

**NOTICE D'INSTALLATION ET D'UTILISATION
FOURS A BOULANGERIE**

**INSTRUCTIONS FOR USE AND INSTALLATION
BAKERY OVENS**

FC 110 E / FC 110 EG



Fabrication française

Made in France

Septembre 2017

BAKERY OVENS FC 110 E / FC 110 EG

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment.

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumstances of security must always be noticed, such as:

- Take into account the instructions and keep it systematically with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- This machine is for indoor use. Do not use it outdoor.
- Protect the appliance from direct light of the sun, and humidity.
- Place your oven so that it is within easy reach.
- This device is not planned to be used by people (including the children) whose physical, sensory or mental abilities are reduced, or people divested of experience or knowledge, unless they were able to benefit, through a person responsible for their safety, for a surveillance or for preliminary instructions concerning the use of the device
- Never move the appliance when it is working or when the oven is still hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.

- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the electrical cord in contact of hot surfaces.
- The appliance should not be used close to combustible materials or heat source.
- During use, look after not to obstruct neither hearings of aeration of the appliance nor of the built-in frame.
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust repairs only to a skilled person.
- Use only spare parts of origin.
- At the end of cooking, before cleaning the appliance, do not forget to disconnect it.
- This product is liable to reach high temperatures in use: never leave children unattended near the equipment.
- When you use the Turbo Quartz® feature, be sure that there is nothing touching the tubes.
- The tubes reach very high temperatures. Be careful when handling food that is to be grilled or that has already been grilled.

- So as to quickly evacuate cooking condensation water, always leave the door open when cooling the oven off.
- **Caution:** The green pilot light comes on the constantly as soon as your oven is connected. If the pilot light flashes on and off, it indicates that the oven safety device is operating. In this case, disconnect the oven and call your after sales service before using it again. Extended use in this operating mode could cause more extensive and irreparable damage.

2. CONTENTS OF CARDBOARD PACKAGING

Device: a oven

Accessory: - the present note

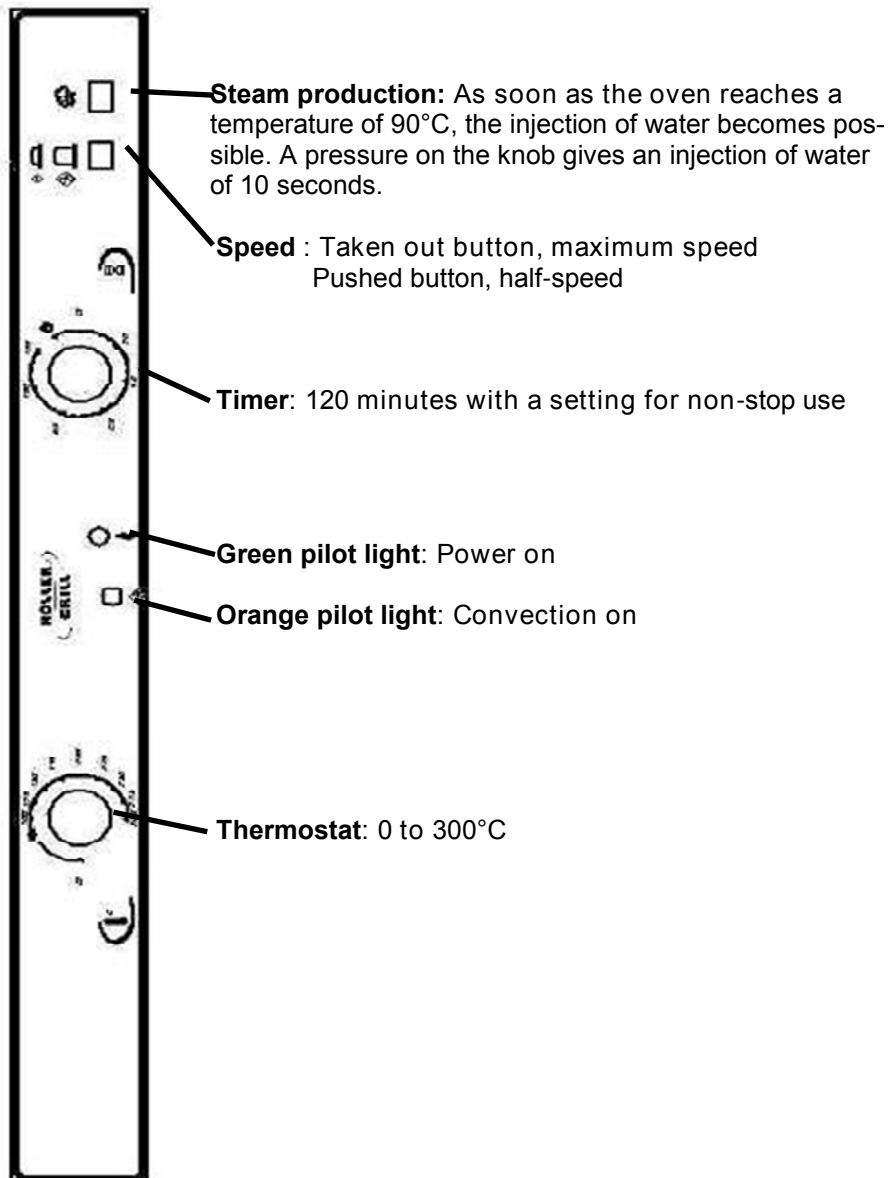
See exploded views at the end of the document

