Technical instruction
Manual for use and maintenance

GAS CONVECTION OVENS

MODELS

FG 6 • FG 10

These appliances comply with requirements of E.C DIRECTIVE 2009/142/EC

SOTIRIOS D. PRODANAS G.P
PROFESSIONAL ELECTRIC & GAS MACHINES FOR RESTAURANT – PATISSERIES – SNACK BAR
OFFICE – FACTORY : National Road Kilkis-Thessaloniki – Tel ++30 23410 41819 – Fax ++30 23410 41539
P.O Box 400 70, P.C : 560 00 www.north.gr - e-mail : info@north,gr

1. PART I – INSTALLATION

We will present the essential data, technical characteristics and our advice for the correct installation, use and maintenance of the appliances described. Let us remind you that the appliances are professional use and that all procedures of installing, connecting to the distribution network and positioning of the appliance in operation should be carried out by properly qualified personnel and that all safety measures applicable in the country of installation should be observed.

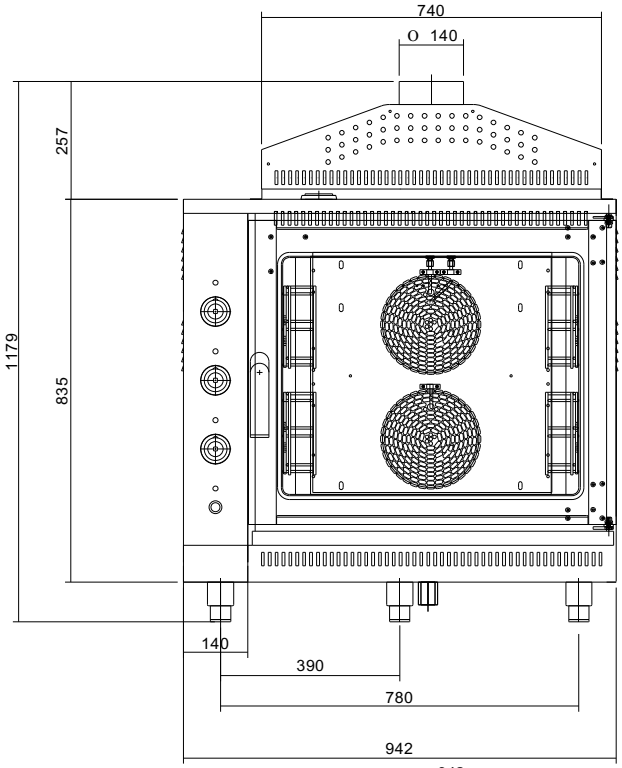
The manufacturer cannot be held responsible for any possible damage to property, human beings or animals that might be caused by misuse of the appliance or by using the appliance for purposes other than those recommended for or not foreseen in this manual.

