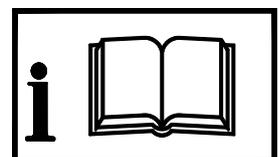
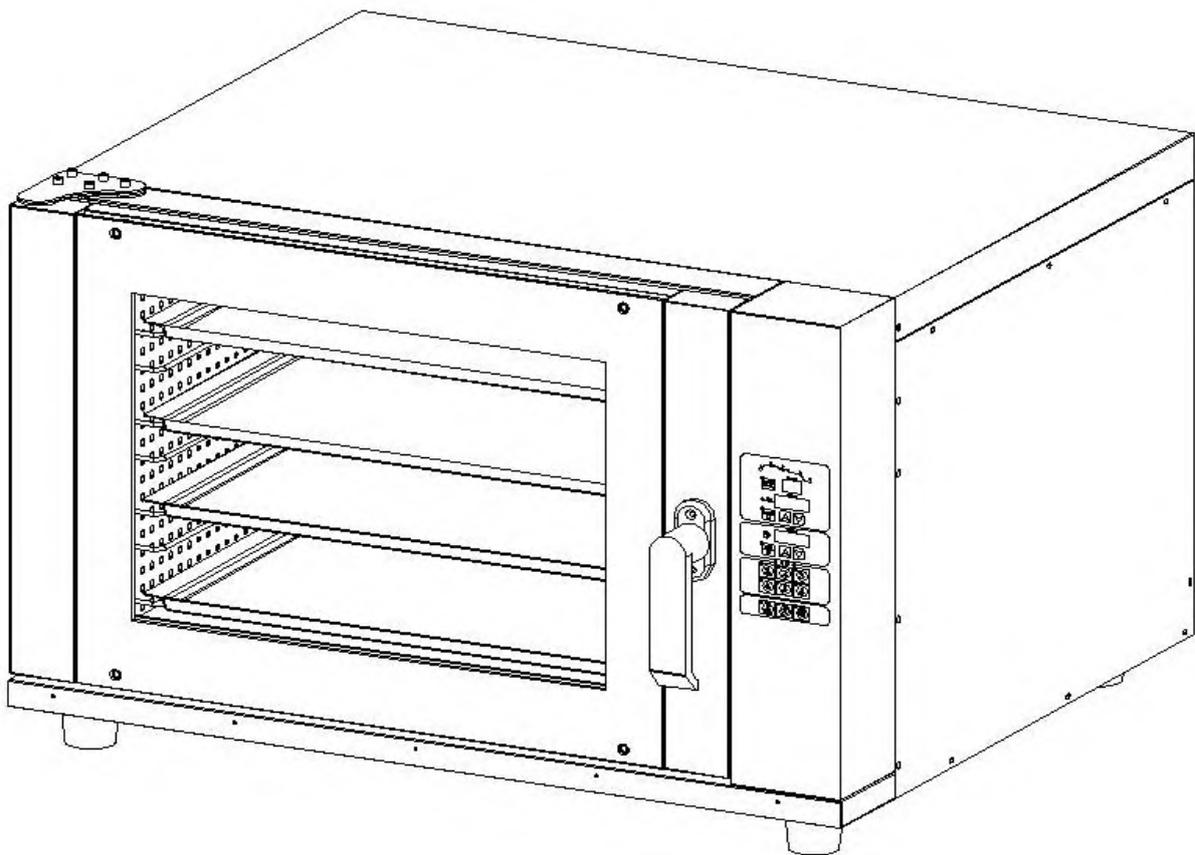




Professional Series Convection Oven

User Manual

Model: X2-P



Thank You

Thank you for purchasing our product. To ensure the best performance and safety, please read of this manual to avoid unnecessary loss and damage, and get a further study of our product characteristic, installation and operation. Also, please keep the manual for further reference.

Thank you again and we hope you enjoy using X2-P!

