

4.2.6 Download or upload recipes

The USB connector is located on the lower right side of the operation panel.

1. Toggle the small protruding handle on the dust cover upwards to reveal the USB port;
2. Insert the USB flash drive and follow the instructions to download or upload recipes.



Importing/exporting the recipes to the device using USB as follows:

Step	Action	Displays	Description
1	In the menu editing interface, click		Import/export the recipes
2	Press Copy Recipe From USB		Import menus from a USB flash drive to the device
3	Press Copy Recipe To USB		Export the menu from the device to a USB flash drive

4.2.7 Manual cooking mode

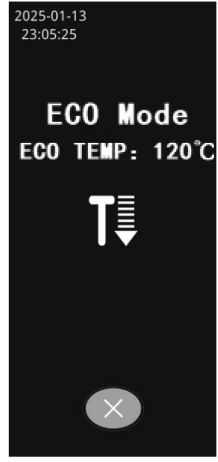
Step	Action	Displays	Description
1	Press		Enter the password 1724, Go to Settings
2	Press Manual Cooking Mode		Go to the settings of the manual cooking mode
3	Parameter settings		Refer to steps 3-7 of the 1.3 menu to set the parameters
4	Press		Start cooking

4.2.8 Energy Saving Mode

1. Enter the energy-saving mode immediately

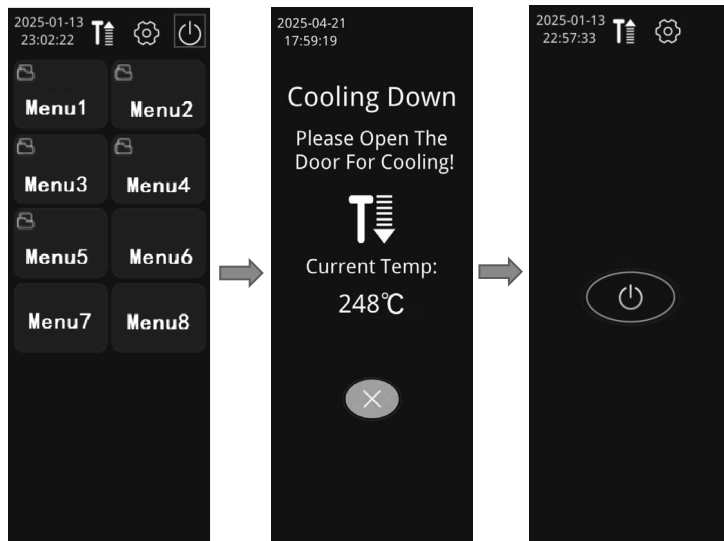
Step	Action	Displays	Description
1	Press		Enter the password 1724, Go to Settings
2	Press Enter ECO Mode In A Moment		Based on the setting of the energy-saving temperature, it immediately enters the energy-saving mode

2. Automatically enter the energy-saving mode

Step	Action	Displays	Description
1	N/A		<p>According to the set time of automatic entering energy saving, it will automatically enter the energy saving mode</p>

4.2.9 Turn off the device




When the device is not in use, press and hold the power off button in the upper right corner to exit cooking, and the display prompts to open the door to dissipate heat. After the heat dissipation is complete, return to the boot interface, and the display process is as follows:



Press the power button at the bottom of the screen to power off.

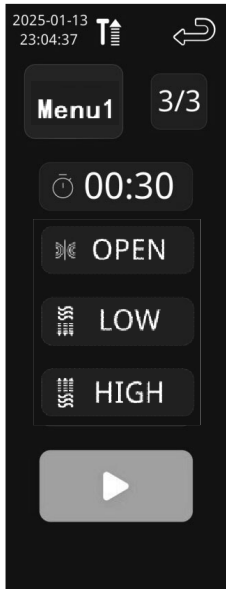

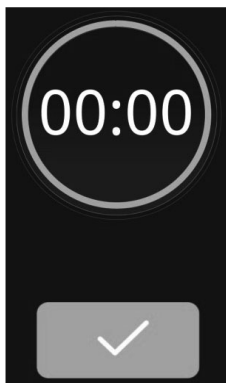

4.2.5 Create a new menu

On the menu editing page, create a new menu as following:

Step	Action	Display	Description
1	Press 		Enter the menu settings interface
2	Press "NewMenu"		Set the menu name, For example, "Chinese hamburger"
3	Press "1/1"		Set the stage of menu
4	Press 		Set the time of menu
5	Press 		Set microwave on or off
6	Press 		Set the power on the top heating element: "low", "medium", "high", "strong" and "off"
7	Press 		Set the power on the bottom heating element: "low", "medium", "high", "strong" and "off"
8	Press 		Once the settings are complete, click the Save button to save the menu where the settings are saved. If you create a new menu in a folder, the menu will be saved in the folder.

