



Instruction manual

Electric ovens

Models

RX 203/304/424/424HG/424PLUS/603/604/604PLUS/604PLUSHG

RXL 304/424/424PLUS/603/604PLUS

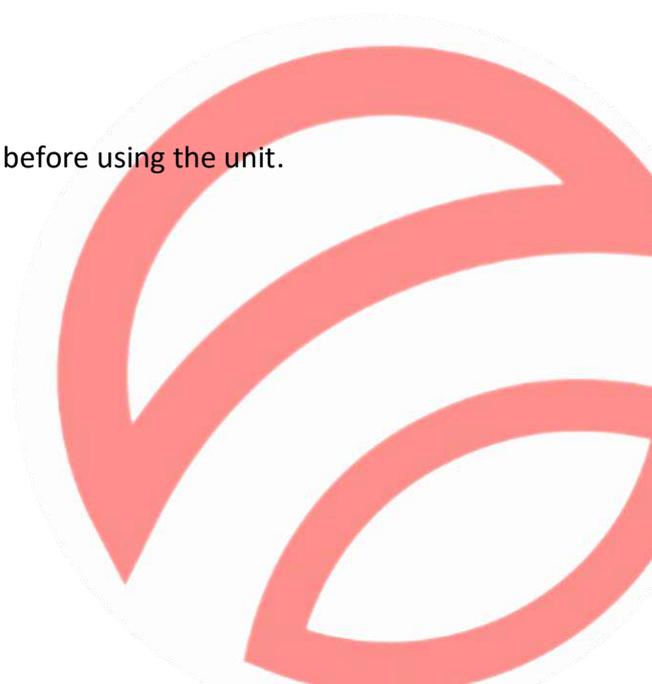
RXD 384/604PLUS

RXDL 384/604PLUS

RXP 604



ATTENTION: Please, read these instructions before using the unit.



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1. CE Certification

EU DECLARATION OF CONFORMITY

Council Directive(s) to which conformity is declared:

DC 2014/35/EU + DC 2014/30/EU + DC 2011/65/EU

Application of the Standards:

UNE-EN 60335-1:2012 + AC:2014 + A11:2014 + A13:2017 + A14:2014 +A2:2020 + A1:2020; UNE-EN 60335-2-42:2004 + Corr:2007 + A1:2008 + A11:2012; UNE-EN 55014-1:2017 + A11:2021; UNE-EN 55014-2:2015; UNE-EN 61000-3-2:2014; UNE-EN 61000-3-3:2013 +A1:2020

Manufacturer's address: **FM CALEFACCIÓN S.L.
CIF: B-14343594**

Manufacturer's address: **CTRA. de Rute km.2.700, C.P.:14900, Lucena
Cordoba, España**

Type of device: **HORNO / OVEN**

Trade.: **FM CALEFACCIÓN**

Model: **RX 203/304/424/424HG/603/604/604PLUS/604PLUSHG
RXL 304/424/603/604PLUS
RXD 384/604PLUS
RXDL 384/604PLUS
RXP 604**

We, the undersigned, hereby declare under our sole responsibility that the specified equipment is in conformity with the above Directive(s) and Standard(s)

Place: **Lucena**

Signature: **B-14343594**

Date: **01/01/2021**



2. Warranty

The Warranty period is **12 months** from the date of purchase of the unit.

The Warranty does not cover damages to the glass, lamps, door seals, insulating material or damages caused by improper installation, maintenance, or lack of maintenance, repair and misuse.

To process the repair of a unit under Warranty or for any other query, please contact your distributor and reference to the following description table.

Distributor:	Destination country:
Unit model:	Serial number:
Name:	Date of the request:
Fault description:	
Address:	
Contact telephone number:	Time frame:



Warning: improper adjustment, installation, service or maintenance of the unit may lead to damages to the goods or persons. For this reason, read this manual thoroughly before starting the unit.

3. General and safety standards



Safety standards and responsibility for installing and maintaining

- Read this manual thoroughly before starting the unit and keep it for further consultation. If you need technical support, contact an authorised technical service.
- Installation, starting and maintenance of the oven shall be carried out by qualified technicians in accordance with the scale and technical characteristics specified by the manufacturer. Likewise, observe the current legislation on safety and with regard to installations and occupational safety in force in the country of use.
- Check that the unit is unplugged from the power supply before installing or maintaining.
- Before installing the unit, check that installations are in accordance with the current legislation in the country of use and refer to the indications on the data plate.
- Do not manipulate or disconnect the unit safety devices. This will invalidate the Warranty.
- Damages, injuries or fatal accidents could be produced due to the non-observance of the manufacturer's indications.
- If the oven is installed on supports or overlaying parts, use the ones supplied by FM only and follow the assembly instructions inside the packaging.
- Non-original spare parts do not ensure the correct operation of the unit and will imply the loss of the Warranty.
- The device must be only used by duly-trained technicians.
- The oven data plate provides necessary technical information for repair or maintenance. Therefore, avoid removing, damaging or modifying it.
- **Failure to comply with these safety standards will release FM from any responsibility and the Warranty will become null and void.**



