

BLACK [®] DIAMOND



BDECOF-11000W

Electric Convection Oven Instruction Manual

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

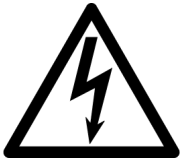
IMPORTANT SAFEGUARDS

Please read all the instructions to familiarize yourself with all the parts and operations before use.



WARNING!

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



WARNING! Electrical Hazard!

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



CAUTION!

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



NOTE!

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



WARNING! Hot Surface!

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

Every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols. Furthermore, attention should be paid to all pictograms, markers, and labels on the device, which must be kept in a permanent state of legibility. By following all the important safety advice you gain optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

- This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.
- Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protecting from hazards.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken. This device may only be operated in technically proper and safe conditions.
- If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.
- Users must comply with the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions. Besides the industrial safety instructions in the instruction manual, users must also follow and comply with the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.

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DO NOT touch hot surfaces.

- High temperature will cause scalding.
- Hot water and steam can severely burn skin.

DO NOT use machine with wet hands.

- This product is for **COMMERCIAL USE ONLY**.
- **DO NOT** use this unit for other than intended use.
- **DO NOT** operate unattended.
- Keep children and animals away from unit.
- **ALWAYS** use on a firm, dry and level surface, at least 12" from walls or any other obstruction.
- **DO NOT** immerse unit, cord or plug in liquid at any time.
- Keep cords, plugs, and other electrical components away from liquids to protect against electrical shock.
- **DO NOT** operate the unit outdoors.
- **DO NOT** operate the unit after it has malfunctioned or been damaged in any way.
- **DO NOT** use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Check that your outlet and voltage are correct for the plug type before operating the unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
- All repairs should be done by authorized professionals only.

General Safety

- **ELECTRIC CONNECTION:** The oven must be electrically grounded in accordance with all local and national codes (In the USA the National Electrical code ANSI/NFPA no. 70 is applicable).
- **Hardwired Units:** A licensed and insured food service technician or electrician must install these units. If unit is not properly installed, void of warranty and damage may occur.
- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the unit.
- **Instruction and Training:** Ensure users are instructed and trained in the safe and correct operation of the unit to prevent accidents and ensure consistent results.
- **No Modifications:** Never modify the unit's settings, components, or features, or use such components or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
- **Wear Proper Apparel:** Always wear appropriate clothing. Avoid loose-fitting or hanging garments while operating the unit to prevent potential hazards.
- **Supervision Required:** This appliance is not intended for use by persons who lack experience and knowledge unless they are supervised or instructed in the safe use of the appliance by a person responsible for their safety.

Operational Safety

- **Overheat Control:**
 - Monitor the unit to prevent overheating, especially during extended use.
 - Ensure adequate ventilation to maintain safe operation.

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- Sharp Elements: Keep hands away from the hot sealing element located on the edge of the machine's cover to prevent burns and injuries.
- No Flammable Materials:
 - Avoid using the unit near flammable materials to prevent the risk of fire. Ensure no items are stored on top of the appliance during operation.

Installation

Inspect the Packaging:

- Examine the unit's packaging for any signs of damage that may have occurred during shipping. If damage has occurred, please reach out to the manufacturer immediately.

Unboxing:

- Open the packaging with care. Use scissors or a box cutter, ensuring you do not damage the unit or its components.
- Remove the machine from its packaging.
- Ensure that all foam and plastic have been removed from both the inside and outside of the machine before use.

Confirm that the packaging includes the following parts:

- 4 Casters, 5 Racks, Drip Tray

Placement and Clearance:

- It is required to place the unit in a climate-controlled room to enhance its durability.
- Place the unit on a flat, secure surface
- Level placement is crucial for the unit to work effectively.
- Install the unit at least 2" from the wall and at least 6" from other heat-producing equipment.
- Any wall, surface, cabinet, table, etc. in close proximity to the equipment should be made of non-combustible materials with proper thermal insulation.

Exhaust Canopy

- Unit should be placed under a ventilation hood and there should be at least 2" of space between the back of the oven and the wall. This will ensure proper airflow

Room Ventilation:

- The room where the equipment is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange.
- During installation, make sure the air suction and evacuation ways are free from any obstruction

TO INSTALL:

1. Install the legs and casters onto the unit and make sure the unit is level.
2. The connections to the electric network must be close to the equipment and easy to reach.
3. Law provisions, technical regulations, and directives: The manufacturer requires the installation to be performed according to national and local codes.
4. Checking the functions: Before connecting the equipment to the network, check the following:
 - Network voltage corresponds to the data written on the plate
 - Grounding is efficient
 - The connection cable is suitable to the power absorbed by the equipment

