



Instructions Manual and Installation

Electric Ovens

Models:

STZ 433/ STZ 633



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

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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**
Cordoba, Spain
Tipo de aparato / *Type of device*:: **HORNO / OVEN**
Marca / *Trade*:: **FM CALEFACCIÓN**
Modelo / *Model*
no.: **STZ 433/ STZ 633**

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**

Fecha / *Date*:: **01/01/2021**

2. Warranty

The warranty period is **12 months** from the date of purchase 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 and 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 of the country of use and refer to the indications on the data plate.
- Do not manipulate or disconnect the unit safety services. 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 oven must be only used by some 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-authorized products may damage the unit and the user.
- 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.**



Maximum loads as a function of equipment size

CAPACITY	MAXIMUM LOAD
1 x Ø350	5 kg
2 x Ø350	10 kg
4 x Ø330	18 kg
6 x Ø330	25 kg

- **Do not exceed the maximum load capacity under any circumstances to avoid damage to your equipment. Failure to comply with the maximum load exempts the manufacturer from any liability and invalidates the warranty.**



Risk of burns

- Read these warning 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 inflated.
- 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 Unpacking

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 receptions, 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 context 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.

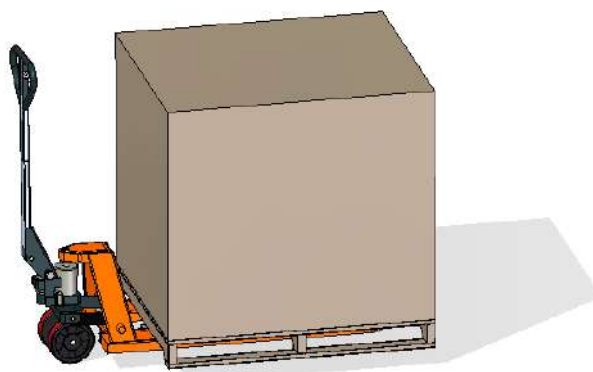
If package is apparently in good conditions, and damages are detected when unpacking, place the original packaging again on the machine, take pictures of the packaging the transport agency label on the packaging. Please, contact FM Industrial immediately.

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

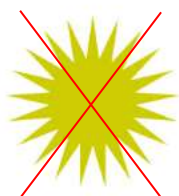
Remove the protection film from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acidic products or tools that may damage the surface.

If your device incorporates a Core Probe Kit, remember to remove the protective silicone cap from the probe. Otherwise it could melt and damage the probe.

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 the sufficient cold air inlets through the ventilation registers ensuring correct operation. Otherwise, the unit may overheat, and some components may be destroyed.

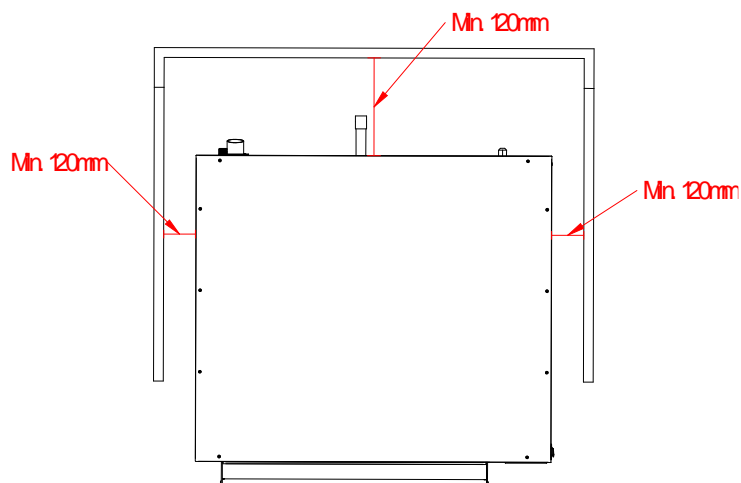
- If the oven is installed on an auxiliary support, it must be fixed to it.
- The facilities must be conditioned and meet the regulations in force with regard to safety installation.
- In addition, the unit must be protected from atmospheric agents.
- The ambient temperature may range between 5 and 35°C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



