



## INSTRUCTIONS MANUAL AND INSTALLATION

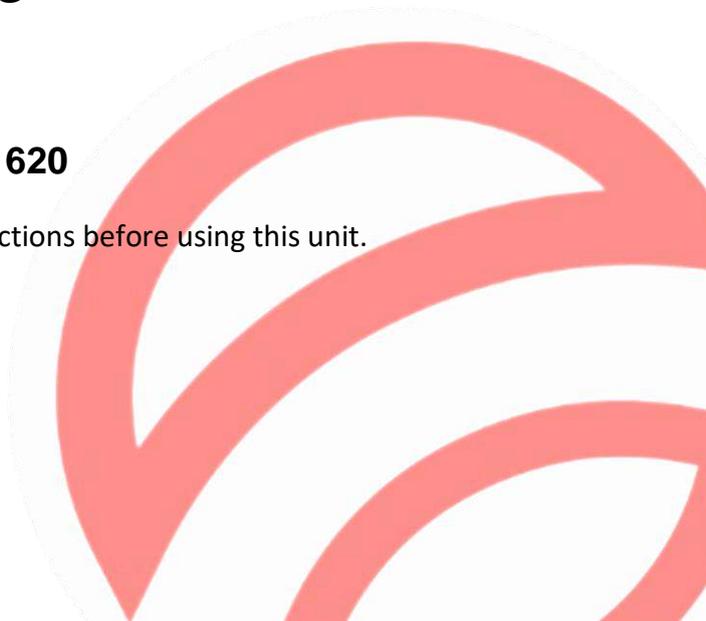


### PROVERS

**Models:**

**STF 610 / STF 620**

**ATTENTION:** Please, read these instructions before using this unit.



## CONTENTS

<b>1. CE Certification</b>	<b>3</b>
<b>2. WARRANTY</b>	<b>4</b>
<b>3. General and safety standards</b>	<b>5</b>
<b>4. Safety instructions, transport and maintenance</b>	<b>6</b>
<b>5. Starting up the unit</b>	<b>7</b>
<b>6. Instructions of use</b>	<b>13</b>
<b>6.1 First use of the device</b>	<b>13</b>
<b>6.2 Dry heat control</b>	<b>14</b>
<b>6.3 Moist heat control</b>	<b>14</b>
<b>7. Frequently asked questions</b>	<b>15</b>

## 1. CE Certification

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### DECLARATION EU 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 name:* **FM CALEFACCIÓN S.L.**  
**CIF: B-14343594**

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

*Type of device:* **OVEN**

*Trade.:* **FM CALEFACCIÓN**

*Model:* **STF 610/STF 620**

**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

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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, 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.

<b>Distributor:</b>	
<b>Unit model:</b>	<b>Serial number:</b>
<b>Name:</b>	<b>Date of the request:</b>
<b>Fault description:</b>	
<b>Address:</b>	
<b>Contact phone number:</b>	<b>Working hours:</b>



**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. General and safety standards

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#### **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 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 oven must be only used by duly-trained technicians.
- The oven data plate provides the 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**

- Please, 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 cooking products such as fresh or frozen bread, pastries and all types of gastronomic products. Any use other than that mentioned may damage the unit.
- Do not put products with a high alcohol concentration into the oven.

- The outside and inside surfaces 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.
- 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 opening handle. Avoid touching any other external elements of the oven as they may reach temperatures over 60°C.
- Wear thermal mittens or similar to move or handle containers or trays inside the cooking chamber.
- Open the oven door slowly and be careful with high temperature vapours coming out from the cooking chamber.



### **Risk of fire**

- If you do not clean the unit properly and as often as needed, greases and food leftovers will be accumulated in the cooking 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 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 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.