3. CONFORMITY OF USE

Use the multifunction oven to cook, reheat, defrost, roast, grill every king of meat plates, chickens, fishes, vegetable, pies, cakes....

4. DESCRIPTION OF THE OVEN

A) Model FC 110 E



Details of functions for oven FC 110 E

The air, blown by an independent heating element and pulsed by a reversible fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

Convection

The heat comes from the rear heating elements forming part of the ventilation system reversible. It is spread out perfectly throughout the oven volume and adjusted very accurately by the thermostat. The air is constantly renewed and does not stagnate in the oven, ensuring that it does not transmit any odours. This setting can be used for cooking several dishes at the same time and is also ideal for warming, heating and defrosting gently.

Defrosting

By simply mixing the ambient air, it is possible to obtain faster defrosting for frozen items.

This function is available directly with the FC 110 EG model.

For the FC 110 E model, set the timer to the desired time and leave the thermostat set to 0.

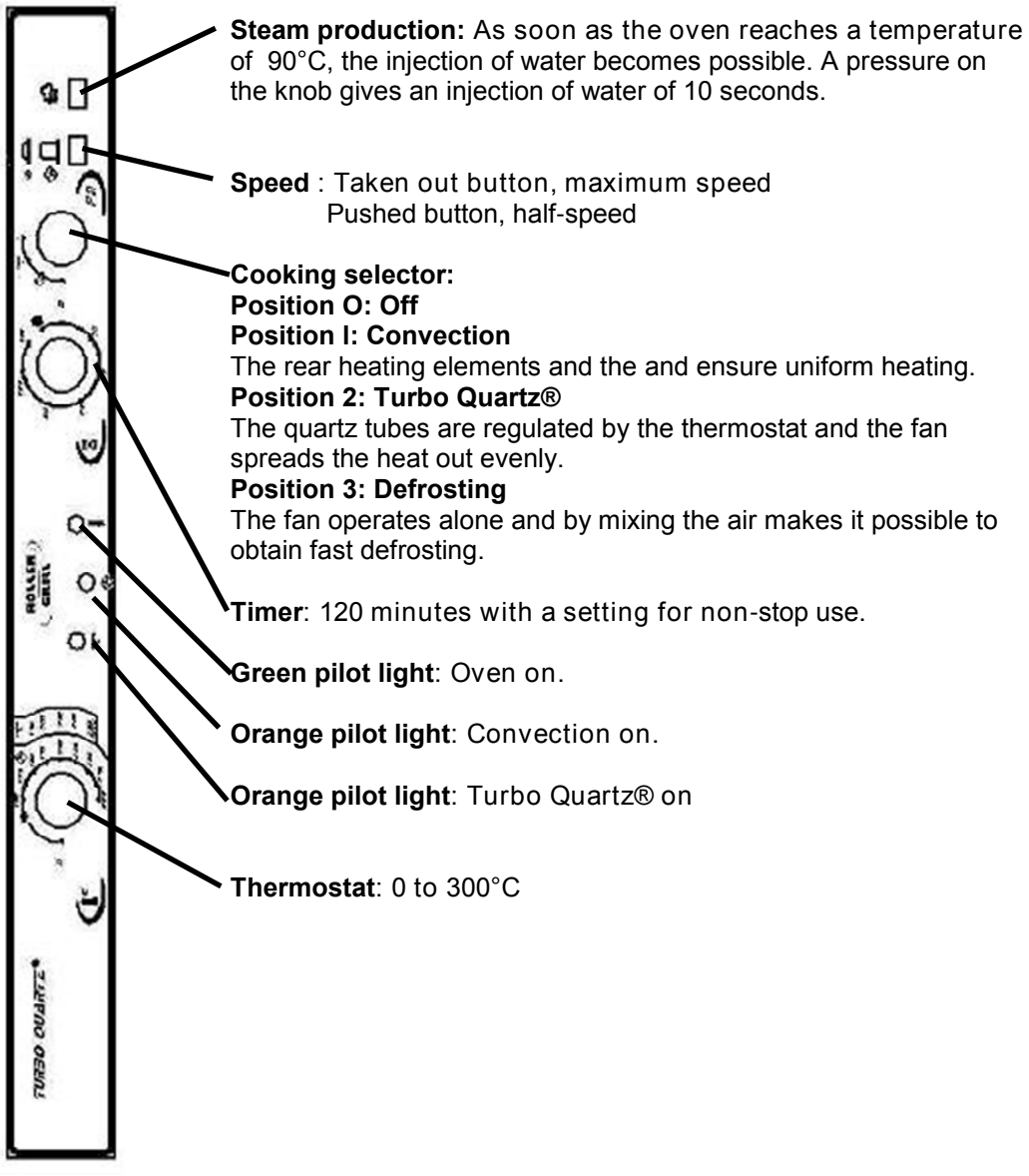
Steam production

This function is only available when the inside temperature has reached 90°C. It permits to add some water in order to avoid drying of the products. During the baking, an injection of a 10 seconds at the beginning permits to obtain a shiny appearance. The oven keeps in memory the impulse realized on the knob. It is not thus necessary to press several time, the injection will be made as soon as possible. Indeed, a system forbids the injection of water during the cycle of inversion of the engine.

Speed

For the delicate cooking, it is possible to reduce the speed of ventilation by pressing on the knob.

B) Model FC 110 EG



Details of functions for oven FC 110 EG