Table of Contents

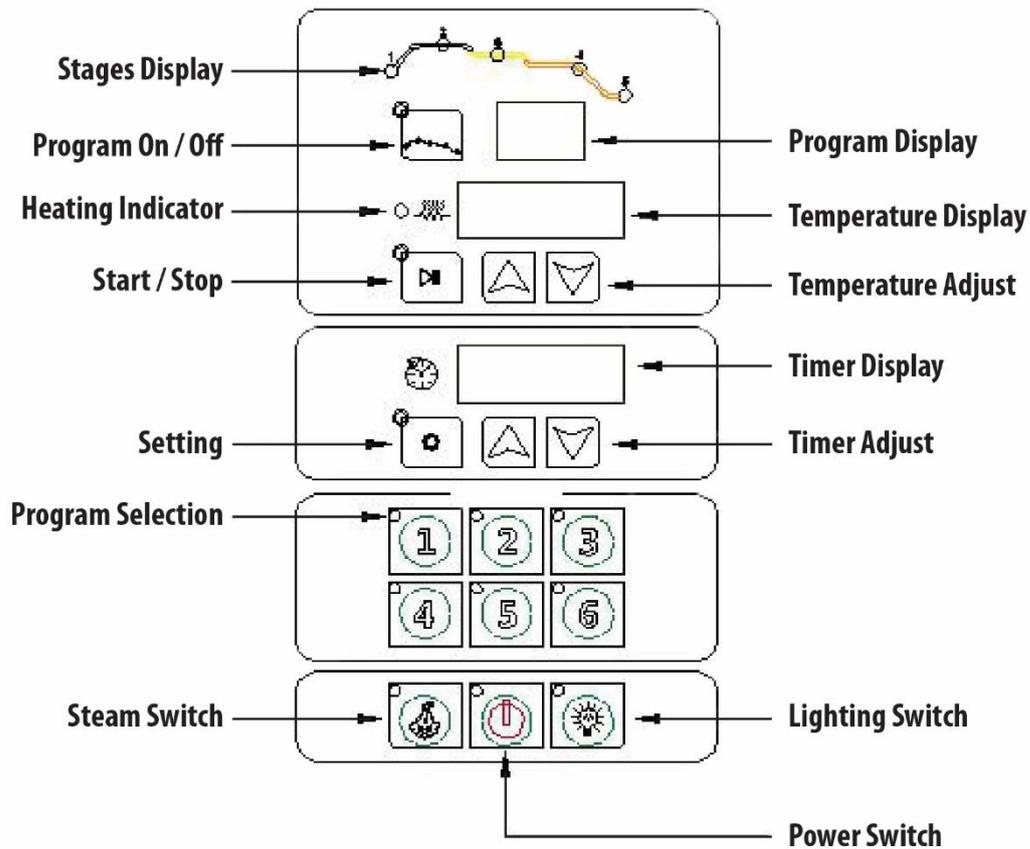
I.	Safety Instruction	1
II.	Control board operation instruction	2
III.	Functions.....	3
IV.	Machine illustration diagram	4
V.	Installation instruction	5
VI.	Operation instruction.....	6
VII.	Warning.....	7
VIII.	Maintenance	7
IX.	Trouble shooting	8
X.	Specification	8
XI.	Wiring diagrams	9

I. Safety Instruction



Warning:

1. Please confirm the power supply is suitable for the machine operation. Make sure the power socket matches the power wire parameter.
2. Please use the oven within the limits of the temperature according to the data plate. Also, the ground lead must be connected.
3. Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, bottles of alcohol, petrol, etc...).
4. Please prevent any objects from dropping inside the oven, which may cause short circuit problem by touching the resistance wire.
5. The power must be turned off before open the oven door. The operator should not leave the oven alone when it is operating.
6. When opening the door, do perform this slowly with utmost caution while being careful of extremely hot exhaust steam may be released from the oven cavity.
7. Never clean the oven during it is operating, and never use flammable material to clean the oven.
8. Do not use the oven if the power wire or other parts of the oven is damaged, please replace it before using in case of electric leakage.
9. Sharing the ground wire with another machine is forbidden.
10. The oven should be installed and maintained by professional electrician.



II. Control board operation instruction

1. Turn on the power, choose a program number, such as 1, then the program display board would display "nX" which means the machine go into manual mode. Press "Setting" switch and you can adjust the temperature and time, then press "Setting" again to save the data, and the program display board would display "n1" which means you have completed the program 1 setting.
 - 1.1 You can repeat these procedures to set up 2~6 programs.
 - 1.2 When you want to use these programs, please turn on the power, press 1button, then press "Start/Stop" button to start program 1, if you want to switch to program 2 during cooking, you can press "Start/Stop", then press 2 button, then press "Start/Stop" again, and the machine would start cooking under program 2.
2. Turn on the power, press "Program On/Off" switch, then the program display board would display "PX" which means the machine go into auto mode, now you can choose a program, such as program 1, and the temperature and time display board begin to blink, now you can adjust the temperature and time, then press "Setting" switch, the program display board would display "RX", now the temperature display board displays the duration of steaming, and the time display board stands for the blank distance between each steaming, adjust the parameter, then press "Setting"

to save the data of first stage, then repeat these procedures to set up all five stages.

