



# EVOLUTIONSERIES

INSTALLATION AND OPERATION MANUAL

## ELECTRIC OVEN RANGE

E506

E56



Date Purchased	_____
Serial Number	_____
Dealer	_____
	_____
Service Provider	_____
	_____



For use in GB & IE

229398-11

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**Blue Seal Electric Static / Convection Oven Ranges - 900 mm**

**E506**                    **Electric Static Oven Range.**  
**E56**                     **Electric Convection Oven Range.**

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## Introduction

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We are confident that you will be delighted with your BLUE SEAL ELECTRIC OVEN RANGE and it will become a most valued appliance in your commercial kitchen.

To ensure you receive the utmost benefit from your new Blue Seal ELECTRIC OVEN RANGE, there are two important things you can do.

### Firstly:

Please read the instruction book carefully and follow directions given. The time taken will be well spent.

### Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your BLUE SEAL dealer promptly. In many cases a phone call could answer your question.

### CE Only:

These instructions are only valid if the country code appears on appliance. If code does not appear on the appliance, refer to supplier of this appliance to obtain technical instructions for adapting appliance to conditions for use in that country.



### Warning

**IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.**



### Warning

**GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.**

- **THE APPLIANCE MUST NOT BE LEFT ON UNATTENDED.**
- **IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICE PERSON TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**



### Caution

- **This appliance is for professional use and is only to be used by qualified persons.**
- **Only authorised service persons are to carry out installation or servicing operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

## Model Numbers Covered in this Specification

E506D	Electric Static Oven Range with	6 Radiant Elements.
E506C	Electric Static Oven Range with	4 Radiant Elements / 300mm Griddle.
E506B	Electric Static Oven Range with	2 Radiant Elements / 600mm Griddle.
E506A	Electric Static Oven Range with	900mm Griddle.
E56D	Electric Convection Oven Range with	6 Radiant Elements.
E56C	Electric Convection Oven Range with	4 Radiant Elements / 300mm Griddle.
E56B	Electric Convection Oven Range with	2 Radiant Elements / 600mm Griddle.
E56A	Electric Convection Oven Range with	900mm Griddle.

## General

A commercial heavy duty, 900mm wide Electric Oven Range designed for modular kitchens and is constructed in an easy clean stainless steel external finish.

The range is fitted with either a 900mm 6.5kW electric static oven or convection oven.

The hob is divided into modular sections of griddle plates and radiant elements (solid or open).

## Electrical Supply Requirements

Model	Power Supply			Total Power Input	Amps @ 400 - 415 Vac			Motor
	Voltage	Type	Frequency		L1	L2	L3	
<b>E506D</b>	400-415 Vac	3 P+N+E	50 / 60 Hz	20.9 kW	28.3	29.4	29.4	----
<b>E506C</b>	400-415 Vac	3 P+N+E	50 / 60 Hz	19.7 kW	22.5	29.4	29.4	----
<b>E506B</b>	400-415 Vac	3 P+N+E	50 / 60 Hz	18.5 kW	22.5	23.6	29.4	----
<b>E506A</b>	400-415 Vac	3 P+N+E	50 / 60 Hz	17.3 kW	22.5	23.6	23.6	----
<b>E56D</b>	400-415 Vac	3 P+N+E	50 Hz	21.2 kW	29.6	29.4	29.4	100 W
<b>E56C</b>	400-415 Vac	3 P+N+E	50 Hz	20.0 kW	23.8	29.4	29.4	100 W
<b>E56B</b>	400-415 Vac	3 P+N+E	50 Hz	18.8 kW	23.8	23.6	29.4	100 W
<b>E56A</b>	400-415 Vac	3 P+N+E	50 Hz	17.6 kW	23.8	23.6	23.6	100 W

## Electrical Connection



### Warning

**THIS APPLIANCE MUST BE EARTHED. IF SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.**

Electrical supply connection point is located at rear of appliance, approximately 74mm from right hand side, 501mm from rear and 150mm from floor.

When connecting a this electric appliance to mains supply, ensure that the following is carried out:-

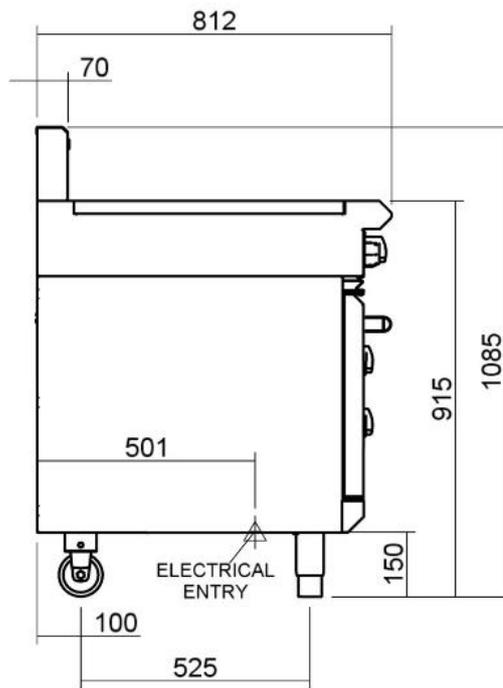
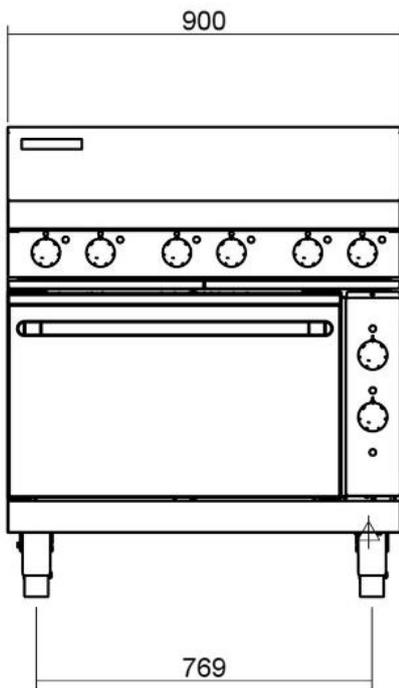
- An isolating switch is fitted within 2m of appliance, but not on appliance and in such a position that user does not have to reach across cooking surface.
- Supply cord shall be oil-resistant, sheathed flexible cable and not lighter than ordinary polychloroprene or other equivalent synthetic elastomer sheathed cord (as per AS / NZS 3191 part 2.10.11. or IEC 60245-IEC-57) e.g. HO5 RN-F Type.
- Branch supply line shall be individually overload protected to correct current rating and supply chord shall be protected against any mechanical or thermal damage.
- A grommet is fitted around wiring entry hole into appliance.
- All wiring connections must be tight.

Refer to appropriate wiring standards for size of cable that is to be supplied to an appliance for current drawn on that line.