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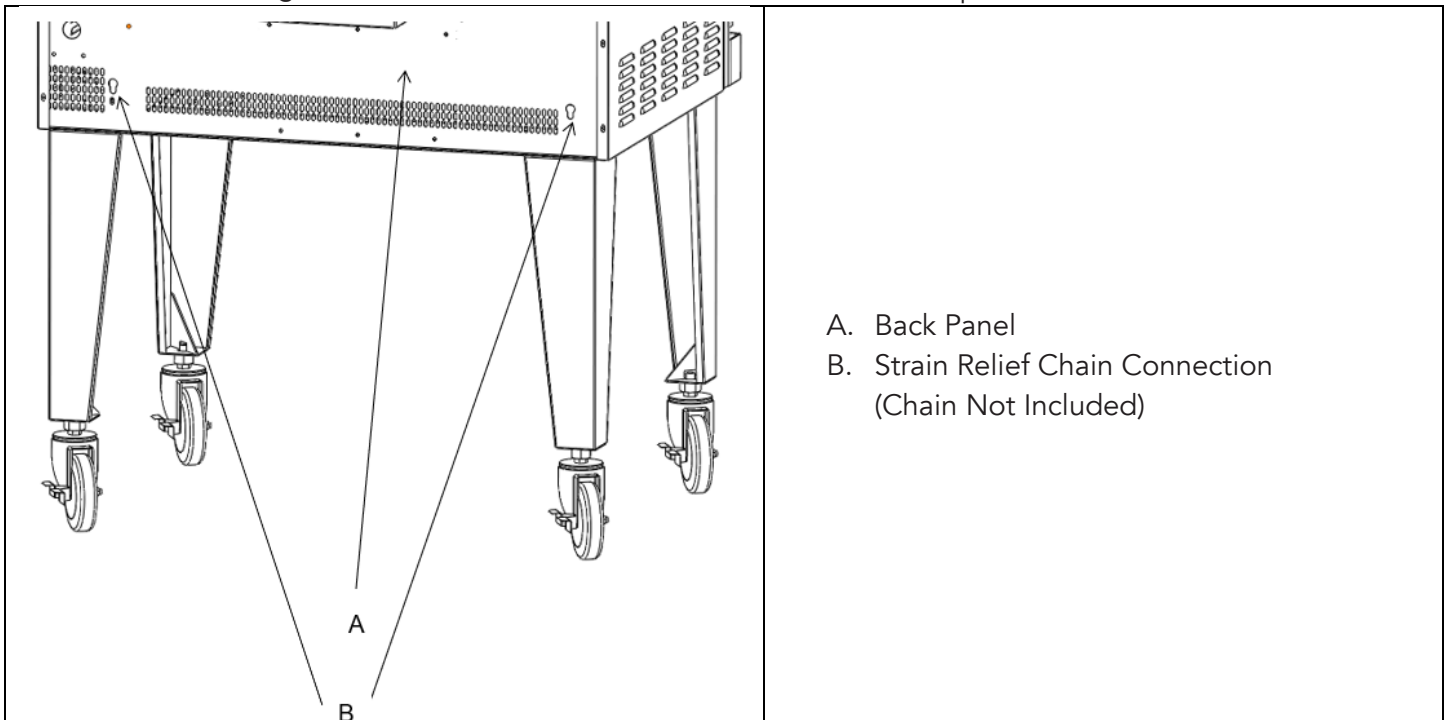
Notes for the Installer:



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

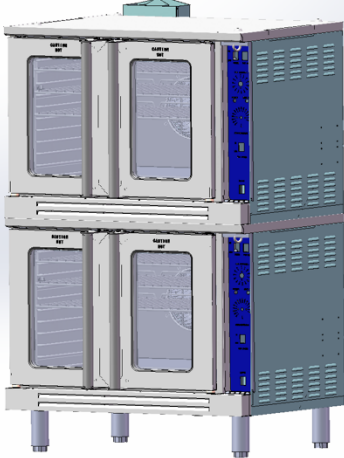
Oven with Casters:

- Restraining device does not come supplied with oven or casters.
- Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit.
- The appliance shall be installed using flexible conduit.
- The restraining device should be attached to cutouts on the back panel. See below illustration.

