

User Manual: Deck Oven



HINDCHEF PRIVATE LIMITED

ADDRESS: Ground Floor, KH No-50/24/2, Near Metro Pillar No 482, Village

Mundka, New Delhi, 110041

Near Rajdhani Park Metro Station (Green Line)

Call/Whatsapp: 9266606060

Features

Operating Guide- Deck Oven



1. The deck oven's body is made up of stainless steel.
2. The oven's size is customizable.
3. It has a baking area, a door and handle, and a double glass window door, all of which are sturdy and made of SS material.
4. It has a streamlined control panel that consists of an indicator, a temperature controller, a power button, and a baking timer.

Control Panel

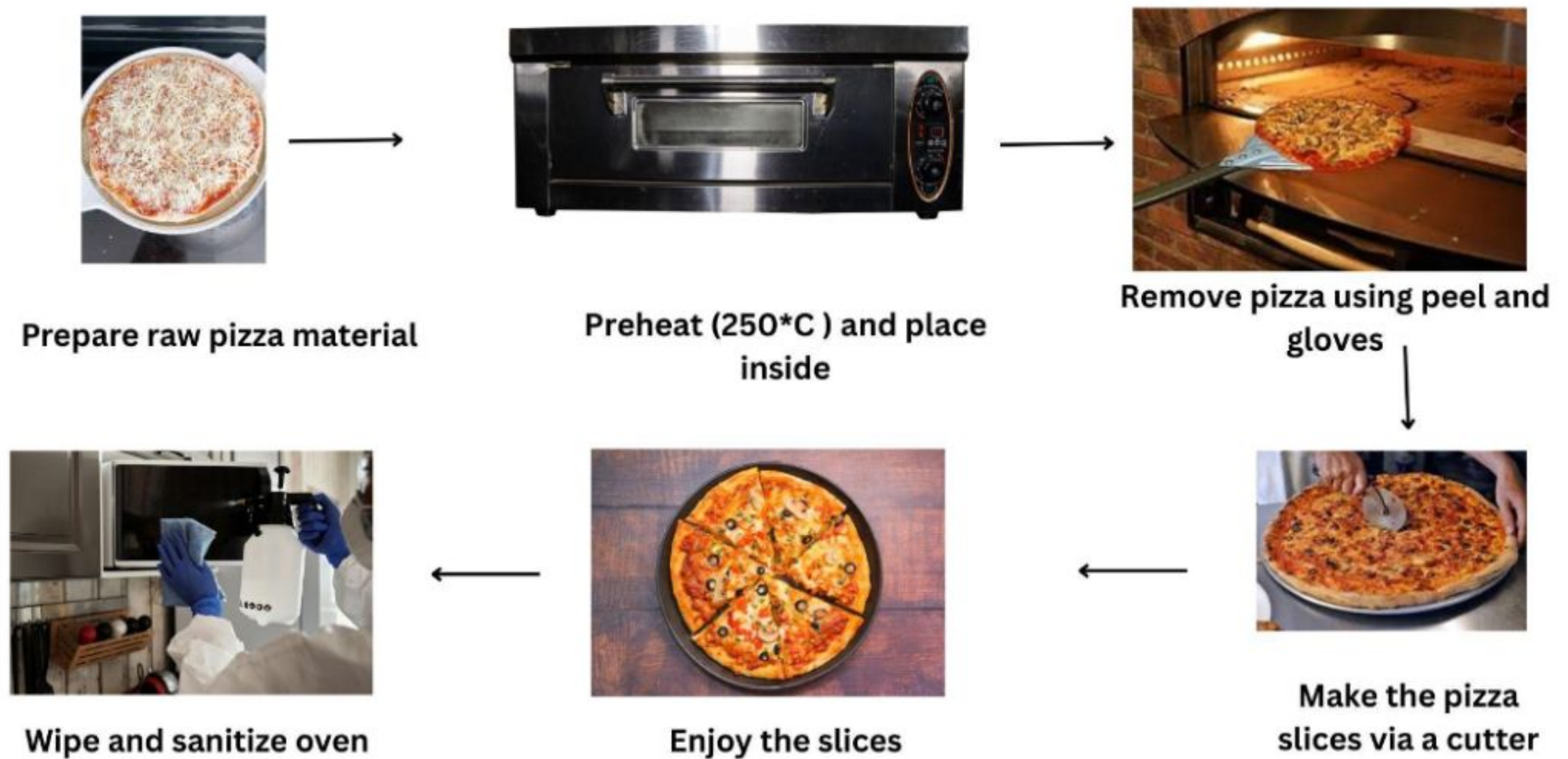


Uses directions

1. Preheat the oven at the temperature range of 180°C–300°C, depending on what you're baking, for at least 30–60 minutes.
2. Place your dough material inside the baking trays or directly on the stone deck.
3. Set the lower and upper temperature controls as required.
4. Use a peel or gloves to remove hot trays or baked goods.

5. Switch off the machine to let it cool off, and wipe down the decks and interior.
6. Avoid using water on stone decks and scrape off excess residue instead.

Uses Direction - Deck Oven



Cleaning Guide

- Turn off and unplug the oven before cleaning.
- Wipe interior surfaces, handles, and glass .
- Avoid strong chemicals or bleach, as they may affect food safety.
- Dry thoroughly and reassemble all parts before plugging the oven back in.
- Use a food-safe sanitizer once a week to kill bacteria.

Safety Tips

1. Avoid spilling water over the electric sockets and components to avoid any short circuits.
2. Don't overload the deck — leave space for air circulation.
3. Always use food-grade cleaner to prevent any contamination.
4. Run the machine at the correct voltage (220–240 V) and temperature setting.

Warranty

- 1 year of product warranty is provided.
- Physical damages due to mishandling and any human errors may not be covered under warranty and would be charged accordingly.
- The warranty will only cover manufacturing defects.
- Defects resulting from electrical problems such as loose wiring, overvoltage, undervoltage, and wrong frequency are not covered by the warranty.
- The warranty does not cover consumables such as seal & belt.
- The courier charge for the part will have to be paid by the client.
- Gas empty or leakage (if applicable) not covered under warranty.
- We provide training and a live demo with our chef on the recipe as well.