



## ELECTRIC OVEN

### MODEL

**F80-F80T-F81T-F135-F135T-F136T-F50-F80P-F65A-  
F70T-CORFU-RHODES-CRETA**

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These appliances comply with requirements of E.E.C 73/23/CEE EN 60335-1 EN 60335 - 2 - 36

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**SOTIRIOS D. PRODANAS**

**PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANTS - PATISseries - SNACK BAR**

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# ELECTRIC OVENS

## SPECIFICATIONS

The tables below refer to the specifications of models F-80, F-80T, F-135, F-135T, F-81T, F-136T, F50, F65A, F70T, CORFU, RHODES, CRETE, F80P.

### Overall Dimensions

MODEL	LENGHT (mm)	WIDTH (mm)	HEIGHT (mm)	POWER (Watt)
F-80 / F-80T	800	960	445	5.000
F-135 / F-135T	1350	960	445	7.200
F-81T	880	990	410	5.000
F-136T	1380	990	410	7.200
F50	680	610	450	3.600
F65A	880	750	380	4.500
F70T	880	750	630	9.000
CORFU	690	780	465	3.600
RHODES	760	780	645	4.800
CRETE	760	780	775	6.000
F80P	790	800	520	7.500

### Chamber Dimensions

MODEL	LENGHT (mm)	WIDTH (mm)	HEIGHT (mm)
F-80 / F-80T	570	790	175
F-135 / F-135T	1100	790	175
F-81T	600	810	195
F-136T	1100	810	195
F50	500	500	130X2
F65A	600	600	130
F70T	600	600	130X2
CORFU	480	620	130X2
RHODES	480	620	130X3
CRETE	480	620	130X4
F80P	550	610	130X2

### Electrical Supply

F-80 / F-80T / F65A / F81T / RHODES	: 230V AC / 400V 2N AC 50Hz
F50 / CORFU	: 230V AC / 50Hz
F70T / CRETE / F80P / F135 / F135T / F136T	: 230V AC / 400V 3N AC 50Hz

### Στεγανότητα Συσκευής

IP 20

### Ασφάλεια Συσκευής

Κάλυψη προδιαγραφών προτύπων **EN 60335-1** και **60335-2-36**

Σήμανση συσκευής **CE**

### Main Parts

- DKP steel body, optionally AISI 430 stainless steel (F80, F80T, F81T, F135, F135T, F136T).

- AISI 430 stainless steel body (F50, F65A, F70T, CORFU, RHODES, CRETE, F80P).
- AISI 430 stainless steel front cover.
- DKP steel chamber, optionally AISI 430 stainless steel (F80, F80T, F81T, F135, F135T, F136T).
- AISI 430 stainless steel chamber (F50, F65A, F70T, CORFU, RHODES, CRETE, F80P).
- AISI 430 stainless steel rotating doors (one for F-80, F80P & two for F-135) and with fire proof glass for F-80T, F-81T, F-135T, F-136T, F65A, F70T.
- AISI 430 rotating stainless steel doors for F50 and fire proof glass doors for CORFU, RHODES, CRETE.
- Fire resistant or cast iron grill plate(F80, F80T, F81T, F135, F135T, F136T).
- Fire resistant grill plate (one for F65A & two for F70T).
- Two iron plates for F80P.
- AISI 430 stainless steel plate (1 for F50/CORFU, 2 for RHODES & 3 for CRETE).
- Heat insulated handles (one for each door).
- Hole for ventilation Ø30 mm for F-80, F-80T & F-81T & Ø50 mm regulated for F-135, F-135T & F-136T.
- Glass – wool chamber insulation.

#### **Electrical Components**

- Wire heating elements:

F-80 / F-80T	: 1 x 2.800 Watt bottom and 1 x 2.200 Watt above.
F-135 / F-135T	: 2 x 3.600 Watt.
F-81T	: 1 x 2.800 Watt bottom and 1 x 2.200 Watt above.
F-136T	: 2 x 3.600 Watt.
F50	: 3x1.200 Watt.
F65A	: 1x2.000 Watt above & bottom 1x2.500 Watt.
F70T	: 4 Heating Elements 2 for each chamber(1x2.000 Watt above & bottom 1x2.500 Watt)
CORFU	: 3x1.200 Watt.
RHODES	: 4x1.200 Watt.
CRETE	: 5x1.200 Watt.
F80P	: 3x2.500 Watt.

- Thermostats, 0-300°C with indicating lamps for F50, F65A, F70T, CORFU, RHODES, F80P.
- Thermostats 60-400°C with indicating lamps for F80, F80T, F81T, F135, F135T, F136T.
- Lighting switch with indicating lamp.
- Fire resistant wiring.
- Terminals' fasteners.
- Gland for supply cord.
- Earth terminal.
- Potential equivalent terminal, marked P.A.
- Six polar polyamide connector strip for supply cord.

# 1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of electric ovens manufactured by **NORTH**. Please, read carefully and keep it for future reference. This manual should be referred to both by installing or service technicians and the operators of the equipment.
- ⇒ After you remove the packing make sure that no damage was caused during shipping. If in doubt, we recommend that an authorized technician examine the appliance before you proceed with the installation.
- ⇒ The appliance requires electrical connection. Before proceeding, make sure that main voltage meet the requirements of the appliance. This information is available on a label, on the right side of the appliance, as you face it. **In case of incongruence or if in doubt, do not connect the apparatus. Ask for the equipment to be checked by specialized personnel.**
- ⇒ **NORTH** ovens equipment are commercial grade appliances and should, there for, be used by personnel who are specially trained in their use.
- ⇒ All procedures concerning installation and connection of the appliance must be carried out exclusively by specialized technicians according to specifications valid in the country where installation is taking place.
- ⇒ Before any routine cleaning, disconnect from electricity mains. The same procedure must be followed in case of malfunction of the appliance, while waiting for the service technician.
- ⇒ Any repairs must be exclusively carried out by authorized personnel using **original spare parts only**.
- ⇒ The manufacturer cannot be held responsible for damage caused to persons, animals or property due to misuse, tampering, unauthorized modification, or uses other than ones mentioned and / or considered in this manual.

