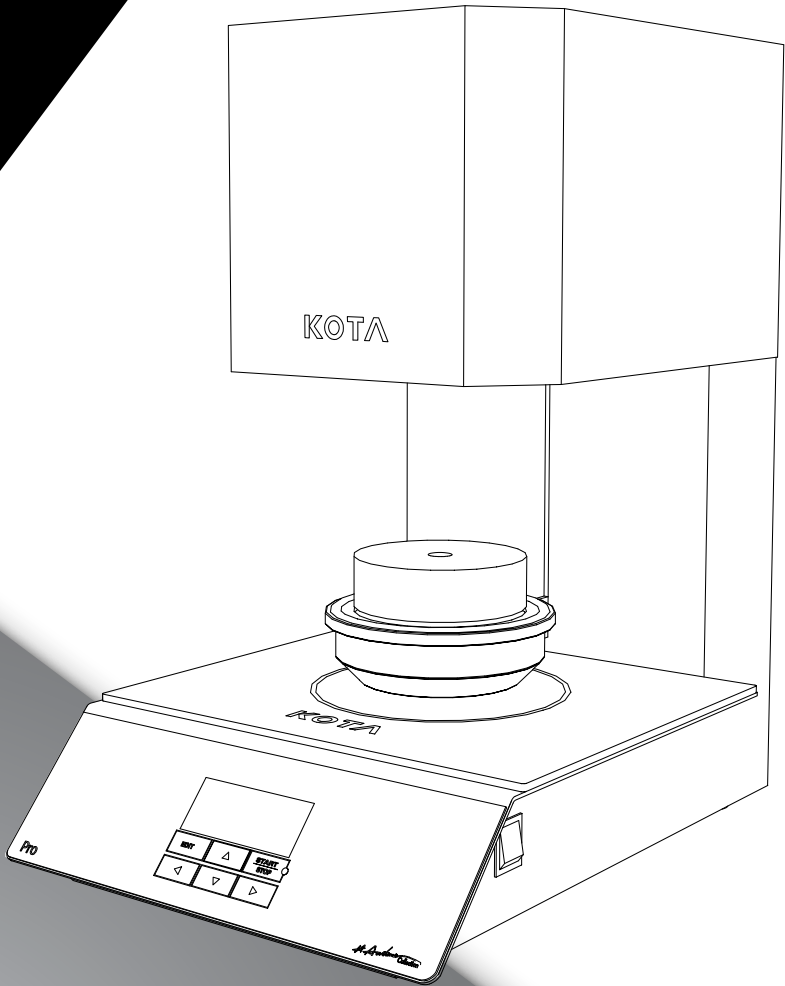


**KOTA**



**USER MANUAL**  
**FURNACE PRO**

## Dear user,

Thank you very much for choosing a KOTA product.

KOTA produce equipment with high quality materials seeking to guarantee the confidence and safety of its products.

To maintain the perfect functioning of your EVO Oven, some basic care is necessary. Read this manual carefully and follow the instructions for installation and use.

## Safety precautions



- Use original KOTA products identified by the brand, which guarantee the best performance for your equipment.
- Do not modify the equipment or request third parties to do so, except when specifically KOTA authorize it, as performance and / or security could be compromised. Any alteration of the product without previous authorization will imply the loss of the guarantee.
- Do not use extensions or any type of connector between the power cord of the appliance and the socket. Procedures such as these could decrease the performance of your equipment and increase your energy consumption.
- For cleaning, use only a damp cloth. Do not apply abrasive, solvent or corrosive products on the equipment.
- Do not place work removed from the oven directly on the glass at the base of the work area. Coatings or porcelain freshly removed from the equipment can cause cracks in the glass base.  
Maximum temperature over the glass: 200°C.



When Turn On the equipment, place the refractory base on the aluminium tray.  
If do not perform this procedure so the rubber seal ring could be damaged.

