



INSTRUCTIONS MANUAL AND INSTALLATION



ELECTRIC OVENS

Models:

STZ 133 / STZ 233

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1. CE CERTIFICATION

DECLARACIÓN UE DE CONFORMIDAD DECLARATION EU OF CONFORMITY

Directiva(s) del Consejo con la(s) que se declara conformidad:

Council Directive(s) to which conformity is declared:

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

Aplicación de las Normas:

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

Fabricante / *Manufacturer's name* **FM CALEFACCIÓN S.L.**
CIF: B-14343594

Dirección / *Manufacturer's address*: **CTRA. de Rute km.2.700, C.P.:14900, Lucena,
Córdoba, Spain**

Tipo de aparato / *Type of device*: **HORNO / OVEN**

Marca / *Trade.*: **FM CALEFACCIÓN**

Modelo / *Model no.*: **STZ 133/ STZ 233**

Nosotros, los abajo firmantes, declaramos bajo nuestra exclusiva responsabilidad que el equipo especificado cumple con la(s) Directiva(s) y Norma(s) mencionadas

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



Lugar / *Place*: **Lucena**

(Firma / *Signature*)

B-14343594

(Nombre / *Full name*)

Fecha / *Date*: **01/01/21**

2. WARRANTY

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

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

To process the repair of a unit under warranty or for any other query, please contact your distributor and refer to the following description table:

Distributor:	Destination country:
Unit model:	Serial number:
Name:	Date of the request:
Fault description:	
Address:	
Contact phone number:	Working hours:



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

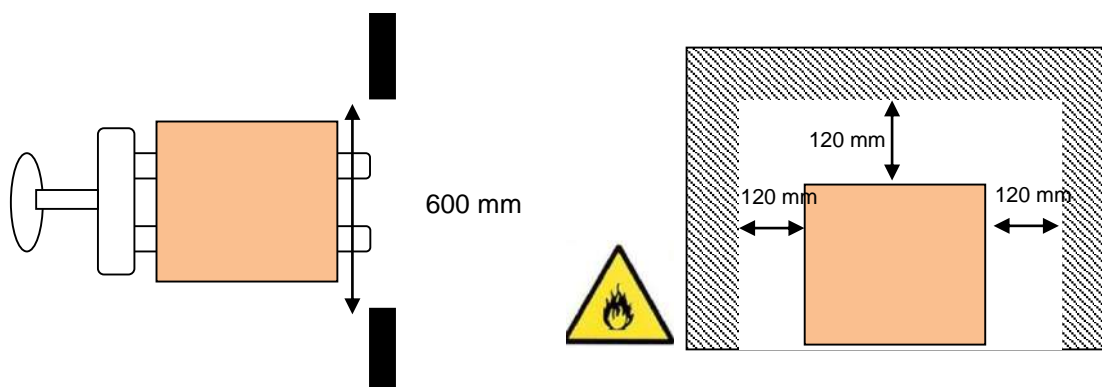
3. INSTRUCTIONS FOR INSTALLATION AND MAINTENANCE

- **Transport and placement distances**

For transporting the unit on its pallet, the door width must be at least 840mm.

The distances from the appliance to the adjacent elements must be as shown in the diagram. We advise to leave at least 500 mm for repairs and in case of heat sources or combustible elements the safety distance should be at least 500 mm.

Locate the appliance under the ventilation hood to eliminate possible vapors and odors.



- **Electrical installation**

Make sure that the network characteristics correspond to those described in the technical characteristics of each device.

A separate power supply line protected by a magneto-thermal circuit breaker of a suitable gauge is recommended, as well as a fixed mains connection for the connection of models not equipped with schucko.

- **Gas outlet**

This oven does not have a smoke vent because its size and type of use does not require it. The gases coming out of the door can be humid and reach a high temperature, so we recommend extreme caution when removing food from the interior and when opening the door.

4. INSTRUCTIONS OF USE

- **User instructions**

Read this manual carefully before starting to work with the unit. Keep it for future reference and consult an authorized service center when you need technical assistance.

