



SCAN TO GO TO
WARRANTY REGISTRATION



ALL FORCE EQUIPMENT
IS PROUDLY
MANUFACTURED IN
SOUTH AFRICA

4-INS HOF1000



FORGE

INSTRUCTION
INSTALLATION, OPERATION & MAINTENANCE
MANUAL



A graphic featuring the text "2 YEAR WARRANTY" in white, bold, sans-serif font. The number "2" is significantly larger than the other words. The text is set against a dark blue background with a faint, circular pattern of light blue lines. The entire graphic is contained within a rounded rectangular shape.

ALL FORGE EQUIPMENT COMES WITH A
TWO YEAR WARRANTY ON COMPONENTS
AND DEFECTIVE WORKMANSHIP.



**THANK YOU FOR PURCHASING
AN FORGE PRODUCT!**

REGISTER ONLINE TODAY

Register your warranty on-line at www.forgequip.com today and learn how to get the best out of your FORGE product, tips to care for your FORGE product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the FORGE head office in South Africa. Fax: +27 11 474 1630

ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS

Company _____

Name _____

Surname _____

Telephone _____

Cellphone _____

Email Address _____

Country _____

Postal address _____

Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

Full-Service restaurant

Coffee Shop / Deli

Fast Food Outlet

Hotel

Bed & Breakfast

School Cafeteria

Institutional Cafeteria

Corporate Catering

Private Use

Franchisor

Convenience Store

Other



LIMITED WARRANTY

All equipment which is sold under FORGE trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, expressed or implied, statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with FORGE commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped, transportation charges prepaid, to FORGE.

This Warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set-up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases, repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non FORGE spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

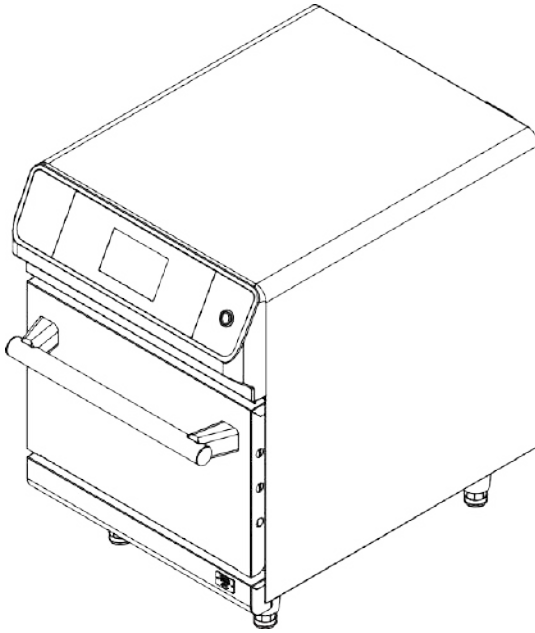
Register your warranty on-line now at www.forgequip.com

NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the FORGE office in the country of purchase.

Failure to do so will invalidate your warranty.

