cloths (kitchen cloths)
- No food in sealed tins or jars

Requirements to be met by personnel

- The Commercial High Speed Oven must only be operated and installed by personnel who satisfy specific requirements. Please refer to '*Requirements to be met by personnel, working positions*' on the training and qualifications requirements.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.
- No one under the age of 16 should operate the Commercial High Speed Oven.

Requirements relating to the operating condition of the Commercial High Speed Oven

- Do not operate the Commercial High Speed Oven unless it has been properly transported, set up, installed and placed into operation as indicated in this manual and the person responsible for placing it into operation has confirmed this.
- Commercial High Speed Oven must only be operated when all safety devices and protective equipment are fitted, in working order and fixed properly in place.
- The manufacturer's regulations for operation and servicing of the Commercial High Speed Oven must be observed.

Requirements relating to the operating environment of the Commercial High Speed Oven

Specified operating environment for the Commercial High Speed Oven:

- The ambient temperature lies between +4°C / 40°F and +35°C / 95°F
- Not a toxic or potentially explosive atmosphere
- Dry kitchen floor to reduce the risk of accidents

Specified properties of the installation location:

- No fire alarm, no sprinkler system directly above the appliance
- No flammable materials, gases or liquids above, on, under or in the vicinity of the appliance
- It must be possible to set up the Commercial High Speed Oven in the installation position so that it cannot tip over or slide about. The supporting surface must comply with these requirements.

Mandatory restrictions on use:

- The appliance must not be operated outdoors and not be shifted or moved during use.

Storage conditions for the Commercial High Speed Oven

Dry Environment:

- **Moisture Protection:** Electrical appliances should be stored in a dry environment to avoid moisture, which can cause internal components to rust or get damaged.
- **Keep Away from Water Sources:** Avoid placing electrical appliances in areas where they may come into contact with water, such as basements or damp storage rooms.

Suitable Temperature:

- **Avoid Extreme Temperatures:** Electrical appliances should be stored in an environment with moderate temperatures, avoiding excessive heat or cold. The recommended storage temperature is usually between 10°C and 30°C.
- **Keep Away from Heat Sources:** Do not place electrical appliances near heaters, stoves, or other heat sources.

Good Ventilation:

- **Air Circulation:** The storage space for electrical appliances should have good ventilation to prevent the accumulation of moisture or heat inside the appliances.

Avoid Direct Sunlight:

- **UV Protection:** Avoid exposing electrical appliances to direct sunlight for extended periods to prevent the casing from fading or aging.

Dust Protection:

- **Clean Storage:** Electrical appliances should be cleaned before storage and covered with a dust cover or plastic bag to prevent dust from entering the interior.

Shock and Pressure Protection:

- **Stable Placement:** Electrical appliances should be placed on a stable surface to avoid vibration or pressure.
- **Avoid Stacking:** Avoid stacking heavy objects on top of electrical appliances to prevent damage.

Power Off Storage:

- **Unplug:** Electrical appliances that are not used for a long time should be unplugged to prevent accidental electric shock or damage to internal components.

Regular Inspection:

- **Regular Maintenance:** Even if not used for a long time, electrical appliances should be regularly checked to ensure they are not damp, rusted, or otherwise damaged.

Follow the Manual:

- **Reference Manual:** Different electrical appliances may have specific storage requirements, so it is recommended to refer to the storage suggestions in the product manual.

Cleaning requirements

- Use only cleaning chemicals that have been approved by the manufacturer.
- High-pressure cleaners or water jets must not be used for cleaning.
- The appliance must not be treated with alkali or acid solutions or exposed to acid fumes.

Mandatory warning signs

The following warning signs / notices must be attached to the Commercial High Speed Oven and optional accessories in the area indicated so as to be easily visible at all times.

Area	Warning sign	Description
1		Microwaves warning There is a risk of external and internal burns of body parts following exposure to microwave energy.
2		Electric shock warning There is a risk of electric shock if the appliance is serviced without disconnecting the electrical supply.
3		Fire / electric shock warning There is a risk of fire / electric shock if the appliance is operated without respecting the minimum clearances.
4		Electric shock warning There is a risk of electric shock if the electrical power is not connected to a properly grounded outlet.
5		Hot surface warning There is a risk of burns from high temperatures inside the cavity and on the inside of the appliance door.

Safety symbols

The following safety symbols be attached to the Commercial High Speed Oven in the area to be easily visible at all times.

Area	Safety symbol	Description
6		Protective Earth (Ground)
indicated so as		
7		Equipotential Bonding



2.2 Summary of hazards

General rules for dealing with hazards and safety precautions

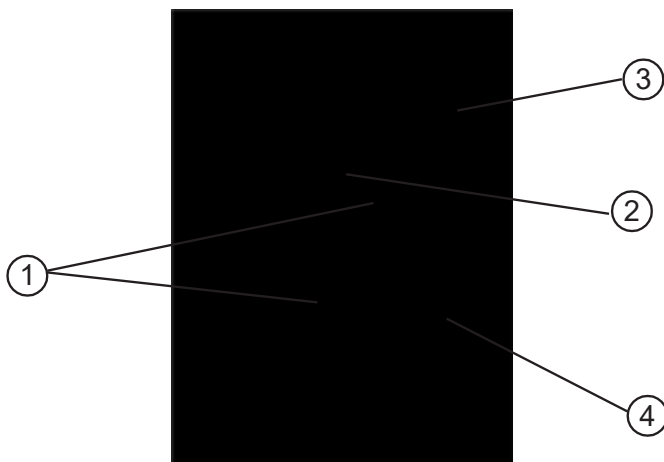
Commercial High Speed Oven is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of Commercial High Speed Oven , however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

Hazard points

The following illustration shows a Commercial High Speed Oven:



Excessive microwave energy

The Commercial High Speed Oven generates microwave energy. An operation with an open or damaged door or cavity can result in external and internal burns of body parts following exposure to microwave energy.

Heat generation (1)

The Commercial High Speed Oven becomes hot inside the cavity and on the inside of the appliance on hot door. This poses a risk of burns on hot surfaces inside the Commercial High Speed Oven, and also appliance parts, food containers and other accessories used for cooking.

Hot steam / vapour (2)

When cooking food the Commercial High Speed Oven may generate hot steam and vapour which escapes when the appliance door is opened and which is removed through the air vents on the rear of the Commercial High Speed Oven when the appliance door is closed. This poses a risk of scalding from hot steam when the appliance door is opened. Take particular care when opening the appliance door if the top door edge is below your field of vision.

Hot liquids

Foodstuffs are cooked in the Commercial High Speed Oven. These foodstuffs may also be liquid, or liquefy during cooking. This poses a risk of scalding from hot liquids, which may be spilled if not handled properly.

Live components (3)

The Commercial High Speed Oven contains live parts. This means a risk from live parts if the cover is not in place.

Contact with cleaning chemicals

The Commercial High Speed Oven must be cleaned using special cleaning chemicals. This poses a risk from cleaning chemicals, some of which can cause skin burns.

Parts moving against each other (4)

For various actions, such as opening/shutting the appliance door or cleaning the appliance door, there is the risk that you will crush or cut your hand.

Undercooking of food products

Ensure all food is hot before serving to protect your guests from microbiological contamination of foodstuffs.



2.3 Hazards and safety precautions when moving the appliance

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance onto and off the moving equipment	▪ Use a forklift truck or pallet truck ▪ Do not exceed safety limits for lifting and carrying ▪ Wear personal protective equipment

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance is dropped	When moving the appliance	▪ Use suitable handling gear ▪ Move the appliance slowly and carefully, and secure it against tipping over ▪ Make sure center of gravity is balanced ▪ Avoid jolts
Risk of body parts being crushed if the appliance tips over or falls off	When placing the appliance down on the supporting surface	Always observe the requirements for the supporting surface while setting up the appliance; see ' <i>Requirements for the installation location</i> ' on page 34



2.4 Hazards and safety precautions when setting up the appliance

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance	▪ Use a forklift truck or pallet truck to place the appliance in the installation position or to move it to a new position ▪ Always use the correct number of persons and observe the limits specified for lifting and carrying when adjusting the appliance position ▪ Observe the local occupational safety regulations ▪ Wear personal protective equipment

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance is dropped	When lifting the appliance	▪ Make sure center of gravity is balanced ▪ Avoid jolts
Risk of cuts from sharp edges	When handling sheet-metal parts	▪ Exercise caution when performing these tasks ▪ Wear personal protective equipment



2.5 Hazards and safety precautions during installing

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel ▪ Along the mains power lead	▪ Work on the electrical system must only be performed by qualified electricians from an authorised service company ▪ Professional working Ensure that all electrical connections are in perfect condition and fixed securely before putting the appliance into use
	On the appliance and on adjacent metal parts	Before preparing the appliance for use, make sure that the appliance is connected to an equipotential bonding system (EU).

