

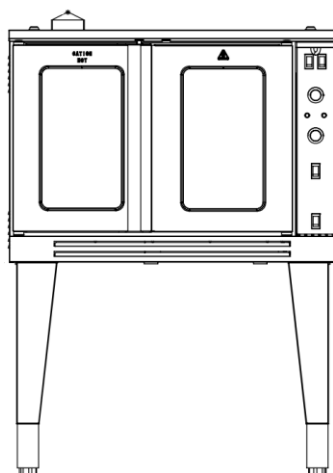
Read this manual before operation



MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

ELECTRIC CONVECTION OVEN MECO1208/MECO1240



Potential hazard or unsafe practice could result in minor or moderate injury or product or property damage

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

⚠ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. Make sure this manual is properly stored. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

WARNINGS



WARNING!

This symbol highlights hazards, which could lead to injury. Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning, and/or breakdown of the device.



NOTE! This symbol highlights tips and information which need to be followed for efficient and trouble-free operation of the device.



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

- Every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above-mentioned symbols. Furthermore, attention should be paid to all pictograms, markers, and labels on the device, which must be kept in a permanent state of legibility. Follow all the important safety advice for optimal protection against all hazards as well as the assurance of safe and trouble-free operation.
- This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly or inappropriately.
- Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protecting from hazards.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken. This device may only be operated in technically proper and safe conditions.
- If the device is used commercially, the user is obligated to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

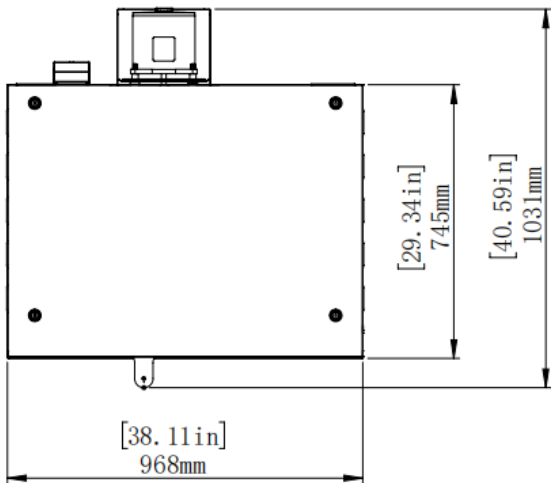
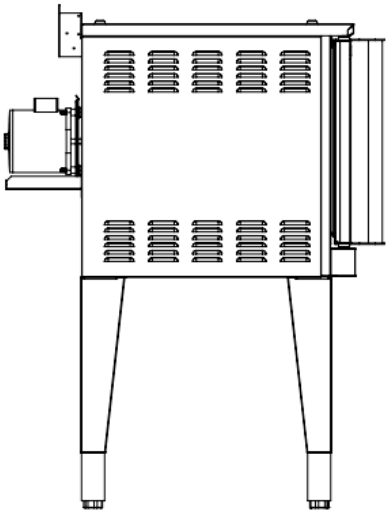
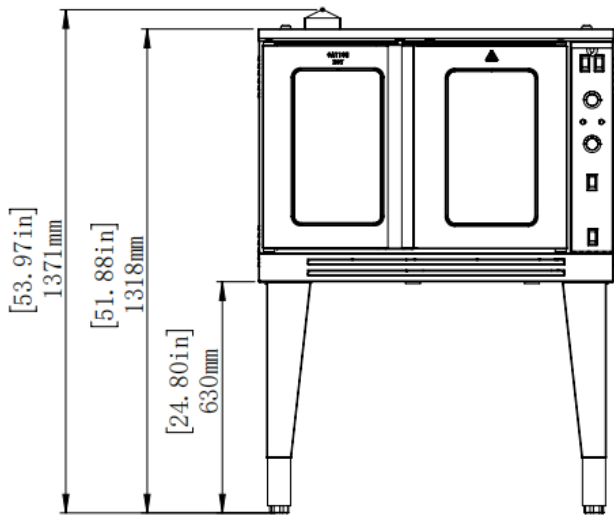
- Users must comply with the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions. Besides the industrial safety instructions in the instruction manual, users must also follow and comply with the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.
- Only use the device indoors.

