

## Installation and operating instructions

IMPORTANT INFORMATION  
READ BEFORE USE

Users are cautioned that maintenance and repairs should be performed by a Merrychef authorized service agent using genuine Merrychef replacement parts. Merrychef will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or installation instructions provided with the product, or any product that has its serial number defaced, obliterated or removed, or which has been modified or repaired using unauthorized parts or by unauthorized service agents. For a list of authorized service agents, please refer to the inside back page of this booklet. The information contained herein ( including design and parts specifications ) may be superseded and is subject to change without notice.

## Instrucciones de Instalación y Operación

INFORMACION IMPORTANTE  
LEA ANTES DE USAR EL APARATO

Se advierte a los usuarios que el mantenimiento y las reparaciones deben ser realizadas por un agente de servicio autorizado de Merrychef usando refacciones genuinas Merrychef. Merrychef no tiene ninguna obligación con respecto a cualquier producto que no haya sido instalado correctamente; ajustado, operado ni mantenido de acuerdo con los códigos nacionales o locales o a las instrucciones proporcionadas con el producto, o sobre cualquier producto cuyo número de serie haya sido borrado, destruido o retirado, o cualquier producto modificado o reparado con partes no autorizadas o por agentes no autorizados. Para obtener una lista de agentes de servicio autorizados, por favor consulte la última hoja en el interior de este folleto. La información contenida aquí (incluyendo especificaciones de diseño y de partes) puede ser reemplazada y esta sujeta a cambio sin previo aviso.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the (1) door ( bent ) (2) hinges and latches ( broken or loosened ) (3) door seals and sealing surfaces.
- d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel

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**PLEASE READ THE FOLLOWING  
SAFETY INSTRUCTIONS CAREFULLY**

# IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

**WARNING** To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" FOUND ON PAGE 2.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions
5. Some products such as whole eggs and sealed containers — for example, closed jars — may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
7. This appliance should not be used by children.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
- 10 Do not cover or block any openings on the appliance including air vents/filters and steam outlet.
- 11 Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
12. Do not immerse the cord or plug in water.
13. Keep the cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. Either:
  - i) When cleaning surfaces of door and oven that come together on closing the door, use only mild non-abrasive soaps, or detergents applied with a sponge or soft cloth.
  - ii) When separate cleaning instructions are provided, see door surface cleaning instructions.
16. To reduce risk of fire in the cavity:
  - i) Do not overcook food. Carefully attend appliance if paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
  - ii) Remove wire twist-ties from paper or plastic bags before placing bag in oven

- iii) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord , or shut off power at the fuse or circuit breaker panel.
  - iv) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
17. DO NOT operate using microwave only or combination function without food or liquid inside the oven as this may result in overheating and may cause damage.
18. NEVER remove the exterior of the oven.
19. NEVER remove any fixed internal parts of the oven.
20. NEVER tamper with the control panel, door, seals, or any other part oven.
21. DO NOT obstruct air vents/filters or steam outlet.
22. NEVER hang dish towels or cloths on any part of the oven.
23. If the door seals are damaged, the oven must be repaired by an approved Service Agent.
24. If the power cable is damaged in any way it MUST be replaced by an approved Service Agent.
25. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.
26. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.
27. Feeding bottles and baby food jars should be opened when heating, the contents stirred or shaken and the temperature checked prior to consumption to avoid burns.
28. Never use the oven to heat alcohol, e.g. brandy, rum etc. Also, food containing alcohol can more easily catch fire if overheated.
29. Never attempt to deep fry in the oven.

## SAVE THESE INSTRUCTIONS

# ELECTRICAL INSTALLATION

For all cord connected appliances:

## GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

**WARNING** — Improper use of the grounding can result in the risk of electric shock.

Consult a qualified electrician or Serviceman if the grounding instructions are not completely understood or if doubt exists as to whether the appliance is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

For a permanently connected appliance:

## GROUNDING INSTRUCTIONS

This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

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## POWER SUPPLY: CIRCUIT BREAKERS

If the oven is connected to a ground fault detection device, it is required that the GFP or GFEP will allow a minimum of 30 milliamps ground current without interrupting the circuit.

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## In case of Radio or Television Interference

This equipment generates and uses radio frequency energy and if not installed and operated correctly, in strict accordance with the manufacturer's instructions, may cause harmful interference to authorized radio communication services.

It has been type tested and found to comply with the limits for Part 18.307 conducted emissions for consumer equipment and Part 18.305 radiated emissions, which are designed to provide reasonable protection against such interference. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try and correct the interference by one or more of the following measures:

- 1) Re-orientate the receiving antenna.
- 2) Relocate the microwave with respect to the receiver.
- 3) Plug the microwave into a different outlet so that the receiver and microwave are on different branch circuits.

If necessary the user should consult the dealer or an experienced radio/television technician for additional suggestions.

Note: Modifications should only be carried out by the manufacturer or authorized representative to ensure continuing conformance.

# PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.
2. As with all electrical appliances, it is wise to have the electrical connections inspected periodically.
3. The oven interior and door seals should be cleaned frequently, following the instructions described in the CLEANING section.
4. There is no need to switch off your oven after each function but remember to switch off at the end of the day or period of operation.
5. Microwave energy should not be used to dry linen or warm plates.
6. As with any cooking appliance, care should be taken to avoid combustion of the items within the oven.

**If smoke is observed:**

- Switch off
- Isolate from the electrical supply
- Keep the door closed to stifle any flames

7. Ensure food is placed in the centre of the oven cavity for best results.
8. When using the microwave only function, cover the food to prevent splashing the walls of the cavity.
9. Food in combustible plastic or paper containers should only be used in microwave only function and checked frequently to avoid the possibility of ignition.
10. Items should be **unwrapped** when using convection and combination functions.
11. Eggs and whole hard-boiled eggs should **not** be heated using the microwave or combination function as they may explode.
12. Food with a skin, e.g. potatoes, apples, sausages, etc. should be pierced before heating.
13. Food should not be heated in a completely sealed container as the build-up of steam may cause it to explode.
14. Excess fat should be removed during 'roasting' and before lifting heavy containers from the oven.
15. In the event of glass breaking or shattering within the oven, ensure that food is totally free of glass particles. If in doubt, dispose of any food that was in the oven at the time of the breakage.

## INSTALLATION

Remove packing material and protective film from the oven.

