

turbofan[®]

Turbofan Convection Oven

30 Series

Use and Care Manual

E31D4

Electric Convection Oven

Digital Control



249561-7
August 2025
Effective Lot No.: 2432000



Scan QR code* or visit
www.moffat.com.

*Requires reader to be installed on your
smartphone.



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THANK YOU

Thank you for purchasing this Turbofan oven. Your Turbofan oven is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your oven in the best possible way. Please read this manual carefully and refer to it frequently.

This manual must be kept for the entire life of the oven. The manual must remain with the oven, even if the oven is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the oven is used so that it is readily available to operators for consultation.

For your records

Model number

Serial number*

Date of purchase

Date installed

Installer

*Find the serial number on your oven's rating plate.

General information

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

Copyright

❗ IMPORTANT

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

Warranty requirements

❗ IMPORTANT

Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

❗ IMPORTANT

Unauthorised alterations to the oven may void warranties and approvals.

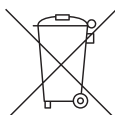
Intended use and restrictions

❗ IMPORTANT

This appliance is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used in residential, outdoor, marine environments, or for the continuous mass-production of food.

- This oven must not be used by minors or adults with limited physical, sensory, or mental abilities.
- This oven must only be used by operators who are adequately trained in the purpose, limitations, and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

Product disposal



This symbol on the oven indicates that this oven should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this oven, contact your local city office or your waste disposal service.

- ☑ The oven is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- ☑ The owner and operator are responsible for the proper and safe disposal of the oven.

Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the oven and seek advice before operating the oven in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all operators of this appliance understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

Recognize safety information



Safety alert symbol.

When you see this symbol in the manual or on the oven, pay special attention to the instructions.



Read the instructions before using the oven.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.



Risk of burns—hot liquid products above height level.

This manual uses the following safety symbols to indicate the level of caution required when using the oven.

⚠ DANGER

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

NOTICE

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

General safety

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this oven.

⚠ DANGER

Fire hazard. Do not use gasoline or other flammable substances in the vicinity of this oven. Do not spray aerosols in the vicinity of this oven while it is in operation.

⚠ WARNING

Fire hazard. The oven operator shall take great care to use the oven safely and guard against risk of fire. The oven must not be left unattended during use.

NOTICE

The oven shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

⚠ CAUTION

Do not operate this oven without the supplied legs fitted to it.

Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

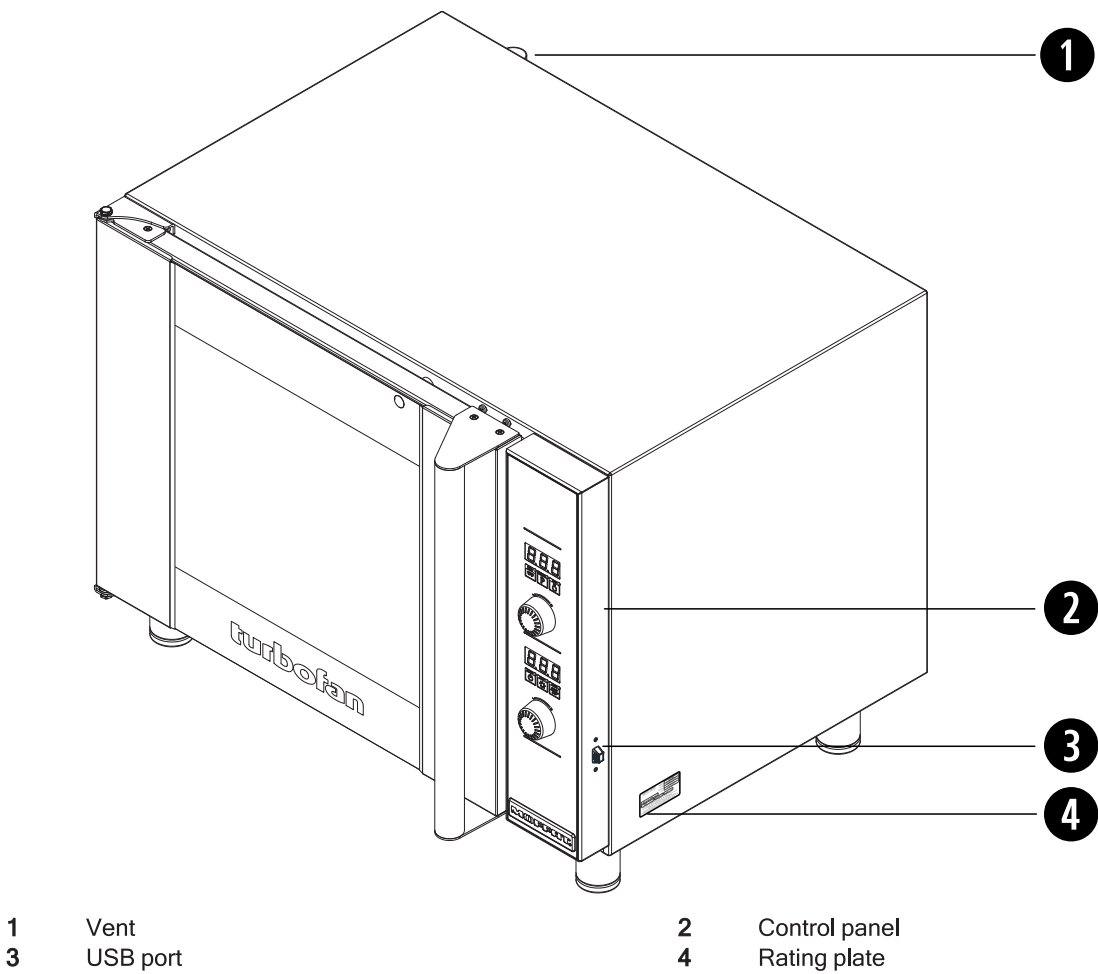
Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

