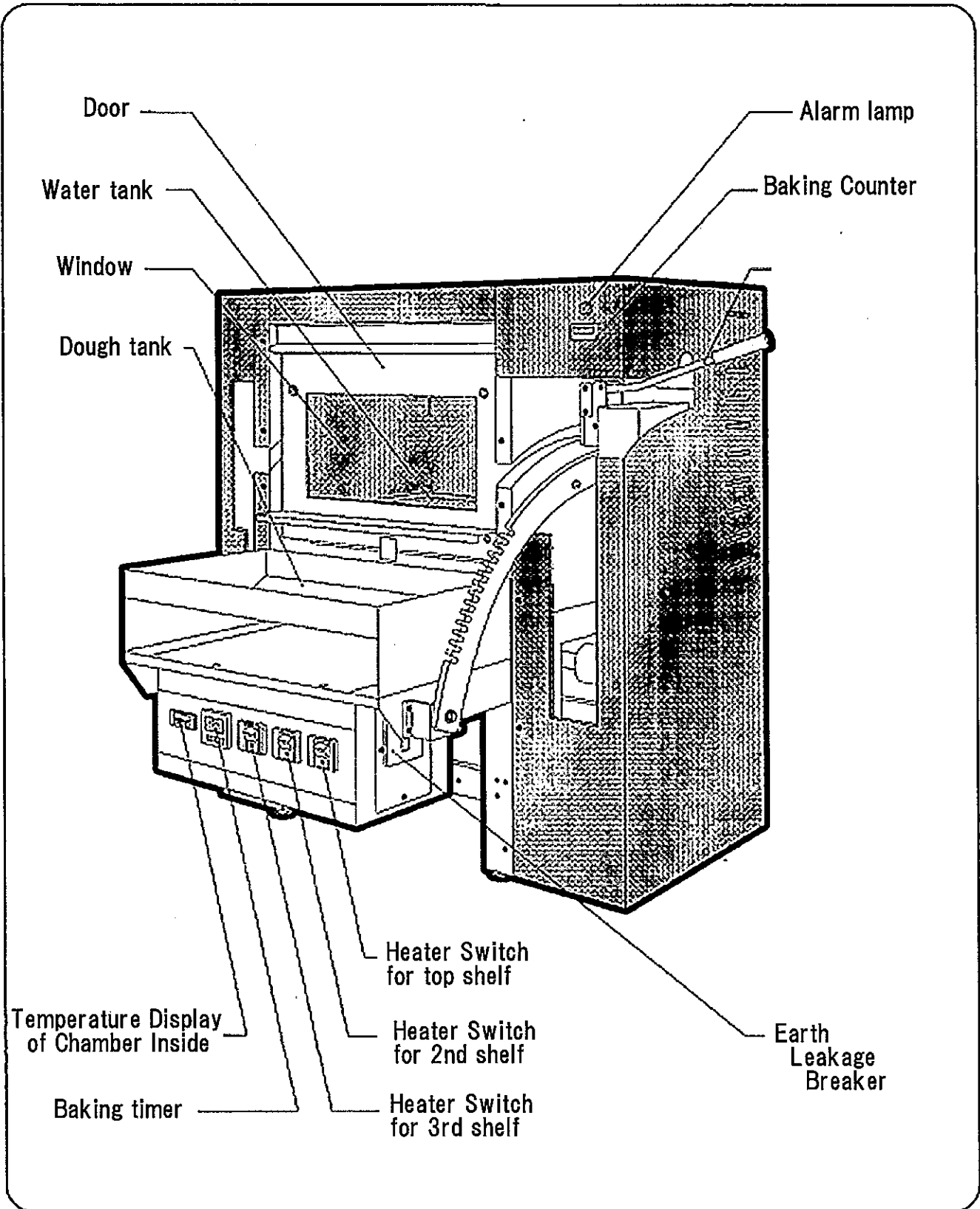


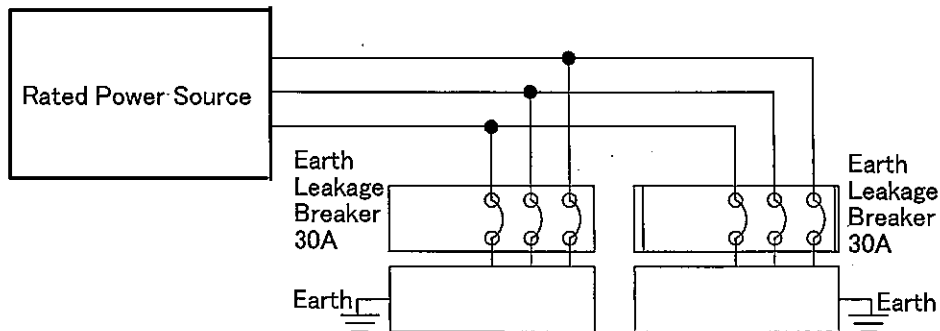
# Baumkuchen Oven

This is an oven for baking baumkuchen.