Product parameters table

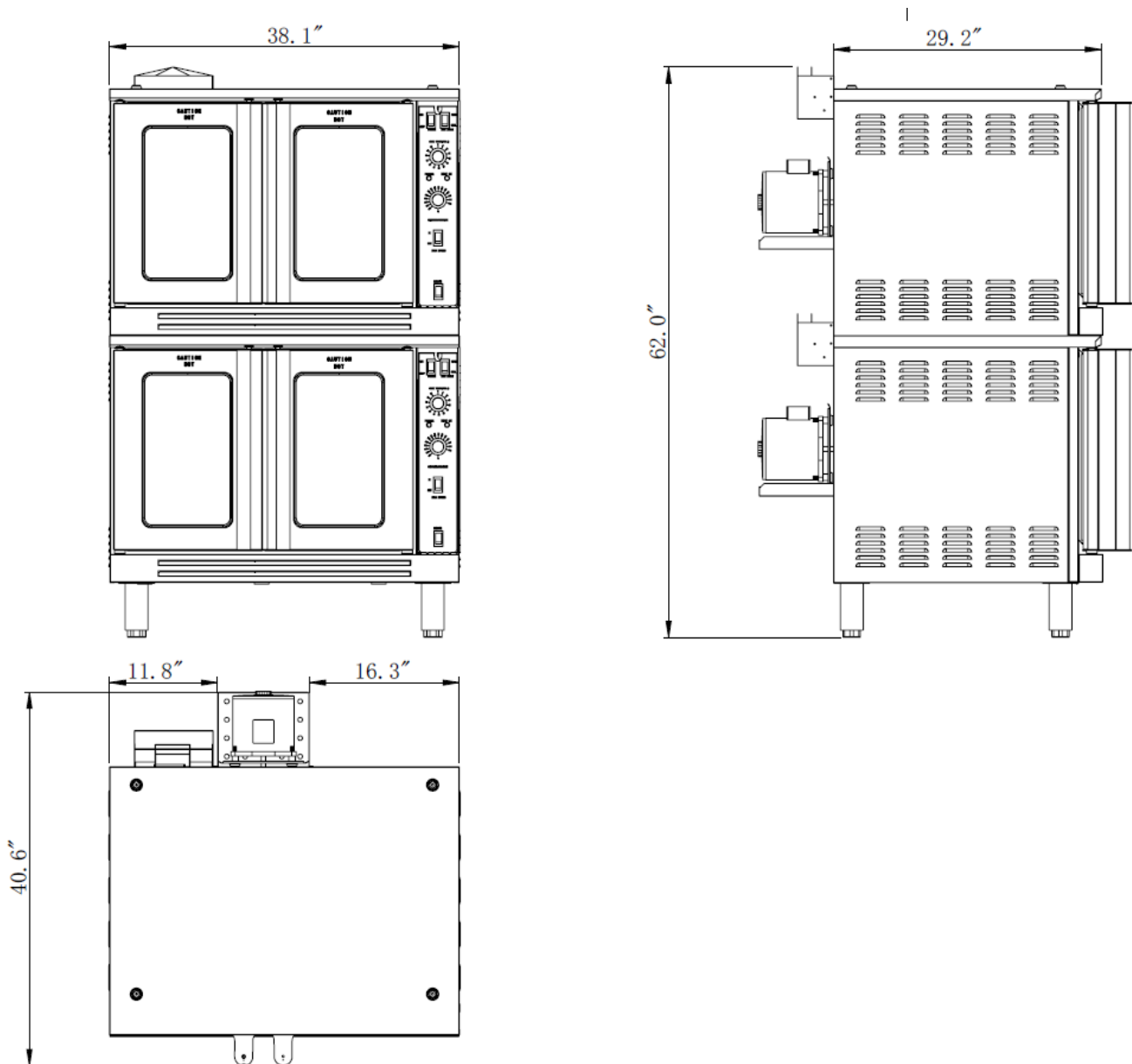
Model No.	Dimensions (inches)	Voltage	Phases	Rated power (BTU/Hr.)
MECO1208	38.11*40.59*53.97 (with legs)	208V	1	9KW
MECO1208	38.11*40.59*53.97 (with legs)	208V	3	9KW
MECO1240	38.11*40.59*53.97 (with legs)	240V	1	11KW
MECO1240	38.11*40.59*53.97 (with legs)	240V	3	11KW

Product Structure

Single deck oven



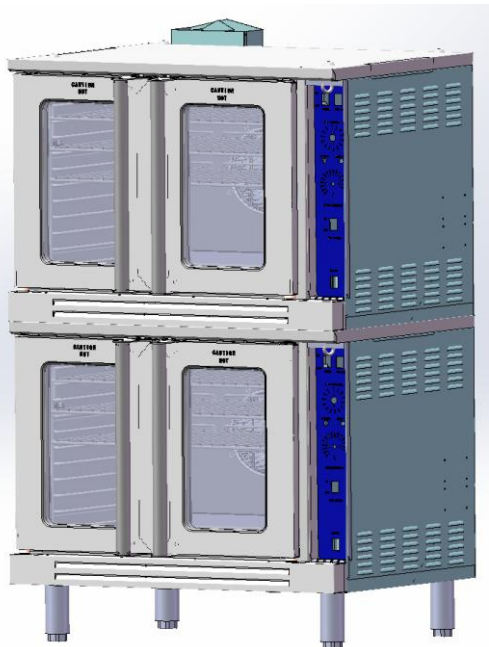
Double deck oven



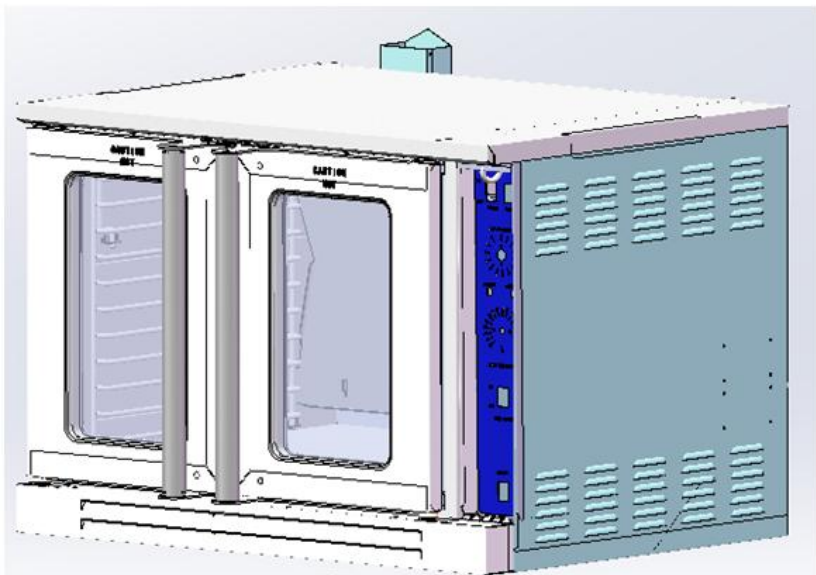
Oven Stacking instructions:

Requires two ovens and stacking kit

Note: It is recommended that the stacking is performed by an authorized service agent or installer.