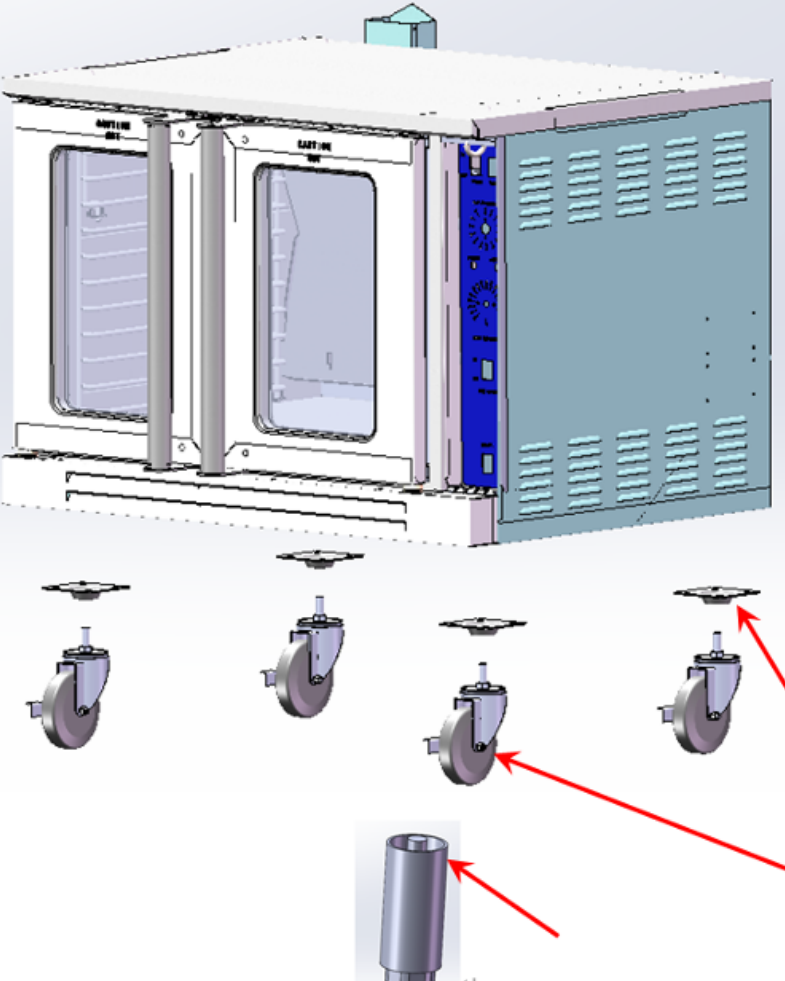


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Stacking Oven Instruction:

	• Requires two ovens and stacking kit. • The unit comes with 4 casters, but steel feet are an optional accessory, available per request.	
		NOTE: Stacking should be performed by authorized service agent or installer.

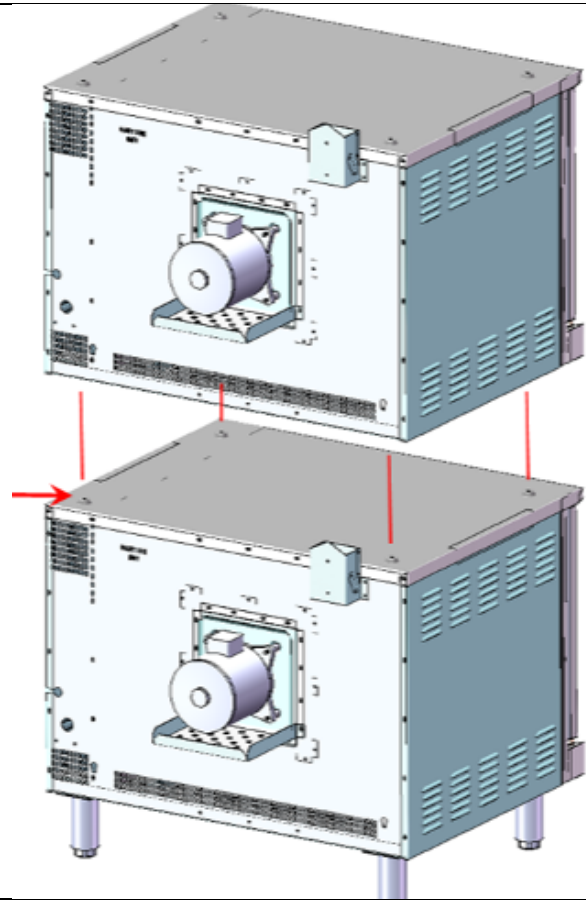
Step 1:

	
1. Install the Fixer Kit plate and fasten with bolts 2. Install the legs or casters	

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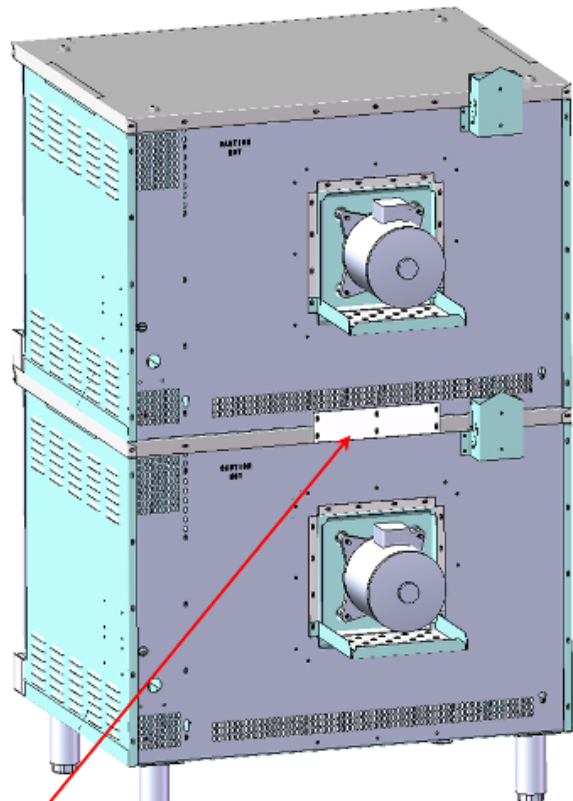
Step 2:

Align the top and bottom oven's corresponding protrusions and notches.