Included inside your oven: Rack  
Upper and lower impinger plates

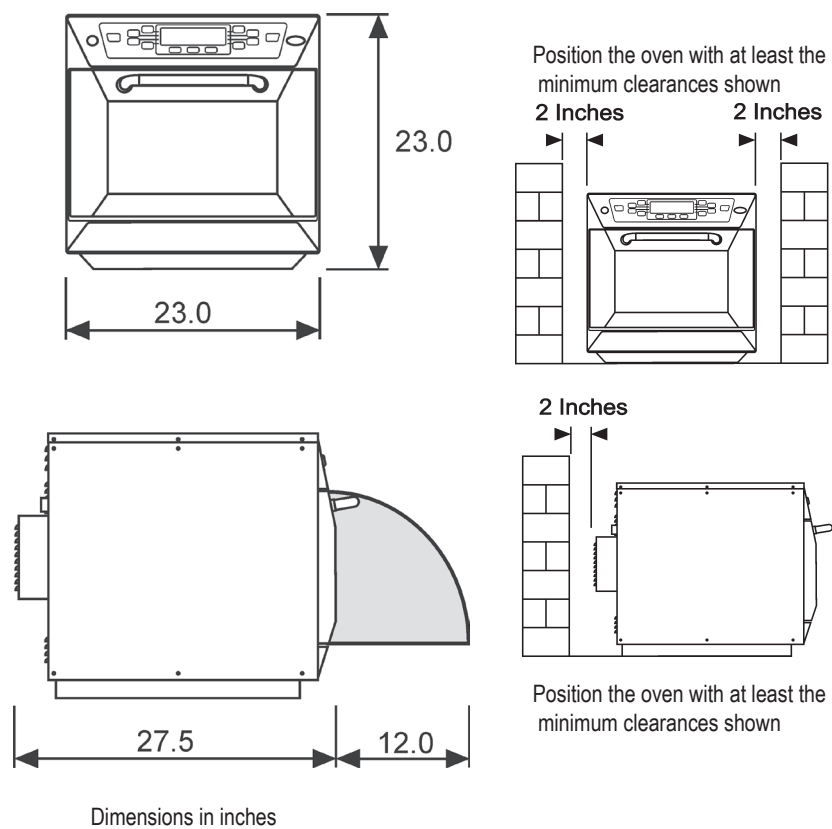
Check for obvious signs of transit damage.  
If necessary, inform the freight company IMMEDIATELY.

### LOCATION AND POSITIONING

Choose a site away from major heat sources.

**DO NOT** position so that hot air is drawn in from fryers, grills, griddles, etc.

A heat barrier to the height of the oven must be installed if sited next to a burner, stove or range.



Place the oven on a flat surface that is **LEVEL, STRONG** and **STABLE**.

Allow a minimum clearance of 2 inches (50mm) to the rear, top and each side to allow air to circulate freely.

The air intake is located under each side of the oven, even with the clearance specified above, it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills or griddles.

Allow a minimum of 2 inches (50mm) clearance above the oven for hot air to escape.

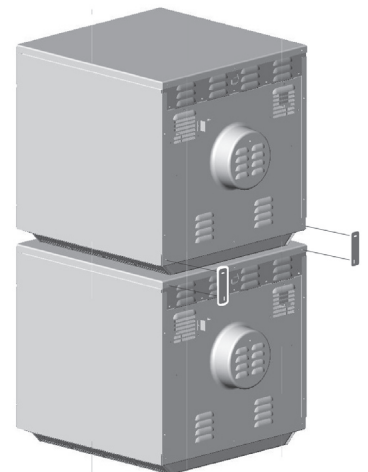
Allow sufficient clearance, 12 inches (305mm) in front of the oven for the door to open fully.

Do not affix labels/stickers to oven other than those applied or approved by the manufacturer.

#### Note:

The air intake is located under each side of the oven, even with the clearance specified below it is important that airflow is as cool as possible and not pre-heated by other appliances such as fryers, grills and griddles as this will deteriorate the life and performance of the oven.

### STACKING



Always ensure that ovens are secured together as shown using stacking plate Part No. DV0178 ( 2 required).  
**THIS OVEN MUST NOT BE STACKED MORE THAN TWO HIGH.**

#### WARNING:

Check that the **AIR FILTERS** are in place prior to operation  
( see MAIN FEATURES )

## SUITABLE COOKING UTENSILS

Manufacturer's instructions should be checked to determine the suitability of individual containers or utensils using each of the cooking functions.

Do NOT place metal trays or containers on the BOTTOM of the oven as arcing may occur.

The following chart provides general guidelines:

	combination	convection only	
Heat resistant containers Toughened glass Vitreous ceramics Earthenware ( <i>porcelain, crockery, china etc.</i> )	✓ ✓ ✓	✓ ✓ ✓	Do not use items with metallic decoration.
Metallic & Foil Trays Metallic trays DO NOT USE ANY OTHER METAL OR FOIL CONTAINERS	✓	✓	Metallic trays may only be used when placed on the vitreous rack in the oven cavity ( See IMPORTANT Note )
Plastic containers  Rigid, boilable, plastic containers	✓	✓	Dual-ovenable plastic containers (up to certain temperatures) are now available. Check manufacturer's instructions before use
Disposables DO NOT USE Combustibles (paper, card, etc) Microwave-suitable cling film	✗ ✗	✗ ✗	DO NOT USE disposable packaging or metal foil containers
Other utensils  Tie tags Cutlery Temperature probes	✗ ✗ ✗	✗ ✗ ✗	No kitchen utensil should be left in food while it is cooking

### IMPORTANT

The oven will accommodate  $\frac{1}{4}$  size bun/sheet pans. Metal sheet pans may be used when placed on the special vitreous enamel shelf rails ONLY.

## INTRODUCTION

This oven offers operators the flexibility of combination cooking with additional control over fan speed and microwave power.

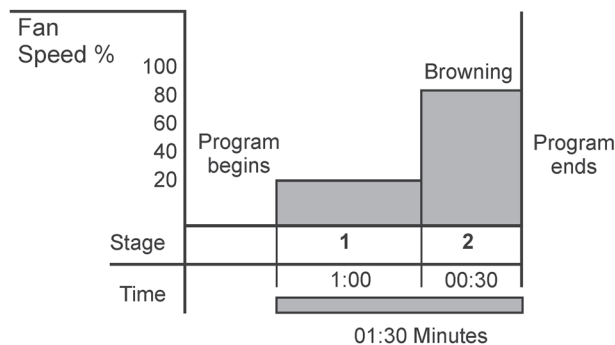
Combination cooking enables high quality results to be achieved in a fraction of the time taken by conventional cooking, particularly when baking, browning, roasting, grilling or producing gratinee dishes.

Once established, precise instructions for combination or convection cooking of selected items may be programmed into the ovens memory so that they can be repeated easily and accurately. Up to 256 programs can be stored and simply recalled by pressing the appropriate number ( 1- 256 ).

### Multi-Stage Programming

The oven controls offer even greater flexibility by allowing multi-stage programming. This enables the exact conditions required for quality results to be set according to the food type.

Programs can have up to 6 stages each with its own time, fan speed and microwave power settings.



A simple 2-stage program is shown:  
With the oven set to pre-heat at 500°F.