# Dimensions

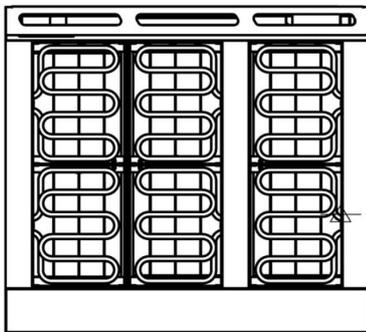
## Dimensions

E506 / E56

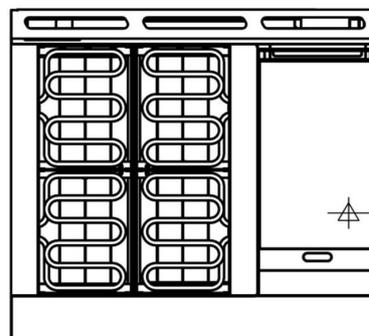


## Hob Options

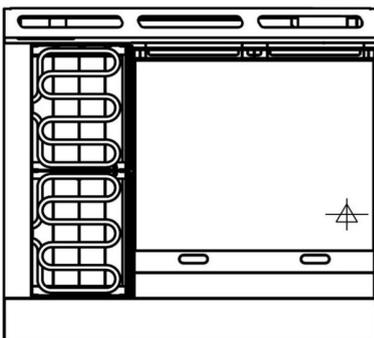
E506D / E56D



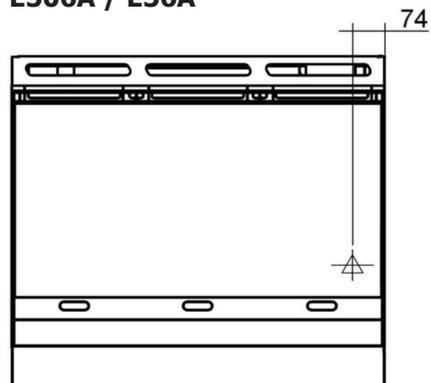
E506C / E56C



E506B / E56B



E506A / E56A



## Installation Requirements

### NOTE:

- It is most important that this Electric Static / Convection Oven Range is installed correctly and that operation is correct before use. Installation shall comply with local electrical and health and safety requirements.
- This appliance shall be installed with sufficient ventilation to prevent occurrence of unacceptable concentrations of health harmful substances in the room, appliance is installed in.

Blue Seal Electric Static / Convection Oven Ranges are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation. This appliance must be installed in accordance with National Installation Codes and in addition, in accordance with relevant National / Local codes covering electrical and fire safety.

**Australia / New Zealand:** - AS / NZS3000 - Wiring Rules.  
**United Kingdom:** - BS 7671 - Requirements for Electrical Installations.

**Installations must be carried out by authorised persons only. Failure to install equipment to relevant codes and manufacturer's specifications shown in this section will void the warranty.**

## Unpacking

1. Remove all packaging and transit protection from appliance including all protective plastic coating from exterior stainless steel panels.
2. Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
3. Report any deficiencies to distributor who supplied appliance.
4. Check available electrical supply is correct to as shown on lower right hand front sill panel.

## Location

1. Installation must include adequate clearance and ventilation.
2. Position appliance in its approximate working position.
3. Legs must always be fitted to base of appliance.

## Clearances

**NOTE: Only non-combustible materials can be used in close proximity to this appliance.**

	Combustible Surface	Non Combustible Surface
Left / Right hand side	250mm	0mm
Rear	50mm	0mm

## Assembly

### All Models

All models come pre-assembled.

**NOTE: This appliance is fitted with adjustable feet to enable unit to be positioned securely and level. This should be carried out on completion of electrical connection. Refer to 'Electrical Connection' section.**

### Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

# Installation

## Electrical Connection



### Warning

**THIS APPLIANCE MUST BE EARTHED. IF SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.**

**NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.**

Each appliance should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check that electricity supply is correct as shown on Rating Plate attached to lower front R/H side of front sill panel.
2. Supply terminal connections are located at rear of appliance. Refer to 'Electrical Connections' in 'Specifications' section of manual.
3. Open door and remove control panel to allow connection access for electrical supply.
4. Bring supply cable up through compression type gland provided on rear of main electrical switchgear panel.
5. Connect mains supply to L1, L2 and L3 connections for 3 phases. Refer to 'Electrical Supply Requirements' section for connection details.
6. Connect neutral and earth conductors to neutral stud and earth stud respectively.
7. For all connections ensure that conductors are secure and appropriately terminated.
8. Tighten cable gland to secure against tension on cable.



### NOTE:

- **This appliance must be earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

9. Correctly locate appliance into its final operating position and using a spirit level, adjust legs so that appliance is level and at correct height.
10. Connect power supply to appliance.
11. Check electrical supply is as shown in 'Specifications' section.

## Commissioning

1. Before leaving the new installation;
  - a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
    - Check the current draw and loading for the equipment. Refer to the 'Specifications' section for correct electrical requirements.
    - Check that all the connections are correct and that all cover panels have been re-fitted.
    - Check that the appliance functions in accordance with the operating instructions.
    - Ensure that this instruction manual is left with the appliance.
    - Ensure that all the relevant details and contacts have been added to the front of this manual.
  - b. Ensure operator has been instructed in areas of correct operation and shutdown procedure for appliance.
2. This manual must be kept by the owner for future reference and as a record of ***Date of Purchase, Date of Installation*** and ***Serial Number of Unit*** are to be recorded and kept with this manual. **(These details can be found on Rating Plate.** (Refer to 'Electrical Connection' section for rating plate location).

### NOTE:

- If for some reason it is not possible to get appliance to operate correctly, turn 'Off' electrical power supply and contact a qualified service person. Supplier of this appliance will be able to recommend a suitable person.
- Make sure electrical supply is turned 'Off' before any service or maintenance work is carried out.

