

**Technical instruction  
manual for use and maintenance**



## **ELECTRIC OVEN**

### **MODEL**

**FCN260-FCN110-FCN160-FCN62-FCN100-FCN60**

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

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**SOTIRIOS D. PRODANAS**

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

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## General Characteristics

### 1. DESCRIPTION of APPLIANCE

The Present handbook is reported in more models of appliances. For more information with regard to your model you are consulted the Technical Data.

The appliance has the following:

- 1 Digital clue of temperature
- 2 Thermostatic sensor for the detection of temperature in the heart of product only for certain models
- 3 Continuous follow-up of parameters of baking at the duration of all circle
- 4 Pointing out of need of periodical maintenance
- 5 Provision of rapid kidnapping of steams of booth in cooking with hand activation
- 6 Lamps of lighting
- 7 Mechanism of opening of door of double energy for the reject of burns
- 8 Door with double glass bigger comfort in the cooker and low surface temperatures
- 9 Circle of daily cleaning
- 10 Operation of diagnosis for potential damage with pointing out via code recognition

### 2. MAIN COMPONENTS

- |        |                                  |
|--------|----------------------------------|
| 1..... | Heating elements boiler          |
| 2..... | Base of electronic control panel |
| 3..... | Electronic Panel                 |
| 4..... | Control Panel                    |
| 5..... | Heating elements of chamber      |
| 6..... | Door of chamber                  |
| 7..... | Motor Fun                        |
| 8..... | Boiler                           |

# TABLE 1 TECHNICAL DATA

No SHELVES	6 GN 1/1		10 GN 1/1		6 60X40mm	10 60X40mm
MODEL	FCN60	FCN160	FCN100	FCN260	FN62	FN110
POWER SUPPLY (VOLT) AC	380...400 3N~	380...400 3N~	380...400 3N~	380...400 3N~	380...400 3N~	380...400 3N~
FREQUENCY (Hz)	50	50	50	50	50	50
Electrical output convection unit (Kw)	12.300		17.340		12.300	17.000
Main Fuse (3 X 500V)	25	25	32	32	25	25
Power Supply cable Cross-section(mm)	H07 RN-F 5X6					
Electrical output fan motor (Kw)	0.26	0.26	0.26	0.26	0.26	0.26
Electrical output boiler	-	5	-	9	-	-
Dimension (mm)	985X920X720	985X920X720	985X920X980	985X920X980	985X920X720	985X920X980

### 3. GENERAL WARNINGS

- Before you install and place in operation the appliance you carefully read the present handbook that offers important information
- Keep the handbook carefully for future use for the operators or for case of after-sale
- This appliance is intended for special industrial use and has been studied for the baking of foods. Any other use is deemed improper.
- This appliance should be used by educated personnel and it is supervised at the duration of operation
- Disconnect the appliance in case of damage or bad operation
- For repair you are addressed only in permitted centre of technical support of constructor and require the placement of original parts
- The above instruction is for the safety and the correct function of the appliance not to cause damages.
- Don't use for the cleaning of steel products that contain chloride even if they are dissolved
- Do not use corrosive substances in order to you clean the flooring under the appliance

### 4. ECOLOGY AND ENVIRONMENT

All the materials of packing are compatible with the environment. They can be stored without danger or be burn at an authorised incineration plant.

#### 4.2 USE

The appliances have been studied with ' test laboratory for the correct function. In any case in order to decrease the consumption of energy recommend it to avoid the use of appliance without foods in it or with open door. If it is possible preheat the oven before the use.

#### 4.3 CLEANING

It is recommended For the cleaning of appliance (internal and external) with products that have biodegradable at least 90%.

#### 4.4 RECYCLING

In the end of cycle of life of product don't leave the appliance surrounding.

The appliance manufactured from metal materials (of stainless steel, iron, aluminium, and galvanised sheet-metal) in percent bigger the 90%. These materials may therefore be scrapped in accordance with local waste disposal regulations at a conventional recycling plant.

Make useless the appliance that you intend in order to recycling disposal the electric cable and removing all the handle door and cavities to avoid person to becoming trapped inside.

## INSTRUCTIONS FOR INSTALLATION

### 1. INSTALLATION PLACE

Install the appliance only in spaces with sufficient ventilation

### 2. POSITIONING

- Remove the appliance from the packing; remove the protective membrane from the external panel, being careful done not remain any of glue. In this case, you remove with the suitable resolve
- For the necessary space of installation look the drawing of dimensions
- The left surface should remain at least 50cm from other surfaces in order to it is allowed interventions of maintenance, while the right side should maintain distance 10cm from the wall
- Place the appliance on metal base
- Regulate the height of surface of work via the regulated legs of support. So that it is aligned (for appliances that have boiler)
- The appliance is not suitable for built-in installation

### ATTENTION.

**Make sure vapours from the oven drain or adjacent appliance do not enter the aeration vents under the appliance. Which cool the oven internal components?**