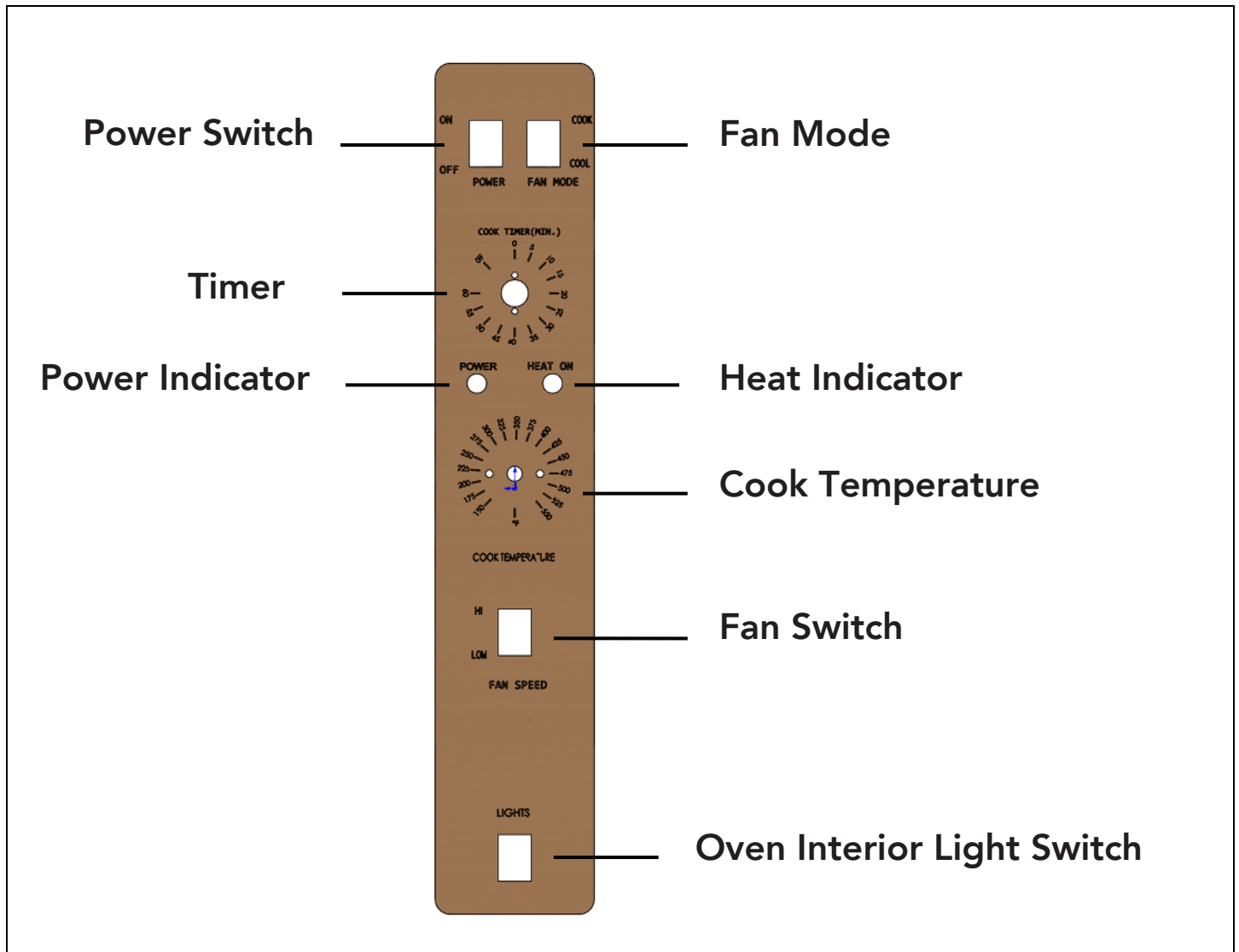
Step 3:

Install the connecting plate and secure with screws.



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Operation and Controls Panel



To Use

1. Turn the oven ON by using the power switch at the top of the control panel.
2. Select the desired fan speed using the fan speed switch, the appropriate fan speed(Hi or Low) depend on the food being cooked.
3. Switch the Fan Mode to Cook. In cook mode, the fan will run continuously when the oven doors are closed (The fan does not cycle on and off with the heating element). If the switch is set to COOL, the fan will continue to run even with the doors open.
4. Set the cooking temperature by turning the Cook Temperature Control until the indicator mark on the knob is pointed to the desired cooking temperature. The HEAT ON indicator will light when the heating element is on and will remain on while the oven pre-heats.
5. The HEAT ON indicator will turn on and the oven will be heated, wait until the HEAT ON indicator turn off then the oven will have reached the set cooking temperature.
6. Set the fan mode to cook mode then open the oven doors and load the product into the oven.
7. Once product is set, close oven doors to start cooking.

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8. To set the Timer turn the Cook Timer until the indicator mark points to the desired cooking time.
9. The timer goes from 0-60 minutes. A buzzer will buzzing once the timer hits 0. The buzzer will shut off after turn to OFF position. The timer does not control the oven. The timer will continue to run when the oven doors are open.
10. When the food is done cooking, you can quickly cool it down by opening the oven doors and switching the fan mode to COOL with HI speed.
11. When you are done cooking, turn the oven off by turning the temperature to the lowest setting and switching the Power Switch to OFF.

