

ProBake

EC-N61GYU7190

Commercial Convection Oven



USER & CARE MANUAL

Professional guidance for installation, operation, cleaning, care, troubleshooting, and product identification.

Manufacturer	Frdeck Equipment Solutions LLC
Model	EC-N61GYU7190

Electrical	208V/240V, Single or Three Phase
Temperature	50°F–550°F identification-plate range; 150°F–550°F operating specification
Serial No.	RNC501E540
Origin	MADE IN USA

1. Welcome & Important Safety

Thank you for choosing the ProBake EC-N61GYU7190 commercial convection oven. This manual is designed to help operators get consistent baking and cooking results while protecting the equipment and the people who use it. Read this manual before installation or first use and keep it available to operators and service personnel.

Safety symbols

- **WARNING:** Indicates a condition that can cause serious injury, fire, electrical shock, or significant equipment damage if not avoided.
- **CAUTION:** Indicates a condition that may cause injury, burns, or equipment damage.
- **NOTICE:** Provides operating or maintenance information intended to prevent errors or unnecessary service.

General safety rules

- Installation and electrical connection should be performed by qualified personnel in accordance with applicable local electrical, building, and commercial-kitchen requirements.
- Verify that the supply voltage and phase configuration match the oven installation requirements before energizing the unit.
- The oven, racks, door glass, and interior surfaces can become extremely hot. Use heat-resistant protective equipment when loading, unloading, or servicing a hot oven.
- Keep combustible materials, packaging, and unnecessary objects away from the oven and its ventilation areas.
- Do not operate the oven if the power cord, electrical components, door glass, door seal, controls, or cabinet are visibly damaged.
- Disconnect electrical power before cleaning beyond normal operator-accessible surfaces or before service work.
- Do not spray water or cleaning chemicals directly into the control panel, electrical compartments, fan motor area, or other electrical openings.
- Keep children and untrained personnel away from the operating appliance.

Hot-surface reminder

Use the door handle and appropriate heat protection. Open the door carefully and stand clear of escaping hot air and steam. Allow the cavity and racks to cool before performing detailed cleaning.

2. Product Overview

The EC-N61GYU7190 is a full-size commercial convection oven built around a stainless-steel cabinet, large viewing door, digital touchscreen-style control interface, internal lighting, rack guides, and heavy-duty caster system.



Front view — use this view to identify the primary operator controls, door, handle, rack cavity, and caster arrangement.

Component	Purpose
Digital control display	Set and monitor cooking temperature and time; use the touchscreen interface for normal operation.
Glass-front door	Provides visibility into the cooking cavity while helping retain heat.
Vertical door handle	Provides a secure grip for opening and closing the oven.
Rack guides	Support full-size pans at multiple positions within the cavity.
Convection fan system	Circulates heated air through the cavity for more even cooking.
Interior lighting	Improves visibility of food and pan positions during operation.
Commercial casters	Support the oven and allow controlled movement when permitted by the installation setup.

3. Technical Specifications

Specification	EC-N61GYU7190
Interior Capacity	Full Size — 5 Pan Capacity
Power	208V/240V, Single or Three Phase
Wattage	10,000W–12,000W
Temperature Range	150°F–550°F operating specification
Construction	Stainless steel interior and exterior
Dimensions	38" × 37" × 57" (W × D × H)
Weight	425 lbs
Warranty	2 Years Parts & Labor

Key Features

- Dual-speed convection fan system for even heat distribution
- Digital temperature controls with LED display
- 5 full-size sheet pan capacity
- Energy-efficient insulation
- Interior halogen lighting
- Cool-touch double-pane glass door
- 5-position rack guides
- 2-hour timer with audible alarm

Specification note: The supplied manufacturer identification plate states a temperature range of 50°F–550°F, while the supplied technical specification lists an operating range of 150°F–550°F. This manual preserves both records rather than silently changing either value. Follow the actual control interface and installation documentation for the applicable operating setting.

4. Installation & Commissioning

Proper installation is essential for safe operation, reliable heating, and long equipment life. Because this is a high-power commercial appliance, final electrical connection and commissioning should be handled by qualified personnel.

Before installation

- Confirm the model and serial number against the purchase and installation documents.
- Inspect the cabinet, door, glass, controls, casters, power connection, and visible fasteners for shipping damage.
- Remove all packaging, protective films, and shipping materials from the oven and cavity.
- Confirm the installation location can support the oven's approximately 425 lb weight plus operating loads.
- Provide adequate clearance and ventilation in accordance with applicable local requirements and the installation conditions specified by the responsible installer.

Electrical connection

- The oven is specified for 208V/240V and may be configured for single-phase or three-phase service.
- Verify the actual electrical configuration before connection. Do not assume that a site receptacle or disconnect matches the oven.
- Use appropriately rated overcurrent protection, disconnecting means, conductors, grounding, and connections as required by the applicable electrical code and the equipment installation design.
- After connection, a qualified installer should verify correct voltage, phase configuration, grounding, and safe operation before releasing the oven for production use.

Caster and placement guidance

- Position the oven on a stable, level surface appropriate for its weight.
- Once the oven is in its final operating position, secure or lock the casters as appropriate for the installed caster design.
- Do not use the casters as a substitute for a stable installation or required restraint.

5. Operating Instructions

The digital control interface is designed for straightforward temperature and time entry. The exact on-screen icon arrangement may vary by software revision; the operating sequence below describes the intended workflow.