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Trapping fingers or body	When opening or closing the door	Use the handle and avoid the door hinges



2.6 Hazards and safety precautions when preparing appliance for use

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel ▪ Along the mains power lead	▪ Work on the electrical system must only be performed by qualified electricians from an authorised service company ▪ Professional working Ensure that all electrical connections are in perfect condition and fixed securely before putting the appliance into use
	On the appliance and on adjacent metal parts	Before preparing the appliance for use, make sure that the appliance is connected to an equipotential bonding system .

Additional safety hazards when preparing appliance for use

When preparing the appliance for use, read and follow the safety information given in this chapter and also the following sections in the chapter is Installation and User



2.7 Hazards and safety precautions during operation

Safety hazard: microwave energy

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from excessive microwave energy	If the door, the door seal or the cavity of the appliance are damaged persons standing in front of the appliance can be harmed by leaking microwave energy.	▪ Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks. ▪ Do not place any object between the oven front face and the appliance door or allow soil or cleaner residue to accumulate on sealing surfaces. ▪ Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges, (3) door seals and sealing surfaces. ▪ The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Safety hazard: heat – hot surfaces

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Inside the entire cavity, including all parts that are or were inside during cooking, such as ▪ Racks ▪ Containers, baking sheets, shelf grills etc. On the inside of the appliance door	Wear specified protective clothing, in particular protective gloves

Safety hazard: heat – hot liquid

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of scalding from hot liquid	▪ Inside the cavity ▪ Outside the appliance	▪ Only load containers holding liquid or liquefying food into the cavity that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear specified protective clothing, in particular protective gloves

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk from microbiological contamination of food	When cooking is manually interrupted	▪ Never deliberately interrupt the cooking process ▪ Do not store food temporarily in the appliance
	When cooking is interrupted because of a power failure	Once the appliance is running again, consider how the length of time taken to resume operation will affect the food condition.

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of crushing of body parts	While appliances are being moved on a wheeled platform	▪ Only move appliances forward for the purpose of cleaning the case of the Commercial High Speed Oven or the Commercial floor under the appliances. ▪ Disconnect the appliance from the electrical supply before moving it ▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day
Risk of hands and feet being pinched		
Risk of scalding from hot liquid food		
Risk of electric shock from live parts		

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of slipping from escaping condensate	In front of the appliance	Ensure that the floor around the appliance is dry at all times



2.8 Hazards and safety precautions during cleaning

Safety hazard: cleaning chemicals

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of chemical burns or irritation to skin, eyes and respiratory system from contact with cleaning chemicals and their fumes	For all cleaning actions	▪ Do not let cleaning chemicals come into contact with your skin or eyes ▪ Do not heat up the appliance if there are cleaning chemicals inside ▪ Never spray cleaning chemicals into the cavity ▪ Do not breathe in spray ▪ Wear personal protective equipment

Safety hazard: contamination of foodstuffs

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of food contamination from cleaning chemicals	If the cavity has not been washed off properly after cleaning.	Wash off the cavity using a clean cloth and plenty of clean warm water, then wipe with a soft cloth or paper towel.

Safety hazard: heat

Danger	Where or in what situations does the hazard arise?	Preventive action
A risk of burns from hot surfaces	Inside the entire cavity, including all parts that are or were inside during cooking, such as ▪ Racks ▪ Containers, baking sheets, shelf grills etc. On the inside of the appliance door	▪ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the 'cool down' function to cool the cavity ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam if water is sprayed into the hot cavity	In the entire cavity	▪ Before starting cleaning work, wait until the cavity has cooled to below 60°C / 140°F or use the 'Cool Down' function to cool the cavity ▪ Wear specified protective clothing, in particular protective gloves
Risk of scalding from hot steam	In front of the appliance if the cavity is being cooled by the 'Cool Down' function	▪ Step back from the appliance to avoid the hot steam and vapour escaping through the open appliance door ▪ Do not put your head inside the cavity

Safety hazard: moving appliances supported on a wheeled base

Danger	Where or in what situations does the hazard arise?	Preventive action
All specified hazards	While appliances are being moved on a wheeled platform	When moving the Commercial high speed jet microwave ovens , take care not to wheel over the electrical supply cables
Risk of crushing of body parts	While appliances are being moved on a wheeled platform	Watch out for the connecting cables
Risk of scalding from hot liquid food	While appliances are being moved on a wheeled platform	Always remove any food from the appliance before moving it
Risk of electric shock from live parts	While appliances are being moved on a wheeled platform	Watch out for connected electrical cables
Risk of tripping from exposed cables	While cleaning behind appliances when pulled forward	Exercise caution when performing this action

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock caused by a short-circuit	If the appliance comes into contact with water	▪ Do not wash down the outer case with water ▪ Always keep the USB cover closed during cleaning
Risk of electric shock from live parts	If appliances on wheeled stands start moving unintentionally and the power supply is pulled off	▪ When operating the appliances, always engage the parking brake on the wheels ▪ Check that wheel brakes are on before operation each day

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of crushing to hands and pinching of fingers	When opening and closing the appliance door	Exercise caution when performing this action



2.9 Hazards and safety precautions when taking the appliance out of service

Safety hazard: electrical power

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of electric shock from live parts	▪ Under covers ▪ Under the operating panel	▪ Work on the electrical system must only be performed by qualified electricians from an authorized customer service company ▪ Professional working

Safety hazard: moving heavy weights

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of injury from over-stressing your body	When moving the appliance onto and off the moving equipment	▪ Use a forklift truck or pallet truck ▪ Do not exceed safety limits for lifting and carrying ▪ Wear personal protective equipment

Safety hazard: mechanical parts of the appliance

Danger	Where or in what situations does the hazard arise?	Preventive action
Risk of body parts being crushed if the appliance tips over or falls off	When the appliance is being moved e.g. to gain better access to the connections	Always observe the requirements for the supporting surface when taking the appliance out of service;
Risk of slipping on damp kitchen floor	In front of the appliance	Ensure that the floor around the appliance is dry at all times

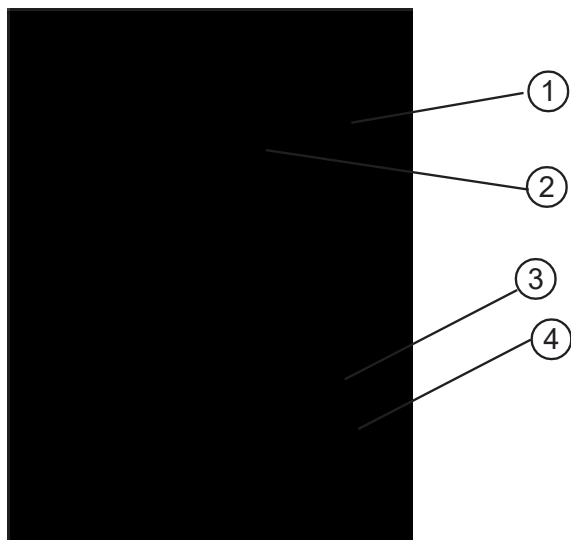


2.10 Safety devices

Meaning

The Commercial high speed jet microwave ovens has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the appliance.