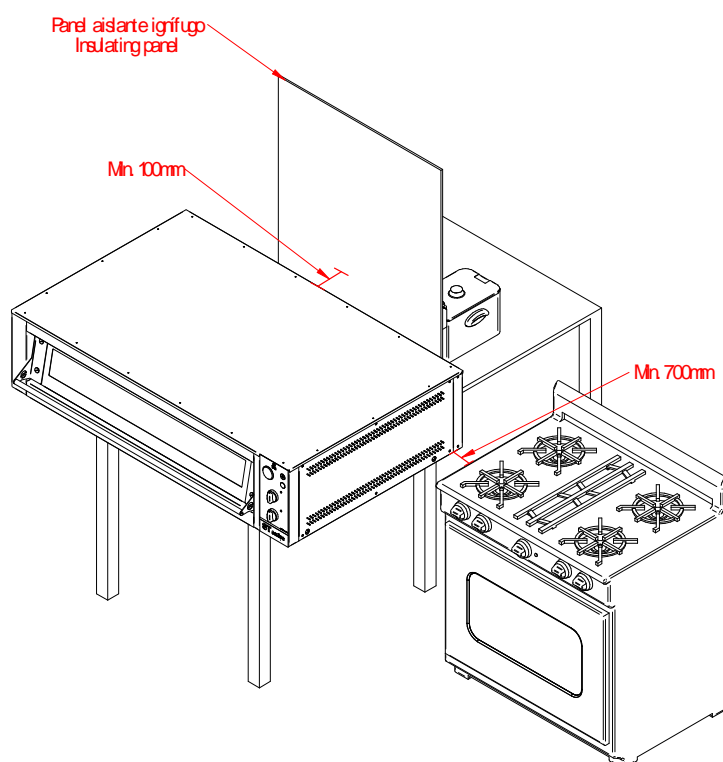
We also recommend leaving a 120 mm gap for repair and if there are heat sources or combustible elements, that safety distance must be 700 mm minimum. We also recommend ensuring good ventilation of the unit to prevent overheating its components.



Example of equipment placement without nearby heat sources.



Placement of the equipment next to heat sources.



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



The device is not suitable for recessed installation.

5. Installing the unit



Remember that any failure or breakage resulting from improper installation or commissioning will invalidate the warranty.

5.1 Electrical connection

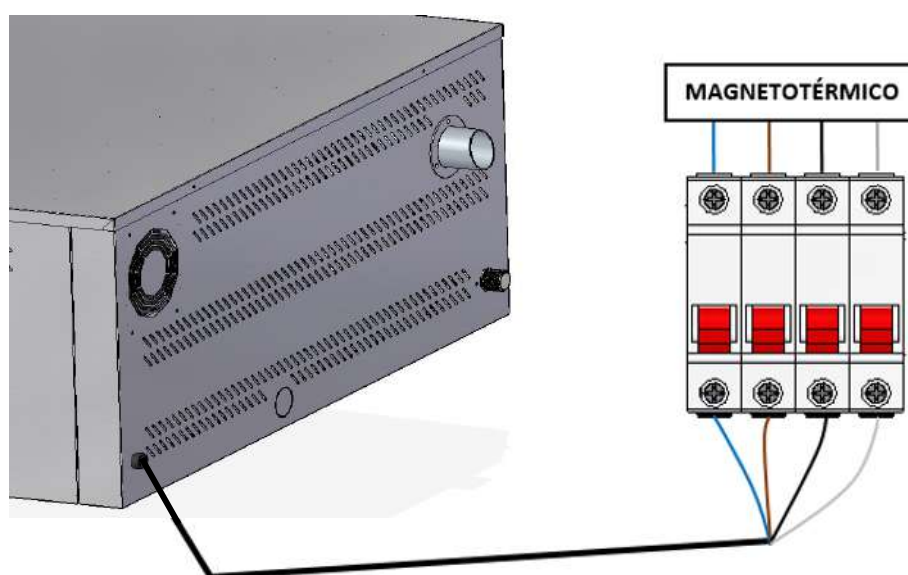
Before connecting the unit to the power supply, check that the electrical grid characteristics match those described in the technical characteristics of each unit. The electrical installation must be performed by authorised technicians and meet the regulations in force.