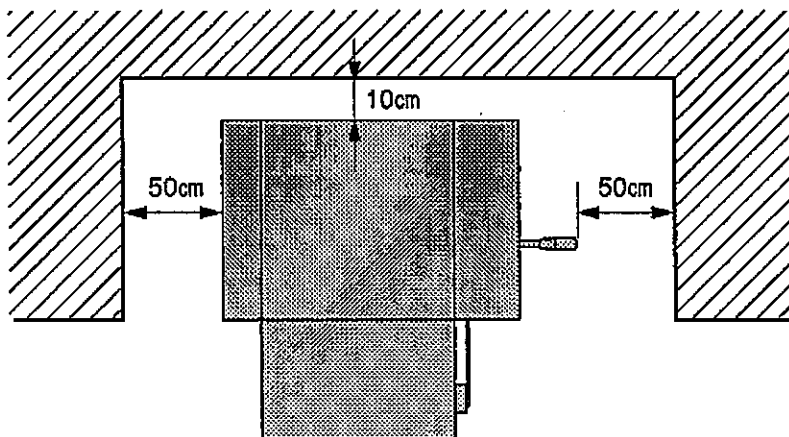


## Installation

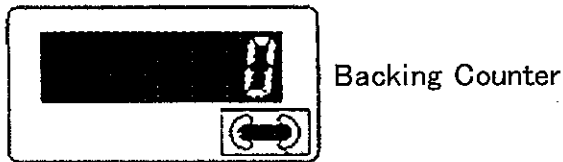
- Install one set of earth leakage breaker for one unit of this baumkuchen oven as per the drawing below.



- Install this baumkuchen oven on a stable and flat horizontal place.
- Necessary Distance between the oven and Wall/Exhaust Hood.  
When there are some flammables like wooden racks or flammable walls (including a wall whose surface is made of non-flammables but has flammables inside.)
  - Please install the oven away from the flammables by the distance specified bellow:
  - Please install exhaust hood more than 10 cm away from the oven.
  - Please keep the oven all around away more than 10 cm away from any obstacles and keep the oven more than 50cm away at the left and right side of the oven for the maintenance.



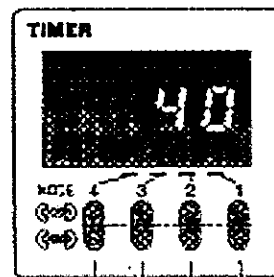
# Operation Panel



Temperature Display of Chamber Inside

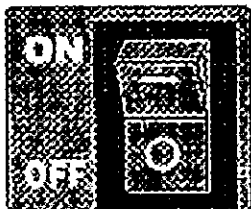


Baking Timer

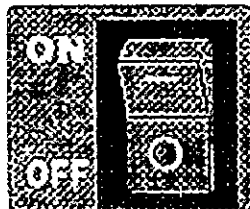


1000sec.add time      100sec. add time      10sec.add time      1sec.add time

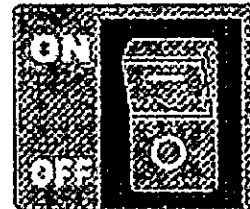
Heater Switch  
3rd Shelf



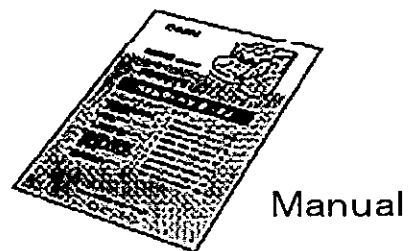
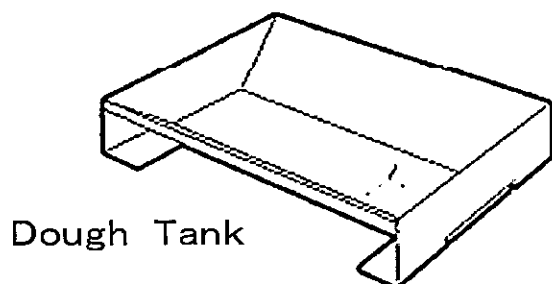
Heater Switch  
2nd Shelf