Position and function



Item	Safety device	Function	Check
1	Covers can only be removed using a tool	- Prevents live parts from being touched accidentally - Prevents access to the moving fan from the wiring compartment	Check that the covers are in place
2	Operating panel can only be removed using a tool	Prevents live parts from being touched accidentally	Ensure that the operating panel is in place
3	Door seal	Protects the user and outside environment from microwave energy leaking from the cavity	Check the door seal regularly for signs of damage and replace it if required.
4	Appliance door	Protects the user and outside environment from hot steam and microwave energy	Check the door regularly for damage and replace it if required
5 (no picture)	Door interlocks: Electric door sensor for appliance door	Ensures that the microwave generation system cannot be powered when the door is open.	Check door switch: Action: - Open the appliance door fully - Press Start Result: Door open warning message

Item	Safety device	Function	Check
6 (no picture, installed by customer)	Disconnection device	- Installed by the customer close to the appliance; easily visible and accessible, 1- or 3-pole action, minimum contact separation 3 mm. - Used to disconnect the appliance from the power supply during cleaning, repair and servicing work and in case of danger	Action: Trip the disconnection device
7 (no picture)	Internal fuses	Prevent faulty components from drawing too much current and causing potential fire hazard.	Ensure that the internal fuses are correctly rated



2.11 Requirements to be met by personnel and working positions

Requirements to be met by operating personnel

Personnel	Qualifications	Tasks
Chef	- Has relevant professional training - Knows relevant national food legislation and regulations, plus hygiene legislation and regulations - Must keep records in accordance with HACCP - Trained in how to operate the microwave combination oven	Essentially performs organizational tasks such as - Entering the cooking profile data - Editing existing cooking profiles in the cookbook - Developing new cooking profiles - Adjusting appliance settings May also perform all user tasks if applicable.
User	- Semi-skilled - Trained in how to operate the microwave combination oven - Works under supervision - Knows the regulations associated with handling heavy loads	Essentially performs specific operating tasks such as - Loading the microwave combination oven - Starting a cooking profile - Removing food - Cleaning the microwave combination oven - Fitting accessories in the microwave combination oven - Minor servicing tasks
Equipment mover	- Trained in the use of a pallet truck and forklift truck - Knows the regulations associated with handling heavy loads	Conveying within the establishment
Service technician	- Is an authorised service agent - Has relevant technical training - Is trained in the particular appliance - Knows the regulations associated with handling heavy loads	- Setting up the appliance - Preparing the appliance for first-time use and taking the appliance out of service - Instructing the user

Working positions

- The working position for personnel installing and preparing the appliance for first-time use is the entire appliance area.
- The working position for personnel when operating the appliance is in front of the appliance door.
- The working position for staff during cleaning and servicing is the entire appliance area.



2.12 Personal protective equipment

Moving and setting up the appliance

Activity	Materials used	Personal protective equipment
▪ Conveying within the establishment ▪ Setting up the appliance on a work surface, stand or in a stacking kit ▪ Setting up the appliance in the installation location	▪ Suitable lifting gear ▪ Forklift truck or pallet truck	▪ Protective gloves ▪ Safety boots ▪ Hard hat (e.g. when heavy loads are being lifted, working overhead, ...)

Installation, preparing for first-time use and taking out of service

Activity	Materials used	Personal protective equipment
Installing and removing (taking out of operation) the electrical connection	Tools and equipment depending on the task	Work wear and personal protective equipment depending on the job that needs doing as specified in national regulations
▪ Preparing the appliance for first-time use ▪ Instructing the user	Tools and equipment depending on the task	Work wear as specified in country-specific standards and directives for kitchen work, in particular: ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots
Dismantling the appliance (taking out of operation)	▪ Suitable lifting gear ▪ Forklift truck or pallet truck	▪ Protective gloves ▪ Safety boots ▪ Hard hat (e.g. when heavy loads are being lifted, working overhead)

Operation

Activity	Materials used	Personal protective equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives for kitchen work, in particular: ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots
Removing and fitting parts	Tools and equipment depend on the task	Work wear as specified in country-specific standards and directives for kitchen work, in particular: ▪ Protective clothing ▪ Heat protective gloves (compliant with EN 407 in European Union) ▪ Safety boots

Cleaning

Activity	Materials used	Personal protective equipment
▪ Cleaning the cavity by hand ▪ Handling spray bottles	▪ Cleaning chemicals approved by the manufacturer ▪ Protective chemicals approved by the manufacturer	Items of protection equipment, depending on cleaning chemical being used: ▪ Breathing mask ▪ Safety goggles ▪ Protective gloves ▪ Protective clothing/apron The EC safety datasheet for the relevant cleaning chemical contains a more precise specification of these items. An up-to-date copy can be obtained from the manufacturer. Refer to the label on the cleaning chemical concerned.
Cleaning components and accessories according to relevant instructions	Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	Follow the instructions given by the manufacturer of the cleaning chemical you are using
Cleaning the outside of the appliance case	Common household stainless steel cleaner or hard surface cleaner	Follow the instructions given by the manufacturer of the cleaning chemical you are using

3 Moving the appliance

Purpose of this chapter

This chapter provides information on how to move the appliance.

This chapter is intended for the owner's member of staff responsible for the appliance and for a qualified member of staff from an authorized service company.



3.1 Working safely with the appliance

For your safety

Before starting work, familiarize yourself with the hazards *when moving the appliance*.

Eligibility of personnel for moving the appliance

Personnel eligible for moving the appliance:

- Only personnel who are trained in the use of a pallet truck and fork-lift truck for handling purposes are permitted to move the appliance.
- Personnel must be aware of the regulations relating to handling heavy loads.

Personal protective equipment

Wear the following personal protective equipment

Moving heavy loads



Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries, especially in the area of the torso.

- ▷ Use a fork-lift truck/pallet truck to move the appliance.
- ▷ When lifting the appliance, use enough people for the weight of the appliance (value depending on age and gender). Observe the local occupational safety regulations.
- ▷ Wear personal protective equipment.

Unsuitable supporting surface



Risk of crushing if the appliance tips over or falls off

Body parts can be crushed if the appliance tips over or falls off.

- ▷ Make sure that the appliance is never placed on an unsuitable supporting surface.

3.2 Moving the appliance to the installation location

Space required for conveying the appliance

Make sure that there is enough width and height along the entire route used for conveying the appliance to ensure it can get through to its installation location.

The table below shows the dimensions of the **appliance including packaging**, which are needed to determine the minimum doorway dimensions required to allow the appliance to be brought to its installation location:

Minimum door opening

Width	[in]	18.7	[mm]	474
Height	[in]	29.5	[mm]	750
Depth	[in]	33.8	[mm]	858

Load bearing capability for conveying the appliance

Provide moving equipment that is rated capable of carrying the load.

Refer to the weight of the appliances including packaging to determine the minimum working load limit of handling equipment.

Moving the appliance to the installation location

Please observe the following points when conveying the appliance:

- Always move the appliance on a pallet.
- Always move the appliance in an upright position.
- Move the appliance slowly and carefully, and secure it against tipping over.
- Make sure that you do not knock against things with the appliance.
- Avoid moving the appliance along uneven routes or up or down slopes/steps.
- Do not lift the oven by the handle but always use the hand lifting points.

4 Setting up the appliance



4.1 Safe working when setting up the appliance

Eligibility of personnel for setting up the appliance

Personnel eligible for setting up the appliance:

- Only qualified personnel from an authorized service company are permitted to set up the appliance.

Regulations for setting up the appliance

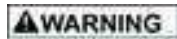
Local and national standards and regulations relating to workplaces in catering kitchens must be observed.

The rules and regulations of the local authorities and supply companies that apply to the installation location concerned must be observed.

Personal protective equipment

Wear the following personal protective equipment specified in the section '*Personal protective equipment*' for the relevant tasks.

Moving heavy loads



Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries, especially in the area of the torso.

- ▷ Use a forklift truck or pallet truck to place the appliance in the installation position or to move it to a new position.
- ▷ When shifting the appliance into the correct position, use enough people for the weight of the appliance when lifting it (value depending on age and gender). Observe the local occupational safety regulations.
- ▷ Wear personal protective equipment.

Unsuitable supporting surface



Risk of crushing if the appliance tips over or falls off

Body parts can be crushed if the appliance tips over or falls off.

- ▷ Make sure that the appliance is never placed on an unsuitable supporting surface.

4.2 Requirements for the installation location

Meaning

This section contains information to help you choose a suitable installation location for the Commercial highspeed jet microwave ovens. Inspect the intended installation location carefully to ensure it is suitable before taking the appliance there and starting the installation.