# Operation

## Operation Guide



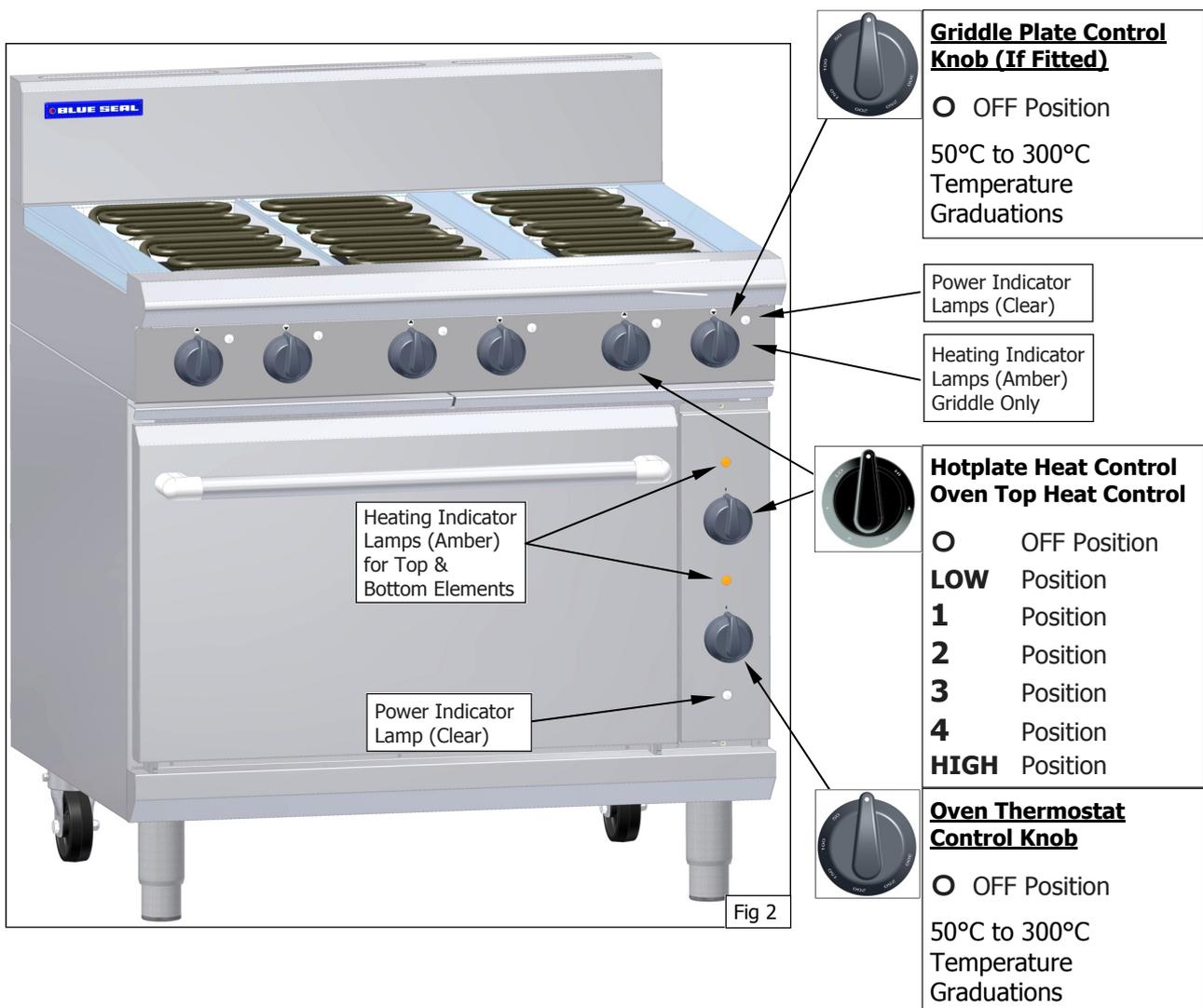
### Caution

- This appliance is for professional use and is only to be used by qualified persons.
- Only authorised service persons are to carry out installation, servicing or gas conversion operations.
- Components having adjustments protected (e.g. paint sealed) by manufacturer should not be adjusted by user / operator.

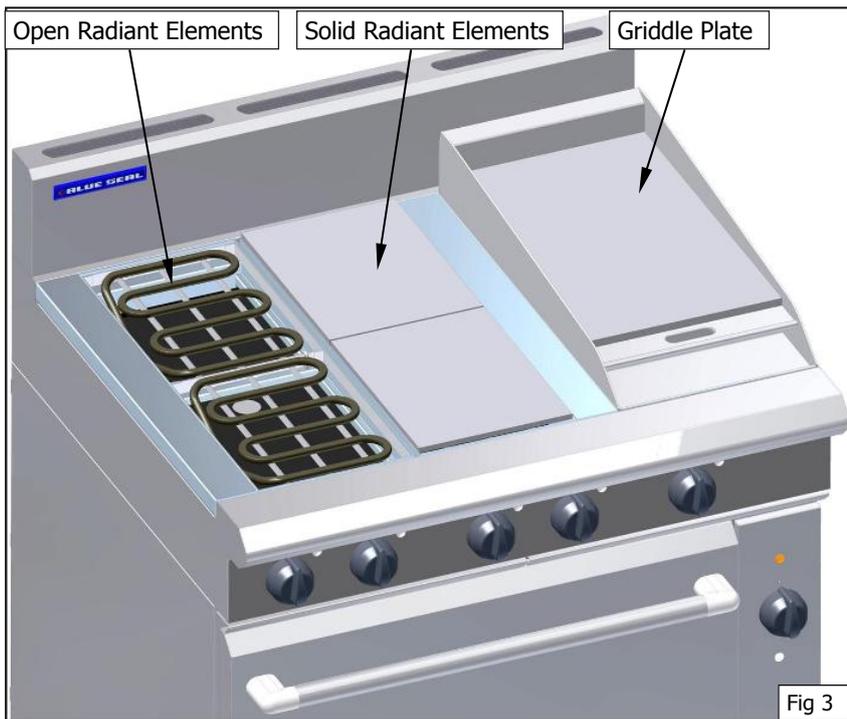
1. Blue Seal Electric Static / Convection Oven Ranges have been designed to provide simplicity of operation. They can be fitted with 300mm, 600mm or 900mm griddle option depending on range size.
2. Improper operation is almost impossible, however bad operation practices can reduce the life of the appliance and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

- **Radiant Elements (Solid or Open).**
- **Griddle Plate.**
- **Oven.**

## Description of Controls



**Hob Element / Griddle Options**



## Operation

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### Radiant Elements (Solid or Open)

Controls for radiant elements may be set at any position between high and low to provide desired level of heating. An individual green neon for each element, will glow when element is switched 'ON' to show that there is power to element.

Start cooking at highest setting and change to a lower setting when desired temperature is reached.

For maximum speed and economy, it is most important that cooking utensils should cover the element completely, and have perfectly flat bases. Any part of element which glows bright red is not making effective contact with base of utensil, and this decreases life and efficiency of element.

Utensils which are significantly larger than element may also reduce element life and efficiency.

### Griddle Plate

Turn thermostat control to desired temperature. An individual amber neon for each griddle element, will glow when element cycles on and will extinguish when element cycles off. When amber neon goes out, desired temperature has been reached and griddle is ready for use.

Turning control to a higher setting than required **will not** shorten heat up time.

### Oven

The oven is fitted with top and bottom elements. The thermostat maintains overall oven temperature. Top element is further controlled by oven top heat control.

Convection ovens (E56 series) are fitted with a circulation fan.

