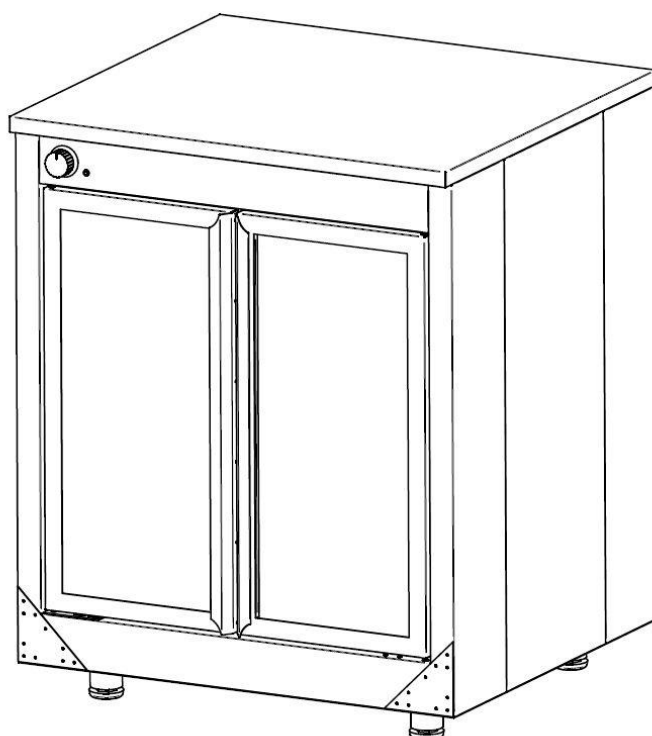


# INSTRUCTION AND INSTALLATION MANUAL



## ELECTRIC OVENS

**Models:**

**PROVER F-860, F-848**

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## 1. CE CERTIFICATE

### **DECLARACIÓN UE DE CONFORMIDAD** ***EU DECLARATION 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*      **CIF: B-14343594**