Safety standards for use

- Read this manual thoroughly before starting the unit and keep it for further consultation. If you need technical support, contact an authorised technical service.
- If the unit is not used for a long time, all connections must be interrupted (power supply and water).
- The oven must only and exclusively be used for the purpose it was designed, it is to say, for baking products such as fresh or frozen bread or pastries. Any use other than that mentioned may damage the unit.
- Do not put products into the oven with a high alcohol concentration.
- The outside and inside of the oven should be cleaned frequently to ensure hygiene and proper performance. Do not use abrasive or flammable products, which may damage the unit, to clean those surfaces
- Usage and cleaning different from what is recommended by the manufacturer and with non-authorised products may damage the unit and the user.
- Do not use direct water jet on the unit in order to avoid damaging its components.

- If the unit has a humidifier, the use of an anti-lime filter at the water supply inlet is recommended. Otherwise, some oven components may be damaged. **Faults caused by lime or water sediment are not included in the Warranty.**
- **Failure to comply with these safety standards will release FM from any responsibility and the Warranty will become null and void.**



Risk of burns

- Read these warnings carefully and follow its indications when the oven is working or not completely cooled down.
- Only touch the unit control elements and the door handle. Avoid touching any other external element of the oven as it may reach temperatures over 60°C.
- Wear thermal mittens or similar to move or handle containers or trays inside the baking chamber.
- Open the oven door slowly and be careful with high temperature steam coming out from the baking chamber.



Risk of fire

- If you do not clean the unit properly or as often as needed, greases and food leftovers will be accumulated in the baking chamber and then, become inflamed.
- Only use the products recommended by the manufacturer. Using other products may damage the unit and invalidate the Warranty.
- Only use home-use cleaning products and a soft damp cloth to clean the outside coating. Do not use corrosive or irritating substances.

4. Safety instructions, transport and maintenance

4.1 Unpackaging

Visible damages: When receiving the material, enter a detailed description of the break in the PDA or in the delivery note.

General comments such as “damaged packaging” or “damage can be seen”, etc. will not be accepted. Clear photographs showing the damaged good and packaging must be provided.

Hidden damages: When receiving the material and within 24 hours after reception, once the hidden damage has been checked, photographs showing the damaged good and its corresponding packaging must be provided. The transport agency label must be clearly visible. Photographs showing the content only and exclusively will not be accepted.

In either case, transport incidences should be reported to FM Industrial to manage the replacement of the machine. If visible damages are detected when receiving the packaged machine, indicate “hits to the oven” at the time of the delivery, take photos of the damages and transport agency label on the packaging. Please, contact FM Industrial immediately.

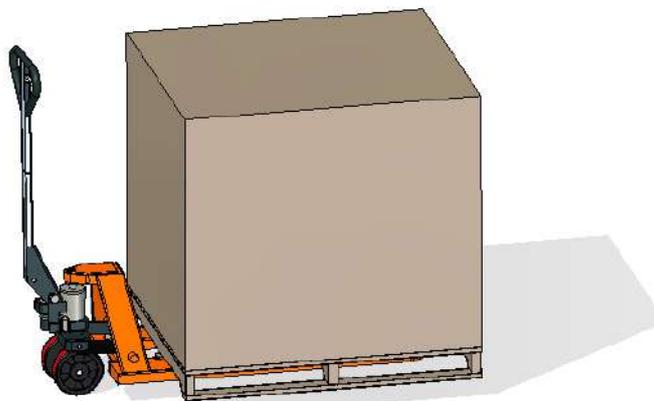
If package is apparently in good conditions, and damages are detected when unpacking, place the original packaging again on the machine, take pictures of the packaging and transport agency label on the packaging. Next, unpack again and take photos of damages to the machine. Please, contact FM Industrial immediately.

4.2 Transport

Before transporting the unit to its installation site, make sure that:

- Fits through the door
- The floor withstands its weight

Transport should only and exclusively be carried out by mechanical means, such as a pallet jack, and always on a pallet.



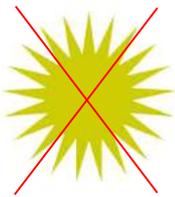
4.3 Preliminary operations

Remove the protection film from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acid products or tools that may damage the surface.