Rules for setting up the appliance safely

To prevent hazards that arise from the installation site and environment of the appliances, the following rules must be observed:

- It must be possible to comply with the operating conditions. For operating conditions, see '*Re-quirements relating to the operating environment of the Commercial High Speed Oven*'.
- There is a risk of fire from the heat emitted from hot surfaces. Therefore flammable materials, gases or liquids must not be located near, on or below the appliance. When choosing where to install the appliance it is essential to remember this requirement together with the minimum space required for the appliance.
- Heat sources in the vicinity must lie at a minimum distance of 500 mm / 20 in.
- The appliance must be installed so that there is absolutely no possibility that liquid from the appliance or liquid coming from cooking processes can reach deep-fat fryers or appliances that use hot, uncovered fat. Deep-fat fryers or appliances that use hot, uncovered fat that are located in the vicinity must lie at a minimum distance of 500 mm / 20 in.
- The appliance must not be installed directly under a fire alarm or sprinkler system. Fire alarm installations and sprinkler systems must be set up to handle the level of steam and vapour expected to escape from the appliance when the door is opened.
- It must be possible to set up the supporting structure for the appliance (work surface, stand or stacking kit) in the installation position so that it cannot tip over or slide about. The supporting surface must satisfy the requirements listed below.
- Vibrations must generally be avoided when using wheeled oven stands or wheeled stacking kits.

Requirements for the supporting surface

The supporting surface must have the following properties:

- The supporting surface must be flat and level.
- The supporting surface must be able to bear the in-use weight of the appliance plus the weight of the structure supporting the appliance.
- The structure supporting the appliance (work surface or stand) must be able to bear the in-use weight of the appliance.

Net weight of appliance

TJ018GS7-SV0E0A				
TJ018G5ST-SV0E0A	[lbs]	133.4	[kg]	60.5
TJ018G5ST-SV0B0A				

Actual space requirements

Far more room than the specified minimum space requirement is needed in front of the appliances to operate the Commercial High Speed Oven safely, in particular to handle hot food safely.

Larger wall gaps are generally recommended to provide access for servicing.

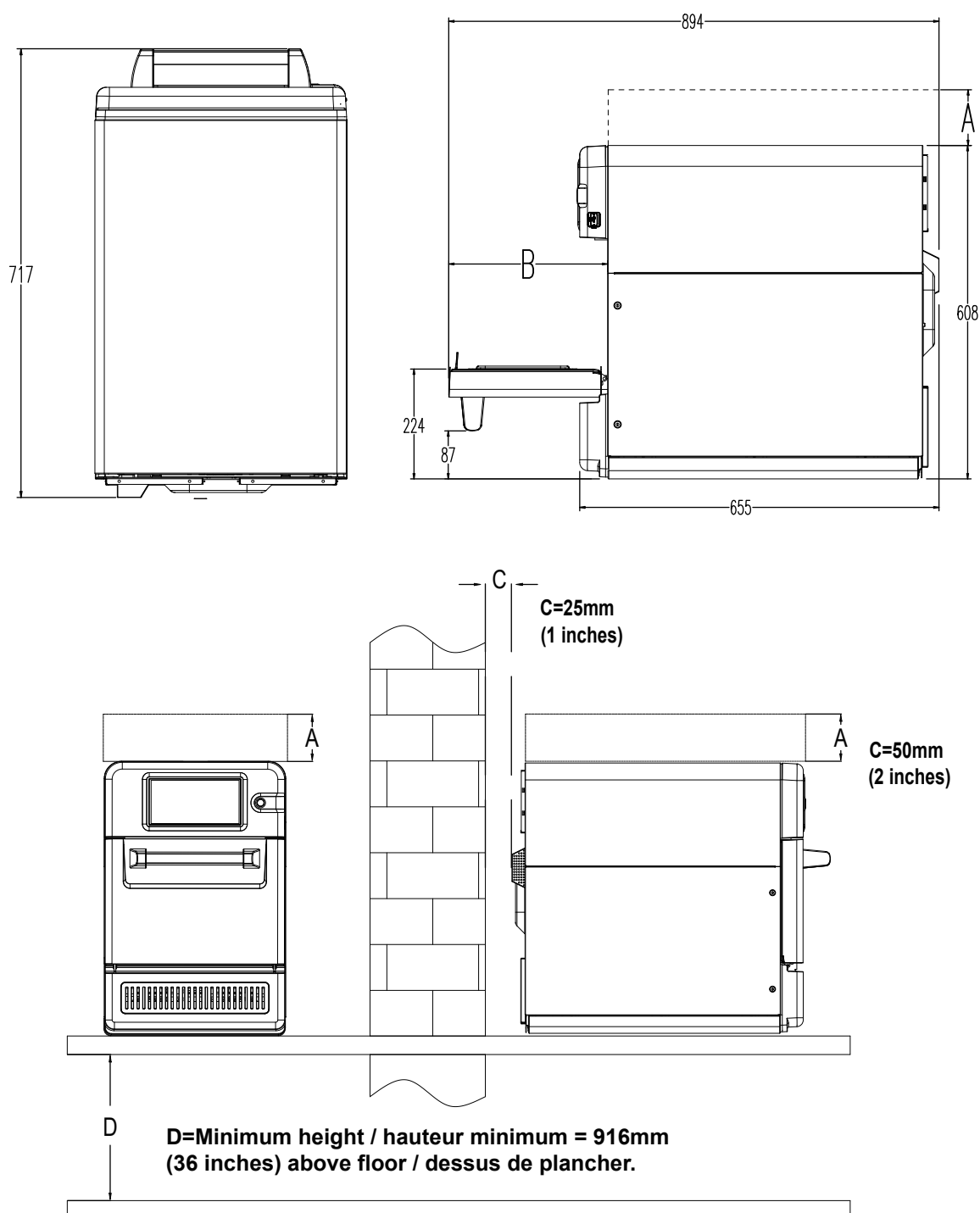
In the installation location, the following parts must not be covered, adjusted or blocked:

- Air vent on the front of the appliance
- Air filter at the back of the appliance

Minimum space required

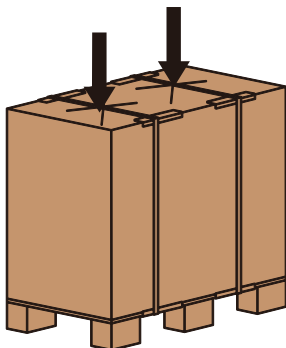
The following diagram and table show the space required for the appliance for different installation and operating situations. They also show the minimum horizontal distances from adjacent walls and surfaces. The safety clearance on the top must always be complied with.

Meaning	Space required			
A Safety clearance from the top	[in]	2	[mm]	50
B Depth requirement, appliance door open at 90°	[in]	12.2	[mm]	310
Safety clearance on left- / right-hand side/at rear	[in]	0.78	[mm]	20

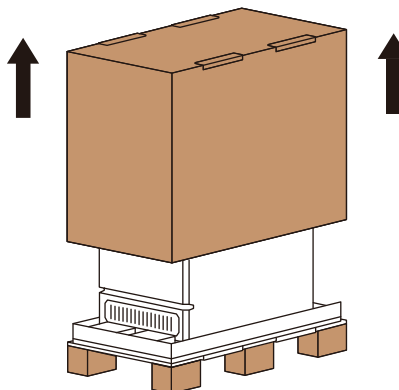


4.3 Unpacking the appliance

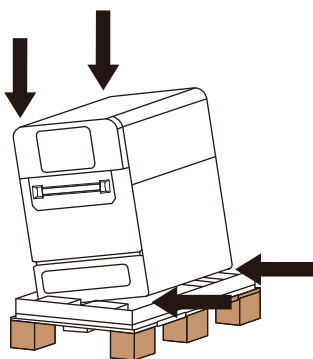
1. Cut the packing belt.



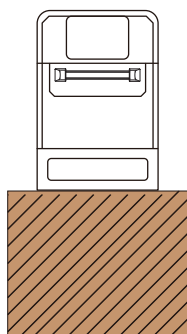
2. Take the upper carton/wooden box up.



3. Two people press the machine at the same time to raise it at the same time.
other hand holds the bottom of the machine.
Two people lift the machine at the same time.



4. Lift up the desktop or other positions, place stably, connect the power supply, and then start.

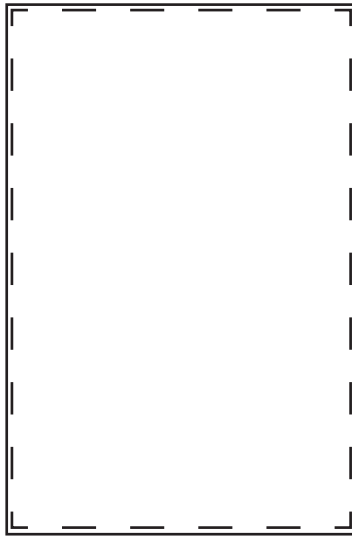


Wrong operation warning:

- It is forbidden to pull the packing belt or to stack during the packaging and transportation;
- It is forbidden to pull the power cord or lift the unit by the door handle when taking out the machine.
- Risk of crushing from the appliance tipping over.
- Inspect the appliance for damage before signing the delivery note. Record any damage on the delivery note and notify the carrier and manufacturer.
- **WARNING:** Never install or put into service a damaged appliance under any circumstances.
- Wear appropriate Personal Protective Equipment.