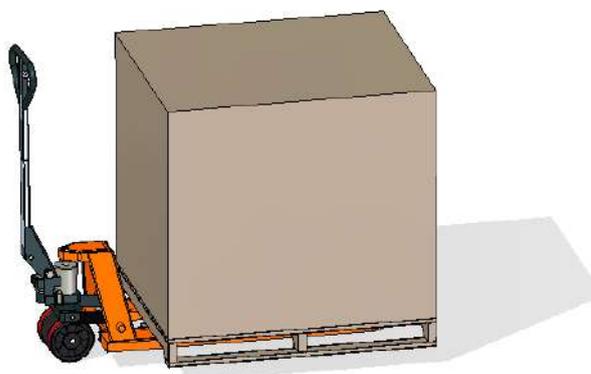
If apparently package is in good conditions, and damages are detected when unpacking, place the original packaging again on the machine, take pictures of the packaging and transport agency label on the packaging. Next, unpack again and take photos of damages to the machine. Please, contact FM Industrial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

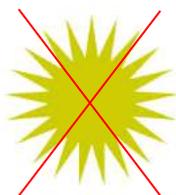
Remove the protection film from the unit. Clean the adhesive residues with an appropriate solvent. Never use abrasive or acid products or tools that may damage the surfaces.

If your unit is fitted with a core probe kit, remember to remove its silicone protection cap. Otherwise, it could be melted and damage the probe.

### 4.4 Placing the unit

Place the oven in the selected workplace 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.

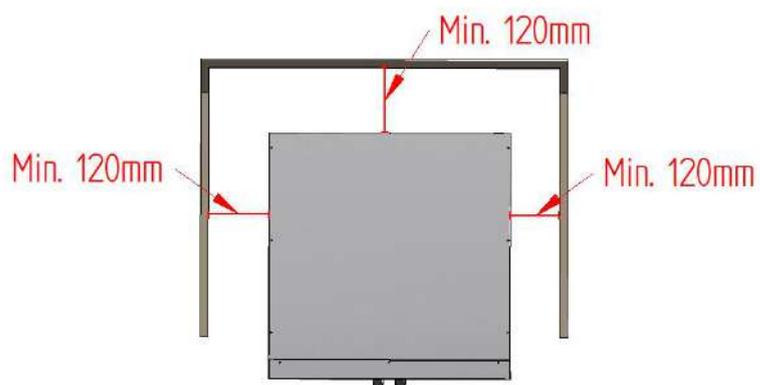
- If the oven is installed on an auxiliary support, it must be fixed to it.
- The facilities must be conditioned and meet the regulations in force with regard to safety in installations.
- In addition, the unit must be protected from atmospheric agents.
- The ambient temperature may range between 5°C and 35°C maximum for correct operation of the unit.
- Humidity in the facilities should never exceed 70%.



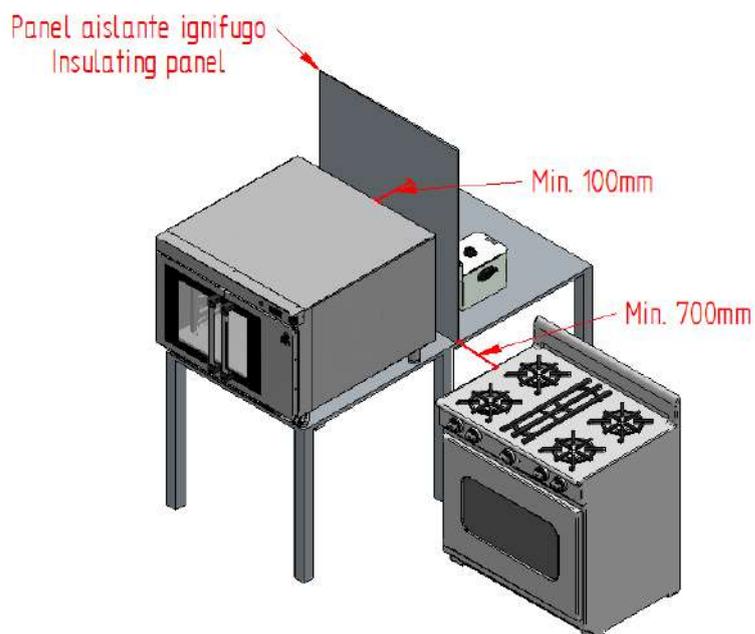
We recommend leaving a 120 mm gap for repair and if there are heat sources or combustible elements, that safety distance must be 700 mm minimum. We also recommend ensuring good ventilation of the unit to prevent overheating its components.