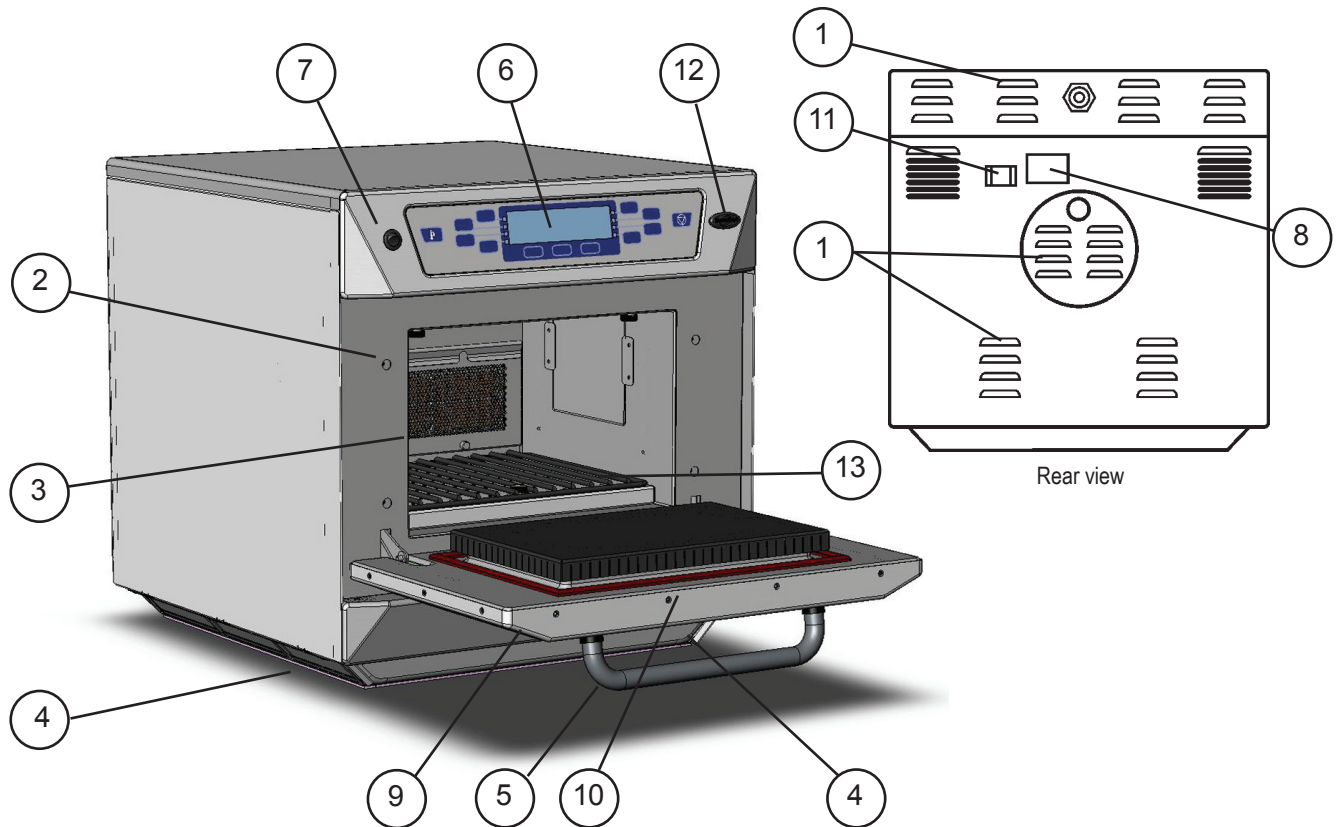
Stage 1 The cooking stage begins by applying a gentle fan speed of 20% for 1 minute.

Stage 2 The fan speed is increased to 80% for 30seconds to brown the food.

This is only one example of an infinite number of possible multi-stage programs hat can be created and stored.

The instructions outlined in this guide are intended to ensure the safety and long life of your Merrychef oven.

## MAIN FEATURES



### 1 AIR OUTLETS

These vents on the rear panels enable air which has been used to cool internal components to escape. It will not allow microwave energy to escape into the environment. They must be kept free from obstruction.

### 2 OVEN CAVITY

The cavity is constructed from stainless steel and vitreous enamelled panels. It must be kept clean (see CLEANING).

### 3 CONVECTION FAN, GREASE FILTER & CATALYTIC CONVERTOR

The convection fan, which is located behind the catalytic convertor pulls air in through the filter which removes the majority of the smoke from the air flow. The air is then heated and returned to the cavity through the impinger plates to produce an even heat pattern in the oven. This layout minimises areas where grease build up can occur. Great care should be taken when cleaning this area of the oven - please note the cleaning requirements on see CLEANING.

The metal grease filter grill covering the fan must be kept clean and free of debris (See CLEANING)

### 4 AIR INLET FILTERS ( LEFT & RIGHT )

Situated at the left and right hand side of the base at the front. These are part of the ventilation system and must be kept free of obstruction and cleaned on a daily basis.

### 5 DOOR HANDLE

This is a rigid bar which is pulled downwards and towards you to open.

### 6 CONTROL PANEL

See page 10.

### 7 ON/OFF SWITCH

When switched ON, the control panel will illuminate. The fan and ventilation system will also operate.

### 8 RATING PLATE

Found on the rear panel, this states the serial number, model type & electrical specifications.

### 9 DOOR

This is a precision-made energy barrier with three microwave safety interlocks. It must be kept clean (see CLEANING section). The door should NOT be used to support heavy dishes.

### 10 DOOR SEALS

These ensure a tight seal around the door. They should be kept clean and checked regularly for signs of damage. At the first sign of wear they should be replaced by a Merrychef approved Service Agent.

### 11 STEAM VENT (on rear of oven)

This enables steam to escape and prevents build up of condensation. It will not allow microwave energy to escape.

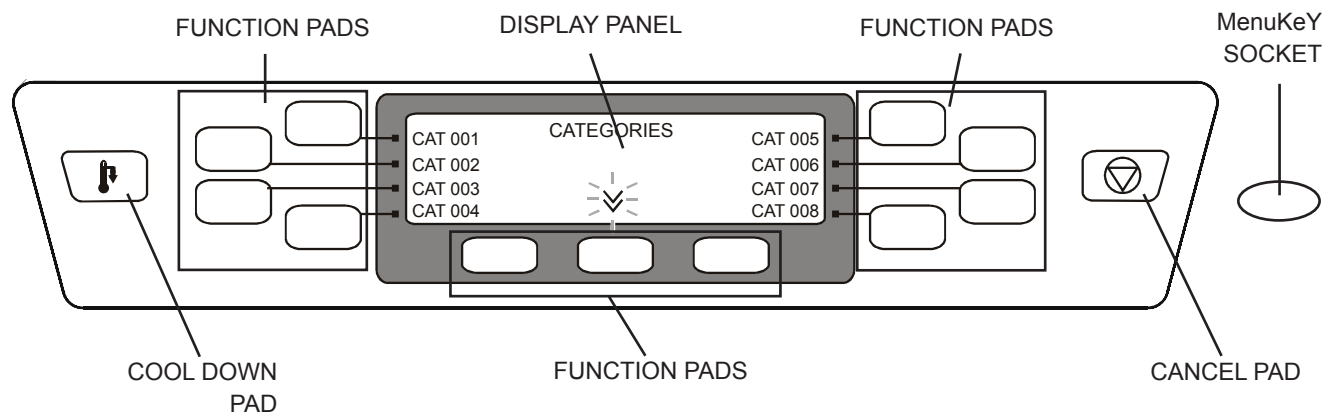
### 12 MenuKey 2

Changes the programs on the oven ( See MenuKey section for downloading programs on a MenuKey).

### 13 RACK

Should be removed daily for cleaning (see CLEANING section).

## CONTROL PANEL



### MenuKey 2

The MenuKey System automatically changes all the cooking programs with an electronic key and allows program names to be identified

### COOL DOWN PAD

Puts the oven into Cool Down Mode, see Cleaning 2 page 20.

### CANCEL PAD

Cancels all timed cooking cycles, pre-programmed operations and stops the microwave energy. It does not alter the oven temperature. If the oven is hot, food will continue to cook and should be removed from the oven immediately. This pad will also cancel any incorrect operations. It will not erase programs.

### DISPLAY PANEL

Shows the principal functions of the oven. When cooking, the time remaining counts down. Also displays error messages and oven temperature. When storing and recalling a program the display indicates the program number and details.

### FUNCTION PADS

The function pads select options shown in the DISPLAY PANEL.