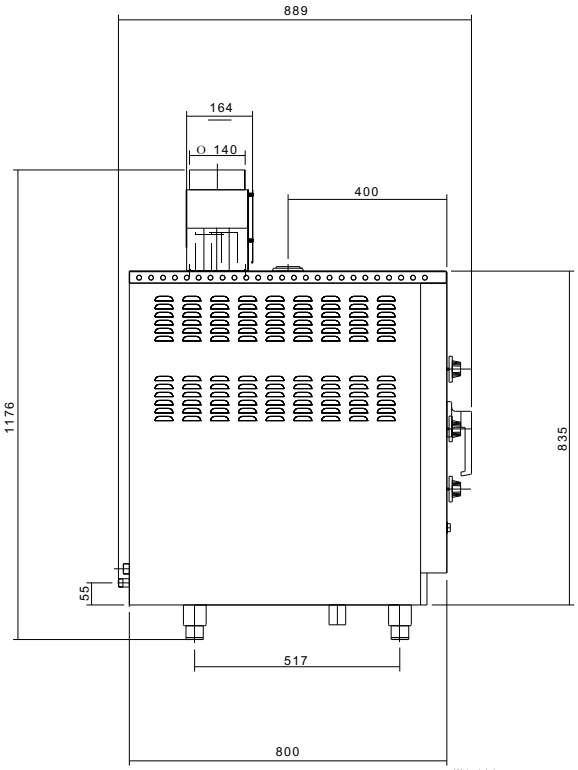
FIGURE 1: Technical Characteristics

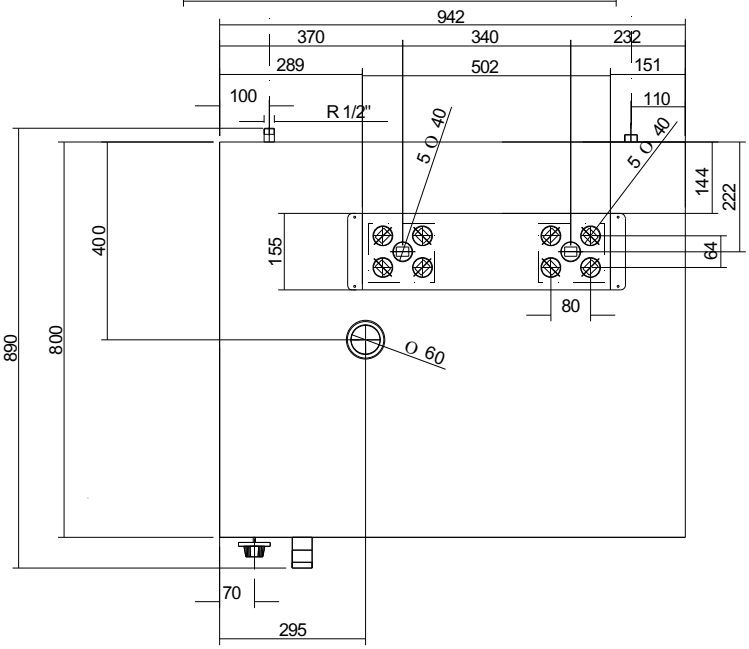
Models	Dimension (mm)	Trays Dimen.	Trays No.	Burner	TYPE
FG6	925 X 825 X 935(1235)	60X40 GN1/1	6	INOX	A
FG10	925 X 825 X 1270(1570)	60X40 GN1/1	10	INOX	A

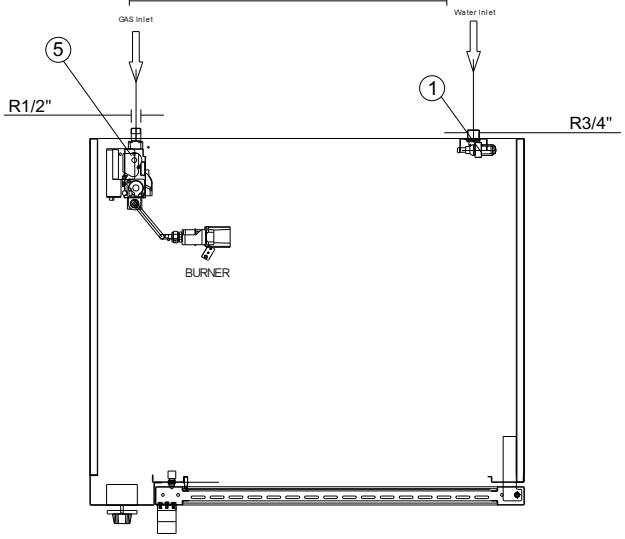
	Unit	FG6	FG10
G 30 Main air regulation at 28…30 mbar (A)	mm	Open	Open
G 20 Main air regulation at 20 mbar (A)	mm	10	Open
G 30 Main air regulation at 50 mbar (A)	mm	Open	Open
G 25 Main air regulation at 25 mbar (A)	mm	10	Open
G 25 Main air regulation at 20 mbar (A)	mm	10	Open
G 30 Main burner nozzle at 28…30 mbar	mm	2.00	2.20
G 20 Main burner nozzle at 20 mbar	mm	3.00	3.20
G 30 Main burner nozzle at 50 mbar	mm	1.70	1.95
G 25 Main burner nozzle at 25 mbar	mm	3.10	3.35
G 25 Main burner nozzle at 20 mbar	mm	3.25	3.50
Main Gas Power	kW	14	17
Consumption	G30 Kg/h	1.104	1.341
	G20 m³/h	1.481	1.799
	G25 m³/h	1.723	2.092
Calories	Kcal/h	12046	14627
Voltage Connection	V - Hz	230 - 50	230 - 50
Electric Power	Watt	550	800

