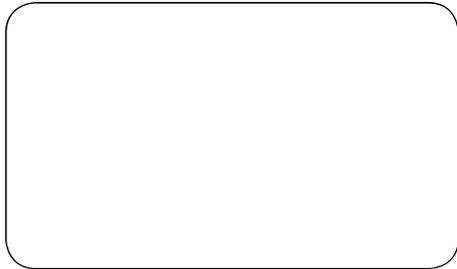




info@sheffieldkenya.com



693174 - ENGLISH

Data de Revisão: 19/06/2024

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED
- THE INFORMATION CONTAINED IN THE PRESENT INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE

WWW.SHEFFIELDKENYA.COM

INSTRUCTIONS MANUAL



info@sheffieldkenya.com

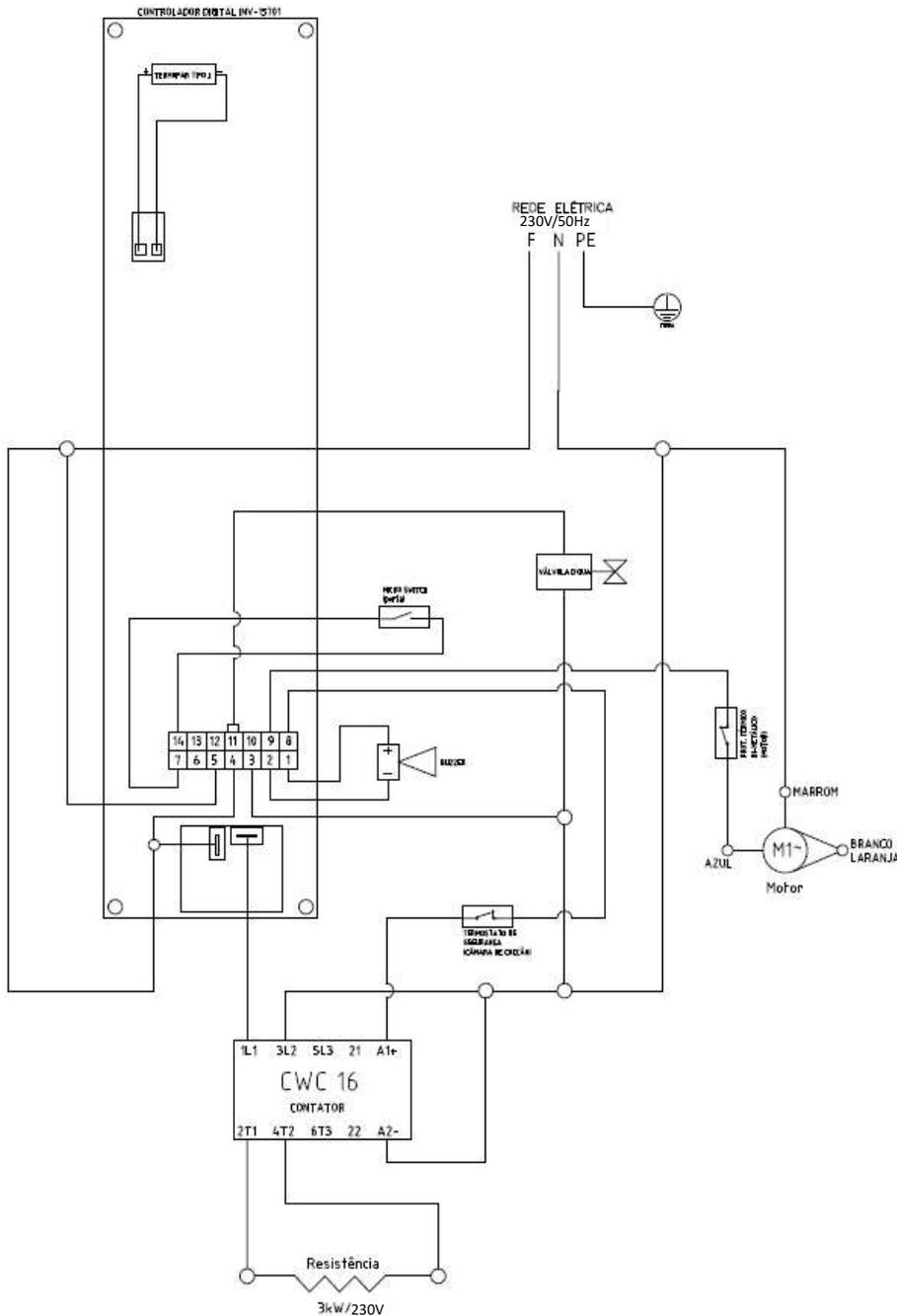


MAXICONV OVEN

Model

MAXICONV VP/MAXICONV SV

Steam Oven



1. Introduction

1.1 Safety

This machine is potentially DANGEROUS when used incorrectly. Maintenance, cleaning or any other service is to be done by a qualified person with the machine unplugged.

