



# Tyboon Speed Oven Instruction Manual

# TYBOON & JM POSNER SPEED OVEN

## Thank you for your purchase

Please read this user guide fully to get the best out of your JM Posner Tyboon Speed Oven.

If you have any further enquiries please contact us at any time.

JM Posner Limited

**Email:** [info@jmposner.com](mailto:info@jmposner.com) | **Web:** [www.jmposner.com](http://www.jmposner.com)

This documentation may not be reproduced - in whole or in part - without the express permission of JM Posner or made available to third parties.

## CONTENTS

page:3	<b>INTRO</b>
	<b>SAFETY</b>
	User Requirements
page:4	Safety symbols
	Fire protection
	General security measures
page:5	For transport and storage
	During installation
page:6	During operation
	Cleaning
	During maintenance
	Disposal
	Residual dangers
page:7	Risk of Inhalation of fumes and smoke
	Danger due to flame formation
	<b>PRODUCT OVERVIEW</b>
	Technical data
page:8	The unit
	In the box
page:9	<b>OPERATING SOFTWARE</b>
	Home screen
	settings screen
page:10/11	Create a new cooking program
page:12	Adding images
page:13	Software / save and load programs
	<b>USING THE TYBOON SPEED OVEN</b>
page:14/15	Food preparation
page:16	<b>ERRORS</b>
	<b>CLEANING AND MAINTENANCE</b>
page:17	<b>LIMITED WARRANTY</b>

## INTRO

Please read the operating instructions carefully before using the device. This will protect you and prevent damage to the device.

This manual contains instructions and safety procedures to ensure the safe handling of the Tyboon Speed Oven from initial unpacking to the disposal of the product.

It is essential that all of the instructions and safety procedures are read before using the oven and are followed whilst using the oven.

JM Posner can not be held responsible for any damage caused as a result of not following the instructions or safety procedures.

This user manual is intended for all users of the Tyboon Speed Oven. Instructions for repairs or major maintenance are not covered by this manual as they must be performed by specially qualified personnel that has been authorised by the manufacturer.

## SAFETY

The device may only be operated by or under the supervision of a qualified person. Do not attempt to open or modify the device. In the event of malfunctions or dangerous situations, the device must be switched off immediately.

### **User requirements:**

Anyone with limited physical, sensory, mental abilities or are generally vulnerable should not operate the device.

Potential users must be familiar with all the instructions in this manual.

The oven must be under full supervision when in use.

Do not lean over the oven during operation. While operating the Tyboon Speed Oven must be used on a flat surface.

## Safety symbols

### General Danger:

This sign indicates that what you are doing has a risk of personal injury and damage to property.



### Danger Due To Electricity:

This sign indicates that what you are doing has a risk of electric shock, possibly with fatal consequences.



### Hot Surfaces:

This sign indicates that what you are doing involves hot surfaces so there will be a risk of burns.



### Hand Injury:

This sign indicates that what you are doing has the risk of injuries to your hands.



- Mandatory signs indicate that the instructions given must be followed. (Eg: wearing protective gloves when using.)
- **WARNING:** The oven will become hot whilst in use which can cause burns.

## Fire protection:

If the hot grease inside the oven ignites while cooking, pull the mains plug out immediately.

Never extinguish with water! Suitable for extinguishing with a fire blanket or carbon dioxide (CO<sub>2</sub>) extinguisher.

## General security measures:



**Failing to follow these safety measures can lead to personal injury and/or property damage!**



Protective devices must not be removed, disabled or tampered with! Opening the case cover of the oven poses a risk of electric shock and burns. Opening the case will void any warranty! The manufacturer will accept no liability for accidents, personal injury and/or property damage. Work on the device may only be carried out by specialist personnel's authorised by the manufacturer.



Improper maintenance or repairs can result in serious hazards to the user or damage to the grill. Maintenance work or repairs may only be carried out by specialists authorized by JM Posner. If this is not done then the warranty will not be valid.



The oven is intended for food only. Do not use the device with any other items. Ensure that you remove any residual detergent after cleaning before using.