FG6



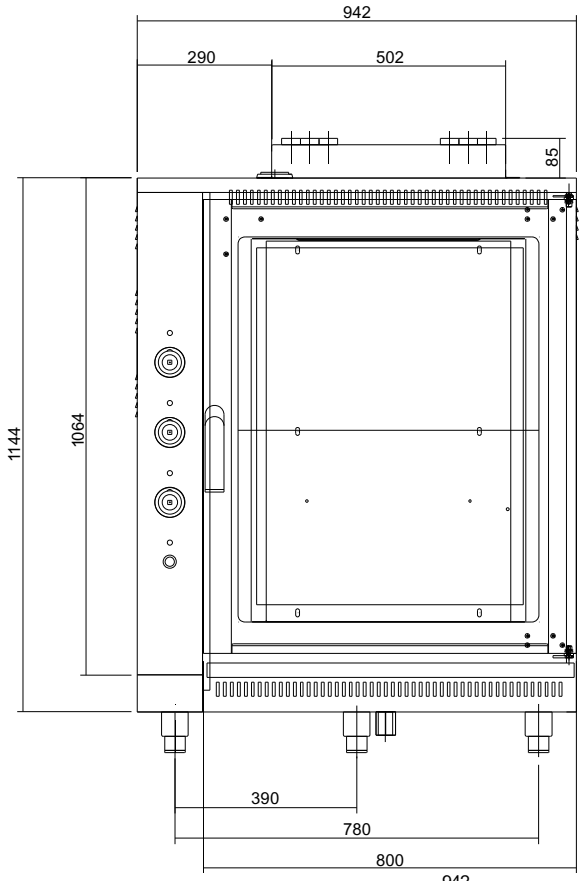


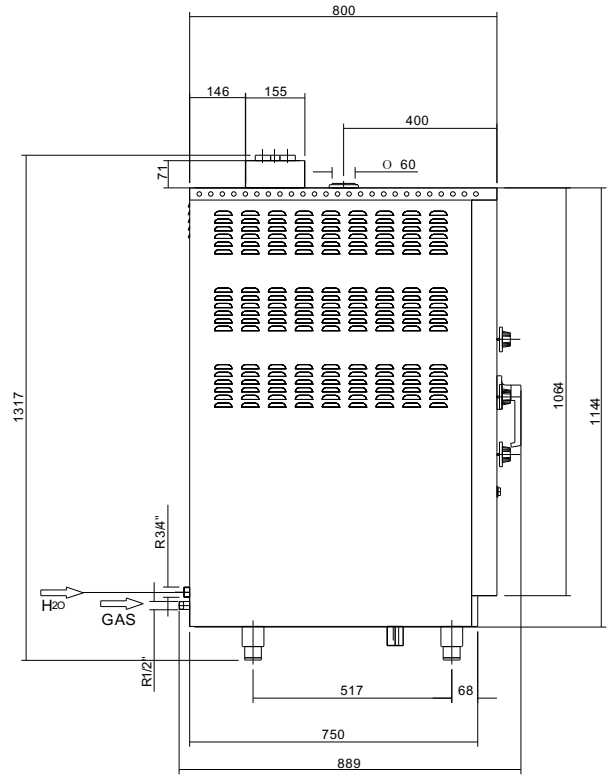


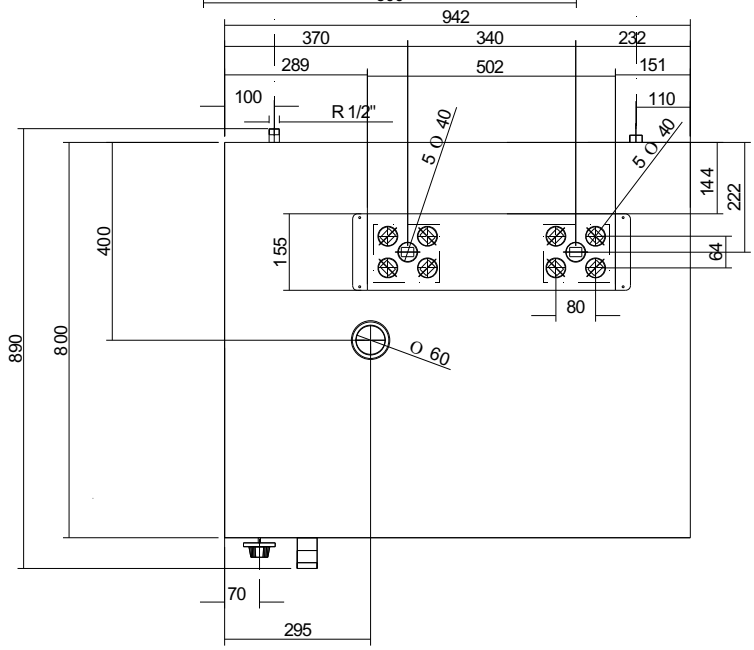


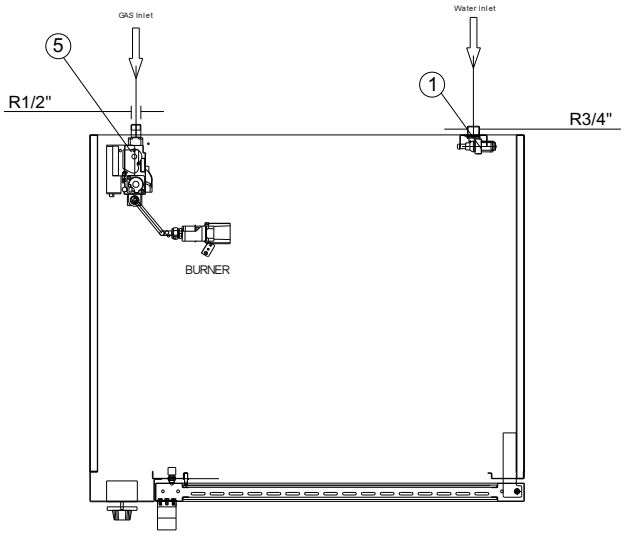
1 – Water connection
5 – Gas connection

FG10









1 – Water connection
5 – Gas connection

1.1 Standards and Requirements

We would like to remind you that appliances installed in places open to the public should meet specific requirements. Among them there are:

- Specific standards for the type of public place.
- Safety standards against fire and cause of panic in public place.
- General standards for the installation of cooking appliances in refreshment facilities.
- General standards concerning installation using combustible gas and liquid hydrocarbons.
- **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

1.2 Packing

Make sure packing is intact before removing the appliance. Open cardboard carefully to ensure no metal stapling, adhesive tape or other packing components litter the environment, as these can prove hazardous.

1.2 Obstacles and Position

Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes etc; it is recommended that they be made of non-combustible material. If not, they should be clad with a suitable non-combustible heat-insulating material, and that the closest attention be paid to Fire Prevention Regulations

- Make sure there is enough space available for the placement of the appliance. Make sure that the surface it stands on is stable and level.
- Remove the protective tape from the external parts of the appliance, making sure no glue or plastic is stuck on the surface. If there are residues of glue, remove them using the right solvent.
- Make sure the appliance is level on the surface available. If necessary, regulate its height accordingly, by adjusting the legs of the appliance.

1.4 Gas Connection

Before connecting the appliance to the network make sure that:

- The gas available it is the one the appliance is regulated for. If it is not, do not proceed with connection. Regulate the appliance for the gas available following instructions under 2.2.