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

Tipo de equipo / *Type of equipment*:    **HORNO / OVEN**

*Marca / Trade.:*

*Modelo / Model no.:*                        **F-860 / F-848**

**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)

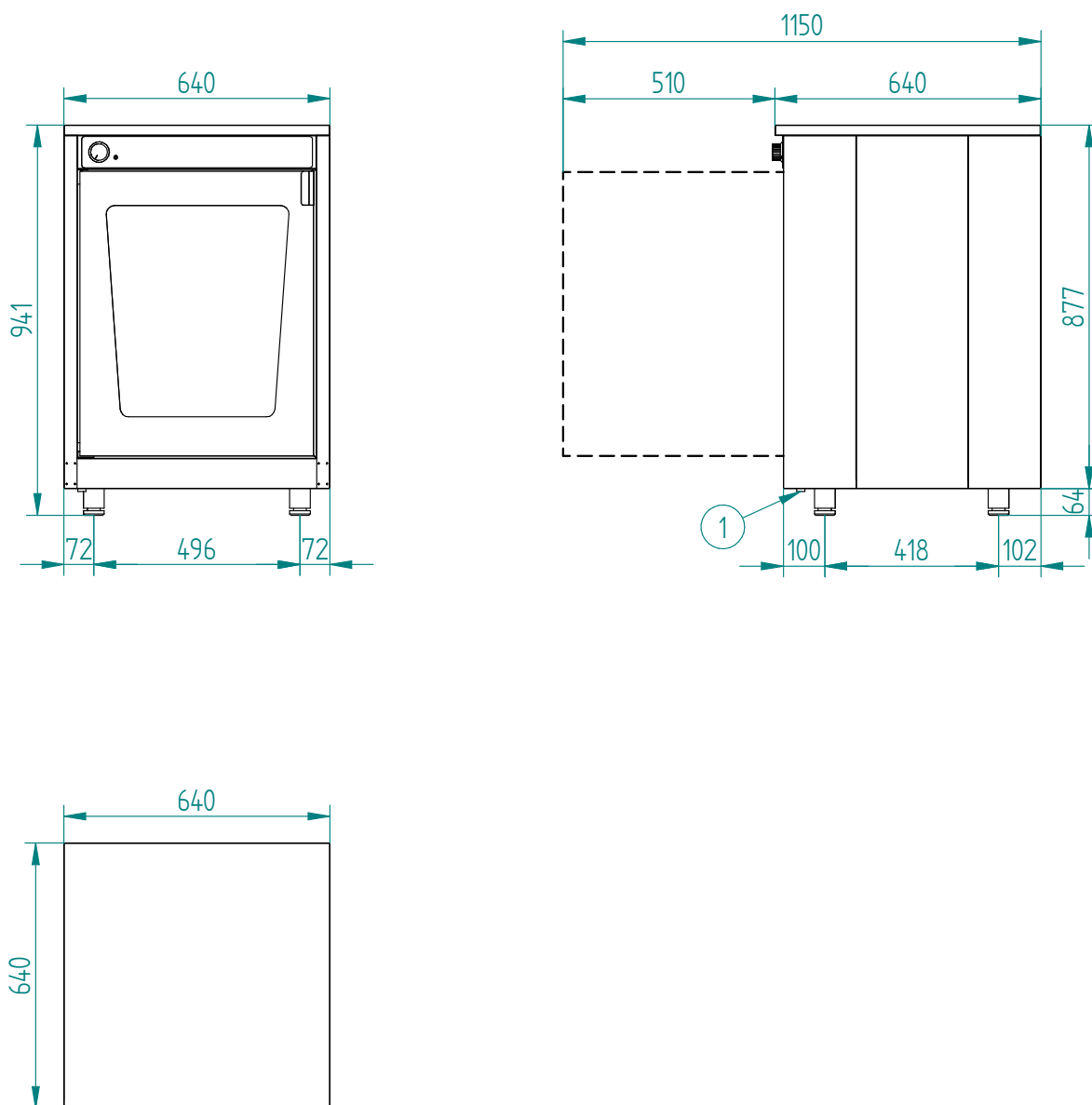
**B-14343594**

(Nombre / Full name)

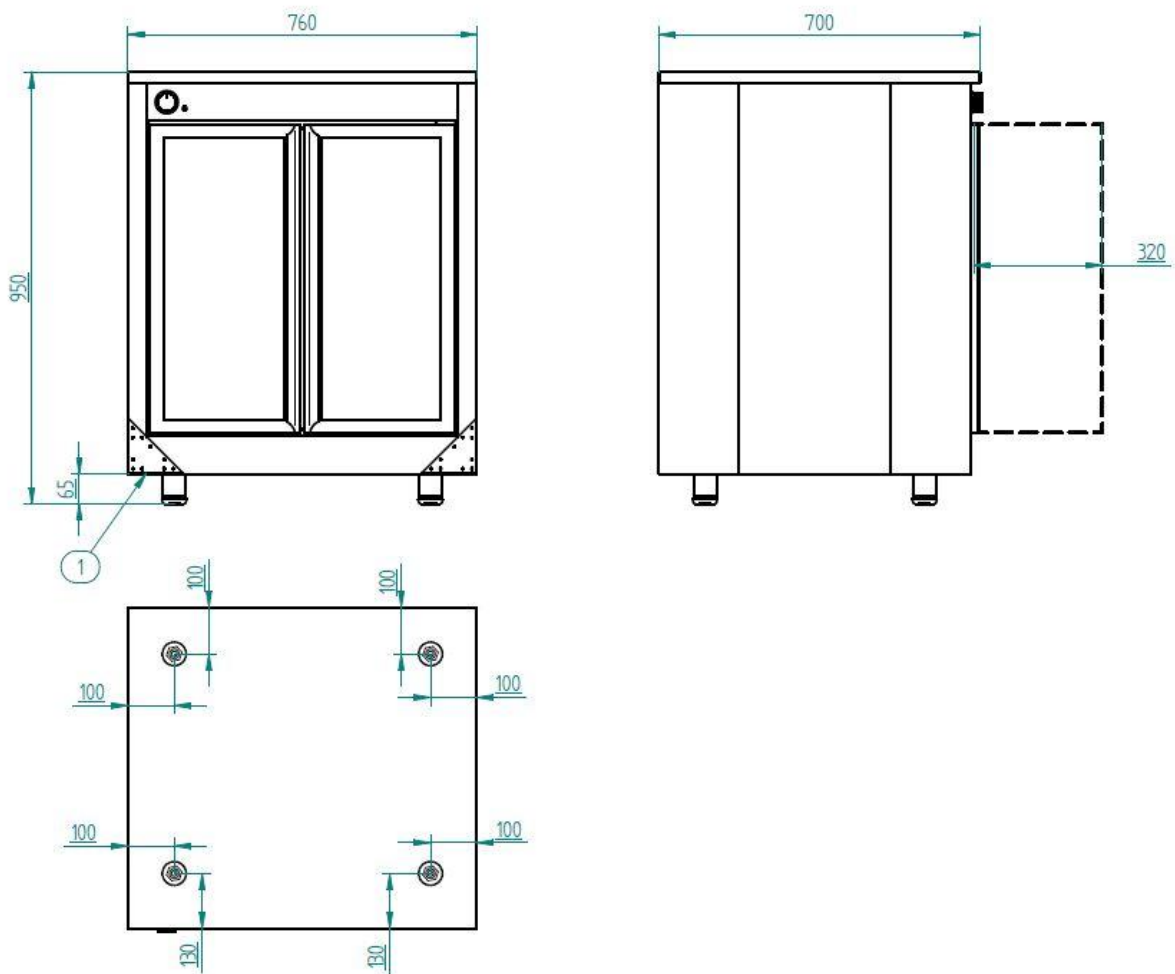
Fecha / *Date*: **01/01/21**

## 2. TECHNICAL CHARACTERISTICS

<b>F-848</b>			
<b>TECHNICAL CHARACTERISTICS</b>		<b>CONNECTIONS</b>	
Weight	32 kg	1	Electrical connection
Supply voltage	1 x 230Vac – Single phase		
Frequency	50-60 Hz		
Power cable	Hose 1F+N+T 2,5 mm2 (shucko)		
Noise level	below 70 dB		
Electric power	700 W		