## Display Panel Error messages

Message	Condition	Possible cause
ERROR MAGNETRON 1	Magnetron 1 has overheated	Blocked Air filter(s) Oven located near hot air sources Oven being used empty Call Service Engineer
ERROR MAGNETRON 2	Magnetron 2 has overheated	
ERROR MAGNETRON 1 & 2	Magnetron 1 and 2 have overheated	
CAVITY SENSOR ERROR	Cavity temperature exceeds more than 50°C above PREHEAT temperature setting during cook cycle	Indicates combustion ( fire ) in oven cavity

## USING THE OVEN FOR THE FIRST TIME 1

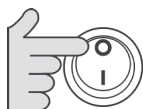
### SETTING THE PREHEAT OVEN TEMPERATURE

The oven has a constant operating temperature for cooking shown as the PREHEAT TEMPERATURE in the display when the oven is switched on.

When the cold oven is switched on it heats up to the PREHEAT temperature before cooking with programs can commence. This temperature is set initially at 525°F.

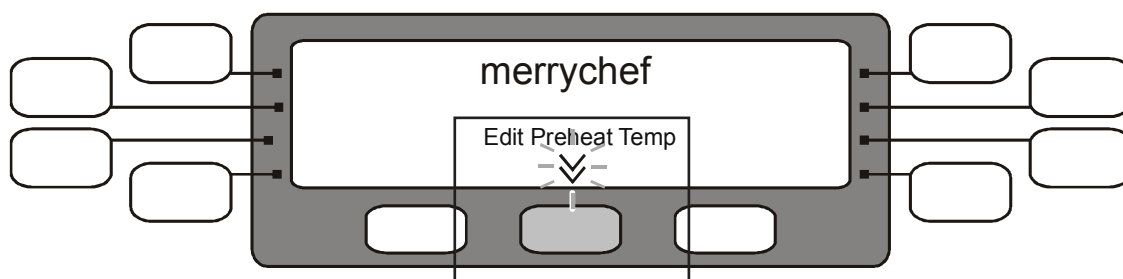
To change the PREHEAT temperature within the range 212°F to 525°F

- 1 Switch oven **OFF**



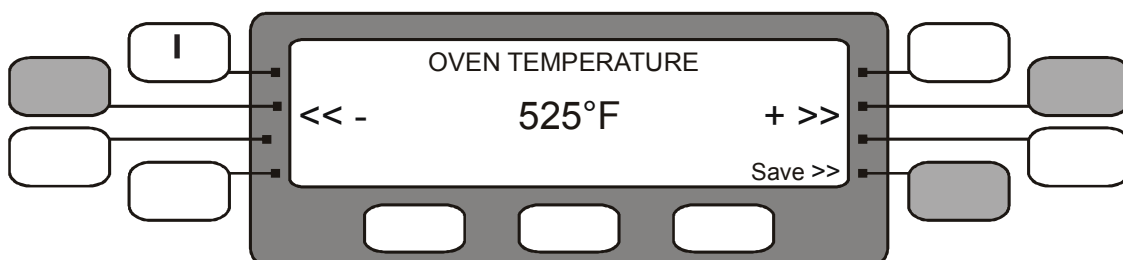
- 2 Switch the oven **ON** and immediately press the **Edit Preheat Temp** function key to display OVEN TEMPERATURE.

( Note: this screen is available for 5 seconds )



Note: The displayed logo may be different if programs have been entered from a MenuKey

- 3 The current oven PREHEAT temperature is displayed and this can be increased or decreased by pressing the function pads on each side of the display. Press and hold for rapid change. Press the Save function pad to save the set temperature and exit.



### Start up sequence and oven specification

When the oven is switched on information about the oven is displayed for 2-3 seconds followed by the MERRYCHEF logo/ Edit Preheat & Edit Oven Profile screen for 5 seconds.

OVEN INFORMATION	
Oven on time:	00001 Hours
Magnetron on Time:	00000
Door Operations:	00000
Software Version:	1.9LD
MenuKey Code:	000
MenuKey Checksum:	4741

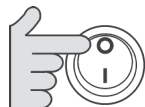
Note: The displayed logo may be different if programs have been entered from a MenuKey

## USING THE OVEN FOR THE FIRST TIME 2

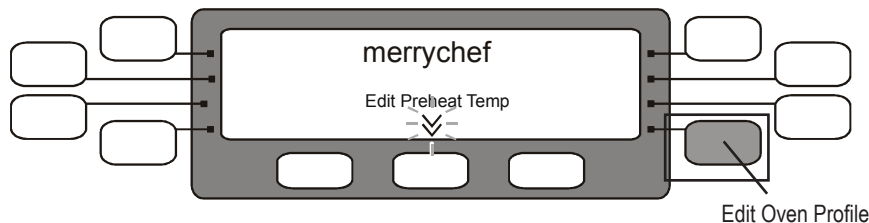
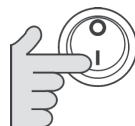
### SETTING THE OVEN PROFILE

The oven profile sets the following factors: operating temperature scale ( Centigrade or Fahrenheit ), Oven Mode, Program protection, Bleep sound & Lower Temperature Band.

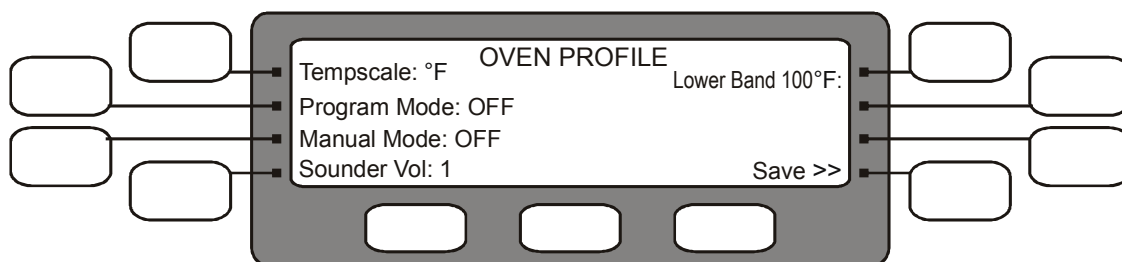
- 1 Switch oven **OFF**



- 2 Switch the oven **ON** and immediately press the **Lower Right** ( Edit Oven profile is hidden in the display ) function key to display OVEN PROFILE.  
( Note: this screen is available for 5 seconds )



Note: The displayed logo may be different if programs have been entered from a MenuKey



The display shows the current OVEN PROFILE setting, press the corresponding pad to cycle through the options available then press **Save** to store the displayed settings and exit this screen.

#### 1 TEMP SCALE

The display shows the current Oven temperature scale, Centigrade °C or Fahrenheit °F.

#### 2 PROGRAM MODE

**OFF** Programs are protected and cannot be edited.

**ON** Allows Programs to be edited and added, MenuKey can be created

#### 3 MANUAL MODE

**OFF** Manual controls are disabled. Only pre-set Programs can be used

**ON** Manual controls operate the oven directly from the control panel

#### 4 SOUNDER VOLUME

The length of the audible warning 'bleep' volume can be adjusted from **1 to 5** (maximum).

