

MF6430



121782

ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device may be operated only when it is in good working order and is safe to use. In case of any malfunction, disconnect the device from the power supply (pull the plug from the socket) and call the technical service.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Disconnect the device from the electric power supply.
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Burn hazard!

Follow the safety instructions listed in order to avoid the hazard:

- During operation, the surface of the device becomes very hot! Please keep children away from the device.
- Do not touch the hot surface of the device! Hold the device during operation only at the handles and control elements envisaged for this.
- Even after switching off the surface of the device and the cooking space as well as food in the containers remain hot for quite some time. In order to take out the food from the cooking space, always apply thermal gloves.
- In the course of opening the convection oven door the hot steam can may escape, so be particularly careful.

- Avoid touching the upper heating element when removing food.
- Let the device cool down sufficiently before cleaning it.



WARNING! Fire or explosion hazard!

Follow the safety instructions listed in order to avoid the hazard:

- Make sure before using the device that there are no objects, such as plastic bags, instruction manual and accessories, located in the cooking space. **Never** place during operation any kitchen utensils, towels, paper and similar into the cooking space and on the device.
- **Never** operate the device in the vicinity of flammable, easily ignited (e.g. gasoline, spirit, alcohol, etc.). Due to the heat they evaporate and in case of contact with ignition sources it can come to explosionen, which lead to serious personal injury and property damage.
- **Never** use the device near flammable objects, e.g. curtains, beneath cupboards.
- Clean the cooking space regularly and keep it always clean: fats and baking residues which are not removed, can ignite.
- When a fire arises unplug the power cord from the socket before you initiate appropriate measures for fire-fighting. Provide sufficient supply of fresh air.

Caution: Never extinguish the fire with water when the power plug is connected to the socket. **Electric shock hazard!**

1.3 Proper use



CAUTION!

The device has been designed and built for commercial use and should be operated only by qualified personnel in kitchen facilities.

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The convection oven is intended **only** for the following uses:

- preparation of meat, fish and vegetables;
- baking bread, cakes and pies;
- heating of dishes;
- defrosting of frozen products;
- baking (i.e. casseroles);
- preparation of cooled and frozen dishes;

The convection oven may not be used for:

- heating rooms;
- drying clothes;
- heating of fluids and other materials which are flammable, dangerous to health, or otherwise volatile.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

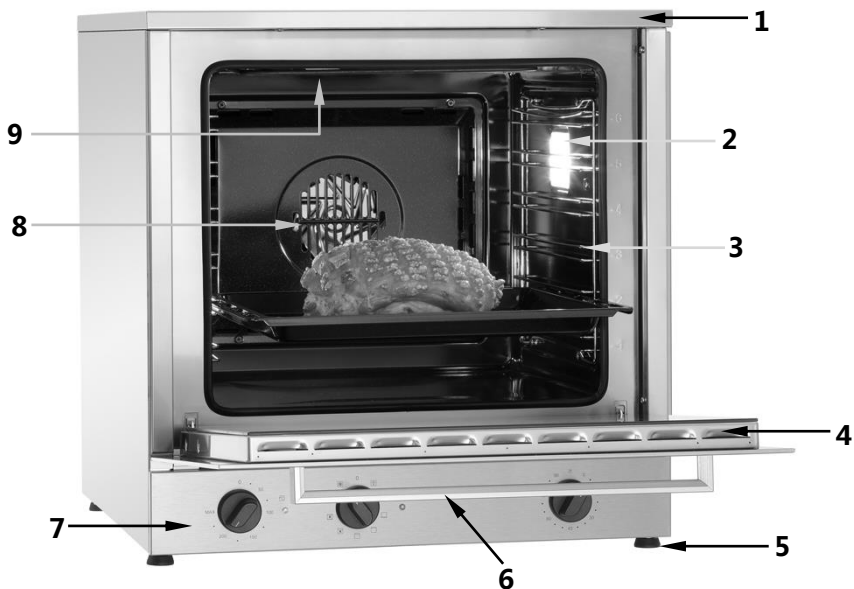
Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Overview of parts