4.2.4 Menu cooking

After the preheat is complete, select any menu on the main page


Step	Action	Display	Description
1	Select a menu		Click the button  to start cooking
2	Cooking complete		When the buzzer is finished, open the door or tap the screen  to return back to the menu screen


5. CLEANING


In order for your equipment to operate at peak efficiency, the oven chamber, doors, air filters and grease filters must be kept clean.

Routine cleaning ensures that your equipment meets hygienic standards, keeps the equipment in perfect condition, improves operating efficiency and extends service life.

5.1 Cooling Equipment

 **WARNING!**
 Always cool the equipment before carrying out cleaning operations.

 **WARNING!**
 Equipment temperatures can reach up to nearly 280°C, which may result in personal injury if not adequately cooled.

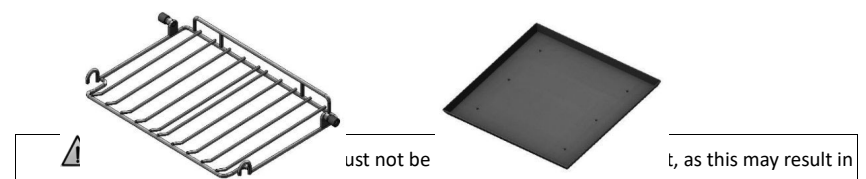
1. When cooking is complete, press the key  to prompt the door to open and cool;
 2. Open the oven door to start cooling and wait until the cooling is complete before cleaning.
- Note: Do not clean the appliance during the cooling process, which takes approximately 30 minutes.

5.2 Cleaning tools

Non-corrosive equipment-specific cleaner, heat-resistant gloves, protective rubber gloves, non-abrasive nylon scouring pads, cleaning cloths and rags, brushes, eye protection and dust mask.

CAUTION: Wear protective rubber gloves when cleaning equipment. Do not use sharp tools and strong abrasives to clean any part of the appliance.

The cavity rack, cavity catch pan can be removed independently and cleaned separately in the dishwasher.





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

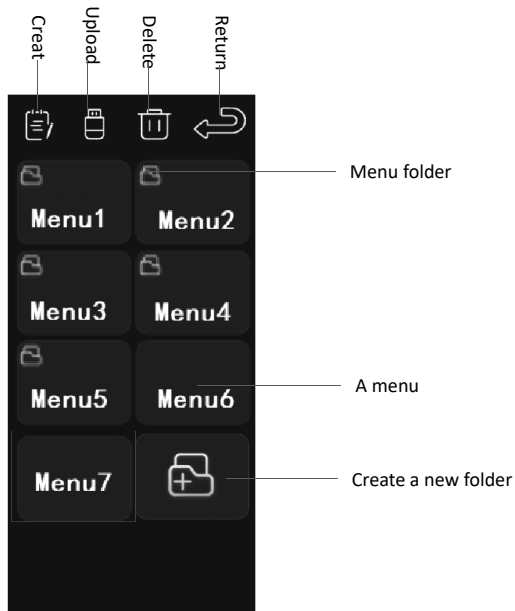
ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
HOF2000	SPEED OVEN	230/50	1500

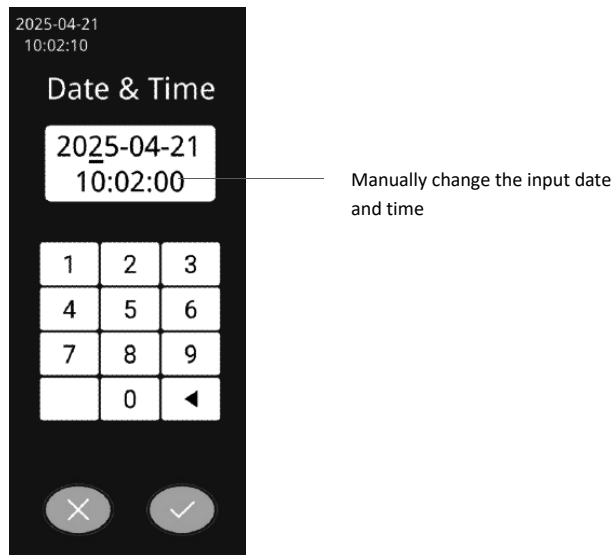
4.2.3 Power on process

Display	Description
	Shutdown status (Press and hold the power button for 3s to start preheating)
	Preheating up quickly
	Ready to cook