#### 5 LOWER BAND Temperature

The *range* of temperature lower than the PREHEAT temperature inside which the oven programs will still operate 30- 150°F (15-75°C)

Press **Save** to save the settings and exit

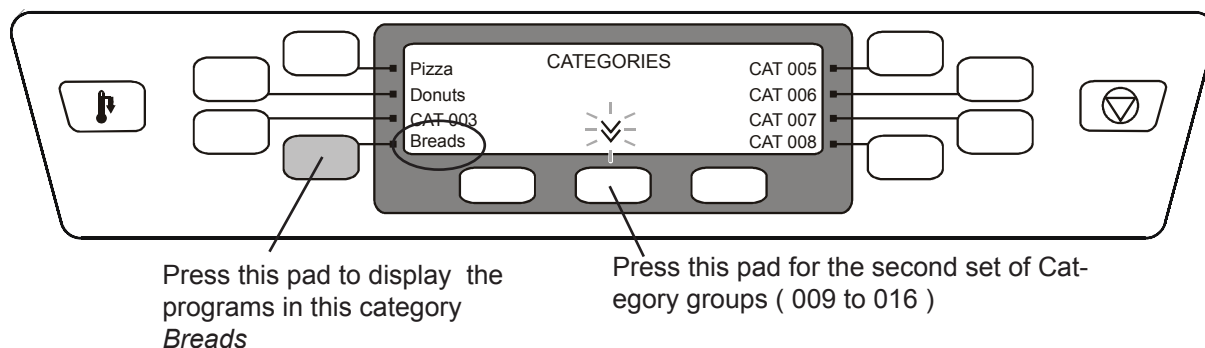
Please note:

The Oven MODE default settings are PROGRAM MODE **OFF** and MANUAL MODE **OFF**. PROGRAM MODE **ON** allows oven settings to be altered and should only be used to establish or edit programs or to save programs to a MenuKey.

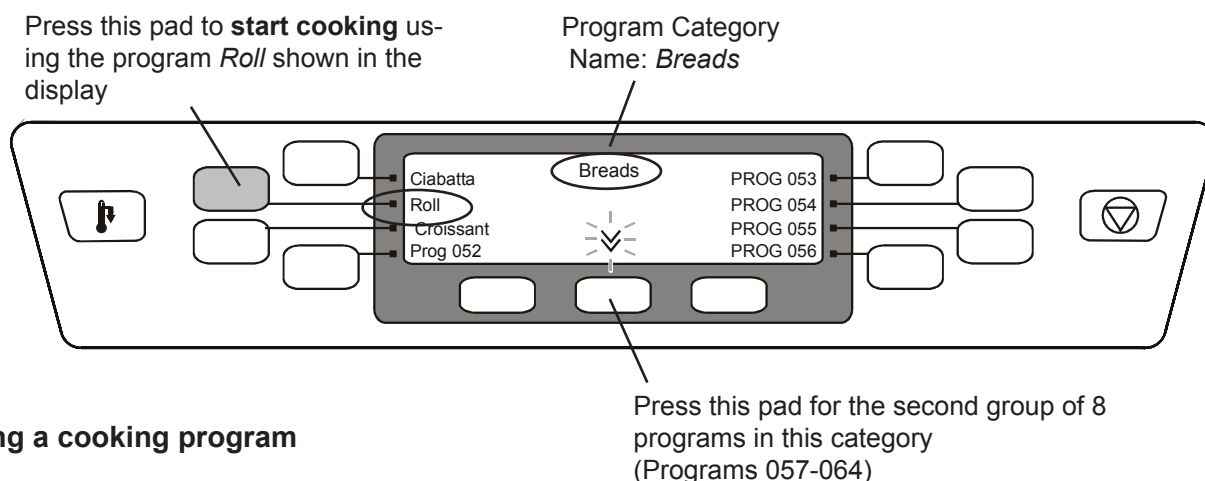
## RUNNING A PROGRAM

Up to 256 named Cooking Programs are available in 16 Category groups. Each Category group can contain up to 16 programs. Programs can be loaded into the oven memory from a MenuKey or entered from the control panel.

### Select a Program Category e.g. Breads



### To start cooking select a Program Name e.g. Roll



### Using a cooking program

#### 1 Switch the oven ON

The oven heats up up to its pre-set temperature this will take approximately 20 minutes.  
The display will show the current oven cavity temperature.  
The display will show the CATEGORIES screen when cooking temperature is reached.



#### 2 Taking all the necessary precautions to ensure you do not burn yourself, place the food into the hot oven cavity and close the door.

Always keep the period that the door is open to a minimum.



Hot surface hazard

#### 3 Press the program pad you wish to activate to start cooking, the category & program name and the remaining cooking time appear in the display.

example: Category BREADS, Program ROLL



When the time reaches "00:00" the display shows cooking completed and audible signal will be given.

Remove the food from the oven and close the door.



#### Note:

When the cycle is interrupted or stopped the oven will remain at the pre-set temperature and the food inside the oven will continue to cook

Programs can be halted and cancelled at any time by pressing the **CANCEL** key.



## OPERATING INSTRUCTIONS: MANUAL MODE

The oven can be operated in manual or programmed mode. In order to use the manual controls **MANUAL MODE** should be set to **ON** in the oven profile.  
See **SETTING THE OVEN PROFILE** item 3 on Page 12 to enable this feature.

### WARNING:

**DO NOT APPLY MICROWAVE ENERGY WHEN OVEN IS EMPTY**  
**DO NOT USE THE OVEN WITHOUT**  
**CLEAN AIR FILTERS IN POSITION**

To familiarize yourself with the controls place a heatproof bowl containing approximately 2.5 pints of water in the oven.

## Using Manual Mode

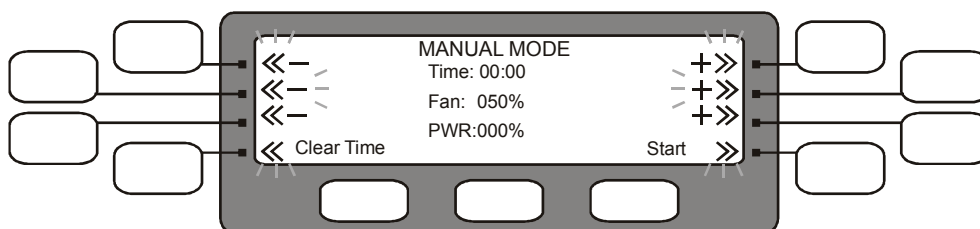
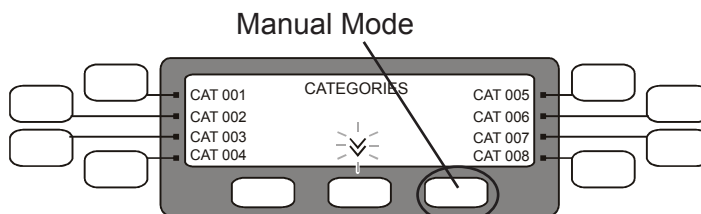
### 1 Switch the oven **ON**

The oven heats up up to its preheat temperature this will take approximately 20 minutes.  
The display will show the current oven cavity temperature.  
The display will show the **CATEGORIES** screen when cooking temperature is reached.



**Note:**  
When the cycle is interrupted or stopped the oven will remain at the preheat temperature and the food inside the oven will continue to cook

- 2** To enter **MANUAL MODE** press the Lower Right Hand Function Pad under the display ( If this screen does not appear **MANUAL MODE** is OFF and must be changed to ON see Page 12 **SETTING THE OVEN PROFILE**)



Enter the cooking **TIME** by pressing the +/- pads:

e.g. For 2 minutes 35 seconds enter 02:35

Press and hold the +/- Pad will increase/decrease the time rapidly.