**Example of placing the unit without nearby heat sources**



**Placing the unit next to heat sources**



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



**This unit is not suitable for built-in installations.**

## 5. Starting up the unit

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To start up and install the unit appropriately, please follow the points in the “**DOCUMENT FOR INSTALLING AND STARTING UP SMART UNITS**”, included in the bag together with this instruction manual.

Remember that any fault or breakage resulting from improper installation or starting up, will make the warranty become null and void.

### 5.1 Electrical connection

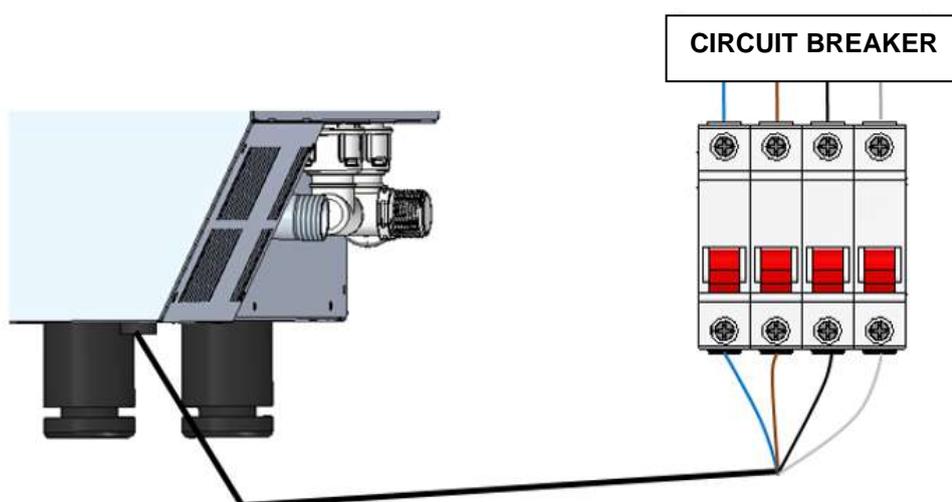
Before connecting the unit to the power supply, check that the electrical grid characteristics match those described in the technical characteristics of each unit. The electrical installation must be performed by authorised technicians and meet the regulations in force.

Preferably, the electrical connection should be performed by mounting an electrical outlet (NOT INCLUDED) 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.

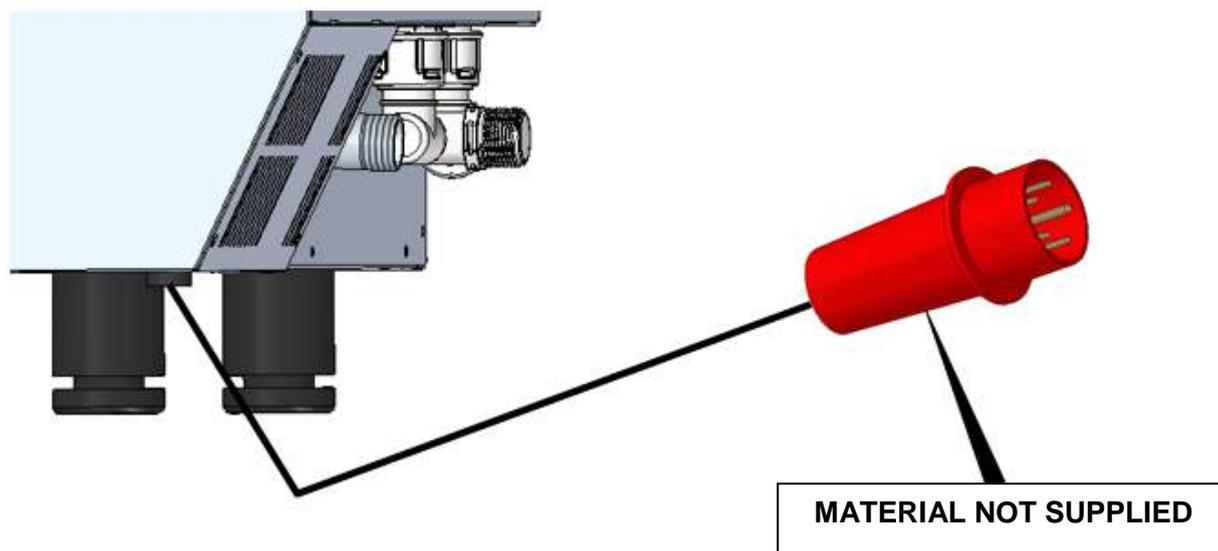
Next, the types of recommended electrical connections are described:

#### THREE PHASE 400V

- Three phase connection 400V directly connected to a circuit breaker. 

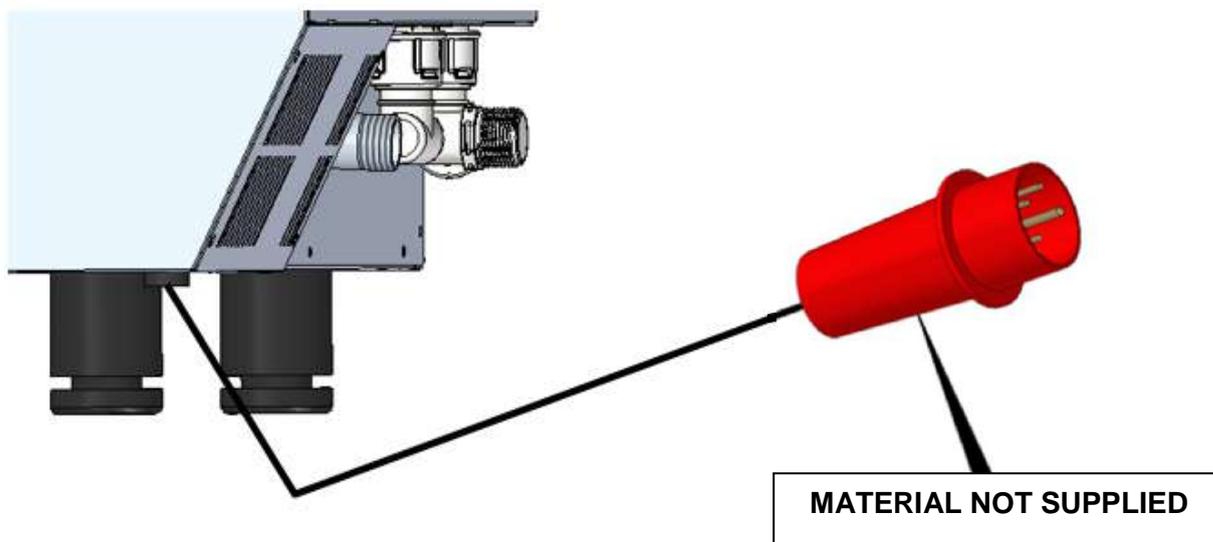


- Three phase connection 400V connected to a three-phase power socket type CETAC.



### THREE PHASE 230V

- Three phase connection 230V connected to a three phase power socket type



In order to prevent damages from unintentional reset of the cutting 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 circuit breaker switch and a fixed supply connection is recommended to connect the units.

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

### COLOUR CODE

NEUTRAL	<b>Grey (L1)</b> 	<b>Black (L2)</b> 	<b>Brown (L3)</b> 
NEUTRAL	<b>Blue (N)</b> 		
GROUNDING	<b>Yellow / Green</b>  		

## 5.2 Water inlet (only if your appliance is equipped with a steam generator system)

The use of an anti-scale filter at the water supply inlet and a non-return valve is recommended. The oven is equipped with a 3/4 " water inlet connection.

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 needs 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 1 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

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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, with a maximum temperature regulation range of 90°C.