The air, blown by an independent heating element and pulsed by a reversible fan, spreads out evenly and provides homogenous cooking on between 1 and 4 levels.

Well-known to caterers for more than for 30 years, the infrared quartz technology provides odour-free cooking without any smoking for fish, poultry, grills, gratin dishes and pastries... identical to wood embers. For the first time, this technology is combined with convection.

The heat is transmitted to the food by the radiation of the quartz tubes, reaching a temperature of 1050°C and giving off radiation of the same wavelength as embers.

This technology makes it possible to reach 250 °C in less than five minutes, dispensing with the need for preheating and, accordingly, making for a considerable energy saving.

The ventilation provides for excellent distribution of the heat. The function is ideal for grilling, browning or for gratin dishes.

This cooking mode preserves the natural nourishing qualities of food, as well as its taste, without any weight loss.

Convection

The heat comes from the rear heating elements forming part of the ventilation system reversible. It is spread out perfectly throughout the oven volume and adjusted very accurately by the thermostat. The air is constantly renewed and does not stagnate in the oven, ensuring that it does not transmit any odours. This setting can be used for cooking several dishes at the same time and is also ideal for warming, heating and defrosting gently.

Turbo Quartz ®

In this position, the quartz tubes operate simultaneously with the fan and are regulated by the thermostat. The fan provides better distribution of the temperature and more précised regulation.

When using this function, we advise you to use fast the convection mode to warm up the oven quicker.

Defrosting

By simply mixing the ambient air, it is possible to obtain faster defrosting for frozen items.

This function is available directly with the FC 110 EG model.