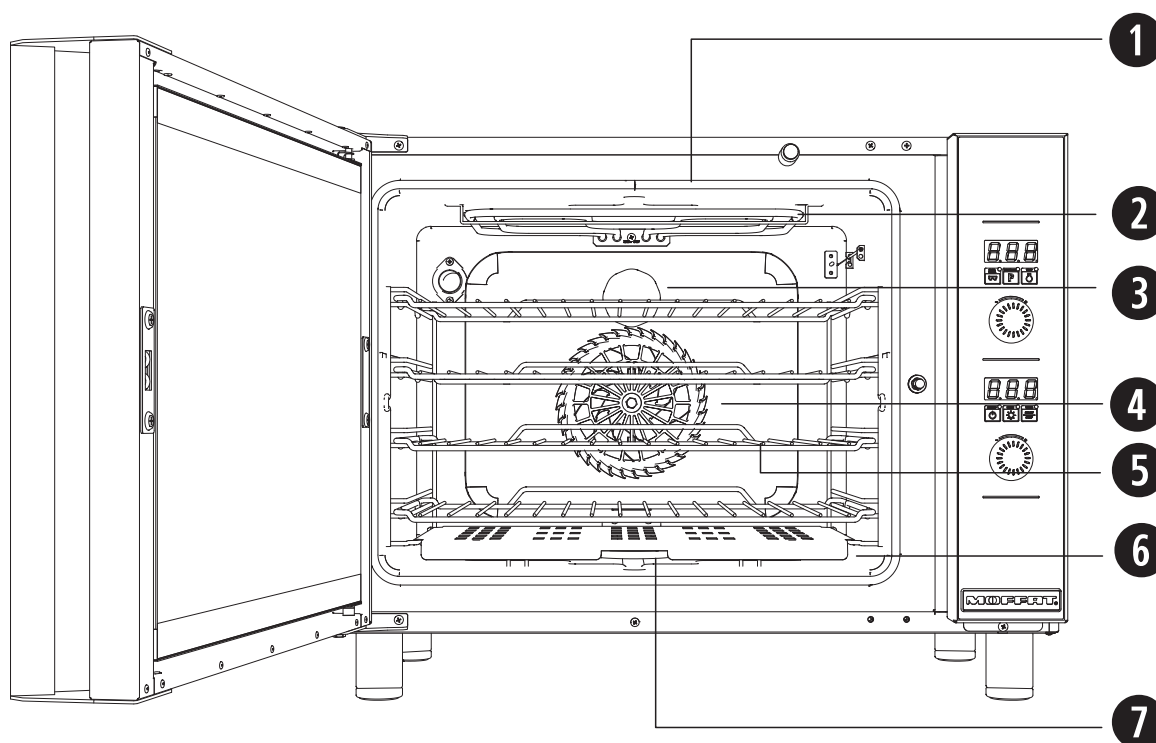
Product information

power	208 V, 1P+N+E, 50/60 Hz, 2.9 kW 220 V, 1P+N+E, 50/60 Hz, 3.1 kW 230-240 V, 1P+N+E, 50/60 Hz, 3.1 kW
Capacity	4 shelves
Tray capacity	1/1 GN pan capacity US ½ pan capacity
Tray spacing	80 mm (3 ⅛ inches)
Net Weight	56 kg

Overview



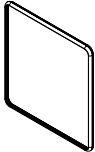
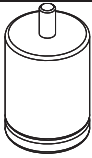
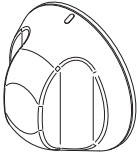
Inside your oven



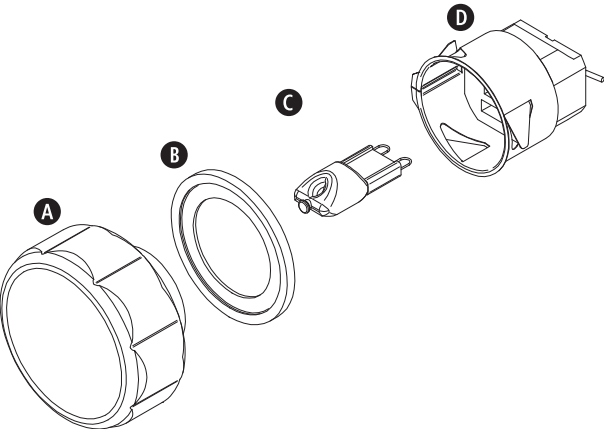
- 1 Door seal
- 3 Lamp
- 5 Wire rack
- 7 Bottom heating element

- 2 Top heating element
- 4 Heating fan
- 6 Bottom element guard

Replacement parts

	Part No.	Description
	234464	Door Seal
	232379	Adjustable Leg 3 inches (76 mm)
	232380	Foot O-ring for Adjustable Leg
	234447	Control Knob

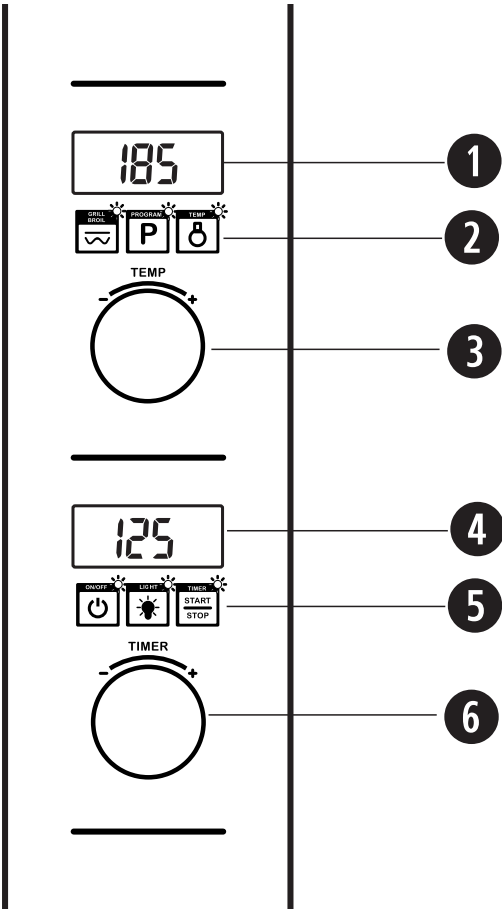
Lamp



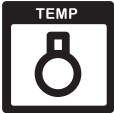







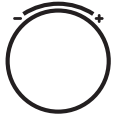


	Part No.	Description
	233863	Lamp Assembly G9
A	233115	Lamp Lens
B	233883	Lamp Seal
C	231814	Lamp Bulb G9/25 W, Halogen
D	—	Lamp holder

OPERATION

Using the controls



		Description	Range	Functions
1	185	Upper display	Varies with function	The display shows the following information: <ul style="list-style-type: none">The pre-set chamber temperature.<ul style="list-style-type: none">Press the TEMP button to show the actual oventemperature for 5 seconds.Program information (program mode).Error codes.
2		Grill/Broil button	GrL brL	<ul style="list-style-type: none">Switch between baking mode and Grill/Broil mode.
		Program button	P0 1-P20	<ul style="list-style-type: none">Use the oven in Program mode. See Cooking in Program mode on page 14Select cooking programs and set program parameters in program configuration mode. See Configuring programs on page 16The button's red indicator light glows when the function is active.<div></div>