Step1:



1. Install the fixer kit and fasten 
With bolts

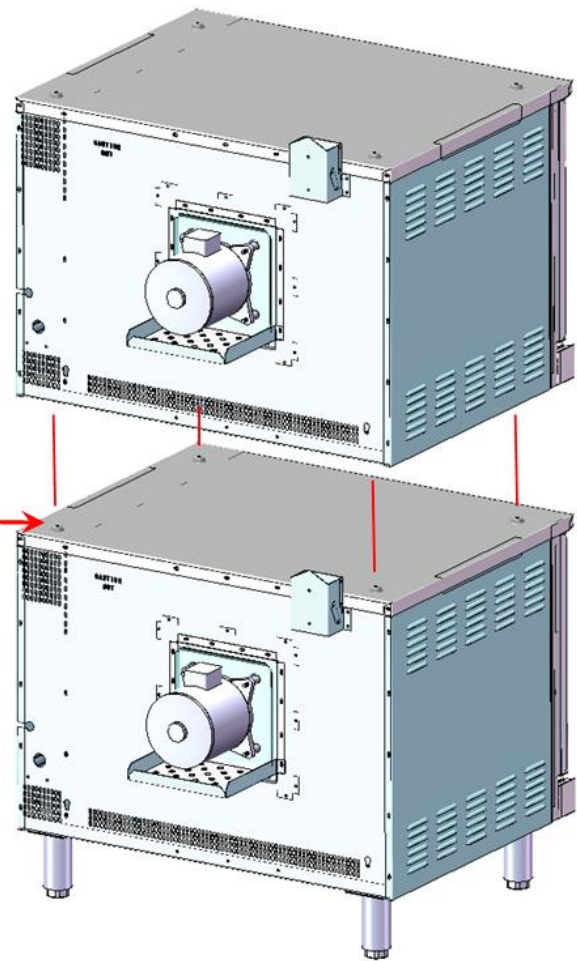


2.Install the legs or casters

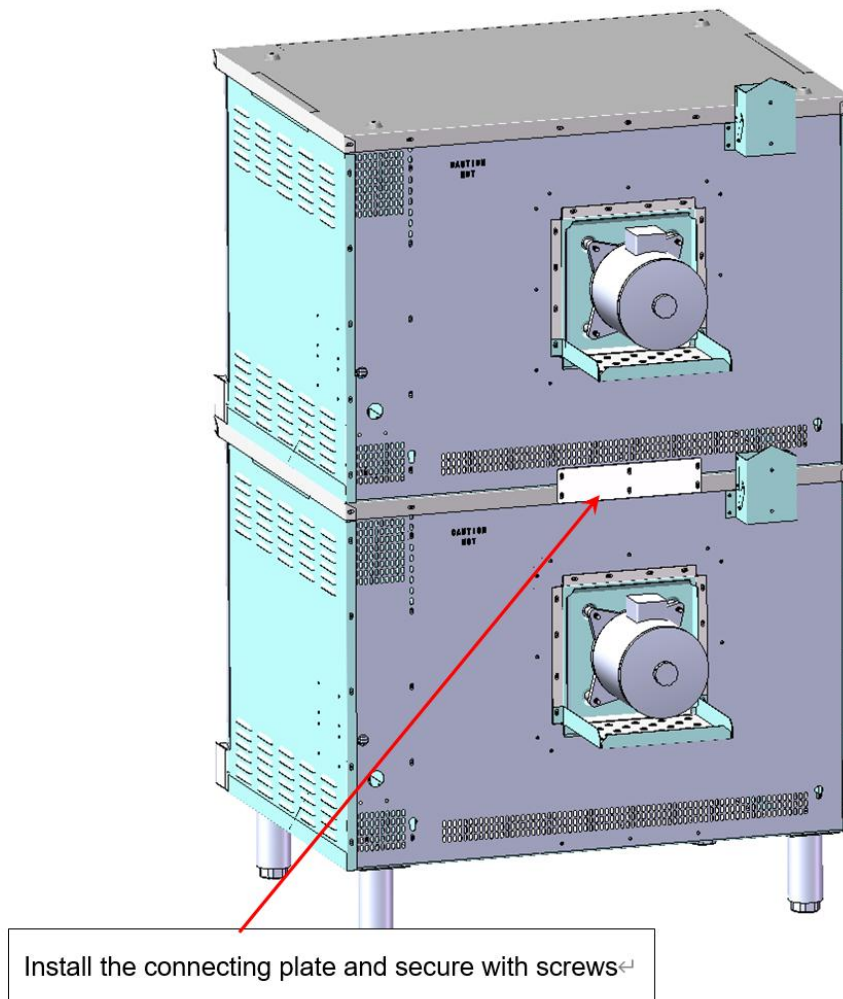
Step2:



Align the top protrusion of the bottom oven with the corresponding notch of the above oven ↵



Step3:



INSTALLATION

TO INSTALL:

1. Remove unit from box and make sure all plastic, tape and packing materials are removed.
2. Place the unit on a flat, secure surface
3. Install the legs onto the unit and make sure the unit is level
4. The connections to the electrical network must be close to the equipment and easy to reach.
5. Unit should be placed under a ventilation hood and there should be at least 2" of space between the back of the oven and the wall. This will ensure proper airflow
6. **Law provisions, technical regulations, and directives:** It is required that the installation be performed according to national and local codes.