### For transport and storage:

- Always allow the device to cool completely before transport and storage.
- Always transport in the upright position.
- The glass panels must be removed from the drawer for transport.
- Do not store the oven outside or in an unprotected location. Protect the device from moisture and rain. The maximum ambient temperature for transport and storage is between -5 & 50°C.

### During installation:



**Danger from electric current during installation and when connecting to the mains.**

- Any damage to the device can endanger your safety. Before using check the device for visible damage. Never operate a damaged device!
- For installation and operation of the device the original parts of the device given by the manufacturer may be used. The use of other parts can cause serious damage to people and/ or property.
- Make sure the oven is set up on a stable flat surface.
- When setting up and using the oven, make sure you do not have any flammable objects anywhere near.
- The mains power must be switched OFF during installation.
- The electrical safety of the Tyboon Speed Oven is only guaranteed if it is connected to a properly installed protective conductor system.

- The oven must be connected to a minimum of a 15A socket.
- The connection data (frequency and voltage) on the device name plate must be identical to those of the electrical system so that no damage is caused to the device.
- Do not plug the oven into multiple sockets or extension cables.
- Make sure that the necessary fire protection measures are available.

### **During operation:**

- Do not touch the device whilst it is on as it will be extremely hot. The control panel of the device can be operated safely whilst the oven is on. Do not place anything on or near the device whilst it is on otherwise there could be a risk of fire or melting.
- Do not operate without supervision.
- Children and people with limited physical, sensory, mental abilities or are more vulnerable are not allowed to operate the Tyboon Speed Oven.
- Make sure that the necessary fire protection measures are available.
- Do not use the oven at 100% power for longer than 20 minutes at a time.
- There must be no flammable substances, liquids or gases anywhere near the oven.

### **Cleaning**

- Turn off the oven and disconnect the power from the mains power supply before cleaning.
- Allow the device to cool completely before cleaning.

### **During maintenance**

- Turn off the device and disconnect the power from the mains before starting any servicing or maintenance.
- Allow the device to cool completely before starting any servicing or maintenance. Maintenance and repair work may only be performed by qualified and authorized personnel.

### **Disposal**

- Do not dispose of this device in household waste.
- The device may only be disposed of in accordance with the applicable laws and regulations.

### **Residual dangers**

Although the Tyboon Speed Oven is a safe product there are still hazards whilst using. We would like to draw your attention to the existing residual dangers by using the oven and instructions for avoiding these dangers.

## Risk of Inhalation of Fumes and Smoke

Operate the Tyboon Speed Oven in a well ventilated area. Do not unnecessarily expose yourself to fumes.

## Danger due to flame formation

Immediately switch off the device and put it out when the flame is burning. Let the device cool down. If the product does not stop burning never extinguish with water! To extinguish, a fire blanket or a carbon dioxide (CO<sub>2</sub>) fire extinguisher can be used.

## PRODUCT OVERVIEW

Please read the operating instructions carefully before using the device. This will protect you and prevent damage to the device.

The device is intended for heating solid fresh or frozen foodstuffs for commercial use. The Tyboon Speed Oven is intended for indoor use in a well ventilated area.



**Misuse of the Tyboon Speed Oven can lead to serious property and personal injury which in extreme cases can result in death. Only use the Tyboon Speed Oven according to its intended use and the limits of use given in the technical data.**

The Tyboon Speed Oven is not intended for the following:

- Heating anything other than food.
- Heating liquids.
- Heating rooms.
- Do not use any other accessories for heating food other than ones provided to you by the manufacturer.
- Outdoor use.
- Use in private households.
- Use in vehicles, caravans or boats.

## Technical Data

H/L/W:	<b>320 x 450 x 505mm</b>	VOLTS:	<b>230V</b>
WEIGHT:	<b>23kg</b>	HERTZ:	<b>50Hz</b>
NOISE		KILOWATTS:	<b>3KW</b>
EMISSION:	<b>&lt;70 dB (A)</b>	AMPS:	<b>13A</b>

### Maximum ambient temperatures during operation:

- Front: At 500mm distance to the device 51°C
- Housing side / top: At 150 mm distance to the device 32°C
- Housing back / top: At 150 mm distance to the device 31°C

**Time restrictions:**

- Maximum heating time in one go (100% power): 20 min.
- Operational use: 7 days a week 10h a day.