		Description	Range	Functions
		Temperature button	N/A	<ul style="list-style-type: none"> Display the actual oven temperature for 5 seconds on the upper display. The button's red indicator light glows when the oven is heating. The button's red indicator light flashes when the upper display shows the actual temperature.
3		Temperature knob	50-250(°C) 150-550(°F)	<p>Rotate this knob to do the following:</p> <ul style="list-style-type: none"> Select the temperature required (Manual mode). Select the program (Program mode). View the program stage (Program mode). Press the  PROGRAM button while cooking in Program mode and rotate the  TEMP knob in either direction.
4	125	Lower display	Varies with function	<p>This display shows the following information.</p> <ul style="list-style-type: none"> The cook time in minutes until the timer reaches the last 10 minutes, after which it displays minutes and seconds for the final 10 minutes.
5		Power button	N/A	<p>When the oven is turned off, press this button once to turn the oven on.</p> <ul style="list-style-type: none"> The button's red indicator light glows when the oven is either being used or in standby mode. <p>When the oven is turned on:</p> <ul style="list-style-type: none"> Press and hold this button for 1.5 seconds to put the oven into standby mode.
		Lamp button	N/A	<ul style="list-style-type: none"> Press this button to switch the oven lamp on or off. To extend the life of the bulb, set the controller parameters to switch the light off after a set duration. By default, this time-out is 0 and the lights remain on until you press the  LIGHT button again. See Controller settings on page 18.
		Timer button	N/A	<ul style="list-style-type: none"> Start the timer (Manual mode). The button's indicator light glows steadily when the timer is running. The button's indicator light flashes when the timer is paused. Reset the timer (Manual mode). Cancel the alarm (all modes). Start the program (Program mode). Cancel and reset the program (Program mode).
6		Timer knob	INF 00 1-180 (minutes)	<p>Rotate this knob to do the following:</p> <ul style="list-style-type: none"> Set the timer. See Timer settings on the next page In Program mode, press  PROGRAM and rotate the  TIMER knob in either direction to view the total time remaining in the program stage.

Operation modes

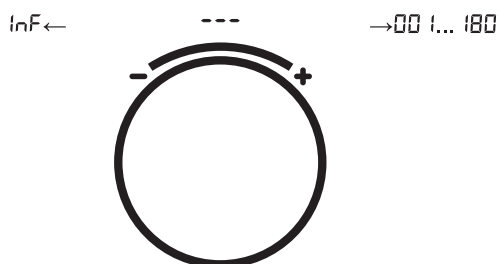
Mode	Description	Supported cooking modes
Manual	Adjust all aspects of the cooking process. See Cooking in Manual mode on page 13 . ⚡ Use Manual mode to cook products that you would only cook occasionally.	<ul style="list-style-type: none"> • Baking • Grill/Broil
Program	Cook to pre-set programs. See Cooking in Program mode on page 14 . ⚡ Use Program mode to cook one or more similar products automatically, according to programmed cooking settings. ⚡ Use Program mode to cook products in one or more stages.	<ul style="list-style-type: none"> • Baking • Grill/Broil

Cooking modes

Mode	Description
Baking	Cook products in a convection baking system. ⚡ Use Baking mode for roasting and browning products.
Grill/Broil	Broil or grill products by producing intense, high heat from the top of the oven. In Grill/Broil mode: <ul style="list-style-type: none"> • The oven temperature is fixed at the oven's Grill Temperature Setpoint setting (default is 260 °C / 500 °F). • The oven fan is off. • The oven continues heating when the door is opened during cooking. ⚡ Use Grill/Broil mode to sear or brown surfaces of foods like thin steaks or fish.

Timer settings

Rotate the  TIMER knob to the left or right to set the timer options. The lower display shows your selection.



ⓘ Turn the  TIMER knob in either direction to cycle through the range of timer options in sequence.

Setting	Manual mode function	Program mode function
---	The timer is not set.	The program (or program stage) is turned off.
InF	The cooking timer runs continuously, up to 999 minutes.	The program (or program stage) runs continuously, up to 999 minutes. ⚡ The InF timer option can only be set for the final stage of a program. If you set this option for an intermediate stage, the stages that follow it are not available for configuration.
00 1... 180	The cooking timer runs for this set value (in minutes)	The program (or program stage) runs for this set value (in minutes).

General operation

⚠ CAUTION

Risk of burns. Parts of this oven will become very hot during operation and may cause burns if touched.

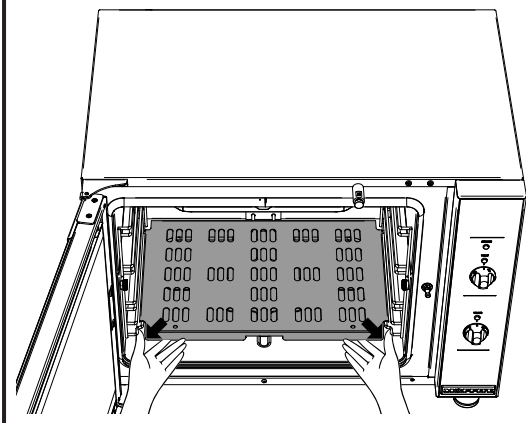
⚠ CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

⚠ CAUTION

Ensure that the bottom element cover is fitted correctly and unobstructed. Failure to do so may cause damage to the oven liner and components. It will also reduce the efficiency and performance of the oven.


- ◉ The folded lip of the bottom element cover faces downward.
- ◉ The bottom element is not covered by aluminium foil or similar material or cooking product.



Switching on the oven

Standby mode

When the mains supply to the oven is switched on, the oven is in standby mode as follows:

- ◉ Both displays are blank.
- ◉ The  ON/OFF button's indicator light glows.



- ☑ When the oven is in operating, press and hold the  ON/OFF button for 1.5 seconds to put the oven in Standby mode.


Operation mode

- ☞ Press the  ON/OFF button to start operating the oven.

When you switch on the oven, the controller defaults to the following settings:

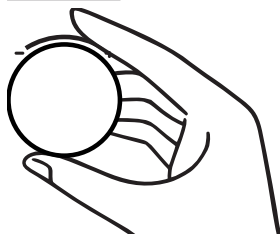
- The oven temperature is set to 150 °C (325 °F).
 - ☑ The start-up temperature is set in the oven parameters. See [Controller settings on page 18](#).
- The oven timer is not set and the lower display shows ---.