To avoid accidents, injuries and damages to the equipment, follow the below instructions:

1.1.1 - Read instructions carefully;

1.1.2 - To avoid the risk of electric shock and damage to the equipment never use the equipment with wet clothes or wet feet, nor on a wet floor, never dip the equipment or spray water or any other liquid on it;

1.1.3 - Any equipment must always be watched, especially when children might be near;

1.1.4 - When the appliance falls, is damaged or does not switch on, it is necessary to take it to a Technical Assistance to be checked, repaired or adjusted;

1.1.5 - The use of non-recommended accessories by Skymesen may cause injuries to the personnel;

1.1.6 - Make sure that the appliance tension and the power grid tension are the same, and that the appliance is grounded;

1.1.7 - Do not touch the resistance when the appliance is turned on or when it's cooling down, because they will be hot and will cause burns;

1.1.8 - This appliance has been developed for commercial operation. It must be used in restaurants, fast foods, hospitals, bakeries, butchers, etc.

It is not recommended to use it when:

- The production process is continuous;

- the workplace has a corrosive or explosive atmosphere, or contaminated with vapor, dust or gas.

IMPORTANT

Make sure the cord is in perfect working conditions, if not, change it for one in accordance to the local safety standards . Such change shall be made by qualified professional following the local safety standards.

IMPORTANT

This equipment shall not be used by children or any person with reduced physical or mental capacity, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

IMPORTANT

Never wash the appliance with direct intense water jets.

IMPORTANT

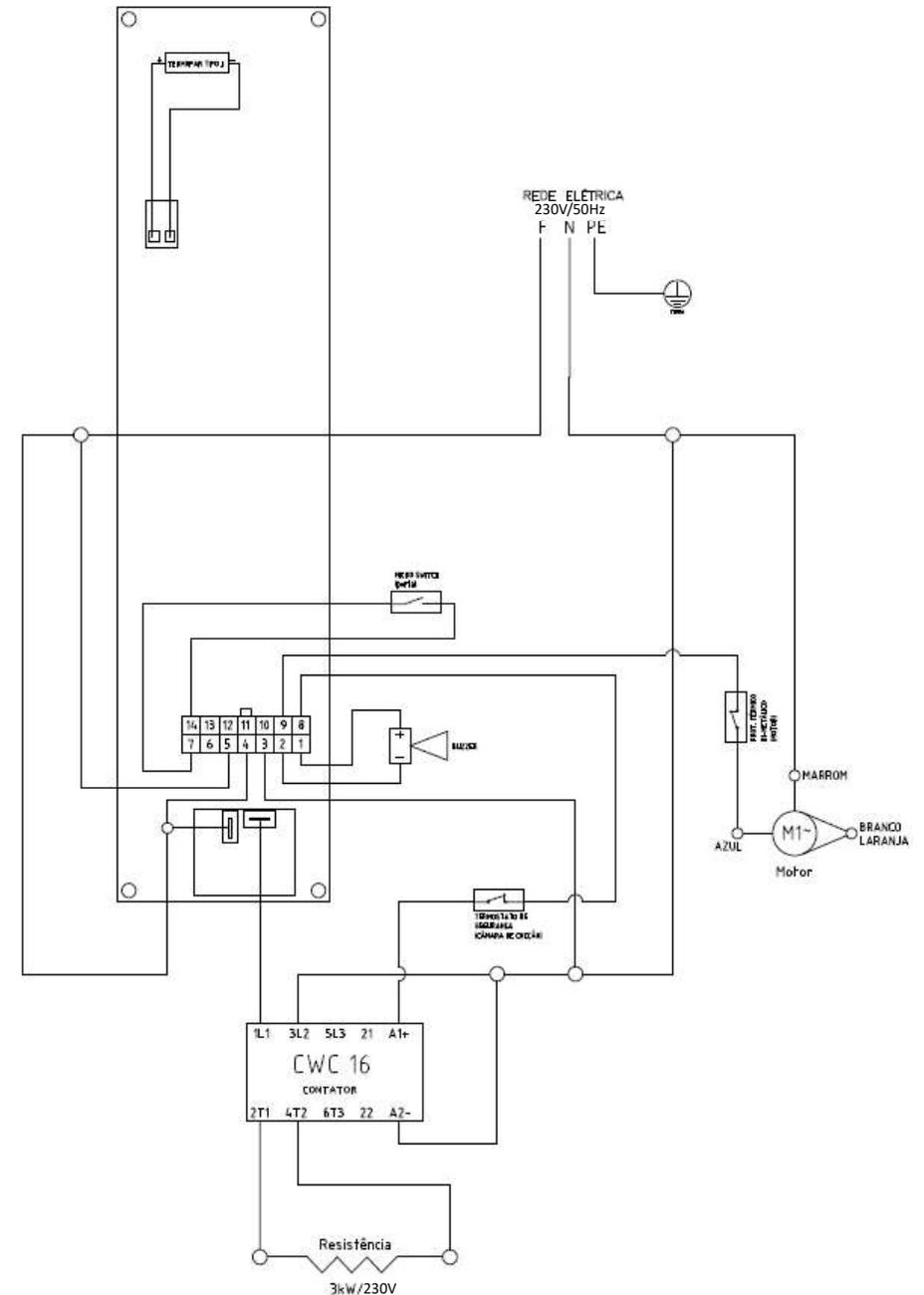
In case of emergency, unplug the appliance from wall electrical outlet immediately.