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## Features

- Multilanguage function
- High temperature accuracy
- Temperature sensor (Platen / Rhodium)
- Muffle for burning with (Quartz clear)
- 100 Firing programs
- Linear heating speed from 20 ° to 120 ° C per minute

## Specifications

110 or 220V equipment power supply (Check Furnace voltage)

Maximum consumption: 1300 Watts

Fuse: 20A

Maximum current of the vacuum pump intake: 10A

Maximum operating temperature: 1150 ° C

Height: 465mm

Width: 298mm

Depth: 420mm

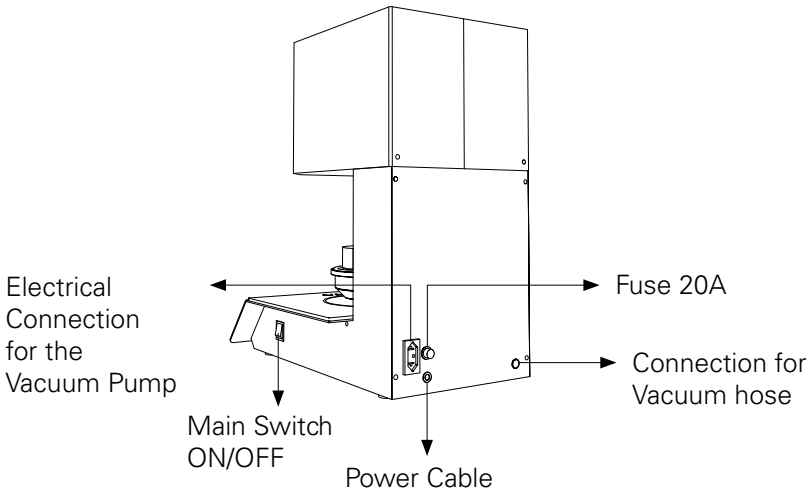
Net weight: 14,1kg

Gross weight: 16.2kg

Frequency: 50-60Hz

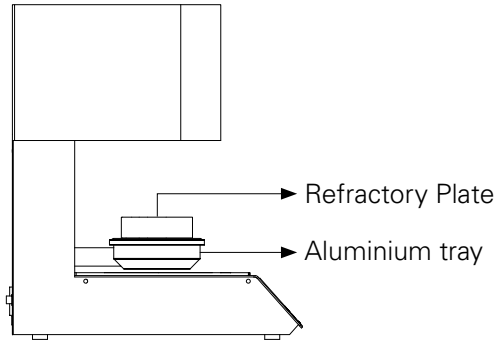
Colour: black

## Equipment Overview



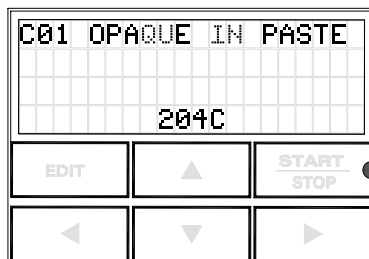
## Initial set up

- 1°: before turning ON check if the voltage is correct with the equipment voltage and then connect PRO to AC power socket.
- 2°: place the refractory plate on the PRO aluminium tray.



When Turn On the equipment, place the refractory base on the aluminium tray.  
If do not perform this procedure so the rubber seal ring could be damaged

- 3°: connect the Vacuum Pump power cable to electrical connector located on the back of the unit as shown in the illustration on page 3.  
Check the main voltage.  
The Vacuum Pump voltage must be the same as that of the oven.
- 4°: connect the Vacuum Pump power cable to electrical connector located on the back of the unit as shown in the illustration on page 3.  
Check the main voltage.  
The Vacuum Pump voltage must be the same as that of the oven.



## Language selection

Available in Portuguese, English and Spanish.

To select the language, with the oven switch off, press "EDIT" and turn on. Choose the correct option and press "EDIT" to save changes.

## MANUAL ELEVATOR MOVEMENT

The left directional key has the function of moving the elevator up, down and stop at the desired position.