SPEED CHEF



**INSTALLATION OPERATION AND CARE OF
SPEED CHEF
MODELS: HOF1000**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

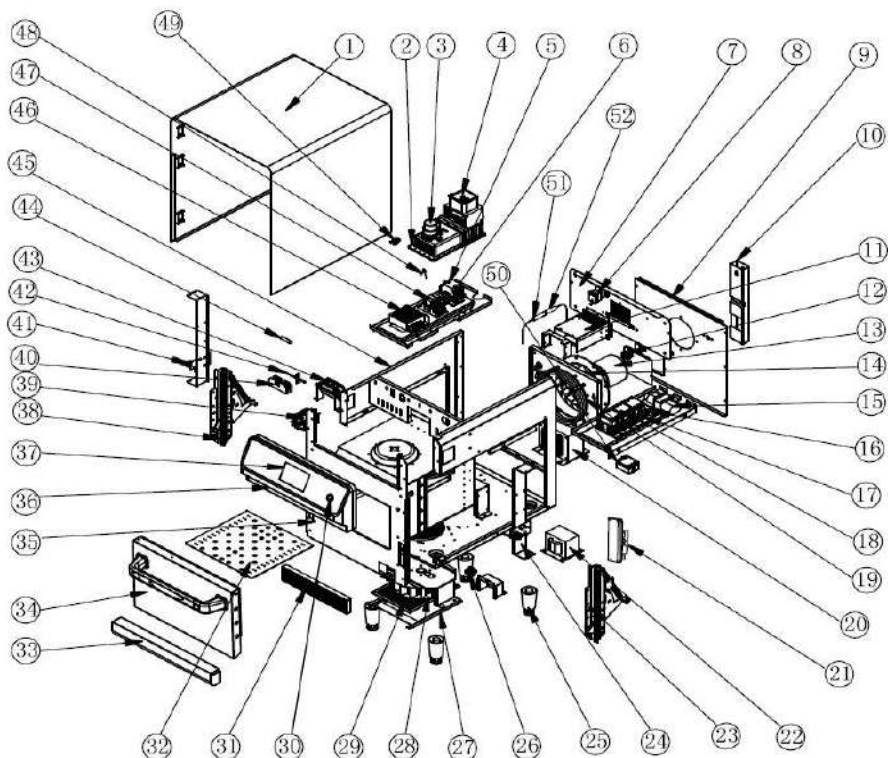
GENERAL INSTALLATION

1. **Make sure the unit is placed on a level surface and at least 150mm away from any wall or other appliances. This spacing helps with ventilation and lowers the risk of a fire. Also, avoid placing it near any heating sources like a grill, fryer, or stove.**
2. Plug the unit into a 240V AC outlet with earth leakage protection that has a tripping current of at least 30mA. Make sure it's connected to a dedicated circuit with a 20A circuit breaker.

OPERATING INSTRUCTIONS

1. **Power Switch**
To turn the power on or off, use the power switch. The touch screen will light up when the power is on. Note: Turning off the switch doesn't cut off all internal power.
2. **Touch Screen Controller**
For details on how to use the touch screen, check the "Operation Instructions" section.
3. **Rating Plate**
You can find the rating plate on the back of the device. It shows the product model, serial number, and power specifications.
4. **USB Connector**
There is a USB connector located under the front door. This lets you easily change the menus in the product.
5. **Vent**
The vent is at the back of the device. It helps cool the internal parts and lets out steam from the cooking chamber. Don't block the vent; it won't

**EXPLODED DIAGRAM
SPEED CHEF
HOF1000**



PARTS DIAGRAM

SPEED OVEN: HOF1000

Part No	Description
1	Oven Cover, SSL
2	Wave Guide (ASSY)
3	Gear Motor
4	Magnetron
5	Contactore
6	Relay Base
7	Inner Rear, Top Plate
8	Hi-limit switch
9	Rear Plate
10	Exhaust Channel
11	Cooling Tunnel
12	Cable Gland
13	Blower Motor
14	Motor Blade
15	Capacitor
16	Silicon Stack
17	Heat Sink
18	Solid State Relay
19	Elements 240V
20	H-V Transformer
21	Frequency Converter
22	Electric Reactor
23	Hinge, Right
24	Micro Switch ASSY
25	Adjustable Feet
26	USB Port
27	Slide Guide
28	Cooling Fan
29	Air Filter
30	Button Switch
31	Filter
32	High Temperature Resistant Resin Board
33	Front Panel,BTM
34	Door ASSY.
35	Inner Chamber
36	Touch Screen Controller, ASSY, SSL
37	Touch Screen Controller, ASSY, Screen
38	Hinge, Left
39	Filter
40	Fuse Base
41	Micro switch
42	Temperature Probe
43	Terminal Block
44	Fuse
45	Cover Support
46	Switching Mode Power Supply
47	Relay
48	Varistor
49	Hi-Limit Switch
50	Fan Governor
51	High voltage fuse
52	High voltage fuse base
53	High voltage fuse base

cause microwave leakage.

6. Air Filter

The air filter is located underneath the oven door. It helps with air circulation, so make sure it's not blocked and clean it regularly as instructed.