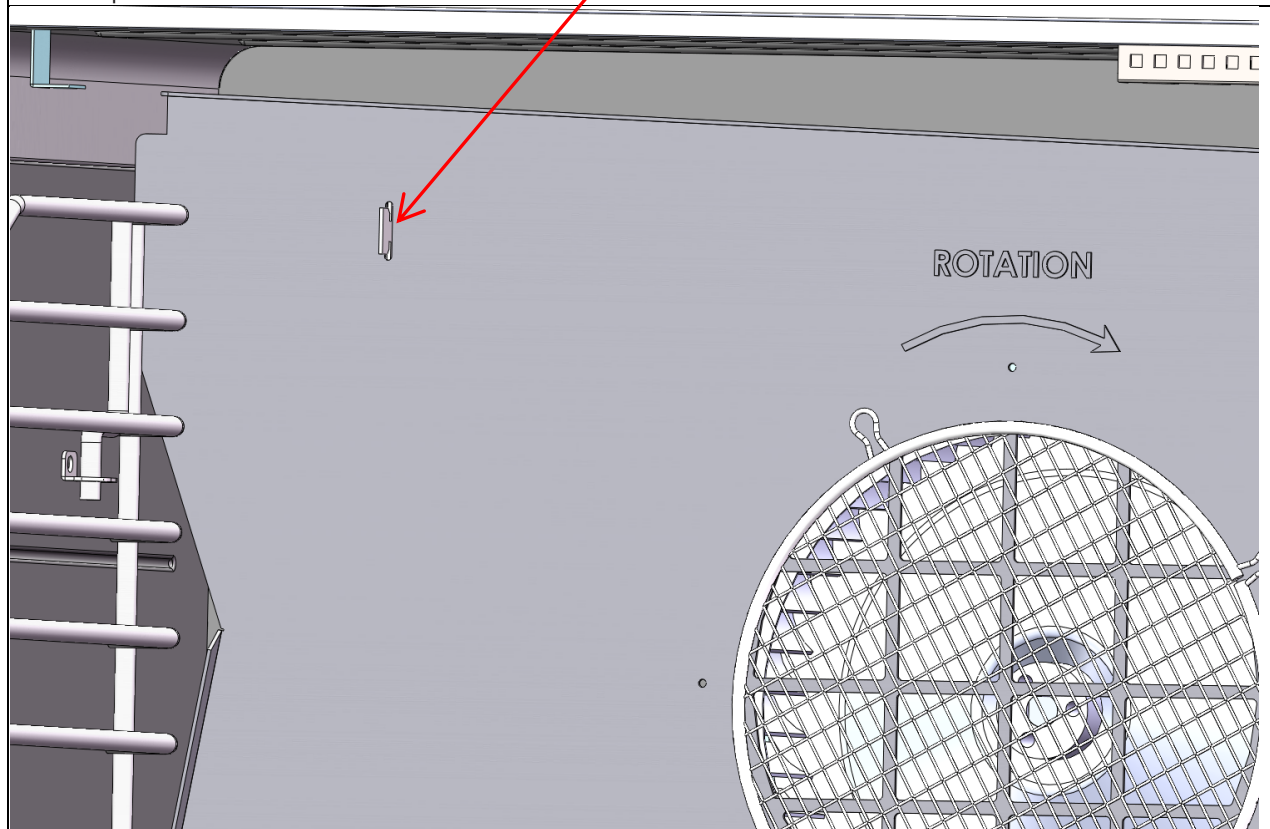
Maintenance

Daily Cleaning: To maintain cleanliness and increase service life, this item should be cleaned daily.

Do not immerse the unit in water or any other liquid, if liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

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

First lift the baffle to make the slot over the tab, then drag it forward to take it down, reverse the steps to install the baffle.



- To avoid damage to the unit, **do not** use abrasive cleaners or scouring pads.
4. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning and dry carefully with cloth. Chemical residue could damage or corrode the surfaces of the unit.
 5. To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a professional repair service.

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6. Before carrying out any maintenance or repair, disconnect the equipment from the mains. Use only original spare parts supplied by manufacturer.
7. If the equipment is not going to be used for a long period of time, it is advised to clean the equipment and surrounding areas properly. Pour a small quantity of cooking oil on the stainless steel surfaces, carry out all maintenance operations, and cover the equipment with a suitable material, leaving some space for air to circulate.

Troubleshooting

Failure Analysis & Trouble Shooting:

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

Helpful Hints:

Problem	Possible Causes	Solution
Food browns unevenly	Improper heating temperature	Pre-heat until desired temperature is reached
	Baking pan dark or glass	Lower oven temperature by 25F
	Too much food or trays or racks	Recommend place three racks evenly
Food dries before browning	Oven temperature too high	Lower oven temperature