### 3. ELECTRIC CONNECTION

- The connection in the network of electric appliance be executed according to the being in effect regulations
- Before you realise the connection you are certified that the tendency and the frequency correspond in the prices that are entered in the plate the appliance should it is connected with way constant in the network of appliance. The connection should be executed with cable of type H07RN-F. The electric cable should be installed with metal or inflexible plastic pipe. If the connection use way of an existing lead should not enter in the interior of appliance and make sure the tube have no sharp edges.
- Before the appliance it should be installed switch of protection with suitable benefit, distance of opening between the contacts at least 3 mm. This should switch install itself in the constant electric installation of building, in point near in the appliance.
- The appliance should be connected with the earthed of network. Finally, the appliance must also be connected to an equipotent system. This connection is executed with the screw of with holding and is found in the abroad, near in the entry of electric cable. The equipotent cable should have minimal cross-section 10 mm<sup>2</sup>.

#### 3.1 INSTALLATION of ELECTRIC CABLE

In order to you connect the electric cable with the appliance, you act as follows:

- Unscrew the adjacent panel in the bottom of the appliance.
- Pass the electric cable in the clamp.
- Connect the cable in the connector strip and fix with the clamp.
- Check the rotation of the motor. The fun must be turn over right, If in not change the phases opposite.
- Close the panel with the fixing screws.

#### 4. WATER MAIN CONNECTION

The oven allocates two separate entries ("B" and "N") of water. The water lines supplying both inlets must be fitted with a mechanical filter and shut-off cock.

Before the installation of filters it propriety you leave to run some quantity of water in order to cleans the driver from any solid particles.

#### 4.1. WATER SUPPLY CHARACTERISTICS

##### 4.1-1 Water inlet "N".

The steam condensation system must be connected to a cold drinking water supply with the following characteristics:

##### 4.1.2 Entry of water "B".

The entry for the production of steam should be supplied **with portable (DRINKING) water** with the following characteristics:

- **Total hardness:** 0.5 to 5 F to prevent the build-up of lime-scale inside the boiler ( or oven chamber on models with automatic injection)
- **Pressure:** 150 to 250kPa (1.5-2.5 bar) higher pressure values result in increased water consumption.
- **Chlorine ion concentration (Cl-):** not more than ~10ppm (acceptable value) to avoid damaging the oven's internal steel elements.
- **PH:** over 7.
- **Electrical conductivity:** 50 to 2000 $\mu$ S/cm (20C)

**Attention:** The use of different systems of treatment of water from those that allocates the Constructor of appliance, is acceptable and it has as consequence the handing-over of guarantee. The use of dosing system designed to prevent the build-up of lime-scale in pipes. (I.e. polyphosphate dosing system) is also prohibited since it may impair the performance of the appliance.

#### 4.3 INSTALLATION OF WATER DRAIN SYSTEM.

Connect drain fitting with a pipe **of equal diameter** and length from 0, 5 until 3 metres, and is resistant in temperature at least 100°C. The drain pipe must be siphoned (height of 80 mm) to an open drain the ("Air-break") or floor grating in order to prevent any back-flow from the sewage system from reaching the piping inside the oven or over chamber.

Make sure that pipes are straight (minimal bent 5%).

Attention: The drain system must be installed so that any vapours from the open drain do not enter the aeration vents under the appliance.

## 5. SAFETY DEVICE

The appliance it allocates the following safeties:

**5.1 Safety fuses** of protection placed behind the control panel. To replace them loosen the retainer cap and replace the burned safety with other (benefit this price is entered in the label, in the point of safety.)

**5.5 Safety Chamber Thermostat** with manual reset, locate behind the control panel, when this device trips convection heating power is shut off. The reset of re-establishment should be executed from specialised technical personnel, afterwards the obliteration of causes of the fault.

**5.6 Thermal cut-out inside fan motor** placed in his internal fan, that intervenes in case of overheat in safety RH1 interrupting the operation of appliance. The reset of re-establishment should be executed from specialised technical personnel, afterwards the obliteration of causes of interruption and the replacement of safety RH1 with other of same characteristics. For the replacement you open the control, (unscrew four screws 2 in bottom & 2 up) replace them loosen the retainer cap and replace the burned safety with other (benefit this price is entered in the label, in the point of safety.)

## 6. OPERATION CONTROL.

- place on operation of the appliance according to the directives of chapter
- Explain the operator the operation and the interventions of regular maintenance and cleaning of appliance with the help of handbook.

### Attention

- At the duration of operation you are careful the hot areas of exterior surface.
- You do not cover with objects the openings of kidnapping in the on part of appliance

## 7. SERVICING

All components that require regular maintenance are reached by opening the rear panel and behind control panel.

## 8. TROUBLESHOOTING

Even at the regular use of appliance can present anomalies or dysfunctions.