7. Door Handle

The door handle is sturdy. You can open and close the oven door by pulling the handle down and pushing it up. Don't use the handle to carry the oven.

8. Door

The oven door has 3 safety switches. Keep the door clean and in good condition. Refer to the cleaning instructions for more details.

9. Convection Fan and Filters

The grease filters in front of the convection fan need to be kept clean. Different models have different cleaning procedures. Check the "Cleaning and Maintenance" section of this manual for more information.

10. Interior


The cooking chamber is made of stainless steel. Follow the cleaning and maintenance instructions in the manual to keep it in good condition.


Operation Instruction:

Switch on power button, screen light up, enter tand by interface as below:

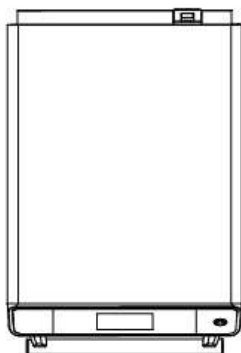
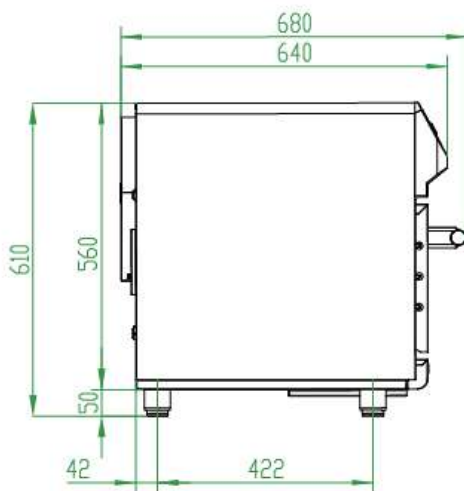
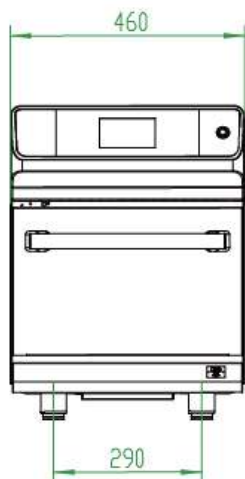


Cooling Mode, when cavity temperature is over 70 degree Celsius, follow notice window to open the door meanwhile fan keeps working; when temperature drops down to 70 degrees Celsius, it automatically exits back to standby interface, or you cancel cool

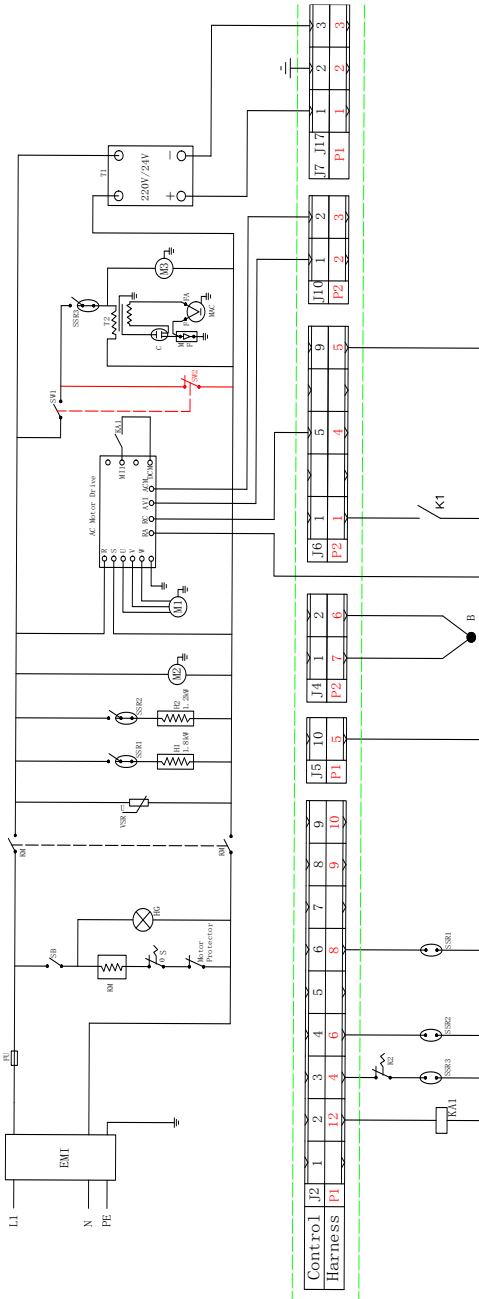
down mode by pressing 

Press  to enter the home page.