## STANDBY MODE

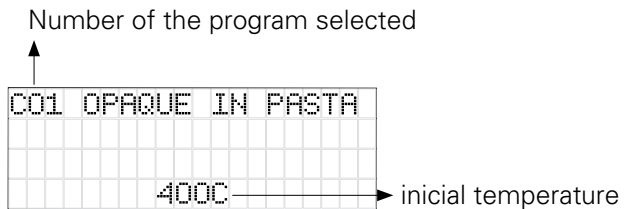
The Stand-by mode serves to prevent peripheral heating of the oven and to save energy.

Whenever the oven remains unused for more than 5 minutes, the muffle will close.

To open the muffle, press the directional arrow on the left side.

## Selecting and editing a ceramic program

When selecting the firing program we will have the following indications on the screen:



On this screen, it is possible to move the lift up, down and stop in any position manually.

Just press the left directional arrow to perform the two functions.

The firing programs range from number 1 to 99.

There are 33 firing programs programmed from the factory that go from number 1 to 33.

These factory programs can be modified according to the instructions detailed below.

To edit a ceramic program, select a program number, and then press "EDIT".

When press the "EDIT" key screens will appear in the following order:

**INITIAL TEMPERATURE (TP1)**

INITIAL TEMPERATURE															
(TP1)															
4000															

The initial temperature is the initial temperature of the firing process.

**DRYING TIME (TSEC)**

DRYING TEMPERATURE															
(tSEC)															
01:00															

The drying time is the waiting period for the start of the closing stage of the muffle.

**RISE TIME (TSUB)**

RISE TIME															
(tSUB)															
05:00															

The closing time of the muffle can be adjusted to close directly or for a specific time between 00:40 seconds and 30:00 minutes.  
To activate the direct closing adjust the parameters in 00:00.

### PRE-FIRING TIME (TPRE)

PRE-FIRING TIME	
TPRE	(tPRE)
01:00	

The PRE-FIRING time starts when the rise time reached 90% of the course.

The elevator remains in the position by the programmed time and then the muffle will close.

### DOWNING TIME (TDES)

DOWNING TIME	
	(tDES)
01:00	

The downing time is activated after the last firing process be executed and can be adjusted for direct opening or for a determined time between 00:40 seconds and 30:00 minutes.

To activate the direct opening, set the parameters to 00:00.

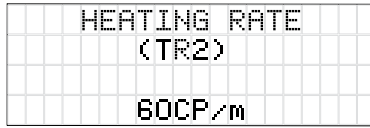
### BASE TEMPERATURE (TP2)

BASE TEMPERATURE	
	(TP2)
980C	

It is the next temperature level after the initial temperature.

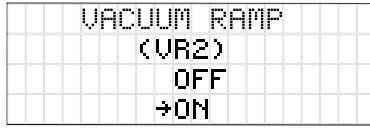


### HEATING RATE (TR2)



It is the heating rate between the initial temperature and the base temperature 2.  
The parameters can be adjusted from 20 ° to 120 ° C per minute.

### VACUUM RAMP 2 (VR2)



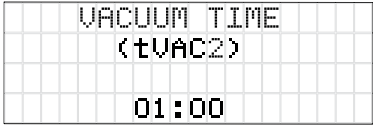
Determines if there will be a vacuum between the initial temperature up to the base temperature 2.  
Use the ON or OFF function to configure the parameter.

### BASE TIME (TPAT2)



Determines the temperature dwell time programmed in base 2.

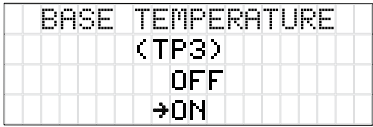
### VACUUM TIME 2 (TVAC2)



Determine the vacuum time within base time 2.

If the vacuum ramp 2 is disabled, it will not be possible to set the vacuum time 2. The vacuum time must always be equal to or less than the base time.