2.1 When the time display board display "food", this means you can put in your food, close the door then program display board display "P1" and the time display board display "X:X" which is the whole time of all stages, and when machine working under auto mode, the temperature and time can't be changed, and the stages can only run forward, if you want to change the parameter, you should reset the data base on the procedures above.

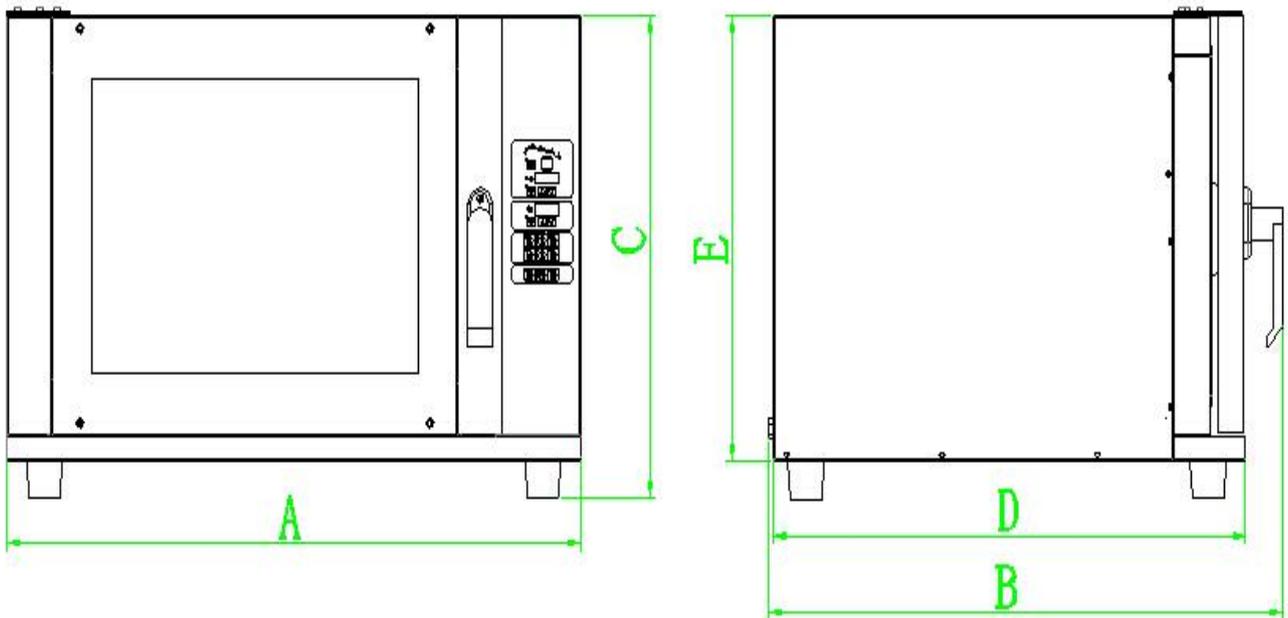
2.2 If you want to switch to program 2, you can press "Start/Stop", then press 2 button, then press "Start/Stop" again, and the machine would start cooking under program 2.

3. Press "Light" to turn on the light inside the chamber, and the light would automatically turn off after 30 second.
4. Long press "Power" switch for 5 second to turn off the machine.
5. When the machine is power off, open the door and long press the "Steam" switch for 5 second, and the machine can cool down quickly, press "Steam" switch again to stop.

III. Functions

1. Circulation heating, and the temperature is in the form of convection motion when cooking, which make the food get heated more evenly.
2. 120 minutes timer.
3. Surface heating function is optional.
4. Spray function is applicable.
5. Stages cooking function can set up the temperature/time/duration of steaming and the resting duration of each steaming of 5 stages at most, then the machine can automatically cook under the program.
6. Heat dissipation function can cool down the machine quickly.