IMPORTANT

Keep this equipment out of the reach of children.

7. Electrical Diagram

Oven With Vapour



6. Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

* Cleaning – check item 3.4 Cleaning

* Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.

*Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.

* Installation – make sure the installation followed item 2.1 instructions

* 1 – Each month check:

- Check the electrical installation
- Measure the voltage at the socket
- Measure the working current and match it with the nominal current
- Check the tightening of all electric terminals to avoid bad contacts
- Check electric motor shaft clearance
- Check the wiring for overeating, insulation failures and mechanical damages.

*2 – Each three month checks

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overeating, insulation failings, or mechanical damages
- Check bearings clearances.
- Check retainers, O’rings, V’rings and other seals.

IMPORTANT

WARNING: To avoid burning, do not use containers loaded with liquids or products to be cooked that become fluids by heating to higher levels from the ones that may be easily observed.

IMPORTANT

ATTENTION: Do not open the drain valves or other clogged devices until the pressure is reduced to approximately the atmospheric pressure.

WARNING

To avoid burnings, do not load the containers with hot liquids. The sticker below must be attached to the frontal part when installing the appliance, in a minimum height of 1,60m above ground.



IMPORTANT

Appliances connected to water system by removable hoses must be installed with the hoses sets provided with the appliance. The old hoses sets must not be reused.

1.2 Main Components

All the components that are part of this appliance are built with highly selected materials for each purpose, according to standard tests and with Skymesen experience.

PICTURE 01



01 – Oven Control Panel
02 – Box
03 – Door knob

04 – Feet
05 – Tray
06 – Oven door

1.3 Technical Characteristics

CHARACTERISTICS	UNIT	MAXICONV
Tension	V	230
Frequency	Hz	50
Power	W	3000
Consumption	kW/h	0,75
Height	mm	435
Width	mm	590
Depth	mm	700
Net weight	kg	29
Gross Weight	kg	32
Capacity	Breads	48

TABLE 02

PROBLEM	CAUSES	SOLUTIONS
- The oven doesn't turn on.	- Lack of phase - Turned off breaker - Unregulated or open door	- Check - Check - Readjust the door and stopper until the end.
- Motor doesn't spin	- Lack of Phase - The fan is stuck in the protection grid or in the vapor tube - Unregulated or open door	- Check - Make the components' repositioning - Readjust the door and stopper until the end
- Oven causing shocks	- Irregular grounding	- Check
- Protection breaker unframed	- Breaker not well dimensioned	- Check the nominal power of the oven and measure the breaker again.
- Oven heating excessively	- Poor ventilation of the room	- Check ventilation system
- Steam doesn't work	- Lack of water in the hydraulic net - Low pressure of the hydraulic net - There is water but it doesn't flow to the camera	- Check - Check - Obstructed steam tube, execute cleaning or the repositioning of the item.
- The oven takes too long to bake.	- Very low temperature - Dirty cooking camera - Excessive loading	- The temperature is not adequate, readjust; - Execute cleaning - Verify the loading capacity of the appliance
- Uneven Baking	- Very low temperature - Dirty cooking camera - Uneven oven - Excessive loading	- Not appropriate time and temperature, readjust - Clean it - Even the appliance - Verify the loading capacity of the appliance
- Products with odor	- Dirty cooking camera	- Execute cleaning