POSITIONING DIAGRAM
SPEED CHEF
HOF1000




WIRING DIAGRAM SPEED OVEN HOF1000




Nr	Part Nr	Description
12	IMAC	MAGNETRONS
13	B	SENSOR
14	H1.H2	HEATER
15	MF	MAGNETRON
16	T2	HIGH VOLTAGE TRANSFORMER
17	T1	24VDC SWITCHING POWER SUPPLY
18	C1	C1 : HIGH-VOLTAGE CAPACITOR
19	VSR	VARISTOR
20	EMI	EMI FILTER

Nr	Part Nr	Description
1	SB	POWER SWITCH
2	KA1.KA3	RELAY
3	6S	HIGH LIMIT
4	KM	CONTACTOR
5	K1.SW1.SW2	MICROSWICH
6	SSR1.SSR2.SSR3	SOLID-STATE RELAY
7	K2	OVERHEAT PROTECTOR
8	FU	FUSE
9	M1	MOTOR
10	M2	COOLING FAN
11	M3	MIXING MOTOR



Press  to set the preheat temperature.



If you want to return to the standby page, hold the . It requires a long press!


1. **Editing Menu:**

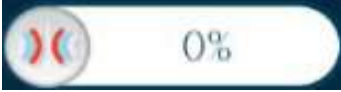
Tap on dish photo to enter setting



Press  and adjust using  to increment or decrease the recipe time.

Press  to adjust the temperature by using the  arrows.

Press and hold the  icon to see the oven temperature.

Tap the  icon on the controller to incrementally adjust the Microwave power.

To adjust the fan speed, tap the  repeatedly and it will change incrementally.

27. When heating liquid food above its boiling point, boiling may not always be visible on the surface. In most cases, you won't see boiling bubbles when removing the container from the microwave. However, if you shake the container or insert a spoon into the liquid, it can suddenly boil violently and overflow, posing a significant risk. When picking up and putting down hot drinks, food or containers, please pay attention to avoid burns;
28. Do not damage the control panel, door, door seals, or other parts. If the door seal is damaged, please contact a qualified service technician for repairs.
29. Always turn off the oven after use each day. Do not leave the oven on overnight or when unattended.

Chart of Suitable Containers:

As the manufacturer, we have listed specific containers that are approved for use under certain conditions. Please review this list carefully before using the oven to ensure safe and effective operation.

Heat-resistant containers		
Tempered glass	YES	Containers with metal ornaments cannot be used
Glass ceramics	YES	
Pottery (enamel, pottery, ceramics)	YES	
Metal Plate		
Only the metal plate that are supplied with the unit		
Plastic Containers		
Only special plastic made for ovens	Yes	Do not exceed the temperature specified by the container manufacturer

equipment. Please contact authorized service providers for equipment inspection, repairs or adjustments.