**NOTE: Thermostat on oven provides overall control of temperature within oven by controlling both elements, whereas Oven Top Heat Control provides a means of balancing distribution of heat between top and bottom of oven.**

Place oven racks in desired position.

#### **Preheat:**

Preheat oven by selecting desired temperature, and turning oven top heat control (Refer to Fig 2 on previous page) to a maximum of 2. When desired temperature is reached, amber neon will go out.

#### **Cooking:**

When desired temperature has been reached, load oven with product and set oven top heat control to desired setting.

**NOTE: When oven top heat control is set to a high setting, proportionally more heat is produced at top of oven. (This can be used for browning, etc, during cooking operation). With oven top heat control set on a low setting, less heat is produced from top oven elements. (This mode is used for general baking purposes to prevent cakes, etc, from getting too brown and crisp on top, but allow cake to cook through).**

To obtain more top heat during cooking, turn oven top heat control to a higher position. (The higher the setting, the more top heat).

### General



#### Caution

**Always turn 'Off' electrical supply at the mains before cleaning.**

**This appliance is not water proof.**

**Do not use water jet spray to clean interior or exterior of this appliance.**

Clean range regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on surface or on griddle plate (If fitted) will hinder transfer of heat from cooking surface to food. This will result in loss of cooking efficiency.

**NOTE:** Each griddle (Optional - If fitted) can be supplied with a scraper tool (optional extra) and a pack of blades (optional extra) for cleaning griddle surface. **NEVER use a ribbed scraper blade on flat surfaced griddle plate.**



#### Warning

**THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.**

**DO NOT use water on griddle plate while this item is still hot as warping and cracking may occur. Allow griddle plate to cool down before cleaning.**

#### NOTE:

- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the range.**
- **To prevent rust forming on griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. Appliance should be switched 'On' briefly to ensure griddle plate becomes dry. Spread oil or grease over griddle surface to form a thin protective greasy film.**

To keep your range clean and operating at peak efficiency, follow procedures shown below:-

### After Each Use



#### Caution

**Always apply even pressure over whole surface of scraper tool when using on flat surface of griddle, to prevent scoring of griddle surface.**

**NEVER bang sharp edge of scraper tool on flat surface of griddle as this will damage griddle and invalidate the warranty.**

1. Clean griddle with supplied scraper tools to remove any food debris.
2. Always ensure scraper tool blades are changed regularly to ensure scraper tool works efficiently and prevents damage to griddle plate surface.

#### Radiant Elements

- a. Wipe surface while radiant elements are still warm to remove spill-overs, grease etc. before they harden.
- b. As soon as elements have cooled, wipe all over with a damp cloth.
- c. Raise side of element module and withdraw, clean and dry spill-over dish.

# Cleaning and Maintenance

## Daily Cleaning

1. Grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove grease drawer while still warm so that grease is in a liquid state. Empty any grease from drawer and wash thoroughly in same manner as any cooking utensil.
2. Thoroughly clean splash back, interior and exterior surfaces of range with hot water, a detergent solution and a soft scrubbing brush.
3. Clean Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water. Dry control panel thoroughly with a dry cloth and polish with a soft dry cloth.
4. Brush griddle surface (optional - if fitted) with a soft bristled brush. Any carbon deposits should be removed using supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Brush elements with a soft bristled brush. Any carbon deposits should be removed using a scraper tool followed by wiping with a cloth moistened in a solution of hot water and detergent to prevent accumulation of food deposits.
6. To clean under elements, carry out the following procedure as shown opposite:-

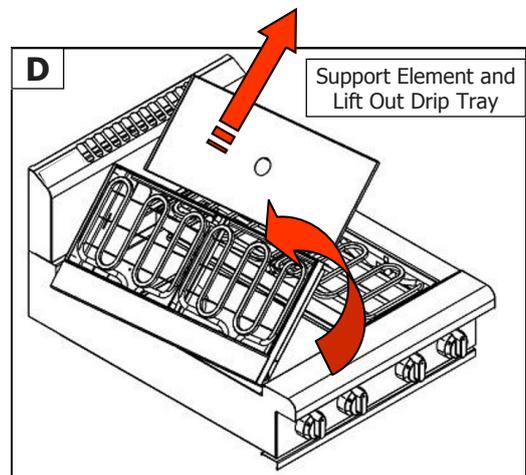
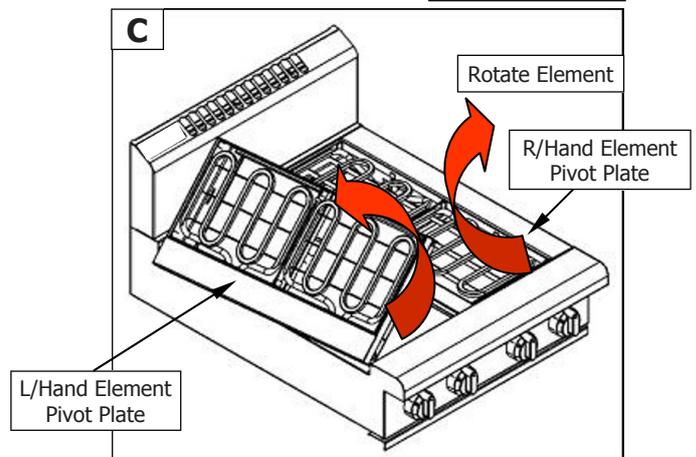
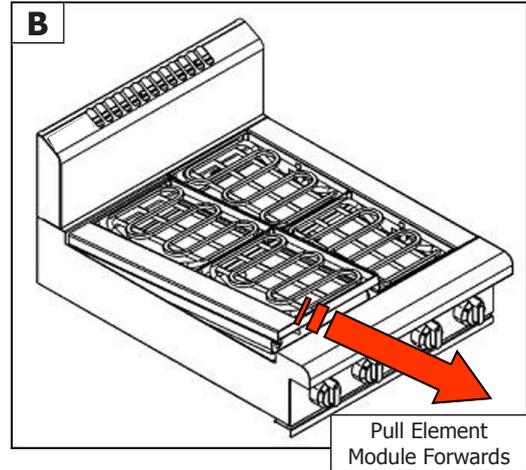
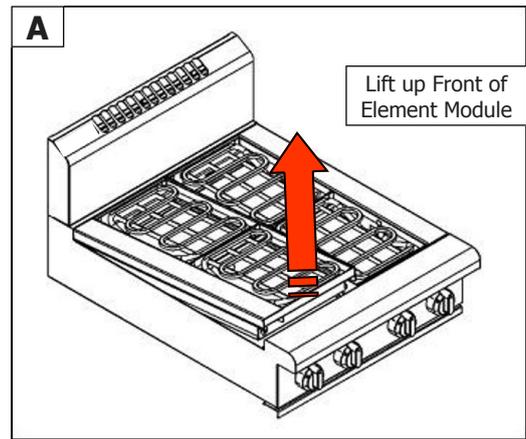
- A.** Lift up element module at front of cooktop.
- B.** Whilst holding up front of element module, pull module as far forward as it will come.
- C.** Rotate element module around element pivot plate on whichever side of cooktop that pivot plate is located.
- D.** Remove drip tray from beneath element and wash with hot water and a detergent solution. Dry with a soft dry cloth.