The electrical connection should preferably be made by mounting an electrical plug (NOT INCLUDED) of a type and capacity suitable for the maximum current absorbed by the furnace phases. If this is not possible, it could be connected directly to the circuit breaker of the electric panel.

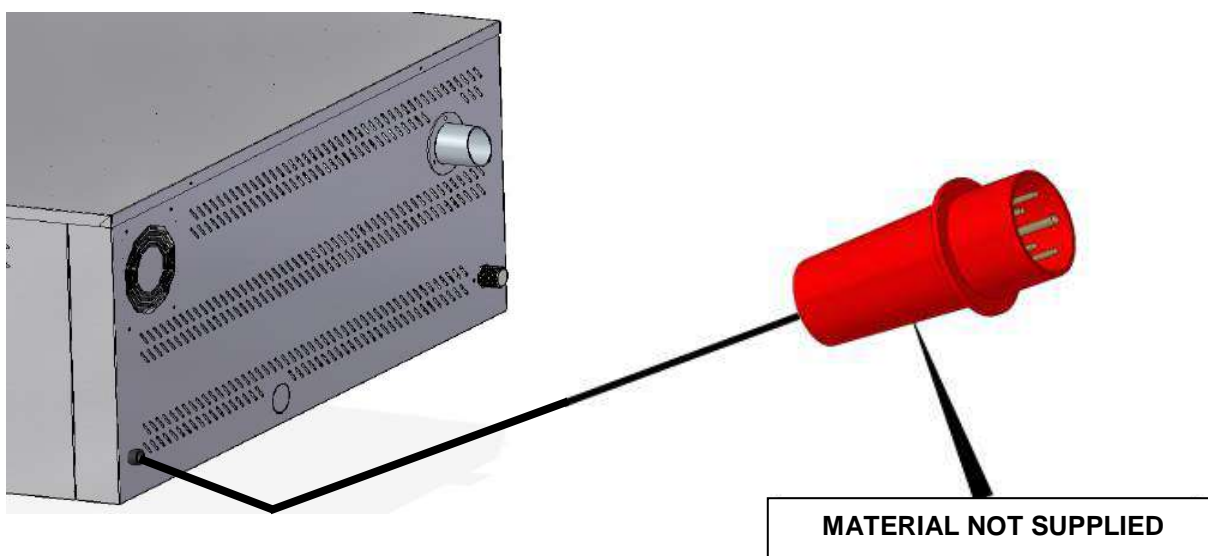
The following are the recommended types of electrical connections:

THREE PHASE 400V

- Three-phase 400V connection directly connected to the circuit

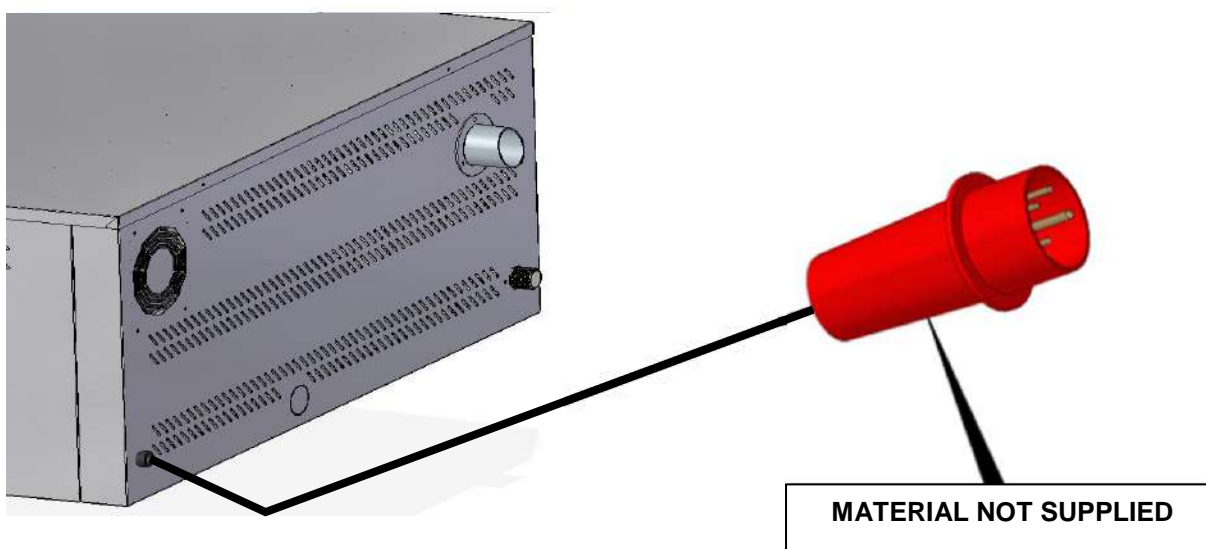


- Three-phase 400V connection connected to a CETAC type three-phase



THREE PHASE 230V

- 230V three-phase connection connected to a CETAC type three-phase



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 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:

PHASES	Grey (L1) 	Black (L2) 	Brown (L3) 
NEUTRAL	Blue (N) 		
GROUNDING	Yellow / Green  		

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 vapors.

Important: Do not channel the vapour exhaust from the baking chamber more than two meters due to risk of condensation. **This conduit should always be vertical and as straight as possible.**

6. Instructions of use

Attention! 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 between 50-400 ° C.

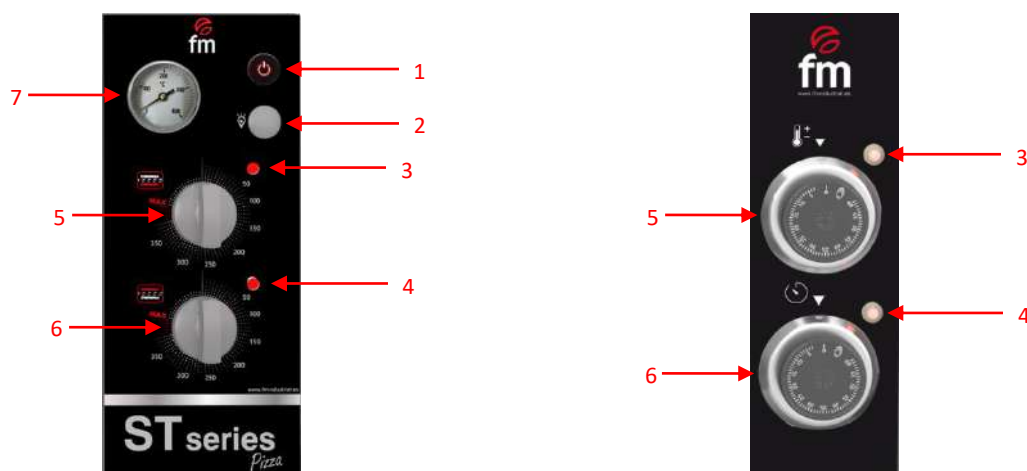
6.1 Using the unit for the first time

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

The furnace components (refractory firing planes, sheet metal, etc.) require preheating. It is important that this preheating is gradual the first time to avoid deformation of the materials and damage to the appliance.