Heater Switch  
Top Shelf



## Accessories

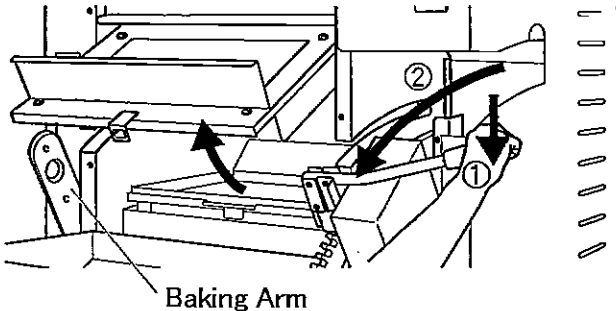


# How to Use (Operation)

## How to Open/Close Door

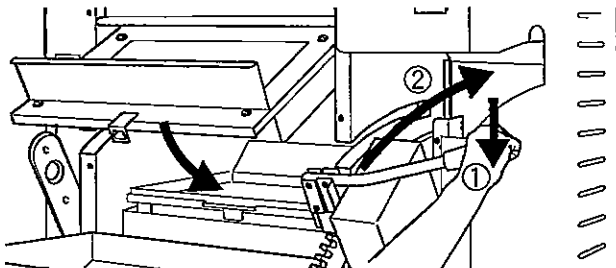
### 1. How to open the door.

Lower (1) and draw out (2) the operation handle so the door opens. And the baking arm will be drawn out from the cabinet onto the dough tank.



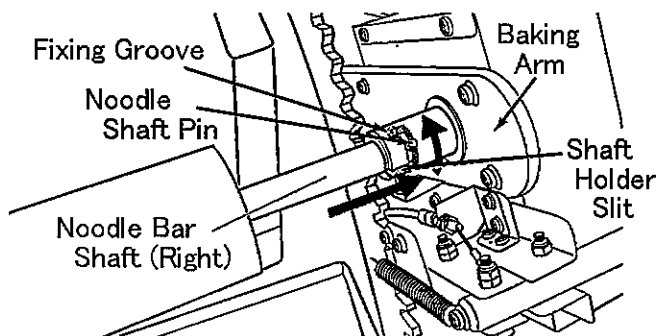
### 2. How to close the door.

Lower (1) and push upward (2) the operation handle to the original position. Then the baking arm will enter into the cabinet and the door closes.



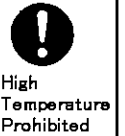
## How to Attach/Detach Noodle Bar

Put the noodle bar (left) through the shaft holder hole for the baking arm.  
Put the noodle bar (right) through the shaft holder hole in the position where the shaft pin and the shaft holder slit meet. And turn it clockwise pressing it to the right, then the pin will go into the fixing groove and firmly fixed.



### Warning

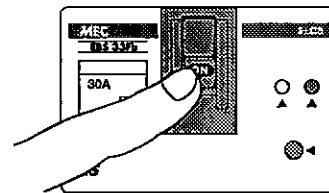
Do not keep the heater to work for more than 20 minutes while it is not used for baking.



► It can cause the breakdown.

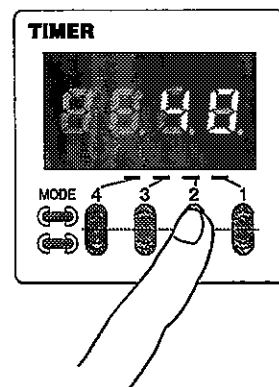
### 1. Turn ON the earth leakage breaker.

The display of Baking Timer/Temperature Display of Chamber Inside will light when the earth leakage breaker is switched ON.



### 2. Preset the baking timer.

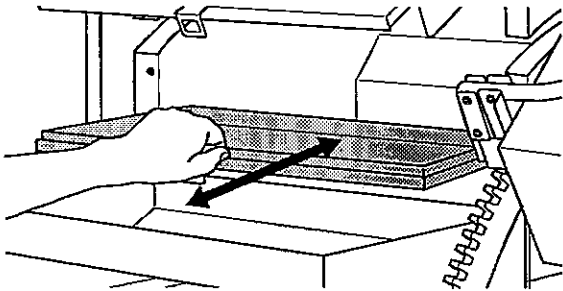
Install the baking time – one time per layer.  
Input the desired time by 4 buttons as per the picture.