Cooking in Manual mode

- Rotate the  TEMP knob to set the oven temperature between 60 °C-260 °C (140 °F-500 °F).



The display shows the temperature reading.

125



- The  TEMP button's red indicator light glows when the oven is heating.



- Heating pauses when you open the oven door.
- When the  TEMP button's red indicator light stops glowing, the oven is ready for use.
- Press the  TEMP button during cooking to view the actual oven temperature.

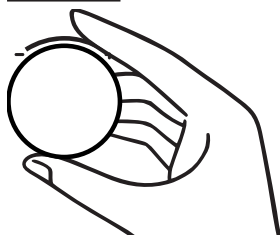
Manual mode adjustments and controls


Set a timer

- You can use the oven without setting a timer.




- Rotate the  TIMER knob to set the timer. See [Timer settings on page 10](#).

180




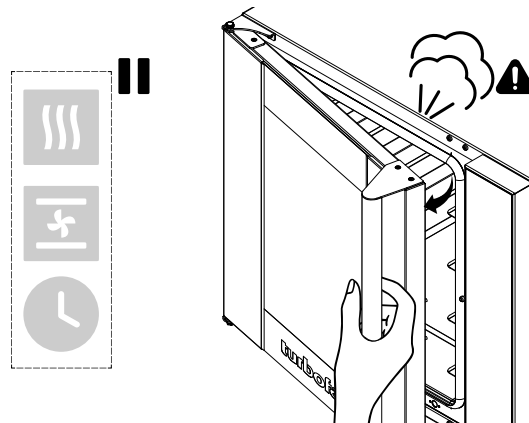
- The  TIMER button's red indicator light glows when the timer is running.



- Press the  TIMER button to start the timer.
- Press and hold the  TIMER button for 3 seconds to cancel the timer.
- The  TIMER button's red indicator light is off when the timer is cancelled.

When the timer completes, an alarm sounds and the display flashes.

- Press the  TIMER button to cancel the alarm. The oven continues cooking at the set temperature.
- Open the oven door to stop cooking.
- Open the oven door to cancel the alarm, turn off the fan, and stop the oven heating. Close the oven door again to resume cooking at the oven set temperature.





CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

- The oven continues heating while the oven door is closed.

Grill or broil

You can switch the cooking mode from Baking to Grill or Broil at any time in Manual operation mode. See [Cooking modes on page 10](#).

- Press the  GRILL/BROIL button to grill or broil while cooking.
- Rotate the  TEMP knob to select grill or broil.
- The upper display indicates whether grill or broil is selected.

Grill:



grL

Broil:

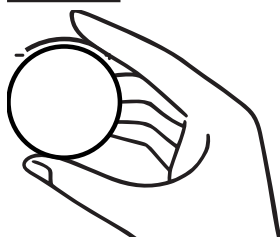
brL

Cooking in Program mode

☑ Your oven is not pre-programmed at delivery.

- ✎ Press the  PROGRAM button to use Program mode.
- ⌚ The upper display shows the program number (for example, P01).
- ✎ Rotate the  TEMP knob to select the required program.

P01

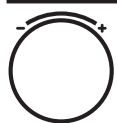





- ⌚ The lower display shows PrH while the oven is preheating.
- ☑ You cannot start the program while the oven is preheating.
- ☑ The lower display shows rdy when the oven has finished preheating and is ready for use.

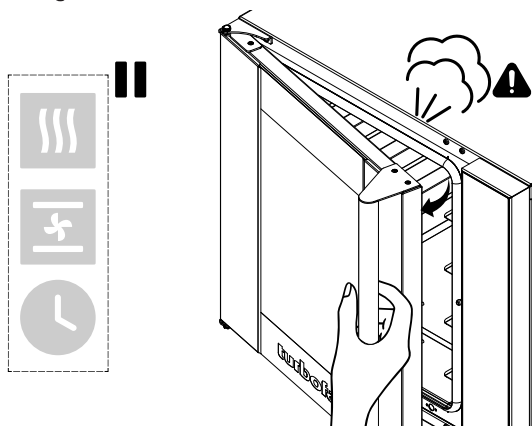
PrH



rdy



- ✎ When preheating completes, place the product into the oven and close the oven door.
- ✎ Press the  TIMER button to start the program.
- When the program completes, an alarm sounds.
 - ✎ Press the  TIMER button to stop the alarm and continue cooking.
 - ✎ Open the oven door to stop the alarm. Close the door and press the  TIMER button to continue cooking.





Program mode adjustments and controls

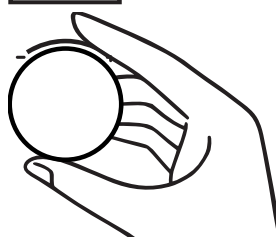
While a program is running you can view additional information and make adjustments to the settings.

- ☑ Adjustments are not saved to the program and are applied to the current stage only. Any following stages run according to the program settings.

View the current program information


- ✎ Press the  PROGRAM button or rotate the  TEMP knob in either direction.

P01

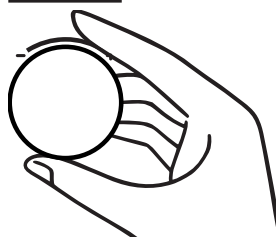


- ⌚ The upper display shows the program number (for example, P01) for 5 seconds.
- ⌚ The lower display shows either of the following for 5 seconds:
 - The total time remaining in the program.
 - The elapsed time of the stage, if the stage is programmed InF.


View the Set Temperature

- ✎ Rotate the  TEMP knob in either direction to view the Set Temperature of the current stage. The upper display shows the set temperature for 5 seconds before returning to the previous view.



125



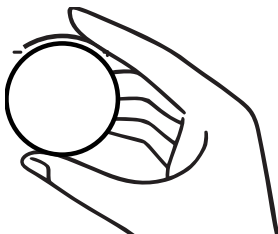
View the actual temperature

- ✎ Press the  TEMP button during cooking.
 - ⌚ The oven set temperature appears on the upper display for 2 seconds before the display returns to the actual temperature.

Adjust the program time remaining

- Rotate the  TIMER knob quickly in either direction to put the controller into timer edit mode.
- Rotate the  TIMER knob to add additional time to the timer.