For the FC 110 E model, set the timer to the desired time and leave the thermostat set to 0.

Steam production

This function is only available when the inside temperature has reached 90°C. It permits to add some water in order to avoid drying of the products. During the baking, an injection of a 10 seconds at the beginning permits to obtain a shiny appearance. The oven keeps in memory the impulse realized on the knob. It is not thus necessary to press several time, the injection will be made as soon as possible.

Indeed, a system forbids the injection of water during the cycle of inversion of the engine.

Speed

For the delicate cooking, it is possible to reduce the speed of ventilation by pressing on the knob.

C) Accessories

Supports

The oven is equipped with 2 scales offering 4 cooking levels. They can be removed to ease the cleaning of the oven interior chamber.

As an option, you can also buy 2 side supports for 3 levels especially studied for bakery.

Interior lighting

The lamps inside the oven turn on as soon as the oven is on work, to allow you to keep a close eye on the cooking process.

Your oven is large enough to accommodate a pie dish measuring up to 45 cm in diameter, as well as rectangular dishes measuring 60x40 cm.

The interior chamber of your oven is made entirely of stainless steel for easy maintenance and long life.

To ensure your safety, your oven door is double glazed. The double skin glass door means that the outside temperature is low even when the oven is hot on the inside.

5. WAY OF FUNCTIONING

The convection mode provides constant cooking as the heat is spread out evenly throughout the oven. This technology enables of simultaneously cooking several dishes, even of different types, without taste or odour being passed from one to the other. It is also ideal for gentle defrosting by a flow of warm air.

The continuous flow of hot air around the food offers uniform and faster cooking at a lower temperature than in a traditional oven. In addition, the lower temperature makes it possible to preserve the natural taste and natural appearance of your food, without generating any smoke.

6. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place it on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the labels and protective film around the device. If needed you can use a solvent

b) First starting:

First cleaning

Before the 1st use, clean the machine (See 7.Cleaning and maintenance)

During the 1st use, warm up your oven during 30 min at 250°C. It can emit some smoke for a while.

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug are damaged. If necessary, it has to be replaced by the manufacturer, its after sale service or any qualified person to avoid any risk.
- Make sure that every control knob is positioned on 0.
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .

How to connect the equipotential link.

Your oven is fitted with air humidifier. It is connected to the main water supply and had to be connected to the equipotential link of your own supply. The screw for this purpose is placed on the rear of the oven, next to the cord.



c) Use of the oven :

Putting on

- Turn the temperature control to select the required temperature.
- Set the cooking time using the timer.
- Set the working speed

Stopping the appliance

- Place each control knob on 0
- The green pilot light switches off: the oven is off
- Disconnect the power cable.
- Clean the appliance. (see 7. Cleaning and maintenance)

Usual instructions for humidifier

To cook baguettes of 200 g, preheat the oven at 275°C during 10min. Put the 4 tracks in the oven and turn the thermostat to 225°C. Inject water for 10 seconds. Bake during 25 minutes.



Steam injection knob

d) Troubleshooting guide

Your oven does not work

- Have you connected the power plug?
- Have you checked your installation circuit breaker?
- Is the timer on?
- Is the cooking selector set to position O?
- Is the pilot light on?
- Did you check the fuses ?

Your oven is giving off smoke

The cooking temperature is probably too high.

Your oven is getting dirty very quickly

The cooking temperature is too high.

The injection of water does not work

A single pressure injects the water during 10 seconds. This function is forbidden during the phase of change of rotation of the engine. It is thus possible that it is not done at once. It is nevertheless recorded, and only the first pressure is taken into account.

No function of your oven is available

Check the state of fuses, one of them is defective.

e) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

7. CLEANING AND MAINTENANCE

a) Assembling and disassembling the griddle holders

For the disassembling, lightly raise the holders in order to free the stud of the button-hole and pull towards you. There is a stud on the front and the rear, be careful to not raise the holders on the bias.

For assembling, line up the hole of the buttonhole and let slide towards the bottom.

