



## USER INSTRUCTIONS



Mealstream Series 5

**IMPORTANT INFORMATION  
READ BEFORE USE  
PLEASE SAVE THESE INSTRUCTIONS**

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO MICROWAVE ENERGY

- |   |  |
|---|--|
| <p>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.</p> <p>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.</p> | <p>c) Do not operate the oven if it is damaged. It is particularly important that the oven door close 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.</p> <p>d) The oven should not be adjusted or repaired by anyone except an approved Servicer.</p> |
|---|--|

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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 3

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 vapours 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 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 cord or plug in water

13 Keep 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 comes 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 on page 15

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 tea towels or cloths on any part of the oven.

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

24. All service and repair work must be carried out by an approved Servicer.

25. If the power cable is damaged in any way it MUST be replaced by an approved Servicer.

26. When handling hot liquids, foods, and containers, care should be taken to avoid scalds and burns.

27. When heating liquids using microwave only or combination function, the contents should be stirred prior to heating to avoid eruptive boiling.

28. 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.

29. Never use the oven to heat alcohol, e.g. brandy, rum etc. Also, food containing alcohol, such as Christmas pudding, can more easily catch fire if overheated.

30. 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 approved Servicer 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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## 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 non-consumer equipment and Part 18.309 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) Reorient 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 authorised representative to ensure continuing conformance.

# PRECAUTIONS TO BE OBSERVED

1. Read this manual before using your oven.
2. As with all electrical appliances, it wise to have the electrical connections inspected periodically.
3. The oven interior, 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 warm 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 door closed to stifle any flames

7. Ensure food is placed centrally in 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.

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

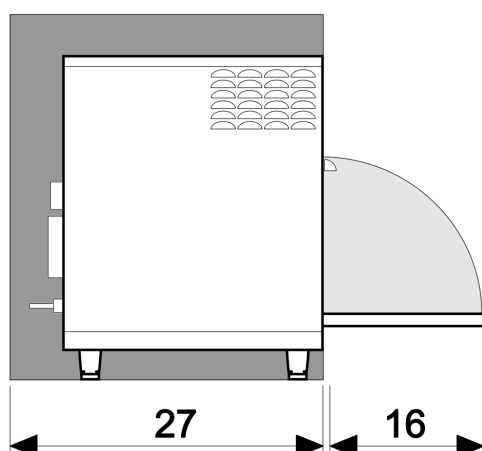
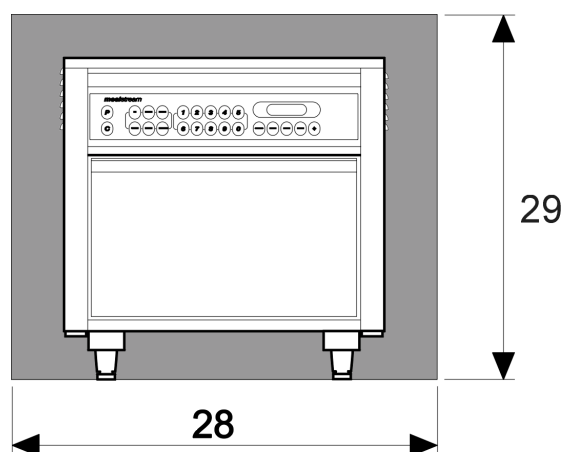
### LOCATION AND POSITIONING

Choose a site away from major heat sources.

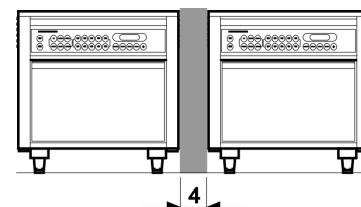
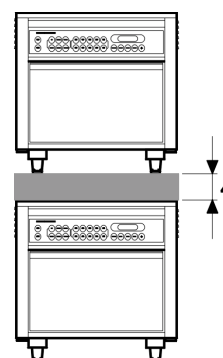
**DO NOT** position so that hot air is drawn in from fryers, grills, griddles, etc.

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

**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.



Note  
clearance  
required for  
air flow



Do not stack the oven  
directly on top of another  
Use a separate shelf or  
double tiered stand.