90



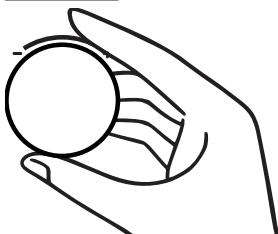
- Adjust the time remaining between 0-180 minutes.

The controller updates the time remaining and exits the editing mode after 3 seconds.

Adjust the set temperature



- Rotate the  TEMP knob quickly in either direction to put the controller into temperature edit mode
- Rotate the  TEMP knob to adjust the set temperature. The controller updates the temperature and exits the editing mode after a 3 seconds.

100



Grill or broil

You can switch the cooking mode from Baking to Grill or Broil at any time in Manual operation mode. See [Cooking modes on page 10](#).

- Press the  GRILL/BROIL button to grill or broil while cooking.
- Rotate the  TEMP knob to select grill or broil.
 - ◉ The upper display indicates whether grill or broil is selected.

Grill:

GrL

Broil:

brL

Configuring programs

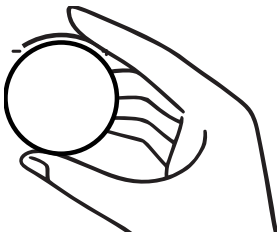
☒ Your oven is not pre-programmed at delivery.

Configure each program required as follows:

- 1. Press the **P** PROGRAM button to access Program mode.
 - ⌚ The upper display shows the program number selected (for example, P01).
 - ⌚ When the program stage is not configured, the lower display shows ---.



- 2. Rotate the **TEMP** knob to select the required program.



- 3. Press and hold the **P** PROGRAM button until you hear a beep, indicating that the controller is in program configuration mode.
 - ⌚ The upper display shows the program number and stage (for example, P01).
 - ☒ The **P** PROGRAM button's indicator light flashes while the controller is in program configuration mode.



☒ The controller exits program configuration mode after 30 seconds of inactivity.

- 4. Configure the program parameters. See [Program parameters below](#).
- 5. Press and hold the **P** PROGRAM button for 3 seconds until you hear a beep, indicating that the controller has exited Program mode.

Program parameters

The following program parameters are configured in sequence below.

☞ Press the Program button **P** to save the each parameter configuration.

Parameter	Configuration procedure
<div>125</div> Oven Temperature	<ul style="list-style-type: none">☒ Ensure that the upper display is flashing before proceeding.☞ Rotate the TEMP knob to select the required temperature in the upper display.☞ Press the P PROGRAM button to confirm the setting.
<div>60</div> Cook Time	<ul style="list-style-type: none">☒ Ensure that the lower display is flashing before proceeding.☞ Rotate the TIMER knob to set a cooking time. See Timer settings on page 10 for more information.☞ Press the P PROGRAM button to confirm the setting.

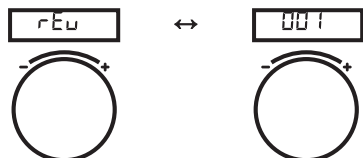
Revisioning programs

The set of programs stored in the controller is tagged with a revision number, which enables you to keep track of changes and updates to the set of programs on the controller or USB drive. See [Exporting or importing configuration files on page 19](#).

To view the revision number of the current program set on the controller:

1. Access the controller configuration. See [Controller settings on the next page](#).
2. Rotate the ○ TIMER knob until $P r E u$ appears on the upper display.






The lower display alternate between $r E u$ and the revision number (for example, 001).



3. To change the revision number, rotate the ○ TIMER knob.






Controller settings

To access the controller configuration:


1. Ensure that the oven is in Standby mode.
2. Press and hold the  GRILL/BROIL and  TIMER buttons until the upper display shows **PR5** and the lower display flashes **000**.
3. Rotate the  TIMER knob to enter the 3-digit password into the lower display.
 The default operator password is 123.
4. Press the  LIGHT button to confirm the password.


Changing the controller parameters

In the controller configuration, the upper display shows the current parameter (for example, **PrH**) and the lower display shows the value of the parameter (for example, **185**).

1. Rotate the  TIMER knob to select the setting parameter. See [Controller parameters below](#).
2. Press the  LIGHT button to confirm the setting that you want to edit. The lower display flashes the current value of the parameter.
3. While the lower display flashes, rotate the  TIMER knob to select the new value required.
4. Press the  LIGHT button to confirm the new value for the parameter.
 The lower display stops flashing when the setting is confirmed with the new value.

Controller parameters

The controller parameters are configured sequentially as shown below. Rotate the  TIMER knob to scroll through the parameters.

	Description	Min	Max	Default	Units
PrH	Default preheat temperature. The temperature that the oven heats to when it starts up.	60 (140)	260 (500)	150 (302)	°C (°F)
L-L	The duration for which the oven light is on. For example, <ul style="list-style-type: none"> • when set to 0, the oven light stays on until it is switched off. • when set to 1, the oven light switches off after 1 minute after it is switched on. 	0	60	2	Minutes
uoL	Buzzer Volume	0	10	5	-
PrE	Program Preheating Offset The temperature above the Set Temperature that the oven heats to, so as to allow for heat losses when the door is opened or when cold product is loaded.  The Oven Set Temperature reverts to the Set Temperature when the program is started.	0	30	0	°C (°F)

Exporting or importing configuration files

Export the controller configuration files to a USB drive to create a backup or to apply the settings to another oven.

You can export or import the following configuration files to a USB drive that is connected to the controller.

- The set of programs used in Program operation mode.
- The set of parameters that configure the controller.

The controller automatically recognises the following configuration files.

File name	Format	Description
MPGR000.csv ⋮ MPGR999.csv	CSV	The file containing the set of programs for the current (or set) revision number (000-999). See Revisoning programs on page 17 .
PARAM.csv	CSV	The file containing the set of parameters.

Export procedure

Regardless whether you export programs or parameters, the controller saves both these files to the USB drive during the export process. If files with the same name are present on the USB drive, they are overwritten.

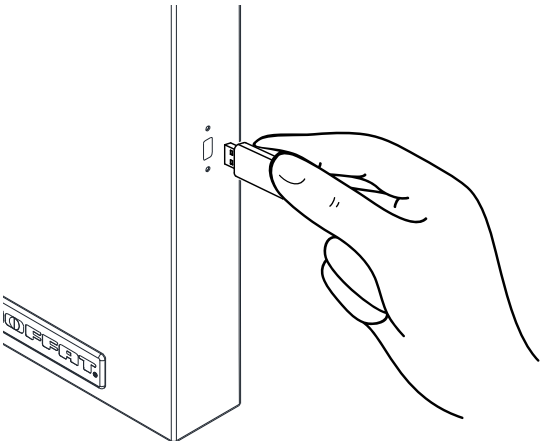
If the files present on the USB are read-only, *Err* or *Err* appears in the upper display. See [Error codes on page 26](#).