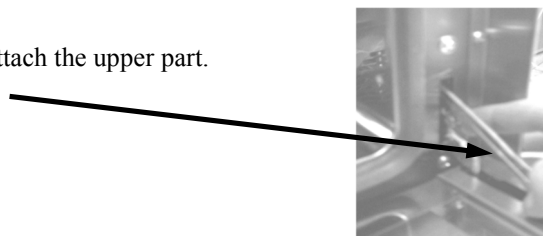


b) Assembling and removing the door.

Open the door as wide as possible



Lift the clip to attach the upper part.



Lift the door slightly and remove it



For assembly, operate in the opposite order.
Take care not to forget to fold back the clips. They would prevent the door from closing.

c) Cleaning

- Disconnect the device.
- Let cool completely the device any technical intervention or cleaning.
- Clean the external stainless steel walls with a wet sponge and soft and dry clothe.
- Remove the scales.
- Clean them in warm soapy water. The scales can be washed in a dishwasher.
- The inside of your oven can now be easily cleaned with a wet sponge and warm soapy water. Rinse and dry with a soft clothe all the wall of the oven
- Do not use any abrasive product for the cleaning of your oven
- Never clean the device under a water jet, the infiltrations would risk to damage it in a irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.

d) To move a fuse

Take a flat screwdriver and undo the fuse holder of one 1/4.




To put it back, proceed in a reverse way.

8. TECHNICAL SPECIFICATIONS

Models	FC 110 E	FC 110 EG
Outside dimensions	800 x 750 x 640 mm	800 x 750 x 640 mm
Inside dimensions	670 x 450 x 350 mm	670 x 450 x 350 mm
Weight	59 kg	60 kg
Power	6 kW	6 kW
Current	16 A/Phase	16 A/Phase
Voltage	380-415 V 3 N~	380-415 V 3 N~

Wires colours correspondence	Phase 1	Brown
	Phase 2	Black
	Phase 3	Grey
	Neutral	Blue
	Earth	Yellow-Green

The equipotential connection marked by this symbol  must be linked with the equipotential conductive connection of your installation by means of a minimum conduction of a 2.5 mm² section.

Energy consumption

Convection position

Rising up to 300°C	1.25 kw/h
Maintenance 1 h at 300°C	2.50 kw/h

Turbo Quartz position

Rising up to 300°C	1.44 kw/h
Maintenance 1 h at 300°C	2.40 kw/h

9. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC/EN 60335-1
IEC/EN 60335-2-36
IEC/EN 60335-2-42
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

10. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95/CE (ROHS)
2006/95 CE
2004/108 CE



Reach rule

Never put the device among household waste.
The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

11. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

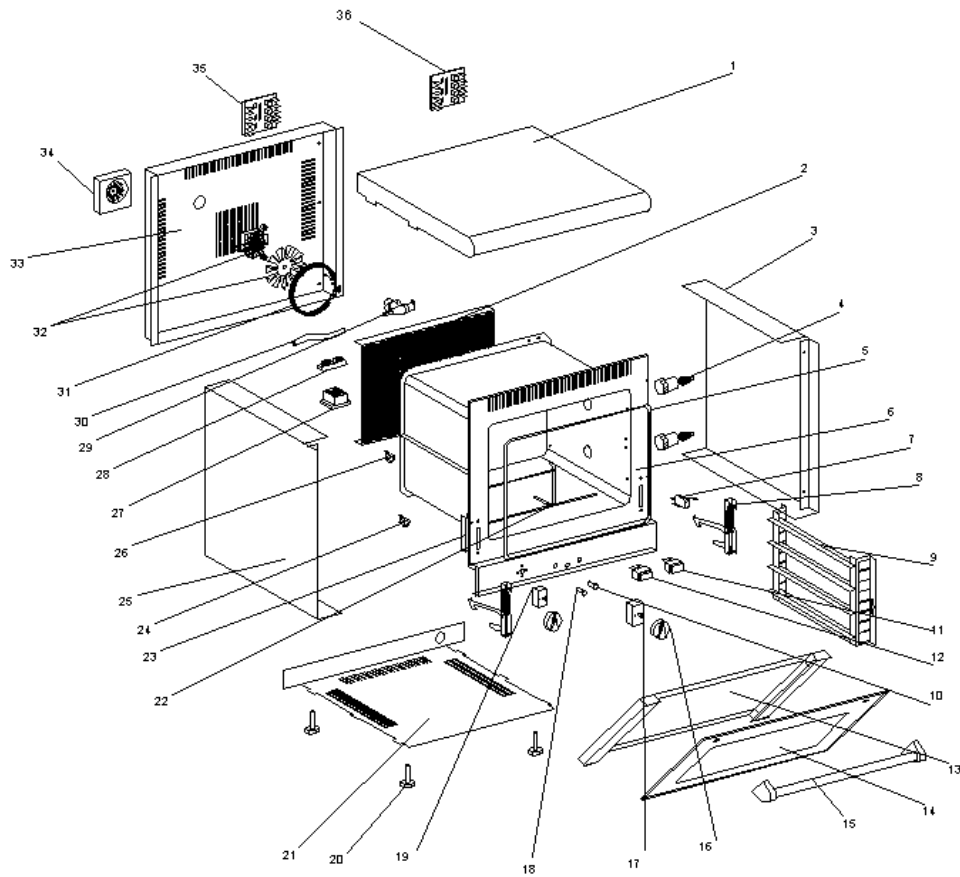
The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