**Environmental conditions Operation:**

- Temperature range: + 15 ° C to + 40 ° C.
- Humidity: <= 85%, non-condensing.
- Climate: dry, covered & well protected.
- Location: solid non-flammable substrate and non-flammable environment, horizontal, dust-free and in a well ventilated environment.

## The unit

Take a look at the Tyboon Speed Oven unit components in the diagram below to familiarize yourself.



## In the box:

When you receive your Tyboon Speed Oven you should have the items listed below in the box. If you do not have any of these items contact the supplier immediately and do not install.

- 1x Tyboon Speed Oven
- 1x Baking Chamber
- 2x Glass tray base
- 1x Metal tray base (mesh)
- 1x Baking tray
- 1x power cable.
- 1x Instruction manual
- 1x USB stick

# OPERATING SOFTWARE

The Tyboon Speed Oven is operated via the touch control panel. Here all cooking programs can be set, images uploaded and settings adjusted. To start, lets look at the layout of the control panel.

## Home screen:

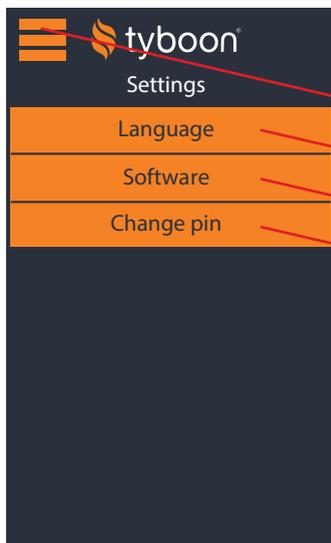


- Settings
- Set new program
- Program page back / forward
- Edit program
- Program page
- Cooking program

**NOTE:** Your Tyboon Speed Oven control panel will come with no programs or images installed. These can be set up following the instructions on page 10.

A USB stick will be included in the box with images pre loaded for you to use if so desired.

## Settings screen:



- Home screen
- Change language
- Software settings
- Change access pin

**Pin code:** At various stages throughout the editing processes it will request you put in a 'user pin' this helps protect your settings and programs from accidental changes that could occur. By default the code is always **0000**. You can change this via the change pin setting. Make sure you keep a copy of your new code.

## Create a new cooking program

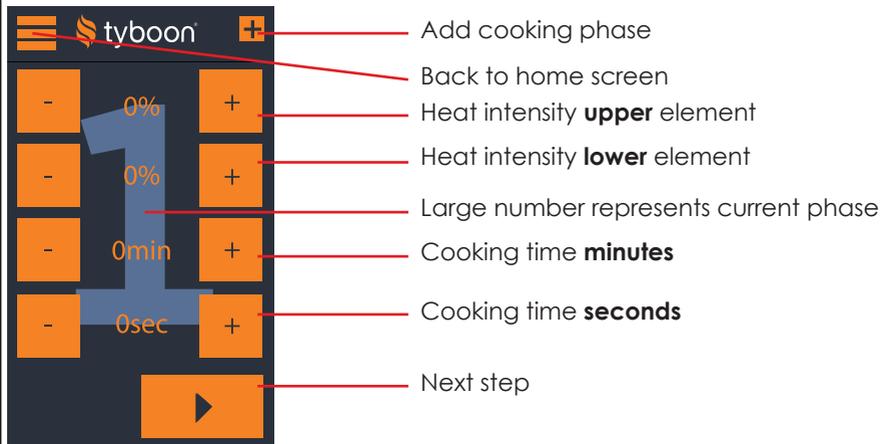
To create a new program follow these simple steps. You can set as many individual programs as you want, each with their own specific heat and cooking times. Your Tyboon Speed Oven will come pre-installed with a variety of popular cooking programs.

### STEP 1:

To start the process of setting a new program, on the home screen press '**NEW PROGRAM**'

### STEP 2:

You will now be able to input all of your times, heats and phases that will create a cooking program, this will be done via the screen below:



Use the + and - symbols to adjust the temperatures and times to your desired levels. The heating is split into **upper** and **lower** sections, this allows you to create the best heat distribution for your food item.