# How to Use (Operation)

## 3. Fill Water Tank with water.

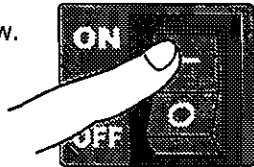
- Draw the operation handle downward, then the door opens and the baking arm comes out.
- Draw out the water tank in the chamber, fill it with water, and keep it in the cabinet.
- ※ The dough fallen down into the cabinet can be burnt out. For safety be sure to fill the water tank with water before baking.



- Return the operation handle and close the door.

## 4. Turn the heater switch ON.

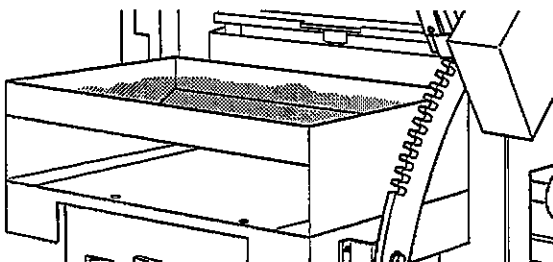
- Choose the heating power; High, Middle, Low. The motor also starts at any heating power. The heater will be hot and red in the cabinet.



- ※ Be careful not to burn yourself because the cabinet will be very hot..

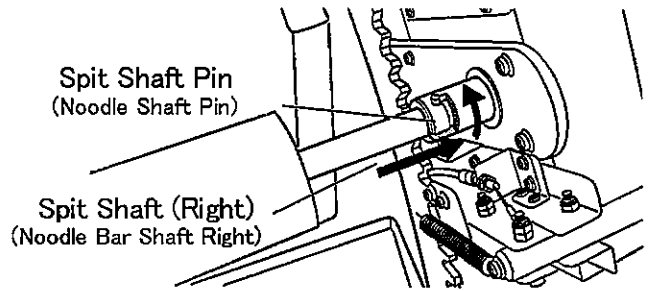
## 5. Install the dough tank.

Prepare the dough tank, and fill it with dough. Install it at the dough tank table of the oven front.



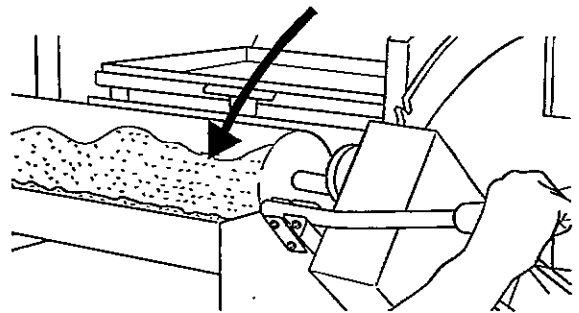
## 6. Place the spit.

- Confirm that the temperature comes up over 150 °C by the Temperature Display of Chamber Inside.
- Draw the operation handle downward and draw out the baking arm. Place the spit, return the operation handle, and install the spit in the cabinet.

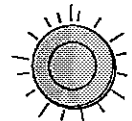
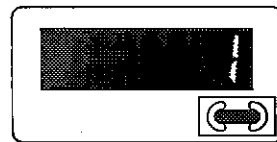


## 7. Start baking.

- Push the reset button at the baking counter to "0".
- Pull down the operation handle slowly, and put the spit (noodle bar) into the dough tank.



- Coat the spit(noodle bar) with the muddy dough around it evenly, and return it to the cabinet. The baking timer starts working and baking starts. The baking counter starts counting simultaneously.
- ※ It is very hot near the baking cabinet. Never touch it!



## 8. Repeat baking.

- The baking lamp goes out when the baking time for the first layer is over. Repeat to add layers as per the procedures 7.
- ※ The reset button should be put before baking. The numbers of layers are counted in the display. (The maximum diameter of Baumkuchen is 180mm.)

## 9. Turn OFF the operation switch.

- Turn off the operation switch when baking is finished. Remove the spit (noodle bar) from the baking arm.
- ※ It is very hot around the baking cabinet/spit. Be sure to put on gloves and pay attention to handling.

