



INSTRUCTIONS MANUAL AND INSTALLATION



PROVERS

Models:

F 408 / F 608



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1. CE Certification

DECLARATION EU OF CONFORMITY

Council Directive(s) to which conformity is declared:

DC 2014/35/EU + DC 2014/30/EU + DC 2011/65/EU + Regulation (EU) 2016/426

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; UNE-EN 203-1: 2014AC; UNE-EN 203-2-2:2007; UNE-EN 60335-2-102:2016

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: **F 408/ F 608**

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, 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:	Fecha que se solicita:
Fault description:	
Address:	
Contact phone number:	Working hours:



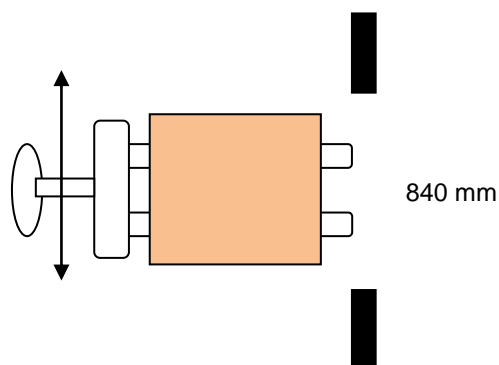
Warning: improper adjustment, installation, service or maintenance of the unit may lead to damages to the goods or persons. For this reason, please, read this manual thoroughly before starting the unit.

3. Installation and maintenance

3.1 Transport and placement distances

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

The distances from the appliance to 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.



3.2 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.

4. Instructions of use

4.1 Recommendations

- 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 of regeneration of fresh or frozen bakery and pastry products, with a maximum temperature regulation range of 85°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.

4.2 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.



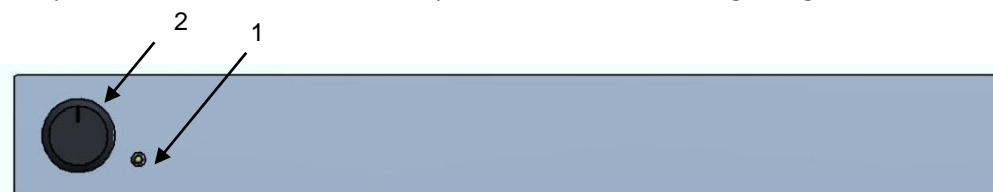
Never use products that may be aggressive or acidic, as this could damage the device.



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

4.3 Dry Heat Control

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



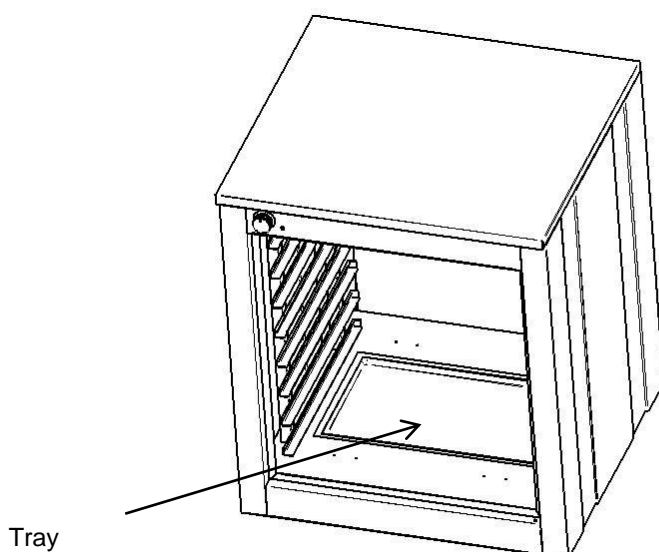
Id	Description
1	Temperature led
2	Temperature control knob

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. Whenever the unit is heating by resistance, the white led next to this knob will light up.

4.4 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.



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.

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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