- Burners are manufactured to stand thermal and mechanical stress and are equipped with fixed nozzles. This is why it is necessary to change the nozzles every time you change the type of gas.
- Data concerning the regulation of the appliance are to be found on the label of the right hand wall.
- Connect the appliance to the network using only metal piping, either rigid or flexible.
- Make sure the pressure used is the pressure the appliance is regulated for. In no case should pressure exceed 50 mbar.
- Use the right sealing materials for all connections and check them for leaks.
- It is important for walls adjacent to appliance to be protected from the heat. Use refractory materials or allow at least 200mm between the appliance and any adjacent walls (see figure below).
- Network connection should be made through a gate valve. This valve should be closed when the appliance is not in operation.

1.4.1 Electric Connection

Mono phase connection is requiring for model FG6 & FG10.
Connect cable to a plug (Yellow – Earth / Blue – Neutral / Brown – Phase)
In case of bad connection there is possible not be function the appliance so please change the polarity.
WARNING: THIS APPLIANCE MUST BE ELECTRICALLY EARTHED.

1.4.2 Water Inlet Connection

The oven allocates entries of water.
On the right side of the machine under it you will find the inlet connection 3/4inch.

1.4.3 Water Outlet Connection

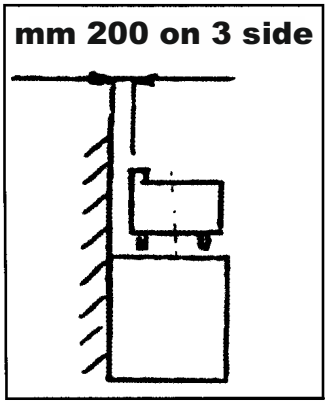
Connect drain fitting with a pipe **of equal diameter** and length from 0, 5 until 3 metres, and is resistant in temperature at least 100°C. The drain pipe must be siphoned (height of 80 mm) to an open drain the "("Air-break") or floor grating in order to prevent any back-flow from the sewage system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

1.5 Combustion Products

Appliances should be installed in places appropriate for the removal of fumes according to installation specifications. Our appliances are classified as gas type A.
Such appliances must send fumes into appropriate air extractors connected to safe and effective pipes that direct them outdoors.