7. Checking the functions: Before connecting the equipment to the network, check the following:

- Network voltage corresponds to the data written on the plate
- Grounding is efficient
- The connection cable is rated for the power used by the equipment

8. Notes for the installer:

- Explain and demonstrate to the user how the equipment works according to the instructions, and ensure that the user manual is accessible.
- Remind the user that any structural alterations or modifications made at the installation site requires a recheck of the equipment functions.
- **Do not install the equipment close to other units that can reach high temperature, as the electrical components can be damaged. A 6" minimum clearance is required from such equipment.**

9. Room Ventilation:

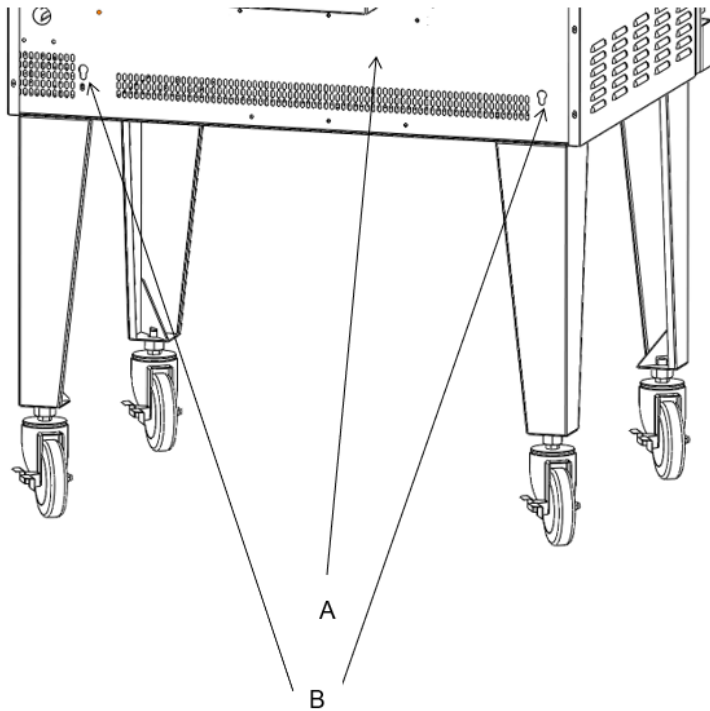
- The room where the equipment is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange.
- During installation, make sure the air intake and evacuation pathways are free of obstructions.

Clearance and positioning around the equipment:

Install the unit at least 2" from the wall and at least 6" from other heat-producing equipment. Any wall, surface, cabinet, table, etc. near the equipment should be constructed with non-combustible materials with proper thermal insulation.

Oven With Optional Casters Accessory: (Restraining device does not come supplied with oven or casters).

- a) Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit.
- b) The restraining device should be attached to the cutout on the back panel. See illustration below.
- c) The appliance shall be installed using flexible conduit.



A: Back panel

B: Strain relief chain connection

(chain supplied by others)

ELECTRIC CONNECTION:

The oven must be electrically grounded in accordance with all local and national codes (In the USA - National Electrical code ANSI/NFPA no. 70 is applicable).

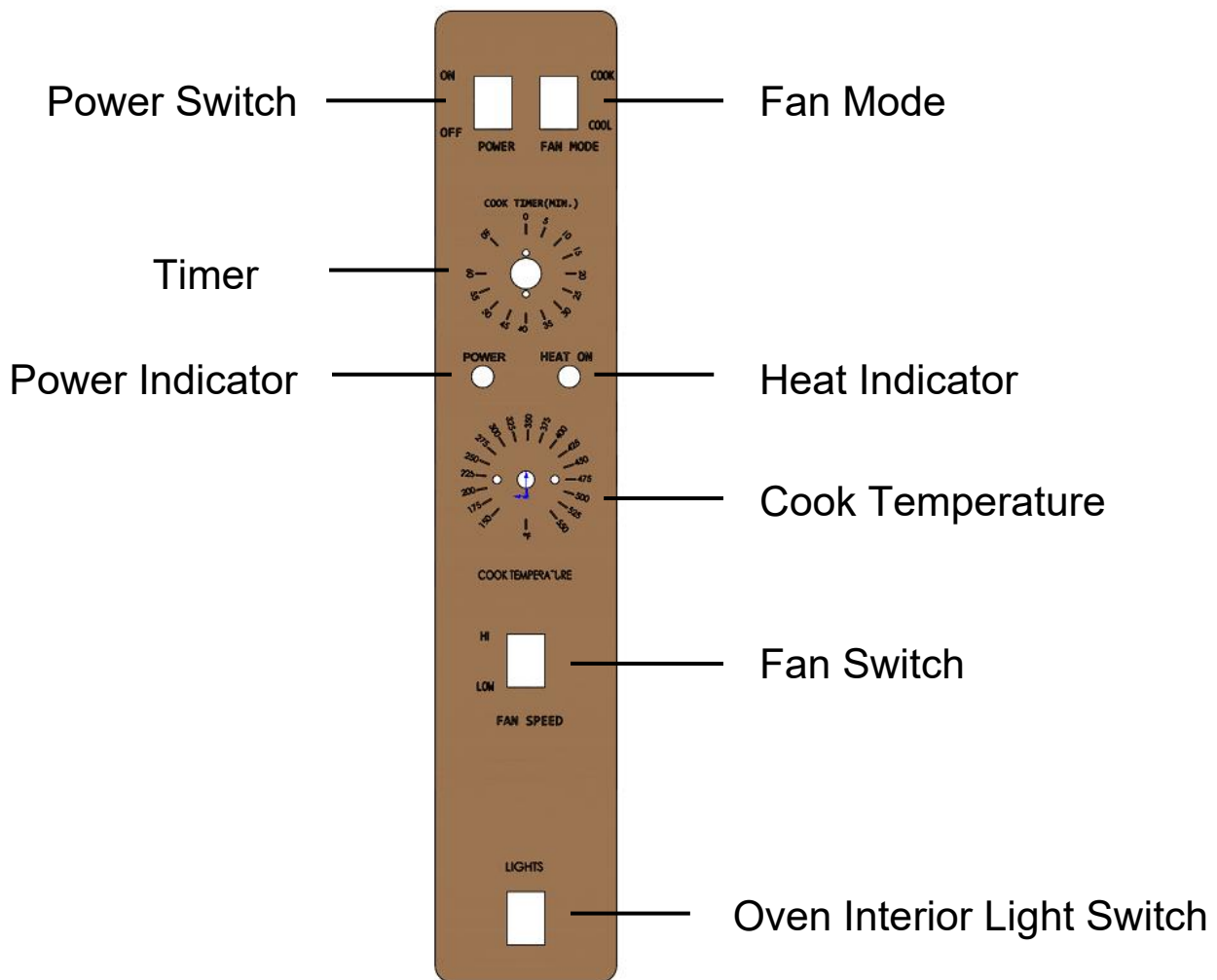
WARNINGS:

1. Always ensure proper supervision while the equipment is in use.
2. Simple adjustments to knobs, leg height, etc. do not require assistance from specialized personnel. For more technical adjustments ,please consult with a qualified technician.
3. Use only parts and accessories recommended by the manufacturer.
4. During the initial uses of the equipment, an burning smell may be detected. This will disappear after two or three uses.
5. The equipment will remain hot for a short time after use (residual heat). Avoid all physical contact with the unit during this time to prevent injury.
6. This equipment is strictly for professional use and must be used by qualified personnel.
7. The installation start up, and maintenance of this equipment must be carried out by a qualified technician.

8. All installation must be carried out according to the law. Manufacturer is not responsible for damages due to an incorrect installation, improper maintenance, or incorrect use.
- **These are very important regulations; if they are neglected, the equipment may not perform properly or the user may be placed at risk and void manufacturer warranty.**

OPERATING INSTRUCTIONS AND CONTROLS:

Control panel features



To Use:

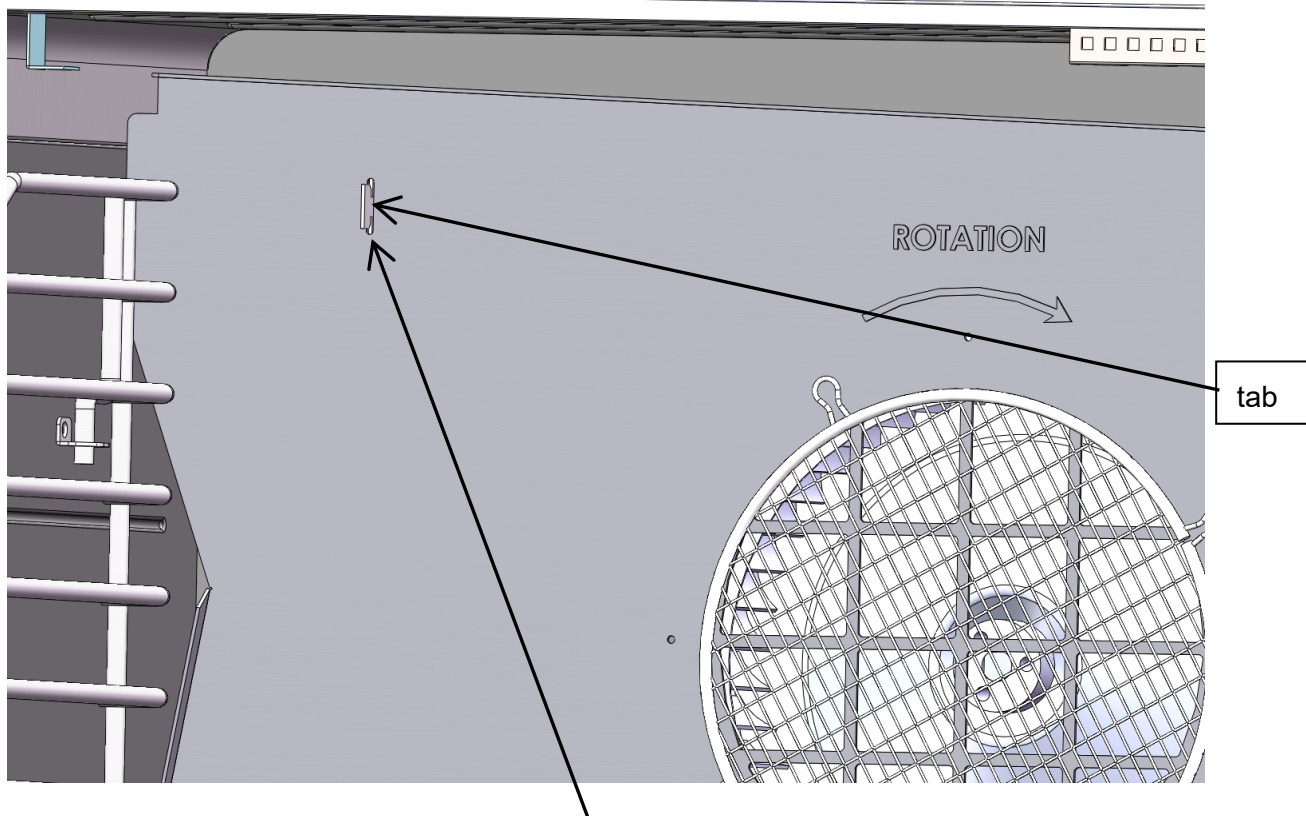
1. Turn the oven ON by using the power switch at the top of the control panel.
2. Select the desired fan speed using the fan speed switch, the appropriate fan speed (Hi or Low) depends on the food being cooked.