The appliance is designed for use in the baking or regeneration of fresh or frozen bakery and pastry products, being the maximum regulation ranges 60 minutes and 300°C.

We also recommend that you preheat the appliance to working temperature for about 20-30 minutes, which guarantees a better finished products.

- **First use of the device**

Remove the outer protective plastic film. If any glue residue remains, use a suitable solvent and then clean with soap and rinse.

The inside of the chamber and trays should be cleaned with soap and water and then cycled at 80°C for 30 minutes.

Warning: never use products that may be aggressive or acidic, as this could damage the device.

Warning: always disconnect the power supply and wait until the appliance is cold before carrying out maintenance or cleaning operations.

- **Cooking use**

Important warnings:

- Prevent children from having access to the appliance.
- The product must be handled and installed by qualified personnel.
- In eventual repairs, original spare parts must be used.
- The product must not be cleaned with abrasive products that may damage the surfaces.
- The products should not be sprayed with water after use.

- During use, the external parts of the appliance can reach high temperatures, so the use of thermal gloves is recommended during handling.
- Do not hit the refractory base or subject it to sudden temperature changes.

Control pannel

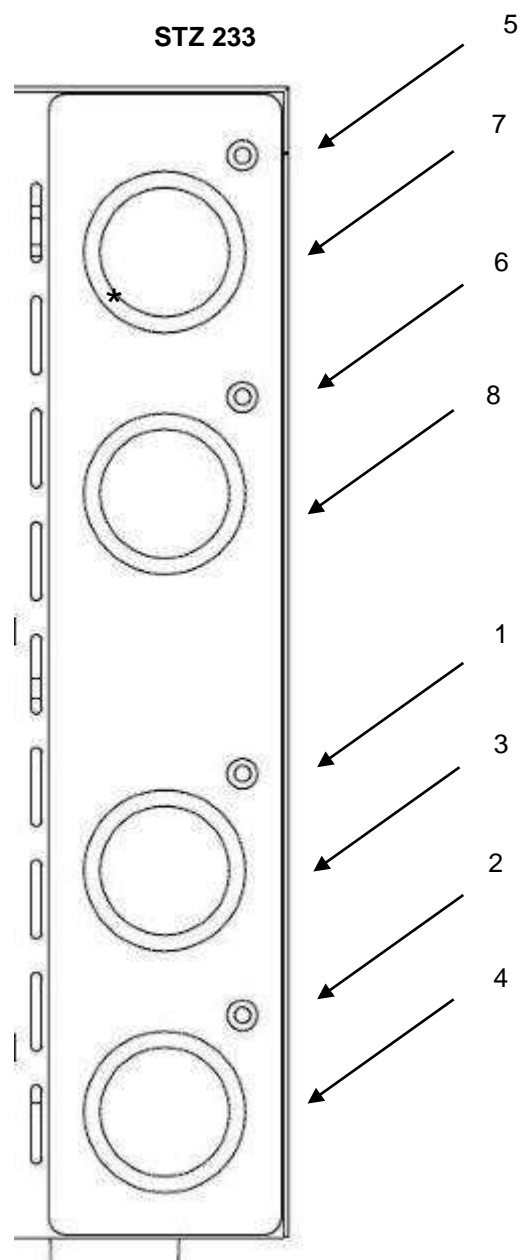
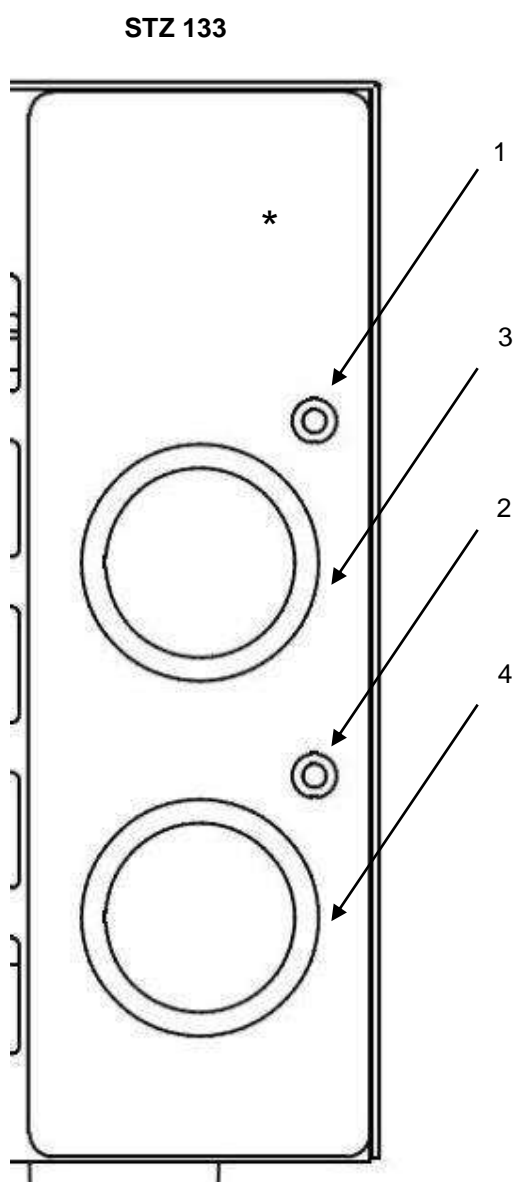