4.4 Placing the unit

Place the oven in the selected work place and keep a safe distance as indicated below. Check that the unit has sufficient cold air inlets through the ventilation registers ensuring correct operation. Otherwise, the unit may overheat, and some components may be destroyed.

- If the oven is installed on an auxiliary support, it must be fixed to it.
- The facilities must be conditioned and meet the regulations in force with regard to safety in installations.
- In addition, the unit must be protected from atmospheric agents
- The ambient temperature may range between 5°C and 35°C maximum for correct operation of the unit
- Humidity should not exceed 70%.



MÁX. 70%

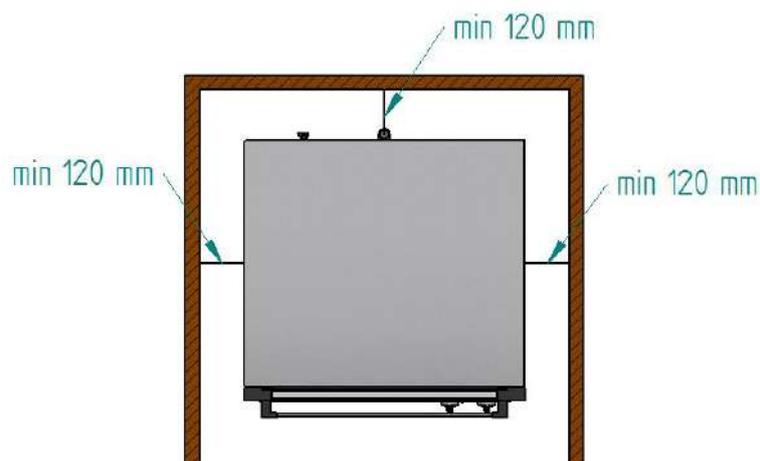


MÁX. 35 °C

MÍN. 5 °C



We recommend leaving a 120 mm gap for repair and if there are heat sources or combustible elements, that safety distance must be 700 mm minimum. We also recommend ensuring good ventilation of the unit to prevent overheating its components.



We recommend leaving a free working space of around 500 mm for maintenance operations.

5. Installing the unit

5.1 Electrical connection

Before connecting the unit to the power supply, check that the electrical grid characteristics match those described in the technical characteristics of each unit. The electrical installation must be performed by authorised technicians and meet the regulations in force.

Preferably, the electrical connection should be performed by mounting an electrical outlet of appropriate type and capacity for the maximum current absorbed by the oven phases. If not possible, it could be directly connected to the circuit breaker on the electrical control board.

In order to prevent damages from unintentional reset of the power failure thermal device, this unit should not be fed by an external control device, such as a timer, or be connected to a circuit whose supply is regularly interrupted.

An own power supply line protected by an adequately sized magneto-thermic switch and a fixed supply connection is recommended.

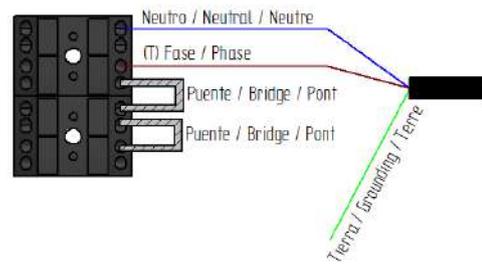
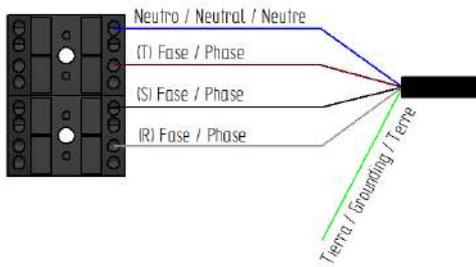
Observe the colour code of cables. Inappropriate connection may damage the unit.

COLOUR CODE:

	Grey (R)	Black (S)	Brown (T)
PHASES			
NEUTRAL	Blue (N) 		
GROUNDING	Yellow / Green  		

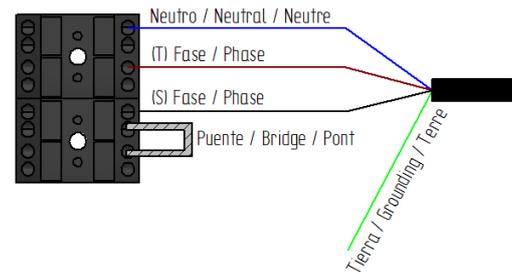
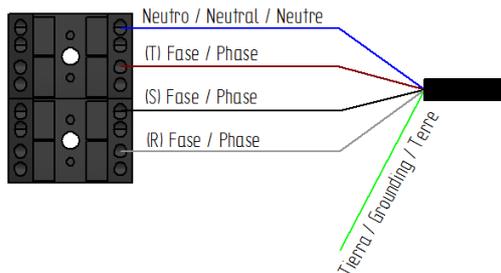
- ❖ Models RX 604, RX 604 Plus and M 604 Plus allow switching the type of connection from three-phase 400 Vac to single-phase 230 Vac or vice versa, and from three-phase 400 Vac to three-phase 230 Vac or vice versa. To do so, refer to the connection diagrams below and follow the following steps.

Switching connection from three-phase 400 Vac to single-phase 230 Vac



- Remove the back cover of the oven.
- Disconnect the phases S y R from the connection terminals.
- Connect the bridges supplied together with this manual as described.

Switching connection from three-phase 400 Vac to three-phase 230 Vac



- Remove the back cover of the oven.
- Disconnect phase R from the connection terminals.
- Connect the bridges supplied together with this manual as described.

5.2 Vapour exhaust from the cooking chamber

Exhaust gases may be wet and reach high temperatures. Do not use tubes made of materials not ensuring absolute thermal stability up to 250°C to channel exhaust gases.

A condenser enabling the condensation of vapours and exhaust of those vapours into a drainage may be adapted to treat baking vapours.

Important: Do not channel the vapour exhaust from the baking chamber more than 2 meters due to risk of condensation. Besides, it could affect its uniformity.

5.3 Water inlet (only for ovens with humidifier system)

If the unit is fitted with a humidifier, the use of an anti-lime filter at the water supply inlet and a check valve is recommended. The oven has a $\frac{3}{4}$ " connection for water inlet.

Besides, installing a "digimeter" or digital instrument for measuring the litres of water consumed by the oven is recommended. In this way, you will know when the filter should be replaced.

Important: Before connecting the water supply, check that there are no residues in the pipe. The pressure of the incoming water should range between 2 and 3 bar, with temperature not higher than 30 °C. If pressure is higher than these values, a pressure reducer at the inlet should be installed.

6. Instructions of use

Read this manual thoroughly before starting the unit and keep it for further consultation. If you need technical support, contact an authorised technical centre.

The oven has been designed to bake or regenerate fresh or frozen bakery and pastry products with maximum regulation ranges of 60 minutes and 250°.

The distance between trays is 80 mm and, whenever possible, we recommend leaving a 70 mm gap between pieces in the same tray to let the air flow effectively.

Likewise, we recommend preheating the oven at working temperature for 20 minutes, which ensures better product finish.

6.1 Using the unit for the first time

Remove the external protection film. If there are adhesive residues, use an appropriate solvent and then, rinse with a damp cloth.

The inner chamber and trays should be washed with water and soap and then, work at a 200° cycle for 30 minutes.



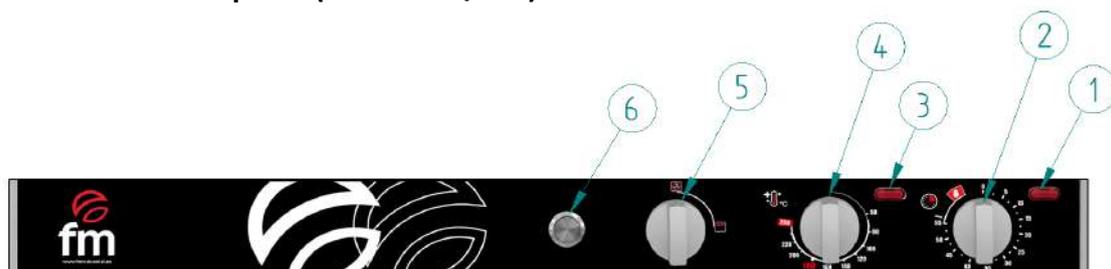
Warning: Never use aggressive or acid products because the unit may be damaged.



Warning: When carrying out maintenance or cleaning operations, disconnect the power supply and wait for the unit to cool down.

6.2 Use for baking

6.2.1 Manual control panel (models RX/RXL)



Id	Description	Versions
1	Power LED	All models
2	Timer control	All models
3	Temperature LED	All models
4	Temperature regulating control	All models
5	Grill timer control	All versions with Grill option
6	Humidifier momentary pushbutton	All versions with Humidifier option

There are two variables that can be adjusted by the user: time and temperature. These variables depend on the type of food and the quantity in the oven.



Temperature: Temperature is adjusted using the control shown, within a range from 50 to 250 °C. When the unit is heating through a resistance, the white LED next to this control will light up.



Time: Time is adjusted using the control shown, from 0 to 60 minutes, but there is a continuous mode that makes the unit work provided that the door is closed. When the unit is working, the white LED next to this control will light up.

When baking is finished, an acoustic alarm will sound to inform that this operation has finished (*only for models including "End-of-cycle alarm"*).



Grill (optional): Activated by the 60-minute time control, specific for the grill (*control number 5*).



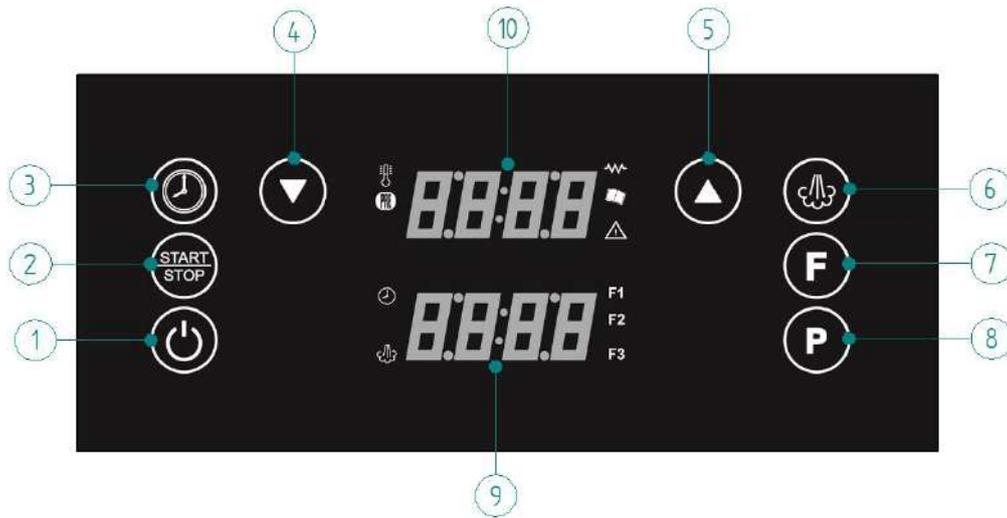
Attention: It is very important to deactivate the convection mode to use the grill. To do so, set the main timer to 0 (*control number 2*).



Humidifier (optional): This option allows us to inject vapour occasionally by pressing button 6 and control humidity manually throughout the food baking process.

6.2.2 Digital control panel (models RXD/RXDL)





- **Main switches and displays**

1. Switch **ON/OFF** 

- Press this button to turn on and off the oven.

2. Switch **START/STOP** 

- When the oven is on, press / this button to start or stop the cooking cycle.

3. Switch **TIME** 

- When the oven is on, pressing this button will allow you to set a cooking time.

4. Switch **DECREASE** 

- Decreases the value displayed on the screen

5. Switch **INCREASE** 

- Increase the value displayed on the screen.

6. Switch **HUMIDIFIER** 

- Used to set the humidity or for manual injections of moisture during the cooking cycle.

7. Switch **PHASES** 

- The cooking programs can set up to 3 different cooking steps.

8. Switch **RECIPES**

- Allow you to store up to 99 programs.

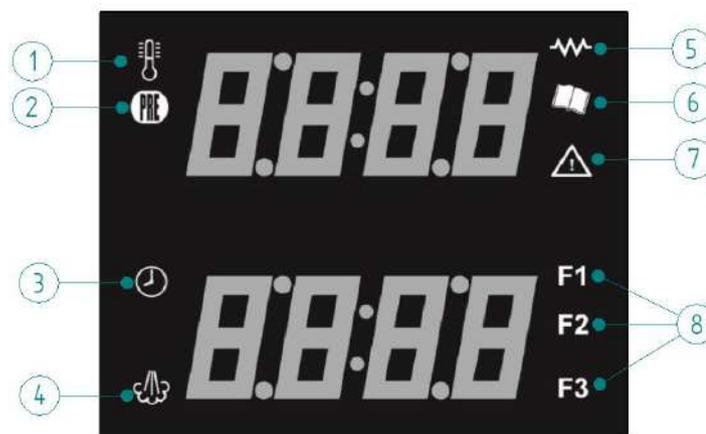
9. Display **TIME/HUMIDIFIER**

- Displays the programmed cooking time and humidity.

10. Display **TEMPERATURE/PROGRAMAS**

- Displays the actual temperatures, the programmed temperature, and the actual program.

- **Display icons**



1. **TEMPERATURE** icon

- This symbol light in red steadily, indicating the value of the set temperature. When this symbol is flashing indicates the actual temperature inside the oven.

2. **PREHEATING** icon

- When the symbol is lit, it means that the oven will preheat before cooking. During this process, the oven will rise 30 °C above the set setpoint temperature. Once the preheating is finished, the equipment will emit an acoustic signal warning that we can already introduce the product into the oven.

3. **TIME** icon

- When the icon lights red indicates the time on the display.

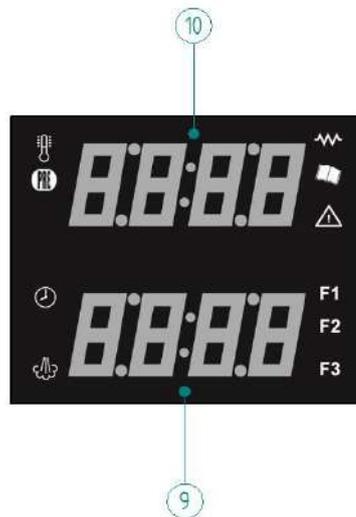
4. **HUMIDIFIER** icon

- In manual cooking mode when you press the humidifier button it turns red, while you are pressing the button its injecting water. When using a stored program this icon will turn red to indicate when injecting water.

5. **ELEMENTS** icon

- When the cooking cycle started, this icon turns green if the elements are active. When illuminated in red indicates that the elements are disabled.
6. **PROGRAMS** icon
 - It lights red to indicate that you have entered programming mode.
 7. **OPEN DOOR** icon
 - Lights up in green to indicate that the door is open. It lights red to indicate that the door is closed.
 8. **PHASES** icon
 - Visible only while cooking program in on. F1, F2 and F3 lights red one by one to indicate which phase of the program is on.

- **Display**



9. **TIME/HUMIDIFIER**
 - With time icon on, it shows the programmed time and the remaining cooking time.
 - Con el icono de *tiempo* parpadenado, muestra el valor de tiempo programado.
 - With the time icon flashing, it shows the programmed time value.
 - Time and humidifier icons off, shows an alarm code.
10. **TEMPERATURE/PROGRAMS**
 - Temperature icon on shows the temperature programmed for cooking.
 - While the temperature icon flashing, shows the actual temperature of the cooking chamber (measured by the probe value).
 - If all the icons are off, shows an alarm code.

6.2.2.1 Manual humidifier during the cooking cycle

When the oven is shows "off" on the upper display, everything else is off. Pressing the ON / OFF button turns the oven on. When the oven is on, the display shows the nstantaneous temperature inside the cooking chamber

(measured by the probe value "the temperature icon flashing ") and the screen TIME/HUMIDITY shows END (timer icon on) . Pressing the increase or decrease button, lets you set the temperature.

Pressing the timer button allows you to adjust the cooking time.

Pressing the Start/Stop button can start or stop the cooking cycle.

- **Temperature adjustment**

When the oven is on, pressing the Increase or Decrease buttons, immediately sets a temperature value (adjustable temperature range from 30-260 ° C)

In the first start is shown in the temperature display value of 30 °C. Upon completion of the first cycle will flash the previously set value.

When editing values, these will be shown in the display flashing. To confirm the values you must wait 5 seconds or press the button during 3 second.

Once confirmed the values will stop flashing on the screen. Pressing ON / OFF set values will be deleted.

- **Time adjustment**

When you turn the oven on the lower display (Display time), appears END. The time range can be set between 00 hours 01 minutes - 15 hours 59 minutes.

By pressing the "up or down" buttons will allow us to set a time value. If you established a continuous cooking mode, must press the decrease button until "INF" appears in the display button.

If you have chosen the time INF means that "an infinite set time" the oven will operate until you press the Start/Stop button.

When editing the values are always displayed on the screen flashing. To confirm them wait 5 seconds until stop flashing or press 3 second the button. Once confirmed, fixed values are displayed on screen.

If the program has several phases, and we need to disable one of the phases, simply adjust the time value END for the phase we want to eliminate.

- **Humidifier adjustment**

During cooking cycle, continued pressure on the moisture button, allows the activation of the water solenoid, and the direct injection of moisture.

To set humidity by percentage, when setting the cooking parameters in a manual program or in programming, press the humidity button. At this time, "oFF" will appear in the lower display flashing. Pressing the increase or decrease button allows you to enter the desired humidity value. Humidity range: 0% - 100%. To confirm, press again on the humidity button.

If you confirm, the humidity value of the display disappears and the cooking time will appear.

When you press the Start / Stop button to start a cooking cycle, if the cycle has a humidity percentage programmed, for example, 10% to 100%, it will not start injecting water until the actual temperature of the cooking chamber has exceeded 85 ° C. When humidification is active, the humidity icon will light green permanently when you perform each injection.

During the injection of steam humidifier, icon will light up on the screen. In case that the water injection coincide with the reversal of the engine, it not will inject water, till its finish the complete direction.

- **Automatic preheat**

Automatic preheating allows us to preheat the oven before starting the cooking cycles to always ensure that the oven is at the desired temperature to start cooking. In this way we will compensate for the loss of temperature that exists since we opened the door and loaded the food. To start the cycle it will only be necessary to open the door, introduce the food and close the door and immediately after that time will begin to be discounted.

When the “PRE” symbol is lit, it means that the oven will preheat before cooking. During this, the oven will rise 30°C above the set setpoint temperature. Once the preheating is finished, the equipment will emit an acoustic signal warning that we can already introduce the product into the oven.

To activate the preheating, we must press the time key for three seconds, before starting cooking.

To deactivate the preheating, it can be done by pressing the time button for three seconds, at the moment that we are configuring the cooking parameters, or opening and closing the door once the cycle has already begun.

- **Running a cooking cycle in manual mode**

With the oven on and after setting the time and temperature values, by pressing and holding the time button for 3 seconds, we will activate the preheating. Then press START / STOP to start the cycle. This will activate the elements, fan and humidifier when you press the button. Pressing Start/Stop the cooking cycle stops at any time and the countdown is blocked by displaying the remaining time. If the set value was the value INF display will remain INF. If you press the Start/Stop button cooking cycle will resume where it stopped.

Durante la cocción:

- In the upper display (temperature display) the actual value of the oven interior temperature measured by the probe (fixed temperature icon) will be displayed.
- On the lower display (time values) is displayed the remaining time in hours and minutes (when the set value is greater than 1 hour) and in minutes and seconds (when the set value is less than 60 minutes) .If the value is replaced INF for a given time, the countdown will start from the value seted.
- At the end of a cooking cycle (timer icon will lights) appears in the display flashing END, fans and elements are switched off, and an alarm will sound for 40 seconds. If during these 40 seconds, you adjust a new time, the oven will resume operation again for the extra time added with the same settings you had set before. Otherwise pressing the Start/Stop button the alarm will stop and the display returns to the normal screen.

Note: To extend the cooking cycle, simply press on the increase button and add time you want to extend, then click the time button and the oven will resume the march.

- 5 minutes after the end of cooking if no operation on the oven is performed, this will turn off automatically. To reactivate simply press the button ON / OFF

6.2.2.2 Programmed operating mode

- **Storing a new program**

To store a new cooking program, you must follow the next steps:

- Press the 8 "Recipe" button that will allow you to enter the programming mode. "Menu" will flash on the upper display, indicating that it is in Manual mode. Press the decrease or increase keys to select the program you wish to configure and save (eg P25). To confirm you can wait 10 seconds until it stops flashing or press the recipes button. The screen will show the values associated with the recipe, without having never used it, the values that appear are the default values (30°C of temperature and END in time, off in humidity and phase).
- Modify the values of time, temperature, humidity ...
- To add more phases to the cooking cycle, press button 7 "phases" the phase icon will light up. (F1, F2 or F3). Then modify the values of time and temperature for these new phases.
- Finally, hold the recipes button for 4 seconds to stored it. The memorized program will be effective with a sound and flash the program number that we have previously chosen to store the program.

Attention!!! To run properly the programmed settings, you need to memorize the recipe, otherwise the program will not start properly.

If you want to know about that recipe you are working, just click on the recipes button and the program number will appear.

To edit a program must follow the following procedure:

- Click once on the recipes button.
- Choose the program you want to edit.
- Modify the values: time, temperature, humidity ...
- Press the recipe button for 4 seconds until you hear a sound indicating that the program have been stored properly.

- **Cooking phases of a program**

When selecting the "PROGRAM" mode, the phase button allows you to see the steps that make up the program (each program can have up to 3 stages). By clicking the button, you can switch from one phase to another (the F1, F2 and F3 when illuminated, in icons will indicate which phase of the program you are). At any time we can modify these parameters: time, temperature and humidity.

- **Using a stored program**

To use a cooking program that is already stored is necessary to follow the next steps:

- Press the "recipes" button and access the programming mode. The upper display will flash over the P01 recipe (7 programs icon will light).
- With the buttons: increase or decrease choose the desired recipe and confirming the values associated with that recipe values will appear.
- Pressing the Start/Stop button the program will starts or stops.

- **Various functions**

- **Door opening**

When you open the oven door that way interrupting the cooking cycle, the number 8 icon will turn green and the time will freeze and the oven will give pause until the door is closed again. Once the door closed the coking cycle will resume where left off.

- **Reversing turbins**

The engine of the oven stops to allow changing the direction of rotation. Oven changes the direction of rotation of motors every 96 seconds and leaving a gap of 24 seconds to stop the motors. During this 24 seconds the dumidifier is not working.

6.3 Disassembling the door for replacement (only for hinged door models)

Before disassembling the door, let the unit cool down and follow the steps below:

1. Open the door all the way.
2. Unfold the flanges on the joints and close the door partially until making contact with each groove on both flanges.
3. Remove the door by gently pulling out and upwards.
4. To assemble the door again, insert the door by placing the lower groove of the hinge on the slot of the oven body . Then, fold the flanges again.

6.4 Changing the door opening direction (only for models RXL)

In ovens with side door opening, the door opening direction may be changed by following these instructions:



1. Remove the socket head screws "1" and "2" and remove the hinges.
2. Remove the Allen head screws placed at positions "3" and "4".
3. Turn the door 180°
4. Place hinge "1" at position "4" and hinge "2" at position "3", assembly the door in the new position and tighten the socket head screws.
5. Place the Allen head screws at positions "1" and "2".
6. Change the door micro "5" to the opposite side.

Note: Do not fully tighten the hinge screws until the door is appropriately adjusted in its position.

7. Frequently asked questions

Down below there is a failure-cause-solution chart that will come in handy in case of doubt.

FAILURE	CAUSE	SOLUTION
The unit does not switch on	No supply voltage	Check the mains voltage
	Inappropriate power connection	Check the mains connection
	Thermostat not working	Contact a specialised technician
	Timer not working	Contact a specialised technician
	Door micro not working	Contact a specialised technician
	Safety thermostat activated (except RX404, RX304, RX424)	Reset the thermostat at the front. If the failure persists, contact a specialised technician
The unit does not bake appropriately	Fan not working	Contact a specialised technician
	Heating element not working	Contact a specialised technician
	Grill not working	Contact a specialised technician
	Humidifier not working	Contact a specialised technician
	Relay not working	Contact a specialised technician
	Rotation inverter	Contact a specialised technician
	Thermostat not working	Contact a specialised technician
	Timer not working	Contact a specialised technician
The chamber lamp does not light up (except RX404, RX304)	Lamp not tightened	Tighten the lamp
	Blown lamp	Replace the lamp
Steam coming from the door while closed	Incorrect placement of the joint	Place it correctly. If the failure persists, contact a specialised technician
	Door mechanism maladjusted	Contact a specialised technician

8. Info and alarms (only for models RXD)

Alarm code	Meaning
Alarm Er01	<p><u>Alarm description:</u> Chamber probe</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Check chamber probe. - Check connection of the probe till the chamber. - If the problema persists, replace probe. <p><u>Major consequences:</u></p> <ul style="list-style-type: none"> - If this alarm occurs when the device is on, you can not start a cooking cycle. - If the alarm occurs during a cooking cycle, the cycle will stop automatically.
Alarm Er03	<p><u>Alarm description:</u> Safety thermostat</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Check and reset safety thermostat manually - Check that the safety thermostat is correctly connected to the power board. <p><u>Major consequences:</u></p> <ul style="list-style-type: none"> - If this alarm occurs when the device is on, a cooking cycle cannot be started. - If the alarm occurs during a cooking cycle, it will be interrupted.
Alarm Er04	<p><u>Alarm description:</u> Overheating power board</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Verify that the oven is installed according to the safety distances indicated in this manual and that there is no heat source near it. - If the alarm persists, notify the Technical Assistance Service. <p><u>Major consequences:</u></p>

	<ul style="list-style-type: none"> - If this alarm occurs when the device is on, a cooking cycle cannot be started. - If the alarm occurs during a cooking cycle, it will be interrupted.
<p>Alarm Er05</p>	<p><u>Alarm description:</u> No communication between the control module and the display.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Check the wiring between the control module and the display. - If the alarm persists, notify the Technical Assistance Service. <p><u>Major consequences:</u></p> <ul style="list-style-type: none"> - If this alarm occurs when the device is on, a cooking cycle cannot be started. - If the alarm occurs during a cooking cycle, it will be interrupted.
<p>Alarm Er06</p>	<p><u>Alarm description:</u> Chamber overheating. It occurs when the temperature of the chamber exceeds 310°C.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Wait for the oven to decrease in temperature. - If the alarm persists, notify the Technical Assistance Service. <p><u>Major consequences:</u></p> <ul style="list-style-type: none"> - If this alarm occurs when the device is on, a cooking cycle cannot be started. - If the alarm occurs during a cooking cycle, it will be interrupted.
<p>Alarm Er09</p>	<p><u>Alarm description:</u> Error de Firmware.</p> <p><u>Solutions:</u></p> <ul style="list-style-type: none"> - Notify the Technical Assistance Service. <p><u>Major consequences:</u></p> <ul style="list-style-type: none"> - If this alarm occurs when the device is on, a cooking cycle cannot be started. - If the alarm occurs during a cooking cycle, it will be interrupted.



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