Fig. 1



10



11

- 1 Housing
- 2 Interior lighting (2)
- 3 Guiding rails removable
- 4 Door
- 5 Feet
- 6 Door handle
- 7 Control panel
- 8 Fan
- 9 Heating element, can be hinged
- 10 Cooking tray
- 11 Oven grid

Additional accessories

Oven grid for MF6430

- Material: stainless steel
- Dimensions: W 440 x D 375 x H 5 mm
- Weight: 0.79 kg

Art. no. 206204

Baking tray MF6430

- Material: Steel sheet, enamelled
- Dimensions: W 435 x D 352 x H 30 mm
- Weight: 1.02 kg

Art. no. 206203

4.2 Technical specification

Description	Convection oven MF6430
Code-No.:	121782
Material:	Stainless steel, cooking chamber, enamelled
Model:	<ul style="list-style-type: none"> ▪ Functions: <ul style="list-style-type: none"> - Top heat, Bottom heat, Bottom heat with circulating air, Top / bottom heat, Top / bottom heat with fan, Circulating air, Grill function, Grill function with fan ▪ Number of slots: 6 <ul style="list-style-type: none"> - Type: crosswise slots - Format: 440 x 375 mm - Distance between slots: 30 mm ▪ Timer: ▪ Thermostat ▪ Interior lighting ▪ Control: Knob ▪ Appliance connection: Pluggable ▪ Control lamp: Heating, operational
Temperature range:	25 °C to 250 °C
Heating-up time:	approx. 20 minutes
Temperature control:	Mechanical, stepless
Time setting:	0 - 90 minutes
Power supply:	2.7 kW / 230 V 50/60 Hz
Dimensions:	W 600 x D 650 x H 620 mm
Cooking chamber size:	W 450 x D 405 x H 380 mm
Weight:	50.2 kg
Accessories (included):	1 baking tray, 1 oven grid

Subject to technical changes and alterations!

Properties

- Door with triple glazing
- Rounded cooking chamber
- Guiding rails removable
- Upper heating elements can be hinged downwards (easy cleaning)
- Suitable for permanent commercial use

Safety thermostat:

To avoid dangerous overheating of the device due to the part misuse or defect, the device is provided with **safety thermostat** that disconnects the device from the power supply in case of malfunction. Once cooled down, the device can restart automatically. If due to a part malfunction the device cannot be restarted to operate, contact the customer service.

5. Installation and operation

5.1 Installation



CAUTION!

Any installation, connection and maintenance work related to the device must be performed by the qualified and certified technician in accordance with the applicable international, national and local regulations.

Positioning

- Discard the complete packing material after unpacking the device.
- Place the device on an even, stable, dry and waterproof and heat-resistant surface.
- **Never** place the device on an inflammable surface.
- **Never** place the device in wet or damp locations.
- Place the device so that it is easily accessible, leaving enough space to freely service the device and ensure appropriate air circulation.
- **Never** place the device directly against walls, low walls, furniture or other objects which are made of flammable material. Keep a distance of at least 10 cm at the sides and at the rear from walls and other objects. Take into account the applicable fire protection regulations.

- If keeping the above mentioned distance is impossible, apply appropriate safety measures (e.g. heat-resistant foil), which will ensure keeping the wall's temperature within the safe range.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.
- Before the first use, remove the protective foil from the device. Remove the foil slowly not to leave glue residues. Remove possible glue residues with appropriate solvent.



CAUTION!

Never remove the type plate and warning signs from the device.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

5.2 Operation

5.2.1 Preparation of the device

- Before the first use, pre-heat the device without any food to remove any production residues. To do so, turn the temperature knob to its highest position of 250 °C and the time knob to 60 minutes. Follow the instructions included in section **5.2.4 "Setting"**.
- In this time, fumes or unpleasant odour may be released from the convection oven and that is why the room where the oven is located should be provided with ventilation.

- The device should be cold before cleaning.
- Before the start, clean the device exterior and interior with a soft, damp cloth and neutral cleaning agent. Follow the instructions in section 6 **“Cleaning and maintenance”**.

5.2.2 Tips and guidelines

- Place food in containers evenly to obtain uniform result (fig.2).
- When using several trays or containers, provide enough distance to ensure adequate air circulation (fig. 3).