To change **FAN speed**

Increase or decrease the fan speed ( in 5% steps) use the +/- pads

To change **Microwave power PWR**

Increase or decrease the Microwave power ( in 10% steps) use the +/- pads

- 3** Taking all the necessary precautions to ensure you do not burn yourself, place the food into the hot oven cavity and close the door.

Press **START** Pad to begin cooking  
Always keep the period that the door is open to a minimum.

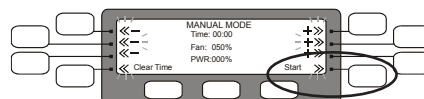
The remaining cooking time appears in the display.

When the time reaches "00:00" the display shows cooking completed and audible signal will be given.

Remove the food from the oven and close the door.



**Hot surface hazard**



**COOKING COMPLETE**  
**PLEASE REMOVE PRODUCT**

## PROGRAMMING NUMBER PADS 1

Pre-programming allows repetitive cooking procedures to be stored for ease of use.

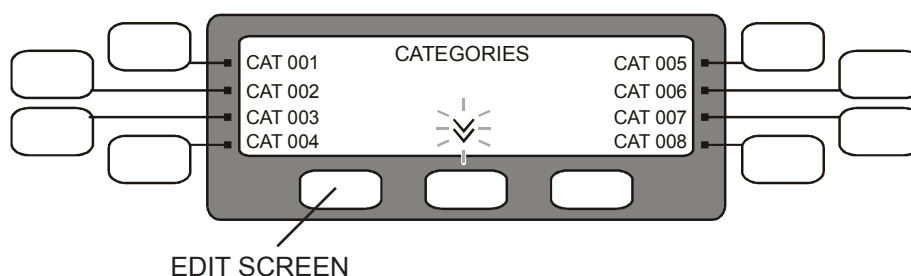
Each program can comprise up to eight stages, allowing at each, independent control of Stage time, Microwave power level and Fan speed. However, programs must be used with caution, since if the food to cook varies in weight or density, adequately cooked food may not be achieved. Therefore, it is vital that all food prepared for service should be checked to ensure that core temperatures have been achieved.

Programs can also be saved to a MenuKey see Page 18.

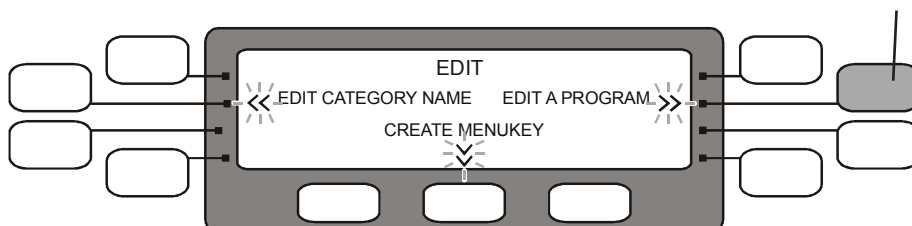
Some experimentation will be required to determine the correct program for a particular product.

### Storing a program

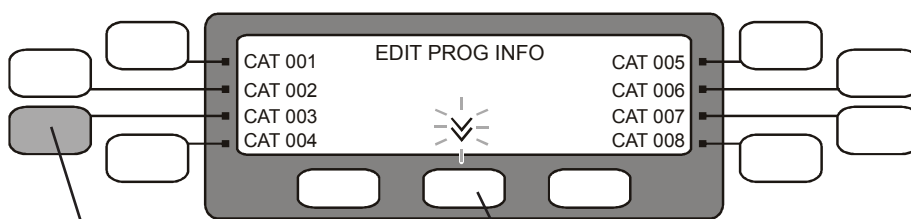
Select **EDIT SCREEN**



Select **EDIT A PROGRAM**



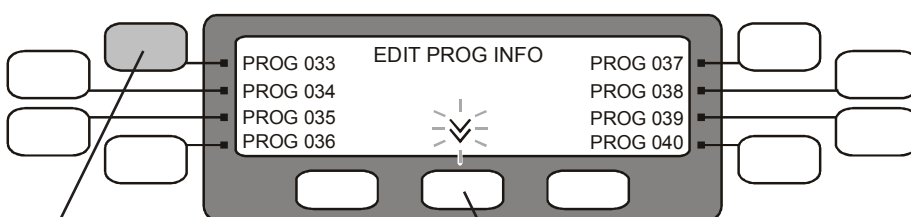
Select the **CATEGORY** for the program



Press this pad to display the programs in this category e.g. CAT 003

Press this pad for the second set of Category groups ( 009 to 016 )

Select the **PROGRAM** to be added or edited



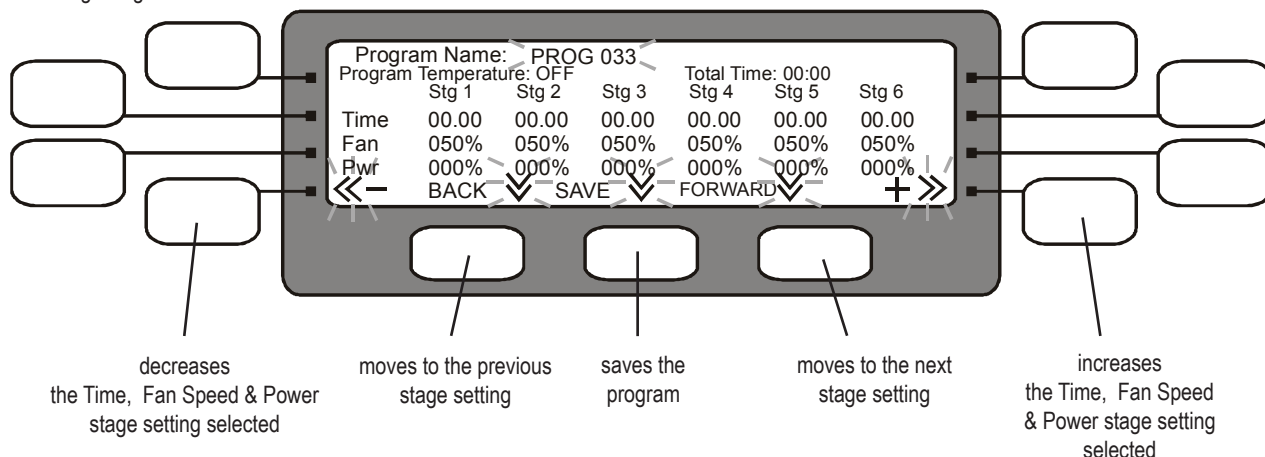
Press this pad to display the programs in this category e.g. PROG 003

Press this pad for the second set of Category groups ( 041 to 048 )

## PROGRAMMING NUMBER PADS 2

Edit or add individual program stage settings

e.g. Program 33



### PROGRAM NAME

To edit the Program name use the BACK and FORWARD function pads to select the Program Name ( the name will flash when selected ) then press the + Function pad to go to the Name screen see Editing a Name Page 17

### TO EDIT A PROGRAM STAGE

Use the lower right hand function pad FORWARD to move to Stage 1 of the program (Stg 1) the Time setting will flash

Setting the Time( Time):

Use the +/- pads to enter the cooking time in 1 second steps

Press and hold the +/- pad will increase/decrease the time rapidly.