The distance between trays is 80 mm and whenever possible we recommend that you leave 70 mm space between pieces on the same tray for efficient air flow.



We also recommend that you preheat the appliance to working temperature for about 20 minutes, which guarantees a better product finish.

### 6.1 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.

After use, the interior of the chamber and trays should be cleaned with soap and water and then cycled at 80°C for 30 minutes.



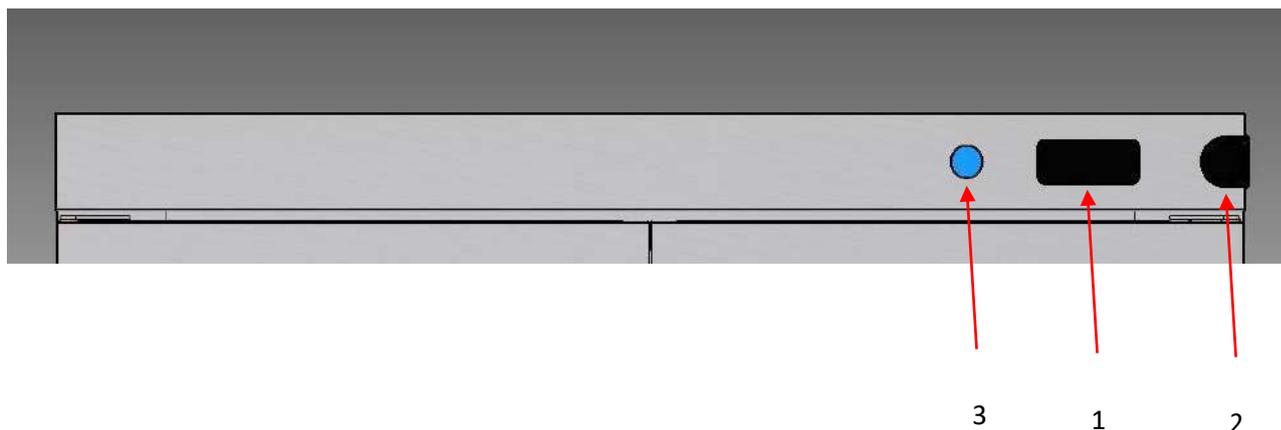
**Never use products that may be aggressive or acidic, as they could damage the device.**



**Always disconnect the power supply and wait until the appliance is cold before carrying out maintenance or cleaning operations.**

## 6.2 Dry heat control

The control panel consists of 1 temperature control knob and 1 temperature display.



Id	Description
1	Temperature Display
2	Temperature control knob
3	Humidifier button

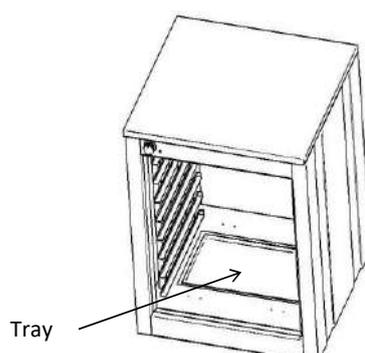
There is one variable that the user can regulate, which is temperature. This is affected by the type of food and the quantity introduced into the fermenter. The temperature is regulated with the knob shown, in a range of 85°C. To turn the equipment on, press the knob once.

To select the desired temperature, turn the knob clockwise or counterclockwise and press to confirm. The display will then show the current proofer temperature. This will increase or decrease until the selected temperature is reached.

To turn off the equipment, press and hold the knob for 2 seconds.

## 6.3 Moist heat control

The fermenter is provided with a tray in the lower part in which water will be deposited in order to control the humid heat.



## 7. Frequently asked questions

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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**

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
Device does not cook properly	Resistor does not work	Contact a specialized technician
	Thermostat does not work	Contact a specialized technician
	Poor gasket placement	Contact a specialized technician
	Door mechanism out of adjustment	Contact a specialized technician
Steam comes out when the door is closed	-	Replace properly. If the fault persists, contact a specialized technician.
	-	Contact a specialized technician









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