### **The oven chamber heating does not activate or is inefficient**

Possible causes:

- The oven chamber temperature limit switch has intervened
- Damage in the heating elements
- Check the contactor coil relative to the damaged component
- Damage of thermostat sensor with provision of fault EB1
- Damage of controller
- Fuse safety RH2

### **The heating of steam generator is not activated or is insufficient for the production of steam.**

Possible causes:

- Damage of resistances
- Check the contactor coil relative to the damaged component.
- Damage of controller
- Safety Fuse RH2
- No water supply in network (EC1)
- Boiler drainage outlet closing device damaged.
- Solenoid water valves are damaged (they do not open)

### **The oven chamber temperature reading is erratic**

Possible causes:

- Damage of electronic controller.
- The sensor of detection of temperature is dirty, or has been interrupted, EB2

### **The oven switches off.**

Possible causes:

- Safety Fuse PH1 because overheat of motor, that is indicated from the lighting of oven. (EU0)
- Intervention of safety PH2 because damage of certain elements of auxiliary components.

## 9. LAYOUT OF MAIN COMPONENTS

(Any work inside of appliance should be executed from trained installer authorised by the constructor)

Removing the left-hand side and rear panel from appliance, you have to access in the following elements:

- Valve of water of
- Access in the resistances of boiler.
- Sensors, for the detection of temperature of chamber.
- Cooling fan of circuit of control panel.
- Fan of cooking chamber.
- Sensor, for the heating of boiler.
- Mechanically water valve of evacuation of boiler.
- Water valve of boiler.

Opening the control panel you have access in the following elements:

- Electronic control.
- Main Terminal Board.
- Safety thermostat of chamber.
- Safeties.
- RIF Filters.
- Contact of heating elements.
- Micro switch of safety of door.
- Lamp holder of the chamber
- Control Shutter relay.

## INSTRUCTION FOR USE

Before you place in operation the appliance it is necessary you read carefully the present handbook. Instruction contain constitute important source of information on the right and sure use of oven. In case where you need more information regarding the characteristics and cooking performance, consult your dealer.

- Don't place pans or tools on top of the oven in order to avoid the obstruction of fumes and steams.
- Periodically (at least once per year), total control of appliance.
- Some models equipped with probe sensor for the detection of temperature in the centre of product. This is a precision instrument and must avoid knocks or damage caused by abrupt insertion or removal of the lead. Blows.
- When using mixed cooking cycle it is recommended to exceed the temperature of 200-210°C. Higher temperature might affect the seal chamber.
- Placing the foods in the chamber, for best result you must leave a space at least 40mm between the trays in order for better circulation of hot air.
- **Avoid salt foods inside the oven chamber, particularly in the cycles with steam.**
- **At the duration of operation, is prohibited the placement of flammable liquids, eg alcoholic, in the oven chamber.**

## 1. OPENING THE DOOR OF OVEN

### 1.1. MODELS WITH 6 AND 10 GRILLS

- a) First turn left handle. The door open and it stops in this place in order to it allows the potential exit of steams or hot air from the chamber. Any cooking program is stop.
- b) Release the handle
- c) Turn right handle in order to open completely the door of oven.

**Attention!** Danger of burns. With the oven hot you open always the door carefully.

## 2. CLOSING THE DOOR OF OVEN

Simple push the oven door so that it lock.

## 3. DESCRIPTION OF CONTROL PANEL

### 3.1. INTRODUCTION

In order to function easily the operation of oven keep open at the duration of reading leaf that concerns the control panel.

### 3.2 BASIC CONTROLS

**G1** General switch

**T1** Digital thermometer/thermostat for the control of temperature of chamber.

**TM** Digital timer for the control of time of cooking.

**T2** Digital thermometer/thermostat for the control of temperature in the centre of product. (Core probe)

### 3.2. MAIN WAYS CYCLES

- Convection Cycle with hot air: for cooking and gratinating at temperature 300°C. (A)
- Mixed cycle: combination convection and steam. It uses simultaneously uses both to keep foods soft (biggest temperature 250C). (B)
- Cycle with steam: ideal for boiling (temperature of operation 100°C).(C)
- Steam of low temperature: for delicate cooking of foods (temperature from 30°C until 99C). (D)

## 3.3 SPECIAL WAYS OF COOKING

- 1) Regeneration Cycle: (E) it produces the ideal humidity for fast reheat products (biggest temperature 250C).
- 2) Cooking with core probe: (T2) for the precise control of temperature in the centre of product (temperature from until 99°C). Combine with all circles. The cooking stops automatically when is achieved the desirable temperature.
- 3) Cycle of decreased fan speed: (F) ideal for delicate cooking by light pastries it is combined with all the programs.

## 3.4 ADDITIONAL OPERATIONS

**Rapid oven cooling:** (G) useful in order to you pass from a baking in other with lower temperature.

**Attention!** Risk of burning, With the oven hot you open always the door careful.

**Cycle CLEAN** (K) activate a semi-automatic cleaning cycle.

**Indicative lamp** (J) indicate the open door of oven

## 3.5 STEAM BOILER CONTROL

The evacuation of generator of steam is achieved with the handle that is found under the oven.