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, 16 inches (400mm) in front of the oven for the door to open fully

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

#### **WARNING:**

Check that the  
**AIR FILTERS** are in place  
prior to operation  
( see Main Features )

## SUITABLE COOKING UTENSILS

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

The following chart provides general guidelines:

	combination	convection only	microwave only	
<b>Heat resistant containers</b>				
Toughened glass	✓	✓	✓	Do not use items with metallic decoration.
Vitreous ceramics	✓	✓	✓	
Earthenware	✓	✓	✓	
(porcelain, crockery, china etc.)				
<b>Metallic Trays</b>				
Metallic trays (on oven runners) DO NOT USE ANY OTHER METAL CONTAINERS	✓	✓	✓	Metallic trays may only be used when placed between the vitrous runners on each side of the oven cavity
<b>Plastic containers</b>				
Rigid, boilable, plastic containers	✗	✗	✓	Dual-ovenable plastic containers (up to certain temperatures) are now available. Check manufacturer's instructions before use
<b>Disposables</b>				
Combustibles (paper, card, etc)	✗	✗	✓	Cling film should not come into contact with food.
Microwave-suitable cling film	✗	✗	✓	
<b>Other utensils</b>				
Tie tags	✗	✗	✗	No kitchen utensil should be left in food while it is cooking
Cutlery	✗	✗	✗	
Temperature probes	✗	✗	✗	

## INTRODUCTION

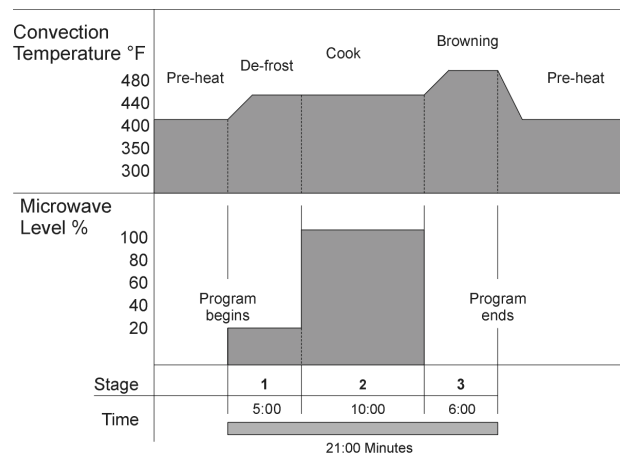
The Mealstream Series 5 oven offers catering kitchens the flexibility of three heating functions; microwave only, convection only, and combination cooking.

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.

### Multi-Stage Programming

The Mealstream Series 5 offers 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.



A typical 3-stage program is shown. The Oven is pre-heated at 350°F. Stage 1 begins by applying a gentle microwave power of 25% (ideal for defrosting) while the convection temperature rises to 440°F. In Stage 2 the microwave power increases to maximum (100%) . In the final, browning stage the convection temperature is increased to 480°F with no microwave energy applied.

This is only one example of an infinite number of possible multi-stage programs that can be created and stored. Programs can have one , two, or three stages.

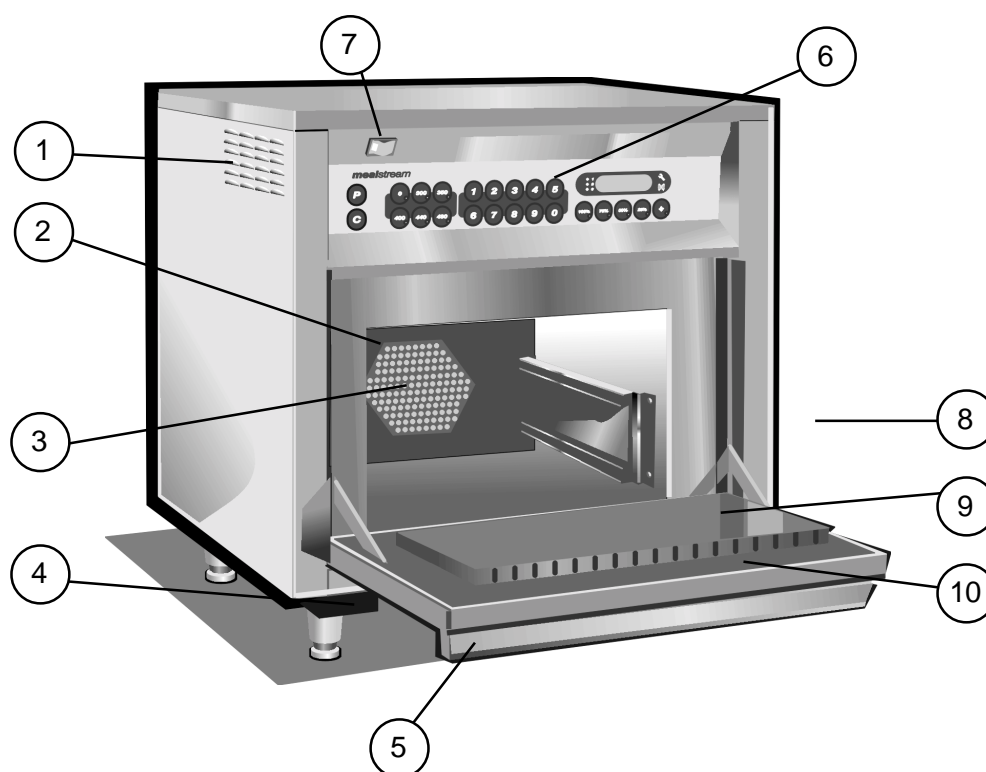
#### Note:

Remember convection temperature takes time to change. Do not expect an instant response when a different temperature is activated.

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



## MAIN FEATURES



### 1 AIR OUTLETS

These vents on the side and 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 mainly from stainless steel and vitreous enamelled panel on the door. It must be kept clean see **CLEANING**).

### 3 CONVECTION FAN

The fan draws air over the heating elements and into the cavity over the edges of the rear baffle plate, producing perfect heat distribution for combination cooking. The metal grill covering the fan must be kept clean and free of debris (See **CLEANING**)

### AIR INLET FILTERS (LEFT & RIGHT)

- 4 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.

### DOOR HANDLE

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

### 7 ON/OFF SWITCH

When switched ON, the control will light. 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 and Garland's address and telephone number.

### 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.

### 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 Garland approved Serviceman.

### 10 TEMPERATURE SENSOR

This monitors the temperature inside the oven . Care should be taken when cleaning to prevent damage.

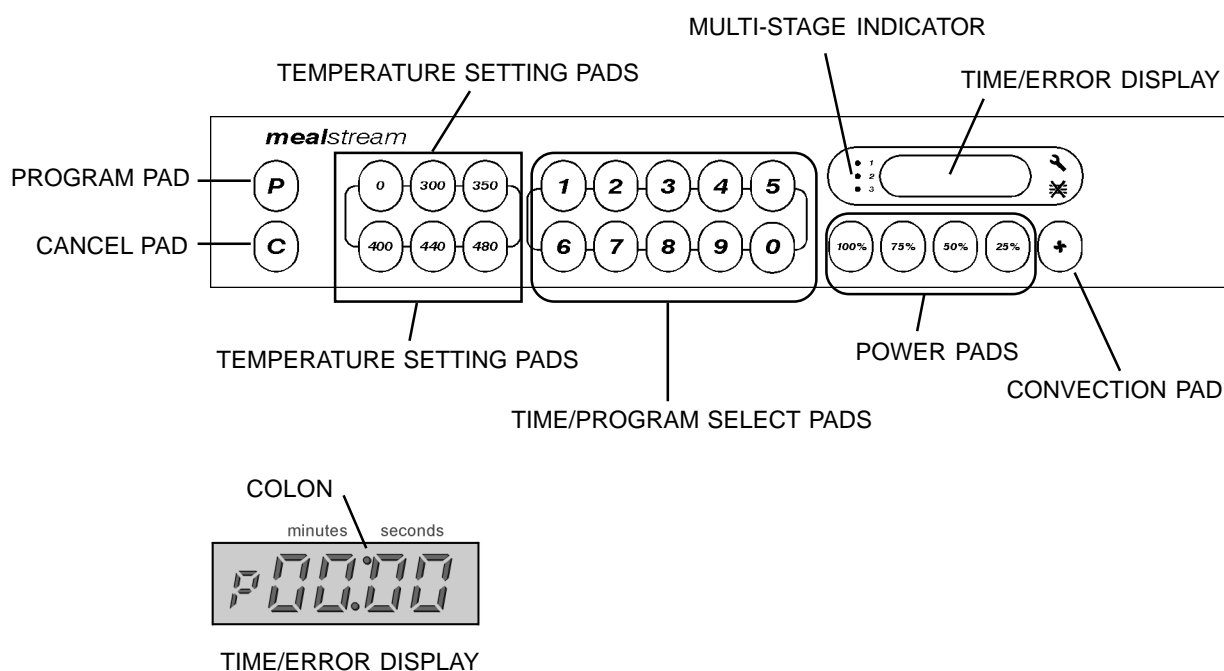
### 11 STEAM VENT

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

### 12 EXTERNAL STEAM OUTLET

Allows steam from the interior of the oven to escape.

