



Vgen

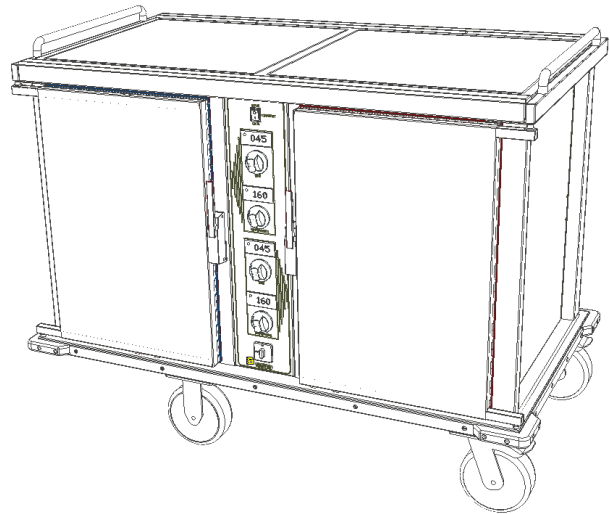
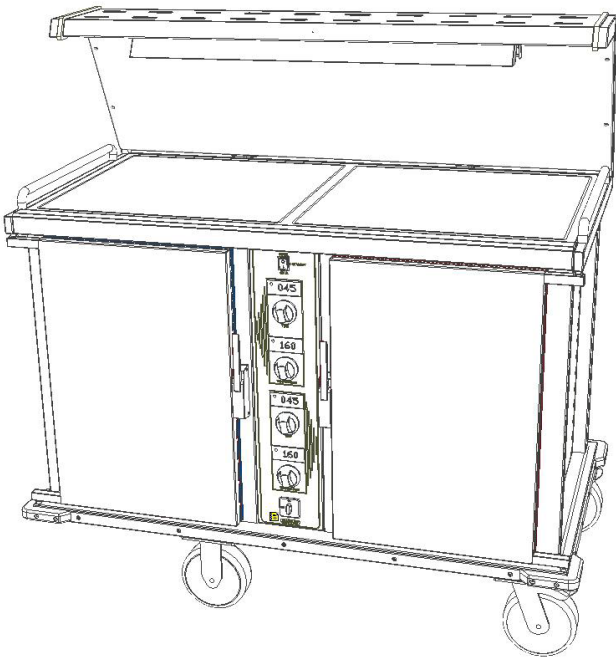
Models:

V1GE13, V1GE16

V1GENG13, V1GENG16

V2GGE13, V2GGE16,

V2GGENG, V2GGENG16



Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Chillogen models are charged with a flammable refrigerant (R290).

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this oven is used must be dry, clean with temperatures between 3°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

Prior to ANY service calls please:

- Consult manual for basic fault-finding advice and information required to place the call
- Check warranty/maintenance terms and conditions

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

	Rating (kw)	Supply Voltage	Amps per phase
V1GE13	2.7	230	13 or 16 1PH
V1GE16	5.4	400	16 3PH
V1GENG13	2.7	230	13 or 16 1PH
V1GENG16	5.4	400	16 3PH
V2GGE13	5.4	230	2 x 13 or 16 1PH
Option	5.4	400	16 3PH or 32 1PH
V2GGE16	9.0	400	16 3PH
Option	9.0	400	32 3PH
V2GGENG13	5.4	230	2 x 13 or 16 1PH
Option	5.4	400	16 3PH or 32 1PH
V2GGENG16	9.0	400	16 3PH
Option	9.0	400	32 3PH

2: Installation

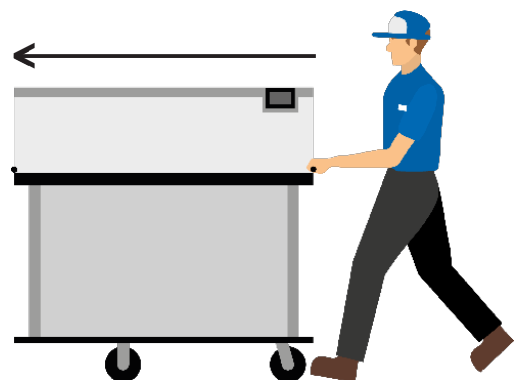
1. Carefully remove all packaging and plastic coatings from the appliance and dispose in a responsible manner.
2. Check for damage. Please note that in compliance with E&R Moffat warrant conditions, any defects must be reported within 3 days of delivery.
3. Ensure all shelves are in position.
4. Always ensure unit is clean before operation. For further details see section 6.
5. Place the appliance in its intended location - on a flat, level surface and apply trolley brakes.

3: Manoeuvring Trolley



Always ensure appliance has been unplugged and cable coiled safely. Push the trolley where possible, avoid pulling.

- Higher push forces and neutral body postures are assumed when pushing, as opposed to pulling. Pulling can limit the direction of travel vision, can twist the back and neck and require high forces at the shoulder.
- Pulling increases the risk of foot and ankle injury from the trolley riding up during transfers.
- Proper footwear should be worn.
- To ensure a good grip stand with the legs at shoulder width. Stagger legs to get the trolley in motion.



4: Operation



The oven must be connected to the correct power supply, with the correct rating for the appliance. This information should be found on the data badge on the oven. If in doubt, speak to a qualified electrician.

Do not attempt connection to any other power supply which differs from the data badge.