Starting a cooking cycle

1. Confirm the oven is clean, the door closes properly, and the selected rack positions are clear.
2. Turn on the oven using the main power/control interface.
3. Set the desired cooking temperature within the available operating range.
4. Allow the oven to preheat fully before loading product when the recipe or process requires a preheated cavity.
5. Load pans evenly and avoid blocking airflow around the convection system.
6. Set the required cooking time using the digital timer.
7. Close the door securely and begin the cooking cycle.
8. When the timer sounds, open the door carefully, remove the product with appropriate heat protection, and close the door when finished.

Best-practice loading

- Distribute pans consistently across rack positions to promote uniform airflow.
- Avoid overcrowding the cavity or covering airflow openings.
- Use recipe-specific temperatures and times; the oven's stated range does not determine the correct cooking setting for every product.
- Record successful temperature/time combinations for repeat production.

Control panel features

- **Temperature:** Displays and adjusts the target cooking temperature.
- **Timer:** Provides timed operation with an audible alarm; the supplied specification states a 2-hour timer.
- **Fan:** Supports convection circulation; the supplied specification identifies a dual-speed fan system.
- **Lighting:** Provides visibility inside the cavity during operation.

6. Cleaning & Preventive Care

Routine cleaning protects food quality, preserves stainless-steel surfaces, and helps maintain dependable operation. Cleaning frequency should increase with production volume, grease, sugar, and baked-on residue.

After each production period

- Allow the oven to cool to a safe handling temperature.
- Remove racks and trays and clean them using an appropriate commercial-kitchen method.
- Wipe food debris and spills from the cavity using a suitable non-abrasive cleaner.
- Clean the inside of the glass door and inspect the door seal for visible damage or contamination.
- Wipe stainless-steel exterior surfaces with a soft cloth and an appropriate stainless-steel cleaner.

Do not

- Use abrasive pads, steel wool, or harsh scraping tools on finished stainless-steel or glass surfaces.
- Flood or hose down the oven.
- Spray liquid directly onto the touchscreen/control panel or electrical openings.
- Use corrosive chemicals unless they are specifically suitable for the surface and application.
- Attempt internal electrical repairs without qualified service personnel.

Preventive inspection

- Inspect the door, hinges, handle, glass, and seal for damage or abnormal movement.
- Check rack guides and racks for deformation or loose hardware.
- Keep ventilation openings free from accumulated debris.
- If heating, airflow, controls, or electrical behavior becomes abnormal, remove the oven from service and arrange qualified inspection.

7. Troubleshooting

Symptom	Possible checks
Oven does not power on	Confirm the site disconnect/breaker is on; verify the correct supply voltage and phase configuration; inspect for obvious damage. If unresolved, contact qualified service.
Oven is not heating	Confirm a cooking temperature is selected and the cycle has started. If the display operates but heating remains absent, discontinue use and arrange service.
Uneven cooking	Confirm correct preheat, pan spacing, rack loading, and airflow. Avoid overloading the cavity and verify the selected recipe settings.
Door does not close correctly	Check for rack/pan interference, debris around the seal, or visible hardware damage. Do not operate if the door or glass is unsafe.
Excessive noise or vibration	Check for loose racks or objects. If the fan or cabinet vibrates abnormally, stop operation and arrange qualified inspection.
Timer/alarm issue	Confirm the timer has been set and the control interface is responding. If the control display behaves abnormally, disconnect power as appropriate and contact service.

Service rule: Do not bypass safety devices, modify electrical components, or open electrical compartments unless the work is being performed by qualified personnel.

8. Identification Plate & Product Record

The rear identification plate is the primary product-reference record shown in this manual. Use the model and serial number when communicating with the manufacturer, installer, or service provider.



Identification information

Field	Plate information
Manufacturer	Frdeck Equipment Solutions LLC
Model	EC-N61GYU7190
Power	208V/240V, Single or Three Phase
Temperature Range	50°F - 550°F
Serial No.	RNC501E540

Field	Plate information
Origin	MADE IN USA

9. Warranty & Service Information

The supplied product specification identifies a **2 Years Parts & Labor** warranty. The complete warranty terms, exclusions, claim procedure, and service requirements should be confirmed with the seller or manufacturer documentation supplied with the purchase.

For service, have these details ready

- Manufacturer: Frdeck Equipment Solutions LLC
- Model: EC-N61GYU7190
- Serial No.: RNC501E540
- Installation location and date
- Description of the issue and any displayed error or abnormal behavior

Owner record

Purchase Date	_____
Installer / Dealer	_____
Installation Date	_____
Service Contact	_____
Notes	_____

Keep this manual with the oven. Recording the installation and service history can make future maintenance and warranty communication easier.

10. Quick Reference

Item	Reference
Model	EC-N61GYU7190
Capacity	Full Size — 5 Pan Capacity
Power	208V/240V, Single or Three Phase
Wattage	10,000W–12,000W
Operating temperature specification	150°F–550°F
Identification plate range	50°F–550°F
Timer	Up to 2 hours, audible alarm
Dimensions	38" × 37" × 57"
Weight	425 lbs
Warranty	2 Years Parts & Labor
Serial No.	RNC501E540

Product positioning

The ProBake EC-N61GYU7190 is presented as a professional full-size commercial convection oven for demanding kitchen environments, combining a stainless-steel build, five-pan capacity, digital controls, convection circulation, interior lighting, and a commercial caster system. Its format is suited to operators who value repeatable production, clear controls, and straightforward daily care.

Important: This manual is based on the product specifications and imagery supplied for this document. Where site-specific installation requirements, electrical code, or service procedures apply, those requirements take precedence.