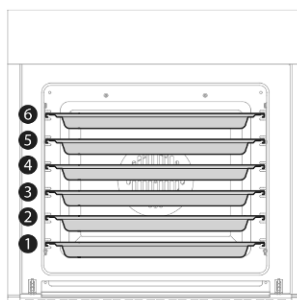
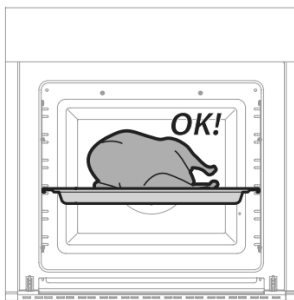
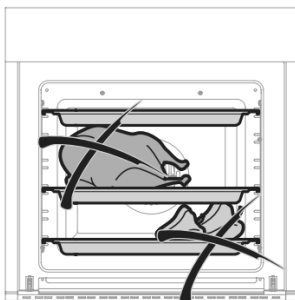


Fig. 2

Fig. 3

- For baking, do not use trays higher than 20 mm and leave space between the trays to prevent baked products from sticking together.
- Season food before baking, taste during preparation and further season if necessary.
- Time and energy can be saved using the remaining heat in the convection oven to prepare other foods when the device is still hot.
- Add as little fat as possible to the food to avoid fat spilling.
- The spilling food should be cooked in the lower part of the convection oven.
- If you have noticed that the food is too dark, reduce the temperature. If the food is too light in colour or it is not getting brown, increase the set temperature.
- When cooking, open the convection oven door as seldom as possible to avoid temperature loss.
- Place the food into the convection oven only when the set temperature has been reached.
- Carefully select baking time, temperature and level where the containers with food are to be placed. Also, a type of baking greatly affects the final result. Follow the recipe instructions.

Suitable accessories

- When cooking food in the convection oven, use the supplied baking tray or other baking trays, baking tins or tart pans, suitable for high temperature, that may be placed on the oven grid.
- Using smaller baking tins, for baked products or tarts, better results are achieved.
- Use the oven grid also when preparing meat (e.g. schnitzel, sausages, roast sausage) or frozen pizza. Slide the baking tray underneath the oven grid to collect juices, pieces, etc.
- Select suitable accessories to ensure uniform heat distribution in the containers and device.



NOTE!

Use only heat-resistant baking trays or tins. Follow the manufacturer instructions!

5.2.3 Control panel

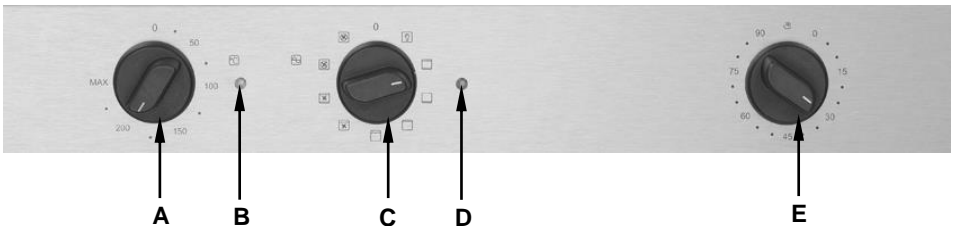


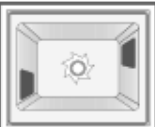

















Fig. 4

- A Temperature control knob
- B Heating control lamp
- C Function knob
- D Operational control lamp
- E Time knob

5.2.4 Settings

Functions:

The convection oven is provided with the following functions that may be selected with the function knob.

		Device switch on / interior lighting switch on
		Top heat and bottom heat For cooking a variety of food; ideal for yeast cake, cakes, pizza, roasts, etc.
		Bottom heat For baking cookies, cakes, etc.
		Top heat For browning, for example: lasagne, pasta or vegetables
		Grill function For cooking fish of small to medium thickness and bread toasts.
		Grill function with fan For cooking thick pieces of fish and large dishes
		Bottom heat and top heat with fan For quick and even cooking of delicate food (e.g. cookies and cakes)
		Bottom heat with circulating air This setting allows fast heating and heating-up, thus cooking is faster.
		Circulating air For baking similar or different food products placed on several guiding rails (up to 3 levels)

Temperature

Temperature (from 25 °C – max., approx. 250 °C) is set continuously by the temperature knob in 25 °C steps. On the right, next to the temperature knob there is the orange heating control lamp which is on during the heating-up phase and comes off when the set temperature has been reached.