4.4 Sealing instructions

1. When using this equipment, seal it on the counter to ensure that hygiene standards are met.
2. Add sealing materials at the bottom of the equipment to ensure that the bottom of the equipment is sealed with the table in use.
3. Recommended sealing materials: soft silica gel and rubber strip. Soft silica gel and rubber are suitable for smooth or rough surfaces such as stainless steel and rock.
4. Please seal according to the requirements of the above procedures. The purpose is to prevent liquid overflow from seeping into the bottom of the equipment, resulting in unqualified hygiene.
5. Please add sealing materials along the bottom plate of the equipment as shown in the figure(broken line).



5 Installation

Purpose of this chapter

This chapter explains how to connect your Commercial high speed oven to the electrical supply.

5.1 Safe working during electrical installation

For your safety

Before starting work, familiarize yourself with the hazards described in 'Hazards and safety precautions during installing' on page 21.

Eligibility of personnel for the electrical installation

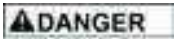
Only electricians qualified under the term from an authorized service company are permitted to perform work on electrical equipment.

Regulations for the electrical installation

Observe the following requirement to prevent hazards caused by faulty electrical connections:

- The electrical supply must be connected in accordance with applicable local and national regulations and regulations of the professional associations and of the relevant power supply company.

Live components



Risk of electric shock from live parts

When the appliance is not connected to an equipotential bonding system, there is a risk of electric shock from touching live parts.

- ▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorized service company.
- ▷ Make sure that the electrical connections are intact and connected securely before putting the appliance into use.
- ▷ Before preparing the appliance for use, make sure that the appliance, including all metallic accessories, is connected to an equipotential bonding system.
- ▷ The power supply must be sine wave, odd harmonic distortion not more than 8%.

5.2 Planning the electrical installation

Meaning

It is crucial to the safe and reliable operation of the appliance that the electrical system is installed carefully and correctly. All the rules and regulations listed here, and the described procedure, must be strictly followed.



Rules for safe electrical installation of the appliances

Observe the following rules to prevent hazards caused by faulty electrical connections:

- The electrical supply must be connected in accordance with applicable local regulations of the professional associations and of the relevant power supply company.
- The case of the appliance must be grounded in a suitable manner and connected to an equipotential bonding system.
- For Commercial High Speed Oven on a wheeled platform, the length of the mains power lead must accommodate the degree of movement allowed to the appliance by the retaining device on the wheeled platform. When moving the assembly (platform plus appliance), never place the mains power lead under tension.
- All electrical connections must be checked when the appliance is prepared for first-time use to ensure cables are laid correctly and connections are made properly.

5.3 Electrical installation requirements

Circuit Breakers

Establishments with standard (Type 'B') circuit breakers are sensitive to 'surges' which occur on switching on freezers, refrigerators and other catering equipment, including microwave combination ovens. Because of this, a Type 'D' circuit breaker (designed specifically for this type of equipment) must be fitted. An individual, suitably rated circuit breaker should be fitted for each appliance installed.

Equipotential bonding

An Equipotential Bonding point is provided on the rear panel of the appliance for independent Earth (GND) connection.



Symbol for the external connection of equipotential bonding conductors.

5.4 Installation supplement

Supplement

1. The switching operation of this microwave oven can cause voltage fluctuations on the supply line. The operation of this oven under unfavorable voltage supply conditions can have adverse effects. This device is intended for the connection to a power supply system with a maximum permissible system impedance $Z_{\max}$ of 0.0299 Ohms at the interface point of the user's supply. The user has to ensure that this device is connected only to a power supply system which fulfills the requirement above. If necessary, the user can ask the public power supply company for the system impedance at the interface point.
2. If there is no equipotential bonding conductor in the electric supply, an external equipotential bonding conductor must be installed at the rear of the appliance (see symbol). This terminal shall be in effective electrical contact with all fixed exposed metal parts and shall allow the connection of a conductor having a nominal cross-sectional area up to 10 mm².

6 Preparing the appliance for use

Purpose of this chapter

This chapter shows you how to put the Commercial High Speed Oven into operation and how to cook.



6.1 Safe working when preparing the appliance for use

For your safety when preparing the appliance for use

Before starting work, make sure that you are familiar with the hazards described under '*Hazards and safety precautions when preparing appliance for use*' on page for 21 and in the chapter '*For your safety*' in this Installation and User Manual.

Personal protective equipment for preparing the appliance for use

Wear the personal protective equipment specified in the section '*Personal protective equipment*' on the relevant tasks.

Rules for safe operation of the appliance

To avoid hazards, the following rules must be observed during operation:

- The exhaust vent on the rear of the appliance, and the ventilation holes in the front of the appliance base must not be covered, obstructed or blocked.
- Ensure all appropriate accessories are fitted.

To avoid hazards, the following rules must be observed when operating appliances positioned on a wheeled supporting structure:

- The parking brakes on the front wheels must always be engaged when operating the appliances.
- Check that the wheel brakes are on before operation each day.

Live components



Risk of electric shock from live parts

When the appliance is not connected to an equipotential bonding system, there is a risk of electric shock from touching live parts.

- ▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorized service company.
- ▷ Before preparing the appliance for use, make sure that the appliance, including all metallic accessories, is connected to an equipotential bonding system.

Hot surfaces



Risk of burns from high temperatures inside the cavity and on the inside of the appliance door

- ▷ You may get burnt if you touch any of the interior parts of the cooking chamber, the inside of the appliance door or any parts that were inside the oven during cooking.
- ▷ Wear personal protective equipment.

Hot steam / vapour



Risk of scalding from hot steam and vapour

- ▷ When opening the door, always be cautious of escaping hot steam and vapour which can cause scalding to face, hands, feet and legs.
- ▷ When you are cooling the cavity using the 'cool down' function, step back from the appliance to avoid the hot steam and vapour escaping through the open door.

Excessive microwave energy



Risk of burns from excessive microwave energy

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- ▷ Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- ▷ Do not place any object between the oven front face and the appliance door or allow soil or cleaner residue to accumulate on sealing surfaces.
- ▷ Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door (bent), (2) hinges, (3) door seals and sealing surfaces.
- ▷ The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Radio interference

NOTICE

This is a Class A product. In a domestic environment this product may cause radio interference in which case the user may be required to take adequate measures.

Reduce or eliminate interference to radio, television, or other electrical appliances by doing the following:

- Place electrical appliances as far away from the Commercial High Speed Oven as possible.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

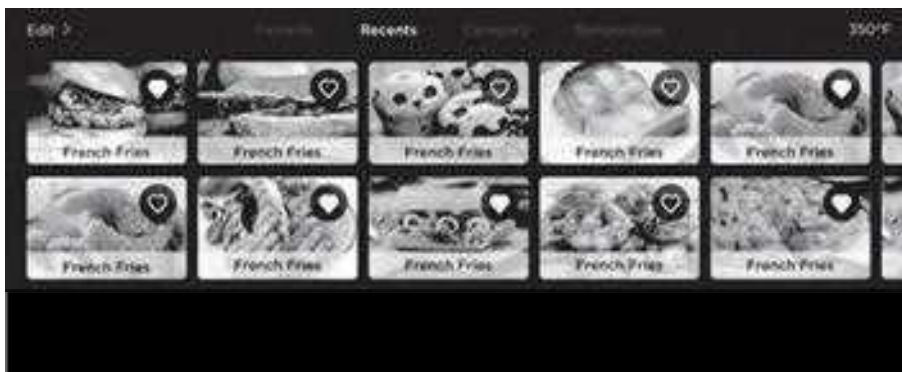
7 Operation Instruction

Make all the relevant safety checks and ensure the appliance is oclean and empty.
Then switch the appliance ON.