Fan speed (Fan):

Use the lower right hand function pad FORWARD to move to Stage 1 Fan Speed

The Fan speed can be increased and decreased in 5% steps ( 10% to 100% ) using the +/- pads

Microwave power (Pwr):

Use the lower right hand function pad FORWARD to move to Stage 1 Microwave Power

The microwave power can be increased or decreased in 10% steps. ( 0% to 100% ) using the +/- pads

The default setting is 50% microwave power

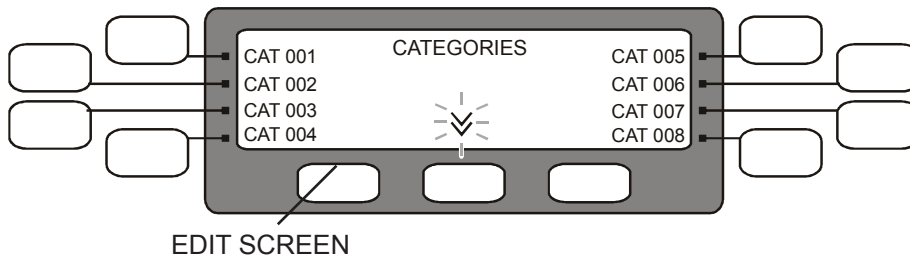
To move to Stage 2 (Stg 2) of the program use the Lower right hand Pad FORWARD. Repeat the procedure for Stage 1 for each program stage as required. To go back a step use the Lower left hand function Pad BACK.

When the program is complete Press SAVE to store the program and return to the Oven ready to cook CATEGORIES Menu.

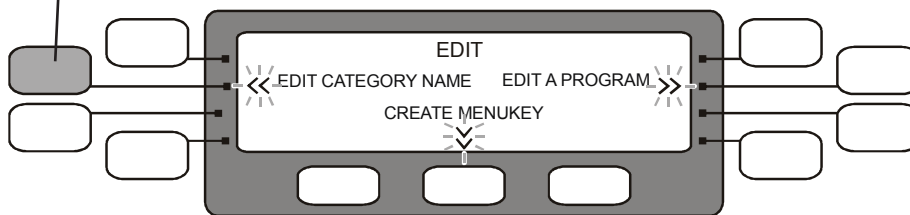
## PROGRAMMING NUMBER PADS 3

TO ADD or EDIT A CATEGORY NAME

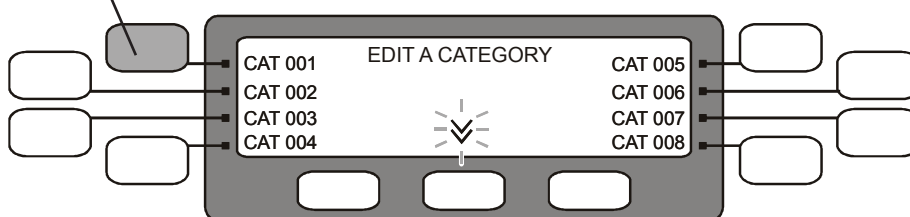
Select **EDIT SCREEN**



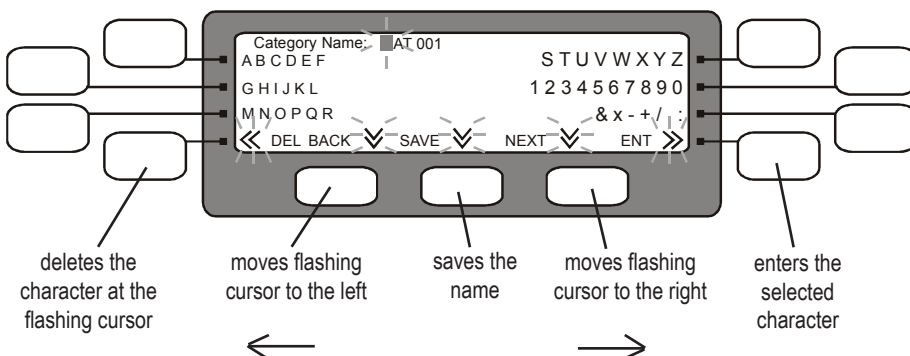
Select **EDIT A CATEGORY NAME**



Select the Category Name to be edited e.g. CAT 001



**To Edit a Category or Program name**



To enter a new character use **NEXT** to move the flashing cursor to the position to be edited and press the corresponding function pad for the character required and press **ENT** to select it :

e.g. for D press the top left pad 4 times then ENT

To backspace, move back a character press **BACK**

To delete the selected character press **DEL**

To store the new NAME Press **SAVE**

For a space press next twice to leave the character blank

## MenuKey : CHANGING OVEN MENU PROGRAMS

The MenuKey System automatically changes all the cooking programs on the oven from a pre-programmed electronic key.

### To change the menus on the oven:

#### WARNING

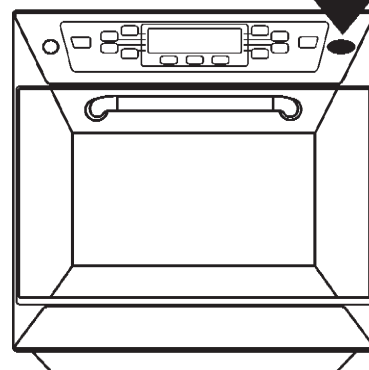
Downloading from a MenuKey will clear all the existing programs

Check that the key has the correct number/code for the programs you want to load into the oven memory

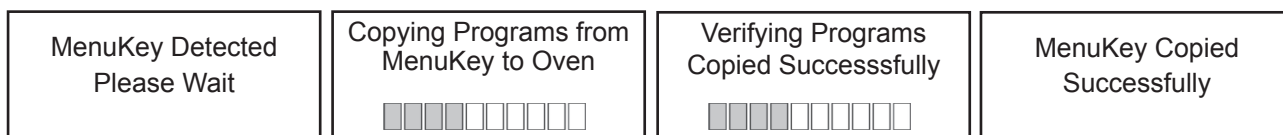
Do not remove the key during download sequence as this could corrupt the data on the key



**MENUKEY2**



- 1 Ensure the power switch is **OFF**.
- 2 Lift the **MenuKey** cover in the top front panel of the oven and put the key in the slot.
- 3 With the key still in place switch the power switch **ON**. The oven will now go through the program download sequence by displaying the following:

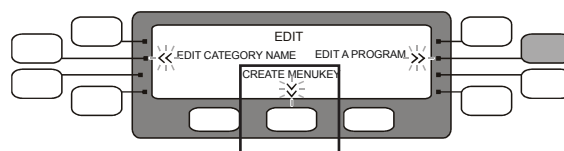
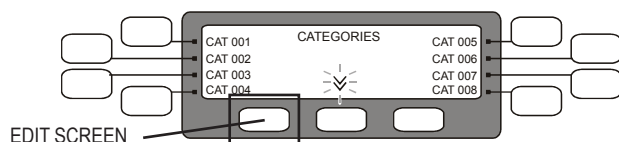


The display briefly will show the following : Oven Model No., Software & MenuKey Serial No.  
The Oven will then commence heating up to the PREHEAT temperature ready to cook.

- 4 Remove the MenuKey and keep in a safe place.

## Saving Programs to a MenuKey

In the **CATEGORIES** screen select **EDIT SCREEN** ( Pad name hidden) then select **CREATE MENUKEY**



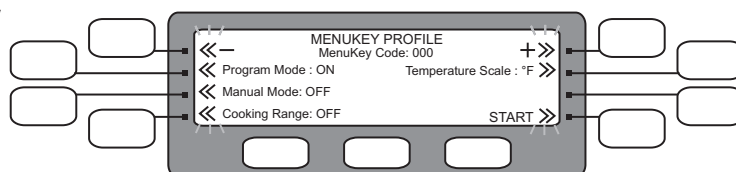
- 1 Enter a number for the MenuKey Code to identify the new MenuKey, use the +/- Function Pads.