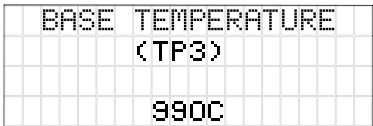
### BASE TEMPERATURE 3 (TP3)



Enables or disables the 3rd base.

If this parameter is disabled, the next parameter to be executed is the downing time and then the program completion.

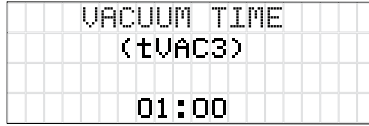
### TEMPERATURE BASE 3 (TP3)



It is the next temperature level after the base temperature 2.

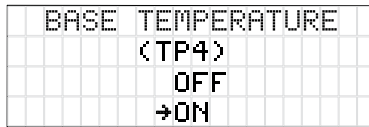


## VACUUM TIME 3 (TVAC3)



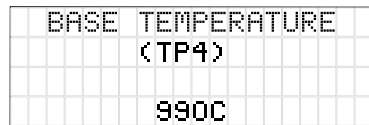
Determine the vacuum time within base time 3.  
If the Vacuum in ramp 3 is disabled it will not be possible to configure the vacuum time 3. The vacuum time must always be equal to or less than the base time.

## BASE TEMPERATURE 4 (TP4)



Enable or disable the 4° base.  
If that parameter was disabled, the next parameter to be executed is the download time and then the program completion.

## BASE TEMPERATURE 4 (TP4)



It is the next temperature level after the base temperature 3.

### HEATING RATE (TR4)


It is the determined time between the base temperature 3 and the base temperature 4.

### VACUUM RAMP 4 (VR4)

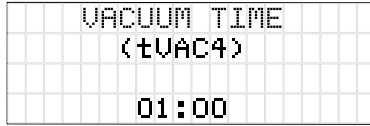

Determine if there will be a vacuum between the base temperature 3 up to the base temperature 4.

Use the ON function to enable or OFF to disable for configuration of the parameter.

### BASE TIME 4 (TPAT4)


Determine the dwell time of the base temperature 4.

## VACUUM TIME 4 (TVAC4)

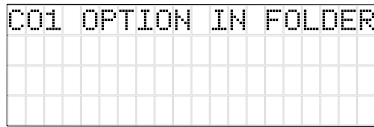


Determine the vacuum time within base time 4.

If Vacuum Regulator 4 is disabled, it will not be possible to set the empty time 4.

The vacuum time must always be equal to or less than the base time.

## ALTER NAME OF THE PROGRAM



To alter the name of the program, press the "EDIT" key for 2 (two) seconds until the name of the program appears on the screen.

The cursor will blink in the first field to be altered.

To alter the name of the program, use the up and down arrows.

To navigate between the edit fields, press the right or left arrow keys.

To save, press the "EDIT" key.

## Warranty terms and scope

KOTA Equipamentos guarantees the product and its accessories for defects in materials and workmanship; always they have been used in accordance with the conditions of use specified in the User's Manual. The warranty period is one year from the date of the purchase invoice, being 3 (three) months of legal guarantee and 9 (nine) months of contractual guarantee.

The replaced parts or accessories will be guaranteed for a period of 90 (ninety) days from the date of return of the appliance to the customer or for the remaining time of the original warranty, whichever is the last.

### **WARRANTY: ITEMS EXCLUDED**

This warranty does not cover:

- Damage resulting from the use of the product in a manner other than that specified in the user's manual.
- Defects caused by installations, alterations, tests or any type of modifications by people or technical services not authorized by KOTA Equipamentos.
- Products with the serial number removed or illegible.
- Damages caused by spillage of aggressive substances on the product.
- Electrical discharges or variations of electrical current that may damage the equipment.

In case of be necessary to contact KOTA Equipamentos, have the purchase invoice of the equipment and the respective serial number.

### **KOTA Equipamentos**

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