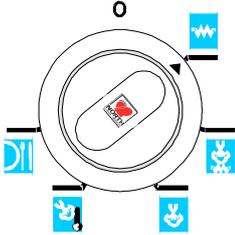
**Attention!** Danger of burns You execute the manual evacuation of generator of steam with very attention

**Attention!** In order to avoid damage of salts in the generator of steam it should:

- 1) Observed the parameters of water of appliance
- 2) Always empty the generator in the end of each day.
- 3) Indicative lamp of situation of generator of steam:
  - Turn of indicate lamp ready (H)
  - Turned on: generator in phase of warm-up. (H) Wait until it blinks: generator in phase of filling water. Be certified that reaches water in the oven
  - Lamp of service: (P) when this lamp blinks is necessary the cleaning of generator of steam. Before use the oven you must be sure that the water valve switch has been activated.

#### 4.1 TURNING ON THE OVEN

To turn on the oven turn the main switch from "0" position to the required program.



##### 4.1.1.

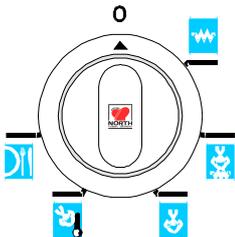
- The screen of thermometer /thermostat waits to put the temperature you want.
- The lighting chamber is turn on.

##### 4.1.2.

- The generator of steam begin to fill on (indicate lamp remain on)
- the generator of steam is ready ( indicate lamp turn off)
- (Indicate lamp blinks) the generator of steam preheats.

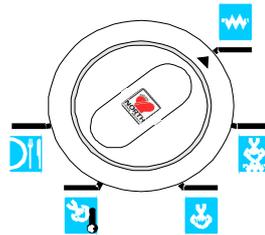
##### 4.1.3 SWITCH OF OVEN

TO switch of the just place the main switch back to "0".



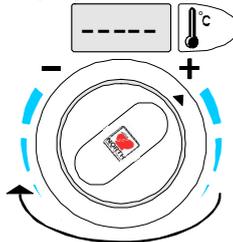
#### 4.2. SELECTING COOKING CYCLE.

Turn the main switch in the desirable program of cooking example "hot air"

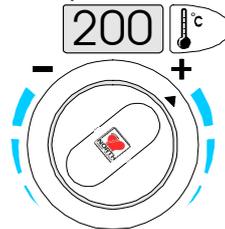


#### 4.3. SETTING THE COOKING TEMPERATURE

- Turn thermostat knob
- The screen of temperature begins to blink display the temperature that is programmed



- stop the switch in the desirable temperature example 200°C

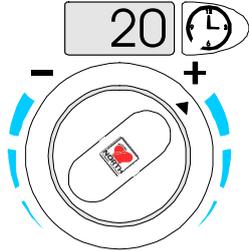


After 5 seconds stops blinks and it returns in the temperature of chamber.

Note: each program has its own maximum temperature limit. In the cycle of steam is not necessary the planning of temperature because this is determined automatically in 100°C.

#### 4.4 START OF COOKING CYCLE

- Make sure that the door of oven is closed
- Turn the timer in desirable time of baking example 20 min.



The cooking begins immediately indicating the activation of heating and the cycle of cooking.

- Timer shows per all moment the remaining time for the end of cooking. This value can be modified while at the duration of cooking, by turning the switch.

##### 4.4.1. MODELS WITH STEAM

**GENERATOR** - The cycle of cooking (steam, mixed, regeneration) it is not possible to begin until boiler is not ready. At the duration of this period, the switch remains constant in the price of programmed temperature

- If you open the door, the cycle of cooking is interrupted.

**Attention!** Danger of burns. With the oven hot you open always the door carefully.

#### 4.5. END OF COOKING CYCLE

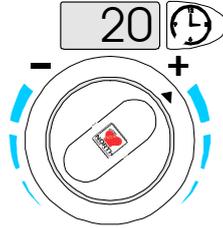
When the timer display reaches once again in his initial place, the cycle of cooking is end automatically; the bell of oven is activated.

- The cycle of cooking can be also interrupted manual restoring timer in his initial place. Open the door and remove the product.

**Attention!** Danger of burns. With the oven hot you open always the door carefully.

#### 4.6. MANUAL CYCLE

You can program manual timer of cooking just turn the timer knob until in the display see (cnt). In the case you need to interrupt the cycle just turn the main knob to his original position.



#### 4.7. PREHEATING

You can preheat the oven before you begin the cooking:

- You turn on the oven in the desirable program of cooking.
  - Set the thermostat the desire temperature you need.
  - Set the timer in CNT function.
  - Wait until oven reaches the desire temperature you have set.
  - Open the door and place the food.
  - Close the door and set your dairy time.
- Attention!** Danger of burns. With the oven hot you open always the door carefully.