## **2. TECHNICAL INSTRUCTIONS**

# **INSTALLATION AND SERVICE INSTRUCTIONS**

NORTH OVENS ARE PROFESSIONAL EQUIPMENT.  
ALL ASSEMBLY AND CONNECTION PROCEDURES,  
TESTING AND REQUIRED REPAIRS  
MUST BE CARRIED OUT  
BY SPECIALIZED AND AUTHORIZED PERSONNEL ONLY.

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NORTH ENTERPRISES CANNOT BE HELD RESPONSIBLE  
FOR ANY NEGATIVE CONSEQUENCES IN CASE OF  
INTERVENTIONS BY NON-SPECIALIZED TECHNICAL PERSONNEL  
OR DUE TO NONCOMPLIANCE WITH FACTORY INSTRUCTIONS.

## 2.1 INSTALLATION OF THE APPLIANCE.....

After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.

Can be also place a same type electrical oven or heating chamber, or on a simple iron base.

**Attention !** To avoid accidents, keep all packing materials (cardboard, plastic bags, metal items, etc) away from children.

**Important !** Install the oven on a flat non-flammable surface, away from flammable walls.

## 2.2 ELECTRICAL CONNECTION.....

For models (F80/F80T/F81T/F135/F135T/F136T/F65A/F70T/F80P) remove the right cover of the appliance. For models (F50/CORFU/RHODES/CRETE) remove the back side cover of the appliance.

- Enter a suitable supply cord through the gland.
- Depending on the available power supply connect the cables.

### a. Single phase power supply

		HO7RNF	
	3x2.5	3x4	3x6
Remove the provided bridges and short circuit L1, L2. Connect the phase to L1 or L2, the neutral to N1 or N2 and earth to earth terminal.	F50 CORFU	F80 F80T F81T RHODES CRETA	F135 F135T F136T F80P

### b. Two phases power supply

	HO7RNF 4x2.5	HO7RNF 4x4
Connect the phases to L1, L2. Connect the earth neutral to N1 or N2. Connect the earth.	F80 F80T F81T RHODES F65A	F135 F135T F136T CRETE

### c. Three phases power supply

	HO7RNF 5x4	HO7RNF 5x2.5
Connect the phases to L1, L2. Connect the earth neutral to N1 or N2. Connect the earth.	F70T F80P	F135/F135T F136T/CRETE

Connect P.A. terminal to water piping using a 10 mm<sup>2</sup> wire.

**IT IS STRONGLY RECOMMENDED TO USE A QUALIFIED ELECTRICIAN FOR ALL ELECTRICAL CONNECTIONS.**

**THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ACCIDENTS AND DAMAGE CAUSED TO PERSONS, ANIMALS OR PROPERTY DUE TO NONCOMPLIANCE WITH THESE INSTRUCTIONS.**

## 2.3 POSSIBLE PROBLEM.....

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some possible causes.

**In case of problem we control first if the electrical supply to the machine is right or not.**

POSSIBLE PROBLEM	POSSIBLE CAUSES
Machine is not operating	Check if there is damages to 1)all heating elements 2)the edge of cord connected with the thermostat or connector strip.
Heating element is not operating	Check if there is to 1)the heating element 2)the edge of supply cord connected with heating element.
Light is not operating	Check if there is damages to 1)Lamp 2)switch on-off
Non normal temperature	Possible temperature deviation of thermostat.

## 2.4REPLACEMENT OF ELECTRICAL ELEMENTS.....

To replace the upper heating element remove the right side cover of the appliance. Release the wires and remove the heating element holding screws inside chamber. For the lower heating element remove the grill plate.

The lighting lamp is replaced from the inside of the chamber after removing lamp's lid. For the thermostats, indicating lamps and lighting switches remove the right side cover of the appliance.

**CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.**

## 2.5TRAINING.....

The personnel who are to install and connect the appliance must train the users appropriately so that they can handle the operation and safety measures of the appliance.

### **ATTENTION !!!**

- Check that main voltage in your working area is suitable for the settings on the label and that the appliance is properly earthed.
- Before any service activity takes place or any parts are replaced on the appliance, make sure that power supply is turned off.

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### **3. OPERATION INSTRUCTIONS**

## **INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE OF ELECTRIC OVEN**

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TESTING AND REQUIRED REPAIRS MUST BE CARRIED OUT  
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NONCOMPLIANCE WITH FACTORY INSTRUCTIONS.



### **3.1 TURNING ON THE APPLIANCE.....**

After making sure the appliance has been correctly connected to electricity, you can start using it.

- Depending on the heating requirement select the upper or lower heating element and set thermostat (0-300°C or 60-400°C). The thermostats with the corresponding heating elements will control the chamber's temperature (picture 1).
- During operation indicating lamp is on.
- For chamber's lighting set lighting switch to position 1 (picture 2).
- For the ventilation of the chamber roll the operation knob at left side of the appliance (picture 3).

### **3.2 CLEANING AND MAINTENANCE.....**

Turn off the heating elements before any cleaning or maintenance procedures. Let the appliance cool and make sure it has been unplugged from the main supply.

Never use running water to clean the appliance.