1. Ensure that the oven is switched on and in Standby mode.
2. Insert a USB drive into the USB port.

When the controller detects that the USB drive is connected, the upper display shows *USB* and the lower display shows *Err*.

USB

Err



3. Press the TIMER button.
The lower display alternates between *rev* and the revision number of the program set (for example, 001).
- rev

↔

001
4. If you are exporting the programs set, rotate the TIMER knob to select the revision number of the program set that is saved to the USB drive.
 - It is recommended that a backup copy of the configuration files is kept in a separate storage location and that you set a revision number when exporting the programs set file.
 5. Press the TIMER button to copy the configuration files from the controller to the USB drive.
 - When the controller is copying the program set to the USB drive the lower display shows *copy*.
 - When the controller finishes copying the program set to the USB drive, the lower display shows *done*.
 6. Remove the USB drive from the controller.

Import procedure

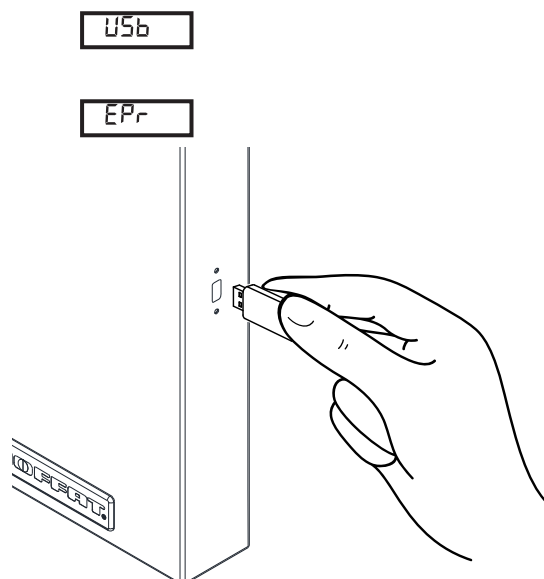
Ensure that the USB drive contains valid configuration files that were created by a previous export from the controller (for example, MPGR001.csv or PARAM.csv).

- ☑ The import process overwrites the controller with all the configuration files on the USB drive. Ensure that you only include the required configuration files on the USB drive.

1. Ensure that the oven is switched on and in standby mode.

2. Insert a USB drive into the USB port.

- ☑ When the controller detects that the USB drive is connected, the upper display shows *USB* and the lower display shows *EP_r*.




3. Rotate the Timer knob  until the display shows *iP_r*.

USB

iP_r

- ☑ *iP_r* will not show on the display if valid configuration files are not present on the USB drive.

4. Press the  **TIMER** button to copy the configuration files from the controller to USB drive.

- ⌚ When the controller is copying the program set to the USB drive the lower display shows *r u n*.

- ⌚ When the controller finishes copying the program set to the USB drive, the lower display shows *d n E*.

5. Remove the USB drive from the controller.

CARE AND MAINTENANCE

To achieve the best results, clean your oven regularly and thoroughly. If small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

⚠ CAUTION

Always turn off the electrical power at the mains supply before cleaning the oven.

⚠ WARNING

Do not use flammable solvents and cleaning aids on or in close proximity to, the oven when the oven is still hot.

NOTICE

- This oven is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the oven.
- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- Do not use cleaning products with an acidic base or those containing chlorine.
- Do not use saline or sulphuric acid preparations to descale the oven.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the oven.
- Immediately clean alkaline spills (such as salty liquids) or acidic spills (such as lemon juice or vinegar) from cooking surfaces or enamel.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

Maintenance schedule

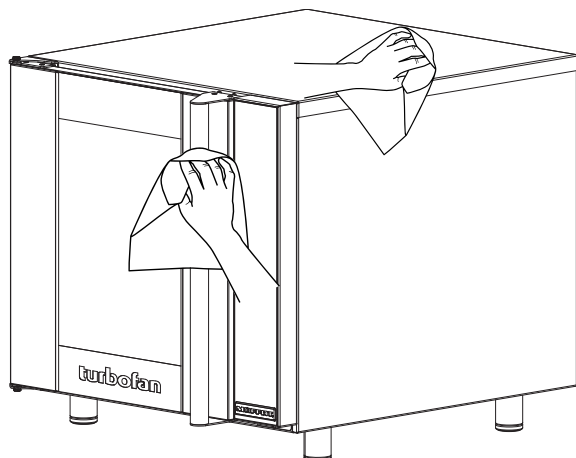
	Daily	Weekly	Periodic
Clean the interior including the door.	✓*	-	-
Clean the stainless steel surfaces.	-	✓	-
Clean the outer body, door seal, and inside of door.	✓†	-	
Check and adjust controls and mechanical parts.	-	-	Every 6 months
☑ To be conducted by an authorized service technician only.			
Full product service.	-	-	Every 6 months
☑ To be conducted by an authorized service technician only.			

* For a heavy cooking schedule, perform this task after each shift.
† For a heavy cooking schedule, perform this task daily.

Maintenance tasks

Cleaning the outer body

Clean the exterior stainless steel surfaces with a soft-bristle brush or a damp cloth moistened with a mild detergent solution.

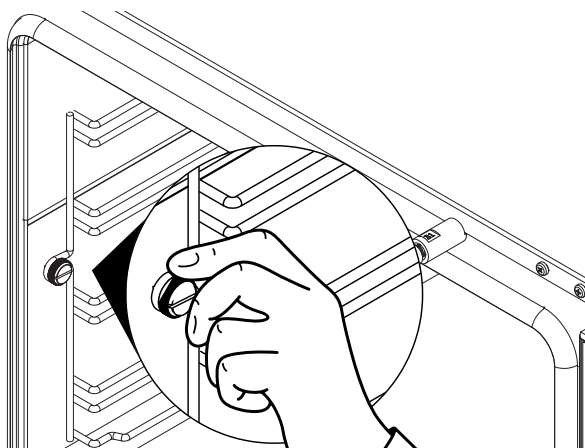


Cleaning the chamber

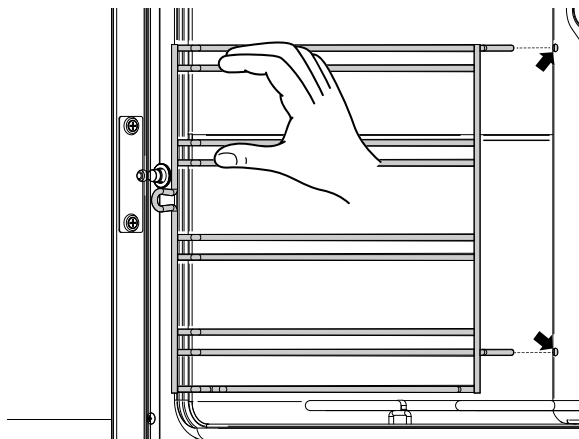
Before cleaning the interior of the oven, remove the wire racks and other removable components.