3. Switch Fan Mode to Cook. In cook mode, the fan will run continuously when the oven doors are closed (The fan does not cycle on and off with the heating element). If the switch is set to COOL, the fan will continue to run even with the doors open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to the desired cooking temperature. The HEAT ON indicator will light when the heating element is on and will remain on while the oven pre-heats.
5. The HEAT ON indicator will turn on and the oven will be heated, wait until the HEAT ON indicator turns off indicating that the oven has reached the set cooking temperature.
6. Set the fan mode to cook mode. Open the oven doors and load the product into the oven. Once product is in place, close the oven doors to start cooking.
7. To set the Timer turn the Cook Timer until the indicator mark points to the desired cooking time. The timer goes from 0-60 minutes. An alarm will buzz once the timer hits 0. The buzzer will shut off after turning it to the OFF position. The timer does not control the oven. The timer will continue to run when the oven doors are open.
8. When the food is done cooking, the oven will cool quickly by opening the oven doors and switching the fan mode to COOL on HI speed.
9. When done cooking, turn the oven off by turning the temperature to the lowest setting and switching the Power Switch to OFF.

CLEANING & MAINTENANCE

To maintain cleanliness and increase service life, this item should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move this item, turn off the unit, and let it cool down.
2. Wipe the entire unit with a clean, soft cloth until it is completely dry.
3. When cleaning the fan baffle, lift the baffle to pull it down. See below figure. Replace it back to its original location after cleaning.



First lift the baffle to align the slot over the tab, then drag it forward to pull it down, reverse the steps to re-install the baffle

4. To avoid damage to the unit, do not use abrasive cleaners or scouring pads.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning and dry carefully with a cloth. Chemical residue could damage or corrode the surfaces of the unit. To avoid serious injury or damage, never attempt to repair or replace a damaged power cord. Contact a professional repair service.
6. Before carrying out any maintenance or repair, disconnect the equipment from the mains electrical supply. Use only original spare parts supplied by the manufacturer.
7. If the equipment is not going to be used for a long period of time, it is advised to clean the it and the surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces, carry out all maintenance operations, and cover the equipment with a suitable material, leaving some space for air to circulate.

Failure Analysis & Trouble Shooting:

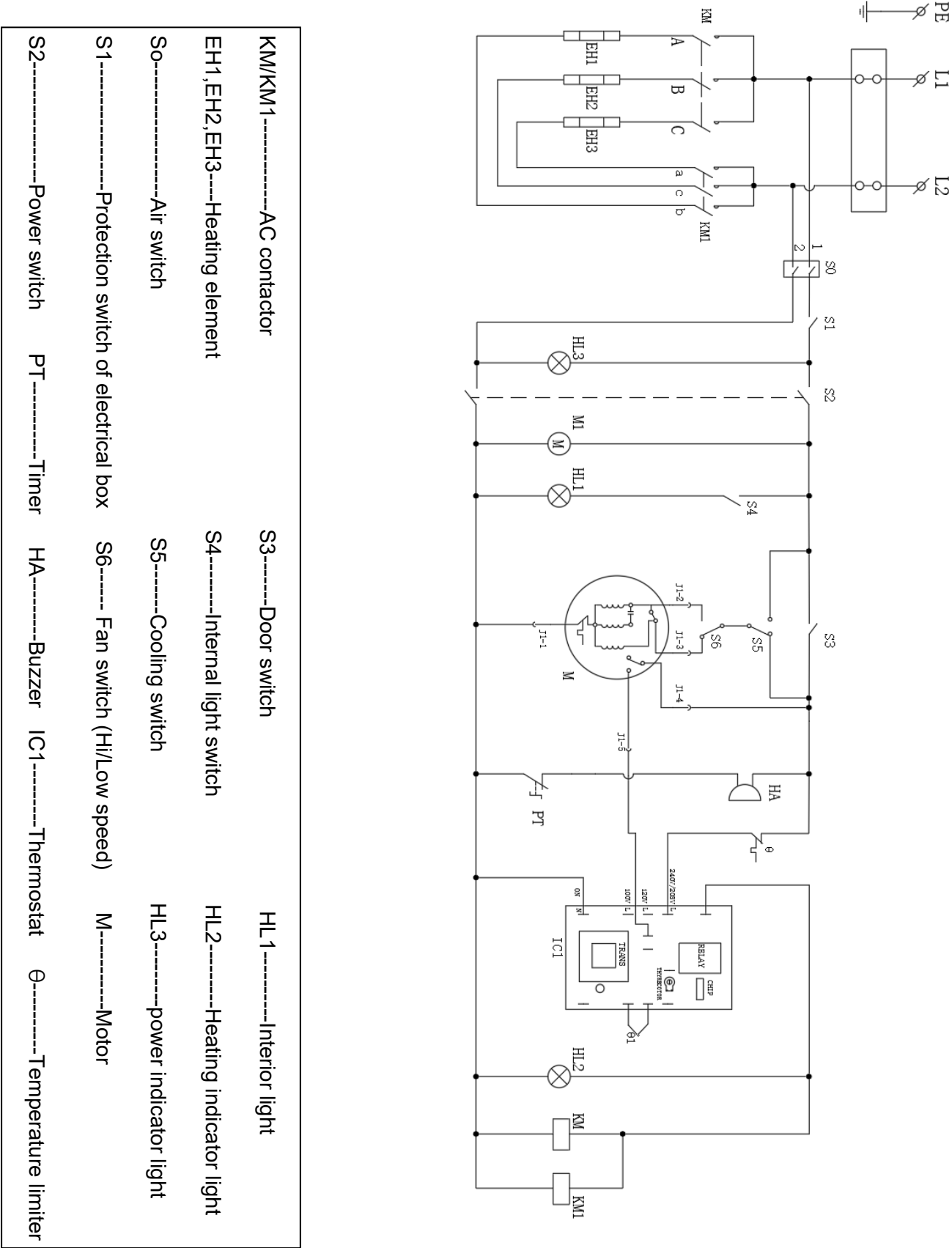
Problem	Possible Causes	Solution
No Heat	Heating element defective	Call authorized service center
No Heat	Power switch on control panel is off	Set the control panel to COOK
No Heat	Doors are open	Close doors
No Heat	Door micro switch is defective	Call authorized service center
Oven does not reach proper temperature	The oven has not reached pre-heat temperature	Wait for oven to reach pre-heat temperature
Oven does not reach proper temperature	Internal problem with the main temperature control	Call authorized service center
Convection fan does not run	Oven has no electrical power	Check electrical supply
Convection fan does not run	Circuit breaker tripped	Reset the breaker
Convection fan does not run	Doors are open	Close doors
Convection fan does not run	Door Micro-switch defective	Call authorized service center