#### 4.8. PROBE SENSOR USE

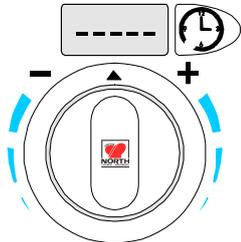
This cooking method allows the precise control of temperature in the centre of product that is cooked. Simply set the required temperature and automatic will stop the cooking cycle.

**Attention:** the probe sensor is an instrument of precision. Avoid with each way knocks or damage. The guarantee does not cover the replacement of probe with damage by improper use.

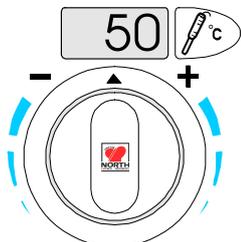
**1) Turn on the oven** and preheat the. Place probe sensor in the product and be certified that the sensitive part is placed near in the centre of product.

**2) Closed the door of oven.**

**3) Certified** that the switch of time knob is in interruption cycle.



**4) Program core probe knob** in the desirable temperature of cooking.



- cycle cooking begins immediately
- The display of core probe sensor indicating the programmed temperature. The default temperature is 50C.
- Turn the knob right or left in order to increase or decrease the temperature, until you regulate desirable temperature.
- Leave the knob, after 5 seconds the screen it shows the present temperature in the centre of product.

**Note:** per all moment is possible the change of programmed temperature by turning the knob. You can check the programmed temperature turning at one only steps (right/left) the knob.

#### **5) Interruption of cycle with probe sensor.**

When the required temperature is achieved the oven interrupts automatically the operation with the way that is described in previous paragraph.

#### **6) Manual interruption of core probe sensor.**

Turn the knob to decreasing the temperature until display switch off.

#### **7) HUMIDITY FUNCTION.**

In some model with this function you can program the humidity that need inside the chamber.

- At the beginning that you turn on the oven and the display has slash you can press the buttons which indicate the humidity.
- Automatic you can program the time you need to spay in the chamber humidity and for how long. You can program 3 different times with 3 different quantity of humidity.
- The display of the temperature saw the function you want to do. By turn it right you will see that is change to other program.(t1 is the first time / h1 is the first quantity of hum tidy / t2 second time / h2 second humidity / t3 third time / h3 third humidity.
- With the display of the timer program the value of each program which indicates in the display of the temperature.
- By press the humidity button the oven has take all the value you have enter and it is ready to begging by given the temperature and time you need.
- Also when the program is running you can enter humidity manual by pressing the button of humidity.

## 5.1 ALARM AND DIAGNOSTICS MESSAGES

The oven forecasts the appearance of special conditions:

- Irregular operation or damage. In this case in the various displays are presented code fault.

Follows the list the code and relative conditions of fault.

- **EB1** - Interruption of sensor of chamber or short-circuit.
- **EB2** - Interruption of sensor of generator of steam or short-circuit.
- **EB3** - Interruption of sensor of core probe or short-circuit.
- **EB4** - Interruption of sensor by pass or short-circuits.
- **EB5** - Overheat electronic control.
- **EC1** - Damage in the network of water supply or closed valve water.
- **EC2** - Overheat of boiler
- **EC3** - Overheat of Oven Chamber
- **Sound** - Damage in the cable of communication control panel.
- **EA1** - Overheat Motor.
- **RH1 - 2 - 3** - Dysfunction of Phase

**IMPORTANT! With the cycle of cooking under development, the alarm code of fault accompanies the interruption of cycle. In this case, the appliance can be used with way independent from the conditions that cause the alarm. For this aim it is enough you program the oven for a cycle that does not use the defective parts. The service of technical support should be informed for code alarm that is presented in the screen.**

## 5.2. TURN OFF IN CASE OF DAMAGE

In case of damage disconnect the appliance:

- Disconnect the automatic switch of electric supply that is found before the appliance and closed valves water.
- Contact with the technical support dealer.

## 5.3. CLEANING AND MAINTENANCES

- In the end of each day you must clean the chamber of oven using the suitable products and following the directives of supplier.
- Don't wash the appliance with direct of water external.
- Don't use for the cleaning of steel products that contain chlorine (bleach, hydrochloric acid etc), even if they are dissolved.
- Do not use corrosive substances (for example muriatic acid) in order to you clean the flooring under the appliance.
- The appliance is provided in the table of handling with key "**CLEAN**"



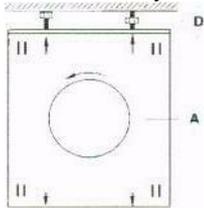
for the cycle of cleaning of chamber the key is used as follows:

**Import:** The cycle is activated rightly only when the temperature in the booth of is smaller 90C. In different case you execute the fast cool cycle.