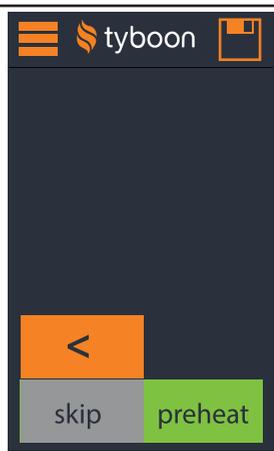
**Phases:** You can add additional cooking phases via the + at the top right of the screen. This allows you to add additional cooking times and heats to the same food cycle. For example, phase 1 could heat your food item evenly, 50% both upper element and lower element at 2 minutes. Phase 2 could then heat only the upper level at 100% for 30 seconds to 'crisp' your food item. To remove an additional phase simply press the - at the top right corner next to the + button. When you add additional phases arrows (< >) will appear at the bottom of the screen to allow you to cycle through them

Once you cooking program is complete press the next step button at the bottom right.

**STEP3:**

For your Tyboon Speed oven to accurately create the correct program it may need to 'preheat' to reach the correct temperature to record and save into the program. If you see this screen, click the **green** preheat button. This can take up to a few minutes. Once complete it will continue to the next screen.

**Note:** You will only have to do this whilst creating a new program and will not be prompted to do so at any later stage. If your Tyboon Speed Oven is not at the correct temperature whilst using a pre-set program it will automatically add the additional time needed to do so to the cooking program in that instance.



**STEP4:**

**Important:** You will need to run the full program for it to record the correct temperatures and times. To do this press the **green** start button.

Once the full program has completed it will be ready to save. If you would like to add an image at this stage press the flame icon in the centre of the screen. Refer to (p12) for instructions on how to do this. Alternatively you can come back to this later. You will be able to edit your program at a later stage if you desire.

Once you are happy with your new program press the save icon at the top right.



**STEP5:**

fig 1.)Type in the name of your program. Press the save button in the top right. If you wish to return to the previous screen press return in the top left.

fig 2.)Once you have pressed save you will return to the home screen, you need to assign your new program by pressing on an empty slot ( or you can overwrite an old program by pressing on it), Once assigned the name will appear in place.



fig 1.



fig 2.

## Adding images

To add images you will need to have them uploaded to a USB stick and plugged into the side of the Tyboon Speed Oven.

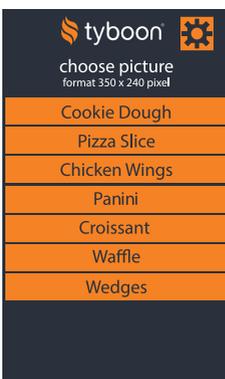
- Images must be in **.jpg** format
- Image size **350 x 240 pixels** ( if images are of a different size the software will size to fit in the best way possible).
- Image files must be directly on the USB and not within a folder.
- Use correct names for images that will be used for programs.

There are 2 ways to upload your program image. Either during the program set up process or later via the edit feature.

To upload an image during the 'set new program' process please see **(step 4)** on the previous page.



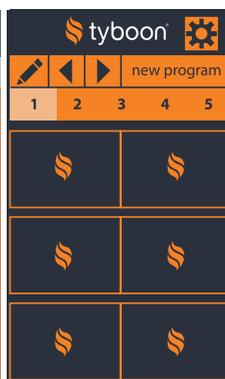
Press the flame icon in the centre to assign image.



Pick the image you wish to upload.



Type in the name of the program and press the save icon at the top right.



Press on the space you wish to save the program / image to.



Once complete the empty space you pressed previously will be replaced with the image, name and program you created. This is now set and ready for you to use.

To add an image to a pre-existing program simply press the pencil edit icon ( upper left ) and click on the program you wish to edit.

This will direct you to the heat and time settings for that program, if you do not wish to edit any of these, press the next step button, then follow the steps above to add the image to your program.

## Software / Save & Load programs

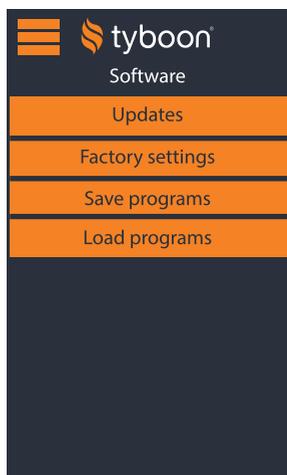
**Updates:** Here you can install updates to the core software if available. This is done via USB and can be downloaded via the internet.