7.1 Start-up Preheating

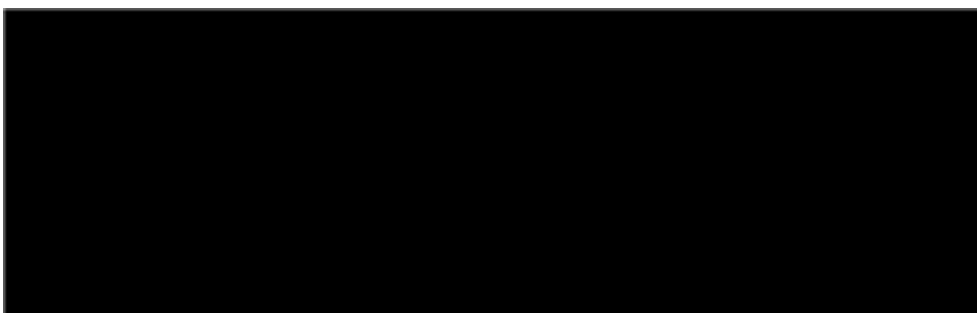
- 1) Press the boot button .
- 2) Preheat temperature can be customized to choose, “300°F/149°C”, “400°F/204°C”, “500°F/260°C” or press “Another TEMP” or “ No Preheat ”, custom preheat temperature, temperature range is 200°F-527°F/93°C~275°C.
- 3) If you want to cancel the preheating, click “CANCEL”, “Cancel the preheating” will display and then click “YES” to confirm. Do not preheat, enter the automatic recipe interface.
In the preheated state, temperature not reached can not click “OK/START” to start cooking.
- 4) Click the temperature value, jump directly to the preheating interface, display the preheat progress percentage, preheat complete, please put in the food, click “OK/START” to enter the automatic recipe interface.

7.2 Automatic Recipe Operation



- 1) Since the default recipe list is empty, there are no recipes displayed on this interface.
Users can add recipes via a USB drive or the chef function. (General users are not allowed to open the USB cover by themselves; it must be done by professional personnel.)
- 2) In the automatic recipe interface, you can choose recipe from “Favorite”, “Recents”, “Category”, and “Temperature”.
- 3) Click the heart icon on the recipe image to add the recipe to your “Favourite”.
- 4) Click on “Category” to display all recipes by category. You can choose the desired recipes based on different categories.
- 5) Click on “Temperature” to display all recipes categorized by temperature range. You can choose the desired recipes based on different temperature ranges.
- 6) Click “Edit”, enter the password, and then click “OK/START” to enter the recipe editing interface (the universal password is “FLASHCHEF”, and the factory default password is “flashtune”).
- 7) In the recipe editing interface, the added recipes will be displayed, and you can click “-” to delete a recipe. Click “Add More” to add recipes from the factory recipe library. And click “Parameter Edit” to enter the recipe parameter editing interface.
- 8) After entering the automatic recipe interface, click on the desired recipe. If the cavity temperature has not reached the required preheating temperature, click “OK/START” to start preheating. Once preheating is complete, place the food inside and click “OK/START” to start cooking.

7.3 Chef Customization



- 1) Click “CHEF”, enter the password, and then click “OK/START” to enter the chef customization settings (the universal password is “FLASHCHEF”, and the factory default password is “flashtune”).
- 2) Click “Input the recipe name”, then enter the name of the recipe.
- 3) Click “+”, then select the desired recipe image.
- 4) Click on the preset temperature, then you can set your desired temperature.
The temperature range is 200°F-527°F/93°C~275°C.
- 5) You can set up to three cooking stages, with each stage allowing you to set the cooking time , microwave power , and fan speed . Additionally, you can click “Add a remind” to set a reminder after each cooking stage (segment reminders can only be added for recipes with more than two steps).
- 6) Click “SAVE”, then select a category or create a new category, and the recipe will be saved.
After saving the recipe, you can click “OK/START” to start cooking.
- 7) Click  to clear the recipe settings.

7.4 Settings Function



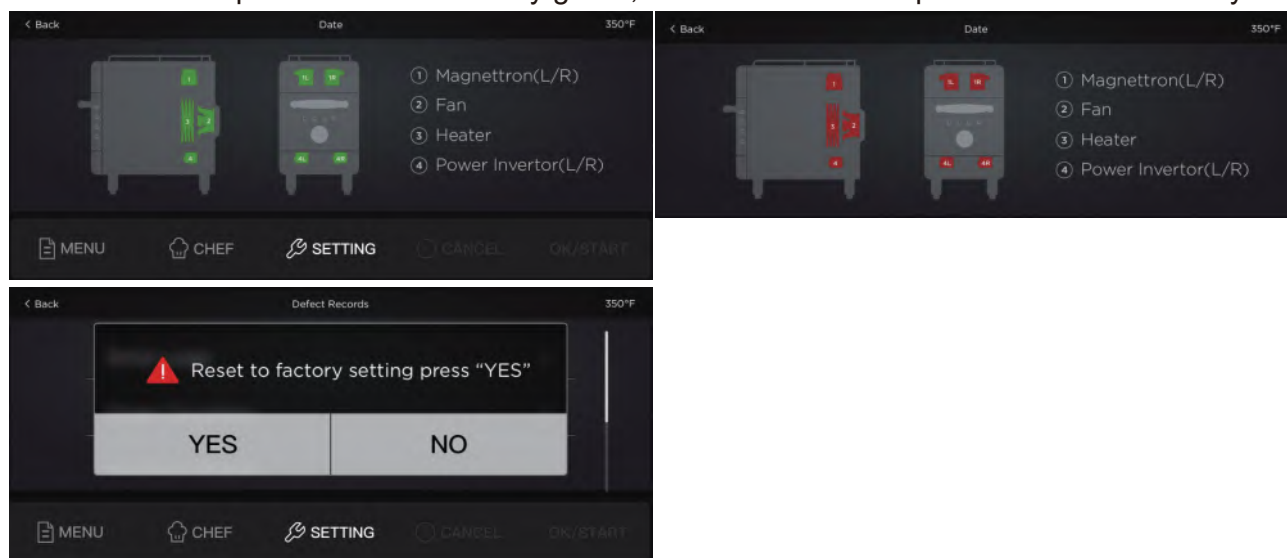
Click “SETTING” to enter the settings function.

7.4.1 Settings that do not require a password

- 1) °C/°F: Choose the unit of temperature.
 - 2) Enter ECO mode: Enter ECO mode.
 - 3) ECO mode Setting: Set the time and power parameters for the two different stages of the ECO mode.
 - 4) Cooking Records: Record and view the number of times and quantity of current cooked recipes.
 - 5) Language: Choose different languages.
-

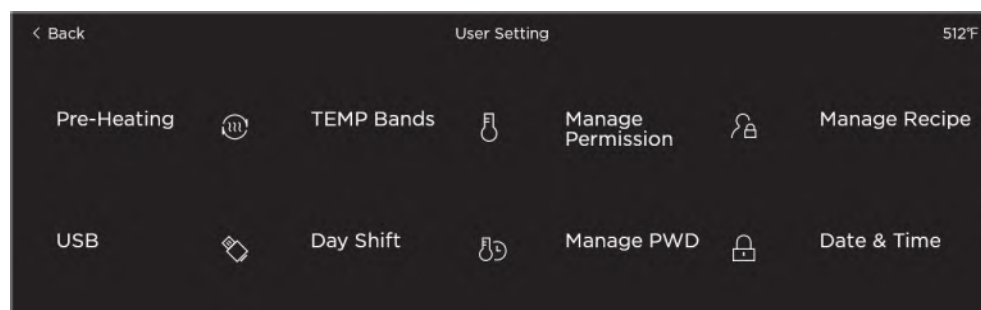
- 6) Defect Records: Record and view the operating status, fault records, current running time, and current device status diagram of the device. It is also possible to reset to factory mode (all non-factory data will be lost).

Note: Normal operation is indicated by green, while abnormal components are indicated by red.



- 7) Volume & Brightness: Choose the volume and sound effects of the prompts; and adjust the brightness of the display screen.
- 8) About us: Check the electronic controller version, model number, software version and available memory of the device.

7.4.2 Settings that require a password



Click “User Setting”, enter the password, and then click “OK/START” to enter the user settings (the universal password is “FLASHCHEF”, and the factory default password is “flashtune”).

- 1) Pre-Heating: Set the startup preheat temperature.
- 2) USB: Upload or download recipes and firmware updates after inserting the USB. (General users are not allowed to open the USB cover by themselves; it must be done by professional personnel.)
- 3) TEMP Bands: Set the temperature bands for the recipe.
- 4) Day Shift: Set your preset temperature values to run during three time slots every day of the week.

