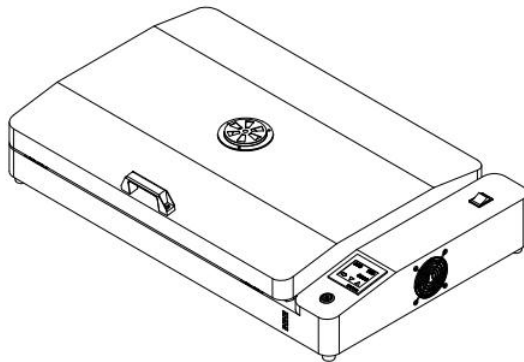


DTF OVEN A280 USER'S MANUAL



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1. Notice on safety using:

1.1. Safety mark:

Dear customers:

Greeting! Thanks for using our product, in order to better read this manual and use this machine, please look through the following explanation of the marks in this manual.



CAUTION

Users must draw attention to content have this mark, if not damage or lost may be caused by improper operation.

1.2. Product description:

This machine have large power, high temperature, Users are requested to provide industrial electricity and places that are suitable for this device, in order to better use the machine please know about the machine's following specification.

Specification of dtf oven A280 :

Rated Voltage: 220V

Rated Current: 7.3A

Rated Power: 1600W

Energy consumption: 1000W-1600KW

Maximum curing size: 600*430mm

K.W: 20.6kg

G.W: 22.6kg

Overall dimension: 820*538*167mm

Package: 887*600*220mm

1.3. Notice before starting it:



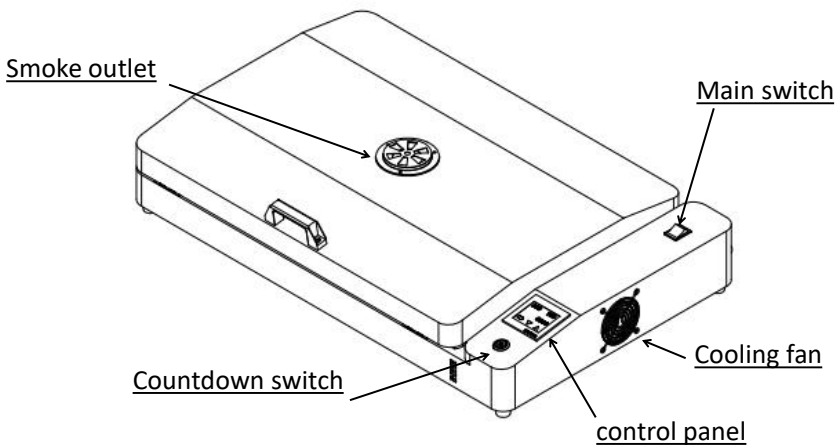
1.3.1 Be careful of electric shock! Be sure the machine is well grounded before start it. Otherwise body injure could be happened.

1.3.2 Power supply must match the heater's, the line must meet the specification.

1.3.3 Check whether the line connect well and standard or not.
Special attention: null line must connect correctly.

1.3.4 For those who are sensitive to static electricity, please pay attention to personal protective measures when operating the equipment

2. Installation diagram



3. Equipment operation process:



3.1. Confirm that the power supply of the oven is connected (ac220v50 / 60Hz).

3.2. Confirm that the grounding wire should be firmly grounded.

3.3. Turn on the left "master switch", set the temperature and time at the same time, and start preheating.

3.4. When the temperature rises to the set temperature, put the good adhesive powder on the printed screen into the baking area, press the countdown switch, close the baking cover, and start baking.

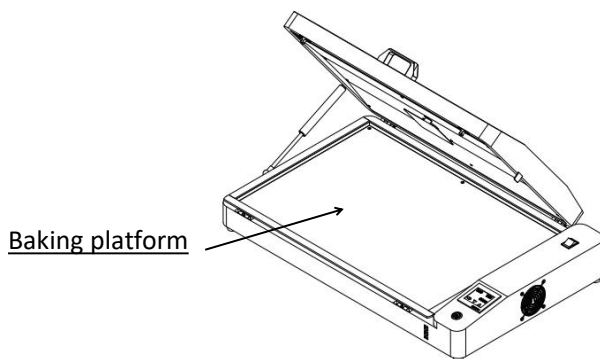
3.5. After the countdown is completed, the alarm will sound a roaring alarm. At this time,

opening the baking cover will automatically stop the roaring alarm, and the baking area will be taken out. The baking is completed (after baking the next picture, just cover the baking cover and do not need to press the countdown button repeatedly).

3.6. Drying temperature setting: 155°C - 175 °C (the specific temperature is set according to the melting point of the powder)

3.7. The time countdown setting is 210 seconds -- 300 seconds.
(the specific time is set according to the melting condition of the powder)

4. The curing method:










4.1. Open the baking lid, place the image to be baked (powder side up) on the baking platform for baking and color fixation. After baking is completed, open the baking lid, take out the image on the baking platform, and baking is complete.

Note: ensure that the material to be curing is flat and wrinkle free.


5. Setup of the preset temperature:

5.1. Modification of temperature and time setting values:

Press the setting key  once to enter the temperature setting value, and the temperature value will flash. Press the plus key  or minus key  to modify the temperature setting

value. After modification, press the setting key  to automatically save and switch to the time setting. When the time value flashes, press the plus  or minus  to modify the time setting value, and then press  again to exit the setting. (Time and temperature automatically saved)

5.2. Count reset:

Long press the plus key  for three seconds, and the piece count value will reset to zero.

6. Equipment Maintenance:

6.1. When repairing or cleaning the machine, the external power supply must be disconnected and the machine must be lowered to room temperature.

6.2. Clean the leftover powder on the baking platform and inner walls after finishing the goods every day.

6.3. Clean and wipe the water inside to keep the inside dry.