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Specifications

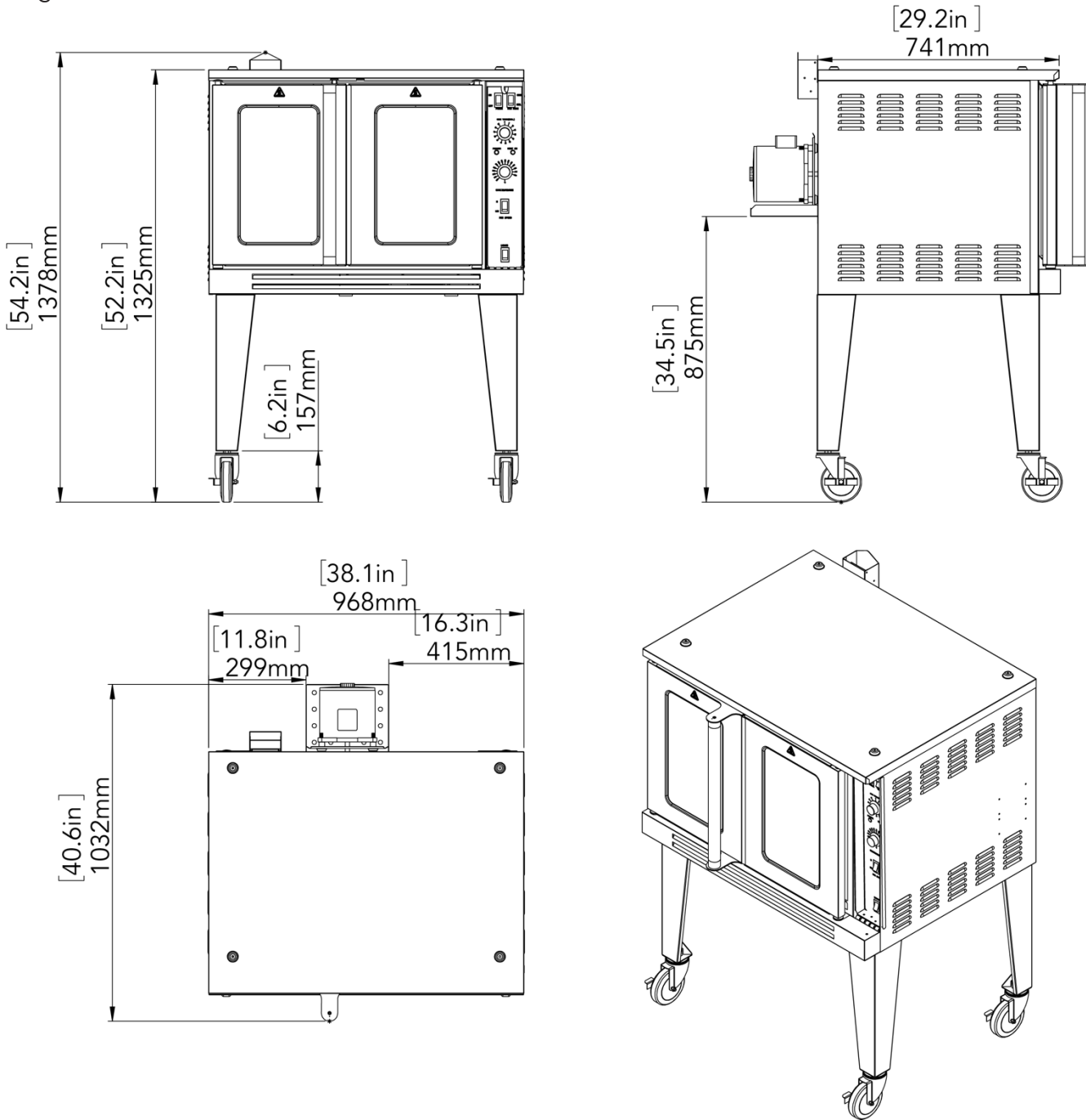
SKU	BDECOF-11000W
Electrical	240V ~ 60Hz – 11000W (45.83A/1Ph, 26.5A/3Ph)
Plug Type	Hard Wired
Capacity	7.23 Cu. Ft.
Volume Capacity	205 L
Included Components	4 Casters, 5 Racks, Drip Tray
Temperature Range (°F)	150° – 500°
Number of Casters	4
Number of Doors	2
Assembled Dimensions (in)	40.60" x 38.11" x 54.20"
Interior Dimensions	21.57" x 28.98" x 20.00"
Product Weight (lbs)	500.0