5. Analysis and Problems Solving

5.1 Problems, Causes and Solutions

The appliances were designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

If any problem occurs with your equipment, the most common situations are listed below with recommended solutions.

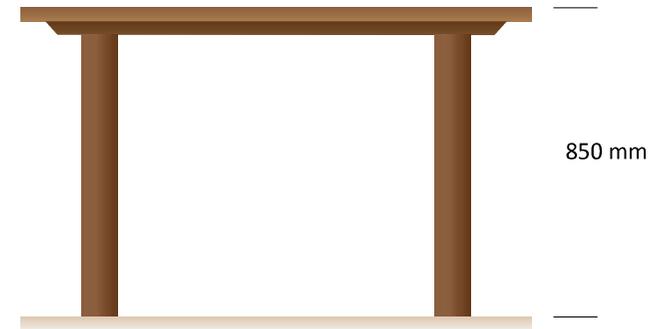
Besides that, Skymesen has Authorized Technical Assistants, which are happy to help. The List of Authorized Technical Assistants can be checked in the website www.skymesen.com

2 Installation and Pre-Operation

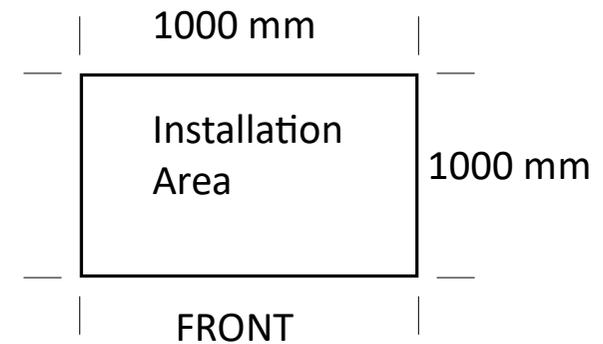
2.1 Installation

2.1.1 Placing

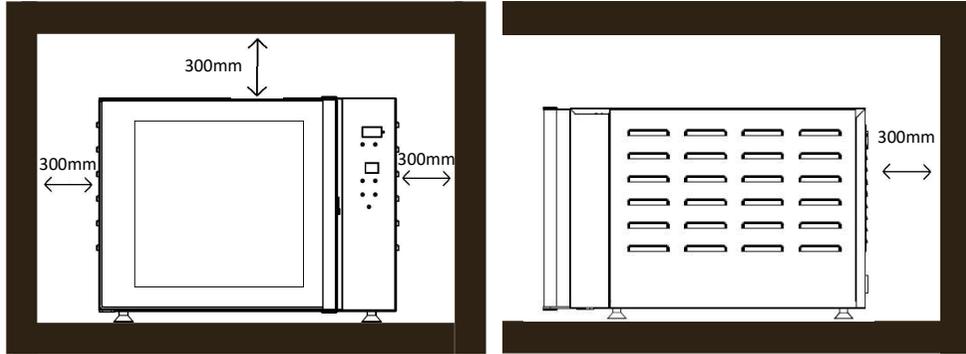
Your appliance must be placed and leveled on a dry and firm surface with 850 mm of height.



The recommended ground plan of the appliance installation.



If the oven is installed in a wall bracket, make sure that the bracket is appropriate for the weight of the oven. If you want to install it in the furniture, respect the distance according to the picture below.



Important observations

- 1 - A distance of 300mm far from the laterals and to the oven to ventilation must be respected;
- 2 - A minimum of 700mm of physical space for the maintenance must be provided, if possible;
- 3 - The Oven must not be positioned next to heat spots (close to stoves, frying pens, grills, etc) or other appliances that expel fat or heat. The control panel ventilation is necessary and the motor must be far from heat sources, to avoid damages to the appliance electric system.