Clean beneath element using a cloth moistened in a solution of hot water and detergent.

Refit drip tray beneath element ensuring drip tray is fitted correctly.

Lower element module back down to cooktop frame and slide rearwards to fit back into position on cooktop surface.

7. Dry range thoroughly with a dry cloth and polish with a soft dry cloth.



### Weekly Cleaning

#### NOTE:

- If range usage is very high, we recommend weekly cleaning procedure is carried out more frequently.
- Ensure protective gloves are worn during cleaning.
- DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage cook top and elements.
- DO NOT use water on griddle plate (optional - if fitted) while it is still hot as warping may occur. Allow these items castings to cool and remove for cleaning.

#### Griddle - Steel Plate (Optional - if fitted)

**NOTE:** To prevent rust forming on griddle plate, ensure all detergent and cleaning material has been entirely removed after each cleaning process. Appliance should be switched 'On' briefly to ensure griddle plate becomes dry. Spread oil or grease over griddle surface to form a thin protective greasy film.

- a. Remove and clean grease collection drawer frequently to prevent over spills.
- b. Clean griddle surface thoroughly with supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on griddle surface to remove stubborn or accumulated carbon deposits.
- c. Occasionally bleach griddle plate with vinegar when plate is cold.
- d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
- e. Griddle should be switched 'On' briefly to ensure griddle plate becomes dry. Spread a thin smear of cooking oil over griddle to form a protective film.

#### Radiant Elements and Cooking Area

- a. Clean radiant elements and cooking area with a soft cloth and a mild detergent and hot water solution.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when appliance is cold.
- c. Remove grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry grease drawer thoroughly with a dry cloth.
- d. Clean beneath elements and element frame drip trays as shown in 'Daily Cleaning' on previous page.

#### Stainless Steel Surfaces

- a. Clean exterior surfaces of cooktop with hot water, a mild detergent solution and a soft scrubbing brush. Note that control knobs are a push fit onto control spindles and can be removed to clean control panel.
- b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when appliance is cold and rub in direction of grain.
- c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in direction of grain.
- d. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

### Periodic Maintenance

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that appliance is serviced 6 monthly.

## Fault Finding

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This section provides an easy reference guide to the more common problems that may occur during operation of your appliance. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

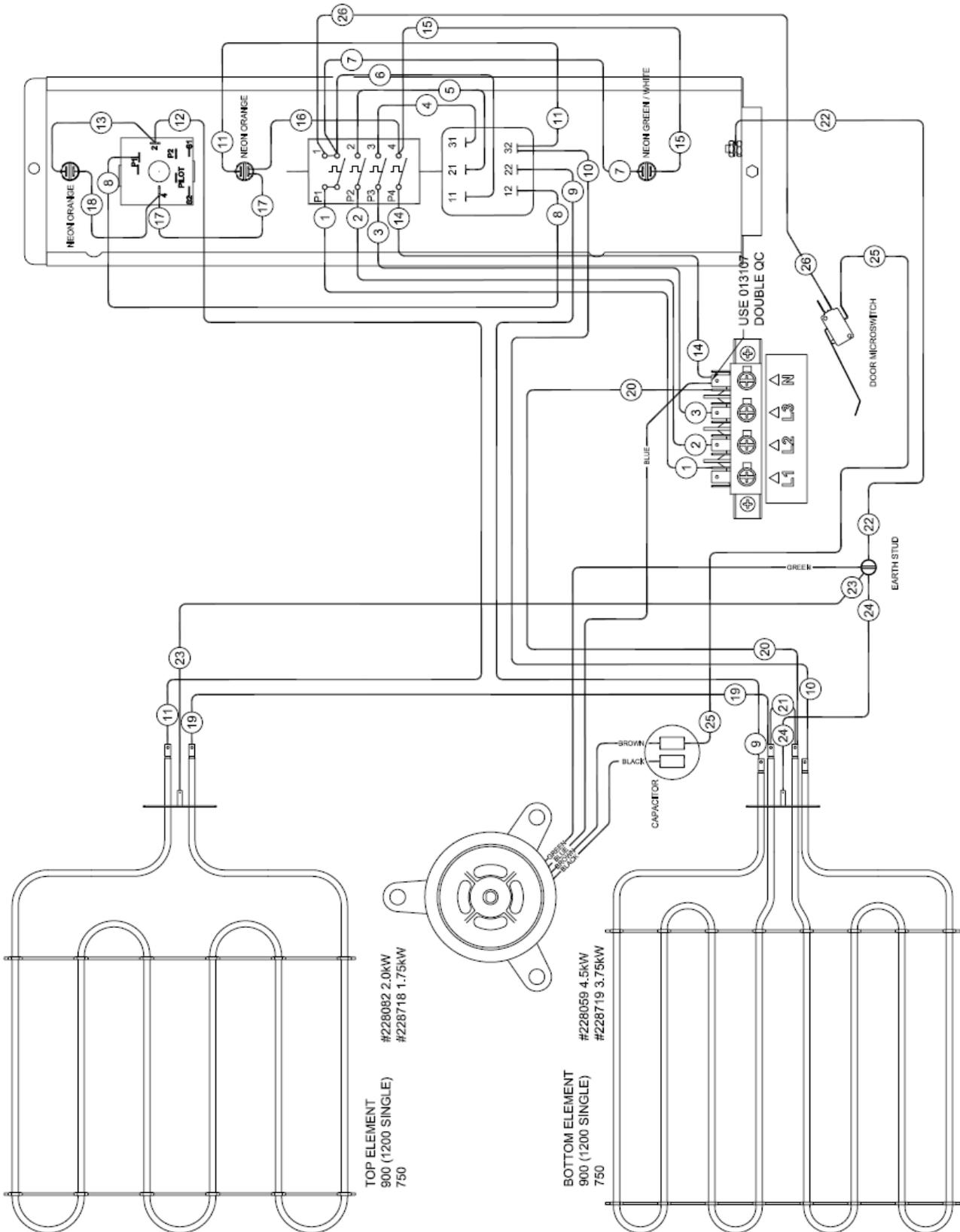
- **Model Trade Name and Serial Number of Appliance. (both can be found on Technical Data Plate located on appliance.**