<b>F-860</b>			
<b>TECHNICAL CHARACTERISTICS</b>		<b>CONNECTIONS</b>	
Weight	42 kg	1	Electrical connection
Supply voltage	1 x 230Vac – single phase		
Frecuency	50-60 Hz		
Power cable	Hose 1F+N+T 2,5 mm2 (shucko)		
Noise level	below 70 dB		
Electric power	1,4 kW		



### 3. WARRANTY

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.

For any issue, please always make reference to the next descriptive chart:

<b><u>Model</u></b>	<b><u>Serial Number</u></b>
<b><u>Seller</u></b>	<b><u>Installer</u></b>

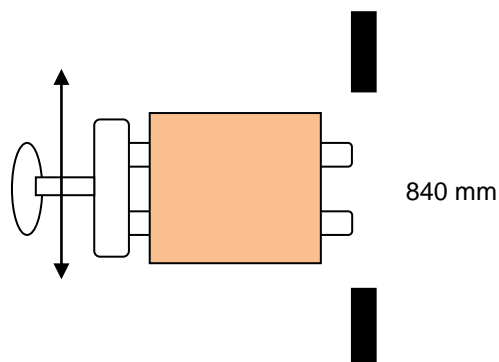
**Warning:** improper adjustment, installation, service or maintenance of the unit may lead to damages to the goods or people. For this reason, read this manual thoroughly before starting the unit.

## 4. INSTALLATION AND MAINTENANCE

### 4.1 Transport and placing distances

For transporting the machine on its pallet, the minimum required width of the door is 840 mm.

Distances between the machine and surrounding elements must be the shown in the diagram. It is recommended to allow 500 mm for repairs and, in the presence of heat sources of combustible elements, the minimum safety distance must be 500 mm.



### 4.2 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.

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

## 5. INSTRUCTIONS FOR USE

### 5.1 User instructions

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 machine has been designed to bake or regenerate fresh or frozen bakery and pastry products with maximum regulation range of 90°.

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.

### 5.2 First start

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 80 °C 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.

### 5.3 Dry heat control

The control panel consists of 1 knob for temperature control and 1 LED.



<b>Id</b>	<b>Description</b>
1	Temperature LED
2	Temperature control knob

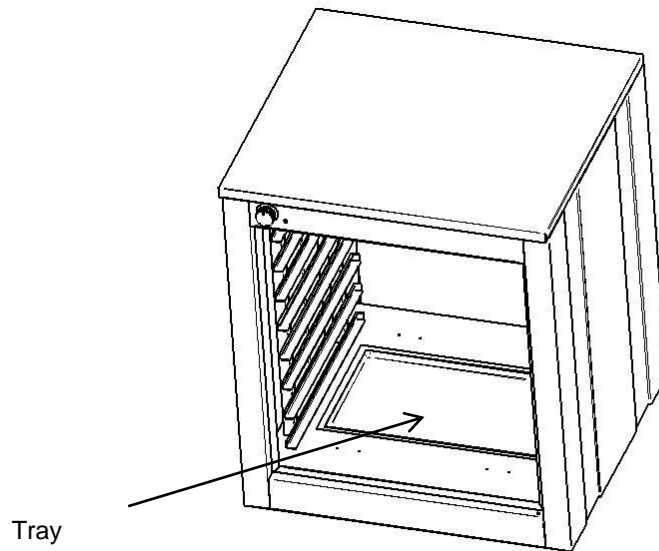
The user can only set one parameter, temperature. It will be influenced by the kind of food and its amount introduced into the prover.



Temperature is regulated using the knob, in a range of 0 80 °C.

#### **5.4 Wet heat control**

The prover has one tray at the bottom of the chamber. Putting water inside, the user will control wet heat.



## 6. MOST FREQUENT DOUBTS

Once the machine has finished working, unplug it from the grid, wait until it is cool and clean its chamber with soap and water. Subsequently, rinse and dry leaving the door ajar for 30 minutes.

**DO NOT USE A WATER JET ON THE MACHINE**, it may damage some components.

Down below there is attached a problem – cause – solution list

FALLO	CAUSA	SOLUCIÓN
The machine does not start	No voltage from the supply	Check supply voltage
	Improper connection	Check connection
	Faulty thermostat	Contact a technical service
The machine is not cooking properly	Faulty heating element	Contact a technical service
	Faulty thermostat	Contact a technical service
	Badly placed door seal	Contact a technical service
	Misadjusted door mechanism	Contact a technical service
Steam comes out with the door closed	Badly placed door seal	Place it correctly. If it persists, contact a technical service
	Misadjusted door mechanism	Contact a technical service