2.1.2 Electrical installation

This appliance was developed to be used in 230 Volts(50HZ). When you receive the machine, check the registered tension in the tag of the electric cable.

The power cord has 3 wires, one is the ground wire. It is mandatory that the three spots are on before starting the appliance.

This appliance is provided with a connection cable that has a monophasic plug connected to it 2P+T 32A 230V.

For the electrical connection of this appliance, an industrial monophasic outlet model 2P+T 32A 230V must be used from the same manufacturer of the plug, and must be installed according to the current regulations.

IMPORTANT

Always unplug the machine when emergency cases arise.

4.7 Advice

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

correct one.

4.2.3 Precautions

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

4.3 Routine Inspection

4.3.1 Advice

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

4.3.2 Precautions

Check if motors and sliding or turning parts of the machine produce abnormal noises. Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out. When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

4.4 Operation

4.4.1 Advice

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf. The operation performed by not trained or skilled personnel shall be forbidden. Never touch turning parts with your hands or in any other way. NEVER operate machine without all original safety devices under perfect conditions.

4.5 After Finishing The Work

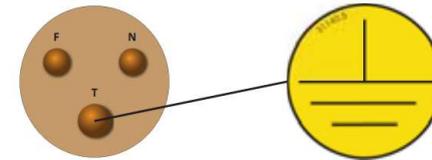
4.5.1 Precautions

Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a COMPLETE STOP. Put all components back to their functional positions before turning it ON again. DO NOT place your fingers in between belts and pulleys nor chains and gears.

4.6 Maintenance

4.6.1 Danger

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.



The plug has three round pins, and one of them is a ground pin. It is mandatory that the three spots are on before starting the appliance.

The oven installation must be done with necessary care to avoid problems and damages to the equipment and to guarantee its full operation.

When you receive this appliance make sure that it has not suffered any damages during transportation. If necessary, contact the representative or the factory immediately.

Make sure that the electrical and hydraulic instalations are made by trained personnel;

All the building installation is the client's responsibility

The installation of ovens and food displays require:

- Electric power;
- Exclusive Breakers and power cables;
- Grounding (mandatory)
- Water point
- Exhaust System;

Make sure that the electrical characteristics of the building follow the technical specifications in the identification tag in the equipment in the back part.

Correctly measure the switch and the power grid cables.

Use an exclusive switch to the oven.

We recommend the installation of a speed plug connection.

Only trained technicians are allowed to open the electric system panel

When you receive the machine, check the registered tension in the electric cable tag.

IMPORTANT

Make sure that tension in the power grid where the appliance is installed is compatible with tension indicated in the tag in the electric cable.

The Picture below indicates the external equipotential bonding system.

It must be used to guarantee that there is no potential difference between all the appliances connected to the power grid, diminishing risks of electrical shock.

The different appliances must be turned on one to the other using their respective equipotential bonding system.



Switch and Electric cables dimensions

- 1 - The switches must be exclusive to the appliance
- 2 - The wires dimensioning listed in the table below is for maximum length of 25 meters.
- 3 - The grounding is mandatory.

Switch and cables dimensions table		
Model	Switch	Gauge wire
Maxiconv Oven	230 mono/biphasic	
	25 A	2,5 mm ²

Water Points Connection

- 1 - The ovens must be connected to a cold water pipeline.
- 2 - Before turning on the hydraulic part, unload the water conductors of the building to remove possible dirt from the pipe.
- 3 - It is necessary to provide a ¾ screw for the meter to connect the hose to the water entrance.
- 4 - Before turning on the hydraulic hose it is necessary to check the water exit according to the recommendation of the table below.
- 5 - The new hose sets provided with appliance must be used and the old sets of hoses must not be reused.

remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous.

Make sure the floor is clean and dry.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

4.1.3 Advices

In case of power shortage, immediately turn the machine OFF.

- Only use recommended or equivalent lubricants, oils or greases.
- Avoid mechanical shocks as they may cause failures or malfunction.
- Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.
- Do not modify original characteristics of the machine.
- Do not remove, tear off or maculate any labels attached to the machine. If any labels have been removed or are no longer legible contact your nearest Authorized Technical Assistance for replacement.

4.2 Caution and Observations before Turning on the Appliance

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Check that you have completely understood all information. If you have any question contact Skymesen or the closest Authorized Technical Assistance.