## CONTROL PANEL



### POWER PADS

There are 4 Microwave Power Pads to select from: 25%, 50%, 75%, and 100%. A light will indicate the one in use.

### CONVECTION PAD

This is used when foods only require browning( no microwave)

Note: when cooking the MICROWAVE and CONVECTION pads start the cycle and timer. You may alter power levels during a manual cooking cycle. When cooking is interrupted, a light will flash as a reminder that the time is being held (see PAUSE).

### TIME/PROGRAM SELECT PADS

These pads are used for setting the cooking time in 1 second steps to a maximum of 30 minutes. They are also used for programmes from 01-10

### TEMPERATURE SETTING PADS

These pads are used to set the convection temperature. A light will indicate the temperature set.

Selecting the '0' key will switch convection off. If a temperature key is pressed and held the current oven temperature will be displayed in the time display window.

### CANCEL/ CALLBACK 'C' PAD

Cancels all timed cooking cycles, pre-programmed operations and stop 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. It can also be used to view the details of stored programs.

(see CALL BACK)

### PROGRAM 'P' PAD

Activate or set program

### TIME AND PROGRAM DISPLAY

Shows the time set in minutes and seconds and counts down in 1 second steps during a cooking cycle.

Also displays error messages and oven temperature. (PROBLEM SOLVING section 8)

The program display indicates the program number selected. 'PP' indicates programming

### MULTI-STAGE INDICATOR

Indicates stage in multi-stage cooking

### COLON

When programming the colon will flash to indicate the time may now be entered.

### ON/OFF SWITCH

### ERROR DISPLAY

See PROBLEM SOLVING Section 8.

## OPERATING INSTRUCTIONS    MANUAL MODE

The oven can be operated in manual or programmed mode. It is important to understand manual mode prior to attempting program operation.

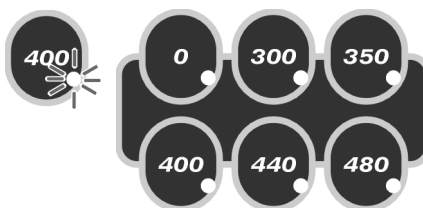
### WARNING:

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

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

- 1 Switch the oven on.
- 2 Set the required oven temperature by pressing one of the TEMPERATURE SETTING PADS 300°, 350°, 400°, 440°, 480°F. The light in the pad will flash to indicate it has been selected.

Note: The temperature within the oven cavity will now begin to rise. It may take up to 15 minutes to reach the value if the oven is cold when you start.



The cavity temperature can be checked at any time by pressing the selected temperature Button. The cavity temperature in °F will be displayed.

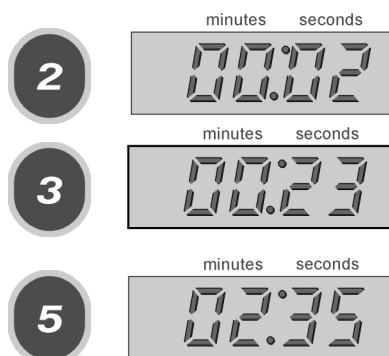
- 3 When the oven temperature is within 90°F of the set level the light will no longer flash. WAIT UNTIL THIS TEMPERATURE IS REACHED before using the oven.

- 4 Set required cooking time by pressing the numeric TIME SELECT PADS

Example: 2 Minutes 35 seconds

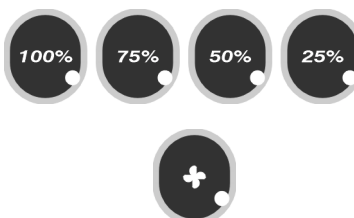
Only valid times of Minutes and Seconds will be accepted.

e.g. 1minute 1 second *not* 61 secs



- 5 Taking all the necessary precautions to ensure you do not burn yourself, place the food into the cavity and close the door. Always keep the period that the door is open to a minimum.