☑ Allow the oven interior to cool to approx 50 °C (120 °F) before commencing cleaning.

1. Unfasten the rack securing screw securing side rack to the oven wall until the rack is loose.



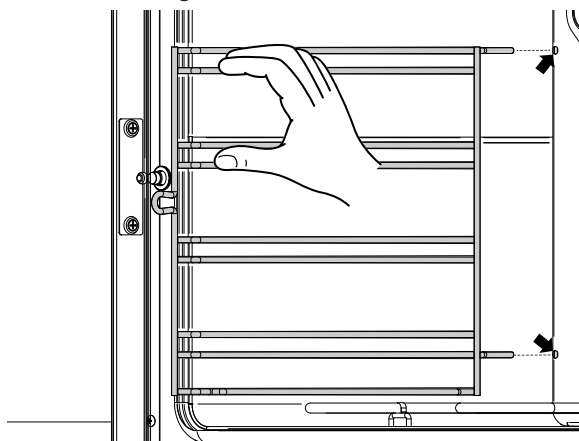
2. Pull the side rack forward to disengage the location pins at the rear of rack from the rear wall of the oven and remove the rack from the oven.



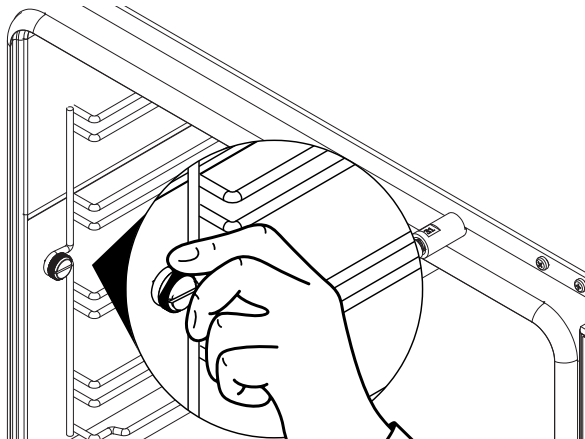
3. Repeat the above steps for the other rack.
 4. Clean all racks with a mild anti bacterial detergent and hot water, using a soft bristled brush.
 5. Dry the racks thoroughly with a dry cloth.
 6. Clean any build up of grease from the oven interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
 7. Clean the oven lamp. See [Cleaning the lamp on the facing page](#)
 8. Dry the oven thoroughly with a soft dry cloth.
- 💡 Clean the oven regularly with a good quality oven cleaner

Once the oven interior is clean and dry, fit the oven racks back into the chamber.

1. Engage the locating pins at the rear of side rack into the locating holes in the rear of the oven.



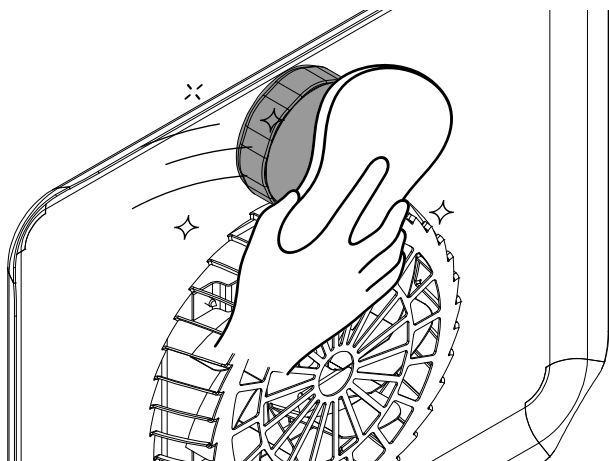
- At the same time locate the front of the rack over the rack securing screw and hand tighten the rack securing screw.



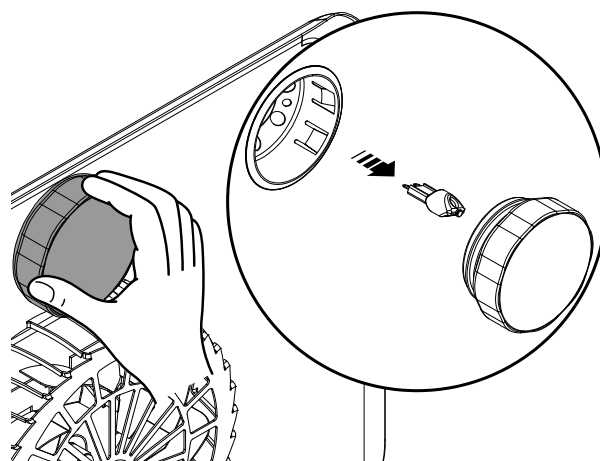
- Refit the wire oven racks and bottom element guard to the oven.

Cleaning the lamp

- Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
☒ The lamp glass secures the fan baffle to the oven chamber.
- Clean the lamp glass with mild anti bacterial detergent and hot water solution using a soft bristled brush.
- Dry the lamp glass thoroughly with a soft dry cloth.
- Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.
☒ Do not over tighten lamp glass.

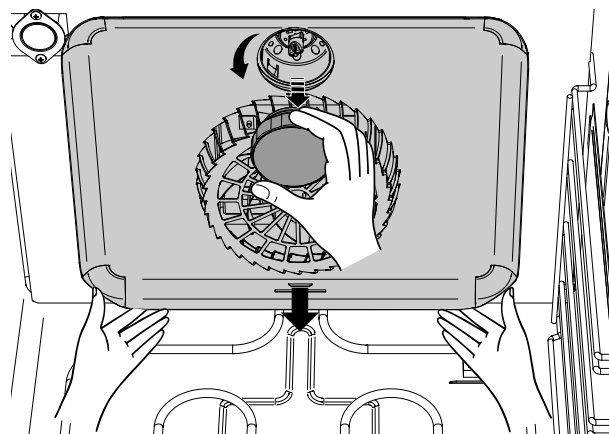


Changing the lamp light



- Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
☒ The lamp glass secures the fan baffle to the oven chamber.
- Carefully grasp the bulb and pull it straight out of the socket.
- Insert a new bulb.
- Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.
☒ Do not over tighten lamp glass.