4.2.1 Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

4.2.2 Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the

1 – It is important to observe that the dough growth reaches 70% of growth when working with a conventional oven. The dough must be really fresh.

-Temperature:

The convection ovens work in lower temperature than the ones observed in conventional deck ovens. We recommend temperatures from 130 to 150 celsius degrees for sweet doughs.

4. General Safety Notions

IMPORTANT
If any item from the GENERAL SAFETY NOTIONS section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual.

READ THIS MANUAL CAREFULLY.

IMPORTANT
The change in the protection system and the appliance safety devices will lead to serious risks to physical integrity of the people during operation, cleaning, maintenance and shipping according to ABNT NBR ISO 12100 standard.

4.1 Basic Operation Practice

4.1.1 Caution

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be fatal. Never touch switches such as buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes.

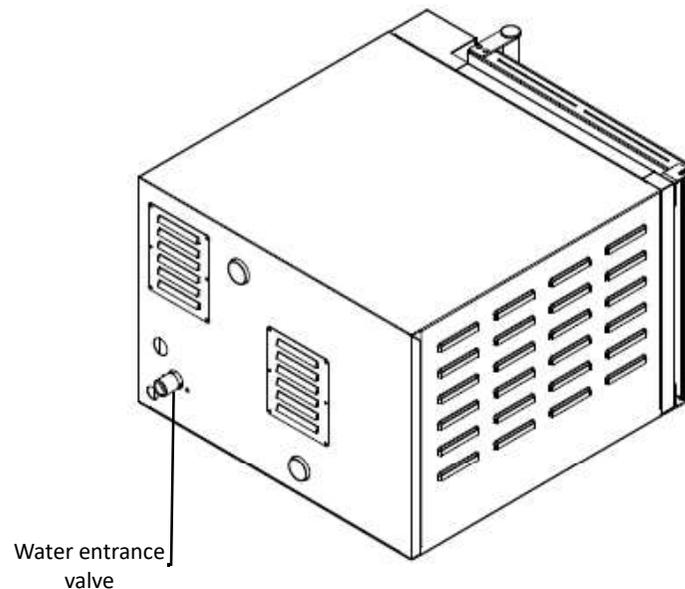
By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

4.1.2 Warning

operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically

QUANTITIES	OVENS	
mm water column	Minimum	Maximum
kg per sq cm	5000 mm c.d.a	15000 mm c.d.a
Bar (absolute atmosphere)	0,5 Kg/cm ²	1,5 Kg/cm ²
Psi (pound force per square inch	0,5 bar	1,5 bar
Kilopascals	49 kPa	147 kPa

