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INSTRUCTIONS MANUAL

Electric Oven with Digital Controller

CCO8D

Skyfood Equipament LLC

OFFICE
175 SW 7th Street - Suite # 2416
Miami, FL 33130
1-800-503-7534 | 305-868-1603

UG0257 - ENGLISH

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www.skyfood.us

SUMMARY

1. Introduction

1.1 Safety

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network.

The instructions below must always be followed in order to avoid accidents:

1.1.1 Never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.

1.1.2 When the equipment is in operation the operator shall supervise it, principally when children might be near.

1.1.3 Do not use spare parts that are not Recommended by the manufacturer.

1.1.4 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.5 Never wear clothes with loose sleeves, when operating the appliance.

1.1.6 Check if the equipment tension is the same as the power grid and that it is accordingly connected to the grounding network.

IMPORTANT
The warning Sign  'CAUTION HOT' servers to warn that the surface on which the sign is on usually reaches high temperatures, if touched might get burned.

IMPORTANT
The Symbol  (equipotentiality) indicates the location of the equipotential terminal existing in the external part of the equipment.

IMPORTANT
When there are two ormore devices in the sarne environment, they must be interconnected through this terminal to cancel out potential differences between their housings.

IMPORTANT
This appliance is not intended to be used by people (including children) who have reduced physical, sensory or metal capabilities or people with lack of experience and knowledge, unless they have received instructions regarding the usage of the device or under the supervision of a person responsible for their safety.

IMPORTANT
These appliances should be used for commercial applications, for example in restaurant kitchens, canteens, hospitais and in commercial establishments such as bakeries, butcher shops, etc., but not for continuous mass production of food.

IMPORTANT
It is recommended that childen be supervised to ensure that they are not playing with the device.

IMPORTANT
To avoid any hazardous in situations that the power cord is damaged, it must be replaced by the manufacturer or its service agent, to avoid any type of risk or danger.

IMPORTANT
All the maintenance must be performed only by authorized/qualified personnel.

ATTENTION: To avoid burns do not use containers loaded with liquids or products to be cooked that become fluids by heating ar higher levels than those that can be easily observed. The upper tray should not be above 1.60 m from the ground. The rotary rack of the models FGE3B/FGE Rack 4 supports trays with a maximum diameter of 37cm and for the model FETP4A square trays up to 35cm.

Maximum oven load 6Kg.

The equipmentis basically made of:

- SATINLESS STEEL: The edges of lhe equipment are bent to eliminate the risk of people getting cut.
- TEMPERED GLASS: lf the glass breaks do not use the equipment, carefully remove lhe broken glass, and clean the equipment using cut resistant gloves.
- ELETRICAL PARTS: When installing the equipment, make sure the outlet is grounded (if the outlet isn't properly grounded the Skyfood is exempted from any liability).

Warranty Registration

Skyfood

Questions about how to complete this form?
Call 1-800-503-7534 / 305-868-1603
Return completed form to:
SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 616
North Miami, FL 33181 - USA
Or fax form to:
786 522 6765

User Details

* Contact Person: _____

* Business type:

- ☐ Bakery and Bagel Operations
- ☐ Bakery (Associated with Restaurant)
- ☐ Bowling Center
- ☐ Business and Industry In-House Feeding
- ☐ Butcher
- ☐ Catering
- ☐ Club Stores
- ☐ Convenience Store
- ☐ Country Club
- ☐ Delicatessen (Chain / Restaurant)
- ☐ Delicatessen (Independent and Non-Restaurant)
- ☐ Food Store
- ☐ Government
- ☐ Hospital
- ☐ Lodging
- ☐ Mass Merchandiser with Grocery
- ☐ Mass Merchandiser with NO Grocery
- ☐ Meat Packer and Purveyor
- ☐ Other Business that prepares or serves food
- ☐ Other Business that sells but doesn't serve food
- ☐ Pizza (Dine In / Carry Out)
- ☐ Restaurants (Independent / Chain)
- ☐ School
- ☐ Stadiums / Coliseum
- ☐ Supermarket / Grocery
- ☐ Theme Park
- ☐ University / College
- ☐ Vineyard / Winery
- ☐ Warehouse Clubs
- ☐ Wholesale Baking Operation (Non-Institutional)

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

☐ I would like to join the Mail List. ☐ I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____
The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____
This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: ☐ Yes ☐ No

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) month from the date of shipment from SKYFOOD's warehouse, whichever expires first.

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the SKYFOOD brand.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates
These **Terms and Conditions** were last updated on May 2nd, 2016.

1.2 Main Components

All componentes are made with carefully selected materials, in accordance with SKYFOOD experience and standard testing procedures.

PICTURE 01

01 - Equipment and Heated Element Power Button
02 - Lighting on/off button
03 - Digital Controller Panel and Display

TABLE 01

CHARACTERISTICS	UNIT	CCO8D
Electrical voltage	V	120
Frequency	Hz	50
Power rating	W	2500
Height	pol	19.88
Width	pol	25.2
Depth	pol	20
Net Weight	lb	41.8
Gross Weight	lb	46.2

2. Installation

- Check if the voltage of the outlet corresponds to that of the oven.