- 6 To cook the food using a combination of convected heat and microwave press one of the POWER PADS either 100%, 75%, 50% or 25%. To cook using convection only press the button marked with the fan symbol.



- 7 The timer will now count down. When the remaining time reaches zero an audible signal will be given. Remove the food from the cavity.



### TO STOP THE COOK CYCLE

The cycle may be stopped at any time by pressing the CANCEL PAD



### PAUSE

The cycle may interrupted by opening the oven door. On opening the door the timer will be held at this point and the light on the relevant POWER PAD (microwave or convection) will flash to indicate an interrupted cycle.

TO CONTINUE the cycle close the door, an audible warning sounds as a reminder to press any power pad to restart the timer.

### Note:

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

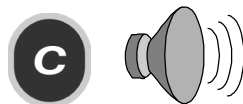
## AUDIBLE WARNING

**At the end of every timed cycle an audible warning will sound.**

The audible warning stops when the door is opened.

**On closing the door after interrupting the cycle the audible warning sounds as a reminder to start the timer (see PAUSE)**

The audible warning can be stopped by touching the cancel pad but it is important to remember that food in the oven will continue to brown until removed.



## PAUSE FACILITY

A cooking cycle may be interrupted by opening the door.

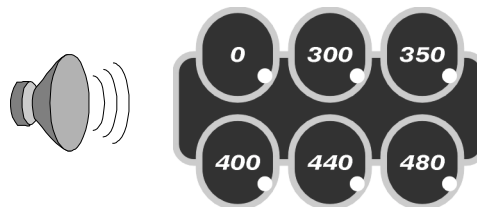
This facility is useful when stirring, repositioning or if temperature readings are required during a heating cycle

On opening the door the timer will be held at this point and the light on the relevant power pad (microwave or convection) will flash to indicate an interrupted cycle.

### TO CONTINUE

To continue the cycle close the door, an audible warning sounds as a reminder to press any POWER PAD to restart the timer.

To continue a Program cycle press START



## Hints and Tips for improved operation

- Care should be taken when defrosting in a hot oven.  
For best results, defrost first thing in the morning when the oven is still cold.
- Combination and convection only cooking may be carried out on a rising temperature but extra attention must be given to timings.
- Convection only cooking can be carried out without setting a time.
- Microwave heating may be introduced part-way through a manually set convection only cycle.  
However, we strongly recommend that only the most experienced microwave operator uses this facility as the microwave energy will then be on a time set for convection cooking.

Cooking may be interrupted by opening the door. Close the door and touch the start button to continue.

## PROGRAMMING NUMBER PADS ( 0-9 )

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

Each program can comprise up to three stages, allowing at each independent control of Convection temperature, Stage time and Microwave power level. However, programs must be used with caution since if the food to cook varies in weight or density then good and more importantly adequately cooked results 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.

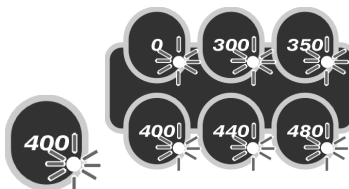
An amount of experimentation will be required to determine the correct program for a particular product.

- 1 Press and hold PROGRAM PAD until a flashing 'P' appears in the PROGRAM DISPLAY



- 2 Lights on the TEMPERATURE SETTING PADS flash to indicate that a temperature must be selected.

Press the pad for the required temperature, the light on the selected pad will continue to flash, the others will go out.

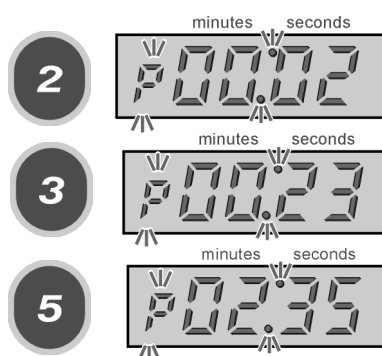


- 3 Enter required cooking time by pressing the TIME SET PADS  
(The display colons flash to indicate a time is required).

Only valid times of Minutes and

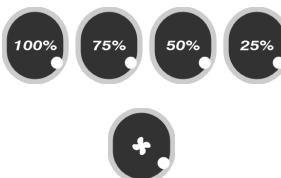
Seconds will be accepted.

e.g. 1minute 1 second *not* 61 secs



- 4 To cook the food using a combination of convected heat and microwave press one of the POWER PADS  
100%,75%,50% or 25%.