PICTURE 02



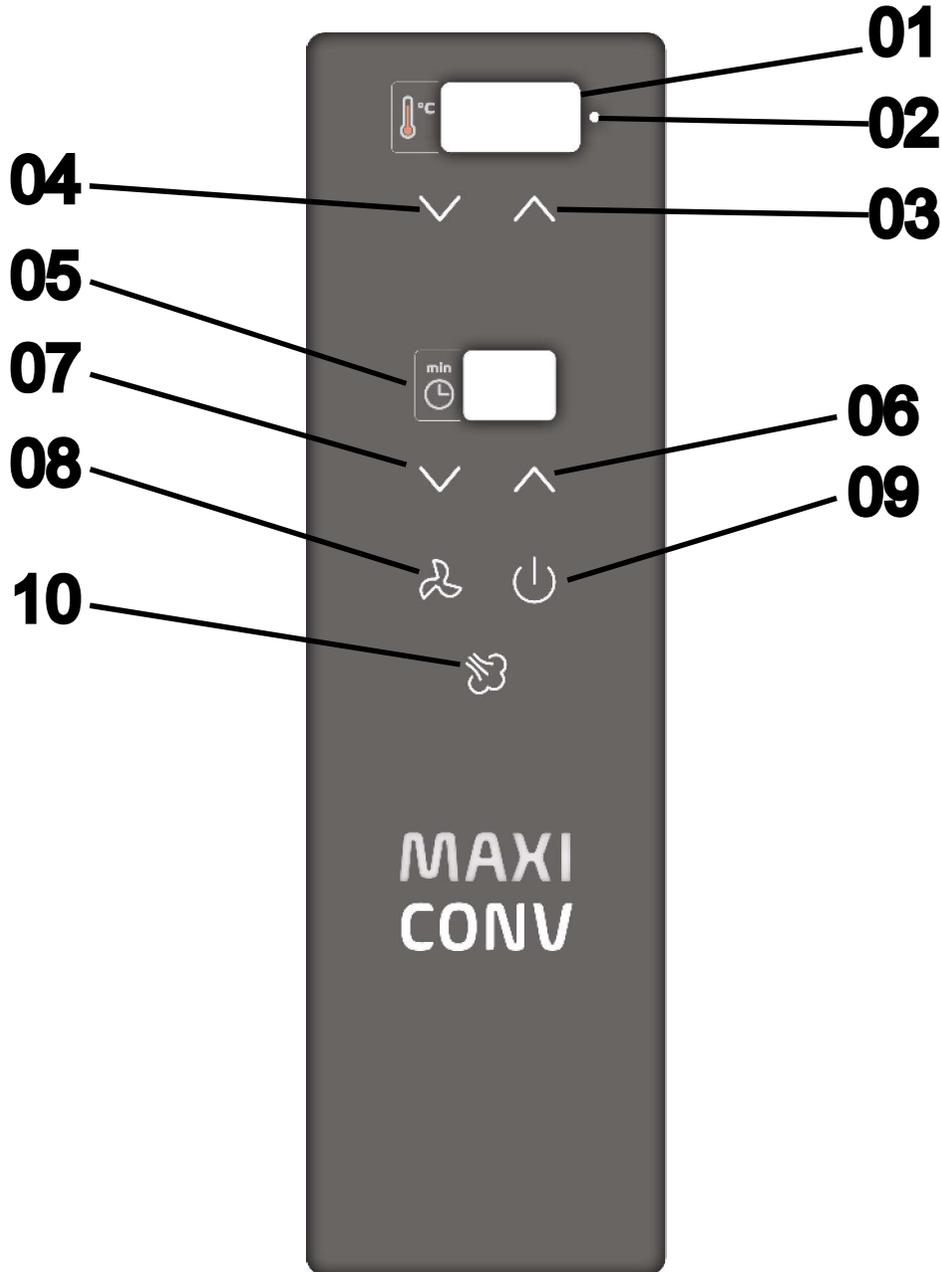
IMPORTANT
It is extremely important that the hydraulic system has pressure according to the one established in the table so that both appliances work perfectly. When there is lack of pressure it is recommended that a water pump is installed to reach the figures mentioned. If the pressure is very high (Strong), it is recommend the pressure regulator installation.

IMPORTANT
In most cases, the hydraulic installation can be made without a filter, however its recommended the utilization of filtered water, in order to avoid calcification and/or corrosion of the internal parts.

3. Operation

3.1 Activation

3.1.1 - Oven Control Panel



3.5 Products Guide Chart

Product	Working mode	Heating temperature C°	Baking temperature °C	Time (minutes)
Bagguete	Hot air with steam	190/200	155/160	16
Manioc powder biscuit	Hot air with steam	190/200	155	18
“Biscoito de Vento”	Hot air	190/200	150	12
Cakes	Hot air	190/200	150	20
Little éclairs	Hot air	190/200	150	12
Cookies	Hot air	190/200	135	10
Croissant	Hot air with steam	190/200	165	20
Little pies	Hot air	190/200	170	12
Enroladinho (rolls)	Hot air	190/200	140	12
Esfiha	Hot air	190/200	145	25/30
Open Esfiha	Hot air	190/200	170	10
Sweet rolls	Hot air	190/200	130/140	25
Italian loaf	Hot air with steam	190/200	150	25
Hot dog bun	Hot air	190/200	140	20
Hamburger buns	Hot air	190/200	145	20
Rolls	Hot air with steam	190/200	150/155	15/17
Brazilian cheese bread	Hot air with steam	190/200	140/150	15/20
Empanadas	Hot air	190/200	170	12
Pizzas	Hot air	190/200	200	10
Bread pudding	Hot air	190/200	135	25/30
Doughnuts	Hot air	190/200	135/145	25/35
Gum cookie (sequilhos)	Hot air	190/200	175	10
Meringue	Hot air	190/200	130	20

Observation:

It is necessary to preheat the oven and such procedure may take 10 minutes to heat. The oven temperature will be one programmed in the controller by the operator being able to vary from 1 to 5 degrees (+ or -).