- 1) - Press key "CLEAN" (beginning of cycle of cleaning) with the door closed. Turns on the relative lamp in order to it indicates the beginning of cycle of cleaning (phase 1). After 30 seconds, the bell it strikes.
- 2) - You open the door of oven and spray a product suitable for his surfaces.
- 3) - Close the door. In the screen of temperature begins the reverse measurement of 120 seconds that is required for the action of chemical detergent. In the end of phase of abstraction of grease begins automatically a new cycle (phase of 2) duration 10 min, in the end which the bell strikes and extinguishes (end of cycle of cleaning).

- 4) - Open the door and manual spray water the chamber. In order to facilitate the cleaning of chamber of cooking, remove the support base of tray.
- 5) – To remove the support base proceed as follows:
- Raise the base, and turn it with way so that are released two front bars of support and remove from the slots of wall of suction. In order to you place the base you repeated the energies with reverse order.
  - To remove the back cover of fun proceed as follows:
  - Turn of the oven and disconnect electric supply.
  - After remove the rear base pans unscrew with export key the two screws above back cover.
  - Raise the back cover of suction and remove from the two under you push in order to you allow the exit of two above.



NOTE: In order to you place again the back cover you repeated the energies with the reverse line and you tighten until come in contact.

- Clean filters for greases at least each three cycles of cooking. In case of not observation of this rule, the filter loses his effectiveness and causes abnormalities in the baking. To export is achieved pushing first the two utmost and then removing him from back cover withholding. Particular attention is required in the cleaning of meshes of filter. Utmost they are irregularly, use consequently suitable gloves of protection.
- Clean daily the parts from stainless steel with tepid water and soap, then abundant water and sweep carefully.
- Avoid the cleaning of stainless steel with brushes from common steel because they can leave particles of iron that, with the oxidation, create points of rust.
- If the appliance is not used for big period:
- Disconnect the electric supply and closed valve water Put in all the steel surfaces with a cloth wetted in oil of Vaseline creating a protective layer
- Periodically air the space.

## 5.4. PERIODICAL MAINTENANCES OF BOILER

The excessive shaping of salts in the boiler is pointed out by the indicate lamp "SERVICE" which indicates the need of removal of salts.



SERVICE

The constructor does not bring any responsibility in case this function is not observed, if they are not observed required characteristically the water supply (cf. relative paragraph). The cleaning by salts becomes with two methods:

- with pure vinegar 100%
- with chemical descaler.

### 5.4.1 METHOD WITH VINEGAR 100%

- 1) Closed the valve of water.
- 2) Empty completely the boiler manual.
- 3) After a min closed evacuation of boiler.
- 4) Remove the plastic plug of pipe of access in boiler and pour in 9 litres clean vinegar.
- 5) Open the water valve.
- 6) Run in operation the oven in the cycle of "steam" for 20min.
- 7) Turn off the oven and wait for 60 min.
- 8) Run in operation the oven for other 10 min.
- 9) Turn off and wait for 60min.
- 10) Empty the boiler completely.
- 11) Wash the boiler with water until start coming clean water.
- 12) Put back the plastic plug.
- 13) Close the handle that empties the boiler.

### 5.4.2 METHOD WITH CHEMICAL

**CLEANING** with chemical products should become accordingly with the direction supplier. Act as follows:

- Follow the previous paragraph and place via the pipe of boiler 2, 5 litres of liquid of desalination and 6, 5 litres of water? Place the oven in operation in the cycle of steam for 12 min. Turn of the oven and wait for 40min.
- Open the evacuation of boiler and follow the direction of previous paragraph.

**IMPORTANT Insert a rubber hose inside the boiler, (using a flexible) passed in the pipe of entry of boiler, in order to eliminate each remaining trace of descaling agent.**

- Place again the plastic plug and closed the evacuation of boiler. It is deliberate afterwards this interventions the oven to function empty for 30 min in the cycle of steam.

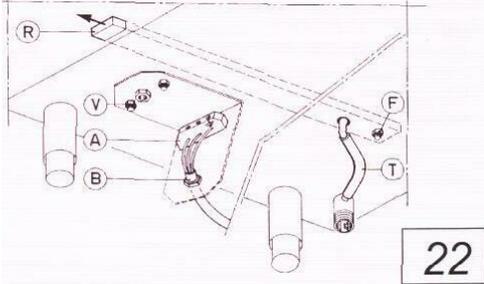
**Replacement of lamp lighting** of chamber In order to replace the lamp of lighting of chamber, in case where it is burned, you act as follows:

- Disconnect electric
- Unscrew the four screws that fix the ring of "base and remove the pane with the flange of leak-tightness.
- Remove the lamp and you replace with other of same.
- Put again the protective panel, rightly placed in the flange, in the space of lamp and you fix the ring by screw 4 screws, after put temperature silicone in the flange.