To cook using convection only press the button marked with the fan symbol.

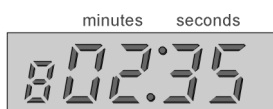


Check program details on the flashing display. Settings can be changed by stepping back through the program using the CANCEL BUTTON.



### To save as a single stage program

Press the required number pad



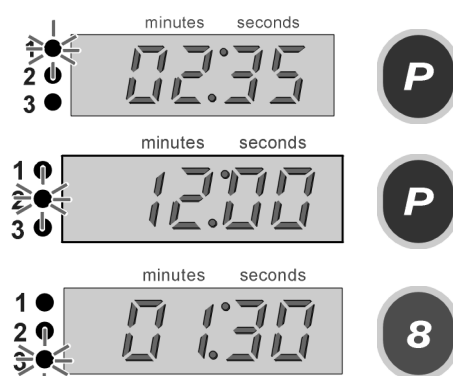
example: stage 1 saved as Program 8

The program details are displayed momentarily as the program is saved.

### To save as a multi-stage program

To enter up to 3 stages to the program and save it. Follow steps 1– 4 for each stage of cooking and on completing press the PROGRAM PAD to advance to the next stage of the program.

Press the required number pad to save.



example: stage 1, stage 2, stage 3 saved as Program 8

- Enter a valid time up to 30 minutes e.g. 1minute 1 second *not* 61seconds
- Information may be programmed into the memory whether the oven is hot or cold
- To review a program use CALLBACK see page \*\*

We recommend you keep a note of program instructions for future reference

The total multi-program time is displayed

## RUNNING A PROGRAM

### Using number pad keys to run a programme

Programs 0 to 9 can be recalled using the number pad keys. The following procedure should be used to activate these programs.

Pre-heat the oven to the required starting temperature by pressing a TEMPERATURE SETTING PAD. Wait until the selected temperature light stops flashing.

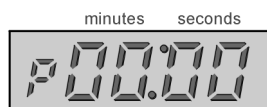


example: 400°F

You can check the oven temperature by pressing the Temperature pad again

Avoiding contact with hot surfaces Place the food item to be cooked in to the oven and close the door.

Press the PROGRAM PAD the 'P' will appear in the PROGRAM DISPLAY.



Press the number pad key you wish to activate (0-9) The program number and total cooking time appear on the display and the first stage indicator will light.

example: Program 8



The program will now operate with the total remaining time displayed counting down on the display (all stage time added together). When the time reaches "0:00" an audible signal will be given.



Remove the food from the oven and close the door.

### CALL BACK

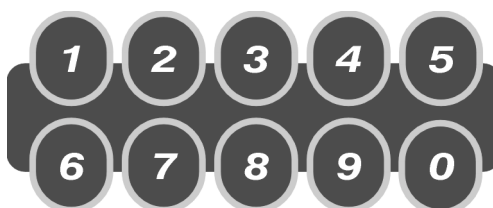
CALL BACK to review a program allows the program to be reviewed stage by stage.

Press and hold the CANCEL PAD.

After a few seconds the TIME DISPLAY will blank.



Now press one of the program numbers on the NUMBER PAD (0-9).



The display will show the contents of that program. This will be shown with temperature, time and power level illuminated one stage at a time for a few seconds.

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



To continue the program press any TEMPERATURE SETTING pad.

To review a program use callback

#### Note:

If the required starting temperature has not been reached, an error code is displayed (E:6). If this happens remove food from the oven IMMEDIATELY and wait until the required temperature light stops flashing. Begin again from Step 2.

At the end of the programmed cycle, the oven temperature will revert to that set before the cycle began



## CLEANING

**For the oven to operate at peak efficiency, the cavity, door and air filters 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.

- **ALWAYS switch off at the electrical supply and allow oven to cool for at least 20 minutes before cleaning**
- **As required, remove carousel and wipe out spillages with disposable paper wipes**
- **NEVER use steel wool, knives or harsh abrasives on any part of the oven**

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.

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

1. Remove the air filters from each side of the oven by sliding the filter out from the front.
2. Wash in clean, warm soapy water, rinse and pat dry. Slide back into position through slots.