! CAUTION !

Appliances must always be positioned below 200 mm ON THREE SIDES an air extractor, which directs fumes outdoors.
Appliances with an overall thermal power exceeding 14 Kw must be installed below an air extractor with a switch and pilot for the gas supply system.
Specifically, the supply circuit electric valve at the top of the appliance must be switched-off.
Make sure there are set by installation standard UNI-CIG 8723, point 4.3 ''Removal of combustion products''.
Indicatively, the air extractor must guarantee aspiration power equivalent to 2m³/h for every Kw of thermal power provided.
Pipes to collect fumes from the appliances and direct them to a single air-extractor point can be provided at your request.
In this case, too, the appliance must be placed under an air-extractor.



Adequate ventilation is essential for safe operation of a gas appliance. A supply of fresh air is necessary for the correct combustion of the gas and there must be a means of exhausting the heat and the products of combustion from the kitchen. It is recommended that the appliance be sited below a ventilating hood, one preferably connected to an extractor system incorporating a grease filter.
These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.

The appliance MUST NOT be connected DIRECTLY to a flue or ventilating system, although the flue products of two or more appliances may be directed into a common outlet when building suite of appliances

2. OPERATION

The appliance operates under normal power with the nozzles mentioned above (see Table of Figure 1). Supply pressure must correspond to the value mentioned in the relevant data table.

2.1 Pressure Control

In order to measure the supply pressure, you need a liquid manometer with a minimum sub-division of 0,1 mbar (eg a U-shaped pressure gauge).
Follow this procedure:

- Remove the appliance to regulate the opening to be found behind.
- Unscrew the screw shutting the pressure valve.
- Connect the manometer and measure the pressure. (See values indicated in Fig.1)
- Remove manometer, re-screw the screw and make sure there are no leaks.

2.2 Regulation for operation with different gases

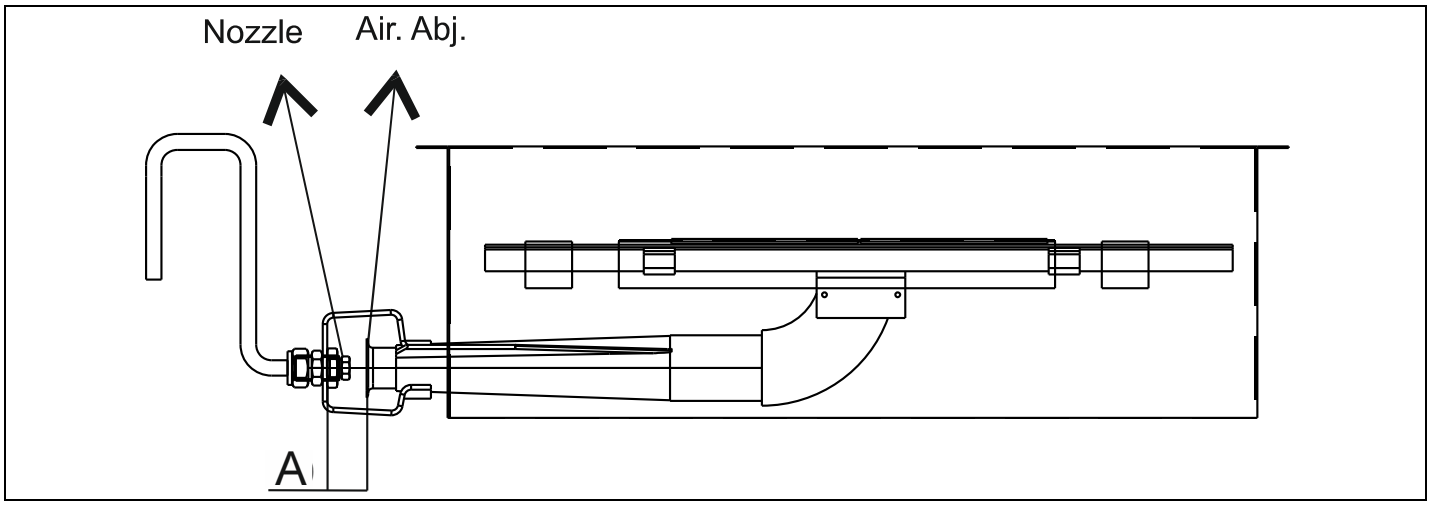
Both the packaging and the appliance carry the regulation data for suitable gases. If regulation is necessary for another type of gas, you should:

a) Make sure which type of gas and pressure correspond to the values mentioned in the relevant data table.