RECOMMENDATION: bring the oven to temperature in an interval of 5-6 hours (1st HOUR: 0-100° C; 2nd HOUR: 100-150° C; 3rd HOUR: 200° C; 4th HOUR: 250° C; 5th HOUR: 300° C; 6th HOUR: 350° C).

6.1.1 Control pannel



Id.	Description	Versions
1	ON/ OFF Key	HP 433/633
2	Interior Lamp Key	HP 433/633
3	Led Ceiling temperature indicator	HP 133/233/433/633
4	Led Floor temperature indicator	HP 133/233/433/633
5	Ceiling temperature control	HP 133/233/433/633
6	Floor temperature control	HP 133/233/433/633
7	Analogic thermometer	HP 433/633

6.2 Use for baking

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

The furnace components (refractory firing planes, sheet metal, etc.) require preheating. It is important that this preheating is gradual the first time to avoid deformation of the materials and damage to the appliance.

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.
- No water jet should be applied after use.
- Always disconnect the power supply and wait until the appliance is cold before carrying out maintenance or cleaning work.
- 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.

6.2.1 Start cooking

First turn on the ignition switch **(1)** and set the desired floor **(2)** and ceiling **(3)** temperatures with the corresponding control knobs. Note that this type of oven has a refractory base, so the heating time to reach the desired temperature is longer than a conventional oven.

6.2.2 Turn off

At the end of the use of the oven, set the adjustment knobs to zero position and check that the operating indicator lights of the heating elements go out. In case of long periods of inactivity, it is advisable to turn off the main switch of the power supply panel.



6.3 Cleaning

After the oven has been used, it is necessary to clean the cooking base and all the internal parts of the oven that have been in contact with the food, in order to prevent food substances from degrading and contaminating subsequent cooking operations.

Cleaning should be carried out with the oven switched off and at room temperature.

To clean the refractory surface, you can use a brush to remove cooking residues. If some of these residues are stuck to the base, you can remove them using a spatula. **No liquid and especially no detergent should be used**, as the refractory material is porous and it is not possible to rinse it properly to ensure that future firings are not contaminated. Neither should excessively abrasive materials be used, as the refractory material is too fragile and could be easily damaged.

The cleaning of the glass should be carried out cold, since, although this type of glass can withstand a high temperature, it is sensitive to sudden temperature variations, which can lead to breakage.



WARNING! Do not put the glass panels in contact with water until they are at room temperature.

6.4 Maintenance

Daily Maintenance

- Remove any baking residue or soot in the kiln chamber.
- To clean the Stone, use a scraper or plastic scraper. If the stone is very dirty, see the temperature to maximum and leave the oven for ½ hour. Then, once the oven has cooled down, use the plastic scraper again.



Never brush the Stone too hard and use water or other non-abrasive liquid for this purpose.

- To clean the inside of the oven, use a damp cloth, without touching the heating elements.
- Clean the outside of the equipment with a cloth and a cleaning product specific for stainless Steel. Clean whenever possible in the direction of the satin or beta finish of the steel.
- Clean the glass door with a cloth dampened with water or a glass cleaning product. Then dry it with a clean cloth.

Annual Maintenance.

- Remove the refractory stones from the oven and vacuum any remaining baking residue or soot from the oven chamber.



Be careful and, if necessary, mark the stones to place them exactly as they were once you have finished vacuuming.

7. Frequently asked questions

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

FAILURE	CAUSE	SOLUTION
Device does not turn on	Lack of mains voltage	Check mains voltage
	Inadequate network connection	Check network connection
	On/off interruptor does not work	Contact a specialized technician
Device does not cook properly	Ceiling thermostat does not work	Contact a specialized technician
	Floor thermostat does not work	Contact a specialized technician
	Resistors do not work	Contact a specialized technician
Chambre light does not turn on	Lamp interruptor does not light	Contact a specialized technician
	Lamp is not screwed in correctly	Check bushing and screw the lamp in
	Blown lamp	Change lamp



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