Replacement of flange of door the flange of door is element that suffers ageing and is worn out with the time. It is deliberate to be replaced when are observed hardenings or cracks. For the replacement you act as follows:

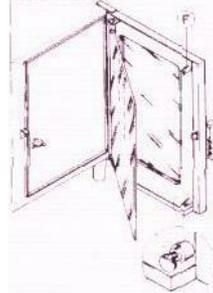
Remove the flange from her seat pull it outside

Place the new flange importing first the left corner and then you press so that it enters in her place and you follow this process at the length and height of appliance

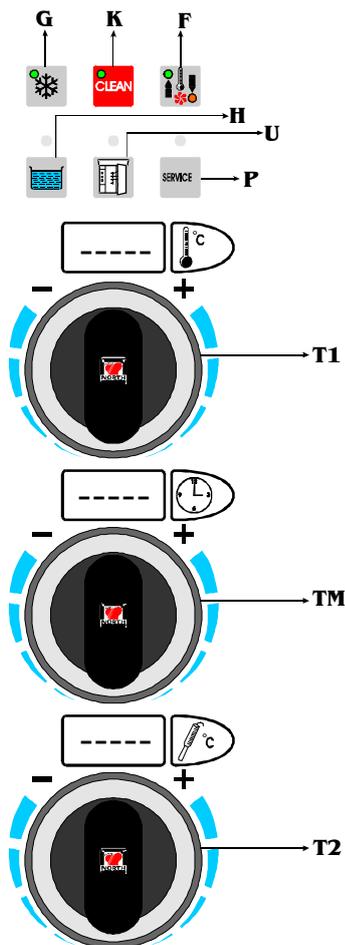
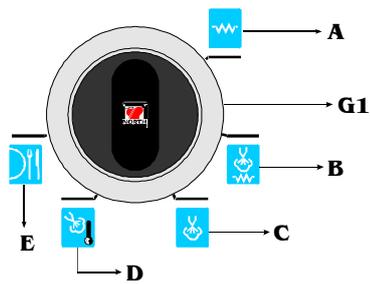


Cleaning and control of operation of installation execute periodically the cleaning of pipe of evacuation, checking for points of barrier that prevent the evacuation. Cleaning of internal surfaces of glass pane of door these energies should be executed with the glass pane of door cold and without abrasice products.

To access in the internal glass door achieved opening the internal glass pane of door. With the door open, You can open then the internal glass pane. By push out the metal and realise the internal glass pane.



## CONTROL PANEL



- A- Program 1 Convection Function 30-280C.
- B- Program 2 Mix convection+steam 250C
- C- Program 3 Steam 99C
- D- Program 4 Steam 30-99C
- E- Program 5 Regeneration 250C
- G- Fast cool chamber of the oven
- K- Clean Button
- F- Low speed motor
- H- Indicate lamp function of the boiler
- U- Indicate lamp of the door
- P- Indicate lamp for service (clean) boiler
- G1 – Program regulator
- T1 - Temperature switch
- T2 – Timer switch
- TM – Regulator probe temperature

## PROGRAM SETTINGS

MENU	FUNCTION	MIN	MAX	DEFAULT	TYPE
P1	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.1 (Convection)	30	100	75	C
P2	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.2 (convection + steam)	50	100	85	C
P3	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.3 (Steam Fix 100C)	50	100	85	C
P4	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.4 (Steam 30 – 99C)	50	100	85	C
P5	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.5 (Regeneration)	50	100	85	C
P6	TEMPÉRATURE PREHEATING BOILER FOR CYCLE PR.6 (Clean)	50	100	85	C
P7	TEMPERATURE OFFSET OF DISPLAY	0	0	0	
P8	TEMPERATURE BY-PASS PRG 3.4.5.6	50	100	99	C
P9	TEMPERATURE SERVICE	90	150	113	C
P10	TEMPERATURE FUNCTION CLEAN (PR.6)	0	99	99	C
P11	TEMPERATURE OVERHEAT CHAMBER	0	550	350	C
P12	TIME FILL UP BOILER	0	600	60	Seconds
P13	1 <sup>02</sup> TIME OFF CLEAN (PR.6)	0	600	30	Seconds
P14	2 <sup>02</sup> TIME (PAUSE) OFF CLEAN	0	600	120	Seconds
P15	3 <sup>02</sup> TIME OFF CLEAN	1	30	10	Minutes
P16	SPECIAL PROGRAM FOR BOILER ATTITUDE	----	----	99	C
P17	RESET FACTORY VALUE	1	2	1	-----
P18	SETTING FOR LAW SPEED OF MOTOR	42	62	52	Phase
P19	TIME FUNCTION BOILER PRG5	10	120	60	Second
P20	TIME FUNCTION ELEMENTS PRG 5	10	120	16	Second
P21	TEMPERATURE BY-PASS PRG 1.2	65	300	76	C
P22	WATER VALVE BY-PASS ON-OFF	0	1	1	
P23	WATER VALVE BOILER ON-OFF	0	1	1	

- While turn on the oven to cycle 1 (convection) push the FAST COOL button, while the display of temperature come over with the symbol –P- and a sound will come up.
- We stop push the button fast cool and we can chose from the above table the function which we want to modify by turning the knob of temperature display we choose the program by turning the knob of timer we change the value of program.
- To store all the change we push again the button FAST COOL.