Fault	Possible Cause	Remedy
Element does not work when turned 'ON'.	<p>Check individual fuses located behind control panel.</p> <p>Check for an electrical short by checking that there is NO continuity between any 'Phase In' line and metal appliance body itself.</p> <p>Check for item failing (element, control etc) by using a multimeter.</p>	<p>Replace blown fuse.</p> <p>Call service provider.</p> <p>Call service provider.</p>
Complete power failure of the appliance	<p>Check fuse connection at mains supply.</p> <p>Ensure fuse size is correct to carry load.</p> <p>Check for an electrical short to appliance.</p>	<p>Replace blown fuse.</p> <p>Carry out a continuity and resistance check on appliance.</p> <p>Call service provider.</p>

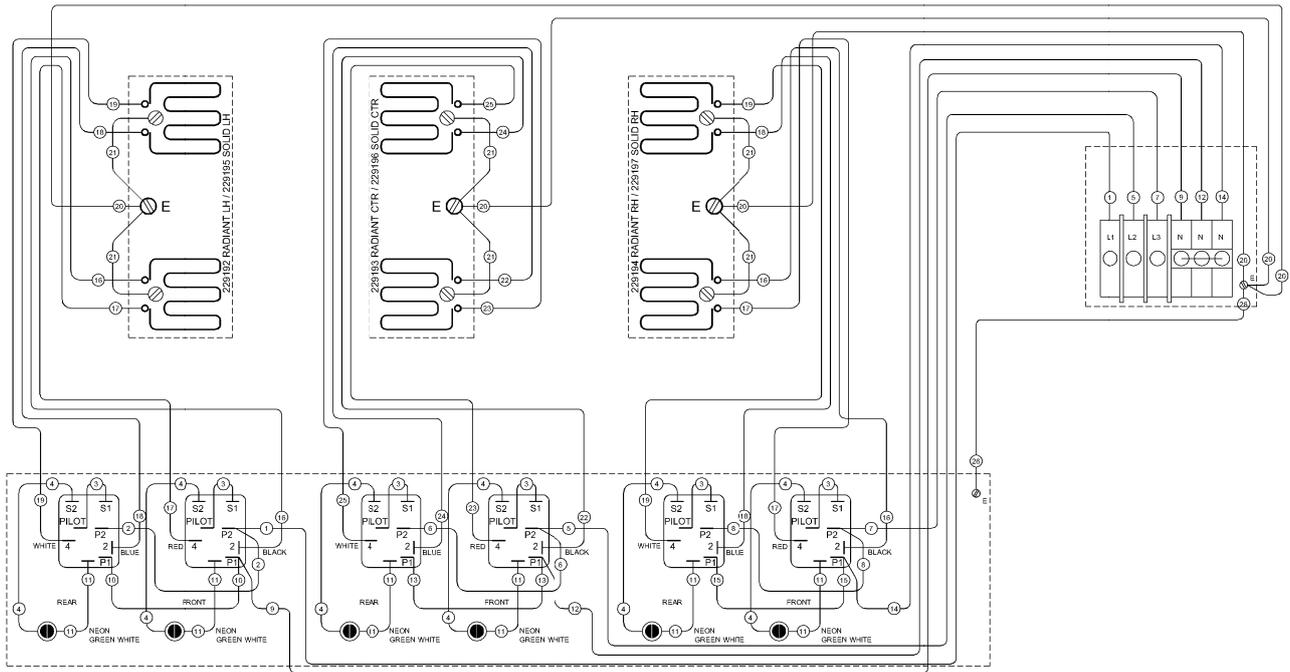


# Circuit Schematics

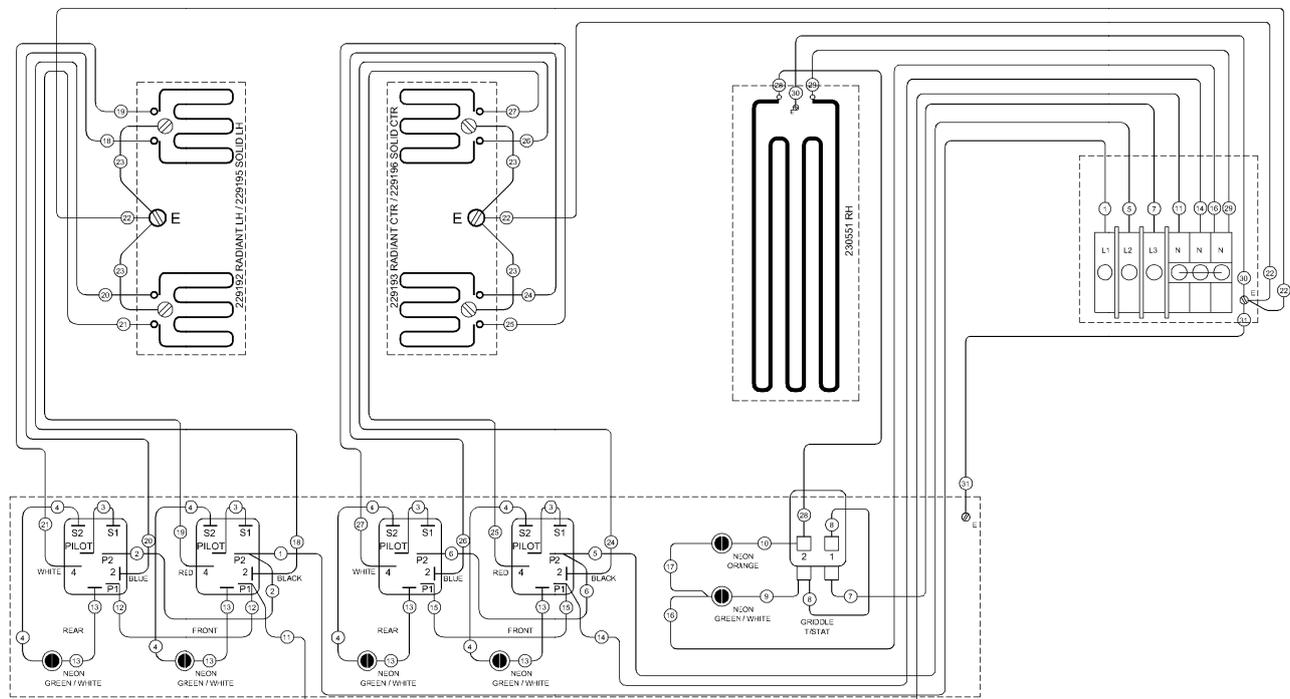
## Convection Ovens (E56 Series)