Click "Menu Edit" to enter the menu editing interface, as follows:



To set the date and time, click "Date and Time Setting" to enter the following interface



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

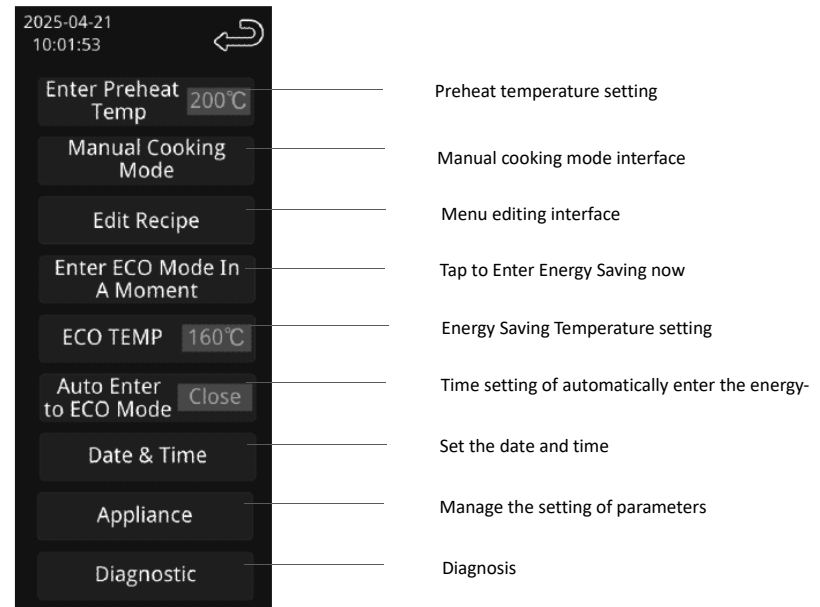
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

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

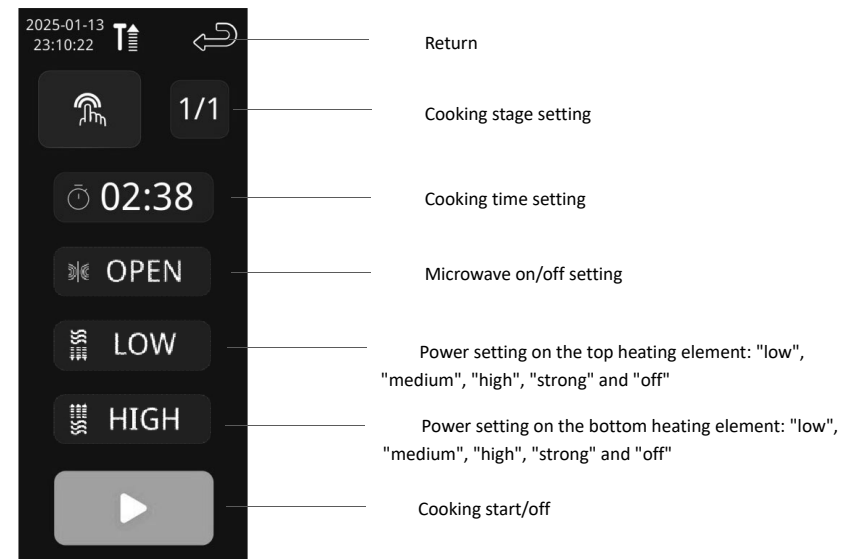
equipment. Please contact authorized service providers for equipment inspection, repairs or adjustments.

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.