The ovens saw the –P- symbol and start over.

### **Program P16**

For the program P16 we can not change the water boiling temperature direct but only indirect. We notice that indicate also in display of core probe sensor which blink this is the temperature of by-pass.

We press the button of MOTOR SPEED one time and put in function the heating elements of the boiler.

When the temperature of the by-pass in display 3 is study we press the MOTOR SPEED button one time to store the boiling temperature of water

### **Extra indicate value**

By pushing together the button in the table you can notice the temperature In display 2:

<b><u>Combination button</u></b>	<b><u>Value</u></b>
<b>FAST COOL + CLEAN</b>	<b>BOILER TEMPERATURE</b>
<b>FAST COOL + MOTOR SPEED</b>	<b>BY-PASS TEMPERATURE</b>
<b>CLEAN + MOTOR SPEED</b>	<b>PCB TEMPERATURE</b>

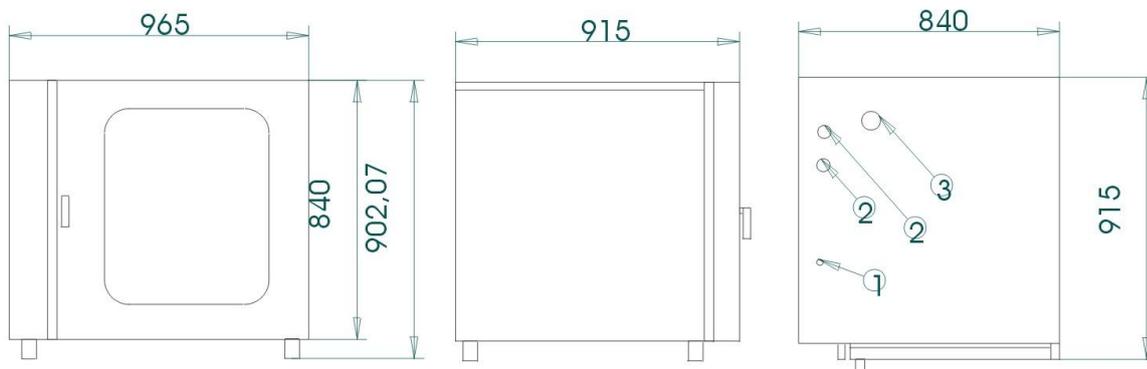
### **Attention!!!**

If program P17 at value 2 from 1 which is then by pushing the FAST COOL button the oven store the DEFAULT value of all the program and in the display you will see <<def>>.

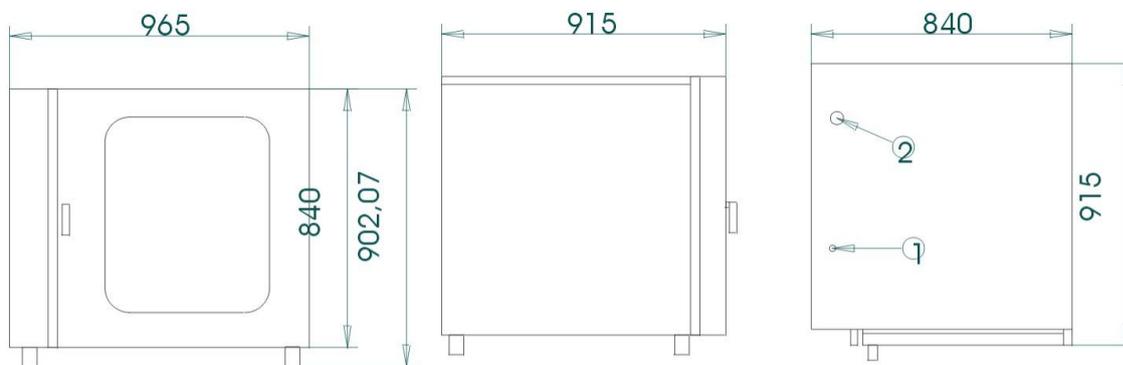
### **Attention!!!**

The buttons must be press it together to avoid any change program or functions.

## WATER CONNECTION



MOD. FCN260- FCN100



MOD. FN110

- 1- ΕΙΣΟΔΟ ΣΥΝΔΕΣΗΣ ΠΑΡΟΧΗΣ ΡΕΥΜΑΤΟΣ
- 2- ΣΥΝΔΕΣΗ ΤΡΟΦΟΔΟΣΙΑΣ ΝΕΡΟΥ
- 3- ΣΥΛΛΕΚΤΗΣ ΕΚΚΕΝΩΣΗΣ ΝΕΡΟΥ 1 1/4

- 1. Water supply (boiler)**
- 2. Water supply ( by-pass)**
- 3. Drain supply**