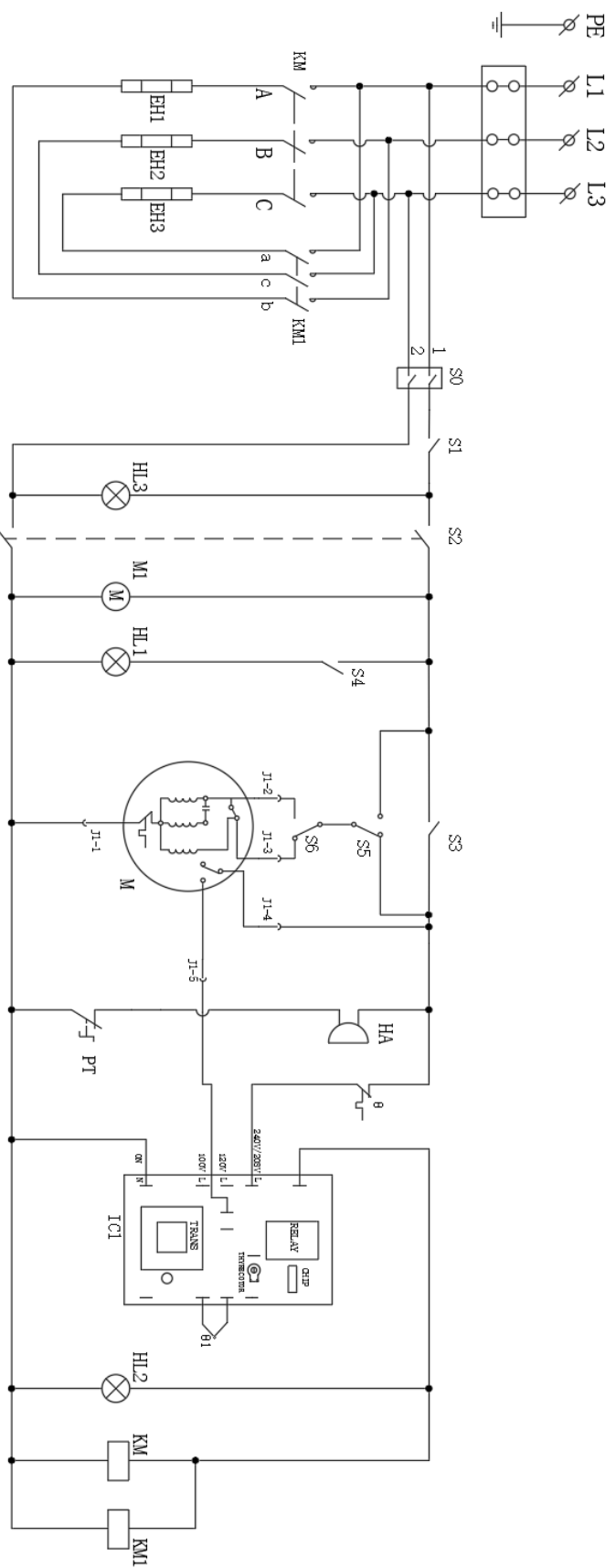
Helpful Hints:

Problem	Possible Causes	Solution
Food browns unevenly	Improper heating temperature	Pre-heat until desired temperature is reached
Food browns unevenly	Baking pan material is dark or glass	Lower oven temperature by 25° F
Food browns unevenly	Overloaded with too much food, trays or racks	Recommend placing three racks evenly
Food dries before browning	The oven temperature is too high	Lower the oven temperature

Wiring diagram for the electric convection oven

1 phase:

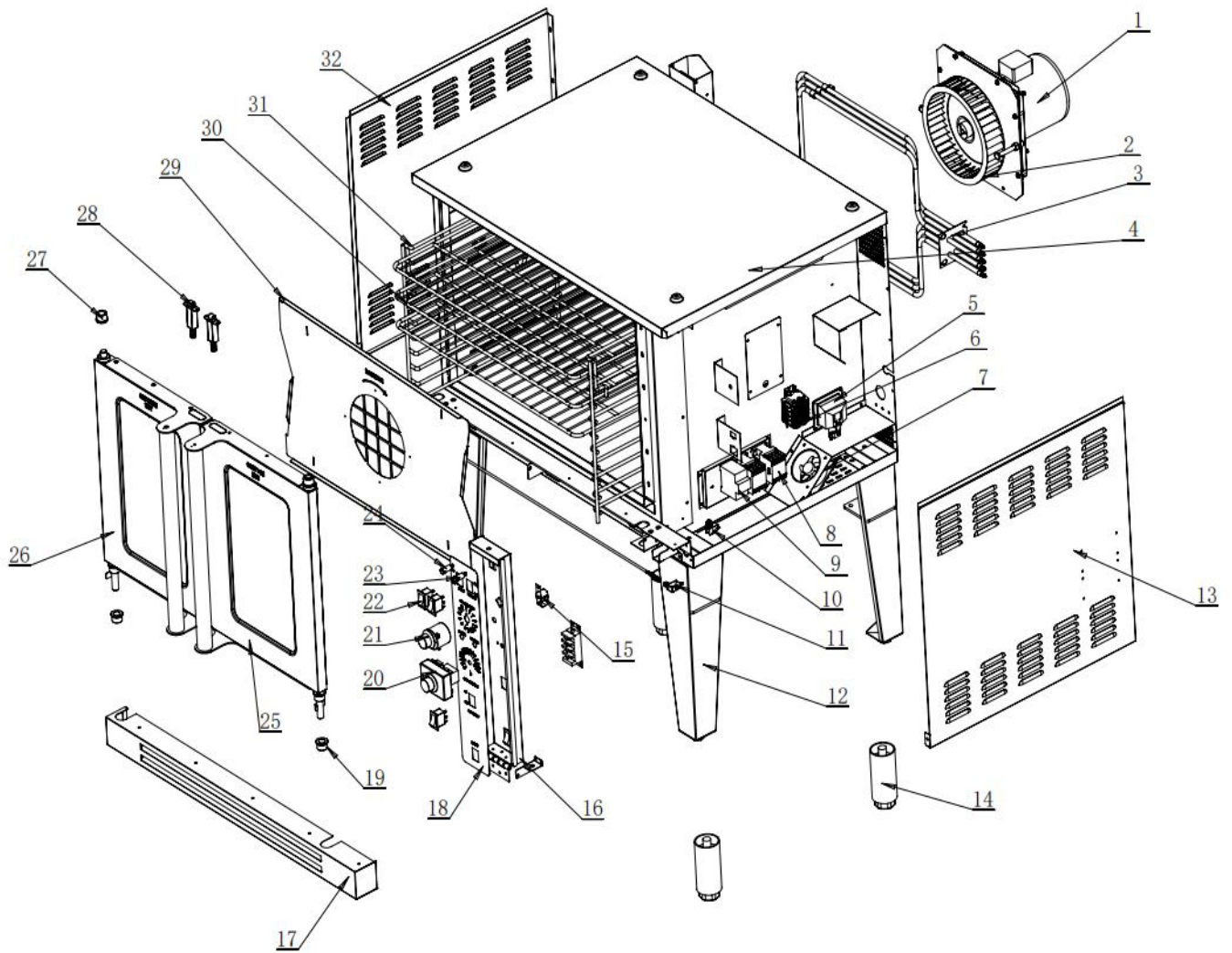




3 phase:

KM/KM1-----AC contactor	S3-----Door switch	HL1-----Interior light
EH1,EH2,EH3----Heating element	S4-----Internal light switch	HL2-----Heating indicator light
So-----Air switch	S5-----Cooling switch	HL3-----power indicator light
S1-----Protection switch of electrical box	S6----- Fan switch (Hi/Low speed)	M-----Motor
S2-----Power switch	PT-----Timer	HA-----Buzzer
	IC1-----Thermostat	θ-----Temperature limiter

Exploded View Drawing



Part List

Item No.	Part Code	Part Description	Qty
1	Z30101001021	Motor	1
2	Z30219000012	Turbo Fan	1
3	Z30104000109	Heating Element	1
4	Z20147001003	Top Cover Assembly	1
5	Z30113000050	Chamber Light	1
6	Z30107000012	Terminal	4
7	Z30219000043	Cooling Fan	1
8	Z30110000027	AC contactor	2
9	Z30109000006	Circuit Breaker	1
10	Z30108000002	Mirco-Switch	1
11	Z30108000002	Mirco-Switch	1
12	Z20344001001	Trapezoidal leg	4
13	Z20247001022	Right Side Plate	1
14	Z30209000009	Adjustable Leg	4
15	Z30110000023	Buzzer	1
16	Z20247001012	Control Panel	1
17	Z20247001023	Front Lower Cover Plate	1
18	Z30312000078	Facial Panel	1
19	Z30220000023	Door Shaft Bush	6
20	Z30103000016	Thermostat	1
21	Z30112000003	Timer	1
22	Z30108000013	Switch	4

23	Z30113000044	Heating Indicator	1
24	Z30113000043	Power Indicator	1
25	Z20144001032	Right Door Assembly	1
26	Z20144001033	Left Door Assembly	1
27	Z30220000024	Door Shaft Sleeve	4
28	Z20144001014	Door Stopper Assembly	2
29	Z20447001006	Front Plate of Combustion Chamber	1
30	Z30211000052	Rack	5
31	Z30204000019	Rack Support	2
32	Z20247001021	Left Side Plate	1