**Factory settings:** This reverts all setting back to default.

**Save programs:** Press the 'save programs' button, type in the name of the file and press save. This will save all programs onto 1 file.

**Load programs:** Press the 'load programs' button, choose the correct file from the list and press load. This will install all the programs within the file.

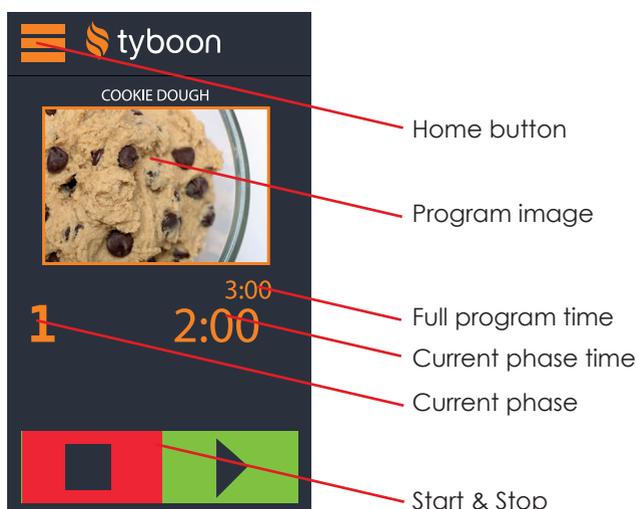
**WARNING: Loading a programs file will erase and overwrite all programs set on the Tyboon Speed Oven.**



## USING THE TYBOON SPEED OVEN

Once your programs are set and installed, heating your food couldn't be simpler.

From the home screen press on the program you wish to use. This will open the following screen:



**Note:** The times and phase will not be displayed on screen until the green start button is pressed

**Note:** If the Tyboon Speed Oven is not at the preheated temperature the software will automatically add some time to the program to make up for this. If your program time is higher than normal this will be the cause.

1. Make sure your Tyboon Speed Oven is plugged in and turned on and the control panel is loaded and ready to use.
2. Slide the baking tray out of the Tyboon Speed Oven.
3. Place your food on to the baking tray, use a Teflon sheet, heat resistant grease proof paper or a heat resistant cooking dish.
4. Slide the baking tray back into the Tyboon Speed Oven.
5. Select your cooking program by tapping the picture or name.
6. Press the **GREEN** start button (bottom right) to start.
7. Wait until the program ends. The program can be stopped during the cooking process by pressing the **RED** stop button.
8. Slide out the baking tray and place on a heat resistant surface.
9. Your food is now ready to serve. Press the menu button to return the control panel back to home ready for the next program.

**CAUTION HOT:**

Your food / tray / cooking dish will be very hot after cooking, remove with care and wear heat resistant gloves.



**Note:** The process is interrupted for safety reasons if:  
 The baking tray is pulled out during cooking (process is paused).  
 The device temperature is too high (device switches off).

## Food preparation

Below are some notes on some popular and common food items used with your Tyboon Speed Oven.

**NOTE:** All cooking times and heats are approximates and for guideline purposes only.



### NACHOS

IDEAL COOKING TIME: 60 seconds  
 IDEAL HEAT: 85% upper | 50% lower



### COOKIE DOUGH

Varies depending on cookie dough used.

IDEAL COOKING TIME: 150 seconds  
 IDEAL HEAT: 85% upper | 50% lower



## WAFFLE

Reheating

IDEAL COOKING TIME: 30 seconds  
IDEAL HEAT: 85% upper | 55% lower



## PIZZA

From frozen.

IDEAL COOKING TIME: 180 seconds  
IDEAL HEAT: 90% upper | 65% lower



## PANINI

All meats pre-cooked.

IDEAL COOKING TIME: 90 seconds  
IDEAL HEAT: 85% upper | 55% lower



## CROISSANT

Reheating

IDEAL COOKING TIME: 45 seconds  
IDEAL HEAT: 80% upper | 50% lower



## CHICKEN WINGS

Pre - cooked

IDEAL COOKING TIME: 120 seconds  
IDEAL HEAT: 90% upper | 55% lower



## MOZZARELLA STICKS

From frozen.