13. Read and follow the instructions for "Guarding Against High-Intensity Microwave Radiation.
14. Do not remove the cover or any parts inside the oven.
15. Only use suitable containers in the microwave oven.
- 16. Use Appropriate Containers:** Only use microwave/oven-safe containers when heating food. Do not heat liquids or foods in closed or sealed containers, such as glass bottles, eggs, or canned goods, as they can burst and cause injury.
- 17. Prevent Fire Hazards:** To avoid food catching fire, always transfer food from flammable packaging into a microwave/oven-safe container before heating. Open any food packaging before placing it in the oven.
- 18. Handling Foods with Peels:** For foods with peels, such as potatoes, apples, or sausages, always pierce holes or make cuts in the peel before heating to prevent the risk of explosion..
- 19. Avoid Sealed Containers:** Never heat food in completely sealed containers, as the steam generated can cause the container to explode, leading to potential hazards. Always ensure the oven is properly loaded before use. Do not operate the oven when empty.
- 20. Remove Excess Fat:** Before removing a container from the oven, ensure excess fat has been removed to prevent spills and potential hazards.
- 21. Handling Broken Glass:** If a glass container breaks in the oven, carefully inspect the food. If there's any doubt about contamination, discard the food.
- 22. When Not to Use the Oven:** Do not use the oven under any of the following circumstances:
 - The door is stuck or cannot close properly.
 - The door, hinge, latch, or seal is damaged.
 - The oven is empty; always ensure food is loaded before operation.
23. Do not block the vents, cooling vents, filters and steam ports;
24. Do not put the oven near water and cannot be use the oven in wet areas
25. Do NOT use caustic cleanser to clean this product, it will cause permanent damage;
26. To avoid the risk of fire in the oven chamber, do not over-bake or store items inside the oven chamber. Additionally, before placing paper or plastic bags into the chamber, ensure that all metal seals are removed and monitor the operation closely.

Here are the remaining icons on this menu and their meanings to help you navigate the specific functions available on this page.



The oven is busy preheating



Preheating is finished and the oven is ready to cook



Temperature is higher than the preset and the oven is busy cooling down



Return back to main interface

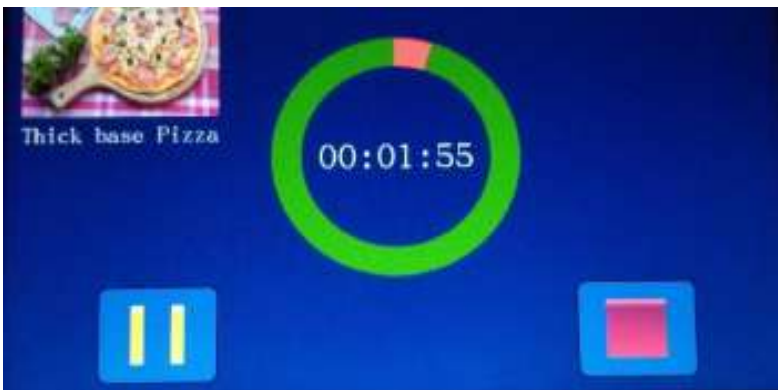



START Cooking Cycle




Microwave.

2. Tap on start cooking icon, enter cooking screen:



Press  to pause and resume cooking

Push the  icon to stop the cooking Cycle

Caution! opening the door during the cooking Cycle will sound an alarm and a popup notice on the screen.



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Use the Microwave Oven on an individual 20A mains outlet only. **DO NOT OVERLOAD THE CIRCUIT.**
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent. The cord shall be an oil resistant sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer - sheathed cord (code designation 60245 IEC 57)
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. Strictly follow the installation instructions provided on the device to perform the installation and positioning;
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. Only qualified personnel can undertake the maintenance of the



WARNING

Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. This unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the unit with a dry cloth and wait at least a half an hour before re-connecting to the main power outlet.



CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
HOF1000	SPEED OVEN	230/50	3300

Tableware		
Paper/Carton	NO	Do not use flammable container(paper /cardboard) and highly reflective materials
Foil Paper		
Other instruments		
Sealing tape, label	NO	When heating, you cannot have any cooking utensils inside the oven
Tableware	NO	
Temperature Senor	NO	

Device Specification:

Model	HOF1000	Menu Storage	1024
Dimension(mm)	460X675X660	Cooking stage	15
Chamber(mm)	305X305X185	Cooking Mode	Hot Air pingement+ Microwave + bottom circulating hot air
Capacity(L)	17	Microwave power (KW)	1.5
Net Weight(KG)	64	Hot air power	3.0
Voltage(V)	230V~	Microwave range	0-100%
Frequency	50/60Hz	Wind grades	10
Rated Power(KW)	3.5	IPX Rating	IPX3
Controller	5" Touch Screen	Max. Temperature	280 Degrees Celsius