FC 110 E

Rep	Code	Qty	Pièce	Spare part
1	91049	1	Toit	Top cover
2	91034	1	Cache turbine	Ventilation cover
3	91002D	1	Flasque droite	Right rear
4	A18022	2	Lampe avec support	Lamp with holder
5	H03006	1	Joint	Seal
6	91035SE	1	Cuve complète	Container assembly
7	A07036	1	Microswitch	Microswitch
8	B09005	2	Charnière de porte	Door hinge
9	91061DSE	1	Echelle complète droite	Right scale assembly
	91061GSE	1	Echelle complète gauche	Left scale assembly
10	A08009	1	Voyant vert	Green pilot light
11	A07015	1	Bouton poussoir	Pushing knob
12	A07014	1	Bouton interrupteur	Switch knob
13	H01022	1	Glace intérieur	Inside glass
14	H01021	1	Glace extérieur	Outside glass
15	A15013	1	Poignée	Handle
16	A14078	2	Bouton	Knob
17	A02028	1	Minuterie	Timer
18	A08003	1	Voyant orange	Orange pilot light
19	A06042	1	Thermostat	Thermostat
20	A13006	4	Pied	Foot
21	91008	1	Fond socle	Bottom cover
22	B04039/1	1	Tube vapeur	Stream tube
23	B09007	2	Support charnière	Hinge support
25	91002G	1	Flasque gauche	Left rear
26	A06048	1	Thermostat vapeur	Stream thermostat
27	A05008	1	Contacteur	Contacteur
28	A16014	1	Bornier 6 plots	6 holes domino
29	B10006	1	Electrovanne	Electrogate
30	H03020	1	Tuyau	Pipe
31	D02151	1	Résistance	Heating element
32	A03010	1	Moteur	Motor
	A03012	1	Turbine	Turbine
33	91038	1	Fond arrière	Back cover
34	A03018	1	Ventilateur hélicoïde	Cooling fan
35	A03024	1	Carte électronique	Electronic board
36	A18023	1	Carte/Minuterie	Timer/Card