- Ground wire: The equipment has already come from the factory with cable 2P+T, i.e., 2 pole + land, which has as its objective the protection against electrical shocks.

- Plug in to the outlet and make sure that is well adjusted. Your electrical network must be sized to meet the electrical parameters of the equipment, through circuit breakers that meet the voltages of 127-220V and exclusive to this equipment. Do not turn on other equipment in the same socket where the oven is being user with, for example, adapters.

- With the oven empity, set it to the higher temperature for 2 hours to eliminate any residue from the resistance protecting layer. It is normal for you to smell burning during this procedure.

- In the case of embedding the oven or placing it against a wall or corners, the oven requires a minimum free space of 10cm on the sides, buttom and top. As a ventilation measure, we recommend not stacking the ovens. It is recommended to leave ventilation holes at the bottom or sides of the structrure, where the equipment is to be embedded.

2.1 Pre Operation

PGM Progamming Key Access
▲ Key to increase the programmed value
▼ Key to decrease the programmed value
F The F key is used to display/reset the count and disable the audible alarm
℃ LED lighting of temperature indicator
LED lighting of timer indicator
LED lighting of healing activated
LED lighting of timer activated
LED lighting of the recipe mode activated

In the case of embedding

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at **www.skyfood.us**.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **SKYFOOD** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID**. No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories**. In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE**. Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either

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 3.1 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. 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

3. OPERATION

- Flip the switch (1) to turn on the oven, including the heating and air circulation functions.
- Place the products evenly distributed on the trays.

Time and temperature adjustment with the Digital Controller

PGM Progamming Key Access
▲ Key to increase the programmed value
▼ Key to decrease the programmed value

The SP-t key indicates the temperature on the digital controller panel.
The tPo key indicates the time on the digital controller panel.

Press the PGM key first to set the temperature (SP-t) and select the desired temperature using the up or down arrow keys. Now press PGM again to confirm and schedule the time (tPo). With the up or down arrows select the desired time and press the PGM key to confirm. This will start the heating process of the oven, and when the oven reaches the desired temperature an alarm will sound, turn off the alarm with the F key, place your products* and press the F key to start counting the time. Once the time has been reached, the alarm will sound again indicating that your product is ready, press the F key again to turn off the alarm.

Audible alarm of temperature and time

When the programmed temperature or time is reached, there will be an audible alarm indicating that the oven has reached the desired tempeture or time. To turn off this alarm, press the F key.

* To put your products that will be baked in the ovens FGE3B / FGE RACK 4 / CP8 models, press the button (3) on the front panel that activates the rotating system until the internal rack is in the desired position, press the button (3) again to stop the rotation of the internal rack, and place your trays with your hands protected by gloves if the oven is already hot. Re-operate the rotary system using the button (3) on the front panel.

Recipe Mode Settings

How do I save my Recipe?

To save your recipe, press the F and down arrow keys at the same time for 3 seconds. Select the indicative numbering of your recipe with the up or down arrows (remembering that up to 20 recipes can be saved). Press the PGM key and perform the time and temperature setting procedure with the digital controller and confirm with the PGM key.

3.1 Cleaning and Sanitizing

IMPORTANT
FOR SAFETY MEASURES, CLEANING MUST ALWAYS BE DONE WHEN THE OVEN IS COLO ANO UNPLUGGED. DO NOT USE A WATER JET TO DO THE CLEANING OF THE EQUIPMENT.

The equipment shall be totally cleaned and sanitized:

- Before being used the first time;

- After every day's operation;

- When it has not been used during a long time;

- Before operating it after a long period unused.

IMPORTANT
A moist cleaning cloth with neutral soap is recommended.

IMPORTANT
Do not use abrasive cleaning materials.

5. Analysis and Problems Solving

5.1 Problem, causes and solutions

This equipment has been 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 such problem occurs with your apliance refer to Table 02 in which the most common situations are listed with recommended solutions.

TABLE 02

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power. Problem with the electric circuits	Check if machine is plugged in and if there is power in the power supply source. Call technical assistance
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises	Problem with the bearing	Call technical assistance.

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.

IMPORTANT
Always unplug the machine when emergency cases arise.

4.7 Warning

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.

3.1 Cautions with Stainless Steel

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 such end, 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 wool 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.

4. General Safety Practices

IMPORTANT
If any recommendation is not applicable to your equipment, please ignore 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 to the operator 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 WITH ATTENTION.

4.1 Basic Operation Practices

4.1.1 Dangerous parts
Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL.
Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

4.1.2 Warnings
The 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 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.
Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.
Never use a manual command (switch, buttons, lever) unadvisedly.
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 the sign has been made and responded.

4.1.3 Advices
In case of power shortage, immediately turn the machine OFF.
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 SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

4.2 Safety Procedures and Notes Before Switching Machine ON

IMPORTANT
Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

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 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.