-
- 5) Manage Permission: You can set whether a password is required to access the recipe homepage editing and chef customization function after each startup.
 - 6) Manage PWD: Change the current password and key (the default answer for the factory password is 123456789).
 - 7) Manage Recipe: View the addition time or the most recent modification time of each user's recipe, and you can also directly delete the corresponding recipe here.
 - 8) Data & Time: Change the date, date format, and time.

7.5 Shutdown & clean

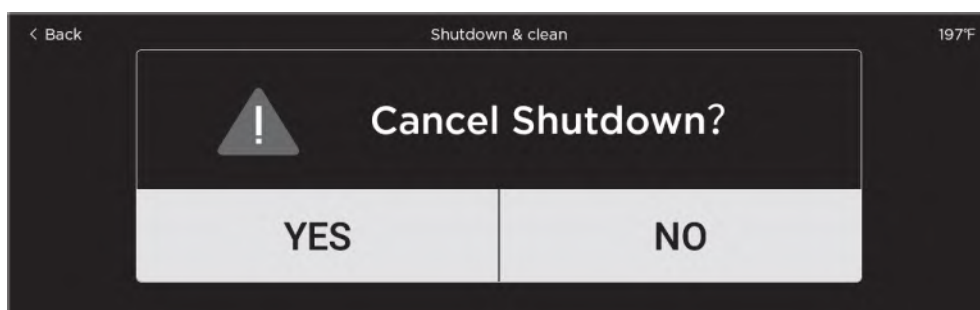
- 1) Press the boot button to enter the shutdown & clean interface.
- 2) If the cavity temperature is above 140°F/60°C, the screen will display a cooling reminder.



- 3) If the cavity temperature is below 140°F/60°C, the screen will display the cleaning page. And then click "OK/START" to shut down the device.
(Note: If the temperature is preheated to 500°F/260°C, the process will take approximately 20 minutes.)



- 4) Click "CANCEL" or "Back", "Cancel Shutdown" will, then click "OK/START" or "YES" to cancel the shutdown.



8. Cleaning Instruction

8.1 Daily cleaning tasks

Oven Area	Action	Solution to be used
Cavity	Clean by hand with a soft cloth / paper towel	Midea cleaner included with the oven
Air filter	After manually cleaning with a soft cloth or sponge, rinse with water and dry, then reinstall.	Regular household detergent
Outside of appliance	Clean by hand with a soft cloth	Commercially approved stainless steel cleaner or hard surface cleaner
Containers, baking sheets, shelf grills and other accessories used for cooking	▪ "PAD" (never use a "sponge" it is illegal in a commercial environment) ▪ Rinse off after with water	Non-Abrasive commercial solution

8.2 Cleaning chemicals

Cleaning chemicals

Use solely the cleaning chemicals specified here to clean the microwave combination oven and its accessories.

Product	Use
Cleaner	Cleaning the cavity and appliance door
Protector	Protecting the cavity and appliance door
Common household stainless steel cleaner or hard surface cleaner	Caring for the external surfaces of the microwave combination oven
Common household detergent: mild on skin, alkali-free, pH-neutral and odourless	▪ Cleaning components and fittings according to relevant instructions ▪ Cleaning containers, baking sheets, shelf grills and other accessories used for cooking

Handling the cleaning chemicals

You must wear personal protective equipment when using certain cleaning chemicals.

Follow the instructions given in the chapter '*Personal protective equipment*' and the current safety datasheets pertaining to cleaning and protective chemicals recommended by the manufacturer.

Personnel must be trained regularly by the person responsible for the microwave combination oven.

8.3 Items required for cleaning

Items required for cleaning

- Detergent
- Protective rubber gloves
- Non-abrasive nylon scrub pad
- Cleaning towel and cloths
- Soft bristle brush
- Bristle brush
- Goggles
- Insulated gloves (optional)
- Dust mask (optional)



NOTICE

- Never use sharp implements or harsh abrasives on any part of the appliance.
- Do not use tools.
- Do not use caustic cleaners on any part of the appliance or cavity. It will cause permanent damage to the catalytic converters.



8.4 Safe working when cleaning

Your safety and the safety of your staff

Before your personnel start working with the microwave combination oven make relevant safety arrangements.

Instruct your personnel to learn the safe-working rules given in this section before starting work, and to follow them strictly.

Instruct your personnel to familiarize themselves with the hazard warnings listed in this section and in further instructions below, and instill in them the importance of taking the specified precautions.

Personal protective equipment for your personnel

Instruct your personnel to wear the correct personal protective equipment specified in the section.

Rules for moving and setting up the wheeled trolley safely

To avoid hazards, the following rules must be observed when moving the wheeled trolley that carries the appliances (optional accessory):

- Watch out for all connecting cables when moving appliances. Never wheel over the connecting cables. Never stretch let alone pull off the connecting cables.
- The appliances must be disconnected from the electrical supply before moving the stacking kit (optional accessory).
- The appliances must be left to cool down on the trolley before being moved.
- There must not be any food left in the appliances.
- The appliance door must be closed.
- Protective clothing must be worn if the appliance is mounted on a trolley.
- It is important to ensure that the unit is level once is back in place.
- Once the unit is back in place, the parking brakes must be engaged again.
- Whatever the position, care must be taken to ensure that the trolley carrying the appliance does not tip over.

Spraying down the appliance with water



Risk of electric shock from live parts

Water on the exterior of the appliance can cause a short-circuit, which may result in electric shock on touching the appliance.

- ▷ Do not spray the interior and exterior of the appliance with water.
- ▷ Always keep the USB cover closed during cleaning.

Hot surfaces



Risk of burns from high temperatures on interior parts of the appliance

You may get burnt if you touch any of the interior parts of the cavity, the inside of the appliance door or any parts that are or were inside the oven during cooking.

- ▷ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the Cool Down function to cool the cavity.
- ▷ Wear personal protective equipment.

Spraying water into a hot cavity



Risk of scalding from hot steam

If water is sprayed into the hot cavity, steam will be produced that may scald.

- ▷ Before starting cleaning tasks, wait until the cavity has cooled to below 60°C / 140°F or use the 'Cool Down' function to cool the cavity.

Contact with cleaning chemicals



Risk of irritation to skin, eyes and respiratory system.

Direct contact with the cleaning or protective chemicals will irritate the skin, eyes and respiratory system.

- ▷ Do not inhale the vapours or spray mist from the cleaning and protective chemicals.
- ▷ Do not let the cleaning or protective chemicals come into contact with skin, eyes or mucous membranes.
- ▷ Do not spray cleaning or protective chemicals into a cavity.
- ▷ Wear personal protective equipment.

Unrinsed cleaning chemicals



The risk of food contamination from cleaning chemicals.

Rinse off the cleaning chemicals from the cavity using a clean cloth and plenty of clean warm water, then wipe with a soft cloth or paper towel to ensure that the cleaning chemicals do not contaminate the food.

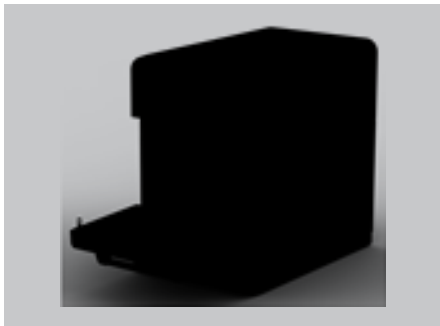
8.5 Cleaning instructions

Requirements for cleaning the appliance

- The appliance has been cooled down correctly
- No food has been left in the cavity.
- All containers, ovenware, gridiron and any other accessories have been removed from the cavity.
- Unplug the power cord
- wear gloves.
- open the door

Cleaning the oven and oven parts

1.



When the oven is cooled, open the door.

2.



Take out the lower jetplate with a fetch tool.
Clean the bottom food debris.

3.

Use the spray select the spray mode and spray on parts that need to clean .
Clean with a wet but non-drip rag.
Use a rag with clean water again and repeat the 7-8 steps twice .
cleaning frequency: 1 time /per day.

4.

Clean all surfaces of the cavity **except the roof (jet plate) and door seal.**

NOTICE: Do not spray directly into the cavity.

-
5. For difficult areas, leave to soak for 10 minutes with the appliance door open.

Use a non-abrasive nylon scrub pad/sponge to clean all surfaces of the cavity and the inside surface of the appliance door.