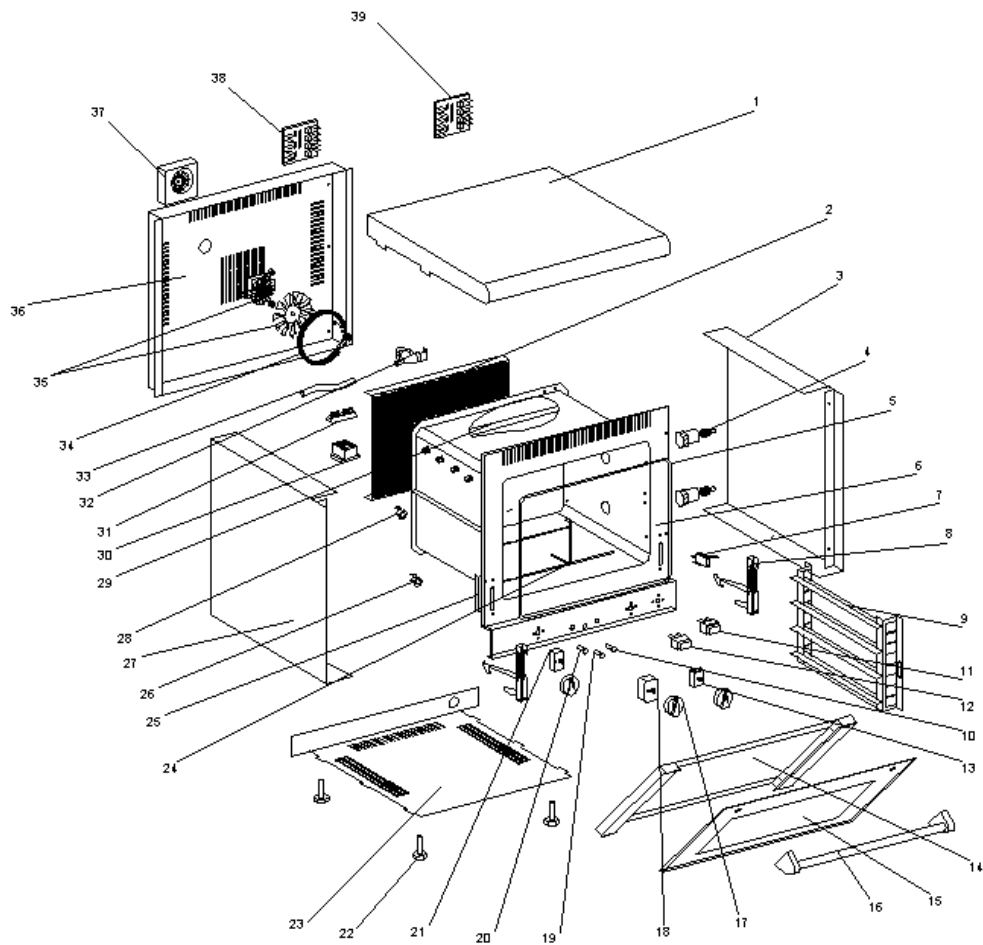
FC 110 E

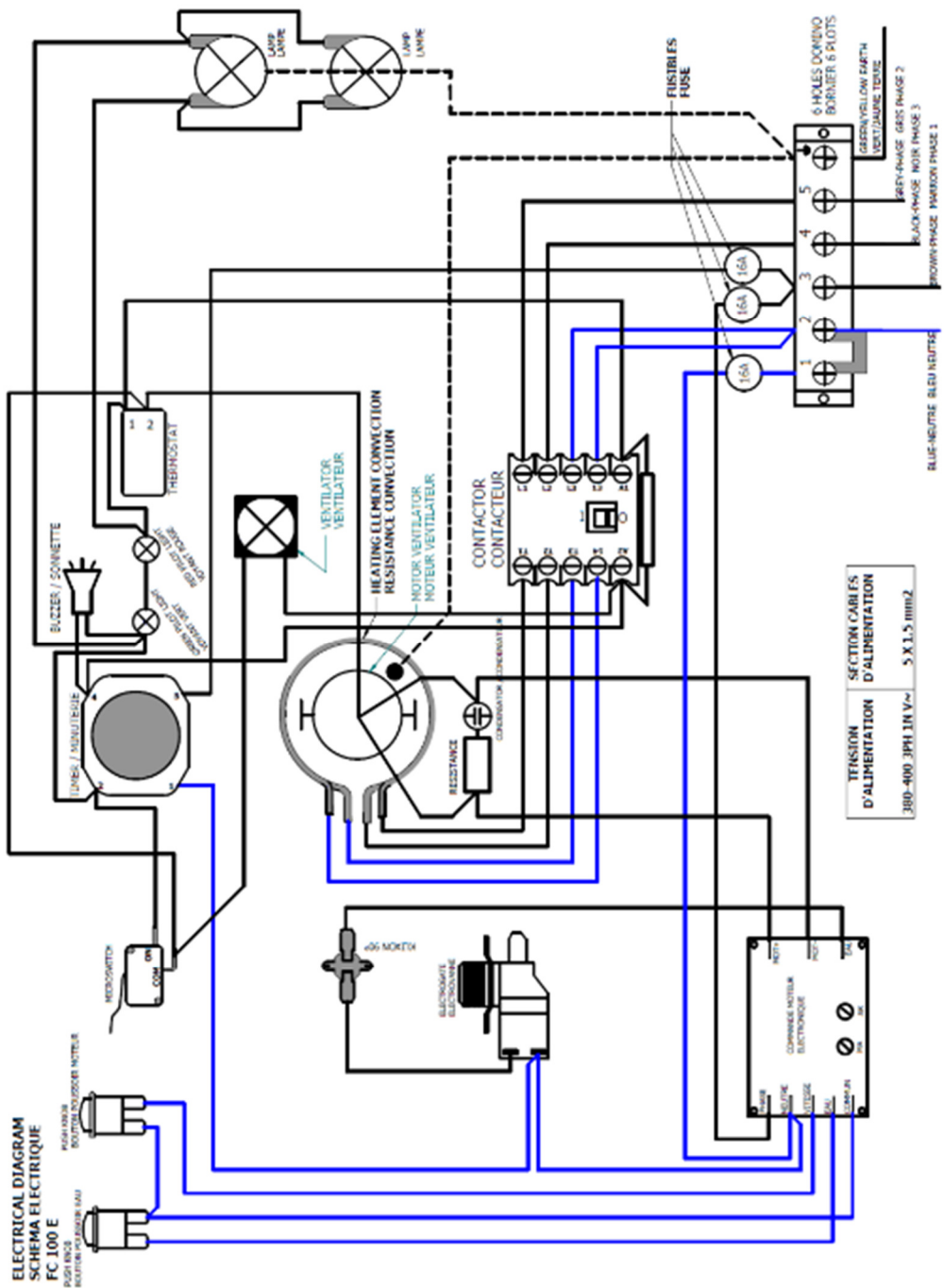


FC 110 EG

Rep	Code	Qty	Pièce	Spare part
1	9D49	1	Toit	Top cover
2	9D34	1	Cache turbine	Ventilation cover
3	91002D	1	Flasque droite	Right rear
4	A18022	2	Lampe avec support	Lamp with holder
5	H03006	1	Joint	Seal
6	91051SE	1	Cuve complète	Container assembly
7	A07036	1	Microswitch	Microswitch
8	B09005	2	Charnière de porte	Door hinge
9	91061DSE	1	Echelle complète droite	Right scale assembly
	91061GSE	1	Echelle compléte gauche	Left scale assembly
10	A08009	1	Voyant vert	Green pilot light
11	A07016	1	Bouton poussoir	Pushing knob
12	A07014	1	Bouton interrupteur	Switch knob
13	A01014	1	Commutateur	Commutator
14	H01022	1	Glace intérieur	Inside glass
15	H01021	1	Glace extérieur	Outside glass
16	A16013	1	Poignée	Handle
17	A14078	3	Bouton	Knob
18	A02028	1	Minuterie	Timer
19	A08003	1	Voyant orange	Orange pilot light
20	A08003	1	Voyant orange	Orange pilot light
21	A06042	1	Thermostat	Thermostat
22	A18006	4	Pied	Foot
23	9D08	1	Fond socle	Bottom cover
24	B04039/1	1	Tube vapeur	Stream tube
25	B09007	2	Support charnière	Hinge support
27	91002G	1	Flasque gauche	Left rear
28	A08048	1	Thermostat vapeur	Stream thermostat
29	D04025	4	Résistance+tube quartz	Quartz tube+heating element
30	A05008	2	Contacteur	Contacting
31	A16014	1	Bornier 6 plots	6 holes domino
32	B10006	1	Electrovanne	Electogate
33	H03020	1	Tuyau	Pipe
34	D02151	1	Résistance	Heating element
35	A03010	1	Moteur	Motor
35	A03012	1	Turbine	Turbine
36	9D38	1	Fond arrière	Back cover
37	A03018	1	Ventilateur hélicoïde	Cooling fan
38	A03024	1	Carte électronique	Electronic board
39	A18023	1	Carte / Minuterie	Timer Card

FC 110 EG





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