The times and temperatures here presented are guides that must be adjusted according the recipes and sizes of each product and preferences of the client.

Tips about sweet rolls and doughs

Growing:

3.4 Cautions with Stainless Steels

The Stainless Steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The Stainless Steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For purpose, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wools and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

(01) Temperature display –The temperature displayed will be the temperature that was programmed, to check the real temperature inside the oven it is necessary to activate the key 3 or 4.

(02) Working resistance indicator – As soon as the oven reaches the programmed temperature the LED turns off.

(03) Up temperature setting– increases the temperature when pressing (/\).

(04) Down temperature setting – reduces the temperature when pressing (\/).

(05) Time Display– it displays the time programmed.If the oven is programmed with 00:00 time it will work in a continuous way.

(06) Up Time Setting – It increases the cooking time when pressing (/\).

(07) Down Time Setting- It reduces the cooking time when pressing (\/).

(08) Turn on/off button on turbo mode – Turn on and off the turbine.

(09) Turn on/off button – Turn on/off the oven.

(10) Vapour Cook Button - vapour activation (vapour model only).

OBS.: To turn on the oven, press the On/Off Button (09) for at least 3 seconds.

NOTE:

The button (08) turns the turbine on and off.

Whenever the oven is turned on, the default value of this button (08) is on (turned on).

When it is pressed and therefore set to the off position, a message will be displayed on the temperature and time display:

**tur (turbine)
of (off - turned off)**

which will alternate with the temperature and time information. This is to inform the user that the turbine is turned off.

The turbine being turned off can be used for a short time with sensitive or very light products that may be affected by the turbine's effect. The turbine should never be used in the off position for more than 1 minute.

3.2 Operation Procedure

3.2.1 - Oven Operation Procedure:

- 1 – Turn on the oven;
- 2 – Set the pre-heating temperature;
- 3 – Program the timer with 00:00 time;
- 4 – Wait for the oven to be stable in a desired temperature;
- 5 – Open the oven door following safety procedure;
- 6 – Put the products to be baked and close the oven door;
- 7 – Program the ideal time to bake the food;
- 8 – If you want to bake any food with vapour, press button 10 (Only in the vapour model)
- 9 – As soon as time runs out, the buzzer will be activated. To turn it off, just open the door by pressing the 6 or 7 buttons.

3.3 Cleaning and Sanitizing

Daily Procedures:

- With the oven cold and turned off, remove the tray holder to make the cleaning easier, use a wet cloth or sponge and clean inside the oven. The tray holder can be washed with a wet cloth and sponge or even in high pressure washer.
- The daily and careful cleaning of the ovens is extremely important to the hygiene of the products as well as the energy saving and maintenance of the appliance.
- Keeping the cooking camera clean helps in the conversion of the heat molecules, keeping the oven efficient.

3.3.1 - Week procedure:

- 1 – The oven must be turned off and cold;
- 2 – Apply descaling with a spray or a brush all over the internal surface of the oven
- 3 – Close the oven door and let it act for 5 to 10
- 4 – Close the oven door and let it act for 5 to 10 minutes. Such procedure must be done with the oven turned off;
- 5 – With a wet cloth, clean the product with the help of a dry cloth rinse the clean parts.
- 6 – For the final drying, close the oven door and program it in 140/150 Celsius Degree and leave it open for 5 minutes.

3.3.2 - Important information about the cleaning process:

- 1 – Never use steel sponge, sandpaper, spatula, etc.
- 2 – Keep the cooking camera as new;
- 3 – To clean the cooking camera only use sponge and detergent;
- 4 – Never throw water directly on the oven surface. It can compromise the control panel or electric components;
- 5 – Do not throw cold water on the hot glass;
- 6 – To the external cleaning of the oven and glasses it is recommended use of the wet cloth with alcohol or with detergent and also dry cloths. To look like new a wet cloth with liquid Vaseline can be used (for external finishing)
- 7 – Do not use the oven to store things;
- 8 – Do not put any kinds of objects around or under the rack;
- 9 – For the procedures below, it is necessary to use protection goggles and impermeable gloves up to the forearm;
- 10 – The daily cleaning of the appliance is mandatory. Such procedure will bring safety to the operator and also no contamination of the products.
- 11 – The absence of cleaning may cause fire in the appliance camera.