1. Plug in appliance and establish power.
2. Ensure the three way switch is set in the "**standby**" position,
3. Switch the unit on at the isolator / main switch,
Note: There are separate controls for each oven left and right,
4. The temperature can be adjusted between 50°C and 200°C.
Turning the temperature control right will increase the temperature.
Turning the control left will decrease the temperature.

To set the control temperature turn the knob until the preferred temperature setting is displayed, then simply press in the control knob and release.
5. The timer can be set to any time limit from infinity to 999min
Turning the time control right will increase the time setting
Turning the control left will decrease the time setting.

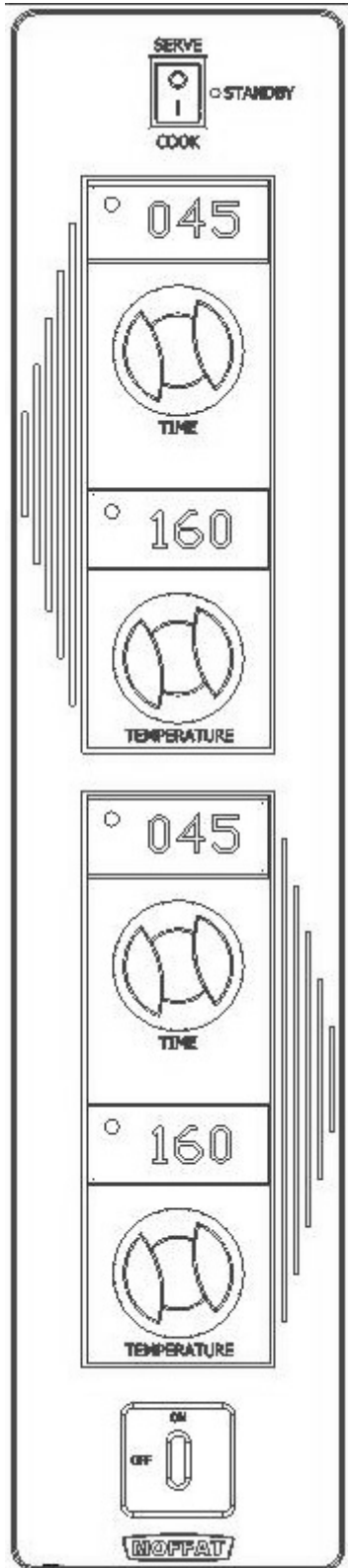
The control can be turned left until "**inf**" is displayed
"**inf**" indicates infinity setting (oven is always on)
6. Set the three switch way to the bottom position "**cook**"
7. Depress the Time control knob to set the time and start the countdown.
8. At the end of the cook cycle an audible alarm will sound,
and **END** will be displayed.
To stop the alarm, press and release the time knob.
To stop the cooking, press and hold the time knob for 3 seconds

The food is now ready for service.
9. Set the three way switch to the Top position "**Serve**"
The oven will automatically switch from cook to keep hot (90°C)
The heat lamps will illuminate and the Hot top will heat up. Ready for service.

4: Operation

Three way switch

- Top position: Hot Top, Heat Lamps and Oven Keep Hot.
- Middle position: Standby
- Bottom position : Cook



Left Hand Oven Countdown Time Display

Left Hand Oven Time Control Knob

Left Hand Oven Temperature Display

Left Hand Oven Temperature Control Knob

Right Hand Oven Countdown Time Display

Right Hand Oven Time Control Knob

Right Hand Oven Temperature Display

Right Hand Oven Temperature Control Knob

Power On / Off Isolator

5: Application



Some plastic food packs / trays can melt in temperatures above 140°C. When using this type of container, the cook temperatures must not be set above 140°C, additionally a longer cook time must be allowed for, approximately 10 minutes should be added to the standard time.

Cook Frozen

1. Oven is normally pre-heated for approximately 20 minutes.
2. Load the food, evenly spaced through the oven to give a good airflow throughout the oven.
3. Set the temperature to 190°C. The timer is set to 90minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle. The oven temperature and time are controlled as previously set. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

Cook Chilled

1. Oven is not pre-heated.
2. Load the food, evenly spaced through the oven to give a good airflow throughout the oven.
3. Set the temperature to 160°C. The timer is set to 60 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle by pressing the switch to the Regen position. The oven temperature and time are controlled as previously set. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

5: Application

Bake Off Application

1. Oven is normally pre-heated for approximately 20 minutes.
2. Load oven with pies, sausage rolls etc. Usually on an oven tray.
3. Temperature is set at 200°C.
4. Timer is set between 15-30 minutes. These settings may need to be varied as required by the food.
5. Start the cook cycle. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

Baking/Roasting & General Application

1. Use the oven pre-heated or cold.
2. Set the temperature controller as required.
3. Set the time controller as required.
4. Load the food, evenly spaced into the oven to give a good airflow throughout the oven.
5. Start the cook cycle. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

6: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Compartment should be washed and then dried with a cloth after each service.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.

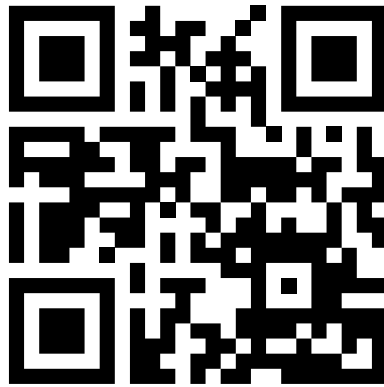


Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.

7: Notes

**Thank you for choosing
E&R Moffat!**



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