Cleaning the fan baffle



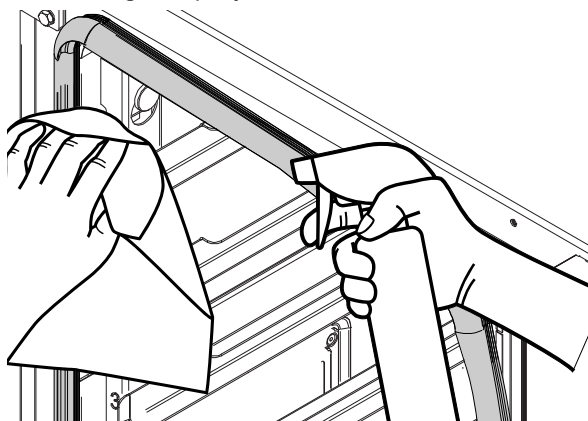
- Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
- Pull the fan baffle forward off the bottom location bracket.
- Clean the fan baffle with mild anti bacterial detergent and hot water solution using a soft bristled brush.
- Dry the fan baffle thoroughly with a soft dry cloth.
- Refit the fan baffle onto the location bracket below the fan.

6. Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.

☑ Do not over-tighten the lamp glass.

Cleaning the door seal

1. Clean along and around the door seal using a mild detergent spray.

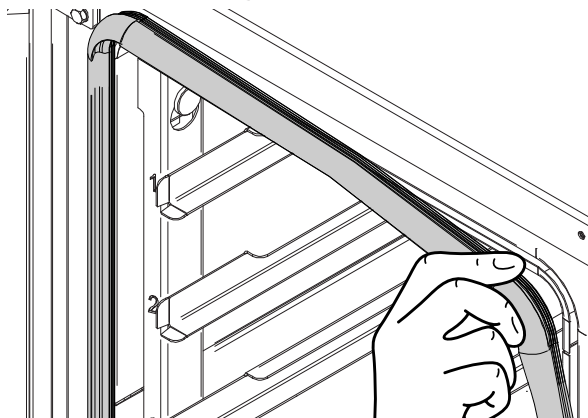


2. Wipe the door seal clean with a damp cloth.

Replacing the door seal

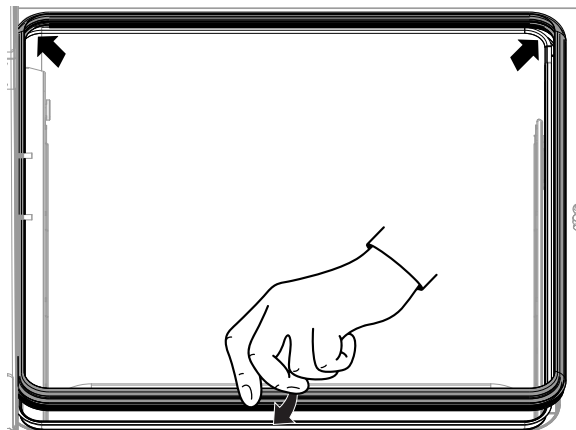
1. To remove the door seal, pull the one-piece seal forward to free the inner lip from the locating groove around the oven.

ⓘ Note the way the seal is fitted to the oven, with the lip facing inwards.



2. Check the door seal for wear and damage and replace it, if required.
3. Fit the door seal with the inner lip facing the oven chamber.

4. Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.



Cleaning the door

1. Ensure that the oven door is cool before cleaning the oven door glass.
2. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.
3. Dry the oven door thoroughly with a soft dry cloth.
4. Swing the inner glass back towards the outer door.

TROUBLESHOOTING

This section provides a reference to the more common problems that may occur during the operation of your oven. This fault finding guide is intended to help you correct and accurately diagnose problems with your oven.

💡 When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

Fault finding

Fault	Possible causes	Remedy
The oven does not operate.	The mains isolating switch, circuit breaker, or fuses are off at the power board.	Turn on the main isolating switch.
		Check the fuses at the power board.
	Over-temperature thermostat has tripped (no lights and no power to screen).	Call for service.
	Over-temperature thermostat is faulty.	Call for service.
Controller operates but oven does not heat.	Controller is faulty.	Call for service.
	Door micro-switch is faulty.	Call for service.
	Door is not fully closed.	See Error codes on the next page .
		Close the door. See <i>Door does not close fully</i> below.
The oven heats up but fan does not operate.	Fan motor is faulty.	Call for service.
	Fan or fan motor is obstructed.	Call for service.
	Controller is faulty.	Call for service.
	Fan contactor is faulty.	Call for service.
	Fan capacitor is faulty.	Call for service.
Door does not close fully.	The tray is blocking the door.	Correctly position the tray in the rack.
	Door is misaligned.	Re-align the door. See the Installation manual.
	Door seal obstruction.	Correctly install the door seal. See Maintenance tasks on page 22 .
The oven lamp does not illuminate.	Blown bulb (one bulb not working).	Replace the bulb. See Maintenance tasks on page 22 .
	Blown fuse (both bulbs not working).	Call for service.
Uneven cooking.	Too high a temperature selected.	Select a lower temperature.
	The oven or racks are not level.	Level the oven and the racks.
	Insufficient air space around trays or baking tins.	Ensure oven racks are spaced to allow air flow around baking on all shelves.
	The oven is overloaded with product.	Re-load the oven.
	The oven door is opened unnecessarily.	Ensure oven door remains closed during the baking process.
	The oven door seal is damaged or faulty.	Check the seal and replace it if damaged. See Maintenance tasks on page 22 .
	The vent is restricted.	Ensure that the oven vent is not blocked or shrouded.

Error codes

The following error codes appear on the display when there is a corresponding fault.

Error	Description	Possible cause	Remedy
Err 001	Door fault	The door is open.	Close the oven door.
		The door micro-switch requires adjustment	Call for service.
		The door micro-switch is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 002	Oven temperature probe error.	The temperature probe is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 003	Motor overload	The heating fan is obstructed.	Remove any obstruction from around the fan and ensure that the fan spins freely.
		<div> ⚠ CAUTION Ensure that the oven is powered-off before you inspect and service the fan. </div>	
		The oven control board is faulty.	Call for service.
		The motor is faulty.	Call for service.

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