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Product Structure

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Single Deck Oven

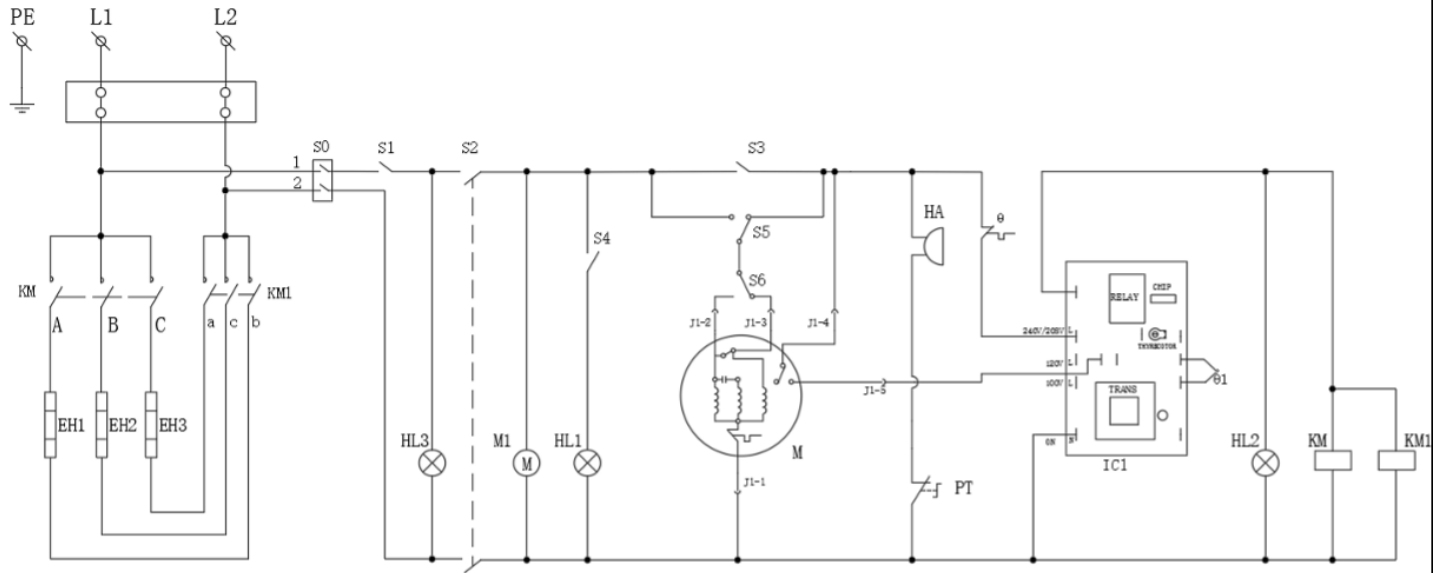


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Circuit Diagram

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1 Phase

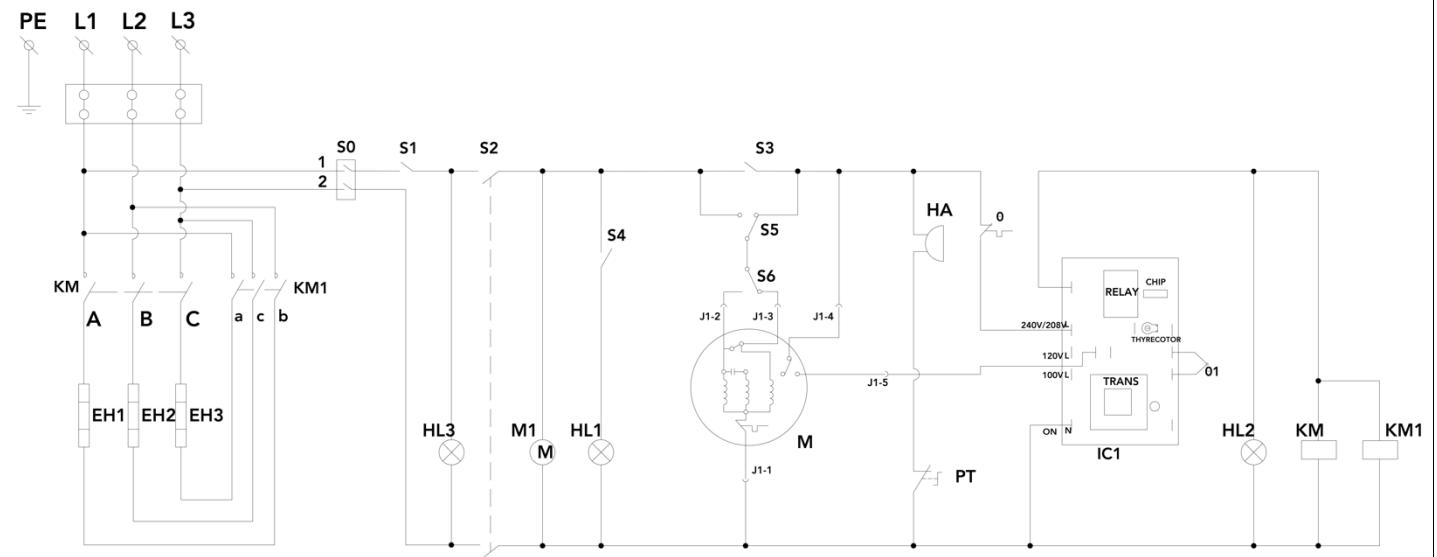


- KM/KM1 - AC Contactor
- S3 - Door Switch
- HL1 - Interior Light
- EH1, EH2, EH3 - Heating Element
- S4 - Internal Light Switch
- HL2 - Heating Indicator Light
- So - Air Switch
- S5 - Cooling Switch
- HL3 - Power Indicator Light

- S1 - Protection Switch of Electrical Box
- S6 - Fan Switch (Hi/Low Speed)
- M - Motor
- S2 - Power Switch
- PT - Timer
- HA - Buzzer
- IC1 - Thermostat
- Θ - Temperature Limiter