## Cook Top - 6 Elements (E506D & E56D Models)

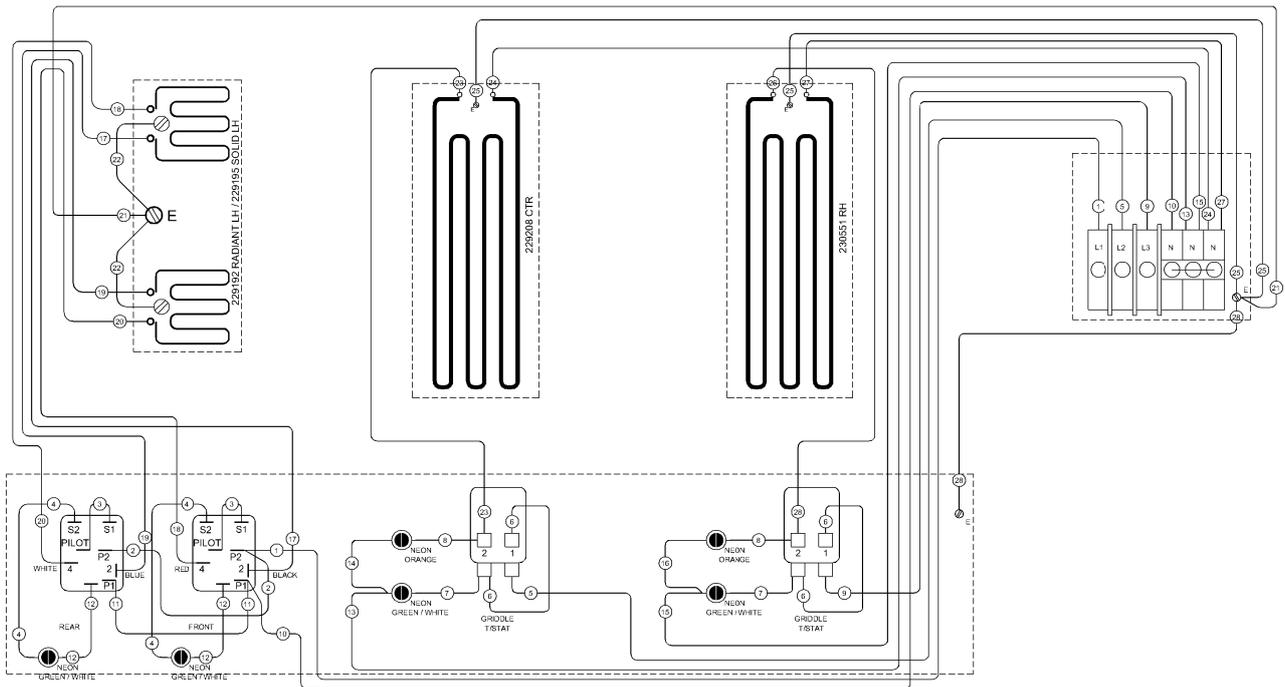


## Cook Top - 4 Elements - 300mm Griddle (E506C & E56C Models)

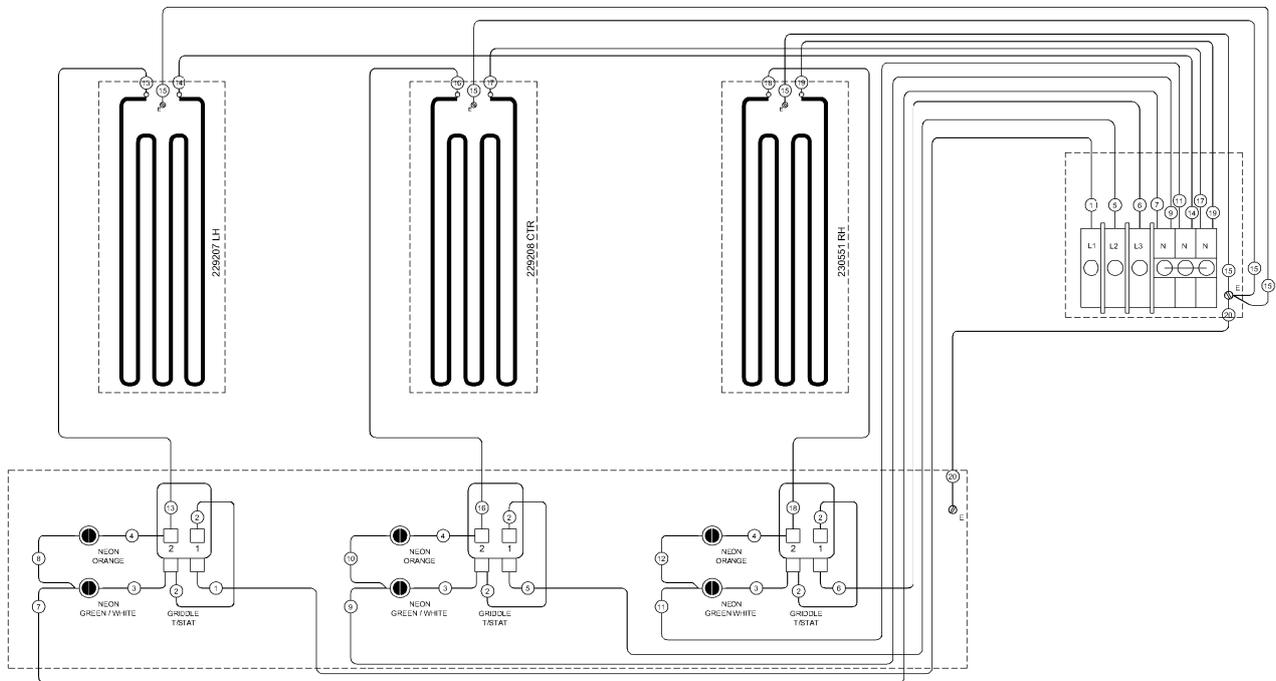


# Circuit Schematics

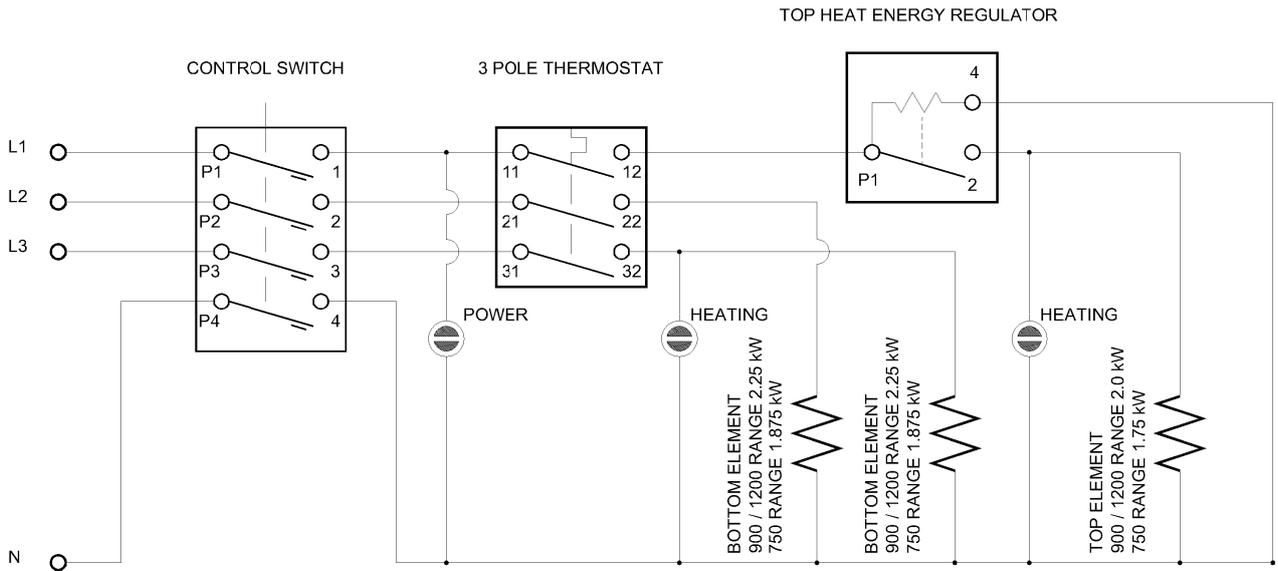
## Cook Top - 2 Elements - 600mm Griddle (E506B & E56B Models)



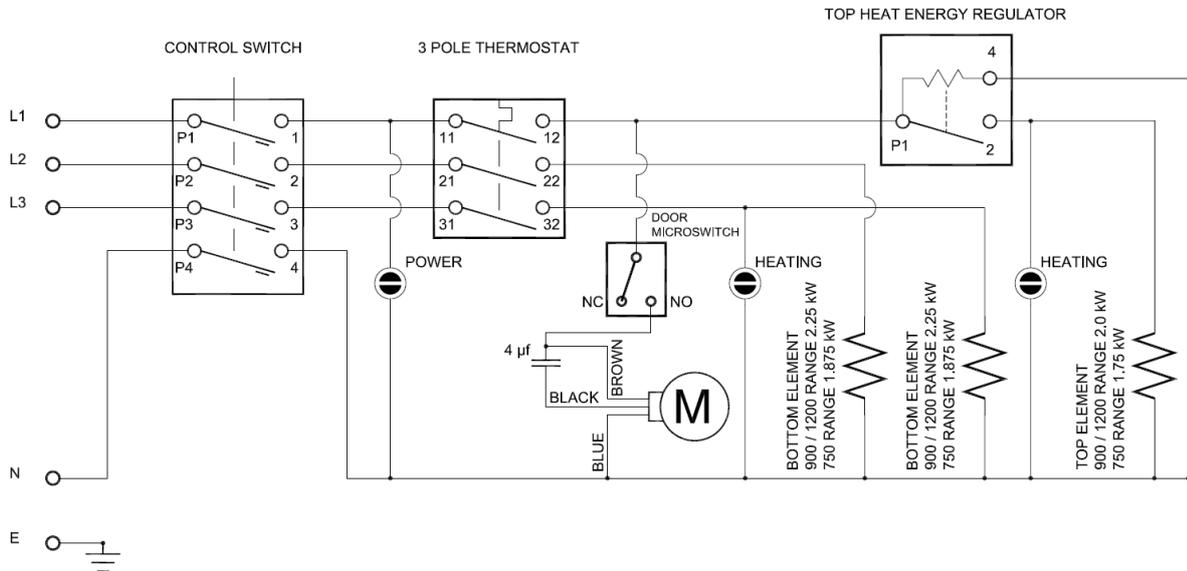
## Cook Top - 900mm Griddle (E506A & E56A Models)



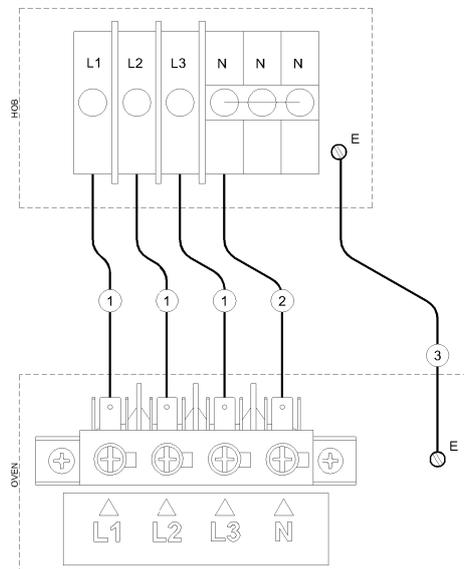
## Wiring Layout for Static Oven



## Wiring Layout for Convection Oven



## Wiring Connection Between Oven and Hob



# Replacement Parts List

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## Replacement Parts List

### **IMPORTANT:**

**Only genuine authorized replacement parts should be used for servicing and repair of this appliance. Instructions supplied with parts should be followed when replacing components.**

**For further information and servicing instructions, contact your nearest authorized service branch (contact details are as shown on reverse of front cover of this manual).**

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When ordering replacement parts, please quote part number and description as listed below. If part required is not listed below, request part by description and quote model number and serial number which is shown on rating plate.