Baking time (Fig. 5)

The device is provided with the manual timer. It is activated by the time knob and may be set in the range 0 – 90 minutes or at the continuous mode.

Baking time can be set in 5 minutes steps.

Turn the time knob by its full turn clockwise to activate control clock (1 2). Then, turn the time knob anti clockwise and set the desired baking time (3 4).

The time knob turns automatically from the set baking time to "0" (5 6). When the set time has run out, an audio signal will sound and the device will automatically switch off.

If the user does not wish to select time setting, they should turn the time knob to the setting  to use the device in the continuous mode.

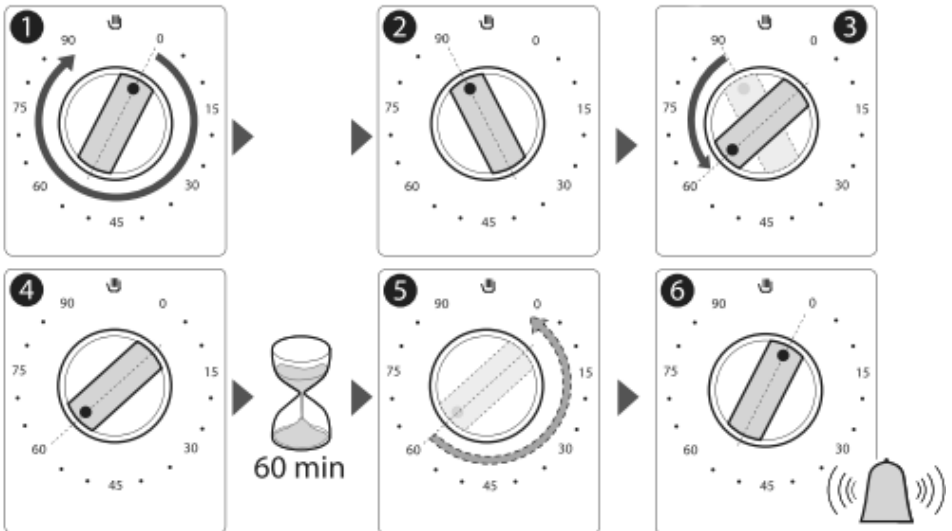


Fig. 5

5.2.5 Food preparation

- Baking in the convection oven is performed by even distribution of air in the cooking chamber. The air is heated by the heating elements and it is distributed with the fan.
- The advantage of the convection oven is that different food products may be prepared at the same time (when the baking temperature is the same) and different flavours do not mix.
- Switch the device on with the function knob (C, fig. 4) turning it clockwise to the desired setting. Follow the instruction included in section 5.2.4 “Settings”/ Functions.
- The interior lighting turns on and the operational control lamp comes on (D).
- Set the desired temperature (25 °C - 250 °C) with the temperature knob (A). The heating control lamp comes on (B). When the set temperature has been reached, the heating element is off and the orange heating control lamp (B) comes off.
- Set the desired baking time. Follow the instructions included in section 5.2.4 “Settings”/ Baking time and the recipe.
- Place the food in the convection oven cooking chamber.
- When the set time has run out, an audio signal will sound and the device will automatically switch off.
- Remove the prepared food.



WARNING! Risk of burns!

The device surfaces and cooking chamber, as well as food in containers are very hot during the device operation and remain hot for some time after the operation has been finished.

Always wear thermal insulating gloves when removing food from the oven cooking chamber.

Take extra care when opening the door of the convection oven as hot steam may be released.

6. Cleaning and maintenance



WARNING!

Before cleaning, turn all knobs to “0” position and disconnect the device from the power supply (unplug!).

Leave the device to cool down completely.

Never wash the device with use of direct water jet or pressure washer!

Protect the device from the water penetration.



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing gasoline or solvents.