4.2.2 Setting interface

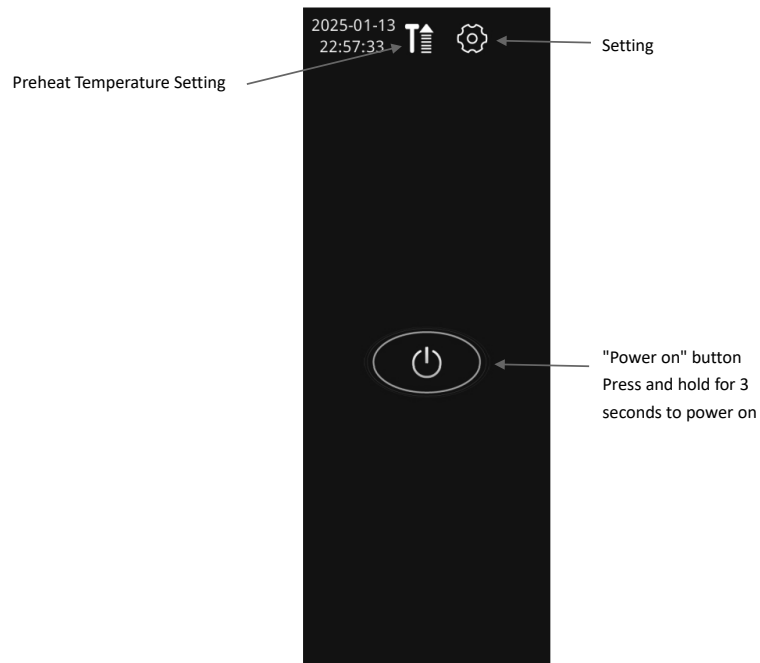


Click "Manual Cooking Mode" to enter the following interface



4.2 Operating instructions

4.2.1 Description of the controller



1. Click the "Preheat Temperature Setting" button to set the preheating temperature, and the setting range value is 170-240°C.
2. Click "Settings" and enter the password 1724 to enter the settings interface.

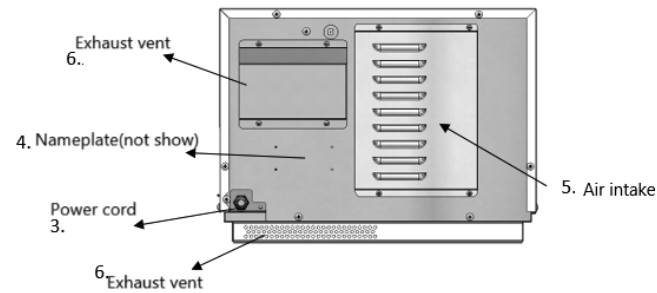
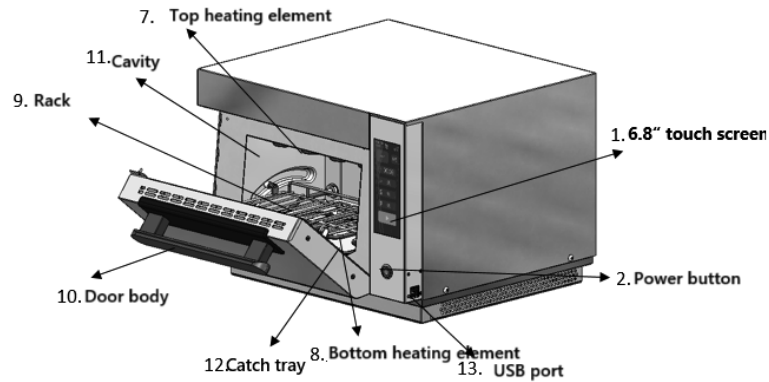
27. When heating liquid food above its boiling point, boiling may not always be visible on the surface. In most cases, you won't see boiling bubbles when removing the container from the microwave. However, if you shake the container or insert a spoon into the liquid, it can suddenly boil violently and overflow, posing a significant risk. When picking and putting hot drink, 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:

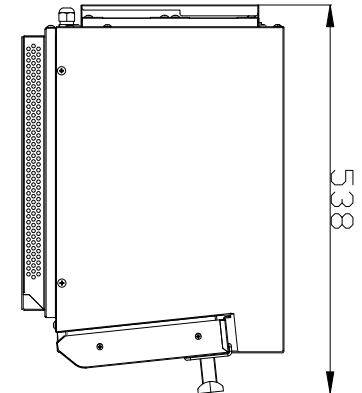
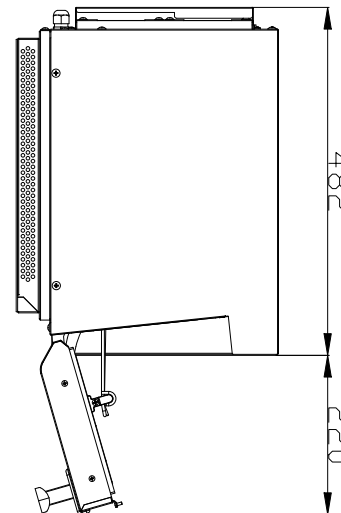
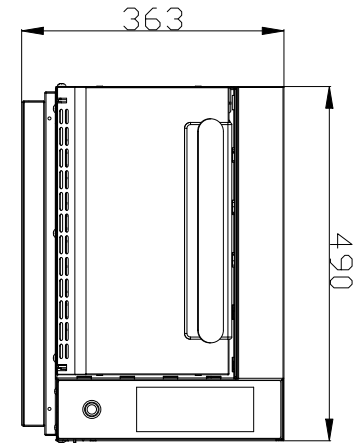
As the manufacturer, we have listed specific containers that are approved for use under certain conditions. Please review this list carefully before using the oven to ensure safe and effective operation.