### **Cook Top**

229192	Element Module LH Assy.
229193	Element Module Centre Assy.
229194	Element Module RH Assy.
010137	Element Radiant 2400W.
013600	Plate Element Assembly 2kW.
231342	Replacement Element Supply Wire 170mm (LH & RH Modules).
231352	Replacement Element Supply Wire 235mm (Centre Module).
013989	Energy Regulator.
227391	Control Knob HI/LO.

### **Griddle**

229022	Griddle Element.	
229146	Thermostat	50 - 300°C.
227392	Control Knob Thermostat	50°C - 300°C - Griddle.
230273	Spill Tray.	

### **Oven**

228082	Oven Top Element 2kW.	
228059	Oven Bottom Element 4.5kW.	
228704	Door Spring Kit.	
229021	Terminal Block Mains.	
227392	Control Knob Thermostat	50°C - 300°C.
229146	Thermostat	50 - 300°C.
229145	Switch (4-pole).	
013989	Energy Regulator.	
227391	Control Knob HI/LO Heat.	

### **Convection Oven Only**

228938	Oven Door Microswitch.
010909	Motor Capacitor 4µf.
228116	Fan.
019479	Motor.

### General

227892	Oven Side Rack LH.
227893	Oven Side Rack RH.
227896	Oven Rack.
227963	Neon Orange.
228922	Neon White.
229674	Rear Roller Assy.
227850	Adjustable Legs - 150mm.

### Accessories

228566	Griddle Scraper Tool.
228567	Smooth Plate Scraper Blades (Pack of 5 Blades).
228799	900mm Plinth Kit.