Cleaning

- Clean **the stainless steel surface** of the device and **glass surface of the convection oven door** with a soft, damp cloth and neutral cleaning agent. Follow the instructions from the cleaning agent manufacturer.

Tip: Do not use scouring sponges or sharp metal scrapers to clean the stainless steel surfaces and glass surfaces of the device.

Rinse the cleaned surfaces with clean water and dry thoroughly.

- Clean the **control panel** with a soft, slightly damp cloth and make sure that the moisture does not enter in between the frame and control panel into the electronics. Dry the control panel thoroughly with a soft cloth.
- Clean the **cooking chamber, guiding rails, oven grid and baking tray** with a cloth moistured with a warm vinegar-based cleaning agent. Wipe all the cleaned surfaces / accessories with clean water and dry thoroughly.

For simple cleaning of the device, you can remove the guiding rails (fig. 6), lift down the upper heating element (fig. 7) and remove the convection oven door (fig. 8,9). Observe the following instructions and figures:

Removal of guiding rails

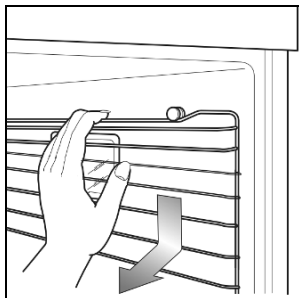


Fig. 6

Undo the screws and remove the guiding rails (right and left) from the cooking chamber. When the oven cooking chamber has been cleaned, replace the guiding rails and tighten them.

Hinging downwards of the upper heating element

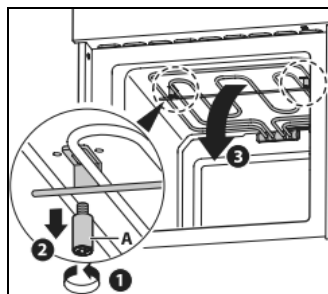


Fig. 7

Undo two screws (A) from the top of the oven cooking chamber and remove the upper heating element. Reinstall the upper heating element with the screws after cleaning of the oven cooking chamber has been completed.

Removal of the convection oven door (fig. 8,9)

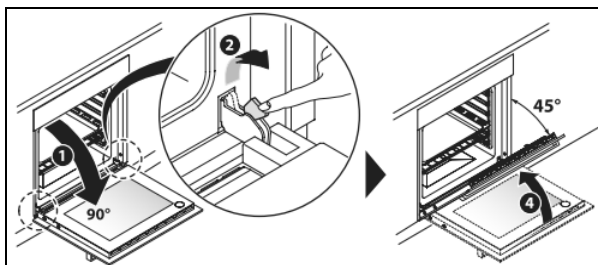


Fig. 8

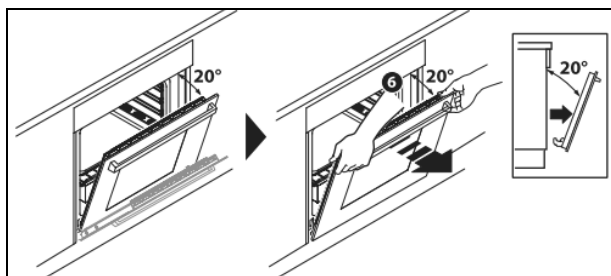
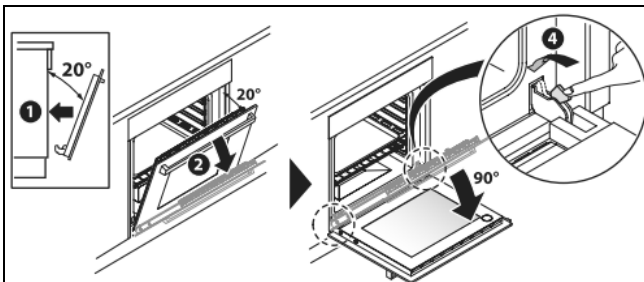


Fig. 9

- To remove the convection oven door, follow the steps:
 - Fully open the convection oven door;
 - Fold the two hinge arms towards the convection oven door;
 - Close the convection oven door until the hinges are lifted up from the co-working elements in the device;
 - Remove the convection oven door from the support.
- The convection oven door is provided with triple glazing. When needed, remove the interior glass of the convection oven door for cleaning. To do so, in the dismantled stage, undo 2 screws on the upper side of the convection oven door and remove the cover. Remove the interior glass and clean from both sides with a soft cloth and mild cleaning agent, and dry thoroughly. Re-insert the interior glass and fit the cover with the screws on the convection oven door.
- Clean the convection oven door with a soft cloth and mild cleaning agent. Wipe with a dry cloth.
- Once cleaned, re-insert the oven glass door in the reverse order (fig. 10).