Heat-resistant containers	Tempered glass	✓	Containers with metal ornaments cannot be used
	Glass ceramics	✓	
	Pottery (enamel, pottery, ceramics)	✓	
	(All other metal product containers cannot be used)		
Plastic containers	Special plastic containers suitable for oven use	✓	Not able to be used when temperature reach a certain heat. Please refer to the manual of manufacturer
Tableware	Do not use flammable container (paper / cardboard)	×	
	Foil Paper	×	
Other instruments	Sealing tap, label	×	Cannot have any cooking utensils inside the oven during cooking
	Tableware	×	
	Temperature Sensor	×	

**POSITIONING DIAGRAM
SPEED CHEF
HOF2000**



No.	Description and Function
1	6.8 inch display controller – the display will light up when the product power cord is connected. Note: The off switch does not cut off power to the internal wirings.
2	Power switch – Press and turn on the device
3	Power Cord - The power cord is located on the back of the oven and is single phase, three wire with a plug.
4	Nameplate - Located on the back of the unit, it is labeled with the product model number, serial number, and power supply specifications etc.
5	Air intake – located on the back panel, draws in external cryogenic airflow to cool the internal components. Do not obstruct the air intake.
6	Exhaust port - located in the front and back of the device, there is an upper exhaust port behind the device, which is used for magnetron heat dissipation, and there will be no microwave leakage into the environment; The lower exhaust port is used to dissipate heat from the internal components. Do not obstruct the exhaust vents.



**PARTS DIAGRAM
SPEED OVEN: HOF2000**

OVEN CONSTRUCTION

The following diagram summarizes some of the key operating features of your unit. For more information on these features, continue to read this manual.

Model	NT-MWO-T
Product Size WxDxH (mm)	490x538x361
Chamber Size WxDxH (mm)	270x190x168mm
Capacity (Liter)	8.6
Net weight (KG)	40
Rated Power (kW)	3.3-3.6
Voltage	220V-240V
Frequency (Hz)	50/60Hz
Micro Computer	6.8" touch screen
Stock Menu	1728
Cooking Stage	5
Cooking mode	Heat Radiation + Microwave
*Microwave Power(kW)	1.5
Heating Element Power(kW)	1.7 kW (top 1.0+ bottom 0.7)
Microwave output range	ON or OFF
Heat Radiation Level	Low, Medium, High, Strong, and Off five gears
IP Rating	IPX3
Power Cord	3*1.5 mm ²
*Microwave power output approximation	

PRODUCT INTRODUCTION

This oven range is engineered for high-performance commercial kitchens where speed, consistency, and ease of operation are critical. Designed to support peak service periods, the system delivers rapid cooking cycles while maintaining product quality and operational efficiency.

By combining microwave energy with controlled top and bottom heat, the ovens produce consistently even results with excellent browning and surface finish. This hybrid cooking approach significantly reduces preparation time without compromising texture, colour, or flavour.

The intuitive controller allows operators to store and recall precise cooking programmes, ensuring repeatable results across shifts and locations. Multi-stage programming enables independent control of cooking time, microwave power, upper heat, and lower heat at each stage, providing full flexibility to optimise performance for a wide range of menu items.

