



ELECTRIC CONVECTION OVEN

MODEL

F34-F36-FK45-FK60-FK120-FD62-FD72

These appliances comply with requirements of E.E.C 73/23/CEE EN 60335-1 EN 60335-2-42 EN 60335-2-46

SOTIRIOS D. PRODANAS

PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANTS - PATISseries - SNACK BAR
OFFICE - FACTORY : National road Kilkis-Thessaloniki P.C. 611 00 – TEL.: ++30 23410 41819 FAX: ++30 23410 41539
P.O BOX 400 70, P.C : 564 04 www.north.gr - e-mail : info@north.gr

CONVECTION OVEN

The tables below refer to the specifications of models

Characteristic

MODEL	Dimension LxWxH mm	No. Shelf	Power Watt	Tray Type cm	Trays Dist. mm	Motor	Water	Kg
FK45	670x620x470	4	6.000	40x40	75	1	----	40
FK60	670x800x470	4	6.600	60x40 GN 1/1	75	1	----	45
FK120	670x800x880	8	13.200	60x40 GN 1/1	75	2	----	68
F34	630x640x370	3	3000	40x40	75	1	----	25
F36	830x640x400	3	5000	60x40 GN 1/1	75	2	----	40
FD62	770x750x560	4	7.200	60x40 GN 1/1	75	1 Reverse	YES	62
FD72	800x750x670	4	7.200	60x40 GN 1/1	75	1 Reverse	YES	62

Electrical Supply - Connection

FK45	230V AC / 400 2N AC 50Hz
FK60 / F36 / F34	
FK120 / FD72 / FD62 /	230V AC / 400 3N AC 50Hz

IP Grating - Appliance's Safety

IP 20 - Complies to **EN 60335-1**, **EN 60335-2-42** and **EN 60335-2-46**

Main Parts

- AISI 430 stainless steel body.
- AISI 430 stainless steel chamber.
- Nickel-plated griddles.
- Door temperature glass and insulating silicon rubber.
- Heat insulated handle.
- Bakelite thermostat and timer's operating knobs.

Electrical Components

- Wire heating elements:
- Thermostats 0-300°C with indicating lamp.
- 120 min timer. (except model F34-F36)
- Motor and relay.
- Terminals' fasteners.
- Polyamide fastener lids.
- Gland for supply cord.
- Earth terminal.
- Potential equivalent terminal, marked P.A.
- Polyamide connector strip for supply cord.

1. GENERAL INFORMATION

- ⇒ This technical manual includes instructions for the installation, operation, care and maintenance of ovens. 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.**
- ⇒ Ovens equipment are commercial grade appliances and should, there for, be used by personnel who are specially trained in their use.
- ⇒ Exclusively specialized technicians according to specifications valid in the country where installation is taking place must carry out all procedures concerning installation and connection of the appliance.
- ⇒ 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.
- ⇒ Authorized personnel using original spare parts only must exclusively carry out any repairs.
- ⇒ 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

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

.....

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.....

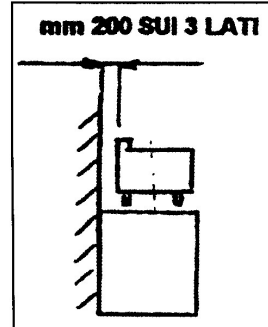
After making sure the appliance is intact, place it in position so that it is stable and there is adequate operating space around it.

Make sure that all parts are at hand:

- Convection oven
- plated griddles.
- Instruction manual.

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. The appliance has to be install it 200mm From 3 side under hoods



2.2 ELECTRICAL CONNECTION.....

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

Three Phase	(HO7RNF 5x2.5) FD62 / FD72	(HO7RNF 5x4) FK120
Two Phase	(HO7RNF 4X2,5) FK45 / FK60 / F36	
Mono Phase	(HO7RNF 3X2.5) F34	(HO7RNF 3X6) FK45/ FK60 / F36

- Connect P.A. terminal to water piping using a 10 mm² wire.
- For ovens that need water connect sprinkler system 1/2 to water supply.

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	1) the general switch on/off 2) the thermostat 3) the relay 4) the timer 5) the heating element
Low operating of the machine	1) the heating element 2) the edge of supply cord connected with the heating element 3) the contact on relay.
Lighting is not operating	1) the lamp 2) the switch on/off 3) lamp holder.
Non normal temperature	Possible temperature deviation
Heating air is not operating	1) the cord 2) the motor
Water system is not operating	1) the water press button 2) the valve

2.4 REPLACEMENT OF ELECTRICAL ELEMENTS.....

CUT OFF THE POWER SUPPLY BEFORE COVER REMOVAL.

To replace heating elements remove the back cover of the appliance. Remove the internal perforated frame from the four holding screws. Release the wires and remove the heating element holding screws.

Follow the same procedure for the motor.

For the relay is replaced just by removing the back cover.

For the timer, thermostat, indicating lamps switches and sprinkler system remove the left section on the front cover.

2.5 TRAINING.....

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.

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

3. OPERATION INSTRUCTIONS

INSTRUCTIONS TO PERSONNEL FOR OPERATION AND CARE OF CONVECTION OVENS

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

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.

3.1 TURNING ON THE APPLIANCE

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

Thermostat.

Depending on the heating requirement set the thermostat 0-300°C. Thermostat will control heating element and the chamber's temperature. During operation indicating lamp is on.

Timer.

Set timer (up to 120 min). After time finish heating stops, but motor and chamber's lighting keep on operation.

The switch on the upper side of the panel is the main switch on/off (on when position 1 and off when in position 0).

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.

- At the end of the working day, remove the griddles or the tray's base of the oven and clean them thoroughly, empty and clean the tray placed at the bottom.
- Clean with a wet cloth the surfaces on the side of the appliance and the door.
- Never use running water to clean the appliance.
- At least twice a year, check the electrical wirings.