### Cleaning the oven cavity and door

1. Remove food particles from the gap between the rear baffle plate and the floor of the oven with a clean, dry brush. ( Location A )

Remove food particles from between the inside edge of the door and the front of the oven floor using a clean, dry brush. ( Location B )

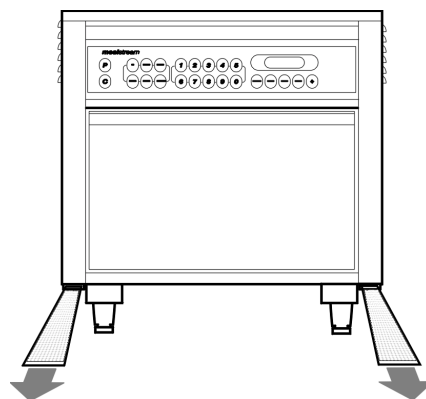
2. Apply non-caustic oven cleaner to interior surfaces except door seals. Leave for the recommended time. Wash off using a clean cloth and plenty of clean, warm water. Dry using a fresh, clean cloth.  
(Note: the small perforated cylinder is the temperature sensor)
3. Wipe hinges with a clean, damp cloth.  
DO NOT apply lubricating oil.
4. Wipe door seals carefully with a clean damp cloth. Examine for signs of wear or damage.

### Cleaning the control panel and exterior surfaces

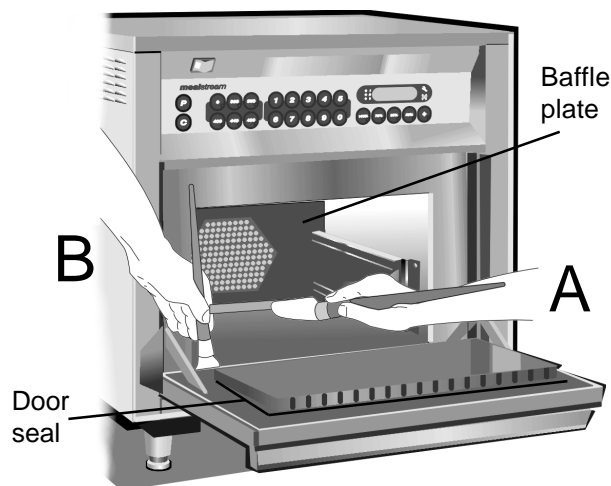
Wipe down regularly with a damp cloth.

### Hints and Tips for stubborn stains in the oven cavity

1. Switch on oven (without heat).
2. Place a container of water ( 2.5 pints) into the centre of the oven cavity.
3. Set microwave control dial to 100%.
4. Set timer to 30 minutes and press start button.  
At end of steam cycle, wipe out cavity with a clean cloth.



**DO NOT USE THE OVEN WITHOUT CLEAN AIR FILTERS IN POSITION**








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

## 8. PROBLEM SOLVING

### Error code display

The Mealstream will identify some of the most common problems by flashing an error message code in the time display window.

Error code display	Fault	Recommended action
	Door not fully shut. Possible electrical fault Oven has overheated	Close door fully. Call Service Agency Clean air filter and vents  Leave oven switched on but not cooking for 4-5 minutes.
	No time has been set. Invalid time has been set. e.g. 61secs	
	Oven not heating up to temperature Possible component Failure	Set a time Set time in correct format 1:01
	Oven cavity is overheating Possible component Failure	Switch off and do not use ISOLATE FROM ELECTRICAL-SUPPLY Call for Service
	Oven is not at correct temperature	Remove food. Wait until correct temperature light is steady
	The oven is switched on but the control panel does not illuminate and fans do not operate	Check the fuse/circuit breakers and electrical supply (this should be carried out by a qualified electrician)

**Please remember - No servicing or repairs should be carried out other than by an approved Servicer**

### Technical Specifications

	Height ( inches )	Width ( inches )	Depth ( inches )	Wt. ( lb.s )	Microwave Power output ( watts )	Convection Power output ( kw )
Mealstream Series 5	27.2	30.5	26.0	198	1425	3.0

Power supply ( See Rating Label )

2P & G	240V ac 30Amp 60Hz
3P & G	240V ac 30Amp 60Hz
2P & G	208V ac 30Amp 60Hz
3P & G	208V ac 30Amp 60Hz



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