b) Choose the right nozzle for the specific type of gas and the pressure available in place, keeping in mind data included of this manual (keep in mind that pressure should never exceed 50 mbar) and replace nozzle, if necessary.

2.3 Main burner regulation

- Replace nozzle by unscrewing it and screwing the one appropriate for the type of gas.
- Regulate main air supply through the regulating ring, adjusting distance A as seen on the Table of Figure 1.
- In order to regulate the flow of the main air supply, unscrew place ring in desirable position and screw the screw back on until shut.
- To make sure the regulation of the main air supply is the right one, see that no flames break away from the burner when it is cold and there is no flame going back into the nozzle
- when the burner is hot.



!!! ATTENTION !!!

Please stick the correct label of gas type which you are adjust the machine

2.4 Operation Control

- Check that the appliance is level on the supporting surface.
- Make sure there is a good clean air inflow.
- Make sure there are no leaks or loss of gas.
- Set the appliance in operation.
- Check flame stability of both the main and the pilot burner.
- Make sure non-combusted gases have an appropriate outlet.

2.5 Interventions, repairs and replacements (for authorized technicians only)

Even if the appliance is used correctly, some problems may arise for various reasons. The table that follows mentions some possible problems and some suggestions to put them right.

! CAUTION !

- Before any intervention for maintenance, repairs or simple cleaning of the appliance, you must shut the gas and electric supply.
- At the end of any intervention for maintenance or repairs to some parts the appliance related to gas, check for air-tightness and make sure there are no leaks or losses.

FIGURE 3 Possible Problems

PROBLEM	POSSIBLE EXPLANATION
Gas smell	Possible gas loss: Check external pipes and connections
Smell of non-burned gas	Check that combustion is proper / Check that gas consumptions is not excessive / Check that hot fume circuit is not obstructed / Check that air-extractor and area ventilation are operating property
''Explosions'' in the burners	Check gas pressure. Make sure the pilot burner flame is not too far from the main burner
The main burner does not light	Check there is a leak in the gas supply pipe or any problem with the nozzle / The burner parts may be improperly placed / Check the position of the pilot burner
The main burner does not light	Change the polarity of the electrical plug.

3.PART III – For the user

3.1 Operation – General Precautions

We would like to remind you that these appliances are designed exclusively for professional use and must be operated by qualifies people.
In order to set the appliance into operation, observe meticulously everything included in these pages as well as ordinary safety measures:

- Make sure there is no gas leak.
- Check that the burner lights properly along its full length.
- Make sure there is a good inflow of clean air.

Before you place in operation the appliance it is necessary a qualify technician has to install it.
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. Door flange – Thermostat – Safety thermostat – Ignitor – Light – Timer – Water tap. .
- 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.
- For best result you must preheat the oven before you start cooking.
- At the duration of operation, is prohibited the placement of flammable liquids, eg alcoholic, in the oven chamber.

3.2 Start on

Make sure there is no any plastic, cartoon or any material which may be easy get in fire are inside the chamber

- Turn on the timer knob right at the desire position (0-120min) or at the manual position (∞)

(for manual turn the knob left)

- Turn the knob of the temperature right side to enter the desire temperature 50-300Cº

The motor of the oven will start and the light will turn on in the chamber.
If the motor did not start check if the door is closed.
In case the indicate light of the RESET button turn on the oven has not start, retry by pressing the reset button.
In case can not turn on please change the polarity of the electric plug and retry if still not start on the oven contact with authorized technician.

3.3 Water Spray

Turn the knob of the water spray at your desire position from 1 (min) to 6 (max).
Make sure the connection of the water is correct and the water tap is on.

3.4 CLEANING AND MAINTENANCE

Turn off the oven before any cleaning or maintenance procedures. Let the appliance cool.

- 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.

!!! WARNING !!!
While the oven are in function be very carefully while you open the door because the oven chamber is hot and it is dangerous for getting burn.