# Cleaning and Maintenance

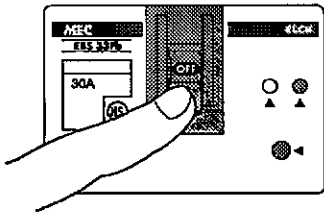
## Caution

Clean the cabinet inside under its temperature of lower than 40°C.

It can cause a burn for skin of hands or fingers while cleaning at the high temperature inside the cabinet.

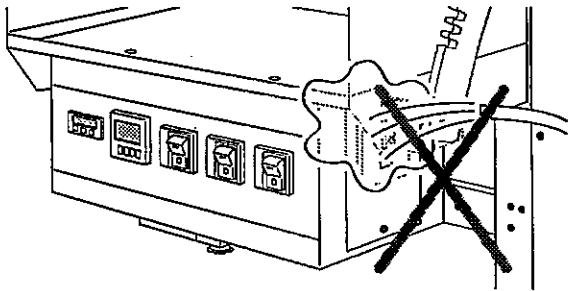


1. Switch OFF the earth leakage breaker before cleaning.  
Do not touch the electric devices and/or wires.

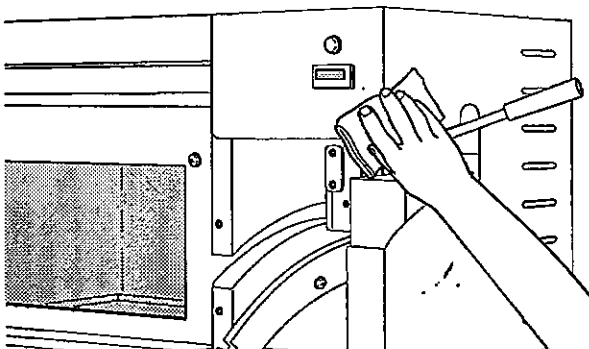


2. Do not pour water over the machine or immerse machine in water. It can be a cause of breakdown.

※Never pour water over the operation panel.



3. Clean the body outside with a cloth dampened with dish detergent diluted with water. Wipe off stains and residue afterwards.



## Daily Cleaning

### ● Cleaning Door

1. Clean the unit after it is cool enough.
2. Wipe with a wet cloth once a day.

### ● Cleaning Cabinet Inside

1. Clean after it is cool enough in the cabinet inside.
2. Wipe out stains and dough residue etc with a dry cloth.
3. Wipe off stains by squeezed wet towel of warm water.

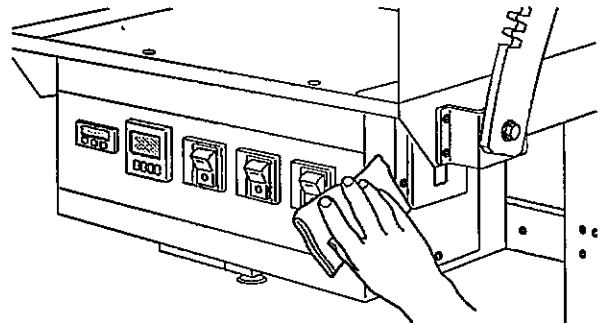
### ● Cleaning Tanks

1. Wash tanks using water or with dish detergent diluted with water.
2. Clean residue with water and wipe off moisture.

## Weekly Cleaning

### ● Cleaning Operation Panel

1. Clean the operation panel with a lightly-squeezed wet cloth once a week.
2. Wipe off hard stains with a cloth dampened with dish detergent diluted with water.



## Checking

1. Check the power cord if it is not too hot, no crack, and no scratches after cleaning.

# Replacing Parts

## Warning

Proceed with replacing work after the unit is cool enough. Otherwise it can be a cause of burn.

Warning



High Temperature

Unplug or switch off the unit when the unit is maintained or is replaced parts. It can be a cause of electric shock.



Unplug

## Changing Heaters

- When the temperature does not go up in the cabinet and the heater does not come to hot red, the heater should be replaced. Stop the operation and switch off. Contact the distributor or dealer.

# Trouble Shooting

## 1. Temperature does not go up.

- (1) Check the power supply.
- (2) Check the house breaker and the unit breaker.
- (3) Does the heater become red hot?

## 2. The baking noodle bar does not rotate.

- (1) Check the power supply.
- (2) Check the house breaker and the unit breaker.
- (3) Check if the V-belt runs properly.

- Should any solutions be found by the above, contact your machine vendor for correct repairs. Continued operation of a faulty machine can/will cause electric shock or fire.