IDEAL COOKING TIME: 150 seconds  
IDEAL HEAT: 80% upper | 50% lower

## ERRORS

If your device is not working as intended, check for these possible causes.

### **Device is off. Control panel is dark. No sound from fan?**

- Check mains plug is plugged in and switched on.
- Fuse of the socket has triggered.
- Power cord or plug are damaged.

### **The control panel is visible but shows no response during operation?**

- Turn off the power and turn it on again after 10 seconds.
- If the error persists, please contact the manufacturer's service department.

## CLEANING & MAINTENANCE

After using the Tyboon Speed Oven, daily cleaning is quick and easy to carry out. Before cleaning turn the oven off and allow it to cool down completely.



**Before cleaning, the device must be switched off and unplugged from the mains.**



**Allow the device to cool down completely before cleaning. Until it is completely cool do not touch any of the oven to stop any risk of burning.**



**WARNING: The Tyboon Speed Oven must not be cleaned with a constant stream of water (eg: water hose or high-pressure cleaner). In Addition, the oven must not be immersed in any water!**

### **Cleaning The Baking Chamber**

Remove the handle and glass inserts. The parts can now be cleaned by hand using a damp cloth and washing up liquid.

### **Cleaning the housing**

Use a damp soft cloth to clean the stainless steel surface. Wipe the panel with a dry soft cloth. The Tyboon Speed Oven is generally maintenance free. All necessary maintenance or repairs must be performed by specially qualified personnel authorized by the manufacturer.

If you are having problems with your Tyboon Speed Oven please contact our repairs team at

**info@jnposner.com**

We have a dedicated team to help assist you with any problems you may be facing.

## **INTERNATIONAL ONE YEAR LIMITED WARRANTY**

Subject to the limitations below, JM Posner warrants that the JM Posner Tyboon Speed Oven you have purchased will be free from defects in materials and workmanship under normal and proper use and service and if properly maintained, will perform its intended function for at least a period of five years from the date of purchase. If you are not completely satisfied with the quality of the materials or the workmanship of your Tyboon Speed Oven you receive you may return it UNUSED within 21 days from the date you received your Tyboon Speed Oven and we will provide a replacement Tyboon Speed Oven.

This limited warranty DOES NOT extend to those parts of your Tyboon Speed Oven that are subject to wear and tear. This limited warranty applies only to the original purchaser and is not transferable. Use other than normal usage is not covered under this warranty. The limited warranty provided herein is specifically for the providing of replacement components which have been determined to have been defective in materials or workmanship during the warranty period and does not cover the costs of labour that may be associated with the repair of your Tyboon Speed Oven.

This Warranty is void and of no force or effect if your Tyboon Speed Oven purchased has been tampered with, repaired, disassembled, changed, altered, or modified by you or any other persons who have not been authorized in writing by JM Posner to make such repairs. This warranty is also void if a voltage converter device is used. Excluded from this warranty are damages or defects which resulted from: Other than normal and proper use, normal wear and tear, abuse, damage, accident, impact, misuse, negligence, improper maintenance, non-performance of schedule operator maintenance items or storage contamination and deterioration due to water or other liquids, sand, insect infestation, or acts of God.

### **WARRANTY LIMITATIONS AND EXCLUSIONS**

This limited warranty replaces all other warranties, express or implied including, but not limited to, the implied warranties of merchant ability, non-infringent, and fitness for a particular purpose. JM Posner makes no express warranties, beyond those stated here.

JM Posner disclaims all other warranties, expressed or implied, including without limitation implied warranties of merchantability, non-infringement, and fitness for a particular purpose. The JM Posner limited warranty and any implied

warranties that may apply, extend only to the original purchase of the specific JM Posner products.

Some countries do not allow the exclusion of implied warranties so this limitation may not apply to you. If these laws apply, then all express and implied warranties are limited in duration to the limited warranty period, no warranties apply after that period. Some countries do not allow limitations on the duration of an implied warranty, so this limitation may not apply to you.