IV. Machine illustration diagram



MODEL	A (MM)	B (MM)	C (MM)	D (MM)	E (MM)
X2-P	920	825	595	755	550

V. Installation instruction

*REQUIRES ISOLATOR SWITCH

1. All the electrical power unit and circuit connection must be installed by qualified electrician with safety standard.
2. Connection must be based on requirement.
3. Make sure the rubber feet have been installed securely.
4. Product should be placed in a well-ventilated room on solid platform, and we suggest leaving at least 10cm space between the product and the wall or barriers. Also place the product away from the combustible materials and equipped with fire extinguisher.
5. Remove the packaging film off the surface.
6. The power wire should be connected in accordance with electrical safety standards. Make sure the voltage and frequency conform to the parameter. And please install a double pole switch before connection. When the product working, the voltage error should be under $\pm 10\%$ (**PS: the product must be connected to ground.**)
7. Connect the power supply cable according to the connection diagram. If the connection is incorrect, it may cause joint heating and burning off the power cord.
8. Connect the water inlet behind the case to the water pipe with the configured bellows and add a strainer on the water pipe joint in case of magnetic value block. Also, there is an exhaust pipe behind the case for needless steam to exhaust.

VI. Operation instruction

1. Normal using: Turn on the power, press 1 button, then press "Setting" switch, adjust the temperature and time, then press "Setting" switch again to save the data, then press "Start/Stop" switch to start cooking.
2. Program setting: Turn on the power, press 1 button (or other numbers), then press "Setting" switch, adjust the temperature and time, then press "Setting" again to save the data.
 - 2.1 To use the program: Turn on the power, press 1 button (or other numbers), then press "Start/Stop" switch to begin.
 - 2.2 To switch to another program, power is on, press "Start/Stop" switch to stop cooking, press 2 button (or other numbers), then press "Start/Stop" switch again to begin.
3. Stages setting: Turn on the power, press "Program On/Off" switch, then press \odot button (or other numbers), press "Setting" switch, the program display board display "P1", now you can adjust the temperature and time (350°C and 99 minute at most), then press "Setting" switch again, the program display board display "A1", now you can set up the duration of steaming (can steam 3 second at most, the parameter are 0~30, 10=1 second) and the resting time between each steaming (can set 2 minute at most, the parameter are 0~120, 1=1second). After finish setting the data of steaming, press "Setting" switch to save the data of first stage, then repeat the procedures above to set up all five stages, if there are any stage is not using, just set "0" for all the parameter.
 - 3.1 To use the program: Turn on the power, press "Program On/Off" switch, then press \odot button (or other numbers) and press " Start/Stop" switch to begin. When the machine is working under auto mode, the time display board would display the whole time of all stages, and the temperature display board would display the current temperature. And if you want to use the steam function, you need to press the "Steam" switch, then it would steam base on the preset data.
 - 3.2 To switch to another program, the machine should be working under auto mode, press "Start/Stop" switch to stop cooking, press \odot button (or other numbers), then press "Start/Stop" switch again to begin.

VII. Warning

1. Before cleaning, repairing or moving the machine, please pull out the plug first.
2. DO not touch the switch or plug with wet hands.
3. The machine can't flush directly, and please be careful not to let any water flow into the switch when cleaning.
4. Children must not play with the appliance.
5. The ground wire must be connected, all the connection must be reinstated after maintenance.

VIII. Maintenance

1. Please pull out the plug first before maintenance and only clean it after chamber is cooled down.
2. For daily cleaning, you can use a dry cloth to wipe off the grease on the chamber, don't flush the chamber with water directly. For cleaning the baking stone, please take out the baking stone, use a fur brush to clean its surface, and rinse it with water then dry it. **(Do not use any cleanser to clean the baking stone, because the baking stone can strongly absorb the water, so that the cleanser would be absorbed at the same time, which may affect the flavor of the food.)**
3. Maintenance of the appliance should be done by qualified electrician once in a month.

IX. Trouble shooting

Stoppage	Solution
Not heating up	<ol style="list-style-type: none">1 . Please check whether the connection is loose.2 . Adjust the thermostat to your needed temperature3 . Please check whether the power switch match up with the parameters4 . Contact the service center for repair suggestion.
Short circuit	Contact the service center for repair suggestion
Internal light not work	Pull out the plug, cool down the chamber, then replace a new bulb.
Scorching smell appear	Contact the service center to check whether the connection short out.
Baking unevenly	Readjust the thermostats for each heating elements to see how they work, if they don't work well, please contact the service center to check whether the heating element need to change.
No steaming	<ol style="list-style-type: none">1. Please check whether the water pipe joint is blocked or disconnected.2. Please check the water faucet is blocked or disconnected.3. Please check if the magnetic valve works well, if it doesn't, please replace it with a new one.

X. Specification

Model	Temperature range	Dimension(mm)	Internal dimension(mm)	Voltage(V)	Power(KW)
X2-P	0~350 °C	920 X 825 X 595	620 X 450 X 420	220V-240V	6