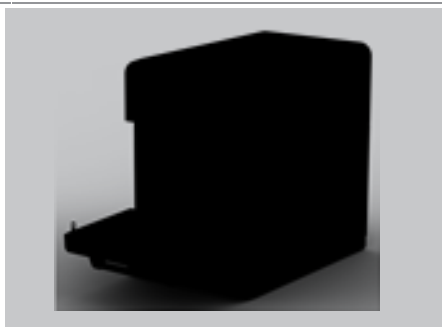
NOTICE: Do not scrub the roof (jet plate) or door seal or use metallic scourers.

-
6. Wash off all surfaces using a wet clean cloth.

Dry using a fresh, clean cloth or paper towel.

If required the cavity roof and door seal can be wiped clean with a wet clean cloth as well.

-
- 7.



Replace the cleaned cook plate / wire rack.

Double-check that all components are dry before re-fitting them.

Wipe the outside of the appliance with a damp cloth.

NOTE: Do not use the appliance without a clean air filter in place.

-
8. Close the appliance door.
-

9 Attached accessories instruction

9.1 Attached accessories



Pizza Stone



Teflon Liners



Stainless steel shovel



Clip



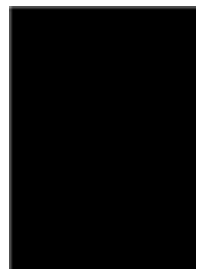
Teflon Coated Perforated Base Basket



Grill Rack



Teflon Coated Solid Bottom Tray



Gloves

NOTICE: Only use nonmetallic utensils that would otherwise damage the coating.

9.2 HSO accessories guide

	1.Put the grill in the center of the oven cavity, try not to touch the cavity wall. Please refer to the direction shown. Grill is an essential accessory for cooking.
	2.According to cooking recipe, such as burgers, it could use the Teflon Coated Solid Bottom Tray.
	3.According to cooking recipe, such as bread, it could use the Teflon Coated Perforated Base Basket.
	4.According to the recipe, such as bread, it could use the Teflon Liners.
	5.According to the recipe, it could use the Teflon baking grill, liner and basket.
	6.According to the cooking needs, such as pizza, add pizza stone it is recommended to place the pizza stone in the oven cavity in advance and preheat for 3 minutes.
	7.During cooking, it could use Stainless steel shovel or the Silicone Heat Resistant Baking Gloves to take out the food or cooking accessories.
	8.After the cooking process is completed and the HSO has cooled down sufficiently, remove the cleaning agent, choose STREAM or SPRAY as needed, spray it to the rag, wipe off the stains, and turn the nozzle OFF after use. Do not use this cleaner for TFT screen cleaning.
	9.When cleaning the cavity, use the clip to take out the lower jetplate and clean the bottom. Please insert the lower jetplate in the direction shown in.

10. Warranty information and contacting customer service

Warranty information

In order to be able to claim under the warranty for the microwave combination oven, the appliance must be installed in accordance with the instructions in the Installation and User Manual by a qualified service engineer from an authorized service company.

The warranty does not cover damage resulting from improper setup, installation, use, cleaning, use of cleaning chemicals, servicing or repair.

Required information

Please have the following appliance data to hand when contacting our customer service:

- Part number of your appliance
- Model number
- Serial Number of your Oven
- Proof of purchase DATE of your appliance - ex: Invoice etc.

11. Taking the appliance out of operation and disposal



11.1 Safe working when taking the appliance out of operation

For your safety when taking the appliance out of operation

Before starting work, familiarize yourself with the hazards described in '*Hazards and safety precautions when taking the appliance out of service*' on page 26.

Eligibility of personnel for taking the appliance out of operation

Work performed on the appliance while taking it out of service is performed in special operating circumstances (e. g. with safety covers removed) or includes activities that require personnel to have relevant qualifications and appliance-specific knowledge that exceed the requirements for operating personnel.

The following requirements must be met by personnel:

- They are qualified employees of an authorized service company.
- Personnel have relevant training as a service engineer.
- Personnel have training specific to the appliance.

Personal protective equipment

Wear the personal protective equipment specified in the section '*Personal protective equipment*' on page 29 of the '*For your safety*' on page 16 chapter for the relevant tasks.

Rules for safe and responsible working when taking the appliance out of operation

Avoid any risks to yourself and others by following the rules below:

- The kitchen floor must always be kept dry to reduce the risk of accidents.
- The appliance door of the microwave combination oven must be closed before disposing of the appliance.
- Don't leave food in the cavity.

Live parts

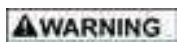


Risk of electric shock from live parts and loose cables

When the safety cover is open, there is a risk of electric shock from touching live parts.

- ▷ Make sure that any work on the electrical system is performed solely by a qualified electrician from an authorised service company.

Moving heavy loads



Risk of injury from lifting incorrectly

When lifting the appliance, the weight of the appliance may lead to injuries, especially in the area of the torso.

- ▷ Use a fork-lift truck/pallet truck to move the appliance.
- ▷ When lifting the appliance, use enough people for the weight of the appliance (value depending on age and gender). Observe the local occupational safety regulations.
- ▷ Wear personal protective equipment.

Unsuitable supporting surface



Risk of crushing if the appliance tips over or falls off

Body parts can be crushed if the appliance tips over or falls off.

- ▷ Make sure that the appliance is never placed on an unsuitable supporting surface.

11.2 Taking the appliance out of operation and disposal

Requirements

Before taking the appliance out of service, check that the appliance is de-energized.

Taking the appliance out of operation

To take your appliance out of operation, follow the steps for setting up and installing your appliance in the reverse order (see the chapters '*Installation*' on page 37, '*Moving the appliance*' on page 31 and '*Setting up the appliance*' on page 33).

Do not move the appliance until you have disconnected all the electrical connections.

Disposal

Correct disposal of this product (Waste Electrical & Electronic Equipment)

Applicable in the European Union and other European countries with separate collection systems.



This marking shown on the product or its literature indicates that it must not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product must not be mixed with other commercial wastes for disposal.

12. Troubleshooting

Before calling for service

Malfunctions can occur in all electrical appliances. This does not necessarily mean there is a defect in the appliance. For this reason, please check the tables to see if you can correct the malfunction.

Read the troubleshooting information before contacting after-sales service. This will avoid unnecessary repair costs. If you cannot solve it by yourself, please contact your nearest brand authorized service center.

WARNING-Risk of injury!

Improper repairs are dangerous

Repairs to the appliance should only be carried out by professional technician.

If the appliance is defective, call Customer Service.

Never try to repair a defective or suspected defective appliance by yourself.

COMMON PROBLEM	POSSIBLE CAUSE	POSSIBLE REMEDY
Microwave oven interferes with TV reception	The interference with radios and televisions is caused by the electromagnetic waves generated by high-voltage frequency converters.	Under normal circumstances, no action is required. This product uses a triple safety anti-leakage device, and the microwave leakage is far below the national safety standards. It is incorrect to use a radio to test for microwave leakage; specialized instruments must be used for measurement. A slight wobble of the oven door will not cause microwave leakage.
The microwave oven light was dimmed	When cooking with microwave high heat cooking, the light of the microwave oven will become weak and sound will be produced.	Normally, no action is required.
Light and wind appear during cooking	When the microwave oven is working, it needs to dissipate heat, and there will be hot air discharged around the door and chassis.	Normally, no action is required.
Steam accumulates at the furnace door and hot air is discharged from the exhaust port	When cooking, the food will lose steam, and most of it will be discharged through the exhaust port, but the steam will condense in cooler places such as the oven door.	Normally, no action is required.
Sounds at work	Hum when the high-voltage frequency converters is working and the rotating sound of the high speed cooling fan.	Normally, no action is required.

COMMON PROBLEM	POSSIBLE CAUSE	POSSIBLE REMEDY
No response when plugged in	The socket is faulty.	Replace another outlet or test the outlet with another appliance.
	The plug is not securely inserted.	Unplug and leave for 10 seconds to plug back in.
	The main switch is tripped, the fuse is blown or the circuit breaker is in action.	Check whether the switch is tripping, if the fuse or circuit problem, reinstall the fuse or reset the circuit breaker (by the company's professional maintenance personnel responsible for repair).
Microwave oven does not work	Excessive continuous use time leads to overheating protection.	Allow to cool for about 10 minutes before continuing to use.
	The oven door is not closed properly.	Check that the furnace door is closed properly and close it again.



According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated. If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste. Please send this product to WEEE collecting points where available.