## **LIMITATION OF LIABILITY**

JM Posner's responsibility under this or other warranty, implied or express, is limited to the providing of replacement components for repair of the product purchased, as set forth above. These remedies are the sole and exclusive remedies for any breach of warranty. You, the purchaser, agree and acknowledge that JM Posner has no liability and shall not be responsible for any damage you may incur from non receipt of your Tyboon Speed Oven or its construction, or any other cause, whether liability is asserted in contract, tort, or otherwise. JM Posner is not responsible for indirect, special, incidental, or consequential damages of any kind resulting from any breach of warranty or under any other legal theory including, but not limited to, lost profits, downtime, goodwill, or damage to or replacement of equipment and property.

## **HOW TO OBTAIN WARRANTY SERVICE**

If any components of your Tyboon Speed Oven proves to be defective during the warranty period applicable to such component, contact our Customer Service Department to make arrangements for warranty service and for the location of the nearest certified JM Posner repair service provider. Please be prepared to provide (1) your name, address, and telephone number (2) Proof of Purchase (3) a description of the defect believed by you to be covered by this Limited Warranty (4) JM Posner Tyboon Speed Oven model and serial number. To reach a Customer Service Centre, please call:

**0044 (0) 1923 220805 (UK) or E-mail [info@jmposner.com](mailto:info@jmposner.com)**

After you have contacted our offices and discussed the nature of the claimed warranty defect JM Posner may require you to return your Tyboon Speed Oven to a specified authorized service centre for inspection and Warranty Service, or may authorize you in writing to obtain service from an authorized technician in your area. JM Posner or its designated service centre, in its sole discretion, will determine after inspection, if the defect developed under normal and proper use and the availability of coverage under this warranty. Provided the defective component(s) are catered we reserve the right to use reconditioned or refurbished serviceable used parts which meet JM Posner's' quality standards for warranty repair, replacement, or adjustment of the defective components shall be JM Posner's sole obligation and the customer's sole remedy hereunder. The Warranty Service provided will restore your Tyboon Speed Oven to normal operating condition and JM Posner has no liability to update any Tyboon

Speed Oven presented for Warranty Service with any internal or external design or modification which JM Posner had made to its Tyboon Speed Oven after the date you purchased your Tyboon Speed Oven covered by this warranty. You are responsible and shall pay for all shipping costs required to obtain Warranty Service. You are responsible for ensuring that your Tyboon Speed Oven is packaged and shipped in such a way that it arrives to JM Posner or the service centre undamaged. You are responsible for any damage incurred in shipping. We strongly recommend packing your Tyboon Speed Oven in your original box with packing material.

This warranty is complete and exclusive statement of warranty which JM Posner Ltd agrees to provide with respect to your Tyboon Speed Oven and it shall supersede all prior and contemporaneous oral or written agreements, understandings, proposals and communications pertaining to the subject matter hereof. Representations and warranties made by any person, including dealers or distributors, which are inconsistent or in conflict with the terms of this warranty, shall not be binding upon JM Posner unless in writing and approved by an expressly authorized officer of JM Posner.

---



JM Posner is a small team of experts dedicated to bringing caterers and other professionals quality equipment and supplies at a fair price. We believe our customers should have the highest quality products which will leave their own customers happy and coming back for more.

Over the years, we have listened to our customers and consequently improved our products in order to match their needs in everyday working life. We specialise in Chocolate Fountains, Popcorn makers, Belgian Chocolate, Waffle Makers and many more products.

Our aims are simple, be fair and be honest. This is in terms of pricing, quality and the service we offer, as we have all been customers of similar products. Not only do we love what we do, we're also keen advocates of the products we sell, this is simply by us tasting and trying the products too. But most importantly to us, we want you to enjoy the products as much as we do. If our customers ever have a problem with a product, we try to help through repairing them or by offering after sales care by telephone or email, we are always happy to hear from you.

We started when owner Justin rented chocolate fountains to businesses and quickly discovered they would prefer to have their own to use on a daily basis. He soon found himself selling chocolate fountains to businesses, but then discovered they also wanted other products such as popcorn machines and waffle makers, this led to JM Posner LTD being created and we haven't looked back.

To see our full range of supplies in more detail please visit our website:

[jmposner.com](http://jmposner.com) | [info@jmposner.com](mailto:info@jmposner.com)