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3 Phase

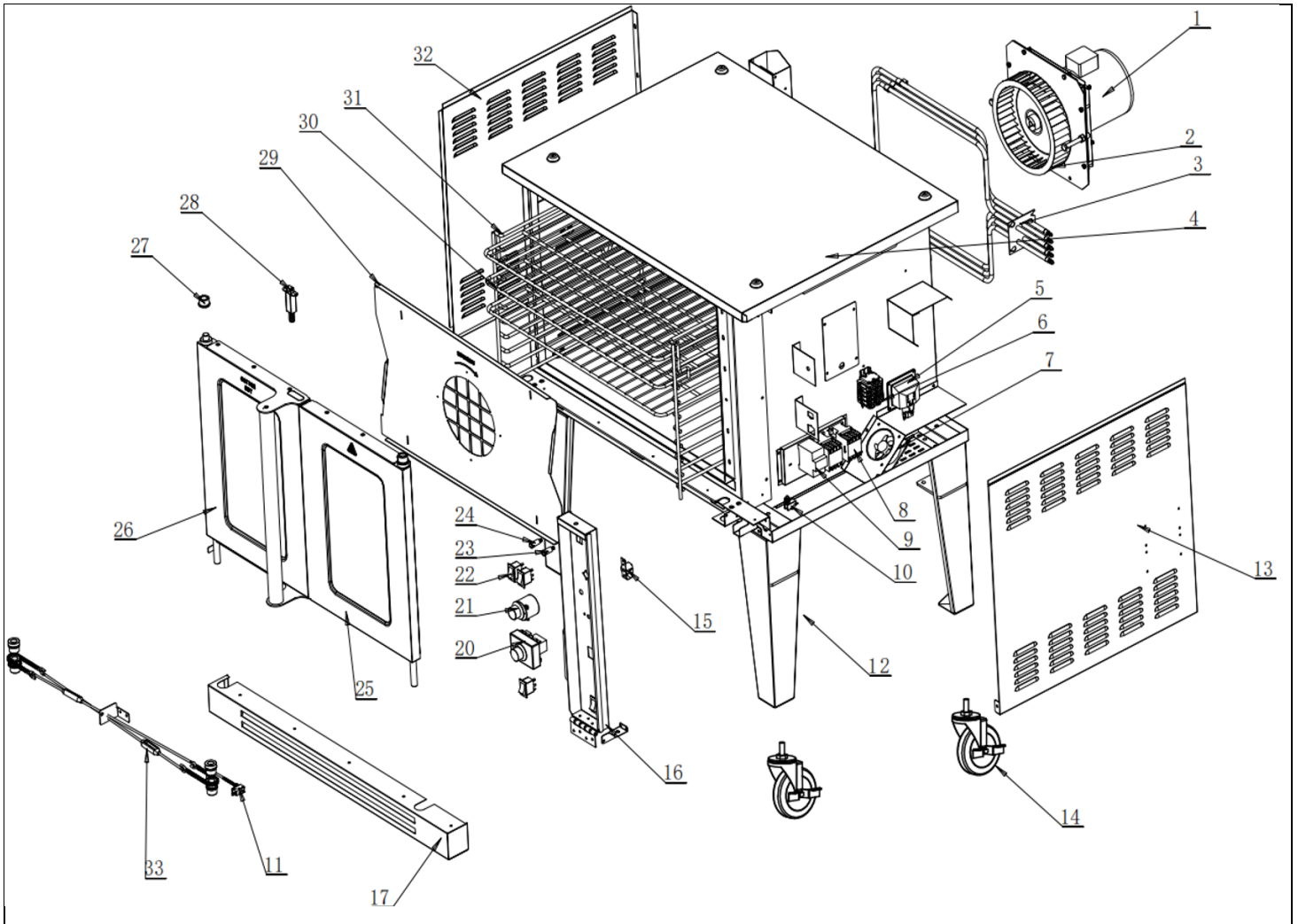


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Exploded Parts



No	Description	Qty
1	Motor	1
2	Turbo Fan	1
3	Heating Elements	1
4	Top Cover Assembly	1
5	Chamber Lamp	1
6	Wiring Terminal	5
7	Ventilation Fan	1
8	AC Contactor	2
9	Disconnecter	1
10	Micro Switch	1
11	Micro Switch	1
12	Trapezoid Legs	4
13	Right-Side Plate	1
14	Caters With Brake	4
15	Buzzer	1
16	Control Panel	1

No	Description	Qty
17	Front Lower Panel	1
18	Decal	1
19	Door Shaft Bush 1	6
20	Thermostat	1
21	Timer	1
22	Switch	4
23	Heating Indicator	1
24	Power Light	1
25	Oven Right Door Assembly	1
26	Oven Left Door Assembly	
28	Door Stopper Assembly	1
29	Hot Air Chamber Front Panel	
30	Rack	5
31	Rack Support	2
32	Left Side Plate	1
33	Transmission Chain Assemblies	1

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1 YEAR LIMITED WARRANTY

ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
 - Improper or inadequate utility connections, including but not limited to: Voltage outside of data plate specifications
 - Improper gas pressure
 - Improper gas supply
 - Water pressure outside of specified range
 - Poor water quality
 - Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

IMPORTANT INSTALLATION NOTICE: Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.