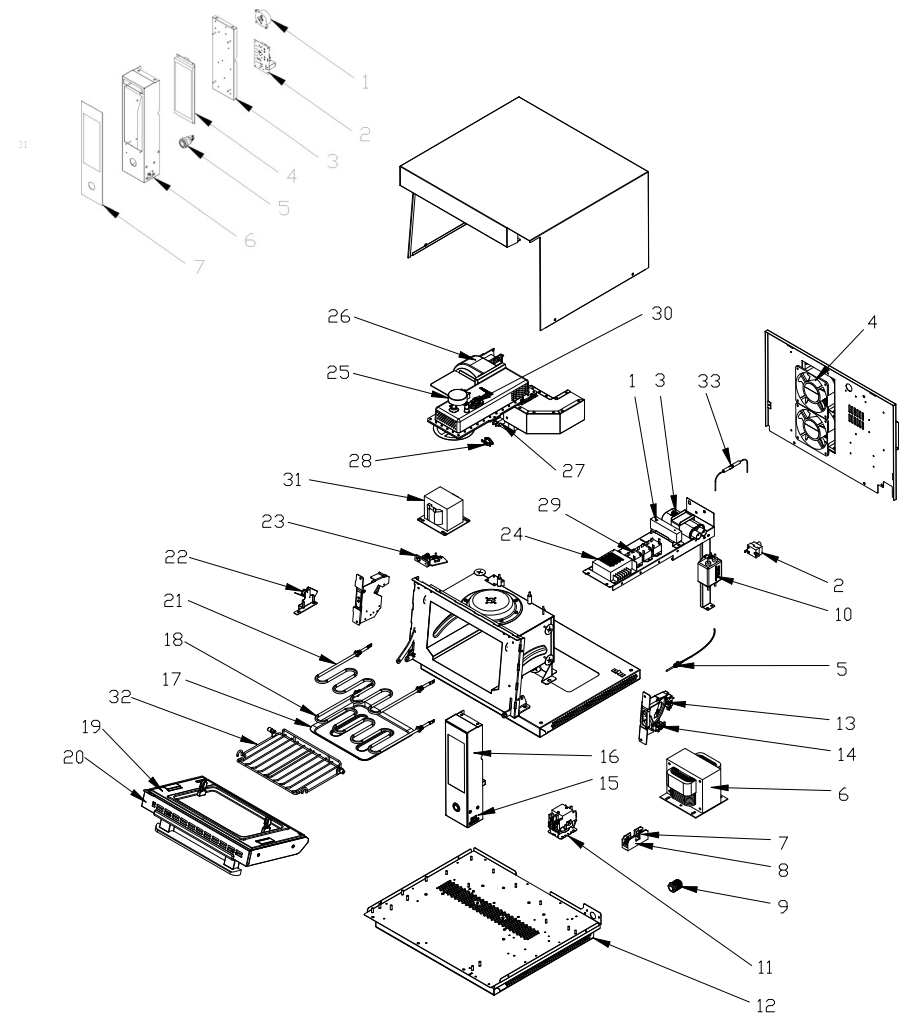
The result is reliable, repeatable output — service after service.

MAINTENANCE

As with other food service equipment, the oven requires care and maintenance.

Maintenance and cleaning requirements are contained in this manual and must be a routine part of the operation run at all times, with proper maintenance performed on the appliance daily, weekly, monthly, quarterly, and annually to ensure its safe and continuous operation. Proper maintenance will also extend the life of the appliance, thereby reducing the cost of use.

EXPLODED DIAGRAM SPEED CHEF HOF2000



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.

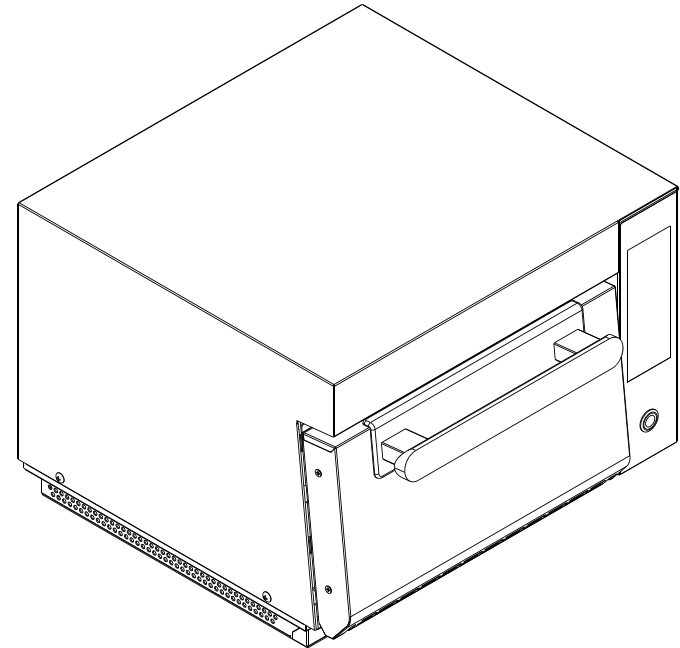
**NB:****REGISTER ON-LINE TODAY**

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: HOF2000**