For an explanation of the following features see Setting the Oven Profile Page 12

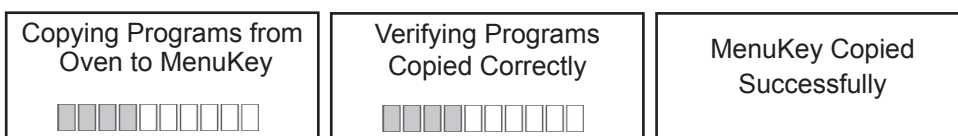
- 2 Set the Program Mode to **ON** or **OFF**,
- 3 Set Manual Mode to **ON** or **OFF**:
- 4 Enter the Lower Band temperature setting **45-135°F**
- 5 Set the oven Temperature Scale **°C** or **°F**

Insert a MenuKey and press **START** to copy the programs.

The display shows the following:



**WARNING**  
Any programs already on the key will be deleted



The Display returns to the CATEGORIES screen and the Oven will heat up to the PREHEAT temperature ready to cook.

## CLEANING: 1

**For the oven to operate at peak efficiency, the cavity, door and air filters and grease filter must be kept clean.**

A daily cleaning routine will ensure that you comply with the required hygiene standards and will help to maintain and prolong the efficiency of your oven.

Follow the SAFETY INSTRUCTIONS at the beginning of this manual.



**WARNING: DO NOT use caustic cleaners on any part of the oven or oven cavity as it will cause permanent damage to the Catalytic Convertors**

- **ALWAYS** switch off at the electrical supply before cleaning
- Complete **COOL DOWN** procedure and allow the oven and accessories to cool before commencing cleaning
- As required wipe out spillages with disposable paper wipes
- **NEVER** use steel wool, knives or harsh abrasives on any part of the oven



As with all electrical appliances, it is wise to have the electrical connections inspected periodically.

Faults arising from neglect or misuse including use without clean filters in place are not covered by the guarantee. Service visits as a result of such faults will be chargeable.



**DO NOT use the oven without clean air filters and cavity grease filter in place**

## START UP: OVEN COATING PROCEDURE ( clean oven )

1. Spray Merrychef Oven Protector onto the sponge



2. Spread Oven Protector lightly onto all internal surfaces of the oven



3. Spread Oven Protector lightly onto the internal surface of the oven door



4. Switch on the oven and pre-heat. When the oven has reached operating temperature it will take about 30mins to cure the Oven Protector.

Note: oven protector turns light brown when cured

## CLEANING: 2

### COOL DOWN PROCEDURE: ( 30 minutes approx. )

Equipment :- Cooling tray filled with Ice.

Hot surface  
Hazard



1.  
With the Oven hot,  
press and hold the  
**PREHEAT** pad on the  
control panel for 5 sec-  
onds to disable heating  
and start the cool down  
cycle.

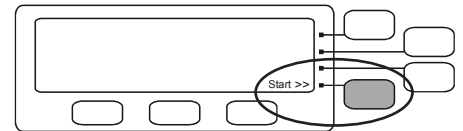


2.  
Taking all necessary  
precautions place  
a suitable heaped  
container of ice, into the  
cavity.

COOL DOWN MODE  
PLACE LOAD IN CAVITY  
AND PRESS START  
start >>



3.  
Close the door and  
Press function key to  
**Start**.



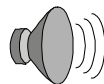
4.  
The oven now cools the  
oven cavity. This process  
will take approximately  
30 minutes.

COOL DOWN MODE  
OVEN HOT  
PLEASE WAIT

alternating warning  
( spanish )

COOL DOWN MODE  
HORNO CALIENTE  
PLEASE WAIT

5.  
Wait until the message  
below is displayed.



Turn oven off  
and ensure  
Air Filters are clean

6.  
Switch the oven **OFF**.  
  
The oven is now ready  
for cleaning.  
See: CLEANING  
INSTRUCTIONS.



## CLEANING: 3

- **ALWAYS** switch off at the electrical supply and allow oven to cool before cleaning
- **CAUTION:** Allow the oven and accessories to cool before commencing cleaning



**WARNING: DO NOT** use caustic cleaners on any part of the oven or oven cavity as it will cause permanent damage to the Catalytic Convertors

Equipment: Merrychef oven cleaner, Merrychef Oven Protector, heat proof gloves, protective rubber gloves, non-abrasive nylon scrub pad, cleaning towel and cloths, eye protection and dust mask (optional)

### COLD OVEN: CLEANING INSTRUCTIONS ( following cool down )

**CAUTION:** Wear protective rubber gloves when cleaning the oven

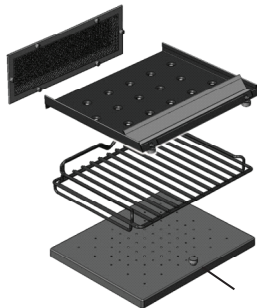
#### Oven Parts and filters & Oven Cavity

Wash all parts in warm soapy water. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.

Remove air filters  
both sides



Remove the rack and lift  
out bottom impinger plate

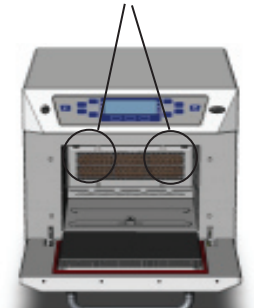


Remove top impinger plate

Undo fasteners



To remove grease filter  
push down and lift out



If the door seals are damaged, the oven  
must be repaired by an approved Servicer.

**DO NOT spray directly into the fan opening at the rear of the oven**

**1.**  
Wear protective rubber  
gloves and protective  
glasses carefully spray  
Merrychef Oven Cleaner  
onto the internal surfaces  
of the oven except door  
seals.  
DO NOT spray directly  
into the fan opening at  
the rear of the oven



**2.**  
For difficult areas leave  
to soak for 10 minutes.  
Leave the oven door  
open during cleaning.  
Use a non-abrasive  
nylon scrub pad/sponge  
to clean all internal sur-  
faces and the inside of  
the door.



**3.**  
Wash off using a clean  
cloth and plenty of clean  
warm water to rinse top,  
sides and back of oven.  
Dry using a fresh clean  
cloth or paper towel.  
Wipe the outside of the  
oven with a damp cloth.



**4.**  
Replace clean oven  
parts

Grease Filter\*  
Top plate\*  
Bottom plate\*  
Air filters x2



DO NOT  
USE TOOLS



**DO NOT** use the oven without clean  
air filters and cavity grease filter in place



\*When replacing impinger plates and the cavity grease filter  
use firm finger pressure to tighten fasteners  
DO NOT USE TOOLS

## TECHNICAL SPECIFICATIONS

Merrychef 412s	Height ( inches )	Width ( inches )	Depth ( inches )	Wt. ( lb.s )	Microwave Power output ( watts )	Convection Power output ( watts )
External Dimensions	23.0	23.0	27.5	187	1800	5200

Power supply ( See Product Rating Label )

Model No.	Service Required	
412SMTV6_	2P & G	208V ac 60Hz 30A 240V ac 60Hz 30A

This device complies with Part 18 of the FCC rules

Approved Service Agent