**Fig. 10**

Maintenance

When not in use for prolonged time (more than 2 – 3 weeks), disconnect the device from the power supply and thoroughly clean according to the instructions in section “**Cleaning**”.

Regularly (**at least once a year**) have the inspection of the device performed by the specialized and qualified technician. Disconnect the device from the power supply before performing any maintenance works. Let the device cool down completely.

Replacement of the convection oven interior lamp

- When the interior lighting lamp does not work, replace it with a new heat-resistant bulb with the same features as the original lamp.

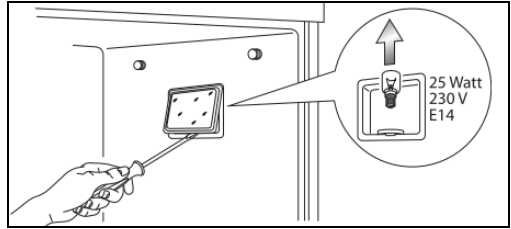


Fig. 11

- Remove the guiding rails (fig. 6).
- Open the cover (fig. 11) of the interior lighting and remove the damaged lamp. Turn in the new lamp and fit the cover. Then, insert the guiding rails and screw them in.

7. Possible malfunction

In case of malfunction, immediately disconnect the device from the power supply. Use the table below to verify if it is possible to clear the malfunction before you contact the customer service or vendor.

Problem	Cause	Solution
The device is connected to the power supply, the temperature and function has been set, but the operational control lamp is off and the device does not heat-up.	<ul style="list-style-type: none"> • The plug is not properly connected to the socket. • Safety fuse tripped. 	<ul style="list-style-type: none"> • Remove the plug and insert properly into the socket. • Check fuse, connect device to another socket.
The heating indicator is on but temperature does not rise.	<ul style="list-style-type: none"> • Interrupted contact with the heating element. • Damaged heating element. • The temperature controller is damaged. 	<ul style="list-style-type: none"> • Contact the service company. • Contact the service company. • Contact the service company.
The device switches off by itself when operating.	<ul style="list-style-type: none"> • The security thermostat has been activated 	<ul style="list-style-type: none"> • Once cooled down, the device restart automatically. If the device cannot be restarted to operate, contact the customer service

Problem	Cause	Solution
Food in the upper part is not browned, not cooked at all or burnt at the bottom	<ul style="list-style-type: none"> • Wrong function or wrong height of the guiding rails for containers / baking trays has been selected 	<ul style="list-style-type: none"> • Change the height of the guiding rails
Dough does not rise	<ul style="list-style-type: none"> • Dough too dry • Dough too loose • Convection oven door was opened too often • Set temperature is too low 	<ul style="list-style-type: none"> • Follow the recipe • Follow the recipe • When baking, do not open the convection oven door, if possible • Increase the set temperature
Food too dry	<ul style="list-style-type: none"> • Set temperature is too high • Baking time too long • Wrong container selected 	<ul style="list-style-type: none"> • Select lower temperature • Decrease baking time • Use only suitable containers for the food
Food not evenly cooked	<ul style="list-style-type: none"> • Food in the container distributed incorrectly • Wrong height of the guiding rails selected • Wrong preparation type selected 	<ul style="list-style-type: none"> • Correctly distribute food in the container • Select different height of the guiding rails • Change the preparation type

When malfunction cannot be cleared:

- **do not** open the housing,
- contact the customer service department or vendor and give the following information:
 - type of malfunction;
 - article number and serial number (read from the rating plate on the back wall of the device);
 - purchase date.

8. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



For the disposal of the device please consider and act according to the national and local rules and regulations.

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