Tabla 1

Id	Description	Version
1	Temperature LED	STZ 133/ STZ 233
2	Timer LED	STZ 133/ STZ 233
3	Temperature regulation control	STZ 133/ STZ 233

4	Timer regulation control	STZ 133/ STZ 233
5	Temperature LED Sup. Oven	STZ 233
6	Timer LED Sup. Oven	STZ 233
7	Temperature regulation control Sup. Oven	STZ 233
8	Network regulation control Sup. Oven	STZ 233

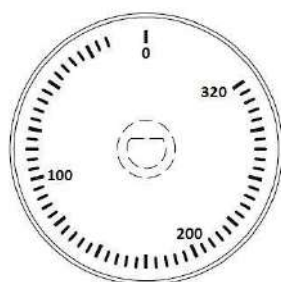
There are two variables that the user can regulate: time and temperature. Both are affected by the type of food and the quantity introduced in the oven.

The temperature is regulated with the knob shown (*see table 1*), in a range of 50 - 320 °C. Whenever the appliance is heating by resistance, the LED next to this knob will light up.

The time is regulated with the knob shown (*see table 1*), from 0 to 60 minutes, although there is a continuous mode that makes the appliance work all the time (it is presented with one hand). Whenever the appliance is working, the amber led next to this knob will light up.

We will always turn on the lower oven first. To turn on the upper oven, it will be necessary that the lower oven is working, since they share a resistance. In this way we obtain a greater efficiency and energy saving in each cooking.

Temperature Control



Timer Control (60 Minutes)



At the end of the cycle and when power is applied to the device, there is always an acoustic signal.

5. FREQUENTLY ASKED QUESTIONS

When you have finished working with the unit, disconnect it from the mains, wait for it to cool down and clean the chamber with soap and water. Then rinse and dry the unit, leaving the door open for about 30 minutes.



DO NOT SPRAY WATER DIRECTLY ON THE DEVICE, AS THIS MAY DAMAGE COMPONENTS

The following is a list of the most frequent causes / faults /solutions.

Tabla 2

FAILURE	CAUSE	SOLUTION
Device does not turn on	Lack of mains voltage	Check mains voltage
	Inadequate network connection	Check network connection
	Thermostat does not work	Contact a specialized technician
	Timer does not work	Contact a specialized technician
Device does not cook properly	Resistor does not work	Contact a specialized technician
	Grill does not work	Contact a specialized technician
	Humidifier does not work	Contact a specialized technician
	Thermostat does not work	Contact a specialized technician
	Timer does not work	Contact a specialized technician
Chamber light does not turn on (only for transparent door models)	Lamp is not screwed in correctly	Check bushing